

# Rehearsal DINNERS

AT THE PHOENIX



## PLANNING YOUR REHEARSAL DINNER

### INCLUDED AMMENTIES

Dedicated Event Staff from Start to Finish

Floor Length Linens with a Black, White or Ivory Overlay + Napkin Color of your Choice

Gold or Silver Charger Plates

All China, Flatware and Glassware

Chiavari Chairs

Complimentary Votives on Each Guest Table

Ability to Customize Menus and Accommodate any Dietary Needs

Hosted Parking + Valet Service can be arranged through your event consultant. Garfield Parking garage located directly behind The Phoenix (\$3 per car)

### BUILD YOUR PACKAGE

Use these steps as a guide to build your custom dinner package. We have many more options available, your event coordinator will help you create the best package to fit your unique event.

- ① Select Your Menu
- ② Add Your Bar Package & Private Bar Set-Up
- ③ Select Your Private Room & Add Your Room Rental
- ④ Add Service Charge & Sales Tax

*...lets do this!*

# The Phoenix

CINCINNATI, OHIO

## MENUS

### PLATED DINNER \$45

#### Hors D'oeuvres | Select One

- Ricotta Bruschetta** | Marinated Yellow Tomatoes, Toasted Pine Nuts, Ricotta, Basil, Davina Oil
- Sauerkraut Balls** | Sauerkraut, Potatoes, Smoked Ham, Herbs, Pickled Mustard Seed Aioli
- Chorizo Crab Cake** | Jumbo Lump Crab, Fresh Chorizo, Pickled Mustard Seed Remoulade

#### First Course | Select One

- Little Gem Salad** | Granny Smith Apples, Pickled Red Onion, Truffle Goat Cheese, Ricotta Salata, Fennel Pollen, White Balsamic Vinaigrette
- Caprese Salad** | Heirloom Tomatoes, Fresh Mozzarella, Pesto, Balsamic Glaze, Micro Greens
- The Phoenix Salad** | Arcadian Blend, Candied Walnuts, Bleu Cheese, Pickled Red Onions, White Balsamic Vinaigrette
- Caesar Salad** | Crisp Artisan Romaine, Grilled Garlic Breadcrumbs, Shaved Parmesan, Black Garlic Caesar Dressing

#### Entree | Select Two

*[Each Guest's Entrée Selection Due 10 Days Before Event]*

- Braised Beef Short Rib** | Sweet Potato Puree, Sweet & Sour Cabbage, Braising Au Jus
- Farm Raised Salmon** | Baby Bok Choy, Garlic Fregola Sarda, Bouillabaisse Jus
- Supreme Chicken Breast** | Boursin Potato Puree, Heirloom Carrots, Pearl Onions, Peas, Chicken Demi Glace
- Pork Shank** | Creamy Southern Grits, Collard Greens, Pork Jus
- Filet Mignon** | Brown Butter Potato Puree, Roasted Broccolini, Bordelaise *(additional \$7 per person)*

#### Dessert | Select One

- NY Style Vanilla Bean Cheesecake**
- Chocolate Mousse Cake** | Coffee Ganache
- Red Velvet Cake** | Pavlova Crumbles, Pistachios
- Mini Sweets** | Assorted Mini Desserts Served on a Sharable Platter to Each Guest Table

### DINNER BUFFET \$49

**The Phoenix Charcuterie Board** | Domestic and Imported Cured Meat and Artisan Cheeses, Red & Green Grapes, White Cheddar Grissini's, Baguette

#### Salad | Select Two

- Chopped Salad** | Crisp Romaine, Fresh Basil, Chickpeas, Parmesan, Sieved Egg, Tomatoes, Cucumbers, Ranch Dressing
- Caesar Salad** | Crisp Romaine, Garlic Breadcrumbs, Shaved Parmesan, Black Garlic Caesar Dressing
- The Phoenix Salad** | Arcadian Blend, Pickled Red Onions, Bleu Cheese, Candied Walnuts, White Balsamic Vinaigrette
- Cobb Salad** | Romaine Lettuce Hearts, Diced Tomatoes, Smoked Bacon, Sieved Egg, Cucumber, Red Onion, House Made Bleu Cheese Dressing

#### Entrees | Select Two

- Garlic and Herb Marinated Flank Steak** | Chimichurri
- Farm Raised Salmon** | White Wine Thyme Sauce
- Chicken Parmesan** | House Marinara & Fresh Mozzarella
- Grilled Chicken Breast** | Thyme Chicken Au Jus
- Pan Seared Red Snapper** | Champagne Shallot Cream Sauce
- Butter Baked Cod** | Lemon Caper Sauce
- Bolognese** | Penne Pasta, Mozzarella
- Braised Beef Short Rib** | Roasted Crimini Mushroom Au Jus (add \$3)
- Chef Attended Prime Rib** | Horseradish and Au Jus (x \$100 Chef) (add \$5)

#### Sides | Select One Vegetable + One Starch

- |                             |                         |
|-----------------------------|-------------------------|
| Yukon Gold Potato Puree     | Charred Broccolini      |
| Creamy Polenta              | Heirloom Glazed Carrots |
| Smashed Red Skin Potatoes   | Sautéed Brussel Sprouts |
| Truffle Potato Puree        | Haricot Verts Amantine  |
| Roasted Fingerling Potatoes | Grilled Asparagus       |

#### Dessert | Select One, Served Tableside or Displayed

- Assorted Mini Sweets Platter**
- Vanilla Bean Crème Brulee**
- New York Style Cheesecake with Wild Berries**
- Cannoli and Cookie Display**

# The Phoenix

CINCINNATI, OHIO

## MENUS

### SOUTHERN COMFORT FAMILY STYLE \$37

#### Hors D'oeuvres | Select One

**Country Ham Bruschetta** | Pimento Cheese, Micro Arugula  
**Deviled Egg** | Bacon, Garlic Breadcrumbs  
**Kobe in a Blanket** | Kobe Beef, Puff Pastry, Pickled Mustard Seed Aioli

#### Salads | Select One (Served Individually)

**Cobb Salad** | Avocado, Tomato, Bacon, Grilled Corn, Sieved Egg, Roquefort Cheese, Creamy Herb Dressing  
**Caesar Salad** | Grilled Garlic Breadcrumbs, Shaved Parmesan, Black Garlic Caesar Dressing  
**Chopped Salad** | Crisp Romaine, Fresh Basil, Chickpeas, Parmesan, Sieved Egg, Tomatoes, Cucumber, Ranch Dressing  
**"Wedge" Salad** | Applewood Bacon, Tomatoes, Crumbled Gorgonzola Cheese, House Ranch

#### Entrees | Select Two (Served Family Style)

**Cast Iron Fried Chicken** | Double Breaded, Peppered, Honey  
**Grilled BBQ Chicken**  
**Honey Bourbon Smoked BBQ Ribs**  
**Pulled Pork**  
**Smoked Brisket** (additional \$4 per person)

#### Sides | Select Three (Served Family Style)

**Mashed Potatoes with Pan Gravy**  
**Sweet Potato Casserole**  
**Country Style Green Beans**  
**Southern Collard Greens**  
**Truffle Mac and Cheese**  
**Fingerling Potato Salad**

#### Dessert | Select One (Served Individually)

**Pie** | Cherry, Peach, Blueberry, Dutch Apple (select one) (served individually or family style)  
**Berry Cobbler** (served family style)

### STEAKHOUSE STYLE \$52

#### Hors D'oeuvres | Select One

**Bruschetta** | Basil, Heirloom Tomatoes, Fresh Mozzarella, Balsamic Glaze  
**Beef Wellington** | Marinated Filet, Mushroom Duxelle, Horseradish Cream, Arugula, Mini Sesame Seed Bun  
**Shrimp Cocktail** | Chipotle Cocktail Sauce, Lemon

#### Salad | Select One (Individually Served)

**Grilled Caesar Salad** | Garlic Breadcrumbs, Shaved Parmesan, Black Garlic Caesar Dressing  
**"Wedge" Salad** | Applewood bacon, Golden Tomatoes, Crumbled Gorgonzola Cheese, House Ranch  
**Little Gem Salad** | Granny Smith Apples, Pickled Red Onion, Truffle Goat Cheese, Ricotta Salata, Fennel Pollen, White Balsamic Vinaigrette

#### Entrée | Select Two (Individually Served)

*Each Guest's Entrée Selection Due 10 Days Before Event*

**Supreme Roast Chicken Breast** | Chicken- Thyme Demi Glace  
**Slow Roasted Prime Rib** | Creamy Horseradish & Au Jus  
**Braised Beef Short Rib** | Crimini Mushroom Demi Glace  
**Sea Bass** | Bouillabaisse Jus  
**Asparagus and Shiitake Risotto** | Black Truffle, Topped with Shaved Asparagus, Arugula, Parmigiana  
**Koji Aged Filet Mignon** | Bordelaise Sauce  
*(Additional \$9 Per Person)*

#### Sharable Sides | Select Three (Served Family Style)

**Three Cheese Mac N Cheese**  
**Roasted Fingerling Chive Potatoes**  
**Boursin Mashed Potatoes**  
**Creamy Parmesan Polenta**  
**Roasted Brussels Sprouts**  
**Steakhouse Creamy Spinach**

#### Dessert | Select One (Individually Served)

**Cannoli Trio** | Lemon Cream + Chocolate Chip + Pistachio  
**7 Layer Chocolate Cake** | Salty Caramel Gelato

# The Phoenix

CINCINNATI, OHIO

## MENUS

### ITALIAN PASTA BUFFET \$32

**The Phoenix Charcuterie Board** | Domestic and Imported Cured Meat and Artisan Cheeses, Red & Green Grapes, White Cheddar Grissini's, Baguette

#### Salad | Select Two

**Caesar Salad** | Grilled Garlic Breadcrumbs, Shaved Parmesan, Black Garlic Caesar Dressing

**Chopped Salad** | Fresh Basil, Chickpeas, Parmesan, Crisp Romaine, Sieved Egg, Tomatoes, Cucumber, Ranch Dressing

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

**Greek Salad** | Romaine, Tomatoes, Kalamata Olives, Pepperoncini, Salami, Pepperoni, Feta, Roasted Garlic Vinaigrette

#### Pasta | Select Three

**Baked Portobello Mushroom Ravioli** | Creamy Mushroom Truffle Sauce, Arugula, Parmesan

**Quattro Formaggio Tortellini** | Caramelized Onions, Tomatoes, Pesto Cream

**Bolognese with Rigatoni** | House Bolognese Sauce, Rigatoni Pasta, Mozzarella Cheese

**Chicken Parmesan** | House Red Sauce, Breaded Chicken, Penne Pasta, Smoked Mozzarella Blend

**Fettuchini Alfredo** | Parmesan, Parsley

**Mom's Spaghetti and Meatballs** | Spaghetti, Meatballs, Red Sauce

**Spinach Sacchetti Florentine** | Sautéed Spinach, Artichoke, Mornay Sauce

**Bread** | Garlic Housemade Breadsticks (Included on the Buffet)

#### Dessert | Select One

Assorted Mini Sweets Platter  
Cannoli and Cookie Display  
Mini Cupcake Bar

### DINNER STATIONS \$40

**The Phoenix Charcuterie Board** | Domestic and Imported Cured Meat and Artisan Cheeses, Red & Green Grapes, White Cheddar Grissini's, Baguette

#### The Garden Bar

*Choice of Build Your Own Salad Bar OR Individual Salad Cups*

**Build Your Own Garden Bar** | Fresh Blend of Seasonal Greens with an Array of Accompaniments and Your Selection of Two Dressings

#### Individual Salad Cups

**Caesar Salad** | Grilled Garlic Breadcrumbs, Shaved Parmesan, Black Garlic Caesar Dressing

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

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

#### The Carver

*Choice of Two Proteins Carved to Order*  
\$100 Carver Fee

**Smoked Ham with Bourbon Glaze**

**Herb Marinated Turkey Breast**

**Bacon Wrapped Pork Loin**

**Garlic and Horseradish Prime Rib** (additional \$3)

**Peppered Beef Tenderloin** (additional \$7)

#### Mashed Potato Bar

**Yukon Gold Potato Purée & Whipped Sweet Potatoes**

**Toppings to Include:** Sour Cream, Whipped Butter, Chorizo Sausage, Crispy Bacon, Horseradish Cream, Scallions, Cheddar Cheese, Cinnamon Butter, Candied Pecans

#### Dessert | Select One

Assorted Mini Sweets Platter  
Cannoli and Cookie Display  
Mini Cupcake Bar

# The Phoenix

CINCINNATI, OHIO

## BAR MENU

### HOSTED | BY THE PERSON

| # OF HOURS | BEER & WINE | TIER 1 LIQUOR | TIER 2 LIQUOR | TIER 3 LIQUOR |
|------------|-------------|---------------|---------------|---------------|
| 1          | \$16        | \$18          | \$21          | \$24          |
| 2          | \$21        | \$23          | \$26          | \$29          |
| 3          | \$25        | \$27          | \$30          | \$33          |
| 4          | \$28        | \$31          | \$33          | \$36          |

### HOSTED | CASH BAR BY THE DRINK

*Price per Drink:*

\$5 Domestic Beer, \$6 Imported Beer, \$7 Craft/Local Beer, \$6 White Claw, \$8 House Wines, \$8 Tier 1 Cocktail, \$10 Tier 2 Cocktail, \$12 Tier 3 Cocktail, \$3 Bottled Water & Soft Drinks

**Tier 1 Liquor** | Bacardi Rum, Jim Beam Bourbon, Canadian Club Whiskey, Dewar's Scotch, Beefeater Gin, Smirnoff Vodka, Jose Cuervo Gold Tequila

**Tier 2 Liquor** | Mt. Gay Rum, Makers Mark Bourbon, Jack Daniels Whiskey, Chivas Regal Scotch, Tanqueray Gin, Titos Vodka, Cazadores Tequila

**Tier 3 Liquor** | Appleton Rum, Woodford Reserve Bourbon, Crown Royal Whiskey, Johnny Walker Black Scotch, Hendricks Gin, Grey Goose Vodka, Patron Tequila

**Domestic Beer** | Yuengling, Bud Light

**Imported Beer** | Blue Moon, Stella Artois

**House Wine** | Canyon Road Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio \$32 per bottle

**House Champagne** | Poema Cava \$32 per bottle

### BEVERAGE UPGRADES

**Local Beer** | Choice of 2 Beers from Madtree or Rhinegeist \$6 Per Person

**White Claw Hard Seltzers** | Choice of 2 Flavors \$6 Per Person

### REDS

Hitching Post Cork Dancer Pinot Noir Santa Barbara, California \$66

JK Carriere Vespidae Pinot Noir Willamette Valley, Oregon \$82

Bodegas Muga Reserva Tempranillo Rioja, Spain \$72

Lava Cap Merlot El Dorado, California \$40

Cadence Coda Red Blend Red Mnt., Washington \$56

Trentadue La Storia Zinfandel Sonoma, California \$52

BonAnno Cabernet Sauvignon Napa, California \$54

Anderson's Conn Valley Cabernet Sauvignon Napa, California \$102

### WHITES

Forge Cellars Riesling Dry Classique Seneca Lake, New York \$42

Elena Walch Pinot Grigio Trentino Alto-Adige, Italy \$42

Greywacke Sauvignon Blanc Marlborough, New Zealand \$46

Graziano Chenin Blanc Mendocino, California \$38

Dierberg Chardonnay Santa Maria Valley, California \$61

Forman Chardonnay Napa, California \$102

### BAR SETUP | \$125 (1 PER 50 GUESTS RECOMMENDED)

Menu Prices Do Not Include Service Charge or Sales Tax  
The Phoenix | 812 Race Street | Cincinnati, Ohio 45202 | 513-721-8901

# The Phoenix

CINCINNATI, OHIO

## PRIVATE DINING ROOMS

### THE PRESIDENTS ROOM & BAR

Room Rental: \$300, Food & Beverage Minimum: \$3000  
Capacity: 80 Seated



### THE ARCHWAY BALLROOM

Room Rental: \$250, Food & Beverage Minimum: \$5000  
Capacity: 60-150+ Seated



### THE CHEFS ROOM

Room Rental: \$150, Food & Beverage Minimum: \$1000  
Capacity: 50 Seated



### THE CINCINNATI ROOM

Room Rental: \$150, Food & Beverage Minimum: \$2000  
Capacity: 80 Seated

