

The Phoenix Park Hotel

Catering Information

Menus

The enclosed menus will give you a sampling of what we have to offer. It will be our pleasure to work with you on creating a customized menu to suit your individual preferences.

Additional Charges

Prices do not include 10% D.C. Tax or 20% (Subject to Tax) Service Charge

Guarantee

A final guarantee of attendance must be submitted to the Catering office by no later than 12:00 noon, seventy two hours prior to your event (96 hours for events held on a Monday or Tuesday). If a guarantee is not received the hotel will assume the anticipated attendance stated on the contract and will charge accordingly.

Payment

Upon confirming your event with the Hotel a completed credit card authorization form is required. Payment in full for all functions must be submitted by the completion of the function. The hotel will assume payment will be made using the credit card on file unless otherwise specified. If the preferred method of payment is a check, it must be submitted (72) hours in advance of the function.

Signage

All signs and displays must be pre-approved.
No tacks, nails or adhesives may be used to affix anything
to a wall or other Hotel surface.

Damage

Client agrees to be responsible for any damages to the premises caused by the client or the client's guest during the scheduled function

Function Rooms

Function rooms are assigned by the guaranteed minimum number of people anticipated. Additional room rental fees are applicable if the final guaranteed revenues drop significantly below the original anticipated estimate. We reserve the right to change groups to a room suitable for the attendance, with notification, if attendance drops or increases. There will be an additional charge of \$300.00 on any changes made to the setup of the room less than 24 hours prior.

*Prices are not inclusive of 20% Service Charge (Subject to Tax) and 10% DC Tax
Guarantees are due 72 Business Hours Prior to Event by 12 Noon
Hotel is not responsible for service for more than 5% of Final Guarantee*

Breakfast Buffets

All include:

Fresh Squeezed Orange Juice & Cranberry Juice, Freshly Brewed Regular & Decaffeinated Coffee & Assorted Irish Teas

Phoenix Park Continental Breakfast Buffet

Fresh Bakery Basket of Filled Croissants, Danish & Muffins
With Butter, Orange Marmalade & Preserves
Seasonal Fresh Fruit & Mixed Berries

New York Bagel Assortment

Chef's Selection of Fresh Assorted Bagels Served with Whipped & Flavored Cream Cheese,
Butter, Orange Marmalade & Preserves
Seasonal Fresh Fruit & Mixed Berries

Healthy Buffet

Seasonal Fresh Fruit & Mixed Berries, Assorted Low Fat Yogurts,
Fresh Bakery Basket of Croissants, Muffins & Bagels with Butter, Cream Cheese, Orange
Marmalade & Preserves
Assorted Breakfast Cereals & Granola served with Skim Milk
Selection of Individual Juices

Classic Irish Continental Breakfast Buffet

Irish Oak Smoked Salmon with Diced Red Onion & Capers,
Seasonal Fresh Fruit & Mixed Berries
Fresh Bakery Basket of Irish Scones, Homemade Brown Bread & Bagels with Butter, Cream
Cheese, Orange Marmalade & Preserves
Assorted Breakfast Cereals with Skim Milk

Irish Country Breakfast Buffet

Scrambled Eggs, Applewood Smoked Bacon, Country Sausage,
Oven Roasted Tomatoes with Cheese, O'Brien Potatoes, Croissants,
Muffins & Scones with Butter & Preserves,
Seasonal Fresh Fruit & Mixed Berries

Breakfast Buffet Additions

Hot Oatmeal
Egg & Cheese Croissant

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Plated Breakfast

All include:

Fresh Squeezed Orange Juice & Cranberry Juice, Freshly Brewed Regular & Decaffeinated Coffee & Assorted Irish Teas

Breakfast Starters

Fresh Fruit Plate
Yogurt with Fresh Mixed Berries
Smoked Salmon with Onions, Capers & Fresh Bagels

Entrees

Served Irish Country Breakfast

Seasonal Sliced Fruit Plate, Scrambled Eggs, Thick Cut Applewood Smoked Bacon, Beef Country Sausage, Homefries, Oven Roasted Tomatoes with Cheese, Bakery Baskets of Croissants, Muffins & Scones with Butter and Preserves

Dublin Eggs Benedict

Poached Eggs served on Crouton with Irish Smoked Salmon & Lemon Dill Hollandaise, served with Oven Roasted Tomato with Cheese & Hash Brown Potatoes.

Belgian Waffles with Banana Raisin and Pecan Compote

Served with a choice of Bacon or Sausage

Pan Fried Eggs

With Braised Leeks served with O'Brien Potatoes
With a Choice of Bacon and Sausage

Frittatas

With Wild Mushrooms and Tomatoes Concasse Topped with Shaved Irish Cheddar
Served with O'Brien Potatoes, Bacon & Sausage

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Meeting Packages

Package A

Fresh Bakery Basket of Filled Croissants, Danish & Muffins
With Butter, Orange Marmalade & Preserves
Seasonal Fresh Fruit & Mixed Berries
Fresh Squeezed Orange Juice & Cranberry Juice, Freshly Brewed Regular & Decaffeinated
Coffee & Assorted Irish Teas

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Morning Coffee Break
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Irish Teas

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Afternoon Break
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Irish Teas,
Assorted Homemade Cookies & Brownies

Package B

Healthy Buffet

Seasonal Fresh Fruit & Mixed Berries, Assorted Low Fat Yogurts,
Fresh Bakery Basket of Croissants, Muffins & Bagels with Butter, Cream Cheese, Orange
Marmalade & Preserves
Assorted Breakfast Cereals & Granola served with Skim Milk
Selection of Individual Juices

Morning Coffee Break
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Irish Teas

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Afternoon Break
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Irish Teas,
Assorted Homemade Cookies & Brownies
Pitchers of Freshly Brewed Ice Tea or Lemonade

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Beverage Service & Breaks

<u>Coffee Service</u>	Freshly Brewed Regular & Decaffeinated Coffee, Irish Teas, with Cream, Milk & Lemon
<u>Specialty Coffee Station</u> (Requires Attendant)	Cappuccino, Espresso, Café' Latte, Café' Mocha
<u>Iced Tea</u>	Freshly Brewed Iced Tea Served with Sliced Lemon
<u>Soft Drinks</u>	Assorted Soft Drinks - Coke, Diet Coke, Sprite
<u>Juice</u>	Fresh Squeezed Orange Juice, Grapefruit Juice and Cranberry Cocktail
<u>Mineral Water</u>	Sparkling and Non-sparkling Water
<u>Light Fare</u>	Sliced Seasonal Fruit with Mixed Berries Selection of Homemade Cookies and Brownies
<u>Breakfast Breads</u>	Assorted Croissants, Muffins & Danish Served with Butter, Orange Marmalade & Preserves
<u>Bagels</u>	Assorted Bagels Served with Cream Cheese, Butter, Orange Marmalade & Preserves
<u>Irish Afternoon Tea</u>	Homemade Irish Brown Bread & Scones with Dried Fruit, Irish Tea Cookies, Petite Tea Sandwiches, Mini Pastries, Freshly Brewed Regular and Decaffeinated Coffee & Irish Teas with Cream, Milk, and Lemon
<u>Ice Cream Parlour</u> (min 50)	Assorted Ice Cream & Variety of Toppings to Include M&M's, Crushed Oreos, Maraschino Cherries & Whipped Cream
<u>Homemade Cookies</u>	Assortment of Homemade Cookies
<u>Homemade Brownies</u>	Decadent Homemade Chocolate Brownies
<u>Popcorn</u>	Freshly Popped Buttered Popcorn

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Fresh Whole Fruit

Fresh Whole Apples, Oranges, Bananas

Snack Bars

Assorted Granola & Fruit Bars, Rice Krispy Treats

Mixed Nuts

Variety of Mixed Nuts

Bagged Snacks

Individual Bags of Potato Chips, & Assorted Snacks

Candy Bars

Individually Wrapped Assorted Candy Bars

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Cold Luncheon Buffets

Groups under 25 guests require a surcharge

Phoenix Park Lunch Buffet

Roasted Vegetable Soup
Red Bliss Potato Salad, Homestyle Coleslaw
Deli Board with Sliced Turkey Breast, Honey Glazed Ham, Roast Beef
Variety of Fontina, Colby, Havarti, & Cheddar Cheeses, Sliced Tomatoes, Leaf Lettuce & Sliced Red Onion
Appropriate Condiments, Assortment of Rolls and Sliced Bread
Homemade Brownies and Assorted Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Irish Teas

Tipperary Lunch Buffet

Chilled Broccoli and Cauliflower Dill Salad
Fresh Fruit Salad with Poppy Seed Dressing
Assortment of Pre-Made Wrap Sandwiches to Include:
Turkey, Bacon & Swiss in Whole Wheat Wrap
Garden Fresh Veggies in Spinach Wrap
Roast Beef & Cheddar in Sun Dried Tomato Wrap
Lemon Macadamia Cheesecake
Or
Chocolate Layer Cake
Freshly Brewed Regular & Decaffeinated Coffee & Irish Teas

Dingle Bay Lunch Buffet

Mixed Green Salad with Tomato Wedges, Sliced Red Onion, Diced Egg, & Choice of Dressing.
Antipasto Salad
Roasted Sirloin of Beef, Sliced & Served with a Horseradish Mayonnaise
Tuna Salad & Chicken Salad
Variety of Fontina, Colby, Havarti, Cheddar Cheeses, Sliced Tomatoes, Leaf Lettuce & Sliced Red Onions
Appropriate Condiments Assorted Rolls & Sliced Breads
Passion Fruit Cake
Or
Chocolate Layer Cake
Freshly Brewed Coffee, Decaffeinated Coffee, & Irish Teas

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Hot Lunch Buffets

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Pannini Lunch Buffet

Endive Boats with Maytag Blue Cheese & Fig with Balsamic Reduction
Red Bliss Potato Salad, Homestyle Coleslaw

Grilled Vegetable –Roasted Red Peppers, Mushroom, Tomatoes, Spinach & Mozzarella
Roast Beef with Cheddar and Horseradish Sauce
Grilled Chicken & Ham on Ciabatta with Tomato, Tapenade & Smoked Provolone

Homemade Brownies and Assorted Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Irish Teas

Kinsale Lunch Buffet

Spinach Salad with Goat Cheese, Grated Egg & Smoked Bacon Tossed in a Red Wine
& Dijon Vinaigrette
London Broil Grilled with a Mushroom Ragout
Lemon Sole Baked with a Lemon Caper Beurre Blanc
Chicken with Herb Supreme Sauce
Chef's Seasonal Starch and Vegetables
Chef's Selection of Pastries
Freshly Brewed Coffee, Decaffeinated Coffee, & Irish Teas

Powerscourt Lunch Buffet

Classic Caesar Salad
Sliced Tomatoes Shingled with Fresh Mozzarella Topped with Olive Oil & A Balsamic
Reduction
Sirloin of Beef, Roasted & Sliced, Served with a Shallot & Cabernet Sauce
Pecan Crusted Red Snapper
Chicken Cordon Bleu
Chef's Seasonal Starch & Vegetables
Chef's Selection of Pastries
Freshly Brewed Coffee, Decaffeinated Coffee, & Irish Teas

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Box Lunch

Box Lunches must be Consumed Off Premise

Choose one each of the following:

(Half Sandwich)

Ham & Swiss
Roast Beef & Cheddar
Turkey & Provolone
Vegetarian

(Half Wrap)

Turkey, Bacon & Swiss in Sun Dried Tomato Wrap
Garden Fresh Veggies In Whole Wheat Wrap
Roast Beef & Cheddar in Spinach Wrap

All Box Lunches include:

Piece of Whole Fresh Fruit
Bag of Chips
Choice of Homemade Cookie, Brownie or Candy Bar
One Soft Drink per person
Napkin Condiments

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Served Luncheon

*Each Entree is served with a Choice of Soup **or** Salad, & Dessert,
Freshly Baked Bread with Butter,
Freshly Brewed Coffee, Decaffeinated Coffee & Irish Teas*

Luncheon Soups

Potato and Leek Chowder
Cream of Asparagus with Cheddar and Walnut Dust
Wild Mushroom Soup Laced with Cognac
Mixed Seafood Bouillabaisse with Garlic Rouille
Beef Bourguignon with Thyme Crostini
Lobster Bisque with Tarragon Crème

Luncheon Salads

Classic Caesar Salad

Romaine Lettuce with Garlic Croutons, Tossed with the
Chef's Caesar Dressing & Shaved Romano Cheese

Spinach Salad

Fresh Baby Spinach with Strawberries, Goat Cheese, Shaved Carrots
With a Raspberry Vinaigrette

Powerscourt Salad

Tender Mixed Mesclun Greens with Grape Tomatoes, Sliced Red Onions, and Diced Egg
With Balsamic Vinaigrette

Endive & Bibb Salad

Belgian Endive and Boston Bibb lettuce with Hearts of Palm, Walnuts, and Raspberry
Vinaigrette

Tomato & Mozzarella Tower

Vine Ripe Tomatoes Stacked with Buffalo Mozzarella Served with a Sauce Duet

Mixed Green Salad

Mixed Greens with Toasted Walnuts, Crumbled Bleu Cheese Tear Drop Tomatoes, Pear and
Walnut Vinaigrette

Luncheon Desserts

Bailey's Irish Cream Mousse

Served in a Chocolate Cup & topped with Chocolate Shavings

Cheesecake

New York Style Cheesecake Topped with a warm Blackberry Compote

Hazelnut Cake

Chocolate Sponge Cake with Alternating Layers of Mousse then rolled in Crushed Hazelnuts

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Raspberry Mousse Puree

Yellow Sponge Cake Filled with Raspberry Mousse topped with White Chocolate Curls

Individual Fruit Tart

In a Flaky Pastry Shell

Light Luncheon Entrées

*Each Light Luncheon Entrées is Accompanied by One Dessert Choice and
Freshly Brewed Regular & Decaffeinated Coffees & Assorted Irish Teas*

(Additional price per person for Pre-set Ice Tea)

Cobb Salad

Mixed Green Salad with Tomatoes, Olives, Diced Chicken, Bleu cheese Crumbles, Chopped Egg
& Bacon Served with A Bleu Cheese Dressing and Avocado Wedge

Greek Salad

Chopped Romaine Topped with Baby Shrimp, Kalamata Olives, Fresh Tomatoes, and Feta
Cheese

Grilled Chicken Caesar Salad

Romaine lettuce tossed with Caesar Dressing, Garlic Croutons & Shaved Romano Cheese,
Topped with Strips of Grilled Chicken Breast

Oriental Glazed Salmon Salad

Baby Spinach Served with Chilled Seared Salmon Topped with Tomatoes, Shittake Mushrooms,
and Caramelized Pecans

Vegetarian Beefsteak Tomato Salad

Giant Slices of Beefsteak Tomatoes Placed Atop a Half Head of Romaine with Bleu Cheese
Crumbles, Red Onions, and Bleu Cheese Dressing

Blackened Chicken Caesar Wrap

Shredded Romaine along with Fresh Romano Cheese
Blackened Chicken Strips in a Herb Tortilla Wrap
Served with a Choice of Potato Salad, Pasta Salad, or Fruit Salad

Shrimp Salad Wrap

Baby Shrimp Salad with Romaine Lettuce Served in a Sun Dried Tomato Wrap Served with a
Choice of Potato Salad, Pasta Salad, or Fruit Salad

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Hot Luncheon Entrées

*Each Hot Luncheon Entrée is accompanied by Chef's Seasonal Vegetable Selection,
One Soup **or** Salad Choice & One Dessert Choice,
Freshly Brewed Regular & Decaffeinated Coffees & Assorted Irish Teas*

(Additional price per person for Pre-set Ice Tea)

Grilled Chicken

Pan Seared Chicken Breast with a Shiitake Mushroom and Pearl Onion Jus along with Potato Puree and Seasonal Vegetables

Chicken Pasta

Grilled Chicken Breast, Asparagus Tips and Mushrooms in a Light Broth Over Farfalle Pasta

Stuffed Salmon Oscar

Salmon Stuffed with Lump Crab Meat Along with a Peppercorn Hollandaise and Pinot Noir Reduction with Asparagus and Potato Puree

Seared Halibut

Pan Seared Halibut with Mango Beurre Blanc and Balsamic Reduction Served with Citrus Orzo and Seasonal Vegetables

Maryland Crab Cake

Served with a Spicy Roasted Pepper Remoulade, Herbed Mashed Potatoes & Seasonal Vegetable

Entrecote Jameson

Peppercorn Crusted New York Strip with Diced Tomato and Finished with a Jameson Irish Whiskey Cream Sauce, Served with Herbed Mashed Potatoes

Filet Mignon

Seared Filet Mignon over Goat Cheese and Scallion Polenta served with a Roasted Red Pepper Coulis and Seasonal Vegetables

Vegetable Wellington

Mixed Vegetables Baked in Puff Pastry over Grilled Portabella Risotto

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Hot Dinner Buffets

Groups under 25 guests require a surcharge

Kinsale Dinner Buffet

Spinach Salad with Goat Cheese, Grated Egg & Smoked Bacon Tossed in a Red Wine
& Dijon Vinaigrette

London Broil Grilled with a Mushroom & Merlot Sauce

Lemon Sole Baked with a Lemon Caper Beurre Blanc

Chicken Breast Sautéed with a Light Mushroom Cream Sauce

Mashed Potatoes & Chef's Seasonal Vegetables

Chef's Selection of Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, & Irish Teas

Powerscourt Dinner Buffet

Classic Caesar Salad

Sliced Tomatoes & Diced Red Onion in a Balsamic Vinaigrette

Sirloin of Beef, Roasted & Sliced, Served with a Shallot & Cabernet Sauce

Pecan Crusted Red Snapper

Chicken Cordon Bleu

Scalloped Potatoes, Chef's Seasonal Vegetables

Chef's Selection of Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, & Irish Teas

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Served Dinner

*Each Entree is served with a Choice of Soup **or** Salad & Dessert, Freshly Baked Bread with Butter, Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Irish Teas*

Dinner Soups

Potato And Leek Chowder
Cream of Asparagus with Cheddar and Walnut Dust
Wild Mushroom Soup Laced with Cognac
Mixed Seafood Bouillabaisse with Rouille
Beef Bourguignonne with Thyme Crostini
Lobster Bisque with Tarragon Crème (an additional \$2.00 per person)

Dinner Salads

Classic Caesar Salad

Romaine Lettuce with Garlic Croutons, Tossed with the
Chef's Caesar Dressing & Shaved Romano Cheese

Spinach Salad

Fresh Baby Spinach with Strawberries, Goat Cheese, Shaved Carrots
With a Raspberry Vinaigrette

Powerscourt Salad

Tender Mixed Mesclun Greens with Grape Tomatoes, Sliced Red Onions, and Diced Egg
With Balsamic Vinaigrette

Endive & Bibb Salad

Belgian Endive and Boston Bibb Lettuce with Hearts of Palm, Walnuts, and Raspberry
Vinaigrette

Tomato & Mozzarella Tower

Vine Ripe Tomatoes Stacked with Buffalo Mozzarella Served with Sauce Duet

Mixed Green Salad

Mixed Greens with Toasted Walnuts, Crumbled Bleu Cheese Tear Drop Tomatoes, Pear and
Walnut Vinaigrette

Dinner Desserts

Bailey's Irish Cream Mousse

Served in a Chocolate Cup & topped With Chocolate Shavings

Cheesecake

New York Style Cheesecake Topped with a Warm Citrus Blackberry Compote

Hazelnut Cake

Chocolate Sponge Cake with Alternating Layers of Mousse then rolled in Crushed Hazelnuts

Raspberry Mousse Puree

Yellow Sponge Cake Filled with Raspberry Mousse topped with White Chocolate Curls

Individual Fruit Tart

In a Flaky Pastry Shell

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Dinner Entrees

All Entrees are accompanied by Chef's Seasonal Vegetable Selection, Soup or Salad, One Dessert Choice, Freshly Brewed Regular & Decaffeinated Coffee & Assorted Irish Teas

Grilled Chicken

Pan Seared Chicken Breast with a Shittake Mushroom and Pearl Onion Jus along with Potato Puree and Seasonal Vegetables

Stuffed Chicken

Panko Fried Chicken Breast Stuffed with Spinach and Artichoke Mousse Served with a Roasted Garlic Cream and Tomato Risotto

Double Cut Pork Chop

With an Apple Cider Glaze, Accompanied By Herbed Mashed Potatoes

Stuffed Salmon Oscar

Salmon Stuffed with Lump Crab Meat Along
With a Peppercorn Hollandaise and Pinot Noir Reduction with Asparagus and Potato Puree

Maryland Crab Cakes

Served with a Spicy Roasted Pepper Remoulade, Red Bliss Potatoes & Seasonal Vegetable

Rack of Lamb

Fresh Lamb with a Shallot Jus and Provencal Relish with Rosemary Mashed Potatoes

Entrecote Jameson

Peppercorn Crusted New York Strip with Diced Tomato and Finished with a Jameson Irish Whiskey Cream Sauce, Served with Homemade Mashed Potatoes

Filet Mignon

Topped with a Wild Mushroom Confit and Pinot Noir Reduction Sauce served with Smashed Red Bliss Potatoes

Filet and Crab Cake

Grilled Filet Mignon with Green Peppercorn Sauce & Sautéed Crab Cake with Spicy Roasted Pepper Remoulade

Filet and Lobster Tail

Seared Filet Mignon Topped with a Broiled Lobster Tail and a Sauce Bearnaise, Served with Celery Mash Potatoes and Seasonal Vegetables

Vegetable Wellington

Mixed Vegetables Baked in Puff Pastry over Grilled Portabella Risotto

Grilled Veal Chop

Marinated in Citrus and Fresh Rosemary Jus served with Florentine Risotto, Zucchini and Squash Spaghetti

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First Course

Pan Roasted Asparagus Topped with A Fried Egg and Black Truffle Oil

Lobster & Crab Ravioli Topped with a Boursin Cream Reduction and Fresh Herb Puree

Tuna Tartare with Avocado and Yellow Tomato Gazpacho

Confit of Spanish Chorizo and Roasted Red Peppers with Aged Sherry Vinegar Drizzle

Beef Carpaccio with Dijon Aioli and Arugula Pesto

Trio of Liquor Flavored Oyster Shooters Served with Fresh Wedges of Lemon and Lime

Mixed Potato Gratin with A Three Cheese and Thyme Mornay

Bay Scallop Ceviche with Fresh Peppers, Lime Juice, and Cilantro

Cold Hors d'oeuvres

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(Must be ordered in Quantities of 50)

Fresh Sushi or California Rolls, Served with Soy Sauce and Wasabi

Tomato Bruschetta

Cocktail Shrimp with Cocktail Sauce & Lemon Wedges Displayed on Bed of Crushed Ice

Cold Water Lobster Salad on Toasted Crouton

Allouette with Apricot on Toast Pointe

Chilled Seared Scallop with Irish Tomato Relish

Brie Wedge on Toast Pointe with Walnut

Summer Cherry Tomato Stuffed with Crab Salad

Smoked Salmon Mousse served in Endive Boat with Red Onion and Capers

Tuna on Cucumber with Wasabi Cream and Teriyaki

Endive Boats with Maytag Blue Cheese, Candied Walnuts & Fig Sauce

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Hot Hors D'oeuvres

(Must be ordered in Quantities of 50)

Braised Mushrooms with Chorizo Stuffing

Miniature Shepherd's Pie

Cajun Dusted Scallops Wrapped in Bacon

Herbed Goat Cheese Wrapped in Phyllo

Sesame Crusted Chicken Skewers

Baby Lamb Chops with Rosemary Mint Sauce

Southwestern Tortilla Rolls

Mini Salmon & Tuna Burgers with Wasabi Aioli

Caramelized Onion Tartlet

Spinach & Artichoke Wonton

Miniature Crab Cakes with Remoulade Sauce

Roasted Red Pepper Quiche

Spanikopita

Smoked Duck in Phyllo Purse

Mini Loaded Baked Potatoes

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Displays

Irish Oak Smoked Salmon Board

Imported Irish Oak Smoked Salmon Accompanied by Diced Red Onion,
Diced Egg White, Egg Yolks, Capers and Homemade Irish Brown Bread
(Serves 30 People)

International Cheese Board

Irish, European and Domestic Cheese served with an Abundance of
Grapes and Mixed Berries, Sliced Baguette and Assorted Crackers

Small (Serves up to 25 People)

Medium (Serves up to 50 People)

Large (Serves up to 100 People)

Fresh Fruit and Berries Board

Sliced Seasonal Fruit and Fresh Berries

Served with Bailey's-Infused Whipped Cream and Warm Chocolate Fondue

Small (Serves up to 25 People)

Medium (Serves up to 50 People)

Large (Serves up to 100 People)

Fresh Vegetable Board

Assortment of Fresh Baby Vegetables served with Bleu Cheese Dressing

Small (Serves up to 25 People)

Medium (Serves up to 50 People)

Large (Serves up to 100 People)

Warm Spinach & Artichoke Dip

A Blend of Spinach, Artichoke Hearts, Romano, Cheddar Cheese and
Sour Cream, Served Warm with Pita Bread

(Minimum of 25)

Baked Brie Wheel

Wheel of Brie Cheese, Baked with Almond Slivers, Served with a
Raspberry Sauce & Crusty French Bread

(Serves 25)

Antipasto Platter

A Mixture of Grilled Squash, Roasted Peppers, Kalamata Olives, Marinated Artichokes, Fresh
Mozzarella Cheese, Thinly Sliced Cured Italian Meats- Prosciutto, Salami, and Capicola.

(Minimum of 25)

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Seafood Extravaganza

Steamed Mussels, Raw Clams and Oysters Served on the Half Shell, Steamed Cocktail Shrimp and Snow Crab Legs, served with Cocktail Sauce, Lemon Wedges, Tabasco Sauce and Drawn Butter.

(Minimum of 50)

Charcuterie Display

A Selection of Kielbasa & Bratwurst

Served with Cornichons, Red Onions, Capers, Olives, Chopped Eggs, Pate', Trio of Mustards and Rustic Breads

(Serves 75)

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Carving Stations

Professional Chef required for each station – additional cost per carver for two hours

*All Beef carving stations served with Herb Mayonnaise,
Horseradish Crème, Selection of Irish Mustards & Silver Dollar Rolls*

Roast Beef Tenderloin:

Serves 25

Sirloin Top Round of Beef:

Serves 50

Applewood Smoked Ham:

*Glazed with Honey & Brown Sugar With Homemade Biscuits
Serves 40*

Herb Roasted Pork Loin:

*With Assorted Mustards and Assorted Silver Dollar Rolls
Serves 30*

Slow Roasted Turkey Breast:

*Served with a Cranberry Sauce, and Tarragon Dijonnaise
Serves 40*

Dijon Crusted Leg of Lamb:

*Served with Mint Jelly and Yogurt Tzatziki
Serves 25*

Rack of Lamb:

*Oven Roasted Petite Lamb Chops, Served with a Fresh Mint Sauce
Serves 40
(2 pieces per person)*

Salmon En Croute

*Salmon Filet with a Spinach and Mushroom Duxelle Baked in a Pastry Crust
Serves 30*

Steamship Round of Beef:

Serves 150

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Guarantees are due 72 Business Hours Prior to Event by 12 Noon
Hotel is not responsible for service for more than 5% of Final Guarantee*

Reception Station

*Prepared in the Room for a Minimum of 40 People
Attendant Required – additional cost per Attendant for 2 hours*

Pasta Station

Bowtie Pasta and Tri-Color Cheese Filled Tortellini & Assorted Julienne Vegetables,
Tossed with Traditional Alfredo or Roasted Tomato Marinara Sauce
& Freshly Grated Parmesan Cheese
Add Miniature Bay Shrimp
Add Lump Crab Meat

Thai Wok Station

Chicken and Baby Shrimp with Asian Vegetables and Cabbage Finished with a Lemongrass and
Coconut Milk Broth Served with Steamed White Rice

Entrecote Jameson

New York Strip Steak Sautéed with Diced Tomatoes, Finished
With a Jameson Irish Whiskey Cream Sauce

Mashed Potato Bar

Homemade Herbed Mashed Potatoes with a toppings bar to include:
Whipped Butter, Sour Cream, Fresh Chives, Applewood Smoked Bacon & Grated Cheese

Raw Oyster & Clam Bar

Served with Cocktail Sauce, Lemon Wedges & Tabasco Sauce

Salad Station (no attendant needed)

Tender Mixed Mesclun Greens with Grape Tomatoes, Sliced Red Onions, Shaved Carrots,
Bacon and Diced Egg served with a variety of dressings

Reception Stations are designed to accompany a selection of other hors d'oeuvres.
Stations are based on 2 hours of continuous service and must be guaranteed for full attendance.

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Reception Desserts

Phoenix Park Hotel Dessert Taste Table

Minimum 35 People

An Assortment of Miniature French Pastries to Include
Miniature Fruit Tarts, Individual New York Style Cheesecakes,
Mini Éclairs, Selection of Petit Fours,
Miniature Key Lime Tarts, Chocolate Truffles
And Chocolate Dipped Strawberries
(Based on 3 Pieces per Person)

Ice Cream Parlour

Minimum 50 People

Selection of Chocolate, Vanilla & Strawberry Ice Cream
With Assorted Toppings including
Crushed Oreos, M&M's, Chopped Nuts, Maraschino Cherries,
Crushed Candy Bar Bits & Whipped Cream
(1 Attendant per 75 guests required)

Coffee and Hot Tea Service

Minimum 25 People

Freshly Brewed Regular and Decaffeinated Coffee
Irish Teas, with Cream, Milk and Lemon

Specialty Coffee Station

Minimum 25 People

Irish Coffee Prepared in the Traditional Irish Style
With Irish Whiskey, Brown Sugar & Fresh Whipped Cream
& Bailey's Coffee topped with Fresh Whipped Cream
(1 Bartender required per 75 guests)

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Bar Service

<u>Mixed Drinks</u>	<u>Name Brands</u>	<u>Premium Brands</u>
Vodka	Absolut	Grey Goose
Gin	Tanqueray	Bombay Sapphire
Rum	Bacardi	Captain Morgan
Scotch	Dewars	Johnny Walker Black
Bourbon	Jack Daniels	Makers Mark
Irish Whiskey	Jameson	Jameson

		<u>Hosted</u>	<u>Cash Bar</u> Tax & Gratuity Included
<u>Mixed Drinks</u>	Name Brands	\$ 8.00	\$10.00
	Premium	\$ 9.00	\$11.00
<u>Beer</u>	Domestic Beer – Bottles Budweiser, Bud Light, Miller Light	\$ 6.00	\$ 8.00
	Imported Beer – Bottles Guinness, Heineken, Amstel Light	\$ 7.00	\$ 9.00
	Draft Beer (Powerscourt Bar Only) Guinness, Old Dubliner Amber Ale,	\$ 7.00	\$ 9.00
	Old Dubliner Lager, Bud, Bud Light	\$ 7.00	\$ 9.00
<u>Wine</u>	House Wine – Chardonnay and Merlot By the glass	\$ 8.00	\$10.00
	By the bottle	\$32.00	n/a
	House Champagne By the bottle	\$32.00	n/a
<u>Other</u>	Soft Drinks	\$ 5.25	\$ 6.50
	Freshly Squeezed Juices	\$ 5.25	\$ 6.50
	Bottled Water	\$ 5.25	\$ 6.50
	Cordials	\$ 9.00	\$11.00
	<i>Bailey's, Irish Mist, Cognac, B&B, Grand Marnier</i>		

Flat Rate Bar – Priced Per Person, by the Hour

	<u>Name Brands</u>	<u>Premium Brands</u>	<u>Beer/Wine Only</u>
First Hour	\$15.00	\$17.50	\$13.00
Each Additional Hour	\$ 8.50	\$10.00	\$ 8.00

Bartender Fee: \$120.00 (1-3 hours), \$75.00 for each additional hour

Cashier Fee (required for Cash Bar): \$95.00 (1-3 hours), \$50.00 for each additional hour

*Minimum Beverage Revenue of \$500.00 Applies to All Receptions
Phoenix Park Hotel is the sole provider of all alcoholic beverages*

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