## 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' inlayed 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 are available for 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	Theater	Expo	Square	Approx.	Features/Amenities
	Seating	Seating	Capacity	Feet	dimensions	
Grand	400	950	750	6,237	81'X77'	Elevated Stage, Full Bar, 1,800 sq. ft parquet
Ballroom						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 or offsite Reception

# Reception Packages



#### **Traditional Wedding Package**

All prices are based on a minimum of 50 guests

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- Lunch or Dinner
Fajitas/Pasta Buffet- Lunch or Dinner
La Fiesta Buffet- Lunch or Dinner
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- Lunch or Dinner Fajitas/Pasta Buffet- Lunch or Dinner La Fiesta Buffet- Lunch or Dinner 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- Lunch or Dinner Fajitas/Pasta Buffet- Lunch or Dinner La Fiesta Buffet- Lunch or Dinner Plated- add to entrée/person

## Reception Packages



### Friday/Sunday Reception— to include the Traditional Wedding Package Plu

Soft Drinks- all night

One (1) Pony Keg of Domestic Beer (serves approx. 40)

One Bartender - fee waived

Hors D' Oeuvres during cocktail hour- Vegetable Crudité & 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

Chiavari Chairs (Silver or Black only)-each

Gold or Silver Chargers—each

White Dance Floor -per Square Foot

\*Menu pricing Discount 50-150 guests or 151-500 guests

\*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-Sunday (Gold, Silver, Black, & White) or Friday, Sunday (Black & Silver Only)

Charger Plates- Friday, Sunday or Saturday

Wedding Canopy-

DJ Service

42" Tall LOVE Letters

6' to 12' Lighted Back Drop for Sweetheart or Head Table

#### 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

#### 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

Transform your venue with Room 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 & Poppyberry Dressing Classic Caesar Salad with Parmesan, Croutons, Baby Tomatoes, and Traditional Dressing California Salad-Baby Field Greens w/Yellow Tear Drop Tomatoes, Cucumbers, w/Pomegranate Dressing House Mix Green Salad with Choice of Two Dressings

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

#### Entrees are complimented with one Fresh Vegetable and one Starch:

BROILED FILET MIGNON, MAITRE D' BUTTER

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, Brussel Spouts w/Bacon

Lunch Dinner





#### 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
Chicken Veronique (Boneless Chicken Breast w/Champagne Cream Sauce & Grape Garnish
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, Almond Champagne 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 or additional vegetable and/or starch for a fee per guest.

All Prices based on 50 Guest Minimum

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



#### 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, & Hot Tea

All prices are based on a minimum of 50 guests



Pasta Buffet



#### 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 (Reg. and Decaf,) & Hot Tea

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 in a Creamy Pesto Sauce over Penne Pasta

Accompaniments: Fresh Steamed Vegetables, Fresh Garlic Bread

#### BEVERAGE STATION

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



### Vegetarian Dinners Selection

Selection of one entree served with Salad, Dinner Rolls & Butter Coffee service. Price of main entrée to apply and must be ordered 5 days prior to event.

#### PORTABELLO MUSHROOMS & TRIO OF VEGETABLE RAVIOLI

Stuffed Mushroom with Ratatouille and Herbed Goat Cheese served with Trio of Vegetable Ravioli, Grilled Vegetables, and Toasted Pine Nuts

#### EGGPLANT PARMESAN

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

#### ROASTED BELLPEPPER PASTA (VEGAN/GLUTEN FREE)

Oven Roasted Vegetables over Gluten Free Pasta Tossed with 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 discounted off from original 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

> > Discounted off Main Entrée Price

Vendor Meal

### 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 (MUST ORDER MINIMUM OF 2)

ROASTED PUMPKIN AND GOAT CHEESE BRUSCHETTA

#### SALAMI CORONETS

BRIE AND APRICOT EN CROUTE (MUST ORDER MINIMUM OF 2)

#### SMOKED TURKEY AND ASPARAGUS CANAPÉ (MUST ORDER MINIMUM OF

#### 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 (MUST ORDER MINIMUM OF 2)

With Herbed Cream Cheese on Toasted Points

#### SEARED PRIME BEEF (MUST ORDER MINIMUM OF 2)

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 (MUST ORDER MINIMUM OF 2 ORDERS)

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

#### 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 (MUST ORDER MINIMUM OF 2 ORDERS)

MUSHROOM AND GOAT CHEESE POT STICKERS (MUST ORDER 2)

CRANBERRY CAMEMBERT MINI PIZZA (MUST ORDER 2 MINIMUM)

#### 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 (must order minimum of 2 orders)

#### DEEP FRIED CALAMARI

With Marinara Dipping Sauce

MINIATURE PIZZA WITH PROSCIUTTO (MUST ORDER MINIMUM OF 2

BEEF ROULADEN SKEWERS

#### VEGETABLE SPRING ROLLS

Asian Spring Rolls with Spicy Honey Mustard Dipping Sauce

LOBSTER SPRING ROLL (MUST ORDER MINIMUM OF 2 ORDERS)

#### SMOKED CHICKEN (MUST ORDER MINIMUM OF 2 ORDERS)

In a Herbed Puffed Pastry

#### SPANAKOPITA (MUST ORDER MINIMUM OF 2 ORDERS)

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 (MUST ORDER MINIMUM OF 2 ORDERS)

Served with Thai Peanut Sauce

STUFFED MUSHROOMS (MUST ORDER MINIMUM OF 2 ORDERS) Crab Stuffed Mushroom Caps

MINIATURE CRAB CAKES (MUST ORDER 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 hour

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

CALL SELECTIONS-

Priced by hour

MEMORY MAKER— ALL OF THE ABOVE PLUS PREMIUM DRINKS Priced by hour

WINES BY THE BOTTLE

MERLOT

Vista Point, Gnarly Head Estate, Wente Sandstorm

CHARDONNAY

Vista Point, Gnarly Head 27, Francis Ford Coppola

**CABERNET** 

Vista Point, Gnarly Head, 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, Jameson'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 Saphire, 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

Soda and Juice Available - Coke, Diet Coke, Sprite, Cranberry, Orange, Grapefruit & Pineapple

#### 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



### ~Frequently Asked Questions~

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

The initial deposit is \$500 or 15% of all estimated charges, whichever is greater. This is due along with your signed contract before your date is considered "definite". All deposits and payments are non-refundable or transferrable.

#### 2. When is the final payment due?

Payment is due in 4 payments

Deposit-Initial Deposit of \$500 or 15% of all estimated charges, whichever is greater

6 Months prior 50% of estimated total charges

3 Months prior 30 % of estimated total charges

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 Friday/Sunday or Saturday Pavilion – F&B Friday/Sunday or Saturday Festival Hall – F&B- F&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 5% 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 \$100 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.