



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

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 Crudité 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
\$25/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 (12 oz.)	\$2.00
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

SIGNATURE DRINKS

Mojitos, Margaritas, Old Fashions, Martinis, or your choice can be customized for you!

Bartender fee for all events is \$100.00 per bartender

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



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

Rental Fee

(Parties of 50 or more only)

\$250

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!



THE
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