



# 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*

**Prices Subject to change**

# Hot Buffet Package

(Parties of 30 or more only)

(Recommended for Funeral Luncheons)

## CHOICES OF MEATS

(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
- Season Vegetables
- Red Skinned garlic whipped mashed potatoes
- Bread Filling
- Rice Pilaf
- Teriyaki Glazed Green Beans
- Fresh Steamed California Blend Vegetables
- Tossed Salad Plain or Tossed Salad with Goat Cheese & Toasted Pecans
- 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)

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

*Add additional meat -\$3/person*

**18 % Gratuity and 6% Sales Tax Additional**

*Champagne colored table linens included with Package*

**Prices Subject to change**

# Family Style

(Parties of 50 or more ONLY)

## Full Family Style Dinner\* Dinner Rolls, Coffee & Tea

### 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
- \*\*Prime Rib additional fee\*\*
- Roasted Top Round of Beef (au jus)
- Sirloin Beef Tips in Mushrooms & onions
- Pork Sausage and Peppers
- Shrimp and Scallops Alfredo over Penne Pasta
- Stuffed Flounder with Crabmeat & Spinach

### Tossed Salad

(Plain or with goat cheese and toasted pecans)

### SIDE 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
- Teriyaki Glazed
- Green Beans

### Chocolate Chip Cookies, Coffee & Tea

**\$45.99/person**

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

## SIDE 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

Complimentary Toast, Cookies Tray (one per table)

Coffee & Tea

**\$79.99/person**

**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 Crudit� with Dip	\$2.00/per person
Pita, Hummus & Olive Arrangement	\$3.00/per person
Assorted Cheese & Meat Antipasto Board	\$4.00/per person

## Butler Passed

Swedish Meatballs
German Meatballs
Bacon wrapped Fingerling potato bites
Shrimp and chicken potstickers
Vegetable, chicken or shrimp spring rolls with sweet chili sauce
Mozzarella Sticks
Spanakopita
Mac & Cheese Bites
Potato Pancakes (mini latkes) with sour cream or apple sauce
Selection of 2 - \$3.00/per person
Selection of 3 - \$4.00/person
Selection of 4 - \$5.00/person

## Premium Butler Passed

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 - \$5.00/per person
Selection of 3 - \$7.00/person
Selection of 4 - \$9.00/person

**Steamed Clams & Mussels offered at additional cost (per lb.)**

**PLEASE NOTE:** For parties with passed Hors 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

**\$2.95/per person**

## **Sweet Potato Station**

Whipped Sweet Potatoes with your favorite toppings

Scallions, Mini Marshmallows,

Cheddar Cheese, Sour Cream & Bacon

**\$3.95 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

**\$4.95/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

**Prices Subject to change**



# Sunday 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 & Assorted Juices  
Mimosa's Available

(\$20 per bottle & Berries & Orange Juice included)

**\*\* Omelette Station offered at additional \$2/person\*\***

*(Assorted Muffins & Chocolate Chip Cookies available at \$3 per person)*

**\$24.99/person**

**18 % Gratuity and 6% Sales Tax Additional**

*Champagne or White colored linen provided \* Linen napkins additional cost*

**Prices Subject to change**



# 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  
**\$23/person**

**Unlimited**  
Beer, Wine & Soda  
**\$18/person**

## CASH BAR

(All Guests pay for their own beverages)

Type	Price (price per drink)
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

# Rental & Ceremony Fees

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## Rental Fee

(Parties of 50 or more only)

**\$150**

non-refundable




## Indoor Ceremony

(Parties of 100 or less only)

**\$250**

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 overlays are also available upon request*



*White chair covers are standard with  
ALL Inclusive wedding Package ONLY*

*Chair covers & sashes can be rented or purchased privately.*



*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

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

Sonic DJs  
(610) 252-4847

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

## Desserts/Wedding Cake

Sweet Girlz  
(610) 829-1030

Cake & Corolla  
484-272-9090

Naz-O-Nut (Donuts)  
610-365-2244

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, money order or credit card. Use of credit card subject to 3% service fee.
- 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. An additional Bartender fee may apply.
- 12) All weddings must be paid in full 7-14 days prior to the affair unless otherwise arranged with Banquet Manager.
- 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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