

PRIVATE EVENT INFORMATION 2024

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!

Mostly 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

The Boardroom *private room can accommodate up to 24 guests*

\$900 Brunch / \$1800 Dinner (food & beverage minimum)

The Tavern *semi-private can accommodate up to 12 guests*

\$400 Brunch / \$900 Dinner (food & beverage minimum)

The Candle Room *semi-private can accommodate up to 14 guests*

\$700 Brunch / \$1250 Dinner (food & beverage minimum)

The Veranda *can accommodate up to 45 guests*

\$2000 Brunch / \$4500 Dinner (food & beverage minimum)

The Main Dining Room has a food & beverage minimum of \$4500 & can accommodate up to 65 guests.

Any unmet minimum will be applied as a room fee

Buy-out of up to 150 guests are available for morning events

Private Event Guidelines

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

Payment of the guaranteed minimum guest count is due 3 days prior to the event.

Please add 6.625% Sales Tax & 22% Service Charge & 4% Card Processing Fee to all package prices.

FIRE & OAK - WESTIN HOTEL, NEWPORT, JERSEY CITY

Owner Operator - Errick Paragioudakis

Event Manager - Hannah Carillo

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www.fireandoak.com/jersey-city-private-events

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FIRE & OAK

AN AMERICAN GRILL

4-COURSE DINNER PACKAGE

\$65* per person base package 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)(seasonal)

lemon remoulade

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

cheese blend, toasted breadcrumbs

Tuna Tartar Tacos (add \$5 pp)

avocado, citrus ponzu, wasabi aioli

Grilled Octopus (add \$8 pp)

Spanish octopus, Santorini fava

Spicy Tuna/Coconut Shrimp/Salmon Mango Rolls

choice of 2 (add \$7pp)

Colossal U7 Shrimp Cocktail (order by the piece \$7)

upgraded appetizer may be ordered in lieu of an included appetizer or as an extra item and charged at menu prices

SALAD COURSE*

Choose One

Market Greens W/ Balsamic Vinaigrette or Classic Caesar Salad

ENTRÉE COURSE

your guests will choose their entrée the day of the event

Grilled Salmon & Shrimp Provençal*

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

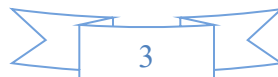
Pepper Crusted Filet Mignon*

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.
The price of the package increases by the item chosen.*

FISH COURSE

Pan Seared Bronzino with Jumbo Lump Crab (+8)
sautéed asparagus, fingerling 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 presentation

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)
seasonal presentation

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 Pasta course to the dinner package for an additional \$7 per person
(Spicy Vodka Rigatoni or Penne with a Rustic Tomato Sauce)***

LUNCH PACKAGE

\$52* per person base package plus tax & service charge

\$25 (3-11 years old) kids

STARTER COURSE

Served Family Style

Please Choose 3 from Appetizer Options on page 3

SALAD COURSE

Market Greens W/ Balsamic Vinaigrette

ENTRÉE COURSE

Grilled Salmon 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 w/ vanilla ice cream | Key Lime Pie | Tiramisu

ENTRÉE COURSE UPGRADES

Please See Page 4

BRUNCH PLATED 3 COURSE MENU

\$54.95 per person (\$25.95 kids menu)

Includes 2 Hours of Unlimited Champagne Bar Featuring Bellinis, Mimosas, Freshly Squeezed Orange and passionfruit Juices, Arabica Coffee, Premium Novus Teas, and Soft Drinks

1st COURSE FAMILY STYLE BRUNCH PLATTERS

French Toast

with walnuts, caramelized bananas & warm Vermont maple syrup & fresh berries

Belgian Waffles

Fresh Seasonal Fruit Platters

2nd COURSE BRUNCH ENTRÉES

(Please Choose 4 Entrées For Your Guests To Choose From)

Vegetable Omelet *spinach, mushrooms, jack cheese, tomato jalapeno salsa*

Buttermilk Chicken Sandwich *beefsteak tomato, swiss cheese, spicy slaw, remoulade, brioche bun choice of french fries*

B.L.T. Sandwich *peppered bacon, lettuce, tomato, soft fried egg, swiss cheese, on country toast, 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, chili flakes, arugula salad*

Penne Pasta *organic rotisserie pulled chicken, sun-dried tomatoes, baby arugula, plum tomato cream sauce*

Scottish Salmon Provencal *white wine, fresh tomatoes, sautéed string beans, creamy whipped potatoes*

Grilled Steak & Eggs *sliced filet mignon, chimichurri sauce, scrambled eggs, signature home-fries +\$5 to package price*

Jumbo Lump Crab Cake *(seasonal) tomato, baby greens, whole grain mustard sauce (+7 to package price)*

Steak Frites *sliced prime hanger steak, truffle fries, au poivre sauce (+\$7 to package price)*

Eggs Benedict *toasted honey English muffin, hollandaise sauce | Canadian Bacon or Smoked Salmon (+\$5 to package price)*

DESSERT

Warm Retro Chocolate Cake

with Vanilla Bean Ice Cream

BEVERAGE OPTIONS

NON-ALCOHOLIC

Soda, Coffee, Tea & Juice

UNLIMITED DURING EVENT @ \$5 P.P.

WINE & BEER BAR

(HOUSE WINE & ALL DOMESTIC BOTTLES)

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet, Pinot Noir

Domestic Beer Bottles Bud, Coors Lite, Blue Moon, Yuengling, Fire & Oak Amber Lager Draft

2 HOURS @ \$25 P.P.

3 HOURS @ \$33 P.P.

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

Fume Blanc, Riesling, Pinot Noir, Malbec, Cabernet Blend

Corona, Heineken, Stella, Amstel Light, Fire & Oak Amber Lager Draft, Additional Draft

OPEN BAR

Jersey Rail Vodka, Prairie Organic Gin, Cruzan Rum, Cuervo Silver Tequila, Jack Daniels Whiskey,

Dewars Scotch, High West Bourbon, Ansac VS Cognac

All House Wines & Domestic Beers

2 HOURS @ \$37 P.P.

3 HOURS @ \$44 P.P.

PREMIUM OPEN BAR

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

Maker's Mark Bourbon, Johnny Walker Black Scotch, Glenlivet Scotch, Hennessy, Remy VSOP

Upgraded Selection of Wines by the Glass & Beers

2 HOURS @ \$42 P.P.

3 HOURS @ \$49 P.P.

Shots are not available with any of our drink packages

COCKTAIL EVENT

\$85 P.P.

20-PERSON MINIMUM GUARANTEE

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

PASSED HORS D' OEUVRES

Please Select 6 From Hors D' Oeuvres List On Page 9

ANTIPASTO TABLE

Classic Hummus, Angry Feta, Eggplant Caponata, Tzatziki, Grilled Greek Pita

SALADS

Market Greens Salad, Caesar Salad

Fresh Mozzarella Salad & Beefsteak Tomatoes with sea salt, greek E.V.O.O. and balsamic reduction

HOT STATION

Penne Pasta

*with rotisserie pulled chicken, sun-dried tomatoes,
baby arugula, plum tomato cream sauce*

Premium Point Judith Crispy Calamari

served with marinara sauce

****Vegetarian Options Available Upon Request***

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

CARVING STATION

NY Strip \$16 pp

Roasted Sterling Silver Prime Rib \$16 pp

Sea Salt & Pepper-Rubbed Whole Filet Mignon \$16 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 10

PASSED HORS D' OEUVRES

1 HOUR @ \$21 P.P.

2 HOURS @ \$39 P.P.

To Be Combined With A Dinner Or Buffet Package

Please Choose 6 Items

Vegetarian

Vegetable Dumplings

Wild Mushroom & Goat Cheese Flatbread

Spinach & Artichoke Dip On Crisp Pita

Mini Grilled Cheese with Truffle Oil

Fresh Burrata and Blistered Tomato Bruschetta

Seafood

Mini New England Lobster Rolls +4

Crabmeat Stuffed Mushroom Caps

Grilled Shrimp & Chorizo Skewers

Diver Sea Scallops Wrapped In Bacon

"Mini Jumbo" Lump Crab Cakes +4 (seasonal)

Tuna Tartar Tacos +3

Crispy Oysters with Cajun Remoulade

Spicy Tuna | Honey Soy Glaze Crispy Rice +4

Meat

Chicken Satay

Korean Beef Satay

Fire & Oak Signature Chicken Wings

Beef Short Rib Sliders (seasonal)

Kobe Beef Sliders

Mini Kobe Meatballs with Dollop of Herbed Ricotta

Filet Mignon on Rustic Toast with Horseradish Cream +3

Pulled Chicken Tacos

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.

traditional and specialty rolls

COLOSSAL SHRIMP COCKTAIL - \$7 per piece minimum 25

colossal shrimp beautifully presented over shaved ice served with cocktail sauce

OYSTERS AND CLAMS

shucked to order east & west coast oysters & little neck clams

Oysters - \$150 for 50

Clams - \$100 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 \$69 (4-6) Large \$125 (6-10)

PASTA STATION - \$12 P.P.

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

NY Strip \$16 pp

Roasted Sterling Silver Prime Rib \$16 pp

Sea Salt & Pepper-Rubbed Whole Filet Mignon \$16 pp

Fall Off the Bone BBQ Ribs \$10 pp

PASTRY STATION - \$10 P.P.

assorted desserts

DINNER BUFFET

MINIMUM OF 40 ADULTS

\$65 per person plus tax & service charge | \$28.95 (3-11 years old) kids

SALADS

Market Greens Salad, Caesar Salad

Fresh Mozzarella Salad & Beefsteak Tomatoes with sea salt, greek E.V.O.O. and balsamic reduction

ANTIPASTO TABLE

Classic Hummus, Angry Feta, Eggplant Caponata, Tzatziki, Grilled Greek Pita

PASTAS

(please choose two)

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 (5)*

Cheese Tortellini *with alfredo cream sauce*

F&O Mac & Cheese *cheese blend, toasted breadcrumbs (+3) with Lobster (+5)*

ENTRÉE SELECTIONS

(please choose three)

Chicken Piccata *lemon caper butter sauce*

Chicken Parmesan *our signature mozzarella blend, rustic tomato sauce*

Grilled Salmon Provencal *white wine, fresh tomato, baby string beans*

Premium Point Judith Crispy Calamari *served with marinara sauce*

P.E.I. Mussels Marinara

Honey Glazed Sesame Crusted Wild Cod *with soba noodles*

CARVING STATION

NY Strip \$16 pp

Roasted Sterling Silver Prime Rib \$16 pp

Sea Salt & Pepper-Rubbed Whole Filet Mignon \$16 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 BUFFET

MINIMUM OF 40 ADULTS

\$55 per person plus tax & service charge | \$28.95 (3-11 years old) kids

SALADS

Market Greens Salad, Caesar Salad

Fresh Mozzarella Salad & Beefsteak Tomatoes with sea salt, greek E.V.O.O. and balsamic reduction

ANTIPASTO TABLE

Classic Hummus, Angry Feta, Eggplant Caponata, Tzatziki, Grilled Greek Pita

PASTAS

(please choose one)

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 (5)

Cheese Tortellini with parmesan cream sauce

F&O Mac & Cheese cheese blend, toasted breadcrumbs (+3) with Lobster (+5)

ENTRÉE SELECTIONS

(please choose three)

Chicken Piccata lemon caper butter sauce

Chicken Parmesan our signature mozzarella blend, rustic tomato sauce

Grilled Salmon Provencal white wine, fresh tomato, baby string beans

Premium Point Judith Crispy Calamari served with marinara sauce

P.E.I. Mussels Marinara

Honey Glazed Sesame Crusted Wild Cod with soba noodles

CARVING STATION

NY Strip \$16 pp

Roasted Sterling Silver Prime Rib \$16 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

FIRE & OAK
AN AMERICAN GRILL

CHAMPAGNE BRUNCH BUFFET

\$58.95 per person | kids (ages 3-11 years old) \$28.95

40-PERSON ADULT MINIMUM

BEVERAGES

*2 1/2 Hours of Unlimited Champagne Bar Featuring
Bellinis, Mimosas, Freshly Squeezed Orange & Passionfruit Juices,
Arabica Coffee, Premium Novus Teas, and Soft Drinks*

BAKERY DISPLAY

*Freshly Baked Croissants, Danishes, Fruit Scones, & 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, Grilled Greek Pita

SALADS

Market Greens Salad, Caesar Salad

Fresh Mozzarella Salad & Beefsteak Tomatoes with sea salt, greek E.V.O.O. and balsamic reduction

BREAKFAST ENTRÉES

Belgian Waffles with fresh berries

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

Chicken Piccata lemon caper butter sauce

Cheese Tortellini with an parmesan 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 (+ \$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

- NY Strip \$16 pp
Roasted Sterling Silver Prime Rib \$16 pp
Sea Salt & Pepper-Rubbed Whole Filet Mignon \$16 pp
Fall Off the Bone BBQ Ribs \$10 pp

OMELETTE STATION

- Made to order omelets with guests' choice of:
ham, cheese, mushrooms, peppers, spinach, onion, tomatoes (add \$4 pp)
Chef Fee \$125

Additional Station Options Listed On Page 10

POST WEDDING BRUNCH BUFFET

MINIMUM OF 30 ADULTS

\$43.95 per person

BEVERAGES

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

BAKERY DISPLAY

*Freshly Baked Croissants, Danishes, Fruit 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

Bananas Foster French Toast

with Walnuts, Caramelized Bananas & Warm Vermont Maple Syrup

Belgian Waffles

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

\$400 Room Fee

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 the 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. Please email your playlist to fireandoakjc@icloud.com

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 Dish 35 to 40 pieces) \$75

Crispy Calamari with Marinara (Chafing Dish) \$85

3 Cheese Spinach & Artichoke Dip \$18 each

Parmesan Truffle Fries \$17 each

Roman Style Pizza

Rectangular in shape with a very crispy crust

Signature mozzarella blend, tomato sauce, oregano...\$18

Pepperoni cups, mozzarella cheese, tomato ...\$21

Wild mushroom, goat cheese, oven roasted tomatoes, truffle oil....\$18

BBQ chicken, red onion, mozzarella, arugula...\$19

Roasted eggplant, creamy burrata, roasted tomatoes, basil pesto, arugula \$19

ALL FOOD MUST BE PRE-ORDERED AND WILL BE SERVED UPON YOUR ARRIVAL

DEPOSITS

A \$250 non-refundable deposit is required to reserve the space and date/time. The deposit will be applied toward the final bill.

FOOD + BEVERAGE MINIMUMS

To reserve a private space at Fire & Oak, party hosts agree to spend a food and beverage minimum. Anything spent on food and beverages contributes to the agreed-upon minimum. The difference is billed as a "UNMET MINIMUM" if the minimum is not met. Food and beverage minimums vary based on the time of year, day of the week, time of the day, space requested, and group size. Please refer to your contract for specific food and beverage minimums.

FINAL GUEST COUNT

The final guest count is expected 72 hours before the private event. If we do not receive an updated guest count, we will prepare for the original guest count submitted. There will be NO refund should the guest count fall below the minimum guaranteed, nor is Fire & Oak required to provide food for the guests who are not in attendance. Should your party size be larger than anticipated, we will do our best to accommodate the additional guests, based on the maximum number of occupants of the room that was booked.

CANCELLATION POLICY + FEES

Should the event be canceled within 5 days of the event date the card on file will be charged for 100% of the estimated food/beverage charges or food/beverage minimum, plus the service fee and sales tax, per the Banquet Event Order.

AL FRESCO DINING + WEATHER

Your patio event will go on rain or shine! If inclement weather does disrupt your event, we will do our best to find an alternative space for your guests. If no alternative space is available due to other confirmed reservations, party hosts are not responsible for the cancellation fee.

TARDY TO THE PARTY

If you are more than 20 minutes late to your event, Fire & Oak, reserves the right to release the space, resulting in a cancellation fee.

DECORATIONS

Party hosts are welcome to come 30 minutes early to decorate. Any additional time needed will incur a set-up fee per hour. Indicate if you plan to arrive before your reservation's start time. Refrain from using glitter, feathers, silly string, or confetti. All decorations must be removed from the premises by the guest(s) at the conclusion of the event.

CAKEAGE + CORKAGE FEES

A \$3 per guest dessert fee and \$45 per bottle (750ml) corkage fee may apply to all outside sweets and wine brought to Fire & Oak. Outside wine cannot be on our wine list. NO outside liquor or beer is permitted.

PARKING

Self-parking is available in the South Garage and posted rates apply, Fire & Oak does validate parking tickets at \$5 off.

AUDIO-VISUAL

Fire & Oak's private dining rooms, lounge spaces, and patios are equipped for presentation dinners, private screenings, and slide shows. Our private dining room is equipped with a 32" TV. The projector and screen are available for all other rooms. Fire & Oak will provide HDMI cables, party hosts are responsible for their converters if they do not have a device with an HDMI cable. We encourage party hosts using AV equipment to arrive at least 30 minutes early to troubleshoot any technical issues with their presentation. Any cables or equipment removed from Fire & Oak premises must be returned within 24 hours or the card on file will be charged for the cost of a replacement. A \$125 rental fee may apply.

PRIVATE EVENT ADDITIONAL FEE SCHEDULE

F&B MINIMUM

- The Boardroom - \$900 Brunch/Lunch | \$1800 Dinner
- The Tavern Room - \$400 Brunch/Lunch | \$900 Dinner
- Main Dining Room - \$2000 Brunch/Lunch | \$4500 Dinner
- The Veranda - \$2000 Brunch/Lunch | \$4500 Dinner
- Front Dining Room - \$1800 Brunch / \$3800 Dinner

SET-UP/EXTENSION TIME FEE

- The Boardroom - \$250 per hour
- The Tavern Room - \$100 per hour
- The Main Dining Room - \$300 per hour
- The Veranda - \$300 per hour

CLEANING FEE - \$100 (Vomit, Big Decoration Left Behind, etc.)

****Prices are subject to change without notice.***