

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

Luncheon Meats (Choice of Three)

ROAST BEEF, HAM, SMOKED TURKEY,
TUNA, ITALIAN, VEGETABLE

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

Cheeses

AMERICAN & SWISS

Salads (Choice of Two)

POTATO SALAD, MACARONI SALAD, COLE SLAW
TOSSED SALAD OR CAESAR SALAD

DINNER ROLLS, SOFT DRINKS, COFFEE & TEA INCLUDED

COOKIE TRAY OFFERED AT \$8 PER TRAY

\$22 PER PERSON

(ADD ITEMS FROM HOT BUFFET \$2 - \$5
PER PERSON BASED ON SELECTION)

20 % GRATUITY AND 6% SALES TAX ADDITIONAL

Every or white table linens included with Package

Prices Subject to Change

Hot Buffet Menu

Choices of Meat (Choice of One or Two)

- ROASTED ROSEMARY CHICKEN BREAST OR WHOLE PIECES (ADDITIONAL \$2/PP)
- CHICKEN MARSALA
- OVEN ROASTED FRESH HERB TURKEY BREAST
- HERB CRUSTED SALMON
- CHICKEN PAPRIKASH
- PRIME RIB **ADDITIONAL FEE**
- HONEY GLAZED GRILLED HAM
- DOUBLE PIT SMOKED HAM
- ROASTED TOP ROUND OF BEEF AU JUS
- PORK SAUSAGE AND PEPPERS
- SIRLOIN BEEF TIPS WITH MUSHROOMS & ONIONS

Sides (Choice of Three)

- PENNE ALLA VODKA
- STUFFED SHELLS ALLA MARINARA
- BREAD FILLING
- RED SKINNED GARLIC MASHED POTATOES
- SEASONAL VEGETABLES
- RICE PILAF
- TERIYAKI GLAZED GREEN BEANS
- CALIFORNIA BLEND VEGETABLES
- CAESAR SALAD
- TOSSED HOUSE SALAD
- TOSSED SALAD WITH GOAT CHEESE & TOASTED PECANS

DINNER ROLLS, SOFT DRINKS, COFFEE & TEA INCLUDED
COOKIE TRAY OFFERED AT \$8 / TRAY PER TABLE

\$30 PER PERSON (1 MEAT)
\$34 PER PERSON (2 MEATS)

Add additional meat - \$3 per person

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

20% GRATUITY AND 6% SALES TAX ADDITIONAL

Every or white table linens included with Package

Prices Subject to Change

Family Style

(Parties of 50 or more ONLY)

DINNER ROLLS, SOFT DRINKS, COFFEE & TEA INCLUDED

Dinner (Choice of Three)

- ROSEMARY ROASTED CHICKEN BREAST
- LEMON & HERB CHICKEN
- CHICKEN MARSALA
- ROASTED TURKEY BREAST WITH CRANBERRY SAUCE
- HONEY GLAZED GRILLED HAM
- HERB CRUSTED SALMON
- PRIME RIB **ADDITIONAL FEE**
- ROASTED TOP ROUND OF BEEF
- SIRLOIN BEEF TIPS WITH MUSHROOMS & ONIONS
- PORK SAUSAGE AND PEPPERS
- SHRIMP AND SCALLOPS ALFREDO OVER PENNE PASTA
- STUFFED FLOUNDER WITH CRABMEAT & SPINACH

Tossed Salad

CAESAR, GARDEN OR GOAT CHEESE & TOASTED PECANS

Sides Dishes (Choice of Two)

- SEASONAL VEGETABLES
- TERIYAKI GLAZED GREEN BEANS
- GLAZED CARROTS
- RED SKINNED GARLIC MASHED POTATOES
- BREAD FILLING
- RICE PILAF
- PENNE ALLE VODKA
- STUFFED SHELLS MARINARA

CHOCOLATE CHIP COOKIES, COFFEE & TEA

\$60 PER PERSON

***Add additional meat - \$3/pp*

***Add Champagne Toast - \$1/pp*

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

20% GRATUITY AND 6% SALES TAX ADDITIONAL

Ivory or white table linens included with Package

Prices Subject to Change

Plated Meals

DINNER ROLLS, SOFT DRINKS, COFFEE & TEA INCLUDED

Main Course

- BRAISED SHORT RIB IN A RED WINE SAUCE WITH HORSERADISH CRÈME
- HERB CRUSTED CHICKEN BREAST WITH LEMON BUTTER SAUCE
- CHICKEN WITH MUSHROOM WHITE SAUCE SERVED OVER EGG NOODLES
- SALMON WITH TRUFFLE SAUCE
- CRAB STUFFED FLOUNDER
- HOMEMADE ALFREDO SAUCE OVER PENNE WITH CHICKEN OR SHRIMP
- FILET MIGNON *MP*

Tossed Salad

CAESAR, GARDEN OR GOAT CHEESE & TOASTED PECANS

Sides Dishes (Choice of Two)

- SEASONAL VEGETABLES
- TERIYAKI GLAZED GREEN BEANS
- RED SKINNED GARLIC WHIPPED MASHED POTATOES
- BREAD FILLING
- RICE PILAF
- PENNE ALLE VODKA
- STUFFED SHELLS MARINARA
- GLAZED CARROTS

\$35 - \$50 PER PERSON

***Add Champagne Toast - \$1/pp*

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

18% GRATUITY AND 6% SALES TAX ADDITIONAL

Champagne or White colored table linens included with Package

Prices Subject to Change

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 Butler 4 passed & 2 Stationary options)
(SEE SELECTION LIST ON PAGE 6) (PREMIUM PASSED AT ADDITIONAL FEE)

Tossed Salad

(PLAIN OR WITH GOAT CHEESE AND TOASTED PECANS)

Dinner (Choice of Three)

*LARGE TRAYS OF FOOD TO BE SHARED AMONG ONE TABLE

- CHICKEN MARSALA
- ROASTED TURKEY BREAST WITH CRANBERRY SAUCE HONEY GLAZED GRILLED HAM
- ROSEMARY ROASTED CHICKEN BREAST OR WHOLE PIECES (ADDITIONAL \$2/PP)
- HERB CRUSTED SALMON
- PORK SAUSAGE AND PEPPERS
- ROASTED TOP ROUND OF BEEF (AU JUS) SIRLOIN BEEF TIPS IN MUSHROOMS & ONIONS
- SHRIMP AND SCALLOPS ALFREDO OVER PENNE PASTA
- STUFFED FLOUNDER WITH CRABMEAT & SPINACH
- **PRIME RIB ADDITIONAL FEE**

Sides Dishes

(Choice of Two)

- PENNE ALLA VODKA
- STUFFED SHELLS ALLA MARINARA SEASON VEGETABLES
- RED SKINNED GARLIC WHIPPED MASHED POTATOES
- BREAD FILLING RICE PILAF
- TERIYAKI GLAZED GREEN BEANS
- FRESH STEAMED CALIFORNIA BLEND VEGETABLES
- GLAZED CARROTS

\$100 PER PERSON

COMPLIMENTARY TOAST, COOKIES,
SODA COFFEE & TEA

18% GRATUITY AND 6% SALES TAX ADDITIONAL

Champagne or White colored table linens included with Package
Prices Subject to Change

Hors D'oeuvres Selections

Display Platters

VEGETABLE CRUDITÉ WITH DIP	\$3.00/PER PERSON
PITA, HUMMUS & OLIVE ARRANGEMENT	\$4.00/PER PERSON
ASSORTED CHEESE & MEAT ANTIPASTO BOARD	\$4.50/PER PERSON

Display Hor D'oeuvres

- SWEDISH MEATBALLS
- BACON WRAPPED FINGERLING POTATO BITES
- SHRIMP AND CHICKEN POT STICKERS
- VEGETABLE, CHICKEN OR SHRIMP SPRING ROLLS WITH SWEET CHILI SAUCE
- SPANAKOPITA
- MAC & CHEESE BITES
- POTATO PANCAKES WITH SOUR CREAM OR APPLE SAUCE

SELECTION OF 2 - \$4.50/PER PERSON

SELECTION OF 3 - \$5.50/PERSON

SELECTION OF 4 - \$6.50/PERSON

Premium Hor D'oeuvres

- BBQ PORK SLIDERS TOPPED WITH WASABI SLAW
- CHICKEN BACON SLIDERS
- BEEF SLIDERS WITH CHIPOTLE AIOLI
- BACON-WRAPPED SCALLOPS
- MINI LAMB KABOBS WITH MINT YOGURT DIP
- JUMBO SHRIMP COCKTAIL SHOOTERS WITH COCKTAIL SAUCE/WEDGE OF LEMON
- ITALIAN CROSTINI WITH THINLY SLICED BEEF FILET TOPPED WITH ONION CONFIT (VINEGAR BASE) BACON WRAPPED BEEF FILET MEDALLION
- SMOKED GOUDA BACON MAC & CHEESE BITES
- HOG WINGS (SMOKED PORK SHANK- YOU PICK SAUCE!)

SELECTION OF 2 - \$7.00/PER PERSON

SELECTION OF 3 - \$9.00/PERSON

SELECTION OF 4 - \$11.00/PERSON

STEAMED CLAMS & MUSSELS OFFERED AT ADDITIONAL COST (PER LB.)

PLEASE NOTE: FOR PARTIES WITH PASSED HOS'D'OEUVRES ONLY \$13/PERSON SERVICE FEE APPLIES

Prices Subject to Change

Station Enhancements

—
\$50 ATTENDANT FEE PER 50 GUESTS

Pasta Station

PENNE ALLE VODKA, ALFREDO, MARINARA **\$4.50/PER PERSON**

Baked Potato Station

WHIPPED SWEET POTATOES WITH YOUR FAVORITE TOPPINGS SCALLIONS, MINI MARSHMELLOWS, CHEDDAR CHEESE, SOUR CREAM & BACON
\$5.50 PER PERSON

Taco Nacho Station

TENDER BEEF AND CHICKEN, SHREDDED LETTUCE, CHEDDAR CHEESE, ONIONS, GUACAMOLE, SALSA, SOUR CREAM
SOFT AND HARD TACO SHELLS, AND NACHOS
\$7.00/PERSON

Carving Station

- ROAST PRIME RIB OF BEEF
- PRIME RIB CREAMY HORSERADISH SAUCE
- ROAST BREAST OF TURKEY
- ROAST TURKEY BREAST, CRANBERRY RELISH
- ROAST BEEF TENDERLOIN
- ROAST BEEF TENDERLOIN, CREAMY HORSERADISH SAUCE AND COARSE MUSTARD ROAST LOIN OF PORK
- ROAST PORK LOIN, COARSE GROUND MUSTARD, APRICOT JAM
- CHERRY-GLAZED HAM
- CHERRY-GLAZED HAM WITH SWEET PINEAPPLE SAUCE

(\$5-\$10 PERSON - MARKET PRICE)

**PLEASE NOTE: FOR PARTIES WITH STATIONS ONLY,
\$13/PERSON SERVICE FEE APPLIES**

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Prices Subject to Change

Brunch

PLAIN OR STUFFED FRENCH TOAST
SCRAMBLED EGGS OR QUICHE
HASH BROWN CASSEROLE OR BREAKFAST POTATOES
TOSSED OR CAESAR SALAD
PENNE ALLE VODKA OR STUFFED SHELLS
ASPARAGUS OR CALIFORNIA BLEND VEGETABLES
BACON AND SAUSAGE
ASSORTED BREADS & ROLLS
ASSORTED FRUIT

*Coffee, Tea, Soft Drinks &
Assorted Juices Included*

Mimosas Available

\$25 PER BOTTLE, BERRIES & ORANGE JUICE INCLUDED

**** OMELETTE STATION OFFERED AT ADDITIONAL \$3/PERSON****

ASSORTED MUFFINS & CHOCOLATE CHIP COOKIES AVAILABLE AT \$3 PER PERSON

\$32 PER PERSON

20% GRATUITY AND 6% SALES TAX ADDITIONAL

*Ivory or White table linen provided
Linen napkins available for \$1 per person

Prices Subject to Change

Bar Options

Open Bar

LIQUOR, BEER, WINE

INCLUDED IN ALL INCLUSIVE PACKAGES
TAB BAR OPTION AVAILABLE & MUST BE PAID AT END OF EVENT

Unlimited

LIQUOR, DRAFT BEER, & WINE
\$35 PER PERSON

Limited

DRAFT BEER & WINE
\$22 PER PERSON

Cash Bar

(ALL GUESTS PAY FOR THEIR OWN BEVERAGES)

Type

Price per drink

LIQUOR (MIXED DRINKS)	\$6-8
WINE	\$6
BEER (12 OZ.)	\$4
BEER (SMALL PITCHER)	\$7
BEER (LARGE PITCHER)	\$10
BEER (NON-ALCOHOLIC)	\$3
BEER (BOTTLE & CAN)	\$4-8

Signature Drinks

Mojitos, Margaritas, Old Fashions, Martinis, Mules, and more!

Bartender fee for all events is \$100.00 per bartender

Champagne or Moscato Toast - \$2/person

Prices Subject to Change

Available Alcohol

Liquor

Jack Daniels
Jim Beam
Southern Comfort
Seagram's VO
Makers Mark Bourbon
Crown Royal
Woodford Reserve
Jameson Irish Whiskey
Bombay Gin
Tanqueray Gin
Tito's Vodka
Absolute Vodka
3 Olives Vodka
Grey Goose Vodka
Christian Bros. Brandy
Bacardi Light Rum
Malibu Coconut Rum
Captain Morgan Spiced Rum
Dewar's Scotch
Johnnie Walker Red
Jagermeister
Kahlua Coffee Liquor
Bailey's Irish Cream
Milagro Tequila Blanco
Lunazul Reposado

Others available on Request

Draft Beer

Miller Lite
Yuengling Lager

Bottles available on Request

Coors Light
Bud Light
White Claw
Angry Orchard
& more

Wine

Chardonnay
Moscato
Pinot Grigio
Reisling
Sauvignon Blanc
White Zinfandel

Cabernet Sauvignon
Lambrusco
Merlot
Pinot Noir

Others available on request

List subject to change

Rental & Ceremony Fees

Rental Fee

(Parties of 30 - 50 guests)

\$300

(Parties of 51 - 80 guests)

\$400

(Parties of 81 - 110 guests)

\$500

(Parties of 110+ guests)

\$600

Indoor Ceremony

\$300

Chairs & Set up provided

Officiant not provided

Champagne or White table linens are standard with all parties

Various table linen colors and overlays are also available upon request

White chair covers are standard with

ALL Inclusive wedding Package ONLY

Chair covers, sashes and linen napkins can be rented
or purchased privately.

Preferred Vendors

Guest Accommodations



3723 NAZARETH RD, EASTON, PA
MARGARET BIRD
MARGARET.BIRD@HILTON.COM
WWW.EASTON.HAMPTONINN.COM
DIRECT: 610-250-5092

Lehigh Valley Hotel & Conference Center

300 GATEWAY DRIVE
LV HOTEL & HAMPTON INN & SUITES
200-300 GATEWAY DR. BETHLEHEM, PA
KATHI LANSINGER
KATHI.LANSINGER@HILTON.COM

Photographer

ANDRIA NELSON PHOTOGRAPHY
570-977-2573
WWW.ANDRIANELSONPHOTOGRAPHY.COM

DJ / bands

GRUVIN ENTERPRISES PROFESSIONAL
DISC JOCKEY'S & LIGHTING COMPANY
(610) 252-4847

LEHIGH VALLEY EVENTS &
PRODUCTIONS, LLC
(610) 390-2861

SONIC DJS
(610) 252-4847

Desserts / Wedding Cake

NAZ-O-NUT (DONUTS)
610-365-2244

SWEET GIRLZ
(610) 829-1030

CAKE & COROLLA
484-272-9090

Transportation



Banquet & Party Conditions

- 1) THE PHOENIX RESERVES THE RIGHT OF ASSIGNMENT OF COCKTAIL ROOM FOR SMALLER GROUPS.
 - 2) THE PHOENIX FURNISHES ALL STAFF.
 - 3) ABSOLUTELY 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 PHOENIX NO LATER THAN 14 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 & FINAL INVOICE. LAST MINUTE ADDITIONS WILL BE CHARGED ACCORDINGLY.
 - 6) THERE WILL BE NO TAKE-OUTS OF LEFT-OVER FOOD PROVIDED BY THE PHOENIX.
 - 7) IF CANCELLATION IS MADE AFTER BOOKING, THE DEPOSIT IS NOT REFUNDABLE. PAYMENT WILL ONLY BE ACCEPTED WITH CASH, PERSONAL CHECK, BANK CHECK, CREDIT CARD. USE OF CREDIT CARD SUBJECT TO 3% SERVICE FEE. DEPOSITS ARE TRANSFERABLE TO FUTURE DATES AND EVENTS.
 - 8) DECORATIONS ARE PERMITTED. NO TAPE, PINS, OR ANYTHING ON WALLS PERMITTED. LOOSE GLITTER, CONFETTI, SEQUINS AND THE LIKE ARE NOT PERMITTED.
 - 9) DAMAGES TO ANY OF THE PHOENIX 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) PHOENIX DOORS WILL OPEN 1 HOUR BEFORE THE SCHEDULED AFFAIR. RECEPTIONS AND PARTIES MAY NOT EXTEND BEYOND 12:00AM.
 - 11) CONTRACTS ARE BASED ON A 5-HOUR TIME PERIOD. EXAMPLE: 1-HOUR COCKTAILS WITH OPEN BAR, 1 HOUR DINNER (BAR IS CLOSED DURING DINNER, 4 HOURS OPEN BAR).
 - 12) A FEE OF \$10.00 PER PERSON, BASED ON THE ORIGINAL DINNER RESERVATION, WILL BE ASSESSED PER HOUR OR PART THERE OF BEYOND THE TOTAL OF 4 HOURS OPEN BAR. THE MAITRE D' WILL HAVE FINAL PERMISSION FOR ANY ADDITIONAL TIME. AN ADDITIONAL BARTENDER FEE MAY APPLY.
 - 13) ALL EVENTS MUST BE PAID IN FULL 7 DAYS PRIOR TO THE AFFAIR UNLESS OTHERWISE ARRANGED WITH BANQUET MANAGER.
 - 14) BAKED GOODS FOR ANY AFFAIR ARE THE COMPLETE RESPONSIBILITY OF THE RENTING PARTY. ALL ITEMS MUST BE PREPACKAGED AND HANDLED BY THE RENTING PARTY.
 - 15) MUSICIANS AND ALL THEIR EQUIPMENT MUST BE CONFINED TO THE STAGE (PLATFORM) AREA. NO EQUIPMENT WILL BE PERMITTED OFF THIS AREA.
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*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!*

THE
PHOENIX