



PRIVATE EVENT INFORMATION 2021 Winter

Whether business or pleasure, let us take care of you & your guests. We'll tailor your party to fit your food, budget & size needs. Let us handle the details, all you have to do is enjoy!

Most anything on Fire & Oak's menu can be a part of your event menu.

We can elevate your event with a wide variety of specialty wines spirits, sushi & raw bar options.

Our Rooms

Our Private & Semi Private rooms can accommodate from 8 to 125 guests

Boardroom private room can accommodate up to 24 guests

Tavern semi-private can accommodate up to 12 guests

Candle semi-private can accommodate up to 20 guests

Veranda can accommodate up to 50 guests, weather permitting

Main Dining Room has a minimum guest guarantee of 40 guests and can accommodate up to 75 guests

Buy out of up to 150 guests is available for morning events

Wedding After Parties are completely private with access to our patio

Menus

Menus will be printed and customized to your specific event.

Private Event Guidelines

All packages require a deposit in order to finalize the contract. Deposits are not refundable.

Friday & Saturday night events may incur a food & beverage minimum or room rental.

You are welcome to bring decorations but we ask that you do not use confetti, glitter or balloons containing confetti and that you do not affix anything to our walls without our approval.

Please add 6.625% Sales Tax & 22% Service Charge to all package prices.

FIRE & OAK – WESTIN HOTEL, NEWPORT, JERSEY CITY

Owner Operator – Errick Paragioudakis

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Event Manager – Hannah Carillo

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<http://fireandoak.com/jerseycity>

4 COURSE DINNER PACKAGE

\$65* per person plus tax & service charge

FAMILY STYLE APPETIZER COURSE

PLEASE SELECT 3

Included in the Dinner Package

Signature Chicken Wings

honey chili pepper glaze, creamy blue cheese dipping sauce

3 Cheese Spinach & Artichoke Dip

served with hand cut corn tortillas

Kobe & Veal Meatballs

Whipped herb ricotta

Wild Mushroom & Goat Cheese Flatbread

White truffle oil

Crispy Local Calamari

premium calamari served with our rustic tomato sauce

Mediterranean Sampler

Assorted dips served with Grilled Pita

California & Vegetable Rolls

Optional Upgraded Items

Lobster Mac & Cheese (add \$7 pp)

seasoned bread crumbs, fresh lobster

All Jumbo Lump Crab Cakes (add \$9 pp)

whole grain mustard sauce

Fire & Oak Mac & Cheese (add \$5 pp)

cheese blend, toasted bread crumbs

Tuna Tartar Tacos (add \$5 pp)

avocado, citrus ponzu, wasabi aioli

Grilled Octopus (add \$8 pp)

Spanish octopus, warm Tuscan bean salad

Spicy Tuna/Coconut Shrimp/Salmon Mango Rolls

wasabi, pickled ginger, low sodium soy sauce (add \$7pp)

Colossal U7 Shrimp Cocktail (ordered by the piece \$7

SALAD COURSE

Choose One

Market Greens W/ Balsamic Vinaigrette, or Classic Caesar Salad

ENTRÉE COURSE

Organic King Salmon & Shrimp Provencal*

white wine, fresh tomato, baby string beans, creamy whipped potatoes

Rotisserie Organic Chicken*

creamy smashed red bliss potatoes, sautéed French Beans, herbed pan sauce

Penne Pasta *

Murray's rotisserie pulled chicken, sun dried tomatoes, baby arugula, plum tomato cream sauce

Pepper Crusted Filet Mignon*

sautéed French beans, scalloped potatoes

DESSERT COURSE

Choose One

Warm Chocolate Cake with Vanilla Bean Ice Cream, Key Lime Pie or Tiramisu

ENTRÉE COURSE UPGRADES

Substitute one of the following entrees to your menu choices for an additional charge.
Price of package increases by the item chosen.

FISH COURSE

Pan Seared Bronzino with Jumbo Lump Crab (+8)
sautéed asparagus, crispy potatoes, lemon butter sauce

Honey Glazed Sesame Crusted Wild Cod (+6)
Soba Noodle Vegetable Stir Fry, Wasabi Aioli & Scallion Vinaigrette

PASTA COURSE

Shrimp & Jumbo Lump Crabmeat Pasta (+7) Seasonal Winter
linguini, gulf shrimp, crabmeat, bacon, hazelnuts, lobster cream sauce

Lobster, Shrimp & Jumbo Lump Crabmeat Pasta (+7) Seasonal Summer
linguini, spinach, plum tomato cognac cream sauce

Rigatoni Pasta With Wild Mushrooms
porcini truffle cream sauce, baby spinach, whipped ricotta

CHICKEN COURSE

Oven Roasted Organic Chicken Breast (+5)
topped with baby spinach & Monterey jack cheese,
roasted garlic whipped potatoes and sautéed asparagus

Berkshire Farms Double Cut Pork Chop (+8)
glazed peppers, mustard sauce, roasted garlic whipped potatoes

MEAT COURSE

14oz USDA PRIME NY Strip Steak (+14)

16oz Sterling Rib Eye (+12)

Steaks Served With
Sautéed French Beans & Scalloped Au Gratin Potatoes

Add a Spicy Rigatoni Vodka Pasta course to the dinner package for an additional \$7 per person

BEVERAGE OPTIONS

NON-ALCOHOLIC

Soda, Coffee, Tea & Juice

UNLIMITED DURING EVENT @ \$5 P.P.

WINE & BEER BAR

(HOUSE WINE & ALL DOMESTIC BOTTLES)

Leyla Chardonnay, Dantello Pinot Grigio Or Terranoble Sauvignon Blanc,
Calera Malbec, Sycamore Cabernet, Trinity Oak Pinot Noir
Domestic Beer Bottles Bud, Coors Lite, Blue Moon, Yuengling, Founders Gold Draft

2 HOURS @ \$23 P.P.

3 HOURS @ \$30 P.P.

Add \$7 per hour to upgrade to imported beers, craft beers & premium wines

Ferrari Fume Blanc, St.Michelle Reisling, Acrobat Pinot Noir, Terrazas Malbec, Collusion
Corona, Heineken, Stella, Amstel Light, Brooklyn Lager Plus 1 More Craft Draft

OPEN BAR

*Prarie Organic Vodka & Gin, Cruzan Rum, 1800 Silver Tequila, Jack Daniels Whiskey, Dewars Scotch,
All House Wines & Domestic Beers*

2 HOURS @ \$32 P.P.

3 HOURS @ \$39 P.P.

PREMIUM OPEN BAR

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Patron Silver Tequila,

Maker's Mark Bourbon, Johnny Walker Black Scotch, Glenlivet Scotch

Upgraded Selection of Wines by the Glass & Beers

2 HOURS @ \$38 P.P.

3 HOURS @ \$45 P.P.

Shots are not available with any of our drink packages

PASSED HORS D' OEUVRES

1 HOUR @ \$18 P.P.

2 HOURS @ \$34 P.P.

To be combined with a Dinner or Buffet Package

Please Choose Eight Items

Chicken Satay

Korean Beef Satay

Vegetable Dumplings

Wild Mushroom & Goat Cheese Flatbread

Fire & Oak Signature Chicken Wings

Spinach & Artichoke Dip On Crisp Pita

Mini Grilled Cheese With Truffle Oil

Beef Short Rib Sliders (seasonal)

Mini New England Lobster Rolls +3

Crabmeat Stuffed Mushroom Caps

Grilled Shrimp & Chorizo Skewers

Diver Sea Scallops Wrapped In Bacon

Kobe Beef Sliders

"Mini Jumbo" Lump Crab Cakes +3

Crispy Oysters with Cajun Remoulade

Mini Kobe Meatballs with Dollop Of Herbed Ricotta

Filet Mignon on Rustic Toast with Horseradish Cream

Fresh Burrata and Blistered Tomato Bruschetta

Pulled Chicken Tacos

Tuna Tartar Tacos -3

HORS D' OEUVRES DISPLAYS & STATIONS

PRICING BASED ON ONE HOUR SERVICE

To be Combined with a Dinner or Cocktail Event Package

FRESH FRUIT DISPLAY - \$6 P.P.

An assortment of freshly sliced seasonal fruit

CRUDITE DISPLAY - \$6 P.P.

A display of fresh vegetables with Blue cheese and ranch dip

FRUIT AND CHEESE DISPLAY - \$9 P.P.

A selection of imported cheeses with assorted crackers, jams and fruit

SUSHI STATION - \$12 P.P.

Made to order traditional and specialty rolls

COLOSSAL SHRIMP COCKTAIL - \$7 per piece minimum 25

Succulent Colossal Shrimp beautifully presented over shaved ice, served with cocktail sauce

OYSTERS AND CLAMS

Shucked to order east & west coast oysters, and Long Island little neck clams

Oysters - \$125 for 50

Clams - \$75 for 50

SEAFOOD TOWERS

Colossal premium wild shrimp, cold water lobster, premium oysters, littleneck clams, colossal crab meat beautifully presented on towering crushed ice platters with traditional accompaniments

Small \$60 Large \$99

PASTA STATION - \$12 P.P.

Penne with pulled organic chicken, sun-dried tomatoes, plum tomato cream sauce

*(Penne may also be prepared with seasonal vegetables
and choice of white wine lemon caper sauce or fresh tomato sauce)*

Bowtie pasta with lobster in a light saffron tomato cream sauce

CARVING STATION

Aged Prime NY Strip \$16 pp

Roasted Sterling Silver Prime Rib \$14 pp

Sea Salt & Pepper-Rubbed Whole Filet Mignon \$14 pp

Fall Off the Bone BBQ Ribs \$10 pp

PASTRY STATION - \$10 P.P.

Assorted Desserts

DINNER BUFFET

\$65 per person plus tax & service charge

SALADS

*Market Greens Salad, Caesar Salad, Fresh Mozzarella Salad
Beefsteak Tomatoes with Sea Salt, Greek Extra Virgin Olive Oil and Balsamic Reduction*

ANTIPASTO TABLE

*Classic Hummus, Angry Feta, Eggplant Caponata, Marinated Olives,
Tuscan Beans, Grilled Greek Pita*

PASTAS

Penne Pasta

Sun Dried Tomatoes, Baby Arugula, Plum Tomato Cream Sauce

Bow Tie Pasta

Fresh Maine Lobster & Green English Peas in a Lobster Saffron Cream Sauce

ENTRÉE SELECTIONS

Please Choose Three

Chicken Piccata, Lemon Caper Butter Sauce

Chicken Parmesan, Our Signature Mozzarella Blend, Rustic Tomato Sauce

Organic King Salmon Provencal, White Wine, Fresh Tomato, Baby String Beans

Premium Point Judith Crispy Calamari, Served With Marinara Sauce

Pan Seared Wild Cod, Lemon Beurre Blanc

P.E.I. Mussels Marinara

All Jumbo Lump Crab cakes, Whole Grain Mustard Sauce

Honey Glazed Sesame Crusted Wild Cod, Soba Noodle Vegetable Stir Fry, Wasabi Aioli & Scallion Vinaigrette

CARVING STATION

Choose One

Aged Prime NY Strip \$16 pp

Roasted Sterling Silver Prime Rib \$14 pp

Sea Salt & Pepper-Rubbed Whole Filet Mignon \$14 pp

Fall Off the Bone BBQ Ribs \$10 pp

SIDES

Basmati Rice Pilaf, Roasted Potatoes Asian Vegetable Stir-Fry

DESSERT

Assorted Desserts, Coffee & Tea

LUNCH PACKAGE

\$45 per person

STARTER COURSE

Served Family Style

Please Choose 3 from Appetizer Options on page 3

SALAD COURSE

Market Greens W/ Balsamic Vinaigrette

ENTRÉE COURSE

*Organic King Salmon & Shrimp Provencal
white wine, fresh tomato, baby string beans, creamy whipped potatoes*

*Rotisserie Organic Chicken
crispy house cut fries, herbed pan sauce*

*Penne Pasta
Murray's rotisserie pulled chicken, sun dried tomatoes,
baby arugula, plum tomato cream sauce*

*Pepper Crusted Filet Mignon (add \$10 pp)
sautéed haricot vert, scalloped potatoes*

DESSERT COURSE

Please Pick 1

Warm Chocolate Cake Key Lime Pie Tiramisu

ENTRÉE COURSE UPGRADES

*Pan Seared Bronzino with Jumbo Lump Crab (+8)
sautéed asparagus, crispy potatoes, lemon butter sauce*

*Shrimp & Jumbo Lump Crabmeat Pasta (+5)Seasonal
linguini, gulf shrimp, crabmeat, bacon, hazelnuts, lobster cream sauce*

*Oven Roasted Organic Chicken Breast (+5)
topped with baby spinach & Monterey jack cheese,
roasted garlic whipped potatoes and sautéed asparagus*

*Berkshire Farms Double Cut Pork Chop (+8)
glazed peppers, mustard sauce, roasted garlic whipped potatoes*

14oz USDA PRIME NY Strip Steak (+14)

16oz Sterling Rib Eye (+12)

*Steaks Served With
Sautéed French Beans & Scalloped Potatoes*

COCKTAIL EVENT

\$75 P.P.

20 PERSON MINIMUM GUARANTEE

Our cocktail package features a 2 hour open bar & 1 ½ hours of passed hors d' oeuvres, and includes a scaled down version of our hot & cold buffet

PASSED HORS D' OEUVRES

Please Select 8 from hors d' oeuvres list on page 5

ANTIPASTO TABLE

Classic Hummus, Angry Feta, Eggplant Caponata, Marinated Olives,
Tuscan Beans, Grilled Greek Pita

SALADS

*Market Greens Salad, Caesar Salad, Fresh Mozzarella Salad
Beefsteak Tomatoes with Sea Salt, Greek Extra Virgin Olive Oil and Balsamic Reduction*

HOT STATION

Penne Pasta

*with Murray's Rotisserie Pulled Chicken, Sun Dried Tomatoes,
Baby Arugula, Plum Tomato Cream sauce*

Premium Point Judith Crispy Calamari

served with Marinara Sauce

Vegetarian Options Available

TO ENHANCE YOUR COCKTAIL RECEPTION YOU MAY ADD ANY OF THE FOLLOWING

CARVING STATION

Aged Prime NY Strip \$16 pp

Roasted Sterling Silver Prime Rib \$14 pp

Sea Salt & Pepper-Rubbed Whole Filet Mignon \$14 pp

Fall Off the Bone BBQ Ribs \$10 pp

DESSERT STATION

Assorted Desserts with Coffee & Tea Service \$10 P.P.

Additional Station Options listed on page 6

CHAMPAGNE BRUNCH BUFFET

\$54.95 per person – kids (3-11) \$28.95

40 person adult minimum

BEVERAGES

*2.5 Hour Unlimited Champagne Bar Featuring
Bellini's, Mimosa's, Freshly Squeezed Orange & Grapefruit Juices,
Arabica Coffee, Premium Novus Teas and Soft Drinks*

BAKERY DISPLAY

*Freshly Baked Croissants, Danishes, Raspberry Scones and Bagels
served with Cream Cheese and Fresh Fruit Preserves*

FRUIT DISPLAY

An Assorted Display of Fresh Fruit and Seasonal Berries

ANTIPASTO TABLE

*Classic Hummus, Angry Feta, Eggplant Caponata, Tzatziki,
Marinated Olives, Grilled Greek Pita*

SALADS

*Market Greens Salad, Caesar Salad
Beefsteak Tomatoes with Sea Salt, Greek Extra Virgin Olive Oil and Balsamic Reduction
Fresh Mozzarella Salad*

BREAKFAST ENTRÉES

*Almond Crusted French Toast
Bananas Foster French Toast with Walnuts, Caramelized Bananas & Warm Vermont Maple Syrup
Scrambled Eggs
Breakfast Chicken Apple Sausage & Maple Peppered Bacon
Signature Fire & Oak Home Fried Potatoes*

LUNCHEON ENTRÉES

*Penne Pasta
Murray's Rotisserie Pulled Chicken, Sun Dried Tomatoes, Baby Arugula, Plum Tomato Cream sauce
Chicken Picatta, Lemon Caper Butter Sauce
Cheese Tortellini with an Alfredo Cream Sauce
P.E.I. Mussels Marinara*

DESSERT DISPLAY

An Assortment of House Made Desserts

ENHANCEMENTS

*Scottish Smoked Salmon with Capers, Red Onion, Egg & Dill Infused Cream Cheese (add \$4 pp)
Eggs Benedict, Toasted Honey English Muffin, Canadian Bacon, Hollandaise Sauce (add \$3.50 pp)
Bow Tie Pasta with Fresh Lobster & Green English Peas in a Lobster Saffron Cream Sauce (add \$4 pp)*

SUGGESTED ADDITIONS FOR BRUNCH PACKAGE

CARVING STATION

Aged Prime NY Strip \$16 pp

Roasted Sterling Silver Prime Rib \$14 pp

Sea Salt & Pepper-Rubbed Whole Filet Mignon \$14 pp

Fall Off the Bone BBQ Ribs \$10 pp

OMELETE STATION

Made to order omelet's with guests choice of:

ham, cheese, mushrooms, peppers, spinach, onion, tomatoes (add \$4 pp)

Chef Fee \$125

Additional Station Options listed on page 6

BRUNCH PLATED 3 COURSE MENU

\$49.95 per person (\$25.95 kids menu)

1st COURSE

FAMILY STYLE BRUNCH PLATTERS

Bananas Foster French Toast

with walnuts, caramelized bananas & warm vermont maple syrup

Almond Crusted French Toast

Belgian Waffles

Fresh Seasonal Fruit Platters

2nd COURSE

BRUNCH ENTRÉES

Please Choose 4 Entrées

Country Ham Omelet

premium ham, mozzarella-goat cheese blend, avocado, signature home fries

***Grilled Steak & Eggs* +\$5 to package price**

sliced filet mignon, chimichurri sauce, scrambled eggs, signature home-fries

***Chicken & Waffles* +\$4 to package price**

crispy boneless chicken thighs, Belgian waffles, maple syrup

The B.L.T & E Breakfast Sandwich

peppered bacon, lettuce, tomato, fried egg, swiss cheese, served with house cut fries

Chicken Milanese

crispy chicken breast topped with a salad of baby arugula, tomato & red onion and balsamic vinaigrette

Avocado Toast

Farm fresh poached eggs, multigrain toasted bread, heirloom cherry tomatoes, chilli flakes, arugula salad

Penne Pasta

Bell & Evans rotisserie pulled chicken, sun dried tomatoes, baby arugula, plum tomato cream sauce

Jumbo Lump Crab Cake (Seasonal)

tomato, baby greens, whole grain mustard sauce

Scottish Salmon Provencal

white wine, fresh tomatoes, sautéed string beans, creamy whipped potatoes

***Steak Frites* +\$7 to package price**

sliced prime hanger steak, truffle fries, au poivre sauce

DESSERT

Warm Retro Chocolate Cake

with Vanilla Bean Ice Cream

The 3 Course Plated Brunch Package Includes

*Fresh Brewed Arabica Coffee, Premium Novus Tea,
Freshly Squeezed Orange & Grapefruit Juices & Soda*

2 Hour Unlimited Champagne Bar

Featuring Bellinis, Mimosas & Champagne

POST WEDDING BRUNCH BUFFET

\$39.95 per person

BEVERAGES

*Unlimited Freshly Squeezed Orange & Grapefruit Juices,
Brewed Arabica Coffee, Premium Novus Tea and Soft Drinks*

BAKERY DISPLAY

*Freshly Baked Croissants, Danishes, Raspberry Scones and Bagels
served with Cream Cheese and Fresh Fruit Preserves*

FRUIT DISPLAY

An Assorted Display of Fresh Fruit and Seasonal Berries

SALADS

Market Greens Salad

Caesar Salad

Beefsteak Tomatoes

with Sea Salt, Greek Extra Virgin Olive Oil and Balsamic Reduction

Fresh Mozzarella Salad

BREAKFAST ENTRÉES

Almond Crusted French Toast

Bananas Foster French Toast

with Walnuts, Caramelized Bananas & Warm Vermont Maple Syrup

Scrambled Eggs

Breakfast Chicken Apple Sausage & Maple Peppered Bacon

Signature Fire & Oak Home Fried Potatoes

ENHANCEMENTS

Scottish Smoked Salmon with Capers, Red Onion, Egg & Dill Infused Cream Cheese (add \$4 pp)

Eggs Benedict Toasted Honey English Muffin, Canadian Bacon, Hollandaise Sauce (add \$3.5 pp)

Bow Tie Pasta with Fresh Lobster & Green English Peas in a Lobster Saffron Cream Sauce (add \$7pp)

Penne Pasta with rotisserie pulled chicken, sun dried tomatoes, baby arugula, plum tomato cream sauce(add \$5pp)

WEDDING AFTER PARTY

Room Fee for after party is \$400

A \$1,600 minimum food and/or alcohol tab must be met.

You may do a cash bar for your guests or have a tab based on consumption.

When doing a cash bar any unmet minimum will be the host's responsibility.

22% service charge and 6.625% tax will be added to final bill

Our bar, front dining and patio with fire pit will be available for your guests to enjoy.

We can accommodate most music requests through our sound system

Food Platters

Kobe Sliders with Cheese, Pickles & Special Sauce, Martin Roll \$5 each min 25pc

Mini Turkey BLT Sliders \$4 each min. 25pc

Fire & Oak Signature Hot Wings (Chafing Dishes 35 to 40 pieces) \$70

Crispy Calamari with Marinara (Chafing Dishe) \$80

3 Cheese Spinach & Artichoke Dip- \$16 each

Parmesan Truffle Fries - \$15 each

Detroit Style Pizzas

Square pizza baked in an iron pan with a very crispy airy crust

Signature mozzarella blend, tomato sauce, oregano...\$17

Premium pepperoni, cheese, tomato ...\$19

Wild mushroom, goat cheese, truffle oil....\$17

BBQ chicken, red onion, mozzarella, arugula...\$17

Roasted eggplant, creamy burrata, cherry tomatoes, basil pesto, arugula \$18

All food must be pre-ordered and will be served upon your arrival