PCG
lunch brunch dinner

PRIVATE DINING & CELEBRATIONS

Phoenix City Grille

Eat well. Raise a glass. Celebrate often.

5816 N. 16TH STREET · PHOENIX, ARIZONA · 602.510.7174



WELCOME

Great food has a way of bringing people together



We're glad you're here. Our team is dedicated to creating an event that feels effortless, memorable and uniquely yours.

A Central Phoenix institution since 1997. Four private and semi-private spaces sit off the main dining room, each served by the same kitchen and the same wood-fired grill that built the restaurant. Next door, our bourbon bar Still & Barrel is available as an exclusive buyout. Every menu is a starting point. All are fully customizable, and you'll work with one person from your initial inquiry through the final check.

4	40	1997
PRIVATE AND SEMI-PRIVATE SPACES	SEATED IN OUR LARGEST ROOM	SERVING CENTRAL PHOENIX SINCE

The spaces

Four rooms, four characters. Capacities vary for presentation-style seating. Minimums vary by room, date and season, and we are happy to prepare a quote for your date.



The East Room

UP TO 12 AT ONE TABLE

The right size for a board lunch, a family birthday, or any dinner where everyone should be able to hear each other.

Flat screen television · Access to the bar and patio



The West Room

UP TO 28 · 20 AT ONE TABLE

Fully enclosed, with its own restroom and its own volume and temperature control. Our room of choice for presentations.

Ceiling-mounted projector and screen · Private restroom



East + West Combined

28 AT ONE TABLE · UP TO 40 SEATED

Both rooms opened into one. The only space that holds forty with room for a reception and a bar.

Ceiling-mounted projector and screen · Private restroom



The Balcony

14 AT ONE TABLE · 20 AT TWO

Raised above the main dining room. Not a closed room, but far more privacy than a standard table.

Views over the dining room · Complimentary Wi-Fi

PRIX FIXE

Lunch

Guests choose for themselves from a printed menu at each place setting. Every tier includes all courses listed and a refillable non-alcoholic beverage.

ONE COURSE

$24 PER GUEST

LUNCH SELECTION

Bethany Home Salad GF

Mixed greens, roasted chicken, hard-cooked egg, honey lime vinaigrette, peanut sauce, crispy tortilla strips

Chicken Caesar Salad

Grilled chicken, romaine, heirloom tomatoes, garlic croutons, Romano, green chile citrus dressing

Crispy Eggplant Sandwich V

Arugula, tomato jam, herbed goat cheese, vine-ripened tomatoes on Noble Bread brioche. Served with french fries or coleslaw

P.C.G. Pasta

Sautéed chicken, penne, Mount Hope sun-dried tomatoes, broccoli, roasted garlic Chardonnay cream, Romano. Available vegan or vegetarian

Tillamook Cheddar Burger

Fresh ½ lb. ground chuck, lettuce, tomato, onion, pickle chips on Noble Bread brioche. Served with french fries or coleslaw



TILLAMOOK CHEDDAR BURGER

PRIX FIXE

Lunch

TWO COURSES

$30 PER GUEST

CHOICE TO START

House Salad

Mixed greens, onions, cucumbers, carrots and heirloom tomatoes, sherry vinaigrette or buttermilk dressing on the side

Romaine Salad

Romaine, heirloom tomatoes, garlic croutons and Romano, tossed with green chile citrus dressing

Soup of the Day

LUNCH SELECTION

Bethany Home Salad GF

Mixed greens, roasted chicken, hard-cooked egg, honey lime vinaigrette, peanut sauce, crispy tortilla strips

House Smoked Turkey Sandwich

Pesto aioli, avocado, piquillo peppers, leaf lettuce, vine-ripened tomato, onion on Noble Bread seeded multigrain. Served with french fries or coleslaw

P.C.G. Pasta

Sautéed chicken, penne, Mount Hope sun-dried tomatoes, broccoli, roasted garlic Chardonnay cream, Romano. Available vegan or vegetarian

Tillamook Cheddar Burger

Fresh ½ lb. ground chuck, lettuce, tomato, onion, pickle chips on Noble Bread brioche. Served with french fries or coleslaw

Vegetable Platter GF · V

Roasted butternut squash, asparagus, harissa carrots, fingerling potatoes, chimichurri, apple salad, balsamic reduction

PRIX FIXE

Lunch

THREE COURSES

$34 PER GUEST

CHOICE TO START

Orchard Salad

Mixed greens, onions, strawberries, cucumbers, shaved fennel and toasted almonds, sherry vinaigrette

Romaine Salad

Hearts of romaine, garlic croutons, grape tomatoes and Pecorino Romano, tossed with green chile citrus dressing

Soup of the Day

LUNCH SELECTION

Bethany Home Salad GF

Mixed greens, roasted chicken, hard-cooked egg, honey lime vinaigrette, peanut sauce, crispy tortilla strips

House Smoked Turkey Sandwich

Pesto aioli, avocado, piquillo peppers, leaf lettuce, vine-ripened tomato, onion on Noble Bread seeded multigrain. Served with french fries or coleslaw

P.C.G. Pasta

Sautéed chicken, penne, Mount Hope sun-dried tomatoes, broccoli, roasted garlic Chardonnay cream, Romano. Available vegan or vegetarian

Tillamook Cheddar Burger

Fresh ½ lb. ground chuck, lettuce, tomato, onion, pickle chips on Noble Bread brioche. Served with french fries or coleslaw

DESSERT

Vanilla Bean Ice Cream

Topped with house-made caramel

Brioche Bread Pudding

Jack Daniel's whiskey lime cream sauce, house-made caramel

PRIX FIXE

Dinner

Four tiers, each a complete menu.

THREE COURSES

$48 PER GUEST

CHOICE TO START

House Salad

Mixed greens, onions, cucumbers, carrots and heirloom tomatoes, sherry vinaigrette or buttermilk dressing on the side

Romaine Salad

Romaine, heirloom tomatoes, garlic croutons and Romano, tossed with green chile citrus dressing

Soup of the Day

DINNER SELECTION

16th Street Beef Short Rib GF

Slow braised, roasted garlic mashed potatoes, roasted Brussels sprout hash, red wine reduction

Rose Lane Chicken GF

Pan-roasted skin-on breast, roasted garlic mashed potatoes, asparagus, blistered baby heirloom tomatoes, tarragon pan jus

Prosciutto-Wrapped Pork Tenderloin

Crispy fingerling potatoes, charred broccolini, balsamic, warm bacon vinaigrette

P.C.G. Pasta

Sautéed chicken, penne, Mount Hope sun-dried tomatoes, broccoli, roasted garlic Chardonnay cream, Romano. Available vegan or vegetarian

DESSERT

Buttermilk Pie

Sweet buttermilk custard, caramel sauce

P.C.G. Sundae GF

Topped with house-made caramel and spiced pecans

PRIX FIXE

Dinner

THREE COURSES

$58 PER GUEST

CHOICE TO START

Orchard Salad

Mixed greens, onions, strawberries, cucumbers, shaved fennel and toasted almonds, sherry vinaigrette

Romaine Salad

Hearts of romaine, garlic croutons, grape tomatoes and Pecorino Romano, tossed with green chile citrus dressing

Soup of the Day

DINNER SELECTION

Cedar Planked Salmon

Faroe Islands, citrus-horseradish crusted, fingerling potatoes, roasted carrots, lemon aioli

16th Street Beef Short Rib GF

Slow braised, roasted garlic mashed potatoes, roasted Brussels sprout hash, red wine reduction

Rose Lane Chicken GF

Pan-roasted skin-on breast, roasted garlic mashed potatoes, asparagus, blistered baby heirloom tomatoes, tarragon pan jus

P.C.G. Pasta

Sautéed chicken, penne, Mount Hope sun-dried tomatoes, broccoli, roasted garlic Chardonnay cream, Romano. Available vegan or vegetarian

DESSERT

Brioche Bread Pudding

Jack Daniel's whiskey lime cream sauce, house-made caramel

Buttermilk Pie

Sweet buttermilk custard, caramel sauce

P.C.G. Sundae GF

Topped with house-made caramel and spiced pecans

PRIX FIXE

Dinner, four courses

FOUR COURSES

$68 PER GUEST

FOR THE TABLE

Tomato & Burrata Crostini

Creamy burrata, slow-roasted baby heirloom tomatoes, basil oil, Calabrian honey drizzle, toasted Noble sourdough

CHOICE TO START

Orchard Salad

Mixed greens, onions, strawberries, cucumbers, shaved fennel and toasted almonds, sherry vinaigrette

Romaine Salad

Hearts of romaine, garlic croutons, grape tomatoes and Pecorino Romano, tossed with green chile citrus dressing

Soup of the Day

DINNER SELECTION

Prime Flat Iron Steak

Black pepper crusted, wood grilled, coconut-jasmine rice, charred broccolini, black garlic steak sauce

Cedar Planked Salmon

Faroe Islands, citrus-horseradish crusted, fingerling potatoes, roasted carrots, lemon aioli

Rose Lane Chicken GF

Pan-roasted skin-on breast, roasted garlic mashed potatoes, asparagus, blistered baby heirloom tomatoes, tarragon pan jus

P.C.G. Pasta

Sautéed chicken, penne, Mount Hope sun-dried tomatoes, broccoli, roasted garlic Chardonnay cream, Romano. Available vegan or vegetarian

DESSERT

Brioche Bread Pudding

Jack Daniel's whiskey lime cream sauce, house-made caramel

Buttermilk Pie

Sweet buttermilk custard, caramel sauce

P.C.G. Sundae GF

Topped with house-made caramel and spiced pecans

PRIX FIXE

Dinner, four courses

FOUR COURSES

$88 PER GUEST

FOR THE TABLE

Tomato & Burrata Crostini

Creamy burrata, slow-roasted baby heirloom tomatoes, basil oil, Calabrian honey drizzle, toasted Noble sourdough

CHOICE TO START

Orchard Salad

Mixed greens, onions, strawberries, cucumbers, shaved fennel and toasted almonds, sherry vinaigrette

Romaine Salad

Hearts of romaine, garlic croutons, grape tomatoes and Pecorino Romano, tossed with green chile citrus dressing

Soup of the Day

DINNER SELECTION

Grilled Beef Tenderloin GF

Hand-cut wood-grilled filet, twice-baked potato, sherry-glazed button mushrooms, red wine reduction

16th Street Beef Short Rib GF

Slow braised, roasted garlic mashed potatoes, roasted Brussels sprout hash, red wine reduction

Cedar Planked Salmon

Faroe Islands, citrus-horseradish crusted, fingerling potatoes, roasted carrots, lemon aioli

Rose Lane Chicken GF

Pan-roasted skin-on breast, roasted garlic mashed potatoes, asparagus, blistered baby heirloom tomatoes, tarragon pan jus

P.C.G. Pasta

Sautéed chicken, penne, Mount Hope sun-dried tomatoes, broccoli, roasted garlic Chardonnay cream, Romano. Available vegan or vegetarian

DESSERT

Warm Chocolate Torte GF

Buttermilk Pie

Sweet buttermilk custard, caramel sauce

P.C.G. Sundae GF

Topped with house-made caramel and spiced pecans

BUFFETS · SERVED FAMILY STYLE

The P.C.G. Signature Buffet

$52 PER GUEST

Customized to your selections and served buffet-style. Minimum twenty-five guests.

Choose one salad or starter, one entrée, two accompaniments and one dessert. Additional starter $4 per guest. Additional entrée $10 per guest.

START THINGS OFF

The Garden Table · Phoenix City Grille Caesar with green chile Caesar dressing · House-Made Hummus & Garden Crudité · Ramona Farms Superfood Salad, add $2

CHEF'S FEATURED ENTRÉES

Red Wine Braised Beef Short Rib · Herb-Roasted Chicken with tarragon jus · Prosciutto-Wrapped Pork Tenderloin with cherry-port reduction · Grilled Salmon with garlic herb cream · Shrimp Scampi Pappardelle · Phoenix City Grille Penne Pasta · Fall-Off-The-Bone Danish Baby Back Ribs · Prime Flat Iron Steak, add $5

THE PAIRINGS, CHOOSE TWO

Roasted Garlic Mashed Potatoes · Coconut Jasmine Rice · Grandma's Creamy Coleslaw · Harissa-Glazed Carrots · Roasted Seasonal Vegetables · Mac & Cheese Gratin · Honey Butter Cornbread · Herb-Roasted Fingerling Potatoes · Crispy French Fries

DESSERT

Bourbon Caramel Bread Pudding · Assorted Cheesecake Bites · Fresh-Baked Cookies

BUFFETS · SERVED FAMILY STYLE

The Southwest Taco Experience

$45 PER GUEST

Our taco bar, set out for the room with everything to build on. Minimum twenty-five guests.

Choose two proteins. The sides, the toppings and dessert come with it.

CHOOSE TWO

Carne Asada · Pollo Asado · Green Chile Pork · Shrimp or Roasted Mushrooms & Sweet Corn

SOUTHWEST SIDES

Bubbling Queso Fundido · Traditional Charro Beans

LOAD IT UP

Guacamole, house-made salsas, pico de gallo, cilantro, lettuce, shredded cabbage, pickled jalapeños, cotija, corn tortilla chips

SWEET ENDING

Fresh Churros



PASSED AND DISPLAYED

Cocktail reception

Priced individually, minimum one dozen per selection. A reception on its own, or a few passed bites to open a seated dinner.

A LITTLE SOMETHING TO START · $2.25 EACH

Strawberry & Whipped Brie Crostini

Garlic Shrimp Crostini

Hatch Chile & White Cheddar Croquettes

Sausage-Stuffed Mushroom Caps

CROWD FAVORITES · $4.50 EACH

Beef Tenderloin Crostini

Crispy Short Rib Bites

Grilled Chicken & Beef Skewers

Bacon-Wrapped Shrimp

Eggplant Bites

Mini Empanadas

Caprese Skewers

Tostada Bites — beef machaca, chicken tinga or tuna crudo

SLIDERS & SIGNATURE BITES · $6.00 EACH

Mini Crab Cakes

Braised Short Rib Sliders

Green Chile Burger Sliders

Wagyu Burger Sliders

Turkey & Avocado Sliders

Ham & Swiss Sliders



EGGPLANT BITES, PASSED

SHARE THE LOVE

Artisan Charcuterie & Hummus Display	$10 pp
Chef Uriel's Green Chile Pork	$8 pp
P.C.G. Queso Fundido	$7 pp
Vegetable Crudité & Hummus	$8 pp
Roasted Vegetable Platter	$8 pp
Chilled Jumbo Shrimp Cocktail	$4.50 ea



AT THE BAR

Award-winning mixology and an extensive wine list, by the glass and the bottle, alongside local Arizona beer. Our current list is available on request.

PLANNING YOUR EVENT

How it works

The same kitchen, the same line. Your event is cooked on the line that feeds the dining room, by the same cooks. There is no separate banquet pass and no catering kitchen.

Every menu here is a starting point. Tell us what you have in mind.

THE FOOD

OPEN MENU

The All Day menu, private event version. Monday to Thursday, parties under twelve.

PRIX FIXE

You pick a tier, guests choose at the table.

BUFFET

Set out for the room. Minimum twenty-five guests.

RECEPTION

Passed and displayed selections, priced individually or per person.

CUSTOM MENU

One to four courses, built with us.

THE BAR

HOSTED, OPEN

Guests order anything they like and it goes on your bill.

HOSTED, LIMITED

Set a quantity, an amount or a type, beer and wine only for example.

GUEST PAID

Guests pay for their own drinks.

THE SHAPE OF A BOOKING

AT SIGNING

We confirm the room and take a deposit, credited to your final bill.

SEVEN BUSINESS DAYS BEFORE

Menu selections and any special requests are due.

THREE BUSINESS DAYS BEFORE, BY NOON

Your guaranteed count is due. This is what we prepare for and bill.

ON THE DAY

One check covers all food and non-alcoholic beverages.

Minimums vary by room, by day and by season. A 23% pre-tax service charge applies, 20% to the service team and 3% administrative, plus Arizona sales tax. Ask us and we will quote your date.

PRACTICAL DETAILS

Good to know

AUDIO AND VISUAL

East has a flat screen television. West and East + West have a ceiling-mounted projector and screen. Bring an HDMI-compatible laptop. Adapters are not reliable. Two microphones and a stand on request.

SETTING THE ROOM

Tables are set to your guaranteed guest count and cannot be rearranged once set. Extra tables for gifts, check-in or a cake are available. Tell us early.

DECORATING

You are welcome to decorate. Tell us what you have planned and when you would like to arrive. No confetti, glitter, or anything affixed to the walls.

DIETARY NEEDS

Send allergies and restrictions with your menu selections. Vegan, vegetarian and gluten-free options run across every menu, and the kitchen is glad to cook around anything it knows about in advance.

KIDS' SELECTION

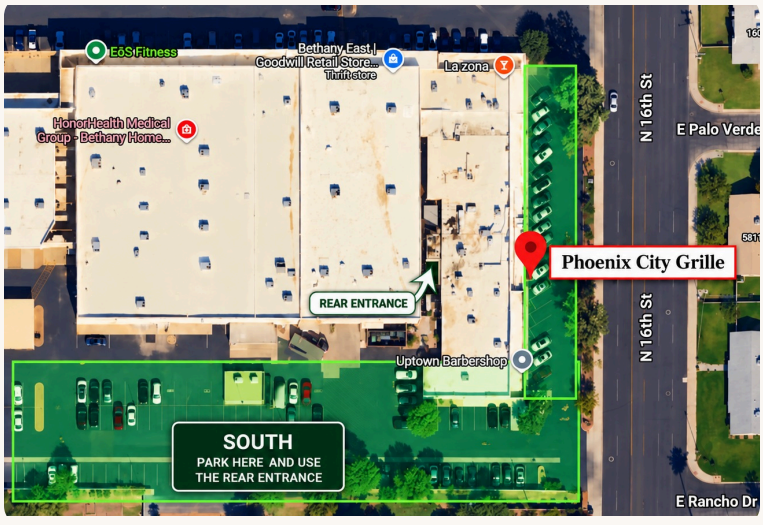
Chicken Tenders $10 · Carne Asada Tacos $10 · Mac and Cheese $8 · Cheese Quesadilla $8, add grilled chicken $2

PARKING AND ARRIVAL

We encourage guests to use the **South parking lot and the rear entrance**. The private rooms are immediately on the right. It is the shortest walk in the building, and your party never crosses the main dining room.



THE REAR ENTRANCE



PARK IN THE SOUTH LOT, USE THE REAR ENTRANCE

LET'S PLAN SOMETHING

Tell us the date and we will do the rest

Send us the date, a rough headcount and what the occasion is. We come back with the room that fits, a quote and an agreement.

privatedining@phoenixcitygrille.com

602.510.7174

5816 N. 16th Street, Phoenix, AZ 85016

phoenixcitygrille.com

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PRIVATE AND SEMI-PRIVATE SPACES

40

SEATED IN OUR LARGEST ROOM

1997

SERVING CENTRAL PHOENIX SINCE

WHISKEY LOUNGE
STILL & BARREL
WINE PROVISIONS
PHOENIX CITY GRILLE







Still & Barrel, next door. Our bourbon bar is available as an exclusive buyout, forty-five standing and thirty seated, with its own collection and its own rates. Ask and we will send its collection over.