

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



“TIER ONE” COCKTAIL PARTY

Minimum of 25 Guests / 2 Hour Event / \$55 per Person
(Additional 1 Hour of Passed Hors D’ Oeuvres +\$15)

2 Hours Premium Open Bar

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

House Wines

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

Draft Beer

Industrial Arts Lager

Bottled Beer

Budweiser, Heineken & Heineken Light

1 Hour Passed Hors D’ Oeuvres

Choice of 6

Chicken Satay with a thai peanut sauce

Korean Beef Satay with soy reduction & scallions

Crispy Chicken Sliders with lemon herb aioli & pickles

Chicken Spring Rolls with wasabi mustard

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 basil oil (Vegetarian)

1 Hour Stations

Crudité & Hummus Display

A Display of Fresh Vegetables with Classic Hummus, Blue Cheese & Ranch Dip

Fruit & Cheese Display

A Selection of Imported Cheeses with Assorted Crackers & Fresh Berries

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



“TIER TWO” COCKTAIL PARTY

Minimum of 25 Guests / 3 Hour Event / \$75 per Person

3 Hours Premium Open Bar

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

Premium Wines

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

Draft Beer

Industrial Arts Lager

Bottled Beer

Budweiser, Heineken & Heineken Light

2 Hour Passed Hors D’ Oeuvres

Choice of 8

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, dijonaisse & 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)

1 Hour Stations

Crudité & Hummus Display

A Display of Fresh Vegetables with Classic Hummus, Blue Cheese & Ranch Dip

Fruit & Cheese Display

A Selection of Imported Cheeses with Assorted Crackers & Fresh Berries

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“TIER THREE” COCKTAIL PARTY

Minimum of 25 Guests / 3 Hour Event / \$90 per Person

3 Hours Ultra-Premium Spirits

Grey Goose & Tito's Vodka, Bombay Saphire 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 Wines

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

Draft Beer

All Current Craft Beers

Bottled Beer

Budweiser, Heineken & Heineken Light

2 Hour Passed Hors D' Oeuvres

Choice of 10

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, dijonaisse & 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)

1 Hour Stations

Crudité & Hummus Display

A Display of Fresh Vegetables with Classic Hummus, Blue Cheese & Ranch Dip

Fruit & Cheese Display

A Selection of Imported Cheeses with Assorted Crackers & Fresh Berries

Signature Sushi Station

Made to Order Traditional & Specialty Rolls

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Additional Stations

(Pricing Based On One Hour Service)

Fresh Fruit Display

An Assortment of Freshly Sliced Seasonal Fruit - \$5pp

Sushi Station

Made to Order Traditional and Specialty Rolls - \$15pp

Pasta Stations

Fusilli with Sun-Dried Tomatoes, Arugula & a San Marzano Tomato Basil Cream Sauce - \$6pp

Or

Ricotta Ravioli in a San Marzano Tomato Basil Cream Sauce - \$8pp

Or

Creamy Truffle Risotto with Wild Mushrooms & Parmesan - \$8pp

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