

The Phoenix Club Anaheim Event Center

Holiday Package



Make your event special this year at

THE PHOENIX CLUB

The Phoenix Club is a fabulous entertainment complex, located in the heart of Anaheim. Our unique facility offers a full range of event planning options for Businesses, Private Parties, Weddings, Fundraisers, Quinceaneras, and Holiday Parties. We can customize our services to meet your needs based on the type of event your are planning from 50 to 3000 guest. Please contact the Catering Office at 714-563-4166 Extension #105 or #117. They will guide you to create and develop the perfect event of any occasion.

The Phoenix Club- 1340 S. Sanderson Ave, Anaheim, Ca 92806
Phone: 714-563- 4166 Ext 117 or Ext 105 Email: Banquets@thephoenixclub.com

THE PHOENIX CLUB



The Phoenix Club Holiday Packages

ALL HOLIDAY MENU PACKAGES FEATURE THE FOLLOWING

RECEPTION FOR FIVE HOURS
HOLIDAY DÉCOR WITH GARLAND AND LIGHTS
DECORATED CHRISTMAS TREE
WHITE LINEN WITH HOLIDAY NAPKIN COLORS
12" ROUND MIRRORS WITH VOTIVE CANDLES
COMPLIMENTARY HOLIDAY LANTERN CENTERPIECE
EXPERIENCED BANQUET STAFF
DANCE FLOOR & ROOM UP LIGHTING
COMPLIMENTARY PARKING

PLEASE CONTACT YOUR PHOENIX CLUB CATERING REPRESENTATIVE FOR MORE
INFORMATION AND TO SCHEDULE A SITE TOUR.
714-563-4166

Phoenix Club DJ Services

DJs provided by Fly by night Disc Jockeys

PARTY IN A BOX

IPOD WITH PLAYLIST PERSONALIZED FOR YOU
PERSONAL CONSULTATION WITH EVENT SPECIALIST
1 MIXING BOARD, 2 SPEAKERS, MICROPHONE

PERFECT FOR LUNCHEONS OR DINNER MUSIC

FULL DJ/MC PACKAGE

UP TO 5 HOURS OF DJ/MC SERVICES
(INCLUDING SPEAKERS AND MICROPHONE)

DANCE LIGHTING

PERSONAL CONSULTATION WITH EVENT SPECIALIST

FREE KARAOKE***

*KARAOKE AVAILABLE FOR FIRST 2 PARTIES BOOKED PER EVENT DATE

PERFECT FOR HOLIDAY PARTIES

Prices are subject to change without notification.

The Phoenix Club

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Holiday Luncheon

All luncheon selections are served with our Garden Green Salad with Walnuts, Cranberries & a Raspberry Vinaigrette Dressing, starch appropriate to entrée, Chef's Fresh Steamed Vegetables, Rolls & Butter, Coffee Service, & Dessert

50 guests minimum— less than 50 guests- extra per guest

ROASTED TURKEY BREAST

Complete with Mashed Potato, Dressing, Gravy, Candied Yams, and Cranberry Sauce

SLICED BAKED PIT HAM

Sliced Ham with a Honey Orange glaze served with Candied Pecan Sweet Potatoes & Green Beans Almondine

GRILLED PORK CHOP

Served with Red Onion Marmalade and Red Parsley Potatoes

BONELESS SHORT RIBS

Served with Mashed Potato and Vegetable Rich Gravy

GRILLED CHICKEN

Boneless Chicken Breast with choice of Sauce: Marsala Wine with Sautéed Mushrooms, Piccata, Tequila Lime, or Tomato Basil Cream Sauce. Served with Wild Rice with Cranberries

STUFFED CHICKEN BREAST

Boneless Chicken Breast Stuffed with Brie, Apples and Cranberries or Boneless Chicken Breast stuffed with Zucchini and Lime Breadcrumbs. Served with Bacon Mashed Potatoes

NAKED SALMON

Char-grilled and finished with sea salt and a squeeze of lemon, served with Wild Rice with Cranberries

SLICED ROASTED TRI TIP

Choice of Sauce: Jack Daniels, Peppercorn, Madeira Mushroom Sauce or Au Jus. Served with Bacon Mashed Potatoes

PETITE FILET MIGNON

Char-grill to your preference, top with Maître D' Butter and served with our oven Roasted Parmesan Potatoes

CHOICE OF ONE DESSERT

Pumpkin Cheese Cake

Holiday Spice Cake

Chocolate, Chocolate Cake

Breaded Pudding with Vanilla Sauce

Ginger Bread with Carmel Sauce & Whipped Cream

Holiday Served Dinner

Dinner selections are served with our Garden Green Salad with Walnuts, Cranberries &
A Raspberry Vinaigrette Dressing, starch appropriate to entrée
Chef's Fresh Steamed Vegetables
Rolls & Butter, Coffee Service, & Dessert
50 guests minimum, less than 50 guests- extra per guest

GRILLED CHICKEN

*Boneless Skinless Chicken Breast with Choice of Sauce: Tequila Lime, Piccata, Marsala,
Mango Salsa, or Tomato Basil Cream Sauce. Served with Rice Pilaf*

ZUCHINNI LIME CHICKEN

Chicken Breast Stuffed with Zucchini and Lime Breadcrumbs, Served with Wild Rice Blend

SLICED ROASTED TRI-TIP

*Choice of Sauce: Jack Daniels, Peppercorn, Madeira Mushrooms Sauce or Au Jus.
Served with Bacon Mashed Potatoes*

CRANBERRY HAZELNUT CHICKEN

*Chicken Breast Stuffed with prosciutto, almond paste with Frangelica Cream Sauce and Dried
Cranberries and Hazelnuts. Served with Rosemary Russet Potatoes*

GRILLED SALMON

Herb Crust with Basil Beurre Blanc served with Roasted Fingerling Potatoes

NEW YORK STRIP LOIN STEAK

Char-grilled to your order, served with oven Roasted Parmesan Potatoes

GRILLED SEA BASS

With Mango Chutney and Wild Brown Rice

PRIME RIB OF BEEF

*Spice rubbed and slow roasted, with Au Jus and Creamed Horseradish,
Twice Baked Potato*

BACON WRAPPED MEDALLIONS

*Char-grill to your preference, Two Beef Tenderloin Medallions wrapped in Bacon served with
Roasted Parmesan Potatoes*

PETITE FILET MIGNON & THREE LARGE SHRIMP SCAMPI

Served with Garlic Roasted Potatoes

CHOICE OF ONE DESSERT

*Pumpkin Cheese Cake
Chocolate, Chocolate Cake
Ginger Bread with Carmel Sauce & Whipped Cream*

Or

DESSERT STATION

*Holiday Yule Log
White Chocolate Torte
Cream Puffs with Chocolate Sauce
& Many more...
Dessert Station additional per person*

Holiday Buffet

SALAD SELECTIONS

Spinach Salad with Cranberries, Feta Cheese, & Raspberry Vinaigrette Dressing
 Baby greens with Sliced Strawberries, Goat Cheese crumbles, Candied Pecans, with a Pomegranate Vinaigrette Dressing
 Caesar Salad with Creamy Caesar Dressing, Croutons, & Fresh Grated Parmesan Cheese
 Garden Green Salad with Julienne Carrots and Roma Tomatoes & Choice of Dressing

Trio Color Pasta Salad
 Cucumber Tomato Salad
 Cranberry Almond Coleslaw

Fresh Seasonal Fruit
 Waldorf Salad
 American Potato Salad

ENTRÉE SELECTIONS

Braised Boneless Short Ribs, Natural Sauce

Sliced Roasted Tri Tip with Choice of Sauce:
 Jack Daniels, Peppercorn, or Au Jus

Stuffed Chicken Breast
 Boneless Chicken Breast stuffed with Brie, Apples,
 & Cranberries

Grilled Breast of Chicken with choice of Sauce:
 Tequila Lime, Piccata, Marsala or Pineapple Salsa

Chicken Cordon Bleu with Panchetta Cream Sauce

Oven Roasted Turkey Breast with
 Traditional Trimmings (Stuffing and Cranberry Sauce)

Roasted Pork Loin with
 Apple Brandy Sauce

Orange Roughy with Citrus Butter Sauce

Salmon with Choice of Sauce: Meuniere, Lobster, Dill or
 Pesto Cream Sauce

Tender Beef Brisket in Au Jus Sauce

Baked Penne Pasta with Broccoli, Zucchini, & Spinach in a White Cream Sauce or a Sundried Tomato Sauce

CHOICE OF ONE VEGETABLE AND ONE STARCH

Green Beans Almondine

Bacon Mashed Potato

Parmesan Crusted Broccoli Florets

Rice Pilaf

Cinnamon Baked Squash

Red Skin Parsley Potatoes

Baby Carrots in Dill Butter Sauce

Creamy Au Gratin Potatoes

Bouquetiere of Fresh Vegetables

Candied Pecan Sweet Potato

SELECTION OF TWO DESSERTS

Pumpkin Cheese Cake

Mocha Chocolate Cake

Chocolate, Chocolate Cake

Hazelnut Cake

Gingerbread with Caramel Sauce &
 Whipped Cream

Bread Pudding with Vanilla Sauce

White Chocolate Strawberry Cake

Holiday Spice Cake

Santa Holiday Mini Dessert Display—Selection of five of the above for an additional per person extra

Freshly Brew Coffee, Decaf, & Tea with Holiday Flavored Creamers
 Choice of Two Salads, One Entrée, One Dessert
 Choice of Three Salads, and Two Entrees
 Choice of Four Salads, Three Entrees

Carving Station

HONEY GLAZED HAM WITH RAISIN SAUCE,
BARON OF BEEF WITH AU JUS, (MINIMUM OF 100 GUESTS)
PRIME RIB OF BEEF, (MINIMUM OF 75 GUESTS)
CARVER FEE,

Vegetarian Dinners Selection

*Selection of one entree served with Choice of Salad,
Dessert, Rolls & Butter, and Coffee Service. Price of main entrée to apply*

PORTABELLO MUSHROOM

*Stuffed with Ratatouille and Herbed Goat Cheese
With*

TRIO OF VEGETABLE RAVIOLI

Served with Grilled Vegetables and Toasted Pine Nuts

HERB VEGETABLES SKEWERS

With Mixed Wild Rice & Baked Tomato

EGGPLANT PARMESAN

*Breaded Eggplant Slices, layered with Marinara Sauce, Mozzarella and Parmesan Cheese
served over Pasta and Grilled Marinated Vegetables*

Young Adults Menu

CHEESEBURGER & FRIES

MAC & CHEESE

CHICKEN FINGERS & FRENCH FRIES

VEGGIE BURGER & FRIES

Fresh Fruit, Dessert, & Beverage Included
Children aged 3-10 years

Cold Hors D'Oeuvre Selections

PRICES ARE PER TRAY-50 PIECES PLUS SERVICE CHARGE AND SALES TAX

TORTILLA CHIPS

Tri Color Tortilla Chips with Chef's Homemade Guacamole and Salsa

VEGETABLE CRUDITES

Assortment of Julienne Vegetables served with Bleu Cheese and Dip

PARMESAN BRUSCHETTA

Tomatoes, Garlic, Olive Oil, Capers and Parmesan on Toasted Points

PUMPKIN AND GOAT CHEESE TARTLET

ROASTED PUMPKIN AND GOAT CHEESE BRUSCHETTA

SALAMI CORONETS

BRIE AND APRICOT EN CROUTE

SMOKED TURKEY AND ASPARAGUS CANAPÉ

CAPRI DISPLAY

Fresh Mozzarella and Roma Tomato with Sweet Basil

FRUIT PLATTER

Sliced Fresh Fruit with Melon and Berries

MINI CROISSANT SANDWICHES

Savory Roast Beef or Turkey on Mini Croissants

ANTIPASTO TRAY

Artichoke Hearts, Pepperchini's, Olives, Salami, Roasted Bell Peppers and Bread Sticks

SMOKED SALMON PINWHEEL ON CROSTINI

Cold Hors D'Oeuvre Selections

PRICES ARE PER TRAY-50 PIECES PLUS SERVICE CHARGE & SALES TAX

DOMESTIC CHEESE BOARD

Served with Assortment of Crackers and Bread

SMOKED SALMON CANAPES

With Herbed Cream Cheese on Toasted Points

SEARED PRIME BEEF

On Goat Cheese Crostini with Raspberries and Black Pepper

IMPORTED AND DOMESTIC CHEESE DISPLAY

Assorted Cheese and Crackers

JUMBO SHRIMP COCKTAIL

Chilled Shrimp Cocktail served with Spicy Cocktail Sauce & Lemon Wedges

SUSHI ROLLS

Assortment of Fresh Sushi Rolls to include California Rolls and Spicy Tuna Rolls

SEARED AHI TUNA

Fresh Seared Ahi Tuna on Crispy Won Ton with Wasabi

Hot Hors D'Oeuvre Selections

PRICES ARE PER TRAY-50 PIECES PLUS SERVICE CHARGE & SALES TAX

CHICKEN TAQUITOS

with Guacamole & Homemade Salsa

QUICHE ASSORTMENT

Of Miniature Ham & Cheese and Spinach

CLASSIC SWEDISH MEATBALLS

Homemade Meatballs in a Mushroom Cream Sauce

**STUFFED MUSHROOMS WITH SPINACH, BACON AND
MOZZARELLA**

MUSHROOM AND GOAT CHEESE POT STICKERS

CRANBERRY CAMEMBERT MINI PIZZA

SPICY BUFFALO WINGS

Marinated Spicy Buffalo Wings

CHICKEN DRUMETTES

Glazed with Szechwan Sauce

PAN FRIED WON TONS

With Soy Dipping Sauce

POT STICKERS

With Hot Chili and Sweet & Sour Sauces

BACON WRAPPED DATE STUFFED WITH CHORIZO

Date stuffed with Chorizo and Wrapped in Bacon

DEEP FRIED CALAMARI

With Marinara Dipping Sauce

MINIATURE PIZZA WITH PROSCIUTTO

BEEF ROULADEN SKEWERS

Hot Hors D'Oeuvre Selections

PRICES ARE PER TRAY-50 PIECES PLUS SERVICE CHARGE & SALES TAX

VEGETABLE SPRING ROLLS

Asian Spring Rolls with Spicy Honey Mustard Dipping Sauce

LOBSTER SPRING ROLL

SMOKED CHICKEN

In a Herbed Puffed Pastry

COCONUT PRAWNS

With Tropical Mango Salsa

SPANAKOPITA

Stuffed with Spinach & Feta Cheese

BEEF (OR) CHICKEN SATAY

Served with Thai Peanut Sauce

STUFFED MUSHROOMS

Crab Stuffed Mushroom Caps

MINIATURE CRAB CAKES

With Red Pepper Aioli

WRAPPED SHRIMP

Prosciutto Wrapped Shrimp

Beverage Packages

HOURLY PACKAGES

Unlimited Cocktails at a set price per person of guarantee (minimum 50 guests)

Beer, Wine & Soda- Price per person for the first hour, price per person per each additional hour

Beer, Wine & Soda and Well Drinks- Price per person for the first hour, price per person per each additional hour

Call Selections- Beer, Wine & Soda and Call Drinks- Price per person for the first hour, price per person per each additional hour

Memory Maker- All of the above plus Premium Drinks- Price per person for the first hour, price per person per each additional hour

WINES BY THE BOTTLE

Merlot- Vista Point-, Gnarly Head - Wente Sandstorm-

Chardonnay- Vista Point-, Gnarly Head -

Cabernet- Vista Point-, Gnarly Head -, Rodney Strong-

Riesling- Ste Michelle-

Pinot Grigio-

Pinot Noir-

Martinelli's Sparkling Cider-

House Champagne-

CASH BAR PRICES

House Brands-

Call Brands-

Premium Brands (top Shelf)-

Soda/Juice/Water-

House Wine (Chardonnay, Merlot, Zinfandel)-

Premium Wine-

Bottled Beer- Domestic/ Imported-

Draft Beer- Domestic/Imported

A Bartender Charge Per Bartender

Premium & Imported Wine Selections available upon request

Corkage Fee of Own Wine and Champagne per 750Mliter

MAIN BAR DETAILS

Well Drinks- House Vodka, House Gin, House Rum, House Tequila, House Whiskey, House Scotch, House Brandy

Call Drinks -Bailey's, Jagermeister, Kahlua, Midori, Fireball, Amaretto, Beefeater, Bombay, Tanqueray, Asbach, Dujarin, Bacardi, Captain Morgan, Malibu, Myers, Johnny Walker Red, Jamesons, Tullamore Dew, Jose Cuervo Gold, Canadian Club, Jack Daniels, Seagram's 7, Seagram's VO, Southern Comfort, Absolute, Smirnoff, Stolichnaya and Assorted Flavor Vodkas

Premium Drinks- Grand Mariner, Courvoisier, Hennessy, Bombay Sapphire, Chivas Regal, Johnny Walker Black, Glenlivet, Cazadores, Patron, Gentleman Jack, Makers Mark, Crown Royal, Grey Goose, and Kettle One

PORTABLE BAR DETAILS

Well Drinks- House Vodka, House Gin, House Rum, House Tequila, House Whiskey, House Scotch, House Brandy

Call Drinks -Bailey's, Kahlua, Midori, Bacardi, Captain Morgan, Malibu, Tanqueray, Jack Daniels, Seagram's 7 and Johnny Walker Red

Premium Drinks- Grand Mariner, Courvoisier, Ketel One and Patron

KEGS

The Phoenix Club also offers its Clients the option to purchase full kegs for their events. Domestic and Imported Kegs are Available

Imported Kegs- Modelo, Tecate, Pacifico, Dos Equis, Newcastle, Heineken, Bitburger and Spaten (117) 14oz cups-

Domestic Kegs- - Bud Light, Coors Light, Budweiser, Miller Light (140) 14oz cups

Additional Brands may be available upon Request

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BREAKFAST BUFFETS

*(All Breakfast Buffets include; Fresh Brewed Coffee (Regular & Decaf),
Assortment of Hot Teas, and Fresh Orange Juice.)*

(Minimum of 50 guests, for groups between 35-49 people there is an additional charge per person)

The Continental

Freshly baked Assortment of Danish, Muffins and Croissants, with Strawberry and Fruit Preserves, & Butter. Add \$3 for Sliced Fresh Seasonal Fruit and Berries

The Phoenix Presentation

Fluffy Scrambled Eggs, Diced Tomatoes, Onions, Cheddar Cheese, Salsa, Sour Cream, Choice of Sausage Links or Crisp Bacon Strips, French Toast with Syrup and Whipped Butter, Seasoned Diced Potatoes, Basket of Assorted Breakfast Rolls, Strawberry Preserves, Butter, and condiments

Additional price for Sliced Fresh Seasonal Fruit and Berries

Orange County

Sliced Fresh fruit with Pineapple, Melons, Sliced Strawberries, Seasonal Berries, Cottage Cheese, Yogurt & Granola, Muffins, Phoenix Signature Muesli with sliced Almonds, Dried Apricots, & Shredded Coconut, Boxed Cereal with 2% Milk

Champagne Brunch

Wycliffe Champagne, Apple Juice, Orange Juice, Garden Green Salad with two choices of Dressings, Pasta Salad, Freshly Sliced Seasonal Fruit, Fluffy Scrambled Eggs, Lyonnaise Potatoes, Waffles with Syrup and Whipped Butter, Choice of Bacon or Sausage Links, Broiled Salmon with Lemon Caper Butter, Grilled Chicken with Serrano Honey Glaze, Fresh Vegetables, Rice Pilaf, and Assorted Breakfast Rolls.

Additional Omelet Station prepared for an additional charge per person,
Omelet Chef Fee required.

Al La Carte Items- Sold by the Dozen

Muffin Assortment
Bagels & Cream Cheese
Large Homemade Cookies
Assorted Breakfast Rolls
Granola Bars

The Phoenix Club Anaheim Event Center

BREAKFAST PLATED

*(All Breakfasts include; Fresh Brewed Coffee (Regular & Decaf,
Assortment of Hot Teas, and Fresh Orange Juice.)*

(Minimum of 50 guests, for groups between 35-49 people there is an additional charge per person)

Rise and Shine

Fluffy Scrambled Eggs, Sausage Links or Crisp Bacon Strips, Breakfast Potatoes with Sautéed Onions & Bell Peppers, Basket of Assorted Breakfast Breads, Strawberry and Fruit Preserves, and Butter

Country Ham & Cheese Scramble

Eggs Scrambled with Country Ham and Cheese, Seasoned Diced Potatoes with Sautéed Onions and Bell Peppers, Sliced Seasonal Fruit, Basket of Assorted Breakfast Breads, Strawberry and Fruit Preserves, and Butter

French Toast

Thick Egg Bread Dipped in Egg Batter Topped with Maple Syrup and Whipped Butter, Thinly Sliced Ham or Bacon, Broiled Tomato with Parmesan, Basket of Assorted Breakfast Breads, Strawberry and Fruit Preserves, and Butter.

Farmers Breakfast

Freshly made Ham and Cheese Omelet, Broiled Tomato with Parmesan, Seasoned Diced Potatoes with Sautéed Onions and Bell Peppers, Basket of Assorted Breakfast Breads, Strawberry and Fruit Preserves, and Butter

BOXED LUNCH MENU

(All boxed lunches include your choice of Sandwich or Wrap, a bag of Potato Chips, whole fruit, Soft Drink, condiments, and plastic utensils/napkins).

Sandwich

Choice of Black Forest Ham, Baked Turkey Breast, Roast Beef, or Grilled Chicken Breast, served with sliced Tomato, Onions, Fresh Lettuce, & Mayo-Mustard Spread
Bread Options: Sourdough, Wheat, Marble Rye, Croissant (Choice of one)

Tortilla Wraps

Southwestern Chicken Salad Wrap: Fresh Mixed Greens, Marinated and Broiled Chicken Breast, Shredded Cheese, Corn, Black Beans, Tomatoes, Red Onions, Diced Avocado, & BBQ Chipotle Dressing
Grilled Chicken Caesar Wrap: Crisp Hearts of Romaine Lettuce, Grilled Chicken Breast, Hard Boiled

Egg, Shredded Parmesan Cheese and Caesar Dressing

Turkey Club Wrap: Fresh Mixed Fields Green, Turkey Breast, Chopped Bacon, Onions, Tomatoes, and Mayo-Mustard Spread

Choice of Tortilla Wrap: Chipotle Chili, Jalapeño Cheese, Herbs and Garlic, Tomato Basil, or Spinach (Choice of One)

The Phoenix Club Anaheim Event Center

BUFFET OPTIONS

(Available for Lunch or Dinner. All Buffets include; Fresh Brewed Coffee (Regular & Decaf),

Assortment of Hot Teas, & Iced Tea)

(Minimum of 50 guests, for groups between 35-49 people there is an additional charge per person)

Cold Deli Buffet-

Choice of Three Salads (pg 10)

Sandwich Station w/ Selection of Meats & Cheeses

Black Forest Ham, Oven Roasted Beef Round, Oven Roast Breast of Turkey

American, Swiss & Jack Cheese, Fresh Lettuce and Sliced Tomatoes

Wheat, Rye, Sourdough Breads, Artisan Rolls, Butter and Condiments

Dessert- Apple Strudel with Vanilla Sauce & Black Forest Cake

Fajitas Buffet-

Black Bean and Corn Fiesta Salad with Yellow & Red Tomatoes

Green Onions and Mexican Ranch Dressing,

Cilantro Green Salad with choice of two Dressings

Chicken & Beef Fajitas w/Red & Green Bell Peppers Marinated

in Cilantro Lime Juice and Cayenne Pepper.

Entrees complimented with: Spanish rice, Refried Beans, and Flour & Corn Tortillas

White & Blue Tortilla Chips Freshly made Salsa and Guacamole & Onions

Chef Choice Dessert

La Fiesta-

Mex Coleslaw tossed with Avocado Dressing

Cilantro Green Salad with Choice of two Dressings

Fresh Seasonal Fruit

Cheese Enchiladas with Chef's special Ancho & Chipotle Sauce

Red Rice, Ranch Style Beans, White and Blue Tortilla Chips

Taco Bar Station with selection of One Meat (Marinated Pork, Chicken, or Carne Asada)

Warm Flour Tortillas, Crispy Corn Taco Shells

Shredded Cheese, Homemade Salsa Verde (Mild) & Fresh Guacamole

Onion Cilantro Mix, Limes, Radish, Chopped Tomatoes, Sour Cream,

Dessert- Chef Choice Dessert

Additional charge for additional meat selection.

The Phoenix Club Anaheim Event Center

BUFFET OPTIONS

(Available for Lunch or Dinner. All Buffets include; Fresh Brewed Coffee (Regular & Decaf),

Assortment of Hot Teas, & Iced Tea)

(Minimum of 50 guests, for groups between 35-49 people there is an additional charge per person)

Southwestern

Garden Green Salad with Cilantro & Choice of Two Dressings

Southwestern Potato Salad, Red & Blue Tortilla Chips, Salsa & Fresh Guacamole.

Fresh Seasonal Fruit.

Selection of Three Entrees:

Poultry Entrees: Grilled Cilantro Lime Chicken Breast

Grilled Chicken with Chipotle Sauce or Salsa Verde

Fish Entrees: Seared White Fish with Pico de Gallo Salsa

Beef & Pork: BBQ Pork Riblets, Roasted Pork Loin with Chipotle Sauce or Salsa Verde

Beef Fajitas with Soft Tortillas (Flour & Corn), Onions & Sour Cream

Choice of One Starch and One Vegetable *(From page 10)*

Desserts: Caramel Flan & Tres Leches Cake

A Little Bit of Italy

Includes: Traditional Caesar Salad and Baby Mixed Green Salad with Choice of two Dressings,

Fresh Seasonal Vegetables, Fresh Garlic Bread & Bread Sticks

Chef Choice Dessert

Choice of: Two Entrees for Lunch, Three Entrees for Dinner

Bowtie Pasta with Pesto Sauce

Cheese Tortellini w/choice of Sauce

Rigatoni Pasta w/Marinara Sauce

Chicken Farella

Fettuccine with Alfredo Sauce

Lasagna-Meat or Vegetarian

Baked Penne Casserole - Penne Pasta with seasoned Chicken Broccoli & Spinach
with Alfredo Sauce & Parmesan Cheese

Baked Penne with Italian Sausage- Penne Pasta tossed with Marinara Sauce

Mild Italian Sausage, Bake with Mozzarella Cheese

Choice of Two Entrees & One Dessert

Choice of Three Entrees & Two Desserts

The Phoenix Club Anaheim Event Center

Hawaiian Luau

Ohana Spring Salad (Spring Mix with Dried Cranberries, Sliced Strawberries, Feta Cheese
Red Onions, Candied Walnuts and Tropical Raspberry Vinaigrette Dressing)

Island Fresh Fruit Display

Creamy Macaroni Salad,

Hawaiian Coleslaw

Tropical Fruit Salad

Entrée Choices: Kalbi BBQ Short Ribs (Marinated Beef Short Ribs Grilled to Perfection)

Kalua Pork (Succulent Hawaiian Smoked Pork Cooked Slowly)

Hawaiian Chicken Katsu (Boneless Chicken Breast, Breaded and Deep Fried

Sliced and Drizzled with Tonkatsu Sauce)

Teriyaki Chicken (Grilled Tender Boneless Breast of Chicken with our Sesame Teriyaki Sauce)

Islander Mahi Mahi (tasty Grilled Mahi Mahi Fish with Tropical Fresh Salsa)

Baked salmon (Atlantic Baked Salmon Topped with Citrus Zest Cream Sauce)

Accompanied with - Hawaiian Fried rice (Diced Ham and Pineapple)

Or Steamed White Rice

Choice of One Vegetable- Tropical Grilled Vegetables

Sautéed Green Beans and Mushrooms, Stir Fry Vegetables

Choice of Dessert- Island Rum Cake, Coconut Cake, Banana Cake

Pineapple Upside Down Cake

Choice of Two Salads, Two Entrees & One Dessert

Choice of Three Salads, Three Entrees & Two Desserts

Traditional German-

Garden Green Salad with Choice of Two Dressings,

Wurst Salad with Parsley Vinaigrette

German Potato Salad,

Tomato and Cucumber Salad with Dill Dressing,

Freshly sliced Seasonal Fruit

Entrée Choices:

Oven Roast Pork Loin with Homemade Gravy, Grilled Bratwurst with Simmered Onions

Smoked Pork Chop (Kasseler)

Sauerbraten (Marinated Beef) with Ginger Sauce

Beef Roulade (Beef rolls)

Jagerschnitzel (Pork with Mushroom Gravy)

Schweineschnitzel (Breaded Pork)

Schnitzel Cordon Bleu- Lightly breaded Pork

Schnitzel stuffed with Black Forest Ham & Gruyere Cheese, drizzled with a bacon cream sauce.

Served with: Braised Red Cabbage or Sauerkraut, Fresh Steamed Vegetables

Spätzle or Mashed Potatoes

Assorted Rolls & Butter

Choice of desserts included

(Dessert choices are on page 10)

Choice of Three Salads, Two Entrees, & Two Desserts

Choice of Five Salads, Three Entrees, & Three Desserts

The Phoenix Club Anaheim Event Center

BUFFET OPTIONS

(Available for Lunch or Dinner. All Buffets include; Fresh Brewed Coffee (Regular & Decaf),

Assortment of Hot Teas, & Iced Tea)

(Minimum of 50 guests, for groups between 35-49 people there is an additional charge per person)

Dinner Buffet-

Salad Selection with Choice of one Vegetable & One Starch, Assorted Rolls & Butter

Poultry Entrees:

Chicken Breast Piccata with Capers

Chicken Breast Marsala

Chicken Florentine

Chicken Cordon Bleu

Chicken Parmigiano- Baked Boneless Chicken breast, breaded and seasoned with Italian Spices, topped with Tomato Basil sauce and Provolone Cheese

Tequila Lime Chicken- Grilled Chicken Breast Tequila Lime Marinade, topped w/Cilantro Sauce

Oven Roasted Turkey with Stuffing and Cranberry Sauce

Fish Entrees:

Broiled Salmon with Lobster Dill Sauce

Herb Crusted Sea Bass with Pesto Cream Sauce & Pine Nuts,

Orange Roughy with Citrus Butter Sauce

Beef & Pork Entrees:

Roast Pork Loin with Apple Brandy Sauce & Walnuts,

Sliced Roast Beef with a Peppercorn Sauce

Choice of Three Salads Two Entrees, & Two Desserts

Choice of Five Salads, Three Entrees, & Three Desserts

(Salad, Starch, Vegetable and Dessert choices are on page 10)

Children's Buffet (aged 4-10)

Kids' Corner with sliced Seasonal Fruit

Choice of: Lightly Breaded Chicken Tenderloins served with BBQ Sauce

Mac & Cheese - Served with French fries

Minimum 35 children, up to 60 children

The Phoenix Club Anaheim Event Center

PLATED ENTREES

All plated meals include Choice of Starter Salad, Entree, Side Dishes, Dessert, & Coffee/Tea, Rolls & Butter

Split Menu Price of Higher Entree to Apply

(Minimum of 50 guests, for groups between 35-49 people there is an additional charge per person)

Starter Salads:

Romaine Lettuce, Olive Oil, Herb Croutons, Fresh Grated Parmesan Cheese, & Caesar Dressing

Garden Green Salad with Julienne Carrots and Roma Tomatoes & Choice of Dressing

Mediterranean Salad, Lettuce, Artichokes Hearts, Tomatoes, Feta Cheese, Herb Dressing

Classic Cobb Salad- (Two Courses)

Fresh Turkey Breast, Chopped Eggs, Tomatoes, Romaine Lettuce, Diced Smoked Bacon,

Avocado and Crumbled Blue Cheese with Traditional Ranch Style Dressing

Chicken Caesar Salad- (Two Courses)

Grilled Chicken Breast with Romaine Lettuce, Sliced Egg, Croutons, Fresh Parmesan Cheese and Caesar Dressing

Homemade Sauerbraten

Slow cooked Marinated Sirloin Roast topped with Homemade Ginger Snap Gravy

Grilled Chicken Breast

Marinated and Grilled Chicken Breast with choice of sauce: Piccata with Capers, Marsala Wine Sauce, Mango Salsa, Dijonnaise Cream Sauce or Red Pepper Sauce

Roasted Pork Loin

Succulent Fresh Glazed Roasted Pork with Herbs

Salmon Filet

Alaskan Broiled Salmon Filet with Lemon Butter Sauce or Lobster Dill Sauce

New York Sirloin of Beef

Boneless and Tender Strip Loin with Maître D' Butter and Au Jus

Broiled Petite Filet Mignon

Broiled Boneless Beef Tenderloin Filet with Maître D' Butter and Au Jus

(Salad, Starch, Vegetable and Dessert choices are on page 10)

The Phoenix Club Anaheim Event Center

PLATED ENTREES

All plated meals include Choice of Starter Salad, Entree, Side Dishes, Dessert, & Coffee/Tea

Rolls & Butter. Split Menu Price of Higher Entree to Apply.

(Minimum of 50 guests, for groups between 35-49 people there is an additional charge per person)

Caesar Salad- Romaine Lettuce, Olive Oil, Herb Croutons, Fresh Grated Parmesan Cheese, & Caesar Dressing
Garden Green Salad with Julienne Carrots and Roma Tomatoes & Choice of Dressing
Fresh Spring Mix with Yellow-Red Teardrop Tomatoes, Candied Pecans, and Gorgonzola Cheese with Balsamic Vinaigrette Dressing
Fresh Baby Leaf Spinach with Dried Cranberries, Crumbled Feta Cheese, Glazed Walnuts, & Raspberry Vinaigrette Dressing

Poultry Entrees

Zucchini-Lime Chicken- Chicken Breast Stuffed with Zucchini and Lime Bread Crumbs
Roasted Garlic Bone-in ½ Chicken
Chicken Breast with Choice of Sauce
Sauce: Marsala with Mushrooms, Picatta with capers, Mango Salsa, or Dinonnaise Cream Sauce
Chicken Cordon Blue
Chicken Florentine
Roasted Rack of Sliced Pork Loin with Apple Brandy Sauce

Seafood Entrees:

White River Fish with Lobster Dill Sauce
Fresh Fillet of Salmon with Dill Butter
Broiled Shrimp Skewers
Shrimp Scampi Sautéed with Garlic Butter

Beef Entrees

Sliced Roasted Tri-Tip with Peppercorn Sauce
Grilled Brochette of Beef Skewers with Peppers & Mushrooms
Grilled 6 oz. Top Sirloin Steak
New York Steak Maître D' Butter
Medallions of Beef
Petite Bacon Wrapped Filet Mignon

Combination Entrees:

Filet Mignon Maître D' Butter & Chicken with Mushroom Sauce
Petite Filet Mignon with Bordelaise Sauce & Three Large Shrimp Scampi
Chicken & Shrimp Option
Chicken & King Salmon Filet
Trio: Grilled Chicken, Petite Filet Mignon & Prawns served with Herb Demi-Glaze
(Salad, Starch, Vegetable and Dessert choices are on page 10)

The Phoenix Club Anaheim Event Center

Carving Stations- All Market Pricing

(Prices are per person for the guarantee in addition to buffet price)

Prime Rib of Beef, Au Jus and Cream of Horseradish, carved at buffet

Baron of Beef, Creamed Horseradish and Condiments

Honey Glazed Ham

Carver Fee

Salads & Side Dishes:

Salad Options:

Garden Green Salad with Ranch & Italian Dressing

Caesar Salad

Tri Color Pasta Salad Macaroni Salad

Old Fashion Cole Slaw

German Potato Salad

American Potato Salad

Tomato & Cucumber Salad w/Herb Dressing

Macaroni Salad

Fresh Seasonal Fruit with Berries

Vegetable Options:

Sweet Corn

Green Beans Almandine

Fresh Steamed Vegetable

Dill Carrots

Red Cabbage

Starch Options:

Rice Pilaf

Whipped Potato

Au Gratin Potato

Garlic Roasted Potato

Red Parsley Potato

Spätzle

Twice Baked Potato

Dessert Options:

Cheesecake with Melba Sauce

Carrot Cake with Chardonnay Sauce

Fresh Fruit Tarts with Chantilly Cream

German Apple Strudel with Vanilla Sauce

Black Forest Cake

Tiramisu

Red Velvet Cake

Chocolate Cake

Lemon Mousse Cake

Strawberry Short Cake

Chocolate Frangelica Mousse in a Champagne Glass

Vegetarian Options: *pricing from main entrée applies*

Portobello Mushrooms stuffed with Ratatouille and Herbed Goat Cheese

& Trio of Vegetable Ravioli with Vegetables

Grilled Vegetable Roulade with Roasted Pepper Caulis and Fresh Steamed Vegetables

Herb Grilled Skewers with Mixed Wild Rice and Baked Tomato

Children's Plated Meals-

Lightly Breaded Chicken Tenderloin served with BBQ Sauce and French Fries

Mini Cheese Burgers with French Fries

Mac & Cheese with Fruit

The Phoenix Club Anaheim Event Center

GOURMET FOOD STATIONS

Prices are per person for the Guarantee

Garlic Mashed Martini Bar - Garlic Mashed Potatoes, Sautéed Mushrooms
Grated Jack & Cheddar cheese, Bacon Bits and Sour Cream

Sweet Potato Martini Bar - Mashed Sweet Potatoes, Marshmallows, Brown Sugar
Caramelized Pecans and Butter Cream

Salad Bar - Chinese Vegetable Salad, Cucumber, Tomato and Dill Salad, Caesar Salad, German
Potato Salad, Pasta Primavera Salad, Garden Green Salad with House Dressing or Pasta Salad
Two choices, Three choices

Pasta Bar - Choice of Two-Bow Tie, Penne, Linguine or Fettuccine. Served with Tomato-Basil
Cream, Marinara, Creamy Pesto or Italian Meat Sauce. Includes Grated Parmesan and Garlic
Bread

Fajita Bar - Chicken or Beef Fajitas with Sour Cream, Shredded Cheese, Onions, Guacamole,
Salsa, Flour Tortillas and Chips
One Choice, Two Choices

Taco Bar Station- selection of one meat (Marinated Beef, Chicken, or Carne Asada), Warm
Flour Tortillas, Crispy Corn Taco Shells, Shredded Cheese, Homemade Salsa Verde (Mild) &
Fresh Guacamole, Onion Cilantro Mix, Limes, Radish, Chopped Tomatoes and Sour Cream-
One Choice, Two Choices, Three Choices

"Oktoberfest" Station – Sliced Bratwurst, Sauerkraut and Medium Pretzel. Served with a small
Roll and Mustard

Mini Dessert Station- Includes an Assortment of Mini Cream Puffs, Fruit Tarts, Cheesecake
Brownies, Cookies, German Apple Strudel & Chocolate Cake

Prices are based on a minimum of 100 guests and Three Station Selection

The Phoenix Club Anaheim Event Center

AM/PM BREAKS

Coffee, Decaf, & Tea	per gallon
Orange, Tomato, & Grapefruit Juices	per gallon
Assorted Sodas	each
Bottle and Mineral Water	each
Assorted Breakfast Rolls	per dozen
Muffins, Danish, Croissants, or Turnover	per dozen
Fresh Sliced Seasonal Fruit	per person
Bagels and Cream Cheese	per dozen
Ice Cream Bar with Condiments	each
Large Homemade Cookies	per dozen
Crudités and Dip	per person
Fresh Citrus Punch	per gallon
Champagne Punch	per gallon
Non Alcoholic Punch	per gallon
Lemonade	per gallon
Individual Bags of Popcorn	each
Nachos & Cheese	per person
Bag of Pretzels	each
Bag of Potato Chips	each

Additional Information

Bartender Fees

A bartender charge of 100.00 per bar, per bartender will apply on cash and hosted bar. No bar minimum required.

Corkage Fees

Our facilities allow outside wine and/or champagne with previous notice. A per 750 ml bottle corkage fee will apply.

Cake Cutting Fee

Cake Cutting Fee - per person which includes plates, utensils and attendant service.

No outside Food & Beverage

No outside food & beverage is allowed without prior written approval from Phoenix Club Management.

Taxes & Service Charge (++)

Tax & Service Charge are not included in above pricing. 20% Service Charge & Tax is 7.75%.

To Go Food

No to go boxes are given for any plated or buffet options.

Specialty Dishes

Please check with your Sales Coordinator for any special Dietary needs. Any special items will be required (5) days prior to event function. Pricing will vary depending on request
If you are looking for something not on the list- please speak with your Catering Manager for additional pricing.

The Phoenix Club Anaheim Event Center

HORS D' OEUVRE SELECTIONS

PRICES ARE PER TRAY- 50 PIECES

COLD HORS D' OEUVRES

Tortilla Chips- Tri Color Tortilla Chips with Chef's Homemade Guacamole and Salsa

Vegetable Crudités- Assortment of Julienne Vegetables served with Bleu Cheese and Dip

Parmesan Bruschetta- Tomatoes, Garlic, Olive Oil, Capers and Parmesan on Toasted Points

Pumpkin and Goat Cheese Tartlet

Capri Display- Fresh Mozzarella and Roma Tomato with Sweet Basil

Roasted Pumpkin and Goat Cheese Bruschetta

Salami Coronets

Brie and Apricot en croust

Smoked Turkey and Asparagus Canapé

Fruit Platter- Sliced Fresh Fruit with Melon and Berries

Mini Croissant Sandwiches- Savory Roast Beef or Turkey on Mini Croissants

Antipasto Tray-

Artichoke Hearts, Pepperchini's, Olives, Salami, Roasted Bell Peppers and Bread sticks

Domestic Cheese Board Served with An Assortment of Crackers and Bread

Seared Prime Beef On Goat Cheese Crostini with Raspberries and Black Pepper

Smoked Salmon Canapés With Herbed Cream Cheese on Toasted Points

Seared Ahi Tuna- Fresh Seared Ahi Tuna on Crispy Won Tons with Wasabi

Imported and Domestic Cheese Display- Assorted Cheese and Crackers

Jumbo Shrimp Cocktail-

Chilled Shrimp Cocktail served with Spicy Cocktail Sauce & Lemon Wedges

Sushi Rolls- Assortment of Fresh Sushi Rolls to included California Rolls and Spicy Tuna Rolls

The Phoenix Club Anaheim Event Center

HOT HORS D' OEUVRES

Chicken Taquitos- With Guacamole & Homemade Salsa

Quiche assortment Of Miniature Ham & Cheese and Spinach

Classic Swedish Meatballs Homemade Meatballs in a Mushroom Cream Sauce

Spicy Buffalo Wings- Marinated Spicy Buffalo Wings

Chicken Drumettes Glazed with Szechwan Sauce

Pan Fired Won Tons With Soy Dipping Sauce

Pot Stickers With Hot Chili and Sweet & Sour Sauces

Stuffed Mushrooms With Spinach, Bacon and Mozzarella

Mushroom and Goat Cheese Pot stickers

Cranberry Camembert Mini Pizza

Bacon wrapped Date stuffed with Chorizo

Deep Fried Calamari With Marinara Sauce

Miniature Pizzas with Prosciutto

Beef Rouladen Skewers

Vegetable Spring Rolls with Spicy Honey Mustard Dipping Sauce

Lobster Spring Roll

Smoked Chicken In a Herbed Puffed Pastry

Coconut Prawns With Tropical Mango Salsa

Spanakopita Stuffed with Spinach & Feta Cheese

Beef (or) Chicken Satay Served with Thai Peanut Sauce

Stuffed Mushrooms Crab Stuffed Mushroom Caps

Miniature Crab Cakes With Red Pepper Aioli

Prosciutto Wrapped Shrimp

The Phoenix Club Anaheim Event Center

BEVERAGE PACKAGES

HOURLY PACKAGES

Unlimited Cocktails at a set price per person of guarantee (minimum 50 guests)

Beer, Wine & Soda- *Pricing per person for the first hour, Pricing per person for each additional hour*

Beer, Wine & Soda and Well Drinks *Pricing per person for the first hour, Pricing per person for each additional hour*

Call Selections- Beer, Wine, Soda, Well Drinks & Call Drinks- *Pricing per person for the first hour, Pricing per person for each additional hour*

Memory Maker-All of the Above Plus Premium Drink- *Pricing per person for the first hour, Pricing per person for each additional hour*

WINES BY THE BOTTLE

Merlot- Vista Point- , Beringer Founder's Estate - Wente Sandstorm-

Chardonnay- Vista Point-, Beringer Founder's Estate -

Cabernet- Vista Point- , Beringer Founder's Estate - , Rodney Strong-

Riesling- Ste Michelle-

Pinot Grigio-

Pinot Noir-

Martinelli's Sparkling Cider-

House Champagne-

Cash Bar Prices

House Brands-

Call Brands-

Premium Brands (top Shelf)-

Soda/Juice/Water-

House Wine (Chardonnay, Merlot, Zinfadel)-

Premium Wine-

Bottled Beer- Domestic- , Imported-

Draft Beer- Domestic- , Imported-

Hosted Kegs- Draft Beer Domestic-

A Bartender Charge Per Bartender

The above Menu is Subject to 20% Service Charge & Current Sales Tax

The Phoenix Club Anaheim Event Center

Premium & Imported Wine Selections available upon request
Corkage Fee of Own Wine and Champagne per 750Mliter

MAIN BAR DETAILS

Well Drinks- *House Vodka, House Gin, House Rum, House Tequila, House Whiskey, House Scotch, House Brandy*

Call Drinks -*Bailey's, Jagermeister, Kahlua, Midori, Fireball, Amaretto, Beefeater, Bombay, Tanqueray, Asbach, Dujarin, Bacardi, Captain Morgan, Malibu, Myers, Johnny Walker Red, Jamesons, Tullamore Dew, Jose Cuervo Gold, Canadian Club, Jack Daniels, Seagram's 7, Seagram's VO, Southern Comfort, Absolute, Smirnoff, Stolichnaya and Assorted Flavor Vodkas*

Premium Drinks- *Grand Mariner, Courvoisier, Hennesey, Bombay Sapphire, Chivas Regal, Johnny Walker Black, Glenlivet, Cazadores, Patron, Gentleman Jack, Makers Mark, Crown Royal, Grey Goose, and Kettle One*

PORTABLE BAR DETAILS

Well Drinks- *House Vodka, House Gin, House Rum, House Tequila, House Whiskey, House Scotch, House Brandy*

Call Drinks -*Bailey's, Kahlua, Midori, Bacardi, Captain Morgan, Malibu, Tanqueray, Jack Daniels, Seagram's 7 and Johnny Walker Red*

Premium Drinks- *Grand Mariner, Courvoisier, Kettle One and Patron*

KEGS

The Phoenix Club also offers its Clients the option to purchase full kegs for their events.
Domestic and Imported Kegs are Available

Imported Kegs- *each- Modelo, Tecate, Pacifica, Dos Equis, Newcastle, Heineken, Bitburger and Spaten (117) 14 oz. cups-*

Domestic Kegs- *each- Bud Light, Coors Light, Budweiser, Miller Light (140) 14oz cups*

ADDITIONAL BRANDS MAY BE AVAILABLE UPON REQUEST

The Phoenix Club Anaheim Event Center

Wedding Package



Make your event special this year at

THE PHOENIX CLUB

The Phoenix Club is a fabulous entertainment complex, located in the heart of Anaheim. Our unique facility offers a full range of event planning options for Businesses, Private Parties, Weddings, Fundraisers, Quinceaneras, and Holiday Parties. We can customize our services to meet your needs based on the type of event your are planning from 50 to 3000 guest. Please contact the Catering Office at 714-563-4166 Extension #105 or #117. They will guide you to create and develop the perfect event of any occasion.

The Phoenix Club- 1340 S. Sanderson Ave, Anaheim, Ca 92806
Phone: 714-563- 4166 Ext 117 or Ext 105 Email: Banquets@thephoenixclub.com



Congratulations on your Engagement!

We are delighted that you are considering The Phoenix Club as the place to celebrate your wedding reception. We understand that this day is a once in a lifetime event – an event so special and unique that every facet is thought through, decided upon and planned to the greatest detail. We invite you to relax and let our trained staff assist you in planning the wedding reception of your dreams.



With many menu options and wedding packages to choose from, our Executive Chef and Catering Team can also help create a custom menu to go with your dream wedding.

We pride ourselves on our unique Grand Ballroom that can accommodate up to 540 guests for dinner with viewing balcony. This room features natural wood and handmade trims throughout. A Ballroom with windows and a view will keep this room light-filled and cast beautiful shadows at sunset. With 30' ceilings, our four chandeliers illuminate with a soft light that floats over our 1,800sq inlaid hardwood dance floor perfect for your first dance. Another feature is the built in elevated production stage with spot lighting in the front of the room and a custom full bar and cocktail area in the rear of room.

We have a romantic Garden Gazebo which is a beautiful setting for an outdoor wedding and we have several beautiful indoor and outdoor locations for wedding receptions. Wedding packages include plated, or buffet. We sincerely hope to have the opportunity to help you plan your wedding reception and make your dreams come true!

We would like to personally invite you to visit and tour our beautiful venue. Please contact us at 714-563-4166 to schedule a site tour. We look forward to assisting you in creating unforgettable memories.

Sincerely,

Ruth Velasquez
Banquet Manager and Special Events



Ceremony & Reception Locations

Our beautiful ballrooms can accommodate Receptions of 50-700 guests.

Room	Banquet Seating	Theater Seating	Expo Capacity	Square Feet	Approx. dimensions	Features/Amenities
Grand Ballroom	400	950	750	6,237	81'X77"	Elevated Stage, Full Bar, 1,800 sq. Ft parquet Dance Floor, Soaring 30' Ceilings
Pavilion	180	250	300	3,157	45'X80"	Ground Floor Access, Built- in Dance Floor, Portable Bar
Loreley	110			2,064	43'X48'	Fireplace, Portable Dance Floor & Bar
Garden Room	40	70	70	528	12'X44'	Garden Courtyard Access
Gazebo	90	150	150	1,232	28'X44'	Garden Courtyard, Gazebo for Ceremonies
Festhalle	720	1000	107	11,500	100'X125"	Open Air or Closed Hall configurations, Elevated Stage, Soaring Ceilings

Ceremony Package

The Garden Gazebo is an exclusive area with its beautiful lush garden surrounding our white iron Gazebo. The Garden makes a beautiful backdrop for your Wedding Ceremony.



(120) White Folding Chairs
Gift & Guest Book Tables with White Skirting
White Aisle Runner
Ceremony Rehearsal
Wedding Coordination Services are not provided by the Phoenix Club.

Hiring a Wedding Coordinator is optional, although suggested by the Club.

Rental with onsite Reception
Rental with offsite Reception

Reception Packages

THE PHOENIX CLUB
EVENT CENTER



Traditional Wedding Package -All prices are based on a minimum of 50 guests, a surcharge per guests if under the minimum

Champagne & Cider Toast to Honor the Bride and Groom
Cake Cutting Service-does not include wedding cake
Dance Floor
Head Table or Sweetheart Table
Round Mirrors & (3) Votive candles per guest table
Table Numbers with Table Stands
Lemonade & Infused Water during Dinner Service
Complimentary Parking for all Reception Guests
Choice of White, Ivory, & Black 85' Lap Length Cotton Linen
Seating Rounds of 10 Guests
Reception for five hour
Wedding Buffet-
Fajitas/Pasta Buffet-
La Fiesta Buffet-
Plated- price as is on plated menu

Classic Wedding Package -To include Traditional Package

One hour of cocktail hour to include:

Vegetable Crudités with Dip and Imported & Domestic Cheese Display with variety of Crackers & Bread
Two bottles of selected Wine per table of 10 during Dinner (Choice of House Chardonnay, Cabernet, or Merlot)

Wedding Buffet-
Fajitas/Pasta Buffet-
La Fiesta Buffet-
Plated- add to entrée/person

Deluxe Wedding Package -To include Traditional & Classic Package Plus

A Choice of upgraded specialty Poly linen , 120 Floor Length Linen
Choice of Color Poly Napkins
Choice of White or Ivory Chair covers with sash
Choice of Red & Gold Runners
Choice of Two Hot Hors D' Oeuvres during cocktail hour
Soft Drinks included for five hours

Wedding Buffet-
Fajitas/Pasta Buffet-
La Fiesta Buffet-
Plated- add to entrée/person

Reception Packages

THE PHOENIX CLUB
EVENT CENTER



Friday/Sunday Reception— to include the Traditional Wedding Package Plus

- Soft Drinks— all night
- One (1) Pony Keg of Domestic Beer (serves approx 40)
- Bartender fee waived
- Hors D' Oeuvres during cocktail hour— Vegetable Crudite & Imported and Domestic Cheese Display with Variety of Crackers and Bread
- Six (6) Hours of Reception—not including set up /tear down
- Security Personnel Fee Discount—25%
- Ceremony Site included —When available

*Menu pricing Discount
50-150 guests- \$1.00 per person
151-500 guests- \$1.50 per person

*Menu pricing discount does not apply to the Deluxe Package or during the holiday season

Additional Rental/Services

We can assist you with the following services:

- Chair Covers with Sash—
- Satin Chair Cover-
- Chiavari Chairs- (Gold, Silver, Black, & White)
- Charger Plates-
- Wedding Canopy-

The Phoenix Club Lighting and Audio/Video Packages:

Ambient Surprise

(20) Ambient LED up lights, (2) Pin Spots for Min table & Cake Coverage

Personal Touch

(22) Ambient LED up lights, (2) Pin Spots for Main Table & Cake Coverage, (1) Personalized Monogram

Private Affair

(25) Ambient LED up lights, (2) Pin Spots for Main Table & Cake, (1) Personalized Monogram, (2) Lighted Truss towers w/ spotlight and dance floor coverage, onsite lighting tech for duration of event

Grand Affair (Ballroom only)

Room Draping (side walls, front and back corners), (30) Ambient LED up lights, (4) Leko Wall Designs, & (1) Backdrop with chandelier.

With Screen and Projector—

* Draping available in all rooms, ask for pricing



Plated Dinners

All Entrees include warm rolls & butter and your choice of vegetable and starch , coffee, & Tea Service
Split Entrée– highest entrée prevails at the price per person

SALADS (SELECT ONE)

Spinach Salad with Dried Cranberries, Walnuts, Feta Cheese, Bacon, and a
Poppyberry Dressing
Classic Caesar Salad with Parmesan, Croutons, Baby Tomatoes, and Traditional Dressing
House Mix Green With Choice of Two Dressings
California Waldorf

GRILLED CHICKEN

*Boneless Chicken Breast with Choice of Sauce: Tequila Lime, Piccata or Marsala Wine &
Mushroom Cream Sauce*

CHICKEN CORDON BLEU

Chicken Breast stuffed with Ham and Swiss Cheese

CHICKEN FLORENTINE

Boneless Chicken Breast stuffed with Spinach and Cheese

GRILLED ATLANTIC SALMON

Herb Crust with Basil Beurre Blanc or Lemon Basil Butter

ROAST PORK LOIN

With Red Apples, Dried Bing Cherries

SLICED ROASTED TRI-TIP

Choice of Sauce: Jack Daniels , Peppercorn, Madeira Mushroom Sauce or Au Jus

CARVED NEW YORK STRIP LOIN

BROILED FILET MIGNON, MAITRE D' BUTTER

Entrees are complimented with one Fresh Vegetable and one Starch:

Rice Pilaf, Whipped Potato, Au Gratin Potato, Garlic Roasted Potato, Herb-Roasted Potato
Green Beans Almondine, Fresh Seasonal Vegetable Medley in a Herb Butter Sauce, Dill Carrots

Prices are subject to 20% Service Charge and Applicable Sales Tax subject to change without notification.
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Wedding Buffet

THE PHOENIX CLUB
EVENT CENTER



SALADS (SELECT OF THREE)

Garden Green Salad with Choice of Two Dressings
Spinach Salad with Dried Cranberries, Walnuts, Feta Cheese, Bacon, and a Poppyberry Dressing
Classic Caesar Salad with Parmesan, Croutons, Baby Tomatoes, and Traditional Dressing
California Waldorf

ENTRÉE (SELECTION OF TWO)

Sliced Roasted Tri-Tip with Choice of Sauce (Red Wine & Mushroom Sauce, Jack Daniels, Peppercorn Sauce, or Au Ju)
Roast Loin of Pork with Apple Brandy Cream Sauce
Grilled Chicken Breast with choice of sauce (Piccata, Marsala, & Tequila Lime Sauce)
Chicken Gordon Bleu with Panchetta Cream Sauce
Stuffed Chicken Breast with Brie, Apples, and Cranberries
Grilled Salmon with Tomato Basil Citrus Butter Sauce
Braised Boneless Short Ribs, Natural Sauce

CHOICE OF ONE VEGETABLE AND STARCH

Steamed Broccoli, Green Beans Almondine, Fresh Seasonal Vegetables in a Herb Butter Sauce, Oven Roasted Brussels Sprouts with Bacon, Honey-Bourbon Carrots

Herb-Roasted Potatoes, Rice Pilaf, Bacon Mashed Potato, Red Skinned Parsley Potato

BEVERAGE STATION:

Lemonade & Infused (Lemon & Mint) Water during Dinner Service
Coffee Station, Decaf, & Hot Tea

Buffet includes warm rolls & butter and your choice of vegetable and starch
A second Entrée may be added for a fee per guest, additional vegetable and/or starch for a fee per guest.
All prices are based on a minimum of 50 guests, a surcharge per guest if under the minimum.

Prices are subject to 20% Service Charge and Applicable Sales Tax subject to change without notification.
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La Fiesta Buffet

THE PHOENIX CLUB
EVENT CENTER



SALADS TO INCLUDE

Cactus Salad: Cactus Paddles cleaned and trimmed (nopalitas), Diced Onions, Diced Tomatoes Chopped Cilantro and minced Jalapeño Pepper Tossed with Lemon Juice, Salt and Crumbled Ranchero Cheese

Mexican Green Salad: Chopped romaine heart lettuce with grilled corn, black beans, cilantro and drizzled with our avocado ranch dressing
Sliced Seasonal Fruit Display

ENTRÉES TO INCLUDE

Beef Birria & Pork Carnitas
Refried Beans & Mexican Rice
With Choice of Corn or Flour Tortillas

Accompaniments:

Red & Green Mild Salsas, Sliced Radishes, Lemon Wedges,
Chopped Onions and Cilantro, Tortillas Chips, and Fresh Pico de Gallo

BEVERAGE STATION

Aguas Frescas: Horchata & Tamarindo during Dinner Service
Infused (Lemon & Mint) Water
Coffee Station, Decaf, & Hot Tea

All prices are based on a minimum of 50 guests, a surcharge per guest if under the minimum.

Prices are subject to 20% Service Charge and Applicable Sales Tax subject to change without notification.
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Fajitas Buffet

THE PHOENIX CLUB
EVENT CENTER



SALADS TO INCLUDE

Cilantro Green Salad with Two Dressing
Caesar Salad with Hearts of Romaine, Garlic Croutons & Shaved Parmesan
Spicy Black Bean Corn Salad

ENTREES TO INCLUDE

Sizzling Chicken & Beef Fajitas

Accompaniments: White & Blue Tortilla Chips, Spanish Rice, Refried Beans, Flour & Corn Tortillas, Salsa, Guacamole, & Onions

BEVERAGE STATION

Aguas Frescas: Horchata & Tamarindo during Dinner Service
Infused (Lemon & Mint) Water
Coffee Station, Decaf, & Hot Tea

Pasta Buffet

SALADS TO INCLUDE

Sonoma Garden Salad with Sundried Tomatoes, Croutons, Feta Cheese and Balsamic Dressing
Mixed Green Salad with Choice of two Dressings
Fresh Seasonal Fruit

ENTREES (SELECTION OF TWO)

Baked Penne with Italian Sausage- Penne Pasta tossed with Marinara Sauce, Mild Italian Sausage,
& Baked with Mozzarella Cheese
Vegetable or Meat Lasagna
Chicken Fettuccine Alfredo
Rigatoni Pasta with Marinara Sauce
Chicken Pesto with Penne Pasta

Accompaniments: Fresh Steamed Vegetables, Fresh Garlic Bread & Bread Sticks

BEVERAGE STATION

Lemonade & Infused (Lemon & Mint) Water during Dinner Service
Coffee Station, Decaf, & Hot Tea

Prices are subject to 20% Service Charge and Applicable Sales Tax subject to change without notification.
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Vegetarian Dinners Selection

Selection of one entree served with Choice of Salad,
Dinner Rolls & Butter, and Coffee service. Price of main entrée to apply

PORTABELLO MUSHROOMS

*Stuffed with Ratatouille and Herbed Goat Cheese
With*

TRIO OF VEGETABLE RAVIOLI

Served with Grilled Vegetables and Toasted Pine Nuts

HERB VEGETABLES SKEWERS

With Mixed Wild Rice & Baked Tomato

EGGPLANT PARMESAN

*Breaded Eggplant Slices, layered with Marinara Sauce, Mozzarella and Parmesan Cheese
served over Pasta and Grilled Marinated Vegetables*

Young Adults Plated Menu

Cheeseburger & Fries

Mac & Cheese

Lightly breaded chicken tenderloin served with French fries

Children aged 3-10 years

Kid's Corner Buffet

Sliced Seasonal Fruit with Berries

Lightly Breaded Chicken Tenderloin served with BBQ Sauce

Mac and cheese

French fries

Children aged 3-10 years

Minimum of 35 Children, up to 60 Children

Cold Hors D'Oeuvre Selections

THE PHOENIX CLUB
EVENT CENTER



Prices are per Tray-50 pieces plus service charge and sales tax

TORTILLA CHIPS

Tri Color Tortilla Chips with Chef's Homemade Guacamole and Salsa

VEGETABLE CRUDITES

Assortment of Julienne Vegetables served with Bleu Cheese and Dip

PARMESAN BRUSCHETTA

Tomatoes, Garlic, Olive Oil, Capers and Parmesan on Toasted Points

PUMPKIN AND GOAT CHEESE TARTLET

ROASTED PUMPKIN AND GOAT CHEESE BRUSCHETTA

SALAMI CORONETS

BRIE AND APRICOT EN CROUTE

SMOKED TURKEY AND ASPARAGUS CANAPÉ

CAPRI DISPLAY

Fresh Mozzarella and Roma Tomato with Sweet Basil

FRUIT PLATTER

Sliced Fresh Fruit with Melon and Berries

MINI CROISSANT SANDWICHES

Savory Roast Beef or Turkey on Mini Croissants

ANTIPASTO TRAY

Artichoke Hearts, Pepperchini's, Olives, Salami, Roasted Bell Peppers and Bread Sticks

DOMESTIC CHEESE BOARD

Served with Assortment of Crackers and Bread

SMOKED SALMON CANAPES

With Herbed Cream Cheese on Toasted Points

SEARED PRIME BEEF

On Goat Cheese Crostini with Raspberries and Black Pepper

IMPORTED AND DOMESTIC CHEESE DISPLAY

Assorted Cheese and Crackers

JUMBO SHRIMP COCKTAIL

Chilled Shrimp Cocktail served with Spicy Cocktail Sauce & Lemon Wedges

SUSHI ROLLS

Assortment of Fresh Sushi Rolls to include California Rolls and Spicy Tuna Rolls

SEARED AHI TUNA

Fresh Seared Ahi Tuna on Crispy Won Ton with Wasabi

Hot Hors D'Oeuvre Selections

THE PHOENIX CLUB
EVENT CENTER



Prices are per Tray-50 pieces plus service charge and sales tax

CHICKEN TAQUITOS

with Guacamole & Homemade Salsa

QUICHE ASSORTMENT

CLASSIC SWEDISH MEATBALLS

Homemade Meatballs in a Mushroom Cream Sauce

STUFFED MUSHROOMS WITH SPINACH, BACON AND MOZZARELLA

MUSHROOM AND GOAT CHEESE POT STICKERS

CRANBERRY CAMEMBERT MINI PIZZA

SPICY BUFFALO WINGS

Marinated Spicy Buffalo Wings

CHICKEN DRUMETTES

Glazed with Szechwan Sauce

PAN FRIED WON TONS

With Soy Dipping Sauce

POT STICKERS

With Hot Chili and Sweet & Sour Sauces

BACON WRAPPED DATE STUFFED WITH CHORIZO

Date stuffed with Chorizo and Wrapped in Bacon

DEEP FRIED CALAMARI

With Marinara Dipping Sauce

MINIATURE PIZZA WITH PROSCIUTTO

BEEF ROULADEN SKEWERS

VEGETABLE SPRING ROLLS

Asian Spring Rolls with Spicy Honey Mustard Dipping Sauce

LOBSTER SPRING ROLL

SMOKED CHICKEN

In a Herbed Puffed Pastry

SPANAKOPITA

Stuffed with Spinach & Feta Cheese



Hot Hors D'Oeuvre Selections

Prices are per Tray-50 pieces plus service charge and sales tax

COCONUT PRAWNS

With Tropical Mango Salsa

BEEF (OR) CHICKEN SATAY

Served with Thai Peanut Sauce

STUFFED MUSHROOMS

Crab Stuffed Mushroom Caps

MINIATURE CRAB CAKES

With Red Pepper Aioli

WRAPPED SHRIMP

Prosciutto Wrapped Shrimp

Late Night Snack (price per person)

Nacho Bar—Chips, Nacho Cheese, Beans, Olives, Onions, Salsa, & Guacamole

Taco Bar Station— Pulled Chicken, Ground Beef, Pulled Pork, Cheese, Beans, Olives, Onions, Guacamole, Tomatoes, Hard & Soft Tortillas

Soft Pretzels— with Nacho Cheese, Pickled Jalapeños, & Mustard

Beef Sliders N' Fries

Beverage Packages

THE PHOENIX CLUB
EVENT CENTER



HOSTED BAR PACKAGES

Unlimited Cocktails are priced per guests (minimum of 50 guests)

BEER, WINE, BOTTLED WATER, & SOFT DRINKS

Pricing per person for the first hour, Pricing per person for each additional hour

BEER, WINE, SODA, & WELL DRINKS

Pricing per person for the first hour, Pricing per person for each additional hour

CALL SELECTIONS-

Pricing per person for the first hour, Pricing per person for each additional hour

MEMORY MAKER- ALL OF THE ABOVE PLUS PREMIUM DRINKS

Pricing per person for the first hour, Pricing per person for each additional hour

WINES BY THE BOTTLE

MERLOT

Vista Point, Beringer Founder's Estate, Wente Sandstorm

CHARDONNAY

Vista Point, Beringer Founder's Estate

CABERNET

Vista Point, Beringer Founder's Estate, Rodney Strong

RIESLING

Ste Michelle

PINOT GRIGIO OR PINOT NOIR

MARTINELLI'S SPARKLING CIDER

WYCLIFF CHAMPAGNE

CASH BAR PRICES

House Brands-

Call Brands-

Premium Brands (top Shelf)-

Soda/Juice/Water-

House Wine (Chardonnay, Merlot, Zinfandel)-

Premium Wine-

Bottled Beer- Domestic-6, Imported-

Draft Beer- Domestic-6, Imported -

Prices are subject to 20% Service Charge and Applicable Sales Tax subject to change without notification.

The Phoenix Club—1340 S. Sanderson Avenue, Anaheim CA, 92806

Phone: 714-563-4166 E-mail: Banquets@thephoenixclub.com

Beverage Packages

THE PHOENIX CLUB
EVENT CENTER



MAIN BAR DETAILS

Well Drinks- House Vodka, House Gin, House Rum, House Tequila, House Whiskey, House Scotch, House Brandy

Call Drinks -Bailey's, Jagermeister, Kahlua, Midori, Fireball, Amaretto, Beefeater, Bombay, Tanqueray, Asbach, Dujarin, Bacardi, Captain Morgan, Malibu, Myers, Johnny Walker Red, Jamesons, Tullamore Dew, Jose Cuervo Gold, Canadian Club, Jack Daniels, Seagram's 7, Seagram's VO, Southern Comfort, Absolute, Smirnoff, Stolichnaya and Assorted Flavor Vodkas

Premium Drinks- Grand Mariner, Courvoisier, Hennesey, Bombay Sapphire, Chivas Regal, Johnny Walker Black, Glenlivet, Cazadores, Patron, Gentleman Jack, Makers Mark, Crown Royal, Grey Goose, and Kettle One

PORTABLE BAR DETAILS

Well Drinks- House Vodka, House Gin, House Rum, House Tequila, House Whiskey, House Scotch, House Brandy

Call Drinks -Bailey's, Kahlua, Midori, Bacardi, Captain Morgan, Malibu, Tanqueray, Jack Daniels, Seagram's 7 and Johnny Walker Red

Premium Drinks- Grand Mariner, Courvoisier, Kettle One and Patron

HOSTED KEGS

The Phoenix Club also offers its Clients the option to purchase full kegs for their events. Domestic and Imported Kegs are Available

Imported Kegs- - Modelo, Tecate, Pacifico, Dos Equis, Newcastle, Heineken, Bitburger and Spaten
(117) 14oz cups-

Domestic Kegs- - Bud Light, Coors Light, Budweiser, Miller Light (140) 14oz cups

Additional Brands may be available upon Request

A Bartender Charge Per Bartender
Premium & Imported Wine Selections available upon request
Corkage Fee of Own Wine and Champagne per 750Mliter will apply

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~Frequently Asked Questions~

1. *What is the amount requested for a deposit?*

The initial deposit is 20% of your subtotal for the function or a minimum deposit. This is due along with your signed contract before your date is considered "definite". All deposits are non-refundable or transferrable.

2. *When is the final payment due?*

Payment is due in 3 payments

Deposit, 50% 6 months prior, & 100% due (15) days prior to event date.

3. *What is a Food & Beverage Minimum?*

This is the minimum you are responsible for spending in Food and Beverage for your function. It is determined by many factors including venue size, date of function, time, etc. This minimum includes All food and beverage charges, prior to service charge and sales tax. If the total food and beverage for your function ends up being less than the expected minimum, the balance to meet this minimum will be charged as a facility fee for use of the venue.

Ballroom – F&B Friday/Sunday, Saturday

Loreley- F&B Friday/Sunday, Saturday

Pavilion –F&B Friday/Sunday Saturday

Festival Hall – F&B- Friday/Sunday, Saturday

The Food & Beverage Minimum can be modified depending on the time of year- please check with your Catering Representative.

4. *My family or I have special dietary needs- can you accommodate them?*

We do try to accommodate special dietary needs. We have Vegetarian, Vegan and Gluten-Free meals available. We may also be able to accommodate your guests who have allergens to specific items (for example- dairy, soy, nuts). However, no outside food will be allowed in a Phoenix Club catered event. Please speak to your Catering Representative about your dietary needs.

5. *How much is the Phoenix Club's service charge and tax?*

Our service charge is currently 20% & 7.75% sales tax

6. *What is the "guarantee guest count" and when is it due?*

A "guarantee guest count" is the amount of people you expect to attend your reception. This is due (5) business days prior to your wedding date by noon. Once you have guaranteed a specific number, that number cannot be decreased but it may be increased by 10% of your guarantee (upon approval from your Catering Manager) up to 72 hours prior to your event. If a guarantee isn't given, then the tentative number on the food and beverage contract (BEO) will be considered the guarantee for the event.

~Frequently Asked Questions~

THE PHOENIX CLUB
EVENT CENTER



7. Who provides the wedding coordination?

While wedding coordination services are not provided by the Phoenix Club, your Catering Representative will guide you through the planning of your event details. On the day of your event, a Banquet Captain will be there to make sure your event flows smoothly. A wedding coordinator can assist you with all your wedding's essentials such as: vendor selection, décor creating a wedding day Itinerary, coordination of rehearsal, wedding ceremony, & reception. Should you decide to hire a wedding coordinator for your special day, your Catering Representative can help you during the process or provide recommended vendors.

8. Does the Phoenix Club handle the cake, flowers, photography, and entertainment?

Since these types of services are unique to every Bride, we do not provide these services. However, we are happy to provide you with a list of recommended vendors. You are more than welcome to choose your own wedding vendors, however please not the following:

Your wedding cake must be ordered from an established storefront bakery. We will be happy to cut/serve the cake at no extra charge.

All Bands/DJs must provide proof of liability insurance.

9. Does the Phoenix Club provide china, flatware, linens, table and chair setup for your wedding reception?

We provide and set up at no cost to you. We provide our house linen, see your Catering Representative for options.

10. How much time can we have to set up and decorate the room?

At the time you reserve your wedding date we include a two- hour set up time prior to the starting time of your reception. Based on availability, the club may be able to allow additional set up upon approval from your Catering Representative (no earlier than one week prior to your wedding date).

11. Can we bring our own Caterer and Liquor?

The club does allow outside catering with a license caterer, current health permit, and certificate of liability insurance. If you wish, the Club can provide you with a list of recommended caterers that the Club has a good working relationship With. The Club does allow you to provide your own wine and/or champagne for service with dinner.

A corkage fee per 750 MLiter bottle will be charged. Please advise your Catering Representative should you bring in your own wine or champagne. Due to our liquor license, all liquor needs to be purchased through the Club. No outside liquor is permitted. A fee per Bartender may be required depending on the venue selected for your event.

12. Do you require security guards?

A Security Guard provided by The Phoenix Club is required. Please ask your Catering Representative for specifics.

13. Do you require a security damage deposit?

A refundable security damage deposit is required. This deposit would be due with the final payment 15 days prior to your event. The deposit will be refunded 15 days after inspection by The Phoenix Club Catering Manager.

14. Can we have our Ceremony here too?

Yes, we have a lovely outside Garden Gazebo available for rent for your Ceremony, with seating for up to 150 guests. You get the Gazebo area for one hour for the Ceremony, **plus you get a rehearsal date the week before your Wedding.** Please ask your Catering Representative for more details.

If you have any additional questions please do not hesitate to contact your Catering Representative for assistance.

The Phoenix Club Anaheim Event Center

Quinceñera Package



Make your event special this year at

THE PHOENIX CLUB

The Phoenix Club is a fabulous entertainment complex, located in the heart of Anaheim. Our unique facility offers a full range of event planning options for Businesses, Private Parties, Weddings, Fundraisers, Quinceaneras, and Holiday Parties. We can customize our services to meet your needs based on the type of event your are planning from 50 to 3000 guest. Please contact the Catering Office at 714-563-4166 Extension #105 or #117. They will guide you to create and develop the perfect event of any occasion.

The Phoenix Club- 1340 S. Sanderson Ave, Anaheim, Ca 92806
Phone: 714-563- 4166 Ext 117 or Ext 105 Email: Banquets@thephoenixclub.com



Celebrate your Quince at the Phoenix Club!

We are delighted that you are considering The Phoenix Club as the place to celebrate your Quinceañera. We understand that this day is a dream come true and a very special day for your family and friends—an event so special and unique that every facet is thought through, decided upon and planned to the greatest detail. We invite you to relax and let our trained staff assist you in making your quince an unforgettable one.

With many menu options to choose from, our Executive Chef and Catering Team can also help create a custom menu to go with your quince theme.



We pride ourselves on our unique Grand Ballroom that can accommodate up to 540 guests for dinner with viewing balcony. This room features natural wood and handmade trims throughout. A Ballroom with windows and a view will keep this room light-filled and cast beautiful shadows at sunset. With 30' ceilings, our four chandeliers illuminate with a soft light that floats over our 1,800sq inlaid hardwood dance floor perfect for your Waltz and surprise dance. Another feature is the built in elevated production stage with spot lighting in the front of the room and a custom full bar and cocktail area in the rear of room.

We have a romantic Garden Gazebo which is a beautiful setting for an outdoor ceremony and we have several beautiful indoor and outdoor locations for your reception. Quinceañera packages include plated or buffet. We sincerely hope to have the opportunity to help you plan your reception and make your dreams come true!

We would like to personally invite you to visit and tour our beautiful venue. Please contact us at 714-563-4166 to schedule a site tour. We look forward to assisting you in creating unforgettable memories.

Sincerely,

Ruth Velasquez
Banquet Manager and Special Events



Ceremony & Reception Locations

Our beautiful ballrooms can accommodate Receptions of 50-700 guests.

Room	Banquet Seating	Theater Seating	Expo Capacity	Square Feet	Approx. dimensions	Features/Amenities
Grand Ballroom	400	950	750	6,237	81'X77"	Elevated Stage, Full Bar, 1,800 sq. Ft parquet Dance Floor, Soaring 30' Ceilings
Pavilion	180	250	300	3,157	45'X80"	Ground Floor Access, Built-in Dance Floor, Portable Bar
Loreley	110			2,064	43'X48'	Fireplace, Portable Dance Floor & Bar
Garden Room	40	70	70	528	12'X44'	Garden Courtyard Access
Gazebo	90	150	150	1,232	28'X44'	Garden Courtyard, Gazebo for Ceremonies
Festhalle	720	1000	107	11,500	100'X125"	Open Air or Closed Hall configurations, Elevated Stage, Soaring Ceilings

Ceremony Package

The Garden Gazebo is an exclusive area with its beautiful lush garden surrounding our white iron Gazebo. The Garden makes a beautiful backdrop for your Ceremony.



(120) White Folding Chairs
Gift & Guest Book Tables with White Skirting
White Aisle Runner
Ceremony Rehearsal
Coordination Services are not provided by the Phoenix Club.

Hiring a Coordinator is optional, although suggested by the Club.

Rental with onsite Reception
Rental with offsite Reception

Quinceañera Packages

THE PHOENIX CLUB
EVENT CENTER



Package -All prices are based on a minimum of 50 guests, a surcharge per guests if under the minimum

Sparkling Apple Cider for Toast
Cake Cutting Service
Private Hall with Dance Floor
Head Table for Court
(2) Dance Rehearsals for Quinceañera Court— when available
Round Mirrors & (3) Votive candles per guest table
Table Numbers with Table Stands
Lemonade & Infused Water during Dinner Service
Complimentary Self Parking for all Reception Guests
Choice of White, Ivory, & Black 85' Lap Length Cotton Linen
Seating Rounds of 10 Guests
Reception for five hour

South Western Buffet
Fajitas/Pasta Buffet
Quinceañera Buffet
La Fiesta Buffet
Plated— price as is on plated menu

Friday/Sunday Reception— to include the Traditional Quinceañera Package Plus

Soft Drinks— all night
One (1) Pony Keg of Domestic Beer (serves approx 40)
Bartender fee waived
Hors D' Oeuvres during cocktail hour— Vegetable Crudite & Imported and Domestic Cheese Display
with Variety of Crackers and Bread
Six (6) Hours of Reception—not including set up /tear down
Security Personnel Fee Discount—25%
Ceremony Site included —When available

*Menu pricing Discount
50-150 guests- \$1.00 per person
151-500 guests- \$1.50 per person

*Menu pricing discount does not apply during the holiday season



Additional Rental Services

We can assist you with the following services:

Chair Covers with Sash—
Satin Chair Cover-
Chiavari Chairs- (Gold, Silver, Black, & White)
Charger Plates-
Wedding Canopy-
Monogram-

The Phoenix Club Lighting and Audio/Video Packages:

Ambient Surprise

(20) Ambient LED up lights, (2) Pin Spots for Min table & Cake Coverage

Personal Touch

(22) Ambient LED up lights, (2) Pin Spots for Main Table & Cake Coverage, (1) Personalized Monogram

Private Affair

(25) Ambient LED up lights, (2) Pin Spots for Main Table & Cake, (1) Personalized Monogram, (2) Lighted Truss towers w/ spotlight and dance floor coverage, onsite lighting tech for duration of event

Grand Affair Ballroom only

Room Draping (side walls, front and back corners), (30) Ambient LED up lights, (4) Leko Wall Designs, & (1) Backdrop with chandelier.

With Screen and Projector—



Plated Dinners

All Entrees include warm rolls & butter and your choice of vegetable and starch , coffee, & Tea Service
Split Entrée– highest entrée prevails at the price per person

SALADS (SELECT ONE)

Spinach Salad with Dried Cranberries, Walnuts, Feta Cheese, Bacon, and a
Poppyberry Dressing
Classic Caesar Salad with Parmesan, Croutons, Baby Tomatoes, and Traditional Dressing
House Mix Green With Choice of Two Dressings
California Waldorf

GRILLED CHICKEN

*Boneless Chicken Breast with Choice of Sauce: Tequila Lime, Piccata or Marsala Wine &
Mushroom Cream Sauce*

CHICKEN CORDON BLEU

Chicken Breast stuffed with Ham and Swiss Cheese

CHICKEN FLORENTINE

Boneless Chicken Breast stuffed with Spinach and Cheese

GRILLED ATLANTIC SALMON

Herb Crust with Basil Beurre Blanc or Lemon Basil Butter

ROAST PORK LOIN

With Red Apples, Dried Bing Cherries

SLICED ROASTED TRI-TIP

Choice of Sauce: Jack Daniels , Peppercorn, Madeira Mushroom Sauce or Au Jus

CARVED NEW YORK STRIP LOIN

BROILED FILET MIGNON, MAITRE D' BUTTER

Entrees are complimented with one Fresh Vegetable and one Starch:

Rice Pilaf, Whipped Potato, Au Gratin Potato, Garlic Roasted Potato, Herb-Roasted Potato
Green Beans Almondine, Fresh Seasonal Vegetable Medley in a Herb Butter Sauce, Dill Carrots

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Southwestern Buffet

THE PHOENIX CLUB
EVENT CENTER



SALADS INCLUDED

Garden Green Salad with Cilantro, Two Dressings
Southwestern Potato Salad
Guacamole, Corn Chips, Blue Tortilla Chips, & Salsa

ENTRÉE (SELECTION OF THREE)

Grilled Cilantro Lime Chicken Breast
Southwestern Chicken Breast— Boneless Chicken Breast stuffed with Monterey Jack Cheese & Cilantro Lime Pesto
Barbequed Pork Riblets
Beef Fajitas with Soft Tortillas (Choice of Flour or Corn) served with Salsa, Onions, Guacamole, & Sour Cream
Roasted Pork Loin with Chipotle Sauce or Salsa Verde
Seared White Fish with Pico de Gallo Salsa

ENTEES ARE COMPLIMENTED WITH (SELECTION OF TWO)

Spanish Rice, Southwestern Rice, Ranchero Beans, Baked Beans, Chipotle Garlic Mashed Potatoes, Corn with Green Chile and Roast Red Peppers, Fresh Steamed Vegetable Medley

Herb-Roasted Potatoes, Rice Pilaf, Bacon Mashed Potato, Red Skinned Parsley Potato

BEVERAGE STATION: DURING DINNER SERVICE

Lemonade & Infused (Lemon & Mint) Water during Dinner Service
Aguas Frescas: Horchata & Tamarindo during Dinner Service

Coffee Station with Quinceanera Cake

Buffet includes warm rolls & butter and your choice of side compliments

Additional Entrée may be added for a fee per guest, additional vegetable and/or starch for a fee per guest.

All prices are based on a minimum of 50 guests, a surcharge per person applies if under the minimum.

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8/7/18

Quinceanera Buffet

THE PHOENIX CLUB
EVENT CENTER



SALADS INCLUDED

Garden Green Salad with Choice of Two Dressings
American Potato Salad
Fresh Seasonal Fruit
Cole Slaw

ENTRÉE (SELECTION OF TWO)

Sliced Roasted Tri-Tip with Choice of Sauce (Peppercorn Sauce or Au Ju)
Grilled Chicken Breast with choice of sauce (Piccata, Marsala, Mustard Cream Sauce & Tequila Lime Sauce)
Chicken Cordon Bleu with Panchetta Cream Sauce
Stuffed Chicken Breast with Brie, Apples, and Cranberries
Grilled Salmon with Tomato Basil Citrus Butter Sauce
Braised Boneless Short Ribs, Natural Sauce
Grilled White Fish with Red Bell Pepper Cream Sauce

CHOICE OF ONE VEGETABLE AND STARCH

Steamed Broccoli, Green Beans Almondine, Fresh Seasonal Vegetables in a Herb Butter Sauce, Oven Roasted Brussels Sprouts with Bacon, Honey-Bourbon Carrots

Herb-Roasted Potatoes, Rice Pilaf, Bacon Mashed Potato, Red Skinned Parsley Potato

BEVERAGE STATION:

Lemonade & Infused (Lemon & Mint) Water during Dinner Service
Coffee Station with Quinceanera Cake

Buffet includes warm rolls & butter and your choice of vegetable and starch
A second Entrée may be added for a fee per guest, additional vegetable and/or starch for a fee per guest.
All prices are based on a minimum of 50 guests, a surcharge is required per guest if under the minimum.

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La Fiesta Buffet

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EVENT CENTER



SALADS TO INCLUDE

Cactus Salad: Cactus Paddles cleaned and trimmed (nopalitos), Diced Onions, Diced Tomatoes Chopped Cilantro and minced Jalapeño Pepper Tossed with Lemon Juice, Salt and Crumbled Ranchero Cheese

Mexican Green Salad: Chopped romaine heart lettuce with grilled corn, black beans, cilantro and drizzled with our avocado ranch dressing
Sliced Seasonal Fruit Display

ENTRÉES TO INCLUDE

Beef Birria & Pork Carnitas
Refried Beans & Mexican Rice
With Choice of Corn or Flour Tortillas

Accompaniments:

Red & Green Mild Salsas, Sliced Radishes, Lemon Wedges,
Chopped Onions and Cilantro, Tortillas Chips, and Fresh Pico de Gallo

BEVERAGE STATION

Agua Frescas: Horchata & Tamarindo during Dinner Service
Infused (Lemon & Mint) Water
Coffee Station & Decaf with Quinceañera cake

All prices are based on a minimum of 50 guests, a surcharge per guest is required if under the minimum.

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Fajitas Buffet

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SALADS TO INCLUDE

Cilantro Green Salad with Two Dressing
Caesar Salad with Hearts of Romaine, Garlic Croutons & Shaved Parmesan
Spicy Black Bean Corn Salad

ENTREES TO INCLUDE

Sizzling Chicken & Beef Fajitas

Accompaniments: White & Blue Tortilla Chips, Spanish Rice, Refried Beans, Flour & Corn Tortillas, Salsa, Guacamole, & Onions

BEVERAGE STATION

Aguas Frescas: Horchata & Tamarindo during Dinner Service
Infused (Lemon & Mint) Water
Coffee Station, Decaf, & Hot Tea

Pasta Buffet

SALADS TO INCLUDE

Sonoma Garden Salad with Sundried Tomatoes, Croutons, Feta Cheese and Balsamic Dressing
Mixed Green Salad with Choice of two Dressings
Fresh Seasonal Fruit

ENTREES (SELECTION OF TWO)

Baked Penne with Italian Sausage- Penne Pasta tossed with Marinara Sauce, Mild Italian Sausage, & Baked with Mozzarella Cheese
Vegetable or Meat Lasagna
Chicken Fettuccine Alfredo
Rigatoni Pasta with Marinara Sauce
Chicken Pesto with Penne Pasta

Accompaniments: Fresh Steamed Vegetables, Fresh Garlic Bread & Bread Sticks

BEVERAGE STATION

Lemonade & Infused (Lemon & Mint) Water during Dinner Service
Coffee Station, Decaf, & Hot Tea

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8/7/18



Vegetarian Dinners Selection

Selection of one entree served with Choice of Salad,
Dinner Rolls & Butter, and Coffee service. Price of main entrée to apply

PORTABELLO MUSHROOMS

*Stuffed with Ratatouille and Herbed Goat Cheese
With*

TRIO OF VEGETABLE RAVIOLI

Served with Grilled Vegetables and Toasted Pine Nuts

HERB VEGETABLES SKEWERS

With Mixed Wild Rice & Baked Tomato

EGGPLANT PARMESAN

*Breaded Eggplant Slices, layered with Marinara Sauce, Mozzarella and Parmesan Cheese
served over Pasta and Grilled Marinated Vegetables*

Young Adults Plated Menu

Cheeseburger & Fries

Mac & Cheese

Lightly breaded chicken tenderloin served with French fries

Children aged 3-10 years

Kid's Corner Buffet

Sliced Seasonal Fruit with Berries

Lightly Breaded Chicken Tenderloin served with BBQ Sauce

Mac and cheese

French fries

Children aged 3-10 years

Minimum of 35 Children, up to 60 Children

Cold Hors D'Oeuvre Selections

THE PHOENIX CLUB
EVENT CENTER



Prices are per Tray-50 pieces plus service charge and sales tax

TORTILLA CHIPS

Tri Color Tortilla Chips with Chef's Homemade Guacamole and Salsa

VEGETABLE CRUDITES

Assortment of Julienne Vegetables served with Bleu Cheese and Dip

PARMESAN BRUSCHETTA

Tomatoes, Garlic, Olive Oil, Capers and Parmesan on Toasted Points

PUMPKIN AND GOAT CHEESE TARTLET

ROASTED PUMPKIN AND GOAT CHEESE BRUSCHETTA

SALAMI CORONETS

BRIE AND APRICOT EN CROUTE

SMOKED TURKEY AND ASPARAGUS CANAPÉ

CAPRI DISPLAY

Fresh Mozzarella and Roma Tomato with Sweet Basil

FRUIT PLATTER

Sliced Fresh Fruit with Melon and Berries

MINI CROISSANT SANDWICHES

Savory Roast Beef or Turkey on Mini Croissants

ANTIPASTO TRAY

Artichoke Hearts, Pepperchini's, Olives, Salami, Roasted Bell Peppers and Bread Sticks

DOMESTIC CHEESE BOARD

Served with Assortment of Crackers and Bread

SMOKED SALMON CANAPES

With Herbed Cream Cheese on Toasted Points

SEARED PRIME BEEF

On Goat Cheese Crostini with Raspberries and Black Pepper

IMPORTED AND DOMESTIC CHEESE DISPLAY

Assorted Cheese and Crackers

JUMBO SHRIMP COCKTAIL

Chilled Shrimp Cocktail served with Spicy Cocktail Sauce & Lemon Wedges

SUSHI ROLLS

Assortment of Fresh Sushi Rolls to include California Rolls and Spicy Tuna Rolls

SEARED AHI TUNA

Fresh Seared Ahi Tuna on Crispy Won Ton with Wasabi

Hot Hors D'Oeuvre Selections

THE PHOENIX CLUB
EVENT CENTER



Prices are per Tray-50 pieces plus service charge and sales tax

CHICKEN TAQUITOS

with Guacamole & Homemade Salsa

QUICHE ASSORTMENT

CLASSIC SWEDISH MEATBALLS

Homemade Meatballs in a Mushroom Cream Sauce

STUFFED MUSHROOMS WITH SPINACH, BACON AND MOZZARELLA

MUSHROOM AND GOAT CHEESE POT STICKERS

CRANBERRY CAMEMBERT MINI PIZZA

SPICY BUFFALO WINGS

Marinated Spicy Buffalo Wings

CHICKEN DRUMETTES

Glazed with Szechwan Sauce

PAN FRIED WON TONS

With Soy Dipping Sauce

POT STICKERS

With Hot Chili and Sweet & Sour Sauces

BACON WRAPPED DATE STUFFED WITH CHORIZO

Date stuffed with Chorizo and Wrapped in Bacon

DEEP FRIED CALAMARI

With Marinara Dipping Sauce

MINIATURE PIZZA WITH PROSCIUTTO

BEEF ROULADEN SKEWERS

VEGETABLE SPRING ROLLS

Asian Spring Rolls with Spicy Honey Mustard Dipping Sauce

LOBSTER SPRING ROLL

SMOKED CHICKEN

In a Herbed Puffed Pastry

SPANAKOPITA

Stuffed with Spinach & Feta Cheese



Hot Hors D'Oeuvre Selections

Prices are per Tray-50 pieces plus service charge and salestax

COCONUT PRAWNS

With Tropical Mango Salsa

BEEF (OR) CHICKEN SATAY

Served with Thai Peanut Sauce

STUFFED MUSHROOMS

Crab Stuffed Mushroom Caps

MINIATURE CRAB CAKES

With Red Pepper Aioli

WRAPPED SHRIMP

Prosciutto Wrapped Shrimp

Late Night Snack (price per person)

Nacho Bar—Chips, Nacho Cheese, Beans, Olives, Onions, Salsa, & Guacamole

Taco Bar Station— Pulled Chicken, Ground Beef, Pulled Pork, Cheese, Beans, Olives, Onions, Guacamole, Tomatoes, Hard & Soft Tortillas

Soft Pretzels— with Nacho Cheese, Pickled Jalapeños, & Mustard

Beef Sliders N' Fries

Beverage Packages

THE PHOENIX CLUB
EVENT CENTER



HOSTED BAR PACKAGES

Unlimited Cocktails are priced per guest (minimum of 50 guests)

BEER, WINE, BOTTLED WATER, & SOFT DRINKS

Price per person or the first hour, price per person for each additional hour

BEER, WINE, SODA, & WELL DRINKS

Price per person or the first hour, price per person for each additional hour

CALL SELECTIONS-

Price per person or the first hour, price per person for each additional hour

MEMORY MAKER- ALL OF THE ABOVE PLUS PREMIUM DRINKS

Price per person or the first hour, price per person for each additional hour

WINES BY THE BOTTLE

MERLOT

Vista Point, Beringer Founder's Estate, Wente Sandstorm

CHARDONNAY

Vista Point, Beringer Founder's Estate

CABERNET

Vista Point, Beringer Founder's Estate, Rodney Strong

RIESLING

Ste Michelle

PINOT GRIGIO OR PINOT NOIR

MARTINELLI'S SPARKLING CIDER

WYCLIFF CHAMPAGNE

CASH BAR PRICES

House Brands-

Call Brands-

Premium Brands (top Shelf)-

Soda/Juice/Water-

House Wine (Chardonnay, Merlot, Zinfandel)-

Premium Wine-

Bottled Beer- Domestic-, Imported-

Draft Beer- Domestic-6 Imported -

Prices are subject to 20% Service Charge and Applicable Sales Tax subject to change without notification.

The Phoenix Club—1340 S. Sanderson Avenue, Anaheim CA, 92806

Phone: 714-563-4166 E-mail: Banquets@thephoenixclub.com

8/7/18

Beverage Packages

THE PHOENIX CLUB
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MAIN BAR DETAILS

Well Drinks- House Vodka, House Gin, House Rum, House Tequila, House Whiskey, House Scotch, House Brandy

Call Drinks -Bailey's, Jagermeister, Kahlua, Midori, Fireball, Amaretto, Beefeater, Bombay, Tanqueray, Asbach, Dujarin, Bacardi, Captain Morgan, Malibu, Myers, Johnny Walker Red, Jamesons, Tullamore Dew, Jose Cuervo Gold, Canadian Club, Jack Daniels, Seagram's 7, Seagram's VO, Southern Comfort, Absolute, Smirnoff, Stolichnaya and Assorted Flavor Vodkas

Premium Drinks- Grand Mariner, Courvoisier, Hennessy, Bombay Sapphire, Chivas Regal, Johnny Walker Black, Glen Livet, Cazadores, Patron, Gentleman Jack, Makers Mark, Crown Royal, Grey Goose, and Kettle One

PORTABLE BAR DETAILS

Well Drinks- House Vodka, House Gin, House Rum, House Tequila, House Whiskey, House Scotch, House Brandy

Call Drinks -Bailey's, Kahlua, Midori, Bacardi, Captain Morgan, Malibu, Tanqueray, Jack Daniels, Seagram's 7 and Johnny Walker Red

Premium Drinks- Grand Mariner, Courvoisier, Kettle One and Patron

HOSTED KEGS

The Phoenix Club also offers its Clients the option to purchase full kegs for their events. Domestic and Imported Kegs are Available

Imported Kegs- Modelo, Tecate, Pacifico, Dos Equis, Newcastle, Heineken, Bitburger and Spaten
(117) 14oz cups-

Domestic Kegs- Bud Light, Coors Light, Budweiser, Miller Light (140) 14oz cups

Additional Brands may be available upon Request

A Bartender Charge Per Bartender
Premium & Imported Wine Selections available upon request
Corkage Fee of Own Wine and Champagne per 750Mliter

Prices are subject to 20% Service Charge and Applicable Sales Tax subject to change without notification.
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5/24/18



~Frequently Asked Questions~

1. What is the amount requested for a deposit?

The initial deposit is 20% of your subtotal for the function or a minimum deposit. This is due along with your signed contract before your date is considered "definite". All deposits are non-refundable or transferrable.

2. When is the final payment due?

Payment is due in 3 payments

Deposit, 50% 6 months prior, & 100% due (15) days prior to event date.

3. What is a Food & Beverage Minimum?

This is the minimum you are responsible for spending in Food and Beverage for your function. It is determined by many factors including venue size, date of function, time, etc. This minimum includes All food and beverage charges, prior to service charge and sales tax. If the total food and beverage for your function ends up being less than the expected minimum, the balance to meet this minimum will be charged as a facility fee for use of the venue.

Ballroom – F&B Friday/Sunday, Saturday

Loreley- F&B Friday/Sunday, Saturday

Pavilion –F&B Friday/Sunday Saturday

Festival Hall – F&B- Friday/Sunday, Saturday

The Food & Beverage Minimum can be modified depending on the time of year- please check with your Catering Representative.

4. My family or I have special dietary needs- can you accommodate them?

We do try to accommodate special dietary needs. We have Vegetarian, Vegan and Gluten-Free meals available. We may also be able to accommodate your guests who have allergens to specific items (for example- dairy, soy, nuts). However, no outside food will be allowed in a Phoenix Club catered event. Please speak to your Catering Representative about your dietary needs.

5. How much is the Phoenix Club's service charge and tax?

Our service charge is currently 20% & 7.75% sales tax

6. What is the "guarantee guest count" and when is it due?

A "guarantee guest count" is the amount of people you expect to attend your reception. This is due (5) business days prior to your wedding date by noon. Once you have guaranteed a specific number, that number cannot be decreased but it may be increased by 10% of your guarantee (upon approval from your Catering Manager) up to 72 hours prior to your event. If a guarantee isn't given, then the tentative number on the food and beverage contract (BEO) will be considered the guarantee for the event.

~Frequently Asked Questions~

THE PHOENIX CLUB
EVENT CENTER



7. Who provides the wedding coordination?

While wedding coordination services are not provided by the Phoenix Club, your Catering Representative will guide you through the planning of your event details. On the day of your event, a Banquet Captain will be there to make sure your event flows smoothly. A wedding coordinator can assist you with all your wedding's essentials such as: vendor selection, décor creating a wedding day Itinerary, coordination of rehearsal, wedding ceremony, & reception. Should you decide to hire a wedding coordinator for your special day, your Catering Representative can help you during the process or provide recommended vendors.

8. Does the Phoenix Club handle the cake, flowers, photography, and entertainment?

Since these types of services are unique to every Bride, we do not provide these services. However, we are happy to provide you with a list of recommended vendors. You are more than welcome to choose your own wedding vendors, however please not the following:

Your wedding cake must be ordered from an established storefront bakery. We will be happy to cut/serve the cake at no extra charge.

All Bands/DJs must provide proof of liability insurance.

9. Does the Phoenix Club provide china, flatware, linens, table and chair setup for your wedding reception?

We provide and set up at no cost to you. We provide our house linen, see your Catering Representative for options.

10. How much time can we have to set up and decorate the room?

At the time you reserve your wedding date we include a two- hour set up time prior to the starting time of your reception. Based on availability, the club may be able to allow additional set up upon approval from your Catering Representative (no earlier than one week prior to your wedding date).

11. Can we bring our own Caterer and Liquor?

The club does allow outside catering with a license caterer, current health permit, and certificate of liability insurance. If you wish, the Club can provide you with a list of recommended caterers that the Club has a good working relationship With. The Club does allow you to provide your own wine and/or champagne for service with dinner.

A corkage fee per 750 MLiter bottle will be charged. Please advise your Catering Representative should you bring in your own wine or champagne. Due to our liquor license, all liquor needs to be purchased through the Club. No outside liquor is permitted. A fee per Bartender may be required depending on the venue selected for your event.

12. Do you require security guards?

A Security Guard provided by The Phoenix Club is required. Please ask your Catering Representative for specifics.

13. Do you require a security damage deposit?

A refundable security damage deposit is required. This deposit would be due with the final payment 15 days prior to your event. The deposit will be refunded 15 days after inspection by The Phoenix Club Catering Manager.

14. Can we have our Ceremony here too?

Yes, we have a lovely outside Garden Gazebo available for rent for your Ceremony, with seating for up to 150 guests. You get the Gazebo area for one hour for the Ceremony, **plus you get a rehearsal date the week before your Wedding.** Please ask your Catering Representative for more details.

If you have any additional questions please do not hesitate to contact your Catering Representative for assistance.