

Private Event Information

Our Philosophy

Whether Business or Pleasure, Let Us Take Care of You & Your Guests.
We Can Tailor Your Party to Fit Your Food, Budget & Size Needs.
Let Us Handle The Details...All You Have To Do Is Enjoy!

Our Private Rooms

Our Private Rooms are what They Should be...Private!
Each Location Has Rooms that are Totally Enclosed for Your Event.
Our Rooms Can Accommodate From 20-150 Guests.

Our Menus

Our Chefs Can Create a Special Menu You Will Always Remember.

At Your Service

Each Fire & Oak Location Has a Dedicated Team of Professionals Ready to Make Every Detail of Your Event Memorable. From The Time You Book a Room Until Your Last Guest Leaves, Our Staff Will Be There to Cater to Your Every Need.

No Limits

Most Anything on Fire & Oaks Menu Can Be a Part of Your Party Menu.
We Stock a Wide Variety of Specialty Wines, Spirits, Sushi & Raw Bar to Help Elevate Your Event.
If You Don't See What You Want, Ask For It....There Are "No Limits!"

Location Information

Fire & Oak – Montvale, New Jersey

201.307.1100

Owner Operator – Joshua Dorras jdorras@gmail.com

Manager – Jessica Dorras jessdorras@gmail.com

Manager – Patrick Langford plangfordjr@gmail.com

Private Rooms

The Oak Room

Seated Dinner for 30-42 Guests / 45 Standing Cocktail

The Balcony

Seated Dinner for 20-30 Guests / 36 Standing Cocktail

Rooms Available During Non-Operating Hours

The Candle Room Semi Private Room Seats Up To 40-50

The Main Room Fully Enclosed Private Room Seats 50-90

Fire & Oak – Westin Hotel, Newport, Jersey City

Owner Operator – Errick Paragioudakis

201.610.9610



Four Course Lunch

\$45

(Available Monday thru Friday Only)

Starters

Served Family Style:

Please Choose 3 from Our Starters List

Crispy Chicken "Lollypops"
3 Cheese Spinach & Artichoke Dip
Spiced Tuna Flatbread
Fire & Oak Mac 'n' Cheese
Parmesan Truffle Fries

Salad Course

Market Greens with Balsamic Vinaigrette

Entrée Course

Pan Roasted Organic Salmon

Pomme Puree, Roasted Asparagus & a Lemon Butter Caper Sauce

Grilled Chicken Caesar Salad

Romaine, Herbed Brioche Croutons, Aged Parmesan & Classic Caesar Dressing

Fusilli Pasta

Organic Chicken, Sun-Dried Tomatoes,
Tomato Basil Cream Sauce, Aged Parmesan & Basil Oil

Dessert Course

Assorted Platters

Red Velvet Layer Cake, Chocolate Lava Cake & Classic NY Cheesecake
Vanilla Bean Ice Cream & Fresh Whipped Cream

Served Family Style

Add 6.625% Sales Tax & 22% Gratuity

**** 4% Fee for All Credit Cards Used for Final Bill ****

Signature Lunch Buffet

\$40pp

(Minimum of 25 & Maximum of 30 Guests Monday to Friday)

(Minimum of 50 Guests Saturday & Sunday)

Artisan Bread Station

Vermont Butter & Extra Virgin Olive Oil

Salad

Market Greens

With Balsamic Vinaigrette

&

Classic Caesar

With Brioche Croutons & Shaved Grana Padano

Entrees

Fusilli Pasta

With Sun-Dried Tomatoes, Arugula, Plum Tomato Basil
Cream Sauce, Basil Oil & Parmesan

Herb Roasted Organic Chicken

with natural au jus

Pan Roasted Salmon

with Lemon Caper Sauce

Sides

Pomme Puree

Sautéed String Beans

Dessert Display

Assorted Platters Served Family Style

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Beverage Packages

Non-Alcoholic Beverage Package

Unlimited Soda, Iced Tea, Juice, American Coffee & Tea 10

2 Hours Unlimited Champagne Package

Champagne, Bellini's & Mimosa's 15

Additional Hour +5

Open Bar Packages

House Wine & Beer Bar

House Wine

Cabernet, Pinot Noir, Chardonnay & Pinot Grigio

Draft Beer

Narragansett Lager

Bottled Beer

Budweiser, Heineken & Heineken Light

2 Hours = 25

3 Hours = 30

4 Hours = 35

Premium Wine & Craft Beer Bar

Premium Wine

Cabernet Sauvignon, Pinot Noir, Shiraz, Malbec, White Burgundy, Sauvignon Blanc & Pinot Grigio

Draft Beer All Current Craft & Draft Beers Available **Bottled Beer** Budweiser, Heineken & Heineken Light

2 Hours = 30

3 Hours = 35

4 Hours = 40

Premium Open Bar

House Spirits

Skyy Vodka, Porters Gin, Bacardi Silver Rum, Mi Campo Reposado Tequila,

High West Bourbon, Monkey Shoulder Blended Scotch

House Wine

Cabernet, Pinot Noir, Chardonnay & Pinot Grigio

Draft Beer - Narragansett Lager **Bottled Beer** - Budweiser, Heineken & Heineken Light

2 Hours = 30

3 Hours = 35

4 Hours = 40

Ultra-Premium Open Bar

Premium Spirits

Grey Goose & Tito's Vodka, Porters Gin, Bacardi Rum, Casa Noble Blanco Tequila, High West Bourbon,

Monkey Shoulder Scotch, Premium Wines by the Glass & All Draft Beers

Premium Wine

Cabernet Sauvignon, Pinot Noir, Shiraz, Malbec, White Burgundy, Sauvignon Blanc & Pinot Grigio

Draft Beers - All Current Craft & Draft Beers **Bottled Beer** - Budweiser, Heineken & Heineken Light

2 Hours = 40

3 Hours = 45

4 Hours = 50

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