



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 \$2.50 pp*)

Prices subject to 24% 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.



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 BY PHOENIX PARK HOTEL

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 \$175.00 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 \$25.00 per person
Each Additional Hour \$15.00 per person

Beer/Wine Only

First Hour \$20.00 per person
Each Additional Hour \$14.00 per person

Consumption Bar Per Drink

Mixed Drinks	\$10.00 per drink
Imported Beer	\$8.00 per bottle
Domestic Beer	\$7.00 per bottle
House Wines	\$10.00 per glass
Assorted Sodas	\$5.50 per drink

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