



# *Reception & Bar*



Phoenix Park Hotel 520 North Capitol Street, NW Washington, DC 20001 800-824-5419 202-638-6900



## *Catering Information*

### ***Menus***

The enclosed menus will provide a sampling of what we have to offer. It would be our pleasure to work with you on creating a customized menu to suit your individual preferences. Special menus, such as gluten-free and vegetarian options, are available upon request.

### ***Additional Charges***

Prices do not include 23% Service Charge (Subject to Tax) or 10% D.C. Tax.

### ***Guarantee***

A final guarantee of attendance must be submitted to the catering office no later than 12:00 noon, 72 hours prior to your event. 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 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 check, it must be submitted (72) hours in advance of the function. A check payment or credit card authorization to cover the guarantee must be on file prior to event start time.

### ***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. No signage may be displayed on the podium.

### ***Damage***

Group agrees to pay for damage to the function space that occurs while Group is using it. Group will note responsible, however, for ordinary wear and tear or for damage that Group can show was caused by persons other than Group and its attendees.

### ***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 \$250.00 on any changes made to the setup of the room less than 24 hours prior.



# Hors d'Oeuvres

## Cold Hors d'Oeuvres

*(Must be ordered in Quantities of 50)*

- Goat Cheese and Strawberry Crostini with Balsamic Glaze
- Fresh Tomato and Basil Bruschetta
- Irish Smoked Salmon Mousse on Crostini
- Chicken Club on Crostini with Kerry Gold Swiss Cheese and Applewood Smoked Bacon
- Fresh Sushi or California Rolls, Served with Soy Sauce and Wasabi
- Jumbo Cocktail Shrimp with Cocktail Sauce
- Summer Cherry Tomato Stuffed with Crab Salad
- Seared Ahi Tuna on a Crisp Wonton with Wasabi, Wakame Salad and Soy Ginger Dipping Sauce
- Chilled Lobster spoon with Mango Vinaigrette

## Hot Hors d'Oeuvres

*(Must be ordered in Quantities of 50)*

- Risotto Croquettes with Asparagus and Wild Mushrooms
- Mini Stuffed Potato Skins with Yukon Gold Potatoes and White Truffle Oil
- Boursin Cheese and Baby Spinach in Phyllo
- Miniature Shepherd's Pie
- Sesame Crusted Chicken Skewers
- Mini Philadelphia Style Cheese Steak Hogie
- Reuben Puff with Corned Beef, 1000 Island Dressing, Sauerkraut, and Swiss
- Asparagus Roll Up with Asiago and Blue Cheese wrapped in Phyllo
- Maui Shrimp Spring Roll with Chili Paste, Coconut Milk, and Cilantro
- Scallops Wrapped in Bacon
- Kobe Burger with American Cheese and Sautéed Onions
- Miniature Crab Cakes with Remoulade Sauce
- Shoestring Potato Wrapped Shrimp
- Baby Lamb Chops with Rosemary Mint Sauce

Prices are not inclusive of 23% 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% over Final Guarantee



# Action Stations

## Carving Stations

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

**Roast Beef Tenderloin**

**Sirloin Top Round of Beef**

**Applewood Smoked Ham**

Glazed with Cracked Black Pepper & Honey Mustard with Homemade Biscuits

**Herb Roasted Pork Loin**

**Slow Roasted Turkey Breast**

Served with a Cranberry Sauce, & Tarragon Dijonnaise

**Salmon En Croute**

Salmon Filet with Creamed Leeks  
Baked in a Pastry Crust

**Steamship Round of Beef**

## Reception Stations

Prepared in the Room for a Minimum of 40 People.

## Pasta Station

**Bowtie Pasta and Tri-Color Cheese Filled Tortellini**

& Assorted Vegetables, Tossed with Traditional Alfredo or Roasted Tomato Marinara Sauce & Freshly Grated Parmesan Cheese

Add Miniature Bay Shrimp

Add Grilled Chicken Breast

Add Italian Sausage

## Irish Mashed Potato Bar

Homemade Herbed Mashed Potatoes with a toppings bar to include:

Butter Pearls, Sour Cream, Fresh Chives, Applewood Smoked Bacon & Grated Cheddar Cheese



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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 Pumpernickel Rye Bread

## **International Cheese Board**

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

## **Fresh Fruit and Berries Board**

Sliced Seasonal Fruit and Fresh Berries served with Bailey's Infused Whipped Cream and Warm Chocolate Fondue

## **Fresh Vegetable Board**

Assortment of Fresh Baby Vegetables served with Bleu Cheese Dressing

## **Warm Crab and Artichoke Dip**

A blend of Lump Crab, Artichoke Hearts, Romano, Cheddar Cheese and Sour Cream, served Warm with Pita Bread

## **Baked Brie Wheel**

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

## **Antipasto Platter**

Thinly Sliced Cured Italian Meats: Prosciutto, Salami And Hot Capicola; accompanied by a mixture of Grilled Squash, Roasted Peppers, Kalamata Olives, Marinated Artichokes and Fresh Mozzarella Cheese

## **Shellfish Raw Bar**

Raw Clams and Oysters Served On the Half Shell, Chilled Jumbo Cocktail Shrimp and Snow Crab Claws, served with Cocktail Sauce, Lemon Wedges, Tabasco Sauce and Drawn Butter.

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## *Reception Desserts*



### *Dessert Tasting Table*

An Assortment of French Pastries to Include Miniature Fruit Tarts, Individual New York Style Cheesecakes, Mini Éclairs, Selection of Petit Fours, Miniature Key Lime Tarts, Chocolate Truffles & Chocolate Dipped Strawberries

### *Ice Cream Parlour*

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

### *Coffee and Hot Tea Service*

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

### *Specialty Coffee Station*

Traditionally prepared Irish Coffee with Fresh Whipped Cream, Cinnamon Sticks, Nutmeg and Your Choice of Jameson's™ Irish Whiskey or Bailey's™ Irish Cream

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# Bar Service

## Mixed Drinks

Vodka

Gin

Rum

Scotch

Bourbon

Irish Whiskey

## Name Brands

Absolut

Tanqueray

Bacardi Silver

Dewars

Jack Daniels

Jameson

## Premium Brands

Grey Goose

Bombay Sapphire

Bacardi Gold

Johnny Walker Black

Makers Mark

Bushmills

## Mixed Drinks

Name Brands

Premium

## Beer

**Domestic Beer – Bottles**

Budweiser, Bud Light, Miller Light

**Imported Beer – Bottles**

Guinness, Heineken, Amstel Light

**Draft Beer (Powerscourt Bar Only)**

Guinness, Old Dubliner Amber Ale,

Old Dubliner Lager, Bud, Bud Light

## Wine

**Canyon Road – Chardonnay and Pinot Noir**

By the glass

By the bottle

House Sparkling Wine by the bottle

## Other

**Soft Drinks**

Freshly Squeezed Juices

Bottled Water

Cordials

Bailey's, Irish Mist, Cognac, B&B, Grand Marnier



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