



Private Dining Menus

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WELCOME TO THE PHOENICIAN TAVERN

Menus change seasonally to feature the best quality available.
Vegetarian or gluten-free entrée options available with advance order.

All beverage is charged on consumption.
Open bar is available through the service team.

Maximum 50 people.
Event ++: 8.6% tax and 20% gratuity applies to food & beverage charges.
Room Rental Fee + tax applies for event set up.
A.V., floral, décor available for order.

THE PHOENICIAN

6000 E Camelback Rd (1st floor) Scottsdale, AZ 85251
Restaurant Event Sales Manager: Elena.Torres@LuxuryCollection.com
480 214 7870

THE PHOENICIAN TAVERN – PRIVATE DINING

HORS D'OEUVRES SELECT 3 - \$19 PER PERSON | SELECT 4 - \$25 PER PERSON | SELECT 5 - \$31 PER PERSON
PASSED BY SERVER | 1.5 PIECES PER PERSON OF EACH SLECTION

COLD

“B.L.T.” LETTUCE WRAP

pork belly, blue cheese, tomato, chive, lettuce cup

CRAB SALAD WONTON CUP

creamy citrus dressing, fresh herbs, crispy wonton

AHI TUNA TOSTADA

avocado mousse, marinated cucumber, crispy tortilla

SMOKED WAGYU TRI TIP BRUSCHETTA

five onion spread, ale mustard, toasted baguette

HOT

NASHVILLE HOT FRIED CHICKEN OYSTER

dill pickle chip, buttermilk ranch

SMOKED CHICKEN CROQUETTE

house bbq sauce

KALE & ARTICHOKE BRUSCHETTA

parmesan cheese, toasted baguette

FINGERLING POTATO 3 PORK POUTINE

crispy potato, cheese curd, gravy

LOCAL MINI CORN DOG

ale mustard

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SPRING 2019

THE PHOENICIAN TAVERN – PRIVATE DINING

2-COURSE PLATED LUNCH \$38 PER PERSON

INCLUDES ICED TEA & ICE WATER | INCLUDES CHIPS & FIRE ROASTED SALSA, AND BLISTERED SNAP PEAS

ENTRÉES

select four

AZ CHICKEN COBB SALAD

avocado, black beans & corn, eggs, cotija cheese,
red pepper ranch dressing

“BLT” WEDGE WITH GRILLED CHICKEN

wedges of lettuce, smoked heirloom tomato, red onion,
pork belly, blue cheese dressing

THE PLAYERS CLUB WITH TAVERN FRIES

grilled chicken, bacon, guacamole, pepper jack cheese,
red pepper mayo, sourdough *

SALMON SANDWICH WITH TAVERN FRIES

arugula, heirloom tomato, lemon curry mayo, toasted dill bread *

TAVERN BURGER WITH TAVERN FRIES

prime beef, melted cheddar, smoked mayo, l.t.o. & dill pickle *

BLACK BEAN BURGER WITH TAVERN FRIES

green chili mayo, poblano pepper, Oaxaca cheese, guacamole

DESSERT

select one

CHOCOLATE STOUT CAKE

chocolate mousse & stout cream

CARROT CAKE

pineapple & whipped cream cheese

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THE PHOENICIAN TAVERN – PRIVATE DINING

3-COURSE PLATED DINNER \$55 PER PERSON
INCLUDES ICED TEA & ICE WATER

STARTERS

select one

TOMATO BISQUE

V • avocado, served with grilled cheese croutons

PUB SALAD

mustard vinaigrette

AZ COBB SALAD

avocado, black beans & corn, eggs, cotija cheese,
red pepper ranch dressing

ENTRÉES

select three

WOOD FIRED HALF CHICKEN

brussel sprout coleslaw

SMOKED SPARE RIBS, 6 BONES

cranberry snap pea salad, warm honey cornbread,
chipotle BBQ

ANGUS N.Y. STRIP STEAK

12Oz. • tavern fries, house steak sauce

ROASTED SALMON*

lemon & herb local grains

DESSERT

select one

CHOCOLATE STOUT CAKE

chocolate mousse & stout cream

CARROT CAKE

pineapple & whipped cream cheese

WARM BEIGNETS

hot chocolate fondue

4-COURSE PLATED

ADD APPETIZERS "FOR THE TABLE"

\$10 PER PERSON ADDITIONAL

select two

KALE & ARTICHOKE DIP

V • warm corn chips

PORK POUTINE "SMOTHERED FRIES"

white sausage gravy, melted cheese curds
& smoked pork belly, pickled pepper, scallion

LEMON PEPPER CALAMARI & SHRIMP

tempura battered butternut squash
& sweet peppers with harissa dip

CRAZY GOOD PRETZELS

V • pale ale cheddar fondue & house mustard

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THE PHOENICIAN TAVERN – PRIVATE DINING

BUFFET

\$60 PER PERSON

SERVICE IS 90 MINUTES IN LENGTH | MINIMUM 30 GUESTS REQUIRED

SALADS

select two

PUB SALAD

mustard vinaigrette

AZ COBB SALAD

avocado, black beans & corn, eggs, cotija cheese,
red pepper ranch dressing

B.L.T. WEDGE

wedges of lettuce, smoked heirloom tomato, red onion,
pork belly, blue cheese dressing

SIDES

select two

TAVERN FRIES

garlic & parmesan

SWEET POTATO FRIES

maple Thai chili dip

SPICY FRIED DILL PICKLES

buttermilk ranch

BRUSSELS SPROUTS SLAW

brussels sprouts, cabbage, sweet peppers,
vinegar dressing

“HAND HELD”

select three | each additional \$10 per person

TAVERN BURGER*

prime beef, melted cheddar, smoked mayo, l.t.o. & dill pickle

PATTY MELT*

prime beef, Swiss cheese, thousand island, Phoenician ale braised onions,
girdle marble rye

SMOKEHOUSE BURGER*

house blend prime beef & Neuskie's bacon, Copper City bourbon onions,
BBQ sauce, smoked gouda

BLACK BEAN BURGER

green chili mayo, poblano pepper, Oaxaca cheese, guacamole

CRAB ROLL

lemon & parsley dressing, avocado, watercress, buttered toasted dill bun

MINI HOT DOG

brioche bun

THE PLAYERS CLUB

grilled chicken, bacon, guacamole, pepper jack cheese, red pepper mayo, sourdough

SALMON SANDWICH*

arugula, heirloom tomato, lemon curry mayo, toasted dill bread

DESSERT

CHOCOLATE STOUT CAKE

chocolate mousse & stout cream

CARROT CAKE

pineapple & whipped cream cheese

WARM BEIGNETS

hot chocolate fondue

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THE PHOENICIAN TAVERN – PRIVATE DINING

TAVERN BARBEQUE BUFFET \$68 PER PERSON

SERVICE IS 90 MINUTES IN LENGTH | MINIMUM 30 GUESTS REQUIRED

SALADS

PUB SALAD

mustard vinaigrette

B.L.T. WEDGE

wedges of lettuce, smoked heirloom tomato, red onion, pork belly, blue cheese dressing

BRUSSELS SPROUTS SLAW

brussels sprouts, cabbage, sweet peppers, vinegar dressing

SIDES

MAC N CHEESE

V • garganelli pasta, buttered crumb topping

CORN BREAD

maple butter

WARM LOCAL GRAINS

lemon & herb

ENTRÉES

select two | each additional \$12 per person

CHICKEN WINGS

green chili hot sauce

WOOD FIRED HALF CHICKEN

SMOKED SPARE RIBS

house bbq sauce

ROASTED SALMON*

house bbq sauce

DESSERT

CHOCOLATE STOUT CAKE

chocolate mousse & stout cream

CARROT CAKE

pineapple & whipped cream cheese

HOT APPLE PIE

cheddar crust with vanilla ice cream

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THE PHOENICIAN TAVERN – PRIVATE DINING

GOLF BUFFET \$35 PER PERSON | INCLUDES ICED TEA & ICE WATER
SERVICE IS 90 MINUTES IN LENGTH | MINIMUM 16 GUESTS REQUIRED

ENTRÉES

*select two
additional 3rd option \$7 per person*

ALL BEEF HOT DOGS
BEEF BURGERS*
GRILLED CHICKEN BREAST

ACCOMPANIMENTS

SWISS CHEESE
CHEDDAR CHEESE
AMERICAN CHEESE

LETTUCE
TOMATOES
RED ONION
PICKLES

MUSTARD
KETCHUP
RELISH

SIDES

MIXED GREENS SALAD
cherry tomatoes, cucumber, carrot
RANCH DRESSING
MUSTARD VINAIGRETTE

VARIOUS BAGS OF KETTLE CHIPS

COOKIE PLATTER

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