



*Congratulations on your engagement! We are excited that you're considering us for one of the most memorable days of your life!*

*It's your special day and the team here at Phoenix Park want to assist you in making your dreams a reality. Whether you're planning an affair that's elegant and sophisticated or something more intimate and casual.*

*We look forward to assisting you in creating lasting memories for you and your guests.*

*Director of Catering*



# weddings

BY PHOENIX PARK HOTEL

## Cold Displays (Choose Two)

### *International Cheese Board*

Irish, European and Domestic Cheese served with Grapes and Seasonal Berries, Sliced Baguette and Assorted Crackers

### *Fresh Vegetable Board*

Assortment of Fresh Baby Vegetables served with Blue Cheese Dressing

### *Grilled & Chilled Vegetable Display*

An assortment of Seasoned Grilled Vegetables served with Pesto and Hummus Dips and Crusty French Bread

### *Antipasto Platter*

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

## The Capitol Celebration

\$60.00 ++ per person

### Butler Passed or Displayed Hor D'oeuvres (Choose Six)

Fresh Tomato & Basil Bruschetta

Fresh Sushi served with Soy Sauce & Wasabi

Jumbo Cocktail Shrimp with Traditional Cocktail Sauce

Scared Ahi Tuna on a Wonton Crisp with Wasabi, Wakamc Salad (Seaweed) & Soy Ginger Dipping Sauce

Mini Stuffed Yukon Gold Potato Skins with White Truffle Oil

Boursin Cheese and Baby Spinach in Phyllo

Sesame Crusted Chicken Skewers

Scallops Wrapped in Bacon

Kobe Burger Sliders with American Cheese and Sautéed Onions

Miniature Crab Cakes with Rémoulade Sauce

Miniature Shepherd's Pies

Baby Lamb Chops with Rosemary Mint (*add \$3.50 pp*)

Prices subject to 25% Service Charge (Taxed) and 10% DC Tax.  
Final Guarantee is due 72 Business Hours Prior to Event.  
Hotel is not responsible for service for more than 6% over Final Guarantee.





## The White House Package

### Cocktail Hour

#### Butler Passed Hor d'oeuvres (Choose Three)

Cold Water Lobster Salad on Toasted Crouton

Fresh Sushi served with Soy Sauce & Wasabi

Wild Mushroom & Artisan Cheese in Phyllo

Seared Ahi Tuna on a Wonton Crisp with Wasabi,  
Wakame Salad & Soy Ginger Dipping Sauce

Mini Stuffed Yukon Gold Potato Skins with White Truffle Oil

Asparagus Roll Up with Asiago and Blue Cheese

Miniature Beef Wellingtons

Scallops Wrapped in Bacon

Sesame Crusted Chicken Skewers

Miniature Crab Cakes with Remoulade Sauce

Roasted Grape Tomatoes with Goat Cheese on Toasted Crouton

Fresh Tomato & Basil Bruschetta

Caramelized Onion Tartlets

Miniature Shepherd's Pies

#### 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 Blue 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, Mortadella, Pepperoni, and Hot Capicola

##### *Charcuterie Display*

A Selection of Fresh and Smoked Sausages served with Cornichons, Olives, Rustic Breads and a Trio of Mustards

##### *Fresh Fruit and Berries Board*

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

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## **First Course (Choose 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 Sliced Mushrooms, Shaved Hardboiled Eggs, and Thin Red Onions, served with Warm Bacon Vinaigrette

### *Boston Bibb & Lollo Rossa Salad*

Served with Dried Cherries, Toasted Walnuts and Goat Cheese served with Champagne Truffle Vinaigrette

## **Main Course (Choose Two)**

### *Grilled Chicken Breast (160.00 per person)*

Served with an Apricot Brandy Sauce, Orzo Pasta Risotto and Julienned Vegetables

### *Wild Mushroom Stuffed Chicken (160.00 per person)*

Merlot Demi-Glace, served with Roasted Garlic Mashed Potatoes, Broccolini and Baby Carrots

### *Double Cut Pork Chop (160.00 per person)*

With an Apple Cider Glaze, Accompanied By Roasted Fingerling Potatoes and Vegetable Medley

### *Grilled Atlantic Salmon (160.00 per person)*

With Cucumber Dill Yogurt Sauce, Julienne Vegetables and Country Rice Pilaf

### *Entrecote Jameson (165.00 per person)*

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

### *Filet Mignon (165.00 per person)*

Topped with a Wild Mushroom Confit and Pinot Noir Reduction Sauce served with Horseradish Mashed Potatoes and Charred Petite Green Beans and Roasted Mini Tomatoes

### *Filet and Crab Cake (175.00 per person)*

Grilled Filet Mignon with Green Peppercorn Sauce & Sautéed Crab Cake with Spicy Roasted Pepper Remoulade, served with Gorgonzola Soft Polenta and Seasonal Vegetables

### *Rack of Lamb (185.00 per person)*

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

### *Searred Sea Bass (185.00 per person)*

Chilean Sea Bass served with Lemon Sake Ogo Sauce, Roasted Beets and Carrots and Mixed Wild Rice with Fresh Herbs

### *Filet Mignon and Lobster Tail (200.00 per person)*

Searred Filet Mignon Topped with a Broiled Lobster Tail and a Bearnaise Sauce, Served with Roasted Garlic Mashed Potatoes and Seasonal Vegetable

*\*Vegetarian & Gluten Free Meals - Upon Request\**

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*Bar Service (The White House Package 4 Hour Full Bar is included)*

Bartender Fee \$200.00 plus 10% Tax (1 Bartender per 75 people)

**Open Bar Packages**

**Name Brands**

Tito's Vodka, Tanqueray Gin, Jack Daniels, Jameson, Johnny Walker Black, Makers Mark and Dubliner Irish Whiskey

**Domestic Beers**

Budweiser, Bud Light

**Imported Beers**

Heineken, Amstel Light

**Red & White Wines (House)**

**Non-Alcoholic**

Soft Drinks, Assorted Juices and Bottled Water

**Full Bar**

First Hour \$28.00 per person  
Each Additional Hour \$18.00 per person

**Beer/Wine Only**

First Hour \$25.00 per person  
Each Additional Hour \$18.00 per person

**Consumption Bar Per Drink**

Mixed Drinks	\$11.00 per drink
Imported Beer	\$9.00 per bottle
Domestic Beer	\$8.00 per bottle
House Wines	\$10.00 per glass
Assorted Sodas	\$6.00 per drink

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