

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 20-42 Guests / 45 Standing Cocktail

The Balcony

Seated Dinner for 20-30 Guests / 40 Standing Cocktail

Rooms Available During Non-Operating Hours

The Lounge Semi Private Room Seats Up To 55

The Main Room Fully Enclosed Private Room Seats Up To 120

Fire & Oak – Westin Hotel, Newport, Jersey City

Owner Operator – Errick Paragioudakis
201.610.9610

Four Course Dinner

\$60

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
Made to Order Sushi Platters (+10pp)
Vegetable, California & Spicy Tuna Rolls

Salad Course

Market Greens with Balsamic Vinaigrette
Classic Caesar Salad

Entrée Course

Fusilli Pasta

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

Pan Roasted Organic Salmon

Pomme Puree, Sautéed Broccoli & a Lemon Butter Caper Sauce

Herb Roasted French Cut Chicken

Sautéed Broccoli, Pomme Puree, Herb Au Jus

Pepper Crusted Chateaubriand (+10pp)

Pomme Puree, Sautéed Baby Spinach, Port Wine Demi

Vegetarian Entree Can Simply be Added at No Additional Cost

Soba Noodles & Roasted Broccoli

Hoisin & Wasabi Sauces

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 ***

100 Chestnut Ridge Road, Montvale NJ 07645, 201.307.1100 (P), 307.1200(F)

www.fireandoak.com

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

Vodka, Gin, Rum, Tequila, Bourbon, 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 Vodka, Bombay Sapphire Gin, Bacardi Rum, Patron Silver Tequila,

Maker's Mark Bourbon, Johnny Walker Black Scotch

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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Signature Passed Hors D' Oeuvres

Choice of 8

1 Hour = 20

2 Hours = 35

Chicken Satay *with a thai peanut sauce*
Korean Beef Satay *with soy reduction & scallions*
Crispy Chicken Sliders *with lemon herb aioli & pickles*
Smoked Salmon Toast *with lemon herb aioli*
Lemongrass Chicken Spring Rolls *with wasabi mustard*
Petite Beef Wellington *with horseradish crème*
Grilled Shrimp & Chorizo Skewers *with a fresh herb chimichurri*
Bacon Wrapped Sea Scallops *with orange horseradish marmalade*
Kobe Beef "Pigs in a Blanket" *with spicy mustard*
Coconut Shrimp *with orange horseradish marmalade*
Kobe Beef Sliders *with cheddar, dijonnaise & house made pickles*
Tuna Tartar *in cucumber cups with sambal mayo & pickled ginger*
Tomato & Basil Bruschetta *on parmesan toast points (Vegetarian)*
Crispy Mac 'n' Cheese Balls *with truffle cream (Vegetarian)*
"Caprese" Skewers *with mozzarella, tomato, basil & balsamic reduction (Vegetarian)*
Crispy Risotto Balls *with truffle cream (Vegetarian)*
Edamame Dumplings *with soy reduction (Vegetarian)*
Herb Panko Stuffed Mushrooms *with truffle oil & chives (Vegetarian)*
Avocado Bruschetta *with fresh basil oil (Vegetarian)*

Petit Passed Desserts

\$10 per person

**Chocolate Caramel Brownie Turtles, Toffee Crunch Blondies,
Lemon Bars & Raspberry Brulee Cheese Bars**

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Stations

(Pricing Based On One Hour Service)

Chilled Vegetable Crudité & Hummus

A Display of Fresh Vegetables with Blue Cheese and Ranch Dip +6

Artisan Cheese & Cured Meats Display

Assorted Crackers, Jams and Fruit +12

Assorted Sushi Platters

Made to Order Traditional and Specialty Rolls +15

Pasta Stations

Home Made Ricotta Cheese Ravioli

With Tomato Basil Cream Sauce +10

Mac 'n' Cheese

Signature Cheese Blend & Herb Panko Crust +15

Fusilli Pasta Primavera

With Broccoli, Asparagus, Mushrooms, Garlic Broth & Parmesan +8

Creamy Truffle Risotto

With Wild Mushrooms, Sage, Asparagus & Parmesan +10

Carving Stations

Slow Roasted Prime Rib of Beef

With a Port Wine Demi-Glace, Port Wine Demi-Glace & a Horseradish Cream (+15pp)

Peppercorn Crusted Filet of Beef Tenderloin

with a Port Wine Demi-Glace (+17pp)

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Signature Dinner Buffet

\$50

(Minimum of 25 Guests)

Artisan Bread Station

Vermont Butter & Extra Virgin Olive Oil

Salad Station

Market Greens

With Balsamic Vinaigrette
&

Classic Caesar

With Brioche Croutons & Shaved Grana Padano

Entrees

Fusilli Pasta

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

Herb Roasted Organic Chicken

with natural au jus

Pan Roasted Salmon (+10pp)

with Lemon Caper Sauce

Sides

Pomme Puree

Sautéed String Beans

Dessert Display

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

Served Family Style

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