

INCLUDED PACKAGE AMENITIES



Amenities

Personalized **Wedding Consultant** that will work with you from the initial contract through the day of your event

All **Staffing** included: bartenders, servers and event captain

White floor length **Linens** with a black, white or ivory overlay and napkin color of your choice

Complimentary **Cake Cutting** and service

Complimentary **Private Menu Tasting** for up to 4 people

Wedding Party Suite pre-stocked with appropriate hors d'oeuvres and beverages

Upgraded **Wireless Internet** available on all floors

Ability to accommodate any **Dietary Needs** at no extra cost

Hosted **Parking + Valet Service** can be arranged through your wedding consultant. Parking garage located directly behind The Phoenix

PLEASE NOTE

Minimum of 75 guests to receive package pricing

Food and beverage minimum must be met before service charge and tax are applied

Customized packages are available

Upgrades to packages available and priced accordingly

Prices & menus effective for events taking place through December 31, 2018

22% service charge & 7% sales tax applied to all food & beverage, all prices are subject to change



First course options

SALADS

Caesar
grilled garlic breadcrumbs, shaved parmesan, black garlic Caesar dressing

Whipped Goat Cheese and Roasted Beets
shiitake mushroom, toasted hazelnut, artisan romaine, blood orange vinaigrette

“Wedge” Salad
applewood bacon, golden tomato, crumbled gorgonzola cheese, ranch

The Phoenix Salad
arcadian blend, spiced walnut, bleu cheese, pickled red onion, white balsamic vinaigrette

Little Gem Salad
dates, pickled red onion, ricotta salata, fennel pollen, white balsamic vinaigrette

Shaved Fennel and Arugula
roasted red pepper, whipped goat cheese, roasted shiitake mushroom, white balsamic vinaigrette

Roasted Beet and Farro
shiitake mushroom, truffle parsley oil +3

Strawberry
frisee, red onion, candied pecan, balsamic vinaigrette +3

SOUPS

Potato and leek
Lobster bisque +3
Cauliflower mushroom
Creamy tomato basil bisque

PACKAGE UPGRADES

[Upgrade prices do not include sales tax and service charge]

BEVERAGE UPGRADES

- Additional hour of bar time \$5 per person
- Additional half hour of bar time \$4 per person
- Upgrade to call brand liquors [from beer & wine] \$5 per person
- Upgrade to premium brand liquors [from call brands] \$6 per person
- House red or white wine \$32 per bottle
- Premium red or white wine [see your wedding consultant for selections and availability]
- House champagne \$32 per bottle
- Premium champagne [domaine chandon] \$48 per bottle
- His & hers signature craft drink AQ

MENU UPGRADES

- Choice of entrée \$5 per person [per additional choice]
- Additional hors d'oeuvre AQ
- Madison's Gelato served with wedding cake \$5 per person
- Pretzel brittle wedding favors \$3.50 each

DECOR + MISCELLANEOUS

- Chiavari chairs [inquire about availability] \$5 per chair
- Chair covers [includes colored sash of your choice & labor] \$4 per chair
- Votive candles \$1 each
- Mirrors \$2 each
- Risers and staging [4x8] \$25 per section
- Dance floor upgrade: black and white checkered or all white AQ

LATE NIGHT STATIONS

- Cincinnati coney station \$9 per person
- Mini hot dog bar \$7 per person
- Mini taco bar \$9 per person
- Japanese bun station \$9 per person
- Belgian waffle station \$7 per person
- Slider bar \$9 per person

PACKAGE OPTIONS

SILVER

\$89 / PER PERSON Inclusive

[Includes sales tax and service charge]

- Three passed house hors d'oeuvres
- Two course meal
- Three hour bar with beer, house red, white wine + soft drinks
- House champagne toast for wedding party
- Wedding party suite pre-stocked with beer, house wine + soft drinks

MENU SELECTIONS

First Course – Choice of Salad or Soup

Entrée – Choice of One

Marinated Supreme Chicken Breast

yukon gold potato puree,
charred broccolini, demi glace

Braised Short Rib

caramelized garlic potato puree,
agrodolce, braising au jus

Seared Faroe Island Salmon

roasted asparagus, cipollini onions,
garlic fregula sarda, saffron cream

Pork Tenderloin

seared parmesan polenta, roasted
heirloom carrots, red wine glaze

GOLD

\$134 / PER PERSON Inclusive

[Includes sales tax and service charge]

- Three passed premium hors d'oeuvres
- One displayed hors d'oeuvre
- Two course meal
- Four hour bar with call brand liquors, house beer + [2] local beers, house red and white wine + soft drinks
- House champagne toast for all guests
- House red and white wine served with dinner
- Wedding party suite pre-stocked with beer, house wine + soft drinks

MENU SELECTIONS

First Course – Choice of Salad or Soup

Entrée – Choice of One

Duet of Short Rib and Supreme Chicken Breast

blue cheese creamed potatoes,
roasted leek, truffle bordelaise

Halibut

cauliflower potato puree,
haricot vert, thyme butter sauce

Marinated Supreme Chicken Breast

chive potato puree, grilled asparagus,
with fennel pollen, chicken demi glace

Filet Mignon

yukon gold potatoes with
parmesan, shiitake mushroom,
bok choy, black garlic bordelaise

DIAMOND

\$169 / PER PERSON Inclusive

[Includes sales tax and service charge]

- Four passed premium hors d'oeuvres
- One displayed hors d'oeuvre
- Three course meal
- One late night station
- Four hour bar with premium brand liquors, house beer + [2] local beers, house red and white wine + soft drinks
- House champagne toast for all guests
- Upgraded red and white wine served with dinner [see your wedding consultant for selections and availability]
- His + hers signature craft drink for cocktail hour
- Wedding party suite pre-stocked with beer, house wine + soft drinks

MENU SELECTIONS

First Course – Choice of Salad or Soup

Intermezzo – Madison's Sorbet

Entrée – Choice of One

Duet of New York Strip and Prawns

yukon gold potato puree, roasted
brussel sprouts, guanciale, salsa verde

Duet of Seared Faroe Island Salmon and Crab

stuffed with jumbo lump crab, saffron infused
potato puree, grilled asparagus, caviar cream

Filet Mignon "Oscar" Style

chive potato puree, garlic roasted
rapini, béarnaise sauce

Duet of Lamb

grilled rack, braised shoulder,
Italian parsley potatoes, pearl onions