

## Breaks

### Snacks

- Bags of Potato Chips or Pretzels...\$1.50 each
- Spicy Bar Mix...\$15.00 per pound
- Fancy Mixed Nuts...\$20.00 per pound
- Cashews...\$20.00 per pound
- Freshly Baked Cookies...\$20.00 per dozen
- Fudge Brownies or Blondies...\$28.00 per dozen
- Breakfast Pastries...\$22.00 per dozen
- Whole Seasonal Fruits...\$1.25 each
- Assorted Granola and Energy Bars...\$2.50 each
- Assorted Candy Bars...\$2.00 each
- Assorted Fruit Yogurt...\$2.50 each

### Beverages

- Soft Drinks, Juices, and Bottled Waters...\$2.50 each
- Energy drinks...\$4.00 each
- Odwalla Juices...\$5.00 each
- Iced Tea...\$30.00 per gallon
- Coffee, Decaffeinated Coffee and Hot Tea ...\$15.00 per pot or \$40.00 per gallon

### All Day Coffee Service

- Unlimited Coffee, Decaffeinated Coffee and Tea...\$4.00 per person

### All Day Coffee and Soft Drink Service

- Unlimited Coffee, Decaffeinated Coffee, Tea and Assorted Soft Drinks...\$8.95 per person

Please feel free to select any number of items to be served during your meeting breaks.

## THEMED BREAKS

### The Health Kick

- Sliced Fresh Fruit, Granola and Energy Bars, Yogurt, Odwalla Juices, Energy Drinks and Bottled Water...\$14.95 per person

### The Sweet Tooth

- Cookies, Brownies, Blondies, Ding Dongs, Soft Drinks, YooHoo, Coffee and Bottled Water...\$14.95 per person

### The Salt Fix

- Pringles, Cracker Jack, White Cheddar Popcorn, Slim Jims, Soft Drinks and Bottled Water...\$12.95 per person

20% Service Charge and 6.5% Sales Tax applies to all food and beverage.  
All prices are subject to change.



## Breakfast

### Continental Breakfast

Orange and Cranberry Juices  
Assorted Danish and Bagels  
Cream Cheese, Butter and Preserves  
Sliced Fresh Fruit  
Coffee, Decaffeinated Coffee and Tea  
...\$10.95 per person

### American Breakfast

Orange and Cranberry Juices  
Assorted Danish and Bagels  
Cream Cheese, Butter and Preserves  
Scrambled Eggs with Cheese and Fresh Chives  
Bacon or Link Sausage  
Potatoes O'Brien  
Coffee, Decaffeinated Coffee and Tea  
...\$13.95 per person, Served or Buffet Style\*

## UPGRADES

### Fresh Egg Omelettes

Cooked to Order with Swiss and Cheddar Cheese, Mushrooms, Onions,  
Peppers, Ham, Bacon and Tomatoes  
...\$6.95 per person, Additional \$75 Chef Fee

### Belgian Waffles

Homemade Belgian Waffles with Fresh Strawberries, Blueberries, Butter, Maple Syrup,  
Chocolate Syrup, Whipped Cream and Powdered Sugar  
...\$4.95 per person

### Side of Smoked Salmon

Presented with Cocktail Rye and Pumpnickel, Cream Cheese, Capers, Diced Onions and Lemons  
...\$225.00, Serves 20 guests

### Quiche Lorraine or Vegetable Egg Strata

...\$4.00 per person

\*Buffet minimum of 20 guests, or \$50 surcharge.  
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## Lunch

### First Course

Caesar Salad with Fresh Grated Parmesan and Herb Seasoned Croutons  
Seasonal Greens with Shaved Carrots, Cucumbers, Mushrooms and Dijon Vinaigrette  
Iceberg Wedge with Tomatoes, Black Olives, Chives and Gorgonzola Dressing  
The Phoenix Salad of Mesclun Greens, Walnuts, Bleu Cheese, Sliced Bermuda Onion  
and Port Wine Vinaigrette  
Hungarian Mushroom Soup  
Lobster Bisque...Additional \$2.50 per person

### Lunch Entrées

Atlantic Salmon with Melon Relish...\$18.00 per person  
Pecan Crusted Trout with Sweet Creole Sauce...\$18.00 per person  
Grilled Breast of Chicken with Sundried Tomatoes and  
Roasted Garlic Cream Sauce...\$18.00 per person  
Chicken Piccata with White Wine, Lemon and Capers...\$18.00 per person  
Chicken Breast Cordon Bleu with Ham, Swiss and Dijon Cream...\$19.00 per person  
Vegetable Lasagna with Seasonal Vegetables and Garlic Bread...\$16.00 per person  
Petite Filet Mignon with Mushroom Bordelaise Sauce...\$25.00 per person

### Lunch Duets

Herb Marinated Chicken and Petite Filet Mignon  
with Sundried Tomato Cream Sauce...\$27.00 per person  
Atlantic Salmon and Chicken Breast with Caribbean Mango Salsa...\$25.00 per person

All entrées are served with your choice of first course, chef's selection of starch and fresh seasonal vegetables, rolls and butter, coffee, decaffeinated coffee, tea and iced tea.

20% Service Charge and 6.5% Sales Tax applies to all food and beverage.  
All prices are subject to change.

## Lunch Buffets

### **Garfield Deli Buffet**

Sliced Meats to Include Roast Beef, Ham and Smoked Turkey  
Sliced Cheeses to Include Swiss, American and Cheddar  
Assorted Breads, Leaf Lettuce, Sliced Tomato and Onion,  
Dill Pickles, Mustard, Mayonnaise and Horseradish  
Chicken Salad and Fresh Seasonal Fruit Salad  
Fresh Mixed Greens with Selection of Two Dressings  
Red Skin Potato Salad or Pasta Salad  
Fresh Baked Cookies and Brownies  
Coffee, Decaffeinated Coffee, Tea and Iced Tea  
Soup Du Jour...Additional \$2.95 per person  
...\$20.00 per person, Minimum of 25 guests\*

### **Tyler Davidson Buffet**

Fresh Mixed Greens with Selection of Two Dressings  
Fresh Seasonal Fruit Display  
Shrimp and Crab Seafood Salad  
Roast Chicken Breast with Pommery Mustard Sauce  
Pecan Crusted Trout with Sweet Creole Sauce  
Seasonal Vegetables and Choice of Starch  
Assorted Miniature Pastries  
Coffee, Decaffeinated Coffee, Tea and Iced Tea  
...\$26.00 per person, Minimum of 25 guests\*

### **Italian Buffet**

Caesar Salad  
Antipasto Salad with Mixed Greens  
Sliced Prosciutto and Melon  
Focaccia Bread  
Cheese Tortellini with Creamy Pesto Sauce and Sundried Tomatoes  
Marinated Chicken Breast with Lemon and Rosemary  
Seasonal Vegetables  
Tiramisu  
...\$23.00 per person, Minimum of 25 guests\*

\* A surcharge of \$50.00 will be charged for groups smaller than the minimum.  
20% Service Charge and 6.5% Sales Tax applies to all food and beverage.  
All prices are subject to change.

## Dinner

### First Course

Mixed Greens with Strawberries, Kiwi, Caramelized Pecans, Crumbled Goat Cheese and Berry Vinaigrette  
Caesar Salad with Fresh Grated Parmesan and Herb Seasoned Croutons  
Romaine with Sundried Tomatoes, Mushrooms, Black Olives, Smoked Mozzarella and Italian Herb Vinaigrette  
Phoenix Salad of Mesclun Greens, Walnuts, Bermuda Onion, Bleu Cheese and Port Wine Vinaigrette  
Smoked Chicken and Wild Rice Soup  
Lobster Bisque  
Caprese Salad of Sliced Tomatoes, Fresh Mozzarella and Basil...Additional \$2.00 per person

### Dinner Duets

Petite Filet Mignon and Atlantic Salmon with Sauce Charone...\$38.00 per person  
Petite Filet Mignon and Roast Chicken Breast with Sauce Chasseur...\$35.00 per person  
Petite Filet Mignon and Shrimp Provençal with Sauce Béarnaise...\$39.00 per person  
Atlantic Salmon and Chicken Breast with Champagne Cream Sauce...\$31.00 per person

### Dinner Entrees

Roast Sliced Pork Loin Seasoned with Rosemary, Garnished with Brunoise of Apricots and Port Wine Sauce...\$24.00 per person, Minimum of 15 guests  
Chicken Hélène, Pan Seared Boneless Breast of Chicken with Roasted Garlic Cream Sauce, Artichoke Hearts, Button Mushrooms and Diced Roma Tomatoes...\$26.00 per person  
Chicken Roulades Stuffed with a Trio of Bell Peppers,  
Served with Roasted Red Pepper Cream Sauce...\$28.00 per person  
Filet Mignon with Traditional Sauce Béarnaise...\$35.00 per person  
Atlantic Salmon with Champagne Cream Sauce, Topped with Fresh Leeks...\$24.00 per person  
Filet Mignon with Fresh Crab and Hollandaise Sauce...\$41.00 per person  
Tenderloin of Beef, Pan Roasted, Sliced and Served with  
Cognac Mustard Cream Sauce...\$37.00 per person, Minimum of 15 guests  
Halibut Meuniere, Baked with Butter, Lemon Juice, White Wine and Parsley...\$31.00 per person  
Sea Bass, Pan Seared with Asparagus, Shiitake Mushrooms and Marsala Butter Jus...As Quoted

All entrées are served with your choice of first course, rolls and butter, chef's selection of starch and fresh seasonal vegetables, coffee, decaffeinated coffee, tea and iced tea.

20% Service Charge and 6.5% Sales Tax applies to all food and beverage.  
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## Dinner Buffets

### Soup

Choice of One:

Lobster Bisque  
Cream of Asparagus  
Butternut Squash Soup  
Gazpacho

### Salad

Choice of Three:

Seasonal Fresh Fruit Salad  
Pasta Salad  
Caesar Salad

Romaine Lettuce with Sundried Tomatoes, Black Olives and Smoked Mozzarella  
Chilled Asparagus Wrapped with Prosciutto  
Mixed Greens with Assorted Toppings and Dressings  
Antipasto

### Entree

Choice of Two:

Roast Breast of Chicken Picatta with Artichokes, Tomatoes and Mushrooms  
Sliced Beef Sirloin with Bordelaise and Mushroom Caps  
Sliced Beef Tenderloin...Additional \$10 per person, Additional \$75.00 carver fee  
Roast Sliced Pork Loin Seasoned with Rosemary, Garnished with Apricots and Port Wine Sauce  
Pecan Crusted Trout with Sweet Creole Sauce  
Lemon Filet of Sole

### Sides

Choice of Two:

Dauphinois Potatoes  
Red Skin Mashed Potatoes with Boursin Cheese  
New Potatoes with Parsley  
Garden Blend Wild Rice  
Orzo Pasta  
Seasonal Vegetables

### Dessert

Choice of One:

Bananas Foster and Cherries Jubilee...Additional \$75 Chef Fee  
Assorted Pastries, Chocolate Dipped Strawberries and Petit Fours  
Chocolate Mousse

Includes Rolls, Butter, Coffee, Decaffeinated Coffee and Iced Tea  
...\$49.00 per person, Minimum of 30 guests

\*A Surcharge of \$50.00 will be charged for groups smaller than the minimum.  
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*The*  
**Phoenix**

www.thephx.com • 513-721-8901 • 812 Race Street, Cincinnati, OH 45202

## Station Receptions

Station receptions are perfect for those desiring less formal service than a buffet. Silverware and napkins accompany the food on the station tables, encouraging guests to mingle and dine at their leisure.

### Raw Bar

Snow Crab Claws...\$3.50 per piece    Jumbo Gulf Shrimp...\$3.00 per piece  
Oysters on the Half Shell...\$3.25 per piece    California Rolls...\$2.00 per piece  
Accompanied by Cocktail Sauce, Lemons and King Louis Sauce

### Carving Station

Choose Two Meats to be Carved to Order:  
Honey Dijon Glazed Ham, Pork Tenderloin with Apple Raisin Sauce,  
Herb Seasoned Turkey Breast with Cranberry Relish and Tarragon Mayonnaise  
Seasoned Top Round of Beef with Horseradish Cream Sauce, Grain Mustard and Béarnaise  
Silver Dollar Rolls  
...\$15.00 per person, Additional \$75 Chef Fee

### Pasta Station

Cooked to order by culinary staff on site  
Pastas to Include Bowtie, Fusilli and Tortellini  
Sauces Include Marinara, Creamy Pesto, Alfredo and Herb Infused Olive Oil  
Ingredients Include Julienne Grilled Chicken, Sundried Tomatoes, Artichoke Hearts, Black Olives, Pine Nuts,  
Mushrooms, Tomatoes, Freshly Grated Parmesan, Crushed Red Pepper and Garlic Focaccia Sticks  
...\$12.00 per person, Additional \$75 Chef Fee  
Add meatballs at \$1.00 per person, Add shrimp at \$2.00 per person

### Mashed Potato Station

Served in Stemmed Glasses  
Mashed Potatoes and Mashed Sweet Potatoes  
Toppings Include Bacon Bits, Cheddar Cheese, Grated Parmesan, Butter, Sour Cream, Scallions,  
Horseradish Sauce, Sweet Corn, Wild Mushrooms in Red Wine Sauce, Brown Sugar and Pecans  
...\$10.00 per person

### Southwest Station

Black Bean and Cheese Enchiladas with Sauce Diablo  
A "Make Your Own" Chicken Fajita Station with Julienne Seasoned Chicken Breast, Flour Tortillas,  
Sautéed Onions and Green Peppers, Monterey Jack Cheese, Spanish Rice, Sour Cream,  
Guacamole, Salsa Verde, Traditional Salsa and an Array of Hot Sauces  
...\$10.00 per person

### Asian Station

Stir Fry by Culinary Staff on-site to Include Julienne Chicken and Tender Beef Tips, Onion, Bok Choy,  
Bean Sprouts, Ginger, Water Chestnuts, Baby Corn, Snow Peas, Broccoli, Carrots, Rice and Chow Mein  
Noodles, Teriyaki Glaze, Soy Sauce, Crushed Red Pepper, Fortune Cookies and Chop Sticks  
...\$10.00 per person, Additional \$75 Chef Fee

Station minimum of 50 guests, or \$50 surcharge.  
20% Service Charge and 6.5% Sales Tax applies to all food and beverage.  
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## Hors D'oeuvre

### Hot Hors D'oeuvre

- Vegetable Spring Rolls with Hot Mustard Dipping Sauce...\$2.00
- Spanikopita...\$2.00
- Apple Brie Canape...\$2.50
- Mushrooms Stuffed with Pesto and Provolone...\$2.50
- Spicy Shrimp Red Pepper Poppers...\$2.50
- Coconut Shrimp...\$2.50
- Skewered Chicken Roulade with Scallion, Herbs and Red Pepper Sauce...\$2.50
- All Beef Franks in Puff Pastry...\$2.50
- Mini Corncake with Avocado Salsa...\$3.00
- Jerk Seasoned Beef on Plantain...\$3.00
- Scallops Wrapped in Bacon...\$3.00
- Mini Cheeseburgers with Pickles and Ketchup...\$3.00
- Phoenix Miniature Crabcakes with Rémoulade...\$3.25
- New Zealand Baby Lamb Chops with Raspberry Sauce...\$4.00
- Grilled Cheese and Tomato Soup Shooter...\$4.00

### Cold Hors D'oeuvre

- Turkey Pinwheel with American Cheese, Mayo and Lettuce...\$2.00
- Cucumber, Bell Pepper and Rice Rolls with Teriyaki Sauce...\$2.00
- Chicken Walnut Bouchee...\$2.00
- Salami Cornets...\$2.00
- Deviled Eggs...\$2.00
- Chilled Red Skin Potato Bites with Boursin Cheese...\$2.50
- Bite Size Potato Pancake with Sour Cream and Chives...\$2.50
- Caprese Salad Skewers...\$3.00
- Jumbo Shrimp with Cocktail Sauce...\$3.00
- Smoked Salmon Rolls with Cream Cheese and Watercress...\$3.00
- Ham, Manchego Cheese and Fig Tarts...\$3.00

Hors D'oeuvre are priced per piece and with a minimum order of 25 per selection.

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## Hors D'oeuvre

### Hors D'oeuvre Displays

Sliced Fresh Fruit and Seasonal Berries with Minted Yogurt Dip  
...\$4.50 per person, Minimum 25 guests

Vegetable Crudit  of Asparagus and Baby Carrots with Roasted Red Pepper Dip  
...\$3.00 per person, Minimum 25 guests

Phoenix Cheese Board to Include Domestic and Imported Cheese  
Presented with Carr's Crackers and Wafers and Red and Green Grapes  
...\$4.00 per person, Minimum 25 guests

Gourmet Cheese Board to Include Sonoma Jack, Gorgonzola,  
Smoked Gouda, Boursin and Fontina, Presented with Carr's Crackers and Wafers,  
Baguette Slices, and Red and Green Grapes...\$8.00 per person, Minimum 40 guests

Baked Brie en Cro te with Raspberry Puree and Toasted Almonds,  
Red and Green Grapes, and French Bread on Mirror...\$125.00, Serves 50 guests

Pineapple Tree Display of Fresh Fruit Skewers...\$6.00 per person, Minimum 75 guests

Side of Smoked Salmon Presented with Cocktail Rye and Pumpernickel,  
Cream Cheese, Capers, Diced Onions and Lemon Wedges...\$225.00, Serves 20 guests

Poached Salmon Presented with Cocktail Rye and Pumpernickel, Cream Cheese, Capers,  
Diced Onions, Lemon Wedges and Cucumber Dill Sauce...\$95.00, Serves 20 guests

Toasted Baguette Slices with a Variety of Spreads to Include Pesto Cream Cheese,  
Rosemary Black Olive Tapenade, Mozzarella Tossed in Tomato Basil Olive Oil...\$6.00 per person

Antipasto to Include Genoa Salami, Fresh Mozzarella, Provolone,  
Pepperoncini, Assortment of Olives, Roasted Red Peppers, Gherkins, Artichokes,  
Olive Oil and Baguette Slices...\$7.00 per person, Minimum 50 guests

Display of Marinated Grilled Vegetables with Portobella Mushrooms, Red Onions, Asparagus,  
Roasted Red Peppers and Red Skin Potatoes...\$6.00 per person, Minimum 40 guests

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## Desserts

### Cakes, Pies and Specialty Desserts

- Lemon Layer Cake...\$4.00
- Carrot Cake...\$4.00
- Seared Pound Cake with Fresh Seasonal Berries and Whipped Cream...\$5.00
- Chocolate Raspberry Torte...\$5.00
- Turtle Cheesecake...\$5.00
- White Chocolate Marble Cheesecake with Raspberry Puree...\$5.00
- Apple Pie with Caramel Sauce...\$5.00
- Three Mousse Chocolate Cake with Caramel Sauce...\$6.00
- Silk Chocolate Mousse...\$6.00
- Crème Brulée Garnished with Fresh Berries...\$6.00

### Ice Creams and Sorbets

Complimented with Wafer Cookie

- Raspberry Sorbet...\$5.00
- Lemon Sorbet...\$5.00
- Double Chocolate Chip Ice Cream...\$5.00
- Vanilla Ice Cream...\$5.00
- Graeter's Black Raspberry Chip Ice Cream...\$7.00

### Dessert Displays

- Freshly Baked Cookies...\$20.00 per dozen, Served 1 platter per table
- Fudge Brownies and Blondies...\$28.00 per dozen, Served 1 platter per table
- Gourmet Assortment of Miniature Desserts...\$6.00 per person

### Sundae Station

Attended Sundae Station with Chocolate and Vanilla Ice Cream, Hersheys Chocolate Sauce, Strawberry Sauce, M&Ms, Sprinkles, Nuts, Maraschino Cherries, Pirouette Cookies and Whipped Cream... \$7.00 per person, Additional \$75 Attendant Fee

### Gourmet Coffee Station

Coffee, Decaffeinated Coffee, Assorted Herbal Teas, Assorted Coffee Flavorings, Whipped Cream, Chocolate Dipped Spoons and Cinnamon Sticks...\$3.00 per person  
Add Cordials to include Kahlua, Gran Marnier, Frangelico and Brandy...Additional \$5.00 per person

### Specialty Stations

Other specialty stations can be arranged by your sales representative. These include chocolate fountains, frozen drinks, espresso bars and others.

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## Beverages & Wine

### By The Cocktail

	<u>Hosted</u>	<u>Cash</u>
Call Brand Cocktails	\$5.00	\$6.00
Premium Brand Cocktails	\$6.00	\$7.00
Domestic Beer	\$3.00	\$3.00
Imported Beer	\$4.00	\$4.00
House Wine by the Glass	\$5.00	\$6.00
Juices/Sparkling Waters	\$2.50	\$3.00
Soft Drinks	\$2.50	\$3.00
After Dinner Cordials	\$7.00 & Up	\$8.00 & Up

- Cocktail prices are based on 1 and 1/2 ounce of liquor per drink. Any "double" cocktails (such as Martinis, Manhattans, etc.) will be charged accordingly.

### By The Person

#### Call Brands

1 Hour	\$11.00
2 Hours	\$16.00
3 Hours	\$20.00
4 Hours	\$23.00

#### Premium Brands

1 Hour	\$12.00
2 Hours	\$18.00
3 Hours	\$22.00
4 Hours	\$25.00

- Cordials and Champagne are Not Included
- Hourly bars that are extended due to customer related circumstances will be billed in additional half hour increments.

### House Wines and Champagnes

Chardonnay, Cabernet Sauvignon, White Zinfandel	\$23.00 per bottle
House Champagne: Cristalino	\$25.00 per bottle
Champagne Punch	\$40.00 per gallon
Mimosas	\$45.00 per gallon

### Bar Set-up Charge

A \$60.00 charge per bar set-up is required for all HOSTED bars.

A \$90.00 charge per bar set-up is required for all CASH bars.

### Liquor Selection

#### Type of Liquor

Rum:  
Bourbon:  
Blend:  
Scotch:  
Gin:  
Vodka:  
Tequila:

#### Call Brands

Bacardi  
Jim Beam  
Canadian Club  
Dewars  
Beefeater  
Smirnoff  
Cuervo Gold

#### Premium Brands

Mt. Gay  
Jack Daniels  
Crown Royal  
Chivas Regal  
Tanqueray  
Absolut & Stolichnaya  
Cuervo Gold

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## Beverages & Wine

### WINE BY THE BOTTLE

#### Champagne & Sparkling

Moet & Chandon "White Star"	\$65.00
Domaine Chandon Brut	\$42.00
Korbel Brut	\$31.00
Freixenet Cordon Negro	\$29.00
Cristalino	\$25.00

#### White Wine

Clos du Bois "Calcaire" Chardonnay	\$37.00
Sonoma Cutrer, Russian River Ranches Chardonnay	\$37.00
Franciscan Chardonnay	\$35.00
Toasted Head Chardonnay	\$33.00
Louis Jadot Pouilly Fuisse	\$33.00
Kim Crawford Sauvignon Blanc	\$33.00
Caposaldo Pinot Grigio	\$30.00
Drylands Sauvignon Blanc	\$30.00
Trimbach Gewurztraminer	\$30.00
Clos du Bois Chardonnay	\$30.00

#### Red Wine

Raymond Reserve Cabernet Sauvignon	\$48.00
Franciscan Cabernet Sauvignon	\$43.00
Rutherford Hill Merlot	\$39.00
Burnet Ridge "Purple Trillium"	\$39.00
Gloria Ferrer Pinot Noir, Carneros	\$37.00
Markham Merlot	\$37.00
Clos du Bois, Alexander Valley Merlot	\$35.00
Erath Pinot Noir	\$33.00
Louis Martini Cabernet Sauvignon	\$30.00
Chateau Souverain Merlot	\$30.00
Rosemount Shiraz	\$30.00

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# FOOD AND BEVERAGE GUIDELINES

### Menu Selections

If you choose to give your guests a choice of items for any or all courses, the following will apply:

- There will be an additional charge of \$3.00 per person per additional item.
- Of course, we are always willing to accommodate any special dietary or vegetarian request.
- It will be the responsibility of the client to provide a place card for each guest that specifies in a clear manner what each guest is to receive for each course. This specification must be on the front of the place card so that it is easily visible to the server. If these guidelines are not met we cannot insure timely service. The Phoenix is able to provide place cards for a fee of \$2.00 per person.

### Ordering Upon Arrival

If you have a group of 25 or less and would like your guests to be able to order upon arrival, please direct questions to your salesperson. For a private dining event, we do recommend having a pre-determined menu, which aids in efficient service for your guests.

### Bringing /Removing Food

No food or beverages will be permitted to be brought in without the permission of the management. No alcohol may be taken from the Phoenix. It is permissible for a client to bring in wine and/or champagne for a Private Dining Event. There will be a corkage fee of \$15.00 per bottle for the storage, corking, and service of the wine. Due to lack of storage space, empty bottles will not be saved and/or stored for retrieval. It is the policy of The Phoenix that all food and beverage remaining from a Private Dining Event is the property of The Phoenix. As such, the client is not entitled to remove this product from the premises without the consent of the management.

### Guarantees

Final number of guests must be guaranteed 3 business days prior to your event. This number cannot decrease after the 3 business days prior to your event. If the number of guests actually attending is less than your guarantee, you will be charged for the guarantee. If the number of guests increases less than 24 hours prior to the event, we cannot guarantee that the same menu items will be available for all guests.

### Room Charges /Food and Beverage Minimums

Room charges and food and beverage minimums will be quoted by your salesperson. These are based on the type of event, day of week, time of day, the room being utilized and other variables. These charges do not include service charge and sales tax or any other incidental charges.

### INCIDENTAL INFORMATION

#### Special Amenities

The Phoenix is pleased to offer the below items as special amenities at no extra charge.

Linen:	Linens are white for both napkins and tablecloths.
Dance Floor:	Standard size of 15' x 21' in the Archway Ballroom, 24' x 27' or 24' x 36' in the Grand Ballroom
Baby Grand Piano:	The Phoenix owns three Baby Grand Pianos. If you wish to reserve the piano on your floor, please advise your sales representative.
Professional Consulting:	Our sales & catering, culinary and service associates are trained in all areas of event planning, and can assist you in creating the special touch to your day.
Wireless Internet:	Complimentary wireless internet is available in all of our ballrooms upon request.
Hosted Parking:	Hosted parking can be arranged through your sales associate with a valet service or in the garage.

#### Audio Visual Equipment

See brochure for more assistance or contact Prestige Audio Visual at 1-800-294-3179.

Black & White Copies	\$0.25 per page
Color Copies	\$1.50 per page
Votive Candles	\$1.00 each
Table Mirrors	\$2.00 each
Risers	4' x 8' Sections...\$25.00 each
Stationery Items	Pen and Pads...\$2.50 per set

Minimum attendance guarantee is required three (3) business days prior to the event.  
20% Service Charge and 6.5% Sales Tax applies to all food and beverage.  
All prices are subject to change.

# General Information

## DIRECTIONS TO THE PHOENIX

**East on Interstate 74** - To south Interstate 75. Take the Seventh Street Exit, 1E, on the right side of the expressway. Go 5 lights to Vine Street and turn left. Go 2 blocks to Ninth Street and turn left. The Phoenix is located 1 block up, at the corner of Ninth and Race Streets.

**South on Interstate 75** - Take the Seventh Street Exit, 1E, on the right side of the expressway. Go 5 lights to Vine Street and turn left. Go 2 blocks to Ninth Street and turn left. The Phoenix is located 1 block up, at the corner of Ninth and Race Streets.

**North on Interstate 75 (From Kentucky)** - Take the Fifth Street Exit in Ohio into downtown. Continue straight on Fifth Street to the 5th light at Vine Street and turn left. Go 4 blocks to Ninth Street and turn left. The Phoenix is located 1 block up, at the corner of Ninth and Race Streets.

**South on Interstate 71** - Take the Gilbert / Reading Road Exit. Stay in left lane which will take you to Gilbert Avenue. Get in the center lane and continue straight on Gilbert (Gilbert turns into 8th Street) for 6 lights until you reach Vine Street and turn right. Continue 1 block to Ninth Street and turn left. The Phoenix is located 1 block up, at the corner of Ninth and Race Streets.

**North on Interstate 471** - Take the Sixth Street Exit and continue on Sixth Street 5 lights to Vine Street and turn right. Go 3 blocks to Ninth Street and turn left. The Phoenix is located 1 block up, at the corner of Ninth and Race Streets.

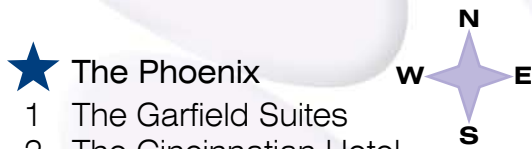
**West on Columbia Parkway** - Take the Sixth Street Exit and continue on Sixth Street 5 lights to Vine Street and turn right. Go 3 blocks to Ninth Street and turn left. The Phoenix is located 1 block up, at the corner of Ninth and Race Streets.

**South on Central Parkway** - Travelling south past Music Hall until it forks off two blocks down, veer to the left to continue on Central Parkway. Go 2 blocks to Race Street and turn right. Continue 2 blocks to the corner of Ninth and Race Streets. The Phoenix is located on the far left side, southeast corner.

**Parking** - Valet Parking is available at our Ninth Street door Wednesday through Saturday evenings. Cost is \$7.

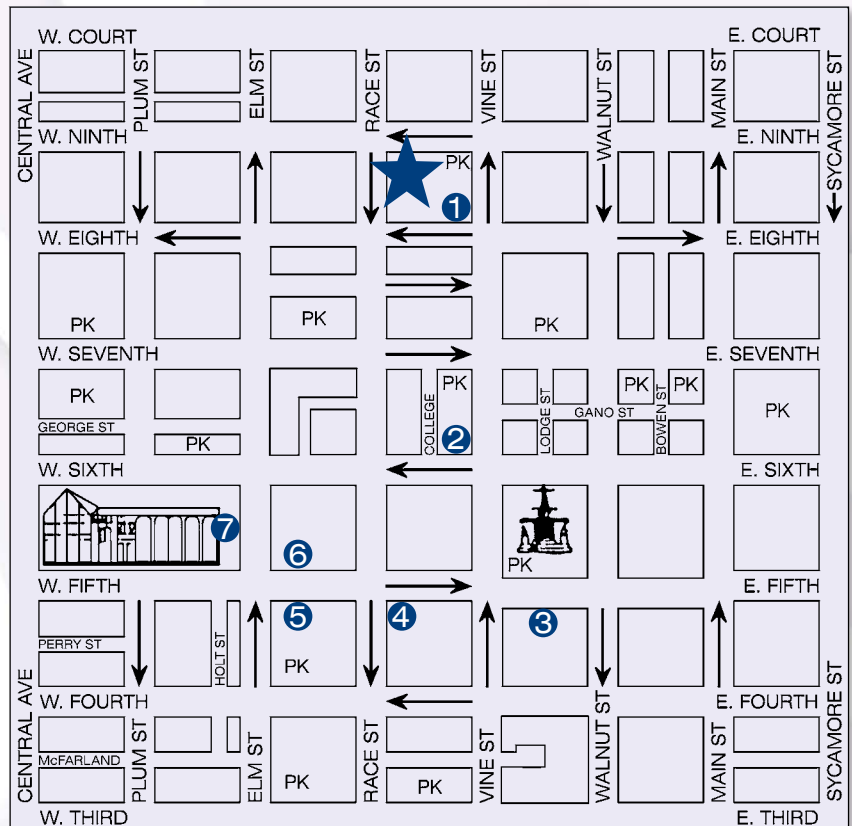
There is a city owned garage, The Garfield Place Garage, located on Ninth Street between Vine and Race Streets next to the Phoenix.

Rates as of 1/01/09 are \$5 per day, and \$2 evenings after 5:00, and all day Saturday and Sunday.



### ★ The Phoenix

- 1 The Garfield Suites
- 2 The Cincinnati Hotel
- 3 The Westin Hotel
- 4 The Hilton Netherland Hotel
- 5 The Hyatt Regency Hotel
- 6 The Millenium Hotel
- 7 The Convention Center
- PK Parking



OHIO RIVER AND PAUL BROWN STADIUM



## OUR ROOMS

	Dimension	Ceiling Height	Classroom Set-up	Theater Set-up	Conference Set-up	Reception	Banquet	Dinner /Dance
Grand Ballroom	72' x 66' 4752 sq ft	32'	250 Guests	575 Guests	N/A	450 Guests	400 Guests	350 Guests
Archway Ballroom	35' x 90' 3150 sq ft	13.4'	125 Guests	250 Guests	N/A	250 Guests	225 Guests	180 Guests
Cincinnati Room	46' x 25' 1149 sq ft	9'	60 Guests	150 Guests	40 Guests	100 Guests	100 Guests	60 Guests
Monet Room	36' x 19' 684 sq ft	14'	20 Guests	40 Guests	20 Guests	40 Guests	40 Guests	N/A
Tea Room	51' x 19' 969 sq ft	18'	40 Guests	75 Guests	35 Guests	75 Guests	60 Guests	N/A
President's Room & Bar	36' x 25' 1200 sq ft	18'	50 Guests	100 Guests	30 Guests	150 Guests	60 Guests	N/A
Chef's Room	30' x 25' 750 sq ft	18'	30 Guests	60 Guests	25 Guests	50 Guests	50 Guests	N/A

## OFF PREMISE CATERING

The Phoenix is a full-service caterer.

Ask your sales representative about off-premise catering at Music Hall, Memorial Hall, The Aronoff Center, The Taft Museum, The Carnegie Center, Mayerson JCC and other locations.

The Phoenix was built in 1893, and is Cincinnati's finest example of Italian Renaissance architecture. It was originally known as The Phoenix Club, the first Jewish Businessmen's organization in this region of the country. The architect was the renowned Samuel Hannaford, best known for his design of Music Hall, and also the architect for other great Cincinnati landmarks such as City Hall, St. George Church in Clifton, and the building that is now The Cincinnati Hotel.

The Phoenix Club was purchased in 1911 by the Cincinnati Club, located around the corner on Garfield Place, as a sports annex. Three enclosed walkways, which are no longer functioning, were built between the buildings.

The winding white marble Grand Staircase is considered to be one of the finest of its kind in North America, and is enhanced by the building's Tiffany glass. All of the marble and stained glass are original, imported from West Germany, and date back to the early 1880's. The huge hand carved library breakfront in the restaurant was built entirely on-site, in what is now known as The President's Room, in 1905.

The building looked quite different as a sports annex. In the basement there was a full-length lap pool and a bowling alley. The Archway Ballroom, on the second floor, was the Billiards Room with approximately 25 billiards tables. The Grand Ballroom, on the third floor, was a basketball court with a balcony for spectators on three sides.

The building was closed in 1983 when interest in private clubs dwindled. The Cincinnati Club sold the building and it was boarded up and left unattended for three years.

In 1986 the building was purchased again, and renovation began to restore the building to its original splendor, as in the legend, rising from the ashes to live again. The restoration was completed in June of 1988 and reopened to the public as one of the city's finest private dining and restaurant facilities. During the renovation it was essential to maintain the architecture and décor of such a unique historical landmark.

The stained glass windows located on the second floor in the Archway Ballroom were stolen from the building sometime between 1984 and 1986. They were dismantled and carried out without anyone noticing. The person suspected of the theft was eventually charged, and tried for the crime. The windows were recovered when an unknown person placed them in the hallway of the courthouse during the trial. The case was dropped and the windows were placed back in their original home. Only a few small pieces were never recovered, recognizable by their darker shade of brown.

