

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.

thephoenix515.com

thephoenix515@gmail.com

610.759.7509

Cold Buffet Menu

Luncheon Meats *(Choice of Three)*

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

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

\$24 PER PERSON

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

20 % GRATUITY AND 6% SALES TAX ADDITIONAL

Prices Subject to Change

Hot Buffet Menu

DINNER ROLLS, SOFT DRINKS, COFFEE & TEA INCLUDED

Choices of Meat (Choice of One or Two)

- LEMON HOLLANDAISE HERB CHICKEN
 - CHICKEN MARSALA
 - GRILLED CHICKEN PARM
 - HERB CRUSTED SALMON
 - SALMON WITH TRUFFLE CREAM
 - SEARED DUCK BREASTS
 - CRAB CAKES *
 - LOBSTER TAILS *
 - SCALLOPS *
 - PORK TENDERLOIN WITH BAKED APPLE STUFFING MASH
 - SHORT RIB BOURGUIGNON
 - SIRLOIN BEEF TIPS WITH MUSHROOMS & ONIONS
 - PRIME RIB *
 - MEDITERRANEAN LAMB *
 - SEARED DUCK BREAST *
- *ADDITIONAL FEE APPLIES**

Sides (Choice of Three)

- PENNE ALLA VODKA
- FETTUCCHINE ALFREDO
- MACARONI & CHEESE
- RED SKINNED GARLIC MASHED POTATOES
- BACON STUFFING
- RICE PILAF
- SEASONAL VEGETABLES
- TERIYAKI GLAZED GREEN BEANS
- CAESAR SALAD
- HOUSE SALAD
- GREEK SALAD
- GOAT CHEESE & PECAN SALAD

COOKIE TRAY OFFERED AT \$8 PER TRAY

\$34 PER PERSON (1 MEAT)
\$38 PER PERSON (2 MEATS)

Add additional meat - \$3 per person

Add additional side for \$1.50

20% GRATUITY AND 6% SALES TAX ADDITIONAL

Family Style

—
(Parties of 50 or more)

DINNER ROLLS, SOFT DRINKS, COOKIES, COFFEE & TEA INCLUDED

Dinner (Choice of Three)

- LEMON HOLLANDAISE HERB CHICKEN
- CHICKEN MARSALA
- GRILLED CHICKEN PARM
- HERB CRUSTED SALMON
- SALMON WITH TRUFFLE CREAM
- SEARED DUCK BREASTS
- CRAB CAKES *
- LOBSTER TAILS *
- SCALLOPS *
- PORK TENDERLOIN WITH BAKED APPLE STUFFING MASH
- SHORT RIB BOURGUIGNON
- SIRLOIN BEEF TIPS WITH MUSHROOMS & ONIONS
- PRIME RIB *
- MEDITERRANEAN LAMB *
- SEARED DUCK BREAST *

*ADDITIONAL FEE APPLIES**

Tossed Salad

CAESAR, GARDEN, GREEK OR GOAT CHEESE & TOASTED PECANS

Sides Dishes (Choice of Two)

- PENNE ALLA VODKA
- FETTUCCINE ALFREDO
- MACARONI & CHEESE
- RED SKINNED GARLIC MASHED POTATOES
- BACON STUFFING
- RICE PILAF
- SEASONAL VEGETABLES
- TERIYAKI GLAZED GREEN BEANS

\$62 PER PERSON

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

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

To Add Hors D'oeuvres to your menu, see page 5

20% GRATUITY AND 6% SALES TAX ADDITIONAL

Plated Meals



DINNER ROLLS, SOFT DRINKS, COFFEE & TEA INCLUDED

Tossed Salad

CAESAR, GARDEN, GREEK OR GOAT CHEESE & TOASTED PECANS

Main Course

- BRAISED SHORT RIB IN A RED WINE SAUCE WITH ONION GRAVY & MASH
- SALMON WITH TRUFFLE SAUCE WITH LEMON VINAIGRETTE COUSCOUS
- LAMB SHOULDER WITH LEMON VINAIGRETTE COUSCOUS
- CRAB CAKES WITH HERBAL SALAD
- FILET MIGNON WITH ONION GRAVY & MASH
- SEARED DUCK WITH BOURBON AU JUS & HERBAL SALAD
- TRUFFLE PASTA WITH WALNUTS, ARUGULA, PARMESAN AND RICOTTA

\$45 - \$65 PER PERSON

Add Champagne Toast - \$1/pp

Add Chair Covers \$4/pp & Linen Napkins \$1/pp

20% GRATUITY AND 6% SALES TAX ADDITIONAL

Hors D'oeuvres Selections

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

Hors D'oeuvres

- SWEDISH MEATBALLS
- TERIYAKI CHICKEN DUMPLINGS
- SPANAKOPITA
- BUFFALO CHICKEN RANGOONS
- PIGS IN A BLANKET
- CHEESESTEAK EGG ROLLS
- CUBAN EGG ROLLS
- SOUTHWEST CHICKEN EGG ROLLS
- POTATO PANCAKES WITH SOUR CREAM & APPLE SAUCE
- CRAB RANGOON WITH SWEET AND SOUR SAUCE
- SMOKED GOUDA BACON MAC & CHEESE BITES
- MINI PIEROGIES WITH SOUR CREAM

SELECTION OF 2 - \$4.50 PER PERSON

SELECTION OF 3 - \$5.50 PER PERSON

SELECTION OF 4 - \$6.50 PER PERSON

Premium Hors D'oeuvres

- CLAMS CASINO
- 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
- BACON WRAPPED BEEF FILET MEDALLION
- MINI CRAB CAKES
- MINI BEEF WELLINGTONS

SELECTION OF 2 - \$7.00 PER PERSON

SELECTION OF 3 - \$9.00 PER PERSON

SELECTION OF 4 - \$11.00 PER PERSON

**PLEASE NOTE: FOR PARTIES WITH PASSED HOS'D'OEUVRES ONLY
A \$13/PERSON SERVICE FEE MAY APPLY**

5

20% GRATUITY AND 6% SALES TAX ADDITIONAL

Brunch



PLAIN OR STUFFED FRENCH TOAST

SCRAMBLED EGGS OR QUICHE

HASH BROWN CASSEROLE OR BREAKFAST POTATOES

TOSSED, CAESAR OR GREEK 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, 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

Sweet 16 Menu

CHOICE OF 2 ITEMS:

CHICKEN FINGERS

JUMBO WINGS

BONELESS WINGS

CHEESEBURGER SLIDERS

PIZZA (CHEESE OR PEPPERONI)

CHOICE OF 2 ITEMS:

FRENCH FRIES

TATER TOTS

MAC & CHEESE

CHEESESTEAK EGG ROLLS

SOFT PRETZEL BITES

MAC & CHEESE BITES

FRESH FRUIT SALAD

TOSSSED SALAD

CAESAR SALAD

Soft Drinks & Assorted Juices Included

\$25 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

All Inclusive Hot Buffet

INCLUDES HORS D'OEUVRES FOR COCKTAIL HOUR,
HOT BUFFET DINNER, TOAST, SODA, COFFEE & TEA BAR
PLUS 4 HOUR OPEN BAR

Hors D' Oeuvres (Choice of 4 & 1 platter option)

(SEE SELECTION LIST ON PAGE 5 - PREMIUM AVAILABLE AT AN ADDITIONAL FEE)

Tossed Salad

(HOUSE OR WITH GOAT CHEESE AND TOASTED PECANS)

Dinner (Choice of Two)

- LEMON HOLLANDAISE HERB CHICKEN
- CHICKEN MARSALA
- GRILLED CHICKEN PARM
- HERB CRUSTED SALMON
- SALMON WITH TRUFFLE CREAM
- SEARED DUCK BREASTS
- CRAB CAKES *
- LOBSTER TAILS *
- SCALLOPS *
- PORK TENDERLOIN WITH BAKED APPLE STUFFING MASH
- SHORT RIB BOURGUIGNON
- SIRLOIN BEEF TIPS WITH MUSHROOMS & ONIONS
- PRIME RIB *
- MEDITERRANEAN LAMB *
- SEARED DUCK BREAST *

*ADDITIONAL FEE APPLIES**

Sides Dishes (Choice of Two)

- PENNE ALLA VODKA
- FETTUCCHINE ALFREDO
- MACARONI & CHEESE
- RED SKINNED GARLIC MASHED POTATOES
- BACON STUFFING
- RICE PILAF
- SEASONAL VEGETABLES
- TERIYAKI GLAZED GREEN BEANS
-

\$96 PER PERSON

COMPLIMENTARY TOAST, LINEN NAPKINS,
CHAIR COVERS, SODA, COFFEE & TEA

20% GRATUITY AND 6% SALES TAX ADDITIONAL

Prices Subject to Change

All Inclusive Family Style

(Parties of 50 or more)

INCLUDES SIX HORS D'OEUVRES FOR COCKTAIL HOUR,
FULL FAMILY STYLE DINNER*, TOAST, SODA
PLUS, FOUR (4) HOUR OPEN BAR

Hors D' Oeuvres (Choice of 4 & 1 platter option)

(SEE SELECTION LIST ON PAGE 6) (PREMIUM AT ADDITIONAL FEE)

Tossed Salad

(PLAIN OR WITH GOAT CHEESE AND TOASTED PECANS)

Dinner (Choice of Three)

- LEMON HOLLANDAISE HERB CHICKEN
- CHICKEN MARSALA
- GRILLED CHICKEN PARM
- HERB CRUSTED SALMON
- SALMON WITH TRUFFLE CREAM
- SEARED DUCK BREASTS
- CRAB CAKES *
- LOBSTER TAILS *
- SCALLOPS *
- PORK TENDERLOIN WITH BAKED APPLE STUFFING MASH
- SHORT RIB BOURGUIGNON
- SIRLOIN BEEF TIPS WITH MUSHROOMS & ONIONS
- PRIME RIB *
- MEDITERRANEAN LAMB *
- SEARED DUCK BREAST *

*ADDITIONAL FEE APPLIES**

Sides Dishes (Choice of Two)

- PENNE ALLA VODKA
- FETTUCCINE ALFREDO
- MACARONI & CHEESE
- RED SKINNED GARLIC MASHED POTATOES
- BACON STUFFING
- RICE PILAF
- SEASONAL VEGETABLES
- TERIYAKI GLAZED GREEN BEANS

\$120 PER PERSON

COMPLIMENTARY TOAST, LINEN NAPKINS,
CHAIR COVERS, SODA, COFFEE & TEA

20% GRATUITY AND 6% SALES TAX ADDITIONAL

Station Enhancements

\$75 ATTENDANT FEE PER 50 GUESTS FOR ACTION STATIONS

Pasta Station

PENNE ALLE VODKA, ALFREDO, MARINARA

\$4.50 PER PERSON

Mashed Potato Station

WHIPPED MASHED POTATOES & SWEET POTATOES WITH
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 NACHO CHIPS

\$7.00 PER PERSON

Carving Station

- ROAST PRIME RIB OF BEEF
- PRIME RIB CREAMY HORSE RADISH SAUCE
- ROAST BREAST OF TURKEY
- ROAST TURKEY BREAST, CRANBERRY RELISH
- ROAST BEEF TENDERLOIN
- ROAST BEEF TENDERLOIN, CREAMY HORSE RADISH 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

(\$10-\$15 PERSON - MARKET PRICE)

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

20% GRATUITY AND 6% SALES TAX ADDITIONAL

Desserts

Cookies

CHOCOLATE CHIP, OATMEAL RAISIN, M&M
RED VELVET, PEANUT BUTTER BLOSSOM

\$8 PER TRAY OF 16

Individual Desserts

- TUXEDO BOMB
- CHOCOLATE MARQUISE
- LIL RED VELVET
- PEANUT BUTTER EXPLOSION
- RASPBERRY LEMON DROP
- INDIVIDUAL KEY LIME PIE
- INDIVIDUAL MANGO GUAVA CAKE

SELECTION OF 1 - \$6 PER PERSON
SELECTION OF 2 - \$10 PER PERSON
SELECTION OF 3 - \$13 PER PERSON

Whole Pies & Cakes

- STRAWBERRY & VANILLA CAKE
- CHEESECAKE
- DEATH BY CHOCOLATE CAKE

SELECTION OF 1 - \$7 PER PERSON
SELECTION OF 2 - \$9 PER PERSON
SELECTION OF 3 - \$11 PER PERSON

20% GRATUITY AND 6% SALES TAX ADDITIONAL

Bar Options

Open Bar

PRICE PER PERSON FOR 4 HOURS

Unlimited

LIQUOR, DRAFT BEER, & WINE
\$40 PER PERSON

Limited

DRAFT BEER & WINE
\$25 PER PERSON

****TAB BAR OPTION AVAILABLE & MUST BE PAID AT END OF EVENT****

Cash Bar

(ALL GUESTS PAY FOR THEIR OWN BEVERAGES)

Type

Price

LIQUOR (SINGLE MIXED DRINKS)	\$5-7
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 \$150.00 per bartender

Champagne, Prosecco or Moscato Toast - \$1/person

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
Michelob Ultra
White Claw
Down East Cider
IPAs, Seasonal Beers
& more

Wine

Chardonnay
Moscato
Pinot Grigio
Reisling
Sauvignon Blanc
White Zinfandel

Cabernet Sauvignon
Lambrusco
Merlot
Pinot Noir

Others available on request

Rental & Ceremony Fees

Rental Fees

(Parties of 30 - 50 guests)

\$400

(Parties of 51 - 80 guests)

\$500

(Parties of 81 - 110 guests)

\$600

(Parties of 110+ guests)

\$700

Indoor Ceremony

\$350

Chairs & Set up provided

Officiant not provided

Champagne or White table linens are standard with all events.
Various table linen colors, runners and overlays are also available upon request which may incur an additional cost.

Chair covers (\$4/guest), sashes and linen napkins (\$1/guest)
can be rented from The Phoenix or purchased privately.

Vendor Suggestions

Guest Accommodations



3723 NAZARETH RD EASTON, PA
(610) 250-5092



3882 EASTGATE BLVD EASTON, PA 18045
(610) 258-6100

DJs

EVENING SUN
ENTERTAINMENT
(570) 269-0209

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

GRUVIN ENTERPRISES
PROFESSIONAL DISC
JOCKEY'S & LIGHTING
COMPANY
(610) 972-7981

SONIC ENTERTAINMENT
(484) 273-2568

Desserts & Wedding Cakes

AMY'S CREATIVE CAKES
(267) 374-7475

SWEETS N SAVORIES BAKERY
(610) 365-8051

NAZ-O-NUT
(610) 365-2244

Florists, Decorators & More

BOUQUETS N THINGS
FLORIST
(610) 252-7696

SLEEK STYLES SALON
(610) 774-9532

LET'S PARTY & MORE
FLORIST & BALLOONS
(570) 970-7777

DANETTE R KASHETTA
OFFICIANT
(610) 297-0488

POPPING PARTIES BY
MELISSA
(610) 509-6660

Transportation



(610) 252-0526



**J&J Luxury
Transportation**

(610) 936-8876

Banquet & Event 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 AND THE EVENT MAY BE IMMEDIATELY ENDED AT THE DISGRESSION OF THE BANQUET MANAGER.
- 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, ZELLE, CREDIT OR DEBT CARD. USE OF CREDIT OR DEBT CARD SUBJECT TO 2.52% SERVICE FEE. DEPOSITS ARE TRANSFERRABLE 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. BALLOONS WITH CONFETTI OR GLITTER INSIDE OF THEM 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 4 HOUR EVENT TIME PERIOD, 5-HOUR WEDDING RECEPTION TIME PERIOD, OR 5.5 HOUR WEDDING CEREMONY & RECEPTION TIME PERIOD.
- 12) ALL EVENTS MUST BE PAID IN FULL 7 DAYS PRIOR TO THE AFFAIR UNLESS OTHERWISE ARRANGED WITH BANQUET MANAGER.
- 13) BAKED GOODS OR CAKES FOR ANY AFFAIR ARE ABLE TO BE BROUGHT IN BY THE RENTING PARTY. ALL ITEMS MUST BE PREPACKAGED AND HANDLED BY THE RENTING PARTY.
- 14) THE PHOENIX IS A NON-SMOKING, NON-VAPING AND DRUG FREE VENUE. SMOKING IS ALLOWED OUTSIDE OF THE BUILDING. ALL VIOLATORS WILL BE REMOVED AND THE EVENT MAY BE IMMEDIATELY ENDED AT THE DISGRESSION OF THE MANAGER.

*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