

CORPORATE PACKAGES

Our all-inclusive packages make planning your meeting easy. Use the table below to choose a room that will meet the needs of your group.

Room	Monet Room	Tea Room	Cincinnati Room	Archway Ballroom	Grand Ballroom
Cost	\$400.00	\$500.00	\$700.00	\$1200.00	\$2000.00
Continental Breakfast <small>See Menu Below</small>	Included	Included	Included	Included	Included
All Day Soft Drink & Coffee Service	Included	Included	Included	Included	Included
Set-up Style: Theater or Rounds	Included	Included	Included	Included	Included
Set-up Style: Classroom	\$40.00	\$50.00	\$70.00	\$120.00	\$200.00
Capacity	25 or Less	40 or Less	60 or Less	125 or Less	300 or Less

Break out rooms and separate rooms for lunch may be available, see your Sales Associate.

Continental Breakfast

Orange and Cranberry Juices
Assorted Danish and Bagels, Cream Cheese, Butter and Preserves
Sliced Fresh Fruit
Coffee, Decaffeinated Coffee and Tea

General Information

White Napkins and Table Linens provided.
Food and Beverage Minimums may apply. All prices are subject to change.

*The
Phoenix*

ALL-INCLUSIVE LUNCH SELECTIONS

\$20.00 per person, inclusive of 20% gratuity and 6.5% sales tax

Served Lunch Options

First Course - Choice of One

Caesar Salad with Fresh Grated Parmesan and Herb Seasoned Croutons
Seasonal Greens with Shaved Carrots, Cucumbers, Mushrooms and Dijon Vinaigrette
Fresh Fruit Plate

Lunch Entrées - Choice of one

Baked Norwegian Salmon with Melon Relish
Grilled Breast of Chicken with Sun-dried Tomatoes in a Roasted Garlic Cream Sauce
Vegetable Lasagna with Seasonal Vegetables and Garlic Bread
Beef Burgundy, Tender Tips with Pearl Onions and Mushrooms in Burgundy Wine Sauce served over Orzo
Chef's selection of Starch and Vegetables,
Rolls and Butter, Coffee, Decaffeinated Coffee, Tea and Iced Tea

Buffet Lunch Options

A (minimum of 20 guests)

Sliced Meats to include Roast Beef, Ham and Smoked Turkey
Sliced Cheeses to include Swiss, American and Cheddar
Garnishes to include Lettuce, Tomato, Onion, Dill Pickles, Mustard, Mayonnaise and Horseradish
Chicken Salad and Fresh Seasonal Fruit Salad
Garden Salad with Chef's Selection of Two Dressings, Red Skin Potato Salad
Assorted Breads, Rolls and Butter,
Coffee, Decaffeinated Coffee, Tea and Iced Tea

B (minimum of 30 guests)

Mixed Garden Salad - Choice of Toppings to include Tomatoes, Cucumbers, Shredded Cheese, Carrots, Mushrooms, Black Olives and Herb Seasoned Croutons
Chef's Selection of Two Dressings
Fresh Seasonal Fruit Salad
Assorted Miniature Sandwiches to include Chicken Salad and Tuna Salad on Wheat and White Silver Dollar Rolls, Mustard and Mayonnaise
Smoked Chicken Florentine with Puff Pastry Shell
Rolls and Butter
Coffee, Decaffeinated Coffee, Tea and Iced Tea

C (minimum of 30 guests)

Garden Salad with Chef's Selection of Two Dressings
Fresh Seasonal Fruit Display
Roast Chicken Breast filled with Julienne Vegetables and topped with Pommery Mustard Sauce
Baked Norwegian Salmon with Melon Relish
Tender Beef Tips with Burgundy Mushroom Sauce and Buttered Noodles
Seasonal Vegetables,
Rolls and Butter
Coffee, Decaffeinated Coffee, Tea and Iced Tea

All-Inclusive Lunch prices are only effective when booked with a Corporate Package.

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