



*We offer custom
locally inspired and
sourced beverages*



Route 28

PHOENICIA, NY

PHOENICIA DINER



*You are enjoying
a freshly prepared meal
from our kitchen team
led by Wallen*

5681 Rt 28
Phoenicia, NY
12464

PRIVATE EVENTS

845.688.9957

Come for the mountains, Stay for the food

AVAILABILITY

MAIN DINING ROOM

7pm - 1am Thursday-Tuesday
all day Wednesday

THE LOT

seasonal, contact for availability

TYPES OF MENUS

We offer plated or buffet meals, dessert socials, cocktail parties, and more. Plated adds \$5 per person to the cost of the package. Fountain sodas and iced tea are included in food package pricing.

SITE FEE

We will set a minimum spend for your event depending on the date and duration. All food and beverages will be applied to that minimum. A site fee will only be booked if the minimum is not met.

DEPOSIT

There will be a \$500 deposit due upon booking.

OCCUPANCY

MAIN DINING ROOM + LOUNGE

seated: 80
standing: 100

MAIN DINING ROOM + LOUNGE + THE LOT

seated: 200
standing: 300

THE LOT & LOUNGE

seated: 150
standing: 200

occupancy based on
current table configuration.
additional options available

OUTSIDE FOOD

You may bring in your own
dessert or cake.
Cake-cutting fee is \$2 pp

**START PLANNING YOUR
DREAM EVENT TODAY**

BAR

We offer a full locally-sourced bar program. We are happy to create custom cocktails for your event.

We have packages based on consumption or open bar pricing. Bartender fee is \$35 per hour, per bartender.

MUSIC

We have one system in the main dining room and a second that services the lounge and the lot. We have an IPAD connected to each one available for use. We have a PA system that can be rented for \$100.

DECORATIONS

You are welcome to decorate the space that you rent. For safety and clean up, candles must be enclosed and glitter, confetti, and rice are prohibited.

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APPETIZERS

HUMMUS PLATTER

wild nettle & new garlic pesto,
whole wheat pita

SPINACH & ARTICHOKE DIP

creamy dip in plattered bread bowl or
passed on crudite

WILD GULF SHRIMP COCKTAIL

cocktail, garlic buttermilk wasabi,
herbed lime dipping sauce

SMOKED SALMON DIP

toast points & fresh herbs

HUSH PUPPIES

bacon or vegetarian, comeback sauce

SPICY SALMON TARTARE

corn chips, scallions

TROUT POTATO PANCAKES

smoked trout, baby lettuce,
preserved lemon ranch

CHEDDAR MUSHROOM POTATO PANCAKES

sour cream & apple sauce

STUFFED MUSHROOMS

shallot, lemon, parsley

PORK FAT FRIED POTATOES

smoked oyster hollandaise

MINGLE MENU

\$40 per person

6 appetizers

DINNER A

\$60 per person

2 appetizers
1 salad or soup
2 mains
2 sides
1 dessert

DINNER B

\$70 per person

3 appetizers
1 salad or soup
3 mains
3 sides
2 desserts

served as a buffet.
+\$5pp for plated

AVOCADO TOAST

queso fresco, pickled onion, arborio

POPCORN CHICKEN

fried basil, honey mustard bbq

LAMB HARISSA MEATBALLS

rice, apples, spicy tomato sauce

FRIED CHICKEN SLIDERS

miso honey butter

BEAN & CORNMEAL FALAFEL

black beans, garlic, herbs,
coconut yogurt tzatzki

COWBOY CAVIAR TOSTADAS

marinated corn, black eyed peas,
tomatoes, red peppers, jalapenos,
corn tortillas

STATIONS

CHEESEBOARD + \$100 per 25 people
selection of local meats & cheese

RAW BAR + \$25 per person

oysters, shrimp cocktail, crab salad,
smoked trout roe, assorted sauces

NACHO/TACO BAR + \$13 per person

salsa verde, salsa rojo, cilantro, radish,
scallion, cheddar sauce, pickled onion
choose 2: carne asada, pork enchilada,
sriracha lime chicken, fried artichoke



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MAINS

ROASTED LOCAL BEEF

steak cut, black garlic & pepper
steak sauce

GRILLED HERB CHICKEN

brined in rosemary, thyme, basil, garlic
served with ramp butter (seasonal)
or italian parsley salsa verde

FRIED CHICKEN

buttermilk brined, hot honey

CEDAR PLANK HUDSON VALLEY STEELHEAD TROUT

local maple sryup & mustard glaze

SHRIMP & CHEDDAR GRITS

three pepper sauce, cheese grits

MUSHROOM & GRITS

seasonal mushrooms, cheddar grits,
rosemary chimmichuri

* ASPARAGUS, GARLIC SCAPE & RAMP RISOTTO

parmesan, nettle & sorrel pesto

* RATATOUILLE, RICE & QUINOA

eggplant, squash, tomato, basil

** Adaptable to the Season*

ASK US ABOUT OUR THEMED
DINNER OPTIONS, INCLUDING
BBQS, PIG ROASTS, CLAM BOILS &
BREAKFAST FOR DINNER

SALADS

HOUSE

mixed greens, tomatoes,
cucumber, carrots,
lemon vinaigrette

RADISH ARUGULA

basil, parmesan,
shallot dressing

TOMATO ARUGULA

garlic croutons, lemon
basil vinaigrette

SNAP PEA & SHOOTS

baby lettuces, aged
cheddar, green goddess

CHEF'S CAESAR

romaine, bacon,
parmesan, croutons,
white anchovy ranch

SOUPS

SMOKED TOMATO GAZPACHO

SWEET CORN CHOWDER

SIDES

MEXICAN STREET CORN

LOADED BAKED POTATOES

BAKED MAC & CHEESE

BUTTERED MEXICAN RICE

SPICY PEANUT NOODLES

SEASONAL VEGGIES IN BALSAMIC

SLOW COOKED COLLARD GREENS

CUMIN CARROTS & AVOCADO

SEASONAL SUCCOTASH

ROASTED BROCCOLI W/TAHINI

CHEESY ROASTED CAULIFLOWER

DESSERT

DINER COOKIE PLATTER

FRUITION CHOCOLATE BROWNIE

HUMMINGBIRD CAKE

BUTTERMILK PIE BARS

VEGAN CHOCOLATE MOUSSE

BERRY PUDDING

w/coconut whipped cream (vegan)

MINI MILKSHAKES (+\$2pp)

SUNDAES (+\$2pp)

YOU CALL IT CUPCAKES (+\$3pp)

CUSTOM MINI BAKED ALASKA (+\$6pp)

WE ALSO OFFER TAKE-HOME
SOUVENEIR AND MUNCHIE BAGS,
STARTING AT \$5pp



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BEER, WINE & COCKTAILS

THE VLY

5 wines & local beers

\$38 for 3 hours

+ \$12 for each additional hour

THE TREMPER

5 wines + local beers

3 signature cocktails/mocktails

\$42 for 3 hours

+ \$13 for each additional hour

THE RUSK

5 wines + local beers

standard mixed drinks

\$45 for 3 hours

+ \$14 for each additional hour

THE BLACKDOME

5 wines + local beers

3 signature cocktails + 2 mocktails &
premium mixed drinks

\$55 for 3 hours

+ \$17 for each additional hour

DRINK PACKAGES

Choose from an
all-inclusive bar package
or book by consumption.
Packages are charged for
each 21+adult

Fountain sodas, iced teas
& conventional juices
are included

**OUR BEER, WINE, AND
LIQUOR OFFERINGS
FEATURE LOCAL AND
CRAFT MAKERS. MANY OF
OUR MIXERS AND JUICES
ARE HOUSE-MADE.**

**WE'RE HAPPY TO WORK
WITH YOU TO FIND THE
BEST DRINK MENU FOR
YOUR EVENT.**

OTHER BEVERAGE ADD-ONS

SPECIALTY COFFEE & TEA

standard espresso, cappuccino, lattes,
tea steamers, & chai made to order

\$10 per person for 3 hours

COFFEE & TEA STATION

java love coffee, harney & son's tea,
assorted sweeteners, regular & plant-
based milk

\$100 per 50 guests

PREMIUM COFFEE & DINNER DRINKS

espresso martinis, spiked coffee &
cider, standard tea & espresso drinks
made to order

+2 per person on any liquor package



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CORAZON DE LA FLOR

cava, hibiscus tea, basil, simple, lemon

CORAZON

Union Grove vodka, hibiscus tea, basil,
lemon, simple, seltzer

DIRTY SHIRLEY

Union Grove vodka, lemon, lime,
Amarena cherries, seltzer

EL GUAPO

Montelobos mezcal, watermelon juice, chilis,
lime, seltzer, ancho rim

INDIAN SUMMER

tequila, sage, blueberries, simple, lime

JUNGLE BIRD

dark rum, pineapple, Campari, lime, simple

ROSEY PALMER

Union Grove vodka, Tay black mango tea,
fresh squeezed lemonade

RICKY PALMER

Catskill bourbon, Tay black mango tea,
fresh squeezed lemonade

GOLDEN PALOMA

Montelobos mezcal, turmeric simple,
lime juice, grapefruit juice, seltzer

COCKTAILS

CLASSIC DAIQUIRI

rum, lime juice, simple

JAVA LOVING

Catskill bourbon, cold brew,
spiced maple syrup, oat milk

MAGIC MEADOW

Catskill rye, lemon,
apricot preserves, ginger brew

HOG TAI

light rum, orgeat,
coconut cream, lime juice

GLENFORD GIMLET

Isolation Proof gin, cucumbers,
lime, simple

SEARCH LIGHT

Catskill bourbon, blueberries,
simple, lemon juice, ginger beer

SMASH CITY

Taconic bourbon, lemon juice,
blackberries, mint, seltzer

SMOKING GUN

mezcal, tequila, jalapeno,
cantaloupe juice, lime juice

TILL DEATH

Isolation Proof gin, Campari, pineapple juice,
lime juice, Amarena cherry

LOVE & MARRIAGE

Isolation Proof gin, lemon, creme de cassis,
simple, orange bitters

MICKEYLEE PUNCH

Union Grove vodka or Isolation Proof gin ,
watermelon, hibiscus, lemon, seltzer

MEZCAL DIABLO

mezcal, creme de cassis,
lime juice, ginger beer

JALAPENO RICKY (no sugar)

gin, jalapeno, lime, seltzer

MARFA RANCH WATER (no sugar)

Tequila or mezcal, lime, mineral water

SUGAR SHACK OLD FASHIONED

Catskill rye, maple syrup, orange bitters & peel

SEASONAL MOJITO

rum, mint, lime juice, sugar, seasonal fruit/herb

SEASONAL 'RITA

tequila, orange liqueur, lime juice, simple,
seasonal fruit/herb



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MOCKTAILS

HARVEST PUNCH

apple cider, fresh oj,
lemon juice, maple syrup

JAMAICA SPRITZ

hibiscus tea, sprite, lime juice

PORCH SWING

fresh lemonade, basil, blueberry

NOJITO

lime, seltzer, mint

COCO LIBRE

coke, coconut cream, cinnamon

NADALADA

coconut cream, pineapple juice, lime juice,
armenia cherry

ROSA PALMER

hibiscus tea, fresh squeezed lemonade

ANANAS ISLE

pineapple juice, basil, lemon juice, seltzer

THE BEAT GOES ON

watermelon juice, mint, lemon, seltzer

SOBER SHIRLEY

armenia cherries, lemon, lime, seltzer

DECOR ADD-ONS

PERSONALIZED PLACEMATS

\$250 for up to 100

CUSTOM COASTERS

\$200 for up to 100

FLOWERS & CANDLES

\$200 and up

WE HAVE A COLLECTION OF
RUGS, VOTIVE CANDLES, AND
FLOWER VESSELS AVAILABLE
FOR RENT

OUR TEAM CAN ALSO HELP
ASSEMBLE YOUR DECOR FOR
A NOMINAL FEE.

TAKE HOMES

SWEET DREAMS

house-made giant cookie in
custom bag.

\$6 per piece

KEYS TO YOUR HEART

personalized retro keychain

\$7 per piece

LATE NIGHT MUNCHIES

bjorn korn, cookie,
bottled water

\$10 per piece

MEET YOU IN THE CATSKILLS

Phoenicia Diner
buttermilk pancake mix

\$8 per piece

DINER CLASSIC

Phoenicia Diner
ceramic coffee mug

\$12 per piece

THE WORKS

Phoenicia Diner ceramic coffee mug,
buttermilk pancake mix, java love coffee

\$20 per piece