

Phoenix Park Hotel

Irish Charm - Capitol Style

On behalf of the entire team here at the Phoenix Park Hotel I would like to congratulate you on your engagement and thank you for taking a few moments to consider the Phoenix Park for your upcoming wedding reception. Your wedding is a once in a lifetime experience and a day that you will remember forever. We have been hosting weddings on Capitol Hill for the past 35 years and we know a thing or two about making "Memorable Moments".

Our staff is skilled in taking care of all the details and making sure that your day is special. Chef Mary Trochoski, will work with you to make the meal a reflection of your taste and style. Your guests will be delighted by the artistic talents of Chef Trochoski and her entire culinary team. All of your guests will be delighted by the grace and charm that each and every one of our team members exemplifies to make sure your family and friends are well taken care of.

I guarantee that you can trust in our team to make your wedding a beautiful occasion that you will fondly remember for years to come.

At your service,

*J.J. Zarza
General Manager*

Monumental Weddings in a Capitol Setting

Irish Celebration \$55.00++ per person

Choose Two Cold Displays

International Cheese Board

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

~

Fresh Vegetable Board

Assortment of Fresh Baby Vegetables served with Bleu Cheese Dressing

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.

~

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

Choose Five Butler Passed Hors D'oeuvres

Brie Wedge on Toast Pointe with Walnut

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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

~

Tomato Bruschetta

~

Sundried Tomato and Goat Cheese Tartlet

~

Miniature Shepherd's Pie

Braised Mushrooms with Chorizo Stuffing

~

Spinach & Artichoke Wonton

~

Southwestern Tortilla Rolls

~

Spanikopita

~

Mini Loaded Baked Potatoes

~

Miniature Beef Wellingtons

~

Caramelized Onion Tartlet

Action Stations (Select One)

Pasta Station

(\$125.00 Chef Attendant)

Bowtie Pasta and Tri-Color Cheese Filled Tortellini & Assorted Julienne Vegetables, Ham, Chicken and Mini Shrimp Tossed with Traditional Alfredo or Roasted Tomato Marinara Sauce & Freshly Grated Parmesan Cheese

Risotto Station

(\$125.00 Chef Attendant)

Slow cooked Arboria Rice with Fresh Parmigiano-Reggiano, Wild Mushrooms, Marinated Baby Shrimp, Fresh Asparagus, Julienne of Beef Tenderloin and Free Range Chicken with Crème Fraiche

All prices subject to 20% service charge and 10% sales tax.

Emerald Isle Soirée \$68.00++ per person

Cold Displays (Select Three)

International Cheese Board

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

~

Fresh Vegetable Board

Assortment of Fresh Baby Vegetables served with Bleu Cheese Dressing

~

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.

~

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

Seafood Extravaganza (add \$5.00 per person)

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 and Drawn Butter.

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Charcuterie Display

A Selection of Cured Italian Meats Served with Cornichons, Red Onions, Capers, Olives, Chopped Eggs, Trio of Mustards and Rustic Breads

~

Salad Extraordinaire

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

~

Baked Brie Wheel

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

Hors D'oeuvres (3 displayed, 3 passed)

- ~Brie Wedge on Toast Pointe with Walnut
- ~Smoked Salmon Mousse served in Endive Boat with Red Onion and Capers
- ~Tuna on Cucumber with Wasabi and Teriyaki
- ~Endive Boats with Maytag Blue Cheese, Candied Walnuts & Fig Sauce
- ~Tomato Bruschetta
- ~Sundried Tomato and Goat Cheese Tartlet
- ~Cold Water Lobster Salad on Toasted Crouton
- ~Fresh Sushi or California Rolls, Served with Soy Sauce and Wasabi
- ~French Brie on ciabata crouton with strawberry fresca

- ~Miniature Shepherd's Pie
- ~Braised Mushrooms with Chorizo Stuffing
- ~Spinach & Artichoke Wonton
- ~Southwestern Tortilla Rolls
- ~Spanikopita
- ~Mini Loaded Baked Potatoes
- ~Miniature Beef Wellingtons
- ~Caramelized Onion Tartlet
- ~Cajun Dusted Scallops Wrapped in Bacon
- ~Baby Lamb Chops with Rosemary Mint Sauce
- ~Sesame Crusted Chicken Skewers
- ~Miniature Crab Cakes with Remoulade Sauce

Action Stations (Select Two)

Pasta Station

(\$125.00 Chef Attendant)

Bontie Pasta and Tri-Color Cheese Filled Tortellini & Assorted Julienne Vegetables, Ham, Chicken and Mini Shrimp Tossed with Traditional Alfredo or Roasted Tomato Marinara Sauce & Freshly Grated Parmesan Cheese

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Mashed Potato Bar

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

Sirloin Top Round of Beef

(125.00 Chef Attendant)

Served with silver dollar rolls, horseradish, spicy mustard & au jus

~

Risotto Station

(\$125.00 Chef Attendant)

Slow cooked Arboria Rice with Fresh Parmigianino-Reggiano, Wild Mushrooms, Marinated Baby Shrimp, Fresh Asparagus, Julienne of Beef Tenderloin and Free Range Chicken with Crème Fraiche

Slow Roasted Turkey Breast

(\$125.00 Chef Attendant)

Cranberry Chutney and Tarragon Dijonnaise

All prices subject to 20% service charge and 10% sales tax

Royal Gaelic Banquet \$85.00++ per person

For your pre-dinner cocktail reception choose the following items

Cold Displays (Select Two)

International Cheese Board

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

~

Fresh Vegetable Board

Assortment of Fresh Baby Vegetables served with Bleu Cheese Dressing

~

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.

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

~

Charcuterie Display

A Selection of Cured Italian Meats Served with Cornichons, Red Onions, Capers, Olives, Chopped Eggs, Trio of Mustards and Rustic Breads

~

Fresh Fruit and Berries Board

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

Passed Hors D'oeuvres (Select Three)

Brie Wedge on Toast Pointe with Walnut

~

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

~

Tomato Bruschetta

~

Sundried Tomato and Goat Cheese Tartlet

~

Cold Water Lobster Salad on Toasted Crouton

~

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

~

French Brie on Ciabata Crouton with Strawberry Fresca

~

Miniature Shepherd's Pie

Braised Mushrooms with Chorizo Stuffing

~

Spinach & Artichoke Wonton

~

Southwestern Tortilla Rolls

~

Spanikopita

~

Mini Loaded Baked Potatoes

~

Miniature Beef Wellingtons

~

Caramelized Onion Tartlet

~

Cajun Dusted Scallops Wrapped in Bacon

~

Baby Lamb Chops with Rosemary Mint Sauce

~

Sesame Crusted Chicken Skewers

~

Miniature Crab Cakes with Remoulade Sauce

All prices subject to 20% service charge and 10% sales tax.

Dinner Stations Menu

Starter Stations (Select Three)

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

*Tomato & Mozzarella Tower with Vine Ripe Tomatoes
Stacked with Buffalo Mozzarella Served with a Sauce Duet*

*Greek Salad with Chopped Romaine, Kalamata Olives,
Fresh Tomatoes, Cucumbers and Feta Cheese*

Classic Cesar Salad

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

Roasted Root Vegetable Soup

Lobster Bisque with Tarragon Crème

Potato and Leek Chowder

Carving Station (Select One)

(\$125.00 Chef Attendant)

Sirloin Top Round of Beef
Peppercorn crust with seasoned au jus

Applewood Smoked Ham
*Glazed with Honey & Brown Sugar with Homemade
Biscuits*

Herb Roasted Pork Loin
With Assorted Mustards and Applesauce

Slow Roasted Turkey Breast:
Served with a Cranberry Sauce, and Tarragon Dijonnaise

Leg Of Lamb
Rosemary roasted, Served with a Fresh Mint Sauce

Entrecote Jameson New York Steak
*Sautéed with Diced Tomatoes, Finished with a Jameson Irish
Whiskey Cream Sauce*

Action Stations (Select Three)

Pasta Station
(\$125.00 Chef Attendant)
*Bontie Pasta and Tri-Color Cheese Filled Tortellini &
Assorted Julienne Vegetables,
Ham, Chicken and Mini Shrimp Tossed with Traditional
Alfredo or Roasted Tomato Marinara*

Mashed Potato Bar
*Homemade Herbed Masbed Potatoes with
Whipped Butter, Sour Cream, Fresh Chives, Applewood
Smoked Bacon & Grated Cheese*

Risotto Station
(\$125.00 Chef Attendant)
*Slow cooked Arboria Rice with Fresh Parmigiannio-
Reggiano, Wild Mushrooms, Marinated Baby Shrimp,
Fresh Asparagus, Julienne of Beef Tenderloin and Free
Range Chicken with Crème Fraiche*

Salmon En Croute
*Salmon Filet with a Spinach and Mushroom Duxelle Baked
in a Pastry Crust*

County Garden Vegetable Bar
*A wide selection of grilled, sautéed and fresh vegetables
delivered from local farms
Lightly seasoned with butter & spices*

Asian Stir Fry
(\$125.00 Chef Attendant)
*Lo Mein Noodles with Stir Fry Vegetables, and your choice
of condiments; Grilled Chicken Breast, Thinly Sliced Flank
Steak, & Baby Shrimp*

Fresh Catch
*Chef's selection of the fresh catch of the day either sautéed,
baked or pan fried with fresh herbs and a lemon butter sauce*

All prices subject to 20% service charge and 10% sales tax

Traditional Elegance Plated Dinner Packages

For your pre-dinner cocktail reception choose the following items

Cold Displays (Select Two)

International Cheese Board

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

~

Fresh Vegetable Board

Assortment of Fresh Baby Vegetables served with Bleu Cheese Dressing

~

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.

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

~

Charcuterie Display

A Selection of cured Italian Meats Served with Cornichons, Red Onions, Capers, Olives, Chopped Eggs, Trio of Mustards and Rustic Breads

~

Fresh Fruit and Berries Board

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

Butler Passed Hors D'oeuvres (Select Three)

Brie Wedge on Toast Pointe with Walnut

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

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Tuna on Cucumber with Wasabi Cream and Teriyaki

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

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Tomato Bruschetta

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Sundried Tomato and Goat Cheese Tartlet

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

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French Brie on Ciabata Crouton with Strawberry Fresca

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Miniature Shepherd's Pie

Braised Mushrooms with Chorizo Stuffing

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Spinach & Artichoke Wonton

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Southwestern Tortilla Rolls

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Spanikopita

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Mini Loaded Baked Potatoes

~

Miniature Beef Wellingtons

~

Caramelized Onion Tartlet

~

Cajun Dusted Scallops Wrapped in Bacon

~

Baby Lamb Chops with Rosemary Mint Sauce

~

Sesame Crusted Chicken Skewers

~

Miniature Crab Cakes with Remoulade Sauce

All prices subject to 20% service charge and 10% sales tax.

Dinner Selections

Starter Course (Select One)

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

~

Potato And Leek Chowder

~

Cream of Asparagus Soup with Cheddar and Walnut Dust

~

Wild Mushroom Soup Laced with Cognac

~

Roasted Root Vegetable Soup

Intermezzo (Select One)

Citrus Sorbet ~ Lemon Sorbet ~ Passion Fruit Sorbet

Entrée Course (Select One)

Grilled Chicken

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

\$65.00 per person

~

Stuffed Chicken

*Baked Chicken Breast Stuffed with Spinach and Boursin
Stuffed Cheese Served with a Roasted Garlic Cream
and Tomato Risotto*

\$68.00 per person

~

Double Cut Pork Chop

*With an Apple Cider Glaze, Accompanied By Herbed
Mashed Potatoes*

\$68.00 per person

~

Grilled Atlantic Salmon

*With a Lemon Butter Sauce, Asparagus
and Potato Puree*

\$68.00 per person

~

Maryland Crab Cakes

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

\$75.00 per person

Rack of Lamb

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

\$80.00 per person

~

Entrecote Jameson

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

\$72.00 per person

~

Filet Mignon

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

\$81.00 per person

~

Filet and Crab Cake

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

\$85.00 per person

~

Grilled Veal Chop

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

\$82.00 per person

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*

\$91.00 per person

All prices subject to 20% service charge and 10% sales tax.

Bar Service

Mixed Drinks

Vodka
Gin
Rum
Scotch
Bourbon
Irish Whiskey

Name Brands

Absolut
Tanqueray
Bacardi
Dewars
Jack Daniels
Jameson

Premium Brands

Grey Goose
Bombay Sapphire
Captain Morgan
Johnny Walker Black
Makers Mark
Jameson

Bar Packages – Priced Per Person, by the Hour

	<u>Name Brands</u>	<u>Premium Brands</u>	<u>Beer/Wine Only</u>
First Hour	\$18.00	\$22.00	\$15.00
Each Additional Hour	\$ 10.00	\$12.00	\$ 9.00
❖ Four Hour Package	\$38.00	\$46.00	

Consumption Bar – Priced By the Drink

Mixed Drinks

Name Brands \$ 8.00
Premium \$ 9.00

Beer

Domestic Beer – Bottles
Budweiser, Bud Light, Miller Light \$ 6.00
Imported Beer – Bottles
Guinness, Heineken, Amstel Light \$ 7.00
Draft Beer (Powerscourt Bar Only)
Guinness, Old Dubliner Amber Ale, \$ 7.00
Old Dubliner Lager, Bud, Bud Light \$ 7.00

Wine

House Wine – Chardonnay and Merlot
By the glass \$ 8.00
By the bottle \$32.00
House Champagne By the bottle \$32.00

Other

Soft Drinks \$ 5.25
Freshly Squeezed Juices \$ 5.25
Bottled Water \$ 5.25
Cordials \$ 9.00
Bailey's, Irish Mist, Cognac, B&B, Grand Marnier

Bartender Fee: \$125.00 (1-4 hours), \$75.00 for each additional hour

All prices subject to 20% service charge and 10% sales tax.

Wedding Inclusions

All of our wedding packages include a comprehensive list of benefits which help make it easier to plan and budget your special day.

- ❖ *Complimentary Dance Floor*
- ❖ *Special Sleeping Room Rate for Your Out of Town Guests*
- ❖ *Complimentary Penthouse Suite the Night of Your Wedding*
- ❖ *Champagne Toast*
- ❖ *Complimentary Cake Cutting*
- ❖ *Floor Length Gold Damask Linens and Your Choice of Villeroy & Boch or Syracuse China*
- ❖ *Dedicated Wedding Planner to Help You Along the Way*

The Event

With the assistance of our expert coordinator we will help you plan all of the details to make your wedding a magical day. Here are some details to help you plan and budget your wedding.

- ❖ *A 20% service charge and 10% tax is added to all food & beverage orders*
- ❖ *Menu prices are subject to change and are not confirmed until 90 days prior to your event*
- ❖ *With the exception of the wedding cake, the hotel does not allow any outside food or beverage to be brought into the function space*
- ❖ *If two plated dinner entrées are selected there is an additional \$5 fee per guest. In addition the Hotel requires that you provide advance guarantees of each entrée type.*
- ❖ *A non-refundable deposit is due with the signed contract in order to guarantee your date*
- ❖ *Final guarantee and full pre-payment is due three business days prior to your wedding*
- ❖ *If you would like to provide your guests with a gift bag the hotel's front desk will distribute these bags at check-in. If you would like to personalize the bags the bell staff would be happy to place them in each guest's room for a fee of \$5.00 per bag*

Enhancements

The hotel is able to provide an array of amenities and services to make your wedding an extraordinary experience.

- ❖ *Rehearsal Dinners – ask about special discounts for parties that host more than one function at the hotel*
- ❖ *Morning After Brunch – a perfect way to complete a fabulous weekend and visit with friends & family*
- ❖ *Ice Carvings – Beautiful creations used for centerpieces or Vodka ICE bars*
- ❖ *Special Linens/ Chair Covers – coordinate your colors with a vast array of linens we can order to help make the room sparkle*
- ❖ *Transportation – ask your wedding coordinator to assist in arranging transportation to/from the ceremony*
- ❖ *Menu Cards – we can help personalize your wedding place cards and take care of the all the details and placements of seating assignments*