



Reception and Bar





Catering Information

Phoenix Park Hotel | 520 North Capitol Street N.W. Washington, D.C. 20001 | (202)638-6900 | sales@phoenixparkhotel.com

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. In order for the Hotel to prepare appropriately for food and beverage events, Group agrees to provide food and beverage selections forty-five (45) business days prior to the first date of the Event. A surcharge of five percent (5%) will be assessed for menu changes and/or setup changes that are received less than five (5) business days prior to the first day of the Event. If you have any questions and/or concerns, please contact the Sales office at (202)638-6900 and ask for the Sales & Catering department.

Additional Charges

Prices do not include 26% Service Charge (Subject to Tax) or 10% D.C. Tax. The Service Charge and tax percentage may increase without notice. There's a surcharge of \$250.00 for Lunch Buffets less than 20 guests.

Guarantee

A final guarantee of attendance must be submitted to the catering office no later than 12:00 noon, five (5) business days prior to the first date of 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. The final payment is due five (5) business days prior to the first day of your Event. If the preferred method of payment is by company check, it must be submitted ten (10) business days prior to the first day of your Event. 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 not be 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 48 hours prior to the first day of the Event.



Cold Hors D'oeuvres

Phoenix Park Hotel | 520 North Capitol Street N.W. Washington, D.C. 20001 | (202)638-6900 | sales@phoenixparkhotel.com

Minimum of 50 pieces per order

Dried Apricots with Buttermilk Blue Cheese and Toasted Walnuts

\$9.00 Per Piece

Fresh Tomato and Basil Bruschetta

\$9.00 Per Piece

Sliced Irish Smoked Salmon

Served on Pumpernickel with Chive Cream Cheese Capers, Tomatoes, and Red Onion

\$9.00 Per Piece

Chicken Club

Served on Crostini with Kerry Gold Swiss Cheese, and Applewood Smoked Bacon

\$9.00 Per Piece

Fresh Sushi or California Rolls

Served with Soy Sauce, and Wasabi

\$10.00 Per Piece

Jumbo Cocktail Shrimp

Served with Cocktail Sauce

\$10.00 Per Piece

Crab Salad Tartlet

\$10.00 Per Piece

Seared Ahi Tuna

Served on a Crisp Wonton with Wasabi, Wakame Salad, and Soy Ginger Dipping Sauce

\$10.00 Per Piece

Rare Shaved Beef

Served with Horseradish Cream on a Toasted Crostini

\$10.00 Per Piece

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Hot Hors D'oeuvres

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Minimum of 50 pieces per order

Baby Lamb Chops

with Dijon Mustard (GF)

\$10.00 Per Piece

Maine Lobster Puff

with Sherry Newberg Sauce

\$12.00 Per Piece

Mini Cuban sandwich

with Slow Roasted Pork, Ham, Swiss, & Pickles

\$10.00 Per Piece

Impossible Beef Fajita Style Quesadilla (V)

served with Chipotle Salsa

\$10.00 Per Piece

Risotto Croquettes

with Asparagus and Wild Mushrooms (V)

\$9.00 Per Piece

Mini Stuffed Potato Skins

with Vermont Cheddar and Applewood Smoked Bacon

\$8.00 Per Piece

Baby Spinach & Imported Swiss Cheese Puff

\$8.00 Per Piece

Miniature Shepherd's Pie

\$9.00 Per Piece

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Minimum of 50 pieces per order

Sesame Crusted Chicken Skewers

with Sweet Chili Dip

\$9.00 Per Piece

Pastrami & Whole Grain Mustard Spring Roll

\$9.00 Per Piece

Shrimp Tempura

with Soy Ginger Dipping Sauce

\$10.00 Per Piece

Buffalo Chicken Spring Roll

with Blue Cheese Dip

\$9.00 Per Piece

Impossible Meatballs

with Marinara

\$9.00 Per Piece

Scallops Wrapped in Bacon

\$10.00 Per Piece

Kobe Burger

with American Cheese, and Sautéed Onions

\$9.00 Per Piece

Mini Crab Cakes

with Red Pepper Remoulade Sauce

\$10.00 Per Piece

Miso Glazed Shrimp & Spring Roll Skewer

\$10.00 Per Piece

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Carving Stations

Phoenix Park Hotel | 520 North Capitol Street N.W. Washington, D.C. 20001 | (202)638-6900 | sales@phoenixparkhotel.com

Based on a 90-Minutes of Continuous Service
One Chef Attendant Required Per 75 Guests
\$200 Fee Per Chef Attendant

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

Whole Prime Rib

Serves up to 40 people | **\$850.00**

Herb Crusted Rack of Lamb

Serves 8 people | **\$80.00**

Roast Beef Tenderloin

Serves 25 people | **\$650.00**

Sirloin Top Round of Beef

Serves 50 people | **\$750.00**

Applewood Smoked Ham

Glazed with Cracked Black Pepper and Honey Mustard
Serves 40 people | **\$650.00**

Slow Roasted Turkey Breast

Served with a Cranberry Sauce
Serves 30 people | **\$650.00**

Steamship Round of Beef

Serves 150 people | **\$950.00**



Reception Action Stations

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One Chef Attendant Required Per 75 Guests

\$200 Fee Per Chef Attendant

Pasta Station

Cavatappi and Tri-Color Cheese Filled Tortellini Assorted Vegetables

Traditional Alfredo or Roasted Tomato Marinara Sauce Freshly Grated Parmesan Cheese

\$45.00 Per Person

Add Grilled Chicken Breast | **\$15.00 Per Person**

Add Miniature Bay Shrimp | **\$16.00 Per Person**

Add Italian Sausage | **\$15.00 Per Person**

Gourmet Mashed Potato Bar

Homemade Herbed Mashed Potatoes

Toppings bar to include:

Butter Pearls, Sour Cream, Fresh Chives,

Applewood Smoked Bacon and Grated Cheddar Cheese

\$35.00 Per Person

ADD: Shepherd's Pie Filling | **\$18.00 Per Person**

Dim Sum Station

Station to include:

Vegetable Spring Rolls & Thai Chicken Spring Rolls

Vegetable Pot stickers

Shrimp & Vegetable Shaomai

with Assorted Dipping Sauces

\$35.00 Per Person



Reception Displays

Phoenix Park Hotel | 520 North Capitol Street N.W. Washington, D.C. 20001 | (202)638-6900 | sales@phoenixparkhotel.com

Irish Oak Smoked Salmon Board

(Serves up to 30 people)

Accompanied by Diced Red Onion, Diced Egg White, Egg Yolks, Capers, and Pumpernickel Bread

\$550.00 Per Display

International Cheese Board

Irish, European and Domestic Cheeses

Served with an abundance of Grapes and Mixed Berries

Sliced Baguette and Assorted Crackers

Small (Serves up to 25 people) | **\$450.00 Per Display**

Medium (Serves up to 50 people) | **\$550.00 Per Display**

Diced Seasonal Fruit and Fresh Berries

Bailey's Infused Whipped Cream and Warm Chocolate Fondue

Small (Serves up to 15 people) | **\$400.00 Per Display**

Medium (Serves up 40 people) | **\$500.00 Per Display**

Fresh Vegetable Board

Assortment of Fresh Baby Vegetables Bleu Cheese Dressing

Small (Serves up to 25 people) | **\$400.00 Per Display**

Medium (Serves up to 50 people) | **\$500.00 Per Display**

Warm Crab and Artichoke Dip

(Minimum of 25 people)

A blend of Lump Crab Artichoke Heart Romano

Cheddar Cheese and Sour Cream, served Warm with Pita Bread

\$20.00 Per Person

Baked Brie Wheel

(Minimum of 25 people)

Wheel of Brie Cheese wrapped in Puff Pastry, Baked with Almond Slivers

Served with a Raspberry Sauce and Crusty French bread

\$450.00 Per Display



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Antipasto Platter

(Serves up to 30 people)

Accompanied by (Minimum of 25 people)

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

\$30.00 Per Person

Raw Bar

(Minimum of 25 people)

Oysters Served on the Half Shell, Chilled Jumbo Cocktail Shrimp, King Crab Legs
Cocktail Sauce, Lemon Wedges, Tabasco Sauce and Drawn Butter

\$80.00 Per Person

Dessert Table

Minimum 35 People (Based on 3 pieces per guests)

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 and Chocolate Dipped Strawberries

\$35 Per Person

Ice Cream Parlor

(Minimum 50 people)

Selection of Vanilla, Chocolate, & or Strawberry Ice Cream

With Assorted Sundae Topping

1 Flavor | **\$10.00 per person**

2 Flavors | **12.00 per person**

3 Flavors | **\$15.00 per person**

Coffee & Hot Tea Service

(Two Hours)

Freshly Brewed Regular & Decaffeinated Coffee,

and Hot Water with Assorted Teas, with Cream, Milk, Lemon, & Honey

\$30.00 per person



Bar Mixology

Phoenix Park Hotel | 520 North Capitol Street N.W. Washington, D.C. 20001 | (202)638-6900 | sales@phoenixparkhotel.com

One Bartender Required Per 75 Guests

\$220.00 Fee Per Bartender for 3-hours of continuous service | Each Additional Hour is **\$100.00**

\$220.00 Fee Per Cashier for 3-hours of continuous service | Each Additional Hour is **\$100.00**

SPIRITS

Titos Vodka

Tanqueray Gin

Jack Daniels Whiskey

Jameson Whiskey

Johnny Walker Black Scotch Whisky

Jose Cuervo Silver Tequila

Canadian Club Whisky

Bailey's Irish Cream

Cognac Hennessy

B&B | Benedictine Liqueur

Grand Marnier Liqueur

Dubliner Liquor (Honey Comb)

Dubliner Irish Whiskey, Bourbon Cask

Makers Mark Bourbon

Bacardi Rum

BEER, WINE & NON-ALCOHOLIC

House Red, Rose, and White Wines

Domestic Beer | Budweiser, Bud Light

Imported Beer | Guinness, Guinness Blonde, Corona Zero Guinness, Heineken, Zero Heineken

Soft Drinks, Juice, Bottled Still and Sparkling Water

Package Bar | Full Bar and charged per person and per hour

First Hour **\$38.00 per person** | Each Additional Hour **\$26.00 per person**

Package Bar | Beer, Wine and Non-Alcoholic Bar and charged per person and per hour

First Hour **\$30.00 per person** | Each Additional Hour **\$22.00 per person**



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\$220.00 Fee Per Cashier for 3-hours of continuous service | Each Additional Hour is **\$100.00**

Host Bar | Bar on Consumption and charged per drink

Specialty Mixed Drinks	\$16.00 per drink
Mixed Drinks	\$15.00 per drink
Wine (By the Glass)	\$13.00 per glass
Imported Beer	\$10.00 per imported beer
Domestic Beer	\$9.00 per domestic beer
Soft Drinks	\$8.00 per beverage
Still & Sparkling Water	\$8.00 per bottle

Cash Bar | Must pay in Cash only | Tax and Gratuity included

Specialty Mixed Drinks	\$19.00 per drink
Mixed Drinks	\$18.00 per drink
Wine (By the Glass)	\$16.00 per glass
Imported Beer	\$12.00 per imported beer
Domestic Beer	\$11.00 per domestic beer
Soft Drinks	\$10.00 per beverage
Still & Sparkling Water	\$10.00 per bottle



Wine List

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Wines by the Bottle

Reds

House Selection Pinot Noir	\$65.00
Josh Cellars Pinot Noir	\$75.00
Josh Cellars Cabernet Sauvignon	\$85.00

Rose

House Selection Rose	\$65.00
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Whites

House Selection Sauvignon Blanc	\$65.00
Hess Sauvignon Blanc	\$75.00
Estancia Chardonnay	\$80.00
Josh Chardonnay	\$75.00

Sparkling Wine & Champagne

House Selection Sparkling Wine	\$65.00
House Selection Champagne, France	Market Price

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