

# 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



With many menu options to choose from, our

one.

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' inlayed 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 available for 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 ext. 117 or 105 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 Or with offsite Reception

Ouinceañera Packages



**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 Quinceanera Buffet La Fiesta Buffet Plated– price as is on plated menu Lunch or Dinner pricing

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 for 50-150 guests- or 151-500

\*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) Friday/Sunday Special - Chiavari Chairs (Black or Silver only) Charger Plates - Friday/Sunday Special -Gold Beaded Charger Plates Wedding Canopy-Monogram-Seamless White Dance Floor -

# The Phoenix Club Lighting and Audio/Video Packages:

<u>Ambient Surprise</u>
(20) Ambient LED up lights, (2) Pin Spots for Min table & Cake Coverage
<u>Personal Touch</u>
(22) Ambient LED up lights, (2) Pin Spots for Main Table & Cake Coverage, (1) Personalized Monogram
<u>Private Affair (</u>
(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
<u>Grand Affair Ballroom only</u>
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 Sonoma Garden Salad w/Sundried Tomatoes, Croutons and Balsamic Dressing

#### GRILLED CHICKEN

Boneless Chicken Breast with Choice of Sauce: Tequila Lime, Piccata or Marsala Wine &	Lunch
Mushroom Cream Sauce	Dinner
CHICKEN CORDON BLEU	Lunch
Chicken Breast stuffed with Ham and Swiss Cheese	Dinner
<b>CHICKEN FLORENTINE</b>	Lunch
Boneless Chicken Breast stuffed with Spinach and Cheese	Dinner
<b>GRILLED ATLANTIC SALMON</b>	Lunch
Herb Crust with Basil Beurre Blanc or Lemon Basil Butter	Dinner
<b>ROAST PORK LOIN</b>	Lunch
With Red Apples, Dried Bing Cherries	Dinner
<b>SLICED ROASTED TRI-TIP</b>	Lunch
Choice of Sauce: Jack Daniels , Peppercorn, Madeira Mushroom Sauce or Au Jus	Dinner
CARVED NEW YORK STRIP LOIN	Lunch Dinner
BROILED FILET MIGNON, MAITRE D'BUTTER	Lunch Dinner

# 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. The Phoenix Club—1340 S. Sanderson Avenue, Anaheim CA, 92806 Phone: 714-563-4166 E-mail: Banquets@thephoenixclub.com

Southwestern Buffet





# SALADS INCLUDED

Garden Green Salad with Cilantro, Two Dressings Southwestern Potato Salad or Coleslaw 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 or additional vegetable and/or starch may be added for a fee per guest. All prices are based on a minimum of 50 guests, a surcharge per guest if under the minimum.

Ouinceanera Buffet



THE PHOENIX CLUB



# 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 Jus, Jack Daniel Sauce) Grilled Chicken Breast with choice of sauce (Piccata, Marsala, Mustard Cream Sauce & Tequila Lime Sauce) Chicken Cordon Bleu with Pancetta Cream Sauce Stuffed Chicken Breast with Brie, Apples, and Cranberries Chicken Veronique (Boneless Breast w/Champagne Cream Sauce & Grape Garnish 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, Almond Champagne 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 or additional vegetable and/or starch may be added for a fee per guest. All prices are based on a minimum of 50 guests, a surcharge per guest if under the minimum.





#### 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

Aguas 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 if under the minimum.

Sajitas Buffet



#### SALADS TO INCLUDE

Cilantro Green Salad with Two Dressing Caesar Salad with Hearts of Romaine, Garlic Croutons & Shredded Parmesan Cheese 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)

Chicken Parmigiana - Boneless Chicken Breast, Breaded & Seasoned w/Italian Spices And Topped w Tomato Basil Sauce and Provolone Cheese Vegetable or Meat Lasagna Chicken or Vegetable Fettuccine Alfredo Spaghetti and Meatballs with Marinara Sauce Sliced Chicken Breast w/Creamy Pesto Sauce over 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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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

**ROASTED BELL PEPPER PASTA -** Vegan/Gluten Free Oven Roasted Vegetables over Gluten Free Pasta Tossed in a Red Pepper Sauce

Young Adults Plated Menu

Cheeseburger & Fries Mac & Cheese Lightly breaded chicken tenderloin served with French fries Children aged 4-10 years Lunch, or Dinner (or a discount off the Menu Price)

Kid's Corner Buffet

Sliced Seasonal Fruit with Berries Lightly Breaded Chicken Tenderloin served with BBQ Sauce Mac and cheese French fries Children aged 4-10 years Lunch or Dinner Minimum of 35 Children, up to 60 Children

Vendor Meal— Discount off Main Entrée price

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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 (MINIMUM OF 2 ORDERS)

ROASTED PUMPKIN AND GOAT CHEESE BRUSCHETTA

SALAMI CORONETS

BRIE AND APRICOT EN CROUTE (MINIMUM OF 2 ORDERS)

SMOKED TURKEY AND ASPARAGUS CANAPÉ (MINIMUM OF 2 ORDERS)

**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 <u>or</u>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

**S M O K E D SALMON CANAPES (MINIMUM OF 2 ORDERS)** *With Herbed Cream Cheese on Toasted Points* 

**SEARED PRIME BEEF (MINIMUM OF 2 ORDERS)** 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

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 and sales tax

**Сніскеп Taquitos** with Guacamole & Homemade Salsa

QUICHE ASSORTMENT

**CLASSIC SWEDISH MEATBALLS** Homemade Meatballs in a Mushroom Cream Sauce

STUFFED MUSHROOMS WITH SPINACH, BACON AND MOZZARELLA (MINIMUM OF 2 ORDERS)

MUSHROOM AND GOAT CHEESE POT STICKERS(ORDER 2 MINI.)

CRANBERRY CAMEMBERT MINI PIZZA (MINIMUM OF 2 ORDERS)

**SPICY BUFFALO WINGS** Marinated Spicy Buffalo Wings

**CHICKEN D R U M E T T E S** Glazed with Szechwan Sauce

PAN FRIED WON TONS

With Soy Dipping Sauce

**POTSTICKERS** With Hot Chili and Sweet & Sour Sauces

**BACON WRAPPED DATE STUFFED WITH CHORIZO** Date stuffed with Chorizo and Wrapped in Bacon (Minimum of 2 orders)

**DEEP FRIEDCALAMARI** With Marinara Dipping Sauce

MINIATURE PIZZA WITH PROSCIUTTO (MINIMUM OF 2 ORDERS)

BEEF ROULADEN SKEWERS

**VEGETABLE SPRING ROLLS** Asian Spring Rolls with Spicy Honey Mustard Dipping Sauce

# LOBSTER SPRING ROLL (MINIMUM OF 2 ORDERS)

**SMOKED CHICKEN (MINIMUM OF 2 ORDERS)** In a Herbed Puffed Pastry

SPANAKOPITA (MINIMUM OF 2 ORDERS) Stuffed with Spinach & Feta Cheese

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Hot Hors D'Oeuvre Selections



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

**COCONUT PRAWNS** With Tropical Mango Salsa

**B** E E F (O R) CHICKEN S A T A Y (MINIMUM OF 2 ORDERS) Served with Thai Peanut Sauce

**STUFFED MUSHROOMS (MINIMUM OF 2 ORDERS** *Crab Stuffed Mushroom Caps* 

**MINIATURE C R A B C A K E S (MINIMUM OF 2 ORDERS)** *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



HOSTED BAR PACKAGES Unlimited Cocktails are priced per guests (minimum of 50 guests)

**BEER, WINE, BOTTLED WATER, & SOFT DRINKS** *Priced by the hour* 

**BEER, WINE, SODA, & WELL DRINKS** *Priced by the hour* 

CALL SELECTIONS-Priced by the hour

**MEMORY MAKER- ALL OF THE ABOVE PLUS PREMIUM DRINKS** *Priced by the hour* 

#### WINES BY THE BOTTLE

MERLOT

Vista Point, Gnarley Head, Founder's Estate Wente Sandstorm

**CHARDONNAY** Vista Point , Gnarley Head , Francis Ford Coppola

**CABERNET** Vista Point , Gnarley Head 2 Founder's Estate , Rodney Strong , 14 Hands

**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-7, Imported

Beverage Packages



# MAIN BAR DETAILS

<u>Well Drinks</u>- House Vodka, House Gin, House Rum, House Tequila, House Whiskey, House Scotch, House Brandy

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

<u>Premium Drinks</u>- Grand Mariner, Courvoisier, Hennessey, Bombay Sapphire, Chivas Regal, Johnny Walker Black, Glen Livet, Cazadores, Patron, Gentleman Jack, Makers Mark, Crown Royal, Grey Goose, and Ketle One

# PORTABLE BAR DETAILS

<u>Well Drinks</u>- House Vodka, House Gin, House Rum, House Tequila, House Whiskey, House Scotch, House Brandy

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

Premium Drinks- Grand Mariner, Courvoisier, Ketle 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 applies

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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 of \$1,000 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 or Saturday Loreley- F&B &B Friday/Sunday or Saturday Pavilion –F&B &B Friday/Sunday or Saturday Festival Hall – F&B- &B Friday/Sunday or 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 Manger) 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~





# 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 at. 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.