

# *The Phoenix*

INCLUSIVE WEDDING  
PACKAGES  
2011



# THE PHOENIX WEDDING PACKAGE

Two Passed Hors D'oeuvre • Two Course Meal  
Three-Hour Continuous Open Bar with Beer, Wine and Soft Drinks  
Cost: \$50.00 Per Person Inclusive (Includes Tax & Gratuity)

## PASSED HORS D'OEUVRE Choice of Two (Limited)

### FIRST COURSE Choice of One

Caesar Salad with Parmesan and Herb Seasoned Croutons  
Romaine Salad, Sundried Tomatoes, Black Olives, Mushrooms,  
Smoked Mozzarella and Herb Vinaigrette  
Romaine Salad with Sliced Cucumbers, Tomatoes, Shredded Carrots  
and Herb Vinaigrette

### MAIN COURSE Choice of One

Norwegian Salmon with White Wine Dill Cream Sauce  
Chicken Marsala, Breast of Chicken with Mushroom Marsala Wine Sauce  
Pork Loin Seasoned with Fresh Rosemary and Port Wine Sauce

# THE SILVER WEDDING PACKAGE

Three Passed Hors D'oeuvre • Two Course Meal  
Three-Hour Continuous Open Bar with Call Brand Liquor  
House Red and White Wine Served with Dinner  
Cost: \$70.00 Per Person Inclusive (Includes Tax & Gratuity)

## PASSED HORS D'OEUVRE Choice of Three (Limited)

### FIRST COURSE Choice of One Lobster Bisque

Caesar Salad with Parmesan and Herb Seasoned Croutons  
Phoenix Salad of Mixed Greens, Walnuts, Bleu Cheese, Bermuda Onions  
and Port Wine Vinaigrette  
Romaine Salad, Sundried Tomatoes, Black Olives, Mushrooms,  
Smoked Mozzarella and Herb Vinaigrette

### MAIN COURSE Choice of One

Breast of Chicken, Roasted Garlic and Sundried Tomato Cream Sauce  
Norwegian Salmon, Baked with Champagne Cream Sauce,  
Topped with Fresh Leeks  
Pork Loin Seasoned with Fresh Rosemary and Port Wine Sauce  
Duet of Chicken and Salmon with Caribbean Mango Salsa

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# THE GOLD WEDDING PACKAGE

Three Passed Hors D'oeuvre • Two Course Meal • Chair Covers  
Four-Hour Continuous Open Bar with Premium Brand Liquors  
Champagne Toast • House Red and White Wine Served with Dinner  
Cost: \$90.00 Per Person Inclusive (Includes Tax & Gratuity)

## PASSED HORS D'OEUVRE Choice Of Three (Any)

### FIRST COURSE Choice of One

Lobster Bisque • Caesar Salad with Parmesan & Herb Seasoned Croutons  
Phoenix Salad of Mixed Greens, Walnuts, Bleu Cheese, Bermuda Onions  
and Port Wine Vinaigrette  
Romaine Salad, Sundried Tomatoes, Black Olives, Mushrooms,  
Smoked Mozzarella and Herb Vinaigrette

### MAIN COURSE Choice of One

Filet Mignon with Béarnaise Sauce  
Duet of Petite Filet Mignon with Béarnaise and Shrimp Provençal  
Duet of Petite Filet Mignon and Roasted Chicken Breast, Sauce Chasseur  
Duet of Petite Filet Mignon and Baked Norwegian Salmon, Sauce Charone

# THE PLATINUM WEDDING PACKAGE

Four Passed Hors D'oeuvre • Displayed Hors D'oeuvre • Chair Covers  
Two Course Meal • Four-Hour Continuous Open Bar with Premium Brand Liquors  
Upgraded Red and White Wine Served with Dinner • Champagne Toast  
Chocolate Dipped Strawberry Served with Your Wedding Cake  
Cost: \$100.00 Per Person Inclusive (Includes Tax & Gratuity)

## PASSED HORS D'OEUVRE Choice of Four (Any)

### DISPLAYED HORS D'OEUVRE

Domestic and Imported Cheese with Crackers  
Crudite of Asparagus and Baby Carrots with Roasted Red Pepper Dip

### FIRST COURSE Choice of One

Lobster Bisque • Caesar Salad with Parmesan and Herb Seasoned Croutons  
Phoenix Salad of Mixed Greens, Walnuts, Bleu Cheese, Bermuda Onions  
and Port Wine Vinaigrette  
Romaine Salad, Sundried Tomatoes, Black Olives, Mushrooms,  
Smoked Mozzarella and Herb Vinaigrette

### MAIN COURSE Choice of One

Filet Mignon with Béarnaise Sauce  
Sea Bass with Crabmeat Hollandaise  
Duet of Petite Filet Mignon with Béarnaise and Shrimp Provençal  
Duet of Petite Filet Mignon and Baked Norwegian Salmon, Sauce Charone

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# GENERAL INFORMATION

Minimum of 75 guests.

White napkins and table linens provided.

All main course meals are served with chef's selection of starch and fresh vegetable, rolls and butter, coffee, decaffeinated coffee and tea.

Upgrades are available, including champagne toast, extra hour of bar, wines, chocolate dipped strawberries, and alternative side dishes.

Food and beverage minimums must be met before gratuity and tax are applied. Bar set-up fees may apply.

The Phoenix does not charge a cake cutting fee!

All prices and menus are effective for events taking place January 1, 2011 through December 31, 2011.

PACKAGE	COST	INCLUSIVE OF TAX & GRATUITY	PASSED HORS D'OEUVRES	BAR	DINNER WINE	CHAMPAGNE TOAST	MISC.
PHOENIX	\$50	Yes	Two	Beer & Wine 3 Hours	No	No	
SILVER	\$70	Yes	Three	Call Liquor 3 Hours	Yes	No	Duet Entrée
GOLD	\$90	Yes	Three	Premium Liquor 4 Hours	Yes	Yes	Enhanced Entrée Selection Chair Covers
PLATINUM	\$100	Yes	Four	Premium Liquor 4 Hours	Yes, Upgraded	Yes	Displayed Hors D'oeuvre Choice of Entrée Strawberries Chair Covers

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