

Caffe Phoenix Riverview Room & Event Space

35 North Front Street
910. 343. 1395
www.caffephoenix.com

15-60 guest availability

There is a flight of wide, well-lit stairs leading up to the room and no elevator. Two restrooms are attached, as well as a woman's private antechamber. A bar is available and can be set to your specifications. Large windows span three walls, with particularly good views of the Cape Fear River and the main pedestrian thoroughfare in historic downtown.

All packages (plated and buffet) include coffee, iced tea, water, salad and rolls.

18 guests or less – Meals are plated for individual guests.

19 guests or more – Choices are served BUFFET style.

Due to the distance between the banquet room and our kitchen, plating entrees for individual guests becomes time consuming and causes delays to the function you are having, therefore, BUFFET style is the only method.

Standard \$30.00 per person

Choice of One appetizer and three entrees from *Standard Selections*

Deluxe \$33.00 per person

Choice of Two appetizer and three entrees from *Deluxe Selections*

Premium \$36.00 per person

Choice of Two appetizers, three entrees from *Premium Selections*

Other Services

Hors D' Oeuvres Receptions are available from a large array of finger foods @ \$4.50 per person per item chosen.

audio/visual screen
no extra charge

champagne toast
\$4.00/person

Menu

Appetizers

Assorted Cheese & Fruit tray with assorted crackers
Hummus with toasted flatbread
Hot Spinach & Gorgonzola dip with toasted flatbread
Stuffed Mushrooms (choice of crab or sausage)
Chilled Pico de Gallo Dip with house-made Nacho Chips
Baked Crostini – Tomato, basil & mozzarella
Baked Bruchetta – Shrimp salad & melted Jack cheese

Poached Shrimp Cocktail & Sauteed Mussels are available at extra cost per person.

All entrees served with house salad & chef's choice of starch.

Standard

Panko fried Flounder with dill tartar sauce
8 oz. of slow roasted Prime Rib of beef with a Burgandy reduced demi glace
Baked boneless Chicken Breast with mushroom sauce
Grilled tenderloin of Pork with roasted tomatoes & thyme brown butter
Vegetarian Lasagna topped with bechamel sauce

Deluxe

Grilled Salmon with cucumber-dill sauce
Pecan-encrusted Chicken with honey brandy dijon butter
Butternut Squash Ravioli & Cheese Ravioli sauteed with bechamel sauce & parmesan
Shrimp, mussels & calamari simmered in a white wine & garlic sauce.
10 oz. of slow roasted Prime Rib of beef with mushroom demi-glace.

Premium

Baked Grouper with herb cream sauce
12 oz. of Slow roasted Prime Rib topped with mushroom & veal demi glace
French cut "Ashley Farms" Chicken Breast stuffed with goat cheese.
Crab, lobster, shrimp & mussels with a creamy risotto in a reduced lobster broth
5oz Filet Mignon & Grilled Shrimp with Burgandy reduced demi glace

All packages do not include tax & 20% gratuity based on pre-tax food & bev. totals

Bar Service Options

Cash Bar

Guests pay for any beer, wine, soda, juice or alcohol.

Full Host Bar

Party host pays for all beer, wine and alcohol.
Host may specify which wines, beers and liquors they wish to have available
(If doing a full host bar, martinis and shots/shooters can not be served in banquet room)

Limited Host

All options below can be further limited by host selecting specific wines, beers and liquours.

#1 Host Pays for just beer and/or wine. Liquor is on a cash basis.

#2 Host pays for all beverages within a specific time frame (cocktail hour).

#3 Host sets a dollar amount. Example: Host wants up to \$700.00 of the bar to be added to their check. Once bar tab reaches \$700.00 the bar becomes a cash bar.

For any type of host bar, the formula for figuring out an estimated bar tab is 2.5 times whatever your highest dollar item is going to be. 2.5 is roughly the amount of drinks that the average guest will consume during a party, some guests will drink more, some less.

Liquor Pricing Tiers

per 1.25 Oz. Pour = 20 pours per Fifth

Standard \$6

Smirnoff vodka, Seagrams gin, Bacardi rum, Dewer's Scotch, Jim Beam bourbon, etc.

Deluxe \$7

Absolut or Ketel 1 vodka, Tanqueray, Bacardi Superior, Jack Daniels, etc.

Premium \$8

Grey Goose, Hendrick's gin, Oronoco rum, Maker's Mark, Glenlivet, etc