

# BISTRO

 ON BRIDGE 

RESTAURANT | BEER GARDEN

## EVENT MENU & PACKAGES

OUR PLACE. **YOUR SPACE.**

212 BRIDGE STREET PHOENIXVILLE PA 19460 • **610-935-7141** • [BISTROONBRIDGE.COM](http://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\*\*](mailto: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

## 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) five business 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.

## 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 our SweetWater Room & Analog Bar Room. 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](http://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.

## HORS D' OEUVRES

Serves 25 Pieces

### PHILLY CHEESESTEAK EGG ROLLS 85

Chipotle aioli

### PROSCIUTTO WRAPPED ASPARAGUS 50

Peco Romano cheese

### RISOTTO BALLS 60

Pesto aioli

### FRIED SHRIMP 70

Bang Bang Sauce

### CAPRESE CROSTINI 85

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

### CRISPY MOZZARELLA 85

Marinara, basil, peco romano cheese

### CRISPY RIBS 70

Asian BBQ sauce, cilantro

### CHILLED JUMBO SHRIMP 60

Cocktail sauce, old bay, lemon twists

### BATTERED CAULIFLOWER BITES 30

General Tso's dipping sauce

### 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

*\*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 | 105 | 130

Dijon Mustard, Beer cheese

### SEASONAL CRUDITÉS 60 | 90 | 120

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

### BUFFALO CHICKEN DIP 80 | 120 | 160

Tortilla chips, vegetables

### CRAB DIP 95 | 143 | 190

Toasted bread points, vegetables

### CHEESE BOARD 100 | 140 | 180

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

### ANTIPASTO 125 | 175 | 225

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

### FRUIT TRAY 60 | 90 | 120

Watermelon, cantaloupe, pineapple, strawberries

### GARDEN SALAD 60 | 90 | 120

Mixed greens, tomatoes, carrots, cucumber, onions (served on side), choice of dressing

### CAESAR SALAD 60 | 90 | 120

Romaine, parmesan cheese, seasoned croutons, creamy Caesar dressing

### CHIPS & PICO DE GALLO 30 | 60 | 90

Homemade salsa and corn tortilla chips

\*Add Queso dip 25 | 50 | 75

### CHIPS & GUACAMOLE 80 | 110 | 140

Homemade guacamole with corn tortilla chips

\*Add Pico De Gallo 30 | 60 | 90

## SANDWICHES & WRAPS

Serves (20) pieces

### HAMBURGER SLIDERS 90

Lettuce, tomato, Add Cheese + 10

### CRAB CAKE SLIDERS 110

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, Roma tomato, garlic aioli

### CAPRESE SANDWICH 100

Pesto aioli, basil, mozzarella, Roma tomato, 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

### BISTRO DIP SANDWICH 125

Short rib, caramelized onions, provolone & Gruyere cheeses, garlic horseradish aioli, red wine au jus, cuban roll

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

## SIDES

Serves 20 | 40

### BEER BATTERED FRIES 35 | 70

### ONION RINGS 40 | 80

### FRESH CUT FRIES 50 | 100

### SWEET POTATO FRIES 50 | 100

### TRUFFLE FRESH CUT FRIES 60 | 120

## PIZZA

10" Pizzas (5 pies, serves 30 slices)

Cauliflower crust substitute \$10 per order Gluten Free

### CHEESE 60

Marinara, blend of cheeses

### MARGHERITA 65

Pesto, Roma tomatoes, mozzarella, basil

### SHIITAKE 75

Parmesan cream sauce, cheese blend, caramelized onions, truffle zest

### FENNEL SAUSAGE 70

Marinara, cheese blend, bell peppers, red onion

### PROSCIUTTO & ARUGULA 70

Blend of cheeses, balsamic reduction

## 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 and Rolls

### CHICKEN PARMESAN

*Free range, No hormones added ever*

### CHICKEN PICCATTA

*Free range, No hormones added ever*

### PESTO VEGETABLE LASAGNA

### ROASTED RED PEPPER BRAISED SHORT RIB

### MAPLE GLAZE PORK MEDALLIONS

### CHICKEN TIKKA MASALA

Substitute chickpeas (no charge)

### BLACKENED SHRIMP BURRITO BOWL *+\$3.00 | PERSON*

### ORANGE GINGER GLAZED SALMON *+\$3.00 | PERSON*

### ROAST BEEF WITH RED WINE AU JUS *+\$3.00 | PERSON*

### CRAB CAKES *+\$3.00 | PERSON*

## SIDES

ROASTED ASPARAGUS • MASHED POTATOES • ROASTED POTATOES

BROWN SUGAR GLAZED CARROTS • BROCCOLI • BEER BATTERED FRIES •

ROASTED CAULIFLOWER • FRESH CUT FRIES (ADD \$1 | PERSON)

## KIDS BUFFET

\$10 | Child (Choose Any 3)

Unlimited soft drinks & juices

**BONELESS WINGS • MACARONI & CHEESE • CORN DOGS • GRILLED CHEESE • SPAGHETTI**

## FAJITA BAR

Serves 20. Served with choice of corn tortillas or rice & beans, fajita vegetables, shredded lettuce, cheese, sour cream, limes, pico de gallo

### SHRIMP 160

### BLACKENED CHICKEN 160

### PORK 160

### ADD GUACAMOLE 30

## DESSERT PARTY TRAY

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

### CINNAMON CHURROS 50 | 70 | 90

Chocolate drizzle

### ASSORTED TRAY 80 | 105 | 130

Chocolate walnut caramel bar, espresso brownie, pecan chocolate chunk bar, raspberry bar, cinnamon churro bite

### LEBUS COOKIES TRAY 50 | 70 | 90

Choice of Peanut Butter, Chocolate Chip, Oatmeal Raisin, or assorted

### CAKE CUTTING FEE 25

When a cake is brought from an outside vendor, we will cut and plate



**BRUNCH TRAYS**

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

**MINI LEBUS CROISSANTS 50 | 70 | 90**

Butter, raspberry jam

**MINI LEBUS DANISHES 50 | 70 | 90**

Assorted flavors

**SEASONAL CRUDITÉS 60 | 90 | 120**

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

**GARDEN SALAD 60 | 90 | 120**

Mixed greens, tomatoes, carrots, cucumber, onions (served on side), choice of dressing

**ANTIPASTO 125 | 175 | 225**

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

**FRUIT BOWL 60 | 90 | 120**

Watermelon, cantaloupe, pineapple, strawberries

**CHEESE BOARD 100 | 140 | 180**

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

**BREAKFAST SANDWICHES & WRAPS**

20 | Piece

**BREAKFAST BURRITO 125**

Chorizo, white onions, green chillies, scallions, eggs, cheddar cheese, avocado, salsa verde, homefries

**BACON, EGG & CHEESE CROISSANT 125****BREAKFAST FLATBREAD (5) 70**

Scrambled eggs, sausage, cheese blend, scallions

**BRUNCH SIDES****FRIED EGGS (25 PIECES) 30****APPLEWOOD SMOKED BACON (25 PIECES) 30****SEASONED HOMEFRIES 30****BRUNCH BUFFET**

Choice of 4 Brunch Items \$23.95 | person

Choice of 5 Brunch Items \$27.95 | person

Unlimited Coffee, Tea, and Juices Included

**BISCUIT & SAUSAGE GRAVY****FARMER'S SCRAMBLED EGGS****BELGIUM WAFFLES**

Served with Maple Syrup

**MIX BERRY PARFAIT**

Served with granola and vanilla yogurt

**BREAKFAST BOWL**

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

**BREAKFAST FLATBREAD**

Scrambled eggs, sausage, cheese blend, scallions

**SAUSAGE & PEPPERS****APPLEWOOD SMOKED BACON****CHEESY HOMEFRIES****ASSORTED FRUIT BOWL****MIXED GREEN SALAD****CAESAR SALAD****BRUNCH COCKTAILS****3 HOUR OPEN BAR \$24 / PERSON**

Mimosa, Bloody Mary &amp; Peach Bellini

**CONSUMPTION**

Mimosa &amp; 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 Atrois, Miller Lite, Corona, 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

## 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 Atrois, Miller Lite, Corona, 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), Citizen Cider Unified Press, Happy Dad Seltzers (assorted flavors), Strongbow Cider, Surfside Iced Tea & Vodka

### 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 Atrois, Miller Lite, Corona, 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), Citizen Cider Unified Press, Strongbow Cider, Surfside Iced Tea & Vodka

## 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

Sazerac or Negroni

## SEASONAL SPECIALTY COCKTAILS

(Excludes Bistro Old Fashioned)



