

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

General 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 errick.pa14@gmail.com
201.610.9610

The Oak House – Oradell, New Jersey

Owner Operator – Jessica Dorras jessdorras@gmail.com
201.277.4892



Four Course Dinner

\$65

Family Style Starters

Please Select Three

Crispy Chicken "Lollypops"
3 Cheese Spinach & Artichoke Dip
Fire & Oak Mac 'n' Cheese
Parmesan Truffle Fries
Add Sesame Ahi Tuna Flatbread +\$3
Add Crispy Long Island Calamari +\$4
Add Braised Beef Meatballs +\$4
Add Classic Margherita Roman Pizza +\$5
Add Assorted Sushi Platters +\$10

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 (+\$10 per order)

Pomme Puree, Sautéed Baby Spinach, Port Wine Demi

Family Style Dessert Platters

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

Add 6.625% Sales Tax & 22% Gratuity

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

100 Chestnut Ridge Road, Montvale NJ 07645 (P) 201.307.1100 (F) 201.307.1200

www.fireandoak.com

Beverage Packages

Non-Alcoholic Beverage Package

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

3 Hours Unlimited Champagne Package

Champagne, Bellini's & Mimosa's 25

Open Bar Packages

House Wine & Beer Bar

House Wine

Chasing Lions Cabernet Sauvignon, Pinot Noir, Chardonnay & Sauvignon Blanc

Draft Beer

Industrial Arts Lager

Bottled Beer

Budweiser, Heineken & Heineken Light

3 Hours = 35

Premium Wine & Craft Beer Bar

Premium Wine

Luigi Bosca Cabernet Sauvignon, Pinot Noir, & Chardonnay, House Pinot Grigio

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

3 Hours = 40

Premium Open Bar

Premium Spirits

Finlandia Vodka, Gin Lane London Dry Gin, Bacardi Silver Rum, Santo Blanco & Reposado Tequila,
Blue Note Bourbon, Monkey Shoulder Blended Scotch

Premium Wine

Luigi Bosca Cabernet Sauvignon, Pinot Noir, & Chardonnay, House Pinot Grigio

Draft Beer - Industrial Arts Lager

Bottled Beer - Budweiser, Heineken & Heineken Light

3 Hours = 40

Ultra-Premium Open Bar

Ultra-Premium Spirits

Grey Goose & Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Mijenta Blanco & Reposado Tequila,
Makers Mark Bourbon, Johnnie Walker Black Label Scotch, Premium Wines by the Glass & All Draft Beers

Ultra-Premium Wine

Unshackled by *Prisoner* Cabernet Sauvignon, Chardonnay & Sauvignon Blanc, Dantello Pinot Grigio

Draft Beers - All Current Craft Beers

Bottled Beer - Budweiser, Heineken & Heineken Light

3 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, dijonaise & 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)

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Signature Dinner Buffet

\$55pp

(Available for 25-30p with a Minimum of 25 Guests)

Artisan Bread Station

Tomato Focaccia & Rustic Breads
Vermont Butter & Extra Virgin Olive Oil

Salad Station

Market Greens with Balsamic Vinaigrette
Classic Caesar with Brioche Croutons & Shaved Grana Padano
Fresh Mozzarella & Beefsteak Tomatoes with Fresh Basil Oil & Balsamic Reduction

Signature Entrees

Fusilli Pasta with Sun-Dried Tomatoes, Plum Tomato Cream Sauce
Herb Roasted Organic Chicken with natural au jus
Pan Roasted Scottish Salmon with Lemon Caper Sauce
Add Filet Mignon Asian Stir Fry with Organic Soba Noodles & Asian Vegetables +5pp
Add Creamy Truffle Risotto with Wild Mushrooms & Truffle Parmesan Cream +5pp
Add Lobster Ravioli with a Tomato Basil Cream Sauce +8pp

Sides

Roasted Garlic Whipped Potatoes
Herbed French Fries
Sautéed String Beans with Shallots
Steamed Broccoli Florets

Family Style Desserts

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

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