



## PRIVATE DINING

*Firehouse serves an inspired menu focusing on local and sustainable ingredients. Our wood-fired oven, rotisserie, and grill provide the backdrop for what will be a very memorable event.*

### RENTAL HOURS

#### DINNER

4:00 - 9:00 pm Sunday-Thursday  
4:00-10:00 pm Friday & Saturday

#### FULL RESTAURANT BUYOUT

11:00 am - 09:00 pm Sunday - Thursday  
11:00 am - 10:00 pm Friday & Saturday

### EXTEND YOUR STAY

*You have the option of extending the length of your stay at the rates and times below*

*FULL BUYOUT - \$250 staffing fee per hour up until 12:00 am  
EVENT SPACE - \$100 staffing fee per hour up until 11:00 pm*

### AV RENTAL

*75 inch 4k smart TV with screen mirroring for MAC or hard wire connection for PC= \$50*

### FLORAL ARRANGEMENTS

*EVENT SPACE - \$200  
FULL BUYOUT - \$500*



## EVENT SPACES

*Firehouse offers a variety of options and spaces for hosting your private event!*

**SECOND FLOOR EVENT SPACE** - This space will seat 50 and can hold up to 60 for a standing style event with partial seating. This will be the full second floor with a private lobby area, bathroom, and bar.

**FOOD & BEVERAGE MINIMUM** = \$1,000  
**BOOKING FEE** = \$75

**OUTDOOR COVERED PATIO** - This space will seat 40 and hold up to 50 for a standing style event with partial seating. This patio is always covered and has the option of being heated.  
Note: This space is located next to the entrance of our restaurant. There will be guests coming and going next to your area.

**FOOD & BEVERAGE MINIMUM** = \$1,500  
**BOOKING FEE** = \$75

**OUTDOOR UNCOVERED PATIO** - This space will seat up to 24 on our picnic tables and hold up to 40 for a standing style event with partial seating.

**FOOD & BEVERAGE MINIMUM** = \$500  
**BOOKING FEE** = \$75



## FULL RESTAURANT BUYOUT

*With booking our entire property, you have access to our building starting at 11:00am. Feel free to decorate the place however you like!*

*If you are getting married, you and your bridal party will have a private room with a lock upstairs to store your personal belongings. We also have a full bathroom upstairs including a shower. Perfect for getting ready for your big day!*

*Firehouse can accommodate up to 90 guests for buyouts during the rainy months and up to 150 during dry season.*

*You and your party along with all of the nick nacks will have to vacate the premises at 10:00 pm. If you would like to add extra time to your party, you are available to host at our space until 12:00 am (midnight) for an additional \$250 an hour after 10:00 pm.*

### FOOD & BEVERAGE MINIMUMS

*May thru September weeknights = \$4,000*

*May thru September weekends = \$6,000*

*October thru April weeknights = \$3,000*

*October thru April weekends = \$4,000*

### BOOKING FEES

*Non wedding buyouts = \$200*

*Wedding buyouts = \$300*



## DJ / SOUND EQUIPMENT RENTAL FOR FULL BUYOUTS

### *FIREHOUSE SPEAKERS (AS IS)*

*Firehouse features a portable bluetooth speaker on our second floor as well as a house speaker system in our downstairs dining area. If you would like a little more oomph in your sound, we have a few add on options!*

#### *One PA speaker with mic stand & microphone*

*\$100*

*One Bose F1 Cab speaker with one Shure mic and stand with 100 feet of cable. Perfect for officiating a ceremony or giving speeches.*

#### *Complete Df Set up (minus the Df)*

*\$300*

*Two Bose F1 monitors, mic, stand, and Df hardware. All you will need is a friend or Df to control the 1's and 2's!*

#### *Complete Df Set up (including the Df)*

*\$500*

*Two Bose F1 monitors, mic, stand, Df hardware, and Df!*

*Below is a link to see our Df in action:*

*<https://www.youtube.com/watch?v=5nUzMGbQn4o>*



## FREQUENTLY ASKED QUESTIONS

### IS THERE A ROOM FEE FOR THE SPACE?

*There is no room fee, only a booking fee. Booking fees account for the email correspondence leading up to your event as well as any phone or in person meeting that takes place.*

### HOW DO I SECURE A DATE?

*We require a signed contract and a deposit of \$450 for events and \$1,000 for buyouts. You will be charged your booking fee at time of your deposit.*

### WHAT IF I HAVE TO CANCEL OR CHANGE THE DATE?

*The deposit and booking fee is non-refundable but can be applied to another date if needed. There is no fee for a date change with ample warning. Deposits will be non transferable if event is canceled within 7 days of event*

### CAN WE JUST OFF THE REGULAR MENU THE NIGHT OF THE EVENT?

*No, a menu needs to be created in advance.*

### WHAT IF MY GUEST NUMBERS CHANGE AT THE LAST MINUTE?

*If your party increases we can accommodate them and you will be charged for the number of people in attendance. However, if it decreases within 7 days of your event, you will be charged for the number in your confirmed guest count.*

### CAN WE HAVE A DJ OR A BAND?

*Only with a full restaurant buyout.*



## FAQ CONTINUED...

### CAN WE DANCE UPSTAIRS?

*We cannot have dancing/ stomping/vigorous activity in our upstairs space; the motion and sound transfer easily. Downstairs/outside dancing is fine for patio events or full buyouts.*

### CAN WE HAVE ANY MUSIC?

*We have had small acoustic ensembles play for parties before. Nothing can be amplified in respect of our diners downstairs. You will be provided with a bluetooth speaker to play any music you like the night of your event. Full buyouts and patio events may have amplified music as long as outside music concluded by dusk.*

### CAN WE DECORATE THE SPACE? AT WHAT TIME MAY WE DECORATE?

*11:00 am for full buyouts*

*3:00 pm for all dinner events*

*No glitter or confetti.*

*All decorations must be packed in and packed out by your party.*

*We have very limited trash space.*

### CAN WE BRING IN OUR OWN DESSERT?

*Yes, there is a \$2 dessert fee for each guest. The \$2 will only be applied if you opt out of ordering at least one dessert with Firehouse.*

### WE JUST WANT TO HAVE A COCKTAIL PARTY WITH A COUPLE FINGER FOODS. DOES THAT WORK?

*Yes. We can scale back our menu to provide more of a small plate + cocktails arrangement. Your event minimum will still have to be met.*



## DRINK PACKAGES FOR NON BUYOUT EVENTS

### Drink Tallies

*Each drink package comes with 3 tallies per guest. This does NOT mean that each guest has a 3 drink maximum; it simply means every time a guest orders a drink, we will tally it. For example: If you are hosting a party of 50, you will have 150 drink tallies. If your party reaches its tally total, the bar will switch to a pay per drink method.*

### #1 BEER / WINE / NA

*HOUSE RED, WHITE, AND SPARKLING WINE  
WITH 3 LOCAL CANNED BEERS  
1 LOCAL CANNED CIDER  
AND CANNED SODAS*

*\$24 PER PERSON*

### #2 CLASSIC COCKTAILS / BEER / WINE / NA

CLASSIC COCKTAILS INCLUDE:  
*MOSCOW MULE, NEGRONI, PALOMA, DAIQUIRI,  
MANHATTAN, OLD FASHIONED, DARK & STORMY,  
MARGARITA AND BOULEVARDIER.*

*WITH: HOUSE RED, WHITE, AND SPARKLING  
WINE*

*WITH 3 LOCAL CANNED BEERS  
1 LOCAL CANNED CIDER  
AND CANNED SODAS*

*\$30 PER PERSON*



## DRINK PACKAGES FOR FULL RESTAURANT BUY OUTS

### *#1 BEER / WINE / NA*

*HOUSE RED, WHITE, AND SPARKLING WINE  
WITH 6 DRAFT BEERS PLUS 1 DRAFT CIDER*

*\$28 PER PERSON*

### *#2 CLASSIC COCKTAILS / BEER / WINE / NA*

*CLASSIC COCKTAILS INCLUDE:*

*MOSCOW MULE, NEGRONI, PALOMA, DAIQUIRI,  
MANHATTAN, DARK & STORMY, MARGARITA AND  
BOULEVARDIER WITH HOUSE RED, WHITE, AND  
SPARKLING WINE  
WITH 6 DRAFT BEERS  
PLUS 1 DRAFT CIDER*

*\$34 PER PERSON*





## OTHER BEVERAGE OPTIONS

*OUR WINE & COCKTAILS RANGE FROM \$10-\$100 PER DRINK. PLEASE PROVIDE A PRICE CAP PER DRINK IF CHOOSING ONE OF THE TWO OPTIONS BELOW.*

### *1. PAY BY CONSUMPTION*

*EACH DRINK ORDERED WILL BE ADDED TO YOUR CHECK. IF YOU WOULD LIKE TO SET A TAB LIMIT YOU CAN! ONCE YOUR TAB LIMIT IS MET, WE WILL SWITCH OVER TO HAVING YOUR GUESTS PAY THEIR OWN WAY FOR DRINKS.*

### *#2 CASH BAR*

*GUESTS WILL PAY THEIR OWN WAY FOR DRINKS. THEY CAN PAY FOR THEIR TAB WITH CASH OR CARD. 20% GRATUITY WILL BE ADDED TO THEIR CHECK.*



## EVENTS FOOD MENU INFO

**BUFFET STYLE:** GUESTS WILL HELP THEMSELVES TO PLATES, PAPER NAPKINS, SILVERWARE, AND FOOD SERVED ON A LONG TABLE.

**SEATED:** GUESTS WILL BE SERVED A 3 COURSE MEAL AT THEIR TABLE FAMILY STYLE. GUESTS WILL EACH HAVE A NEW PLATE TO EAT FROM WITH EVERY COURSE ALONG WITH A CLOTH NAPKIN, SILVERWARE, WATER GLASS, AND A PERSONALIZED DINNER MENU WITH ALL FOOD INGREDIENTS LISTED.



## EVENTS FOOD - LIEUTENANT'S MENU

### BUFFET

3 STARTERS, 2 MAINS, 1 DESSERT - \$50 PER PERSON

ADD ON TO BUFFET - **STARTER** = \$7 PP **MAIN** = \$10 PP **DESSERT** = \$5 PP

### 3 COURSES SEATED (FAMILY STYLE)

3 STARTERS, 2 MAINS, 1 DESSERT \$65 PER PERSON

4 STARTERS, 3 MAINS, 1 DESSERT \$75 PER PERSON

## STARTERS

*FRIED CAULIFLOWER*  
LEMON CRÈME, CRISPY GARLIC, PARSLEY

*COAL ROASTED CARROTS*  
GARLIC, CHILI, HONEY,  
ALMONDS, RICOTTA

*GREEN SALAD*  
SEASONAL INGREDIENTS

*SEASONAL CROSTINI*  
CHEF'S CHOICE

*ARTISAN CHEESES*  
FRUIT, PICKLES, MUSTARD

*CRISPY FINGERLING POTATOES*  
HERB BUTTER, LEMON, PECORINO

*ROASTED SEASONAL VEGETABLES*  
MARKET VEGETABLE MEDLEY

*WOOD-FIRED PIZZETTES*  
CHEFS CHOICE

## MAINS

*ROASTED SEASONAL FISH*  
SALSA VERDE, LEMON, ALEPPO

*COAL ROASTED SIRLOIN*  
SAUTEED MUSHROOMS AND SPINACH,  
SHERRY BUTTER

*GARLIC ROASTED CHICKEN*  
ROASTED PEPPERS, PICKLED SHALLOT, HERBS

*VEGETARIAN PASTA*  
TOMATO, BASIL, PECORINO

*BEEF BOLOGNESE*  
MINCED BEEF, CARROT, ONION



## EVENTS FOOD - CAPTAIN'S MENU

### BUFFET

3 STARTERS, 2 MAINS, 1 DESSERT - \$75 PER PERSON

ADD ON TO BUFFET - **STARTER** = \$10 PP **MAIN** = \$15 PP **DESSERT** = \$5 PP

### 3 COURSES SEATED (FAMILY STYLE)

3 STARTERS, 2 MAINS, 1 DESSERT \$85 PER PERSON

4 STARTERS, 3 MAINS, 2 DESSERT \$100 PER PERSON

## STARTERS

*RADICCHIO CEASAR SALAD*  
LEMON, PECORINO, GARLIC CROUTON

*BURRATA*  
SEASONAL PREPARATION

*MEATBALLS*  
MARINARA, BASIL, PECORINO

*ARANCINI VERDE*  
PISTOCCO, LEMON, FONTINA

## MAINS

*ROASTED CAULIFLOWER STEAK*  
WHITE BEAN PUREE, PICKLED SHALLOT,  
HERBS

*ROASTED SEASONAL FISH*  
SALMON, HALIBUT, ALBACORE, TROUT, ETC.

*COAL ROASTED RIBEYE*  
GRILLED AND WOOD SMOKED

*WOOD GRILLED PORK CHOP*  
4 HOUR BRINE, APPLE CIDER, ONIONS, CABBAGE

*SLOW BRAISED LAMB*  
BRAISED GREENS, POLENTA, MINT



## EVENTS FOOD - FIRE CHIEF'S MENU

**4 COURSES SEATED (FAMILY STYLE)**  
**\$150 PER PERSON**

### **1st COURSE**

#### *CHARCUTERIE BOARD*

*MEATS & CHEESES, FRUIT, PICKLES, OLIVES  
BAKED RICOTTA, SLICED PROSCIUTTO, SABA,  
HOUSE FOCACCIA*

### **2nd COURSE**

#### *OVEN ROASTED MUSSLES AND CHORIZO*

*SALAD  
BUTTER LETTUCCES, GREEN GODDESS,  
PECORINO, LEMON*

### **3rd COURSE**

#### *Cauliflower Gratin*

*SHALLOT, CREAM, FONTINA, BREADCRUMBS*

#### *WOOD FIRED BEEF TENDERLOIN*

*GRILLED ONION, COMPOUND BUTTER*

### **FINAL COURSE**

#### *HOUSE MADE TIRAMISU*

*COGNAC, COFFEE, COCOA POWDER*