



EVENT MENU & PACKAGES

OUR PLACE. **YOUR SPACE.**

Thank you for your interest in hosting with Bistro on Bridge.

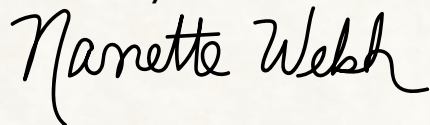
If you're looking for an inventive food menu, inspiring atmosphere and a memorable experience, then you have made the right choice with Bistro on Bridge!

In response to COVID-19, customer safety, satisfaction and health, in conjunction with making sure your event is unforgettable, remain our top priorities. Our entire establishment and staff are following all the CDC guidelines to be fully compliant for social distancing & sanitization.

Bistro on Bridge offers a variety of dining options, accommodating parties and receptions, ranging in size from 10 to 40 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!

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



Nanette Welsh
Event Manager



PARTY PLANNING

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 Ivory linens, tableware, coat rack for guests, cake cutting, 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.



PARTY PLANNING

MENU

Prices do not include Pennsylvania sales tax of 6%, or 20% 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 (5) 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 20% 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.

ROOMS & SPACES

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 40 guests with a variety of table and banquette 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 25-100 guests with a variety of layouts.

Private Events, in our Analog Bar Room, can host parties of 200+ guests and is based on availability.



Bistro
ON BRIDGE

ROOMS & SPACES



ROOFTOP BEER GARDEN

Our Rooftop Beer Garden accommodates private and 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 & MUSIC

Background music is available in both our SweetWater Room and 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

DECORATIONS

Guests may provide decorations that conform to all Bistro on Bridge requirements and fire codes. Placement and attachment of such must be coordinated with our Special 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. 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.

PARKING

Valet service, offered through Veloce Valet, LLC a third-party operation, is available upon request at an additional cost. Additional metered spots, paid parking, and street parking are available. [Click here](#) to view Phoenixville Parking.

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MENU ITEMS

HORS D' OEUVRES

Serves 25 Pieces

Philly Cheesesteak Egg Rolls 75

Chipotle aioli

Prosciutto Wrapped Asparagus 40

Peco Romane cheese

Risotto Balls 50

Pesto aioli

Parmesan Chicken Bites 35

Marinara sauce

Caprese 65

Basil, fresh mozzarella, Roma tomatoes, black olives

Mini Crab Cakes 80

Cocktail sauce

Buffalo Wings 30

Flavors available upon request

Boneless Wings 25

Flavors available upon request

Crispy Mozzarella 80

Fire roasted tomato marinara

Crispy Ribs 65

Asian BBQ sauce, cilantro

Chilled Shrimp 50

Cocktail sauce, butter, old bay

Filet Bruschetta 95

Caramelized onions, crispy prosciutto, blue cheese, tarragon butter

Battered Cauliflower Bites 30

Flavors available upon request

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



MENU ITEMS

PARTY TRAYS

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

Crudités 50 | 75 | 100

Fresh vegetables with variety of dips

Cheese & Fruit 100 | 140 | 180

Cheeses, fresh fruit, crackers and savory dip

Antipasto 125 | 175 | 225

Marinated meats, vegetables and cheese

Crab Dip 100 | 140 | 180

Crackers, pita and fresh vegetables

Garden Salad 60 | 90 | 120

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

Chips and Salsa 30 | 45 | 60

Homemade salsa and corn tortilla chips

PIZZA

10" Pizzas (5 pies, serves 30 slices)

Cheese 55

Marinara, blend of cheeses

Margherita 60

Pesto, Roma tomatoes, mozzarella, basil

Buffalo Chicken 60

Buffalo sauce, mozzarella, blue cheese crumbles

Short Rib 60

Caramelized onions, sharp cheddar, provolone, spicy BBQ sauce

Prosciutto & Arugula 60

Blend of cheeses, balsamic reduction

*Cauliflower crust substitute \$10 per order
Gluten Free*

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Bistro
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MENU ITEMS

SANDWICHES & WRAPS

Serves (20) pieces

Chicken Caesar Wrap 90

Grilled chicken, romaine, parmesan and caesar dressing

Buffalo Chicken Wrap 90

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

Grilled Vegetable Wrap 90

Broccoli, roasted red peppers, artichokes, sautéed onions, mushrooms, zucchini, goat cheese or hummus (vegan)

Caprese Panini 100

Pesto aioli, basil, mozzarella, Roma tomatoes

Turkey & Brie Panini 100

Cranberry sauce, applewood smoked bacon

Pesto Chicken Sandwich 100

Mozzarella, garlic spinach, pesto aioli

Cubano Sandwich 100

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

Short Rib Sandwich 100

Provolone, caramelized onions

BBQ Pulled Pork 100

Apple slaw, cheddar cheeses

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BUFFETS

BUILD YOUR OWN BUFFET

(2) Entrees & (2) Sides \$27.95/person
(3) Entrees & (2) Sides \$32.95/person

Unlimited Coffee, Tea, and Soft Drinks
Includes Mixed Greens or Caesar Salad
and Rolls

ENTREES

Chicken Alfredo Pasta
Chicken Parmesan
Chicken Piccata
Grilled Pork Medallions
Short Rib
Lasagna (meat or pesto
vegetable)

PREMIUM ENTREES

add \$3/person

Roast Beef
Prosciutto Wrapped Chicken
Crab Cakes
Shrimp & Crab Stuffed
Portabella Mushrooms
Salmon

SIDES

Roasted Asparagus
Mushroom Cauliflower Risotto
Truffle Mashed Potatoes
Roasted Potatoes
Brown Sugar Glazed Carrots
Broccoli
Green Bean Almondine
Beer Battered Fries
Fresh Cut Fries (add \$1/guest)
Truffle Fries (add \$2/guest)

DESSERT BUFFET

\$8/person

White Chocolate Pecan
Cheesecake Balls
Caramel drizzle

Cinnamon Churros
Spicy Mexican chocolate, dulce de
leche, raspberry dipping sauces

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of any food allergies.*

BUFFETS

BRUNCH BUFFET

(2) Entrees & (2) Sides \$18.95/person
(3) Entrees & (2) Sides \$22.95/person

Unlimited Coffee, Tea, and Juices
Includes Assorted Fruit

ENTREES

Biscuit & Sausage Gravy

Scrambled Eggs

Bistro Skillet

Asparagus, scallions, dill, goat cheese, fried egg, potato hash
or
Chorizo, yellow onion, diced pepper, potato hash, diced tomato, Cotija cheese, fried egg

Croque Monsieur

Ham, gruyere cheese, bechamel sauce

Coconut Pancakes

Blackberry syrup

French Toast

Brown sugar pecan topping, blackberry syrup, whipped cream

SIDES

Sausage

Bacon

Potato Hash

Roasted Potatoes

Roasted Tomatoes

KIDS BUFFET

\$10 per child (Choose Any 3)
20 Guest minimum

Unlimited Soft Drinks & Juices

Boneless Wings

Macaroni & Cheese

Corn Dogs

Grilled Cheese

Spaghetti

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BEVERAGES

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 (Prices are referenced under each package option per guest/per hour).

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.

BRUNCH COCKTAILS

Bottomless \$22 per guest

Mimosa, Bloody Mary & Peach Bellini

Consumption

Mimosa & Peach Bellini (\$7/drink)

Bloody Mary (\$11 per drink)

CUSTOMIZED BEVERAGE MENU

Customized drink menu available upon request prior to your event.



BEVERAGES

ANALOG BAR ROOM & SWEETWATER ROOM

Shots are not offered during any private or semi-private events.

HOUSE HOSTED BAR

One Hour Open Bar \$17/guest

Two Hour Open Bar \$24/guest

Three Hour Open Bar \$31/guest

Domestic/Import Cans

Miller Lite, Corona, Corona Light, Yuengling, Saint Archer

Craft Beer Cans

Allagash White, Sly Fox Helles Lager, Mainstay Independent Poplar Pils, Mainstay Independent Bowline

Wine Selection

Proverb Winery: Cabernet, Pinot Grigio, Chardonnay, Merlot

House Spirits

Vodka, White Rum, Tequila, Gin, Whiskey



BEVERAGES

PREMIUM HOSTED BAR

One Hour Open Bar \$22/guest
Two Hour Open Bar \$29/guest
Three Hour Open Bar \$36/guest

Domestic/Import Cans

Miller Lite, Corona, Corona Light,
Yuengling, Saint Archer

Craft Beer Cans

Sly Fox Brewery Helles Lager, Pikeland
Pils

Mainstay Independent Bowline IPA,
Poplar Pils

Cigar City Brewery Jai Alai IPA, Florida
Cracker Witbier

Dogfish Head Slightly Mighty, Half Acre
Daisy Cutter, New Belgium Fat Tire

Ciders/Hard Seltzers

White Claw (Assorted Flavors), Citizen
Cider Unified Press

Wine Selection

Proverb Winery: Cabernet, Pinto 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

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BEVERAGES

TOP SHELF HOSTED BAR

One Hour Open Bar \$27/guest
Two Hour Open Bar \$34/guest
Three Hour Open Bar \$41/guest

Domestic/Import Cans

Miller Lite, Corona, Corona Light,
Yuengling, Saint Archer

Craft Beer Cans

All Rotating Craft Beers
(refer to can craft beer list)

Ciders/Hard Seltzers

White Claw (Assorted Flavors), Citizen
Cider Unified Press

Wine Selection

Proverb Winery: Cabernet, Pinot Grigio,
Chardonnay, Merlot, Lobster Reef
Sauvignon Blanc, J Vineyards Pinot Noir

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 Spirits

Maker's Mark Bourbon, Bluecoat Gin,
Crown Royal Whiskey, Grey Goose
Vodka, Pyrat Rum, Patron Tequila

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