

BISTRO

 **ON BRIDGE** 

RESTAURANT | BEER GARDEN

EVENT MENU & PACKAGES

OUR PLACE. YOUR SPACE.

212 BRIDGE STREET PHOENIXVILLE PA 19460 • 610-935-7141 • BISTROONBRIDGE.COM

THANK YOU FOR YOUR INTEREST IN HOSTING WITH BISTRO ON BRIDGE.

If you're looking for an inventive food menu, inspiring atmosphere and a memorable experience, then you have made the right choice with Bistro on Bridge!

Located in the heart of Phoenixville at 212 Bridge Street, across from the Colonial Theater, Bistro on Bridge offers a variety of dining options, accommodating parties and receptions, ranging in size from 18 to 30 guests in our SweetWater Room, or 20 – 200+ guests in our Analog Bar Room. Without a shadow of a doubt, you and your guests will have the undivided attention of our Event Manager and dedicated staff every step of the way!



NANETTE WELSH
Event Manager

For more information about hosting your next business or social outing with us, please email events@bistroonbridge.com. We are excited that you are considering Bistro on Bridge and look forward to hearing from you to begin planning!

Sincerely,

Nanette Welsh, Event Manager

A handwritten signature in black ink that reads "Nanette Welsh". The signature is written in a cursive, flowing style.

DEPOSIT AND PAYMENT

Our Events Manager will tentatively hold a function date up to (5) five days prior to deposit or contract. To reserve & guarantee your date and space for your event, a non-refundable deposit along with a signed Terms and Conditions agreement is required. Should a confirmed reservation be cancelled, the initial deposit will not be refunded.

Final payment is due, in full, on the day of the event. Acceptable payment methods include personal checks, certified checks, cashier's checks, cash, or credit card. A personal check will be accepted if received at least 10 days prior to the event. No direct billing is available.

SERVICE & AMENITIES PROVIDED

Our Events Manager will be available throughout the planning process. Through the entirety of your event, an Event Host will be present and can assist you with all your questions or needs.

Every event at Bistro on Bridge includes tableware, coat rack for guests, votive candles, 120" projector screen plus visual equipment if requested, various layout planning, and the set up and break down of the room as it will work best for your event.

In our Analog Bar Room, we use eco-friendly bio-degradable plates and utensils to help the environment. In our SweetWater Room, we use porcelain plateware and silverware. Additional services and customizations of each event are available for additional costs.

SPECIAL RENTAL FEE

Please inquire with our Events Manager about facility rental rates for each specified space. Fees vary depending on the room | space selected, the day of week and length of the event. If there are any additions to your space requirements, staffing needs, then additional charges may apply.

MENU

Prices do not include Pennsylvania sales tax of 6%, or 22% gratuity to food or beverage bill. Our menu selections are subject to change according to seasonality and market availability.

Our Chef is happy to customize and accommodate any food selections for anyone who has food allergies or special dietary needs. Please inquire with the Events Manager for the available options and pricing.

We require that food and beverage selection is provided at least (7) seven days prior to the event date. Outside food is prohibited, with the exception of desserts or cake.

BEVERAGES

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event, including consumption, open bar, cash bar, drink tickets, and a personalized drink menu. Outside beverages are prohibited.

GRATUITY FEE & SALES TAX

A 22% gratuity is added to every event food & beverage bill, excluding rental fee, labor, linens, plateware & glassware, etc. A 6% Pennsylvania sales tax is required on all food purchases.

FOOD & BEVERAGE MINIMUMS

There is a food and beverage minimum for each of the party spaces based on the time of day, and day of the week. If the food and beverage minimum is not met by what is consumed, the balance will be added to your final bill to reach the spending minimum.

SWEETWATER ROOM

The SweetWater Room, located on the first floor, offers a warm rustic setting with the additional option for privacy. This room can host smaller affairs and seats between 15 to 30 guests with a variety of table and banquet seating arrangements.

ANALOG BAR ROOM

We offer two semi-private areas upstairs in our Analog Bar Room. The two semi-private spaces are the Lounge + Shuffleboard area and the Barrel Cocktail area.

Semi-private means that you would have a designated area that would be roped off with stanchions from the public. The rest of the Analog Bar Room would be open to the public. These two spaces can accommodate parties of 25-75 guests with a variety of layouts.

Private Events, in our Analog Bar Room, can host parties of 200+ guests and is based on availability (Monday through Wednesday 11 am-9pm, Thursday-Friday 11 am-4pm)

ROOFTOP BEER GARDEN

Our Rooftop Beer Garden accommodates private & semiprivate events. The setting presents a unique outdoor space with an unrivaled glimpse of downtown Phoenixville. This area is the perfect choice for small groups, up to 25 guests, who enjoy mingling and the outdoors.

ENTERTAINMENT

Background music is available in both spaces. Music, entertainment or amplification is at the discretion of our Events Manager.

Any additional music services are to be coordinated through Octave Event Group, a third-party service we use at Bistro on Bridge. Visit octaveeventgroup.com

PARKING

Additional metered spots, paid parking, and street parking are available. [Click here](#) to view Phoenixville Parking.

DECORATIONS

Guests may provide decorations that conform to all Bistro on Bridge requirements and fire codes. Placement & attachment of such must be coordinated with our Events Manager. Decorations are limited to table top, easel display and balloons. Affixing of anything with the use of nails, thumbtacks, glue, or staples to walls, floors, or ceilings is not permitted.

Confetti and glitter is not permitted as well and there is a \$100 clean up fee that will be automatically added to your bill for any decorations not disposed. Should you require extensive setup or furniture removal, there may be additional labor fees.

Bistro on Bridge is not responsible for any items left at the end of the event. Our Events Manager & staff will be happy to work with you and in personalizing your event.

For balloon designs, backdrops, & rentals visit Bloomin' Balloons at bloominballoonsdecor.com for pricing and inquiries.

HORS D' OEUVRES

Serves 25 Pieces

PHILLY CHEESESTEAK EGG ROLLS 90

Chipotle aioli

PROSCIUTTO WRAPPED ASPARAGUS 50

Peco Romano cheese, balsamic glaze

RISOTTO BALLS 65

Pesto aioli

FRIED SHRIMP 75

Bang Bang sauce

CAPRESE CROSTINI 85

Basil, fresh mozzarella, Roma tomatoes, balsamic drizzle, Crostini

CRISPY MOZZARELLA 95

Marinara, basil, peco romano cheese

CHILLED JUMBO SHRIMP 75

Cocktail sauce, old bay, lemon twists

CAULIFLOWER WINGS 40

Choice of two sauces (see Wing Sauce options below)

TRADITIONAL WINGS 50

Choice of two sauces (see Wing Sauce options below)

BONELESS WINGS 40

Choice of two sauces (see Wing Sauce options below)

WING SAUCES

Buffalo, BBQ, Asian BBQ, Bee Sting, Ranch, Blue Cheese

PARTY TRAYS

Serves 20-30 | 30-40 | 40-50

PRETZEL TRAY 80 | 110 | 140

Dijon mustard, beer cheese

SEASONAL CRUDITÉS 60 | 90 | 120

Grape tomatoes, carrots, broccoli, cauliflower, cucumbers, bell peppers, ranch dressing

BUFFALO CHICKEN DIP 80 | 120 | 160

Tortilla chips, vegetables

CHEESE BOARD 100 | 140 | 180

Swiss, smoked gouda, pepperjack, crackers, whole grain dijon, strawberries, pecans

ANTIPASTO 125 | 175 | 225

Salami, Prosciutto, fresh mozzarella, Provolone, artichoke hearts, pepperoncini, warm pita, roasted red peppers

FRUIT TRAY 60 | 90 | 120

Honeydew, grapes, cantaloupe, pineapple, strawberries

GARDEN SALAD 60 | 90 | 120

Mixed greens, tomatoes, carrots, cucumbers, choice of dressing

CAESAR SALAD 60 | 90 | 120

Romaine, parmesan cheese, seasoned croutons, creamy Caesar dressing

CHIPS & GUACAMOLE 60 | 90 | 120

Homemade guacamole with corn tortilla chips

*Add Pico De Gallo 20 | 30 | 40

SANDWICHES & WRAPS

Serves 20 pieces

HAMBURGER SLIDERS 90

Lettuce, tomato, Add Cheese +10

CRAB CAKE SLIDERS 130

Citrus remoulade, lettuce, tomato

CHICKEN CAESAR WRAP 125

Grilled chicken, romaine, parmesan, caesar dressing

BUFFALO CHICKEN WRAP 125

Buffalo sauce, ranch dressing, blend of cheeses, lettuce, tomatoes

GRILLED VEGETABLE WRAP 125

Seasonal vegetables, hummus

TURKEY CLUB WRAP 125

Bacon, provolone, romaine, tomatoes, garlic aioli

CAPRESE SANDWICH 110

Pesto aioli, basil, mozzarella, tomatoes, ciabatta

TURKEY & BRIE SANDWICH 125

Cranberry sauce, applewood smoked bacon, ciabatta

PESTO CHICKEN SANDWICH 125

Mozzarella, garlic spinach, pesto aioli, ciabatta

CUBANO SANDWICH 125

Marinated pork, black forest ham, swiss, dill pickle, mustard aioli

SHORT RIB SANDWICH 125

Provolone, caramelized onions, brioche roll

CRISPY CHICKEN SANDWICH 125

Bee sting sauce, apple slaw, pickles

SIDES

Serves 20 | 40

ONION RINGS 40 | 80**FRESH CUT FRIES 50 | 100****SWEET POTATO FRIES 60 | 120****PIZZA**

10" Pizzas (5 pies, serves 30 slices)

Cauliflower crust substitute \$10 per order Gluten Free

CHEESE 80

Marinara, blend of cheeses

CAPRESE 85

Pesto, tomatoes, mozzarella, basil

BUFFALO CHICKEN 85

Tomatoes, cheese blend, blue cheese drizzle

PEACH 95

Prosciutto, basil, honey ricotta, fresh mozzarella, balsamic reduction

**Not all ingredients are listed on the food menu.
Please alert the event manager of any food allergies.*

DINNER BUFFET

20 Guest minimum

(2) Entrees & (2) Sides \$28.95 | person

(3) Entrees & (2) Sides \$33.95 | person

Unlimited Coffee, Tea and Soft Drinks

Includes Mixed Greens or Caesar Salad & Rolls

CHICKEN PARMESAN

Free range, No hormones added ever

CHICKEN PICCATA

Free range, No hormones added ever

MEAT LASAGNA

VEGETABLE LASAGNA

SHORT RIBS

Red wine au jus

PORK MEDALLIONS

Bourbon chutney

BLACKENED CHICKEN BURRITO BOWL

Substitute blackened shrimp *+\$3.00 | PERSON*

TERIYAKI SALMON *+\$3.00 | PERSON*

CRAB CAKES *+\$3.00 | PERSON*

SIDES

VEGETABLE MEDLEY • ROASTED POTATOES • STEAMED RICE

FRESH CUT FRIES *+\$1.00 | PERSON*

KIDS BUFFET

\$10 | Child (Choose Any 3)

Unlimited soft drinks & juices

**BONELESS WINGS • SLIDERS • SPAGHETTI (RED OR ALFREDO SAUCE)
MACARONI & CHEESE • GRILLED CHEESE**

FAJITA BAR

Serves 20. Served with choice of flour tortillas, fajita vegetables, shredded lettuce, cheese, sour cream, limes, pico de gallo

BLACKENED CHICKEN 120

BLACKENED SHRIMP 140

STEAK 160

ADD RICE & BEANS 50

ADD GUACAMOLE 30

DESSERT PARTY TRAY

Serves 20-30 | 30-40 | 40-50

ASSORTED COOKIE TRAY 50 | 70 | 90

Chocolate Chip, Oatmeal Raisin, Snickerdoodle, and S'mores

STANDARD CAKE CUTTING FEE 25

Cake brought from an outside vendor, we will cut and plate
Premium Cake Cutting +15

**Not all ingredients are listed on the food menu.
Please alert the event manager of any food allergies.*

BRUNCH TRAYS

Serves 20-30 | 30-40 | 40-50

SEASONAL CRUDITÉS 60 | 90 | 120

Grape tomatoes, carrots, broccoli, cauliflower, cucumbers, bell peppers, ranch dressing

GARDEN SALAD 60 | 90 | 120

Mixed greens, tomatoes, carrots, cucumber, choice of dressing

ANTIPASTO 125 | 175 | 225

Salami, Prosciutto, fresh mozzarella, Provolone, artichoke hearts, pepperoncini, warm pita, roasted red peppers

FRUIT TRAY 60 | 90 | 120

Honeydew, grapes, cantaloupe, pineapple, strawberries

CHEESE BOARD 100 | 140 | 180

Swiss, smoked gouda, pepperjack, crackers, whole grain dijon, raspberry jam, strawberries, walnuts

BREAKFAST SANDWICHES & WRAPS

20 | Piece

BREAKFAST BURRITO 125

Chorizo, white onions, scallions, eggs, cheddar cheese, avocado, salsa verde

BACON, EGG & CHEESE CROISSANT 125

Chipotle ketchup

BREAKFAST QUESADILLA 70

Scrambled eggs, applewood smoked bacon, cheese blend, bell peppers, black beans, scallions, salsa verde

BRUNCH SIDES

FRIED EGGS (25 PIECES) 30

APPLEWOOD SMOKED BACON (25 PIECES) 30

SEASONED HOMEFRIES 30

BRUNCH BUFFET

Choice of 4 Brunch Items \$25.95 | person

Choice of 5 Brunch Items \$29.95 | person

Unlimited Coffee, Tea, and Juices Included

FRENCH TOAST

Served with Maple Syrup

FARMER'S SCRAMBLED EGGS

STRAWBERRY PARFAIT

Served with granola and vanilla yogurt

* Add Strawberries & Nutella *+\$1.00 / PERSON*

BELGIAN WAFFLES

Served with Maple Syrup

PEACH FLATBREAD

Prosciutto, basil, honey ricotta, fresh mozzarella, balsamic reduction

BREAKFAST BOWL

Seasoned homefries, roasted red pepper sauce, Applewood smoked bacon, scrambled eggs

BREAKFAST QUESADILLA

Scrambled eggs, applewood smoked bacon, cheese blend, bell peppers, black beans, scallions, salsa verde

APPLEWOOD SMOKED BACON

CHEESY HOMEFRIES

ASSORTED FRUIT TRAY

MIXED GREEN SALAD

CAESAR SALAD

BRUNCH COCKTAILS

3 HOUR OPEN BAR \$24 | PERSON

Mimosa, Bloody Mary & Peach Bellini

CONSUMPTION

Mimosa & Peach Bellini *\$7 | DRINK*

Bloody Mary *\$11 | DRINK*

CONSUMPTION

Server | Bartender will keep a running tab of all beverages consumed and add to the final bill. Options include soft drinks, coffee and tea, limited bar, full, or wine service.

OPEN BAR UNLIMITED PACKAGES

Unlimited House Wine, Beer & Premium Liquors

CASH BAR

Guests may order as they wish on their own individual tabs.

DRINK TICKETS

You may purchase any number of drink tickets per guest. (Prices are referenced under each package option per guest | per hour).

CUSTOMIZED BEVERAGE MENU

Customized drink menu available upon request prior to your event.

HOUSE HOSTED BAR

One Hour Open Bar \$21 | guest
Two Hour Open Bar \$28 | guest
Three Hour Open Bar \$35 | guest

BEER SELECTION

Budweiser • Bud Light • Coors Light • Michelob Ultra • Stella Atrous • Miller Lite • Corona Extra • Corona Light • Yuengling • Allagash White • Dogfish Head Slightly Mighty • Dogfish Head Sequench Ale • Fiddlehead IPA • Half Acre Daisy Cutter • New Belgium Fat Tire • New Trail Broken Heels

CIDERS | HARD SELTZERS

Angry Orchard • White Claw (Assorted Flavors)

WINE SELECTION

Proverb Winery: Cabernet • Pinot Grigio • Chardonnay • Merlot

HOUSE SPIRITS

Vodka • White Rum • Tequila • Gin • Whiskey

*Shots are not offered during any private or semi-private events
Guests must be 21+ with valid ID to order & consume alcoholic beverages*

PREMIUM HOSTED BAR

One Hour Open Bar \$24 | guest
Two Hour Open Bar \$32 | guest
Three Hour Open Bar \$40 | guest

CRAFT BEER CANS ROTATION

You can find a diverse selection of styles and breweries on our rotated list of can beers

BEER SELECTION

Budweiser • Bud Light, Coors Light • Guinness Draught Stout • Michelob Ultra • Stella Atrous • Miller Lite • Corona Extra • Corona Light • Yuengling • Allagash White • Athletic Run Wild IPA (Non-Alcoholic) • Dogfish Head Sequench Ale • Dogfish Head Slightly Mighty • Fiddlehead IPA • Half Acre Daisy Cutter • Great Lakes Edmund Fitzgerald Porter • New Belgium Fat Tire • New Trail Broken Heels • Sly Fox Helles Lager

CIDERS | HARD SELTZERS

Angry Orchard • White Claw (Assorted Flavors) • Downeast Cider House • Strongbow Cider • Surfside/Statesides (Assorted Flavors)

WINE SELECTION

Proverb Winery: Cabernet • Pinot Grigio
Chardonnay • Merlot

HOUSE SPIRITS

Vodka • White Rum • Tequila • Gin • Whiskey

PREMIUM SPIRITS

Captain Morgan Spiced Rum • Bacardi Rum • Jameson Irish Whiskey • Templeton Rye Whiskey • Tito's Handmade Vodka • Pinnacle Orange Vodka • Jose Cuervo Gold Tequila • Tanqueray Gin

TOP SHELF HOSTED BAR

One Hour Open Bar \$32 | guest
Two Hour Open Bar \$41 | guest
Three Hour Open Bar \$50 | guest

BEER SELECTION

Budweiser • Bud Light • Coors Light • Guinness Draught
Stout • Michelob Ultra • Stella Atrous • Miller Lite • Corona
Extra • Corona Light • Yuengling • Allagash Tripel • Allagash
White • Athletic Run Wild IPA (Non-Alcoholic) • Dogfish Head
Sequench Ale • Dogfish Head Slightly Mighty • Fiddlehead IPA
Great Lakes Edmund Fitzgerald • Half Acre Daisy Cutter • New
Belgium Fat Tire • New Trail Broken Heels • Sly Fox Helles
Lager • Weihenstephaner Hefeweiss

CIDERS | HARD SELTZERS

Angry Orchard • White Claw (Assorted Flavors) • Downeast
Cider House • Strongbow Cider • Surfside/Statesides (Assorted
Flavors)

WINE SELECTION

Cabernet • Pinot Grigio • Chardonnay • Merlot, *Hess
Collection* • Sauvignon Blanc, *Francis Coppola* Pinot
Noir • *Pascual Toso* Malbec, *Heinz Eifel* Riesling

HOUSE SPIRITS

Vodka • White Rum • Tequila • Gin • Whiskey

PREMIUM SPIRITS

Captain Morgan Spiced Rum • Bacardi Rum • Jameson Irish
Whiskey • Templeton Rye Whiskey • Tito's Handmade Vodka •
Smirnoff Orange Vodka • Jose Cuervo Gold Tequila • Tanqueray
Gin

TOP SHELF SPIRITS

Johnnie Walker Black • Knob Creek Bourbon &
Rye • Woodford Reserve Bourbon & Rye • Casamigos
Blanco • Hennessy • Teramana Blanco & Reposado • Bombay
Sapphire Gin • Maker's Mark Bourbon • Bluecoat Gin • Crown
Royal Whiskey • Grey Goose Vodka • Patron Silver

CLASSIC COCKTAILS

Old Fashioned or Negroni

SEASONAL SPECIALTY COCKTAILS

(Excludes Bistro Old Fashioned)

