



Champagne Saturdays

AT THE PHOENICIAN

Gruet, Luxury Cuvée Methode Champenoise
+ Reception Selections
\$59 PER PERSON

Perrier Jouet, Grand Brut Champagne
+ Reception Selections
\$89 PER PERSON

Ruinart, Blanc de Blanc Champagne
+ Reception Selections
\$119 PER PERSON

Dom Perignon, Champagne
+ Reception Selections
\$199 PER PERSON

Starters

Artisanal Cheese Board with
Five Domestic & Imported Cheese Selections,
Vine Ripened Fruits & Fig Jam, Smoked Arizona
Honey Lavosh & Crusty Breads

Cold Canapes

Ahi Tuna and Thai Chile Crisp
Macadamia Crusted Goat Cheese
with Raspberry Conserve
Tomato, Mozzarella, Basil Crisp

Warm Canapes

French Onion Boule
Brandied Peach and Brie en Croute
Spinach and Artichoke Tortilla Crisp
Mini Beef Wellington with Tarragon Aioli
Coconut Breaded Lobster Tail with Thai Sauce

Desserts

Scottish Shortbread
Chocolate Dipped Strawberries
Dark Chocolate Truffles
Fruit Tartlet

A 22% gratuity will be added to all parties