



THE PHOENIX

*Thank you for your interest in
The Phoenix.*

*Our Dining Room and Cocktail Room offer an air
of refreshing elegance while providing the highest
standard of food and beverages, quality and service at
a very affordable price.*



*Our venue can accommodate all types of affairs regardless
of the size. From small affairs, which would only utilize the
cocktail room, to the luxurious dining room for large affairs.*

Our mission is to make your affair memorable.

Cold Buffet Menu

(Recommended for Funeral Luncheons)

LUNCHEON MEATS

(Choice of Three)

Roast Beef, Salami, Bologna,
Virginia Style Ham or Smoked Turkey

(Premium Meats available at additional \$1.50 per person)

CHEESES

American & Swiss

(Premium Cheeses available at additional \$1.50 per person)

SALADS

(Choice of Two)

Potato Salad, Macaroni Salad, Cole Slaw
Tossed Salad OR Caesar Salad

Dinner Rolls, Coffee & Tea Included with Buffet

Cookie Tray offered at \$6/ tray per table

\$16.00 PER PERSON

(Add items from hot buffet \$2-3 per person based on selection)

18 % Gratuity and 6% Sales Tax Additional

Champagne colored table linens included with Package

Hot Buffet Package

(Parties of 30 or more only)

(Recommended for Funeral Luncheons)

CHOICES OF MEATS (Choice of One or Two)

- Lemon Chicken Breast
- Roasted Rosemary Chicken Breast
- Chicken Marsala
- Roast Turkey Breast
- Grilled Salmon
- Baked Pineapple Ham
- Double Pit Smoked Ham
- Roasted Top Round of Beef
- Pork Sausage and Peppers

SIDES (Choice of Three)

- Penne alla Vodka
- Mashed Potatoes
- Roasted Potatoes
- Bread Filling or Rice
- Grilled Vegetables
- Tossed Salad OR Caesar Salad

Dinner Rolls, Coffee & Tea Included with Buffet

Cookie Tray offered at \$6/tray per table

\$24 per person (one meat)
\$26 per person (two meats)

Add additional meat -\$3/person

18 % Gratuity and 6% Sales Tax Additional

To Add Hors D'oeuvres to your menu, see page 6

Champagne colored table linens included with Package

Family Style

(Parties of 75 or more ONLY)

*Full Family Style Dinner** *Dinner Rolls, Ice Cream, Coffee & Tea*

DINNER **(Choice of Three)**

**Large trays of food to be shared among one table*

- Rosemary Roasted Chicken Breast (Whole Bone in available)
- Lemon Chicken Breast
- Chicken Marsala
- Slow Roasted Turkey Breast with Cranberry Sauce
- Baked Virginia Ham with Pineapple Sauce
- Roasted Top Round of Beef (au jus)
- Beef Tips in Mushroom
- Sauce Pork Sausage and Peppers
- Savory Roasted Pork Loin
- Shrimp and Scallops Alfredo over Penne Pasta Stuffed Flounder with Crabmeat

SIDE DISHES **(Choice of Two)**

- Penne Alla Vodka
- Rice Pilaf
- Tossed Salad
- Roasted Potatoes
- Bread Filling
- Caesar Salad
- Glazed Baby Carrots
- Green Beans with almonds
- Garlic Mashed Potatoes

Ice Cream, Coffee & Tea

\$45.99/person

***Add additional meat -\$3/pp **Add Champagne Toast - \$1/pp*

18 % Gratuity and 6% Sales Tax Additional

To Add Hors D'oeuvres to your menu, see page 6

Champagne colored table linens included with Package

All-Inclusive Family Style

(Parties of 100 or more ONLY)

*Includes stationed & butlered hors d'oeuvres for cocktail hour,
Full Family Style Dinner*, Rolls, Coffee, Tea and Cookies Tray
PLUS, FOUR (4) Hour Open Bar*

HORS D' OEUVRES (Choice of 4)

(See selection list on Page 6)

TOSSED SALAD

(family style)

DINNER (Choice of Three)

**Large trays of food to be shared among one table*

- Breast of Chicken with Bread Stuffing
- Chicken Marsala
- Roasted Rosemary Chicken (Bone in Avail)
- Slow Roasted Turkey Breast with Creamy Cranberry Sauce
- Roasted Top Round of Beef (au jus)
- Beef Tips in Mushroom Sauce
- Pork Sausage and Peppers
- Savory Roasted Pork Loin
- Shrimp and Scallops Alfredo over Penne Pasta

SIDE DISHES (Choice of Two)

- Penne Alla Vodka
- Rice Pilaf
- Roasted Potatoes
- Bread Filling
- Glazed Baby Carrots
- Green Beans with almonds

Complimentary Toast, Cookies Tray or Ice Cream (one per table)
Coffee & Tea

\$72.99/person

18 % Gratuity and 6% Sales Tax Additional

Champagne colored table linens included with Package

All-Inclusive Stations

(Parties of 100 or more ONLY)

*Includes Self Serving Stations & butlered hors d'oeuvres for cocktail hour, Rolls, Coffee, Tea and Cookies Tray
PLUS, FOUR (4) Hour Open Bar*

HORS D' OEUVRES (Choice of 5)

(See selection list on Page 6)

TOSSED SALAD (Choice of Two Dressings)

(family style)

DINNER (Choice of Three)

Breast of Chicken with Bread Stuffing
Chicken Marsala
Roasted Rosemary Chicken
(Breast or Whole Bone In)
Lemon Chicken
Chicken Parmigiana

- Roasted Top Round of Beef (au jus)
- Pork Sausage and Peppers
- Stuffed Flounder with Crab Meat
- Shrimp & Scallops Alfredo over Penne Pasta
- Smoked Sausage & Apple Stuffed Pork

Carving Station (Select One)

- Roasted Prime Rib
- Smoked Pit Ham

- Roasted Turkey

- Beef Brisket
- Stuffed Pork Loin

SIDE DISHES (Choice of Two)

- Baked Ziti
- Penne Alla Vodka
- Rice Pilaf

- Sweet Potato Bar
- Roasted Potatoes
- Bread Filling

- Grilled Vegetable
- Glazed Baby Carrots
- Green Beans with Almonds

Complimentary Toast, Cookies Tray (one per table) or Ice Cream
Coffee & Tea

\$79.99/person

18 % Gratuity and 6% Sales Tax Additional

Champagne colored table linens included with Package

Premium Hors D'oeuvres Selections

Display Platters

Vegetable Crudité with Dip
Assorted Cheese & Meat Antipasto Board
Pita, Hummus & Olive Arrangement
\$5.00/per person



Butler Passed

Swedish Meatballs
Prosciutto wrapped grilled asparagus
Jumbo shrimp cocktail shooters with cocktail sauce or Bloody Mary mix
Italian bread crostini with black truffle burrata cheese & thinly sliced filet
Bacon wrapped beef filet medallion
Mini bacon blue cheese wedge pockets
Pork, Chicken or Beef BBQ sliders (pick one)
Cheeseburger sliders with mayonnaise and pickles
Bacon-wrapped scallops
Shrimp and chicken potstickers with sweet chili sauce
Mini wrapped beef wellington
Vegetable, chicken or shrimp spring rolls with sweet chili sauce

Selection of 2 - \$2.75/per person

Selection of 3 - \$3.00/person

Selection of 4 - \$3.50/person

PLEASE NOTE: For parties with passed Hors D'oeuvres only, \$13/person service fee applies

Sunday Brunch

Plain or Stuffed French Toast
Scrambled Eggs or Quiche
Hash Brown Casserole or Breakfast Potatoes
Tossed or Caesar salad
Penne Alla Vodka
Bacon
Sausage
Assorted Breads & Rolls
Assorted Fruit & Chocolate Chip Cookies

Coffee, Tea & Assorted Juices
Mimosa's Available

(\$20 per bottle & Orange Juice included)

(Assorted Muffins & Pastries available at \$4 per person)

\$21.99/person

18 % Gratuity and 6% Sales Tax Additional
*Champagne colored linen provided * Linen napkins additional cost*

Bar Options

OPEN/TAB BAR

Liquor, Beer, Wine, Soda

(Included in All Inclusive Packages OR Tab based on consumption to be paid at end of event)

Unlimited
Liquor, Beer & Wine
\$20/person

Unlimited
Beer, Wine & Soda
\$15/person

CASH BAR

(All Guests pay for their own beverages)

| <u>Type</u> | (price per drink) | <u>Price</u> |
|-----------------------|-------------------|--------------|
| Liquor (mixed drinks) | | \$4-6.00 |
| Wine | | \$5.00 |
| Beer (8 oz.) | | \$1.50 |
| Beer (Small Pitcher) | | \$5.00 |
| Beer (Large Pitcher) | | \$8.00 |
| Beer (Non-Alcoholic) | | \$2.25 |
| Soda/Juice | | \$1.00 |
| Soda (Small Pitcher) | | \$3.50 |
| Soda (Large Pitcher) | | \$5.00 |

COCKTAIL FOUNTAIN or SIGNATURE DRINKS

Whiskey Sours, Apricot Sours, Amaretto Sours, Fuzzy Navel,
Malibu Bay Breeze or Your Choice!

\$70 per gallon

Bartender fee for all events is \$75.00 per bartender

Champagne/Moscato Toast for all Packages NOT All-Inclusive- \$1/person

THE
PHOENIX

Prices Effective June 2018

Available Alcohol

Liquor

Jack Daniels
Jim Beam
Southern Comfort
Seagram's 7
Seagram's VO
Windsor Canadian Club
Gordon's Dry Gin
Tanqueray Gin
Tito's Vodka
Absolute Vodka
3 Olives Vodka
Christian Bros. Brandy
Jacquin's Apricot Brandy
Bacardi Light Rum
Malibu Coconut Rum
Capt. Morgan Spice Rum
M & R Sweet Vermouth
M & R Extra Dry Vermouth
Jagermeister
Jacquin's Sloe Gin
Kapali Coffee Liquor
Dekuyper Peachtree Schnapps
Makers Mark Bourbon
Crown Royal
Dewar's Scotch
Jameson
Johnnie Walker Red
Grey Goose Vodka
Kahlua Coffee Liquor
RumChata
Romana Sambuca
Bailey's Irish Cream
Others available on request

Beer

Bud Light
Coors Lite
Miller Lite
Yuengling
Others available on request

Wine

Chardonnay
Pinot Grigio
White Zinfandel
Merlot
Cabernet Sauvignon
Others available on request

List subject to change

Ceremony Fees

Indoor Ceremony

(Parties of 100 or less only)

\$150

Must be 30 min or less
Chairs & Set up provided
Officiant not provided



Champagne or White table linens are standard with all parties
Various table linen colors and sizes are available upon request at additional cost



Bridal Attendant Available for additional fee



Preferred Vendors

Guests Accommodations



3723 Nazareth Rd, Easton, PA
Margaret Bird
Margaret.bird@hilton.com
www.easton.hamptoninn.com
Direct: 610-250-5092



300 Gateway Drive
Best Western & Hampton Inn & Suites
200-300 Gateway Dr. Bethlehem, PA
Alyson Salway
alyson.salway@hilton.com
Direct: 610-954-5027

DJ/Bands

Gruvin Enterprises
Professional Disc Jockey's &
Lighting Company
(610) 252-4847

Sonic DJs
(610) 252-4847

Lehigh Valley Events &
Productions, LLC
(610) 390-2861

Desserts/Wedding Cake

Cozze Cakes
(610) 746-9175

Sweet & Savory
610-443-0146

Grammy Schmidt's Bake Shop
610-984-5978

Your local Wegmans!

Transportation



Banquet & Party Conditions

- 1) The Club reserves the right of assignment of dining room for smaller groups.
- 2) The Club furnishes all staff. No rental fee is charged for banquets and parties with dinner selection. Rental fees apply for other arrangements.
- 3) Positively NO alcoholic beverages are permitted to be brought into or removed from the premises. No one under 21 years of age will be served alcoholic beverages. Violators are subject to removal from the facility.
- 4) All prices are subject to change.
- 5) The reserving party must notify the Club no later than 10 days prior to the affair as to the number of persons that will attend as well as choice of menu. The final booking number will be used for all charges. Last minute additions will be charged accordingly.
- 6) There will be no take-outs of left over food provided by the club.
- 7) A deposit of \$1000.00 (parties of 100 or more) must be made at time of booking and will be deducted from the total invoice. Another \$1000.00 must be made 1 year prior to the date. However, if cancellation is made after booking, the deposit is not refundable. Payment will only be accepted with cash, personal check, bank check, or money order. No credit cards accepted.
- 8) Only table decorations are permitted. Confetti, sequins and the like are not permitted.
- 9) Damages to any of the Club facility or property will be the responsibility of the renting party and cost for repair and/or replacement will be charged to the renting party.
- 10) Club doors will open 1 hour before the scheduled affair. Receptions and parties may not extend beyond 1:00AM. The complete package contracts are based on a 5-hour time period: 1-hour Cocktails with open bar, 1 hour Dinner (bar is closed during dinner, 4 hours open bar).
- 11) A fee of \$1.00 per person, based on the original dinner reservation, will be assessed per hour or part thereof beyond the total of 4 hours open bar. The Maitre D' will have final permission for any additional time.
- 12) All affairs must be paid in full 10 days prior to the affair.
- 13) Baked goods for any affair are the complete responsibility of the renting party. All items must be prepackaged and handled by the renting party.
- 14) Musicians and all their equipment must be confined to the stage (platform) area. No equipment will be permitted off this area.

We want your day to be as amazing as possible!
If there is something your heart desires,
please let us know and we will do our best to
accommodate you!



On behalf of all of us at The Phoenix,
Thank you for choosing us!



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