



LET'S  
DO  
THIS

*The Phoenix*

2020 WEDDING  
PACKAGES

# PACKAGE OPTIONS

## SILVER PACKAGE

**\$95 / PER PERSON Inclusive**

[Includes sales tax and service charge]

- Passed bubbly upon guests arrival
- Three passed house hors d'oeuvres
- Two course meal
- Four 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

**Supreme Chicken Breast** | Green Onion Potato Purée, Heirloom Carrots, Cipollini Onions, Demi Glace

**Braised Short Rib** | Caramelized Garlic Potato Purée, Sweet & Sour Cabbage, Braising Au Jus

**Farm Raised Salmon** | Roasted Asparagus, Cipollini Onions, Garlic Fregula Sarda, Saffron Cream

**Seared Sirloin** | Charred Rapini, Chili Flakes, Creamed Polenta, Demi Glace

## GOLD PACKAGE

**\$135 / PER PERSON Inclusive**

[Includes sales tax and service charge]

- Passed bubbly upon guests arrival
- Three passed premium hors d'oeuvres
- One displayed hors d'oeuvre
- Two course meal
- Four hour bar with Tier 1 Liquor, house beer + [2] local beers or White Claws, 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

**Duet of Farm Raised Salmon and Crab** | Stuffed with Jumbo Lump Crab, Saffron-Infused Potato Purée, Grilled Asparagus, Caviar Cream

**Supreme Chicken Breast** | Green Onion Potato Purée, Heirloom Carrots, Cipollini Onions, Demi Glace

**Filet Mignon** | Yukon Gold Potato Purée, Broccolini, Fennel Pollen, Roasted Tomatoe, Bordelaise Sauce

## DIAMOND PACKAGE

**\$180 / PER PERSON Inclusive**

[Includes sales tax and service charge]

- Passed bubbly upon guests arrival
- Four passed premium hors d'oeuvres
- One displayed hors d'oeuvre
- Three course meal
- One late night station
- Four hour bar with Tier 3 Liquor, house beer, [2] local beers, or White Claws, 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 Purée, Broccolini, Fennel Pollen, Roasted Tomatoe, Bordelaise Sauce

**Halibut** | Cauliflower Potato Purée, Haricot Verts, Thyme Brown Butter Sauce

**"Oscar Style" Filet Mignon** | Chive Potato Purée, Garlic Roasted Rapini, Crab, Tomatoes

**Duet of Lamb Grilled Chops & Braised Shoulder** | Navy Bean Purée, Sautéed Broccolini, Sofritto, Bordelaise Sauce

# INCLUDED PACKAGE AMENITIES



## ALL PACKAGES

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

Chiavari Chairs included in price

Large Wooden Dance Floor Included

Discounted Hotel Rates with Affiliated Hotels

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, 2021*

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



## First course options – ALL PACKAGES

### SALADS

**The Phoenix Salad** | Arcadian Blend, Candied Walnuts, Bleu Cheese, Pickled Red Onions, White Balsamic Vinaigrette

**Caesar Salad** | Crisp Artisan Romaine, Grilled Garlic Bread-crumbs, Shaved Parmesan, Black Garlic Caesar Dressing

**Caprese Salad** | Heirloom Tomatoes, Fresh Mozzarella, Pesto, Balsamic Glaze, Micro Greens

**Little Gem Salad** | Granny Smith Apples, Pickled Red Onion, Truffle Goat Cheese, Ricotta Salata, Fennel Pollen, White Balsamic Vinaigrette

**“Wedge” Salad** | Applewood Bacon, Tomatoes, Crumbled Gorgonzola Cheese, House Ranch

**Asparagus Salad** | Arugula, Garlic Emulsion, Tomato Vinaigrette

**Strawberry Salad** | Frisée, Red Onion, Candied Pecans, Feta, Balsamic Vinaigrette

### 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 Tier 1 Liquor [from beer + wine] \$5 per person
- Upgrade to Tier 2 Liquor [from Tier 1] \$5 per person
- Upgrade to Tier 3 Liquor [from Tier 2] \$5 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 [as quoted]
- Local Craft Beer and White Claws

### MENU UPGRADES

- Choice of entrée \$5 per person [per additional choice]
- Additional hors d'oeuvre [as quoted]
- Madison's Gelato served with wedding cake \$5 per person
- Pretzel brittle wedding favors \$3.5 each

### DECOR + MISCELLANEOUS

- Chiavari chairs included in price
- Chair covers [includes colored sash of your choice & labor] \$4 per chair
- Chargers \$1 each
- Votive candles \$1 each
- Mirrors \$2 each
- Risers and staging [4x8] \$25 per section
- Dance floor upgrade: black and white checkered or all white [as quoted]

### LATE NIGHT STATIONS

- Cincinnati Coney Station \$9 per person
- Street Taco Bar \$9 per person
- Belgian Waffle Station \$7 per person
- Slider Bar \$9 per person

