

### **Our Philosophy**

Whether Business or Pleasure - Let Us Take Care of You and Your Guests.  
We'll Tailor Your Party to Fit Your Culinary Taste, Your Budget and Your Guest List.  
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 Private Rooms Can Accommodate From 20-150 Guests.

#### **Audio & Visual Equipment**

By Request, State Of The Art Audio & Visual Equipment Can Be Installed In All Private Rooms.

### **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 Moment of Your Reservation Until Your Last Guest Departs, 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!"*

### **LOCATIONS**

#### **Fire & Oak – Montvale, New Jersey**

Owner Operator – Joshua Dorras

Manager – Jessica Dorras

Manager – Patrick Langford

**201.307.1100**

**The Oak Room** Private Room Seats Up To 40

**The Balcony** Raised Private Room Seats Up To 35

**\* 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

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#### **Fire & Oak – Westin Hotel, Newport, Jersey City**

General Manager – Errick Paragioudakis

**201.610.9610**

**The River View** Private Room Seats Up To 20

## “TIER ONE” COCKTAIL PARTY

Minimum of 25 Guests

2 Hour Event

\$50 per person

(Additional 1 Hour of Passed Hors D’ Oeuvres +\$15 pp)

### **2 Hours Premium Open Bar**

Prairie Organic Vodka, Gordon’s Gin, Cruzan Rum, Sauza Gold Tequila  
Jim Beam Bourbon, Dewar’s Scotch, House Wines & Domestic Beer

### **1 Hour Passed Tier 1 Hors D’ Oeuvres**

#### **Choice of 6**

Chicken Satay

*Bruschetta with Peppered Bacon & Tomato*

Korean Beef Satay

Crispy Pork Dumplings

*House Cured Smoked Salmon on Toast Points*

Beef Short Rib Sliders

*Chicken Spring Rolls with Wasabi Mustard*

*Tomato & Basil “Bruschetta” on Parmesan Toast Points*

*Tempura Seasonal Vegetables with Spicy Sambal Mayo*

Crispy Mac ‘n’ Cheese Balls

*“Caprese” Skewers with Mozzarella, Cherry Tomato & Basil*

*Crispy Risotto Balls with Truffle Aioli*

### **1 Hour Stations**

#### **Crudite Display**

A Display of Fresh Vegetables with Blue Cheese and Ranch Dip

#### **Fruit and Cheese Display**

A Selection of Imported Cheeses with Assorted Crackers, Jams and Fruit

Add 6.625% Sales Tax & 22% Gratuity

## “TIER TWO” COCKTAIL PARTY

Minimum of 25 Guests

3 Hour Event

\$70 per person

### **3 Hours Premium Open Bar**

Prairie Organic Vodka, Gordon’s Gin, Cruzan Rum, Sauza Gold Tequila  
Jim Beam Bourbon, Dewar’s Scotch, All House Wines & Domestic Beer

### **2 Hour Passed Tier 1 & 2 Hors D’ Oeuvres**

#### **Choice of 8**

Chicken Satay

*Bruschetta with Peppered Bacon & Tomato*

Korean Beef Satay

Crispy Pork Dumplings

*House Cured Smoked Salmon on Toast Points*

Beef Short Rib Sliders

*Chicken Spring Rolls with Wasabi Mustard*

*Tomato & Basil “Bruschetta” on Parmesan Toast Points*

*Tempura Seasonal Vegetables with Spicy Sambal Mayo*

Crispy Mac ‘n’ Cheese Balls

*“Caprese” Skewers with Mozzarella, Cherry Tomato & Basil*

*Crispy Risotto Balls with Truffle Aioli*

Crabmeat Stuffed Mushroom Caps

Tempura Shrimp Maki Roll

*Diver Sea Scallops Wrapped In Bacon*

Kobe “Pigs in a Blanket”

*Filet Mignon Quesadillas with Cilantro Sour Cream*

*Crab & Avocado Bruchetta with Basil Oil*

*Shrimp Tempura with Ponzu Dipping Sauce*

*Coconut Shrimp with Orange Horseradish Marmalade*

Kobe Beef Sliders

### **1 Hour Stations**

#### **Crudite Display**

A Display of Fresh Vegetables with Blue Cheese and Ranch Dip

#### **Fruit and Cheese Display**

A Selection of Imported Cheeses with Assorted Crackers, Jams and Fruit

Add 6.625% Sales Tax & 22% Gratuity

## “TIER THREE” COCKTAIL PARTY

Minimum of 25 Guests

3 Hour Event

\$90 per Person

### **3 Hours Super Premium Open Bar**

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Patron Silver Tequila  
Maker's Mark Bourbon, Johnny Walker Black Scotch  
Premium Wines by the Glass & Premium Beers

### **2 Hour Passed Hors D' Oeuvres**

#### **Choice of 10**

Chicken Satay

Petite Beef Wellington *with Horseradish Crème*

Crabmeat Stuffed Mushroom Caps

Grilled Shrimp & Chorizo Skewers

Tempura Shrimp Maki Roll

Diver Sea Scallops *Wrapped in Bacon*

Kobe “Pigs in a Blanket”

Filet Mignon Quesadillas *with Cilantro Sour Cream*

Crab & Avocado Bruchetta *with Basil Oil*

Shrimp Tempura *with Ponzu Dipping Sauce*

Coconut Shrimp *with Orange Horseradish Marmalade*

Kobe Beef Sliders

Tomato & Basil “Bruschetta” *on Parmesan Toast Points*

Tempura Seasonal Vegetables *with Spicy Sambal Mayo*

Crispy Mac ‘n’ Cheese Balls

“Caprese” Skewers *with Mozzarella, Cherry Tomato & Basil*

Crispy Risotto Balls *with Truffle Aioli*

### **1 Hour Stations**

#### **Crudite Display**

A Display of Fresh Vegetables with Blue Cheese and Ranch Dip

#### **Fruit and Cheese Display**

A Selection of Imported Cheeses with Assorted Crackers, Jams and Fruit

#### **Sushi Station**

Made to Order Traditional and Specialty Rolls

Add 6.625% Sales Tax & 22% Gratuity

## ADDITIONAL STATIONS

(Pricing Based On One Hour Service)

**Fresh Fruit Display - \$ 4 P.P.**

An Assortment of Freshly Sliced Seasonal Fruit

**Sushi Station - \$10 P.P.**

Made to Order Traditional and Specialty Rolls

**Jumbo Shrimp Cocktail - \$300 for 100 Shrimp**

Succulent Jumbo 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 - \$150 For 50

Clams - \$75 For 50

**Pasta Station - \$8 P.P.**

Penne with Sun-Dried Tomatoes, Plum Tomato Cream Sauce

Add 6.625% Sales Tax & 22% Gratuity