

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

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 canceled, 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 to ensure every detail is carefully coordinated. On the day of your event, a dedicated Event Host will be present to assist with any questions or needs as they arise.

All events at Bistro on Bridge include tableware, a coat rack for guests, votive candles, a 120" projector screen with visual equipment available upon request, customized layout planning, and full setup and breakdown of the space to best suit your event.

Events held in our Analog Bar Room utilize eco-friendly, biodegradable plates and utensils as part of our commitment to sustainability. In our SweetWater Room, porcelain dinnerware and silverware are provided. Additional services and custom enhancements are available at an additional cost.

SPECIAL RENTAL FEE

Please contact our Events Manager for facility rental rates by space. Fees vary based on the room selected, day of the week, and event duration. Additional services may incur extra charges.

FOOD MENU

Prices do not include Pennsylvania sales tax of 6% or a 22% gratuity on food and beverage. Menu selections are subject to change based on seasonality and market availability.

Our Chef is happy to customize menu offerings and accommodate food allergies or special dietary needs within reasonable requests. Please consult with the Events Manager for available options and applicable pricing.

Final food and beverage selections must be submitted and approved by the Events Manager at least seven (7) days prior to the event date. Outside food and beverages are not permitted, with the exception of cakes or desserts.

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.

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. Please review pages 9-10 for details

FOOD & BEVERAGE MINIMUMS

Each party space has a food and beverage minimum based on the day of the week and time of day. If the minimum is not met through consumption, the remaining balance will be added to your final bill.

SWEETWATER ROOM

The SweetWater Room, located on the first floor, offers a warm private rustic setting. 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 Lounge + Shuffleboard Area and the Barrel Cocktail Area.

Semi-private events include a designated space roped off with stanchions, while the remainder of the Analog Bar Room remains open to the public. These areas can accommodate 25–75 guests with flexible layout options.

Private events may be booked Monday–Wednesday with full flexibility.

Thursday–Sunday bookings are available on a limited basis and are subject to seasonal availability and additional considerations.

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. All music, entertainment, and amplification are subject to approval by our Events Manager.

Any additional music services must be coordinated through our third-party provider, Octave Event Group. Please visit octaveeventgroup.com for more information.

PARKING

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

DECORATIONS

Guests may provide decorations that comply with all Bistro on Bridge policies and applicable fire codes. All decoration placement and attachment must be approved and coordinated in advance with our Events Manager. Permitted decorations are limited to tabletop décor, easel displays, and balloons.

Decorations may not be affixed to walls, floors, or ceilings using nails, thumbtacks, glue, staples, or any other adhesive materials. Confetti and glitter are not permitted. A \$100 cleanup fee will be automatically added to your final bill for any decorations not properly removed or for any damage incurred. Bistro on Bridge is not responsible for personal items left behind at the conclusion of the event.

Our Events Manager and staff are happy to assist in personalizing your event upon request. Please note that extensive setup, breakdown, or furniture removal may be subject to additional labor fees.

HORS D' OEUVRES

Serves 25 Pieces

PIMENTO DEVILED EGGS 45 🌿🥗

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

🥗 GLUTEN FRIENDLY 🌿 VEGETARIAN

**Not all ingredients are listed on the food menu.*

Please alert the event manager of any food allergies.

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

ARTICHOKE SPINACH DIP 80 | 120 | 160 🌿🥗

Tortilla chips, vegetables

CHEESE BOARD 100 | 140 | 180 🌿

Swiss, smoked gouda, pepper jack, crackers, whole grain dijon, strawberries, candied pecans

ANTIPASTO 125 | 175 | 225

Salami, Prosciutto, fresh mozzarella, Provolone, 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, seasoned croutons, 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 

MAC & CHEESE 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

HOT HONEY 95

Pepperoni, marinara, cheese blend, jalapeños

PEACH 95

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

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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

CHICKEN PINEAPPLE FRIED RICE

Bell peppers, red onions, ginger soy, crushed peanuts, mint, scallions

MEAT LASAGNA

VEGETABLE PRIMAVERA 🌿

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 🌿🍷

CILANTRO LIME 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 DESSERT SHOOTERS 60 🌿

Brownie, Oreo Cookie & Key Lime (20 | 3oz Servings)

ASSORTED COOKIE TRAY 50 | 70 | 90 🌿

Chocolate Chip, Oatmeal Raisin, Snickerdoodle & 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, seasoned croutons, 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, pepper jack, crackers, whole grain dijon, strawberries, toasted pecans

BRUNCH SWEET & SAVORY

20 | Piece

PIMENTO DEVILED EGGS 35 🌿🍷

FRENCH TOAST STICKS 35 🌿

Cinnamon sugar

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

SEASONED HOMEFRIES 30 🌿🍷

FRIED EGGS 25 🌿🍷

APPLEWOOD SMOKED BACON 25 🍷

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 🌿🍷

BELGIAN WAFFLES 🌿

Served with Maple Syrup

STRAWBERRY 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

Coors Light • Michelob Ultra • Stella Atrois • Miller Lite • Corona Extra • Corona Light • Yuengling • Allagash White • Athletic Run Wild IPA (Non-Alcoholic) • Athletic Upside Dawn Golden Ale (Non-Alcoholic) • Dogfish Head 30 Minute IPA • Dogfish Head Seaquench Ale • New Belgium Fat Tire • New Trail Broken Heels

CIDERS | HARD SELTZERS

Angry Orchard

WINE SELECTION

Proverb Winery: Cabernet • Pinot Grigio • Chardonnay

HOUSE SPIRITS

Vodka • White Rum • Tequila • Gin • Whiskey

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

Coors Light • Guinness Draught Stout • Michelob Ultra • Stella Atrois • Miller Lite • Corona Extra • Corona Light • Yuengling • Allagash White • Athletic Run Wild IPA (Non-Alcoholic) • Athletic Upside Dawn Golden Ale (Non-Alcoholic) • Dogfish Head Seaquench Ale • Dogfish Head 30 Minute IPA • Great Lakes Edmund Fitzgerald Porter • New Belgium Fat Tire • New Trail Broken Heels • Sly Fox Helles Lager

CIDERS | HARD SELTZERS

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

WINE SELECTION

Proverb Winery: Cabernet • Pinot Grigio • Chardonnay

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 \$60 | guest

BEER SELECTION

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) • Athletic Upside Dawn Golden Ale (Non-Alcoholic) • Dogfish Head Seaquench Ale • Dogfish Head 30 Minute IPA • Great Lakes Edmund Fitzgerald • New Belgium Fat Tire • New Trail Broken Heels • Sly Fox Helles Lager • Weihenstephaner Hefeweiss

CIDERS | HARD SELTZERS

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

WINE SELECTION

Cabernet • Pinot Grigio • Chardonnay • *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)

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

