



Banquets and Catering

Fireside Brewhouse offers a wide variety of services to our customers such as rehearsal dinners, business meetings, anniversaries, room rentals, multiple menus to choose from. We have two rooms to choose from with seating capacities that range 30-130 people. We make sure that our customers and their guests feel right at home and enjoy their special day.

Formal Dinner Service

Ultimate WOW Platinum Package

Starting at \$59.99/ person

Our Premium Platinum Package includes:

**Most
Variety**

- One passed hors d'oeuvre
- 2 glasses of Wine {red or white] or 2 Domestic Draught Pours (Bud Light, Miller Light, Coors Light)
- Plated salad with your choice of 2 dressings
- One (1) single entrée plated meal with the following:
 - Two (2) entrée choices to choose from (Add another choice for \$4/guest)
 - Two (2) Side Choices
- One (1) Choice of Dessert
- A choice of beverages including Soft Drinks, Coffee, Iced Tea, Lemonade, and Water

Premium Gold Package

Starting at \$49.99/ person

Our Premium Gold Package includes:

**Most
Popular**

- One (1) stationary hors d'oeuvre or One (1) plated dessert
- 1 glasses of Wine {red or white] or 1 Domestic Draught Pours (Bud Light, Miller Light, Coors Light)
- Plated salad with your choice of 2 dressings
- One (1) single entrée plated meal with the following:
 - Two (2) entrée choices to choose from (Add another choice for \$4/guest)
 - Two (2) Side Choices
- A choice of beverages including Soft Drinks, Coffee, Iced Tea, Lemonade, and Water

Exceptional Silver Package

Starting at \$36.99/ person

Our Premium Platinum Package includes:

- One (1) stationary hors d'oeuvre or One (1) plated dessert
- Plated salad with your choice of 2 dressings
- One (1) single entrée plated meal with the following:
 - Two (2) entrée choices to choose from (Add another choice for \$4/guest)
 - Two (2) Side Choices
- A choice of beverages including Soft Drinks, Coffee, Iced Tea, Lemonade, and Water

Lovely Copper Package

Starting at \$28.99/ person

Our Lovely Copper Package includes:

- Plated salad with your choice of 2 dressings
- One (1) single entrée plated meal with the following:
 - Two (2) entrée choices to choose from (Add another choice for \$4/guest)
 - Two (2) Side Choices
- A choice of beverages including Coffee, Iced Tea, Lemonade, and Water

Fireside Brewhouse can adjust any menu for special dietary needs or preferences. We can create an entire menu, or simply substitute a specific number of meals for select guests.

The following selections are vegetarian friendly:

- 3 Cheese Ravioli
- Big Island Salad

Platinum and Gold Entrée Choices:

- **Filet (Platinum Level Only)**- *a hand cut USDA choice filet seasoned with cracked black pepper and sea salt, grilled to order*
- **Marinated Lamb Chops**- *five lollipop lamb chops marinated and perfectly grilled, placed on a bed of garlic mashed potatoes, and topped with mint pesto.*
- **Dead Texan (Ribeye)**- *Fireside's signature steak; 12 oz. hand-cut ribeye dusted in our secret dry rub and grilled to your liking.*
- **Alaskan Snow Crab Linguini**- *sweet Alaskan snow crab and shrimp tossed with Italian sausage, artichoke hearts, bell peppers in a rich alfredo cream sauce*
- **California Dreamin'**- *Pacific salmon lightly brushed with our honey-ancho glaze then slow grilled to perfection. Garnished with pico de gallo.*
- **Blackened Salmon**- *Pacific salmon seasoned with our blackening seasoning topped with hollandaise sauce*
- **Pesto Shrimp Pasta**-*classic spaghetti tossed with sautéed shrimp in a white wine pesto sauce. with sun-dried tomatoes and a touch of lemon and parmesan cheese*
- **Enchilada Pasta**- *grilled chicken breast, green chilies, roasted peppers and onions, tomato and black beans tossed in our rich sanora cream sauce.*
- **Chicken Marsala**- *Grilled chicken breast topped with our made-from-scratch marsala sauce with garlic mushrooms and onions*
- **Chicken Picatta**- *Grilled Chicken in marinated sauce with lemon, butter, capers and spices.*
- **Chicken Parmesan**- *our chicken breast breaded and crispy topped with mozzarella and provolone cheeses smothered in marinara sauce on top of a bed of linguini*
- **Parmesan Tilapia**- *Fresh Costa Rican farm-raised tilapia fillet crusted with parmesan cheese and panko bread crumbs, then pan-seared. served with lemon-caper butter sauce*
- **Smothered Pork Chop**- *White Marble Farms center cut Frenched bone in pork chop smothered in freshly sautéed onions, mushrooms and gravy.*

Platinum and Gold Side Choices:

- Alaskan Snow Crab Risotto
- Sweet Potato Fries
- Parmesan Risotto
- Corn on Cob
- Baked Potato
- Au gratin Potatoes
- Mixed Veg
- Broccoli
- Mashed Potatoes
- French Fries
- Rice and Beans

Silver and Copper Entrée Choices:

- **California Dreamin'**- *Pacific salmon lightly brushed with our honey-ancho glaze then slow grilled to perfection. Garnished with pico de gallo.*
- **Blackened Salmon**- *Pacific salmon seasoned with our blackening seasoning topped with hollandaise sauce*
- **Pesto Shrimp Pasta**-*classic spaghetti tossed with sautéed shrimp in a white wine pesto sauce. with sun-dried tomatoes and a touch of lemon and parmesan cheese*
- **Enchilada Pasta**- *grilled chicken breast, green chilies, roasted peppers and onions, tomato and black beans tossed in our rich sanora cream sauce.*
- **Chicken Marsala**- *Grilled chicken breast topped with our made-from-scratch marsala sauce with garlic mushrooms and onions*
- **Chicken Picatta**- *Grilled Chicken in marinated sauce with lemon, butter, capers and spices.*
- **Chicken Parmesan**- *our chicken breast breaded and crispy topped with mozzarella and provolone cheeses smothered in marinara sauce on top of a bed of linguini*
- **Parmesan Tilapia**- *Fresh Costa Rican farm-raised tilapia fillet crusted with parmesan cheese and panko bread crumbs, then pan-seared. served with lemon-caper butter sauce*

Silver and Copper Side Choices:

- Corn on Cob
- Baked Potato
- Au gratin Potatoes
- Mixed Veg
- Broccoli
- Mashed Potatoes
- French Fries
- Rice and Beans

Salad Dressing Choices:

- Ranch
- Bleu Cheese
- Honey-Lime,
- Balsamic Vinaigrette
- Raspberry Vinaigrette
- Thousand Island
- Oil and Vinegar
- Italian
- Ceaser (Available for Silver, Gold, and Platinum Packages only)

Dessert Options

- Cheesecake- *Caramel, Raspberry, or Chocolate Sauce*
- Matchsticks- *Our homemade funnel cake sticks served with either Caramel, Raspberry, or Chocolate Sauce*
- Carrot Cake
- Chocolate Nirvana (Gold and Platinum Packages Only)- *Five layers of rich chocolate cake melded with a light, airy chocolate mousse and all of it drizzled with chocolate syrup.*

A service charge and local taxes will be added to all food and beverage purchases

Hors D'oeuvre Buffet

\$18.99/person

Choice of three:

Served Hot

- **Nacho Bar-** *Let your guest(s) build their own nachos with our "Nacho Bar" Our nacho bar includes White Queso Cheese, Chili, Shredded Cheese, Sour Cream, Jalapenos, Black Olives and Pico de Gallo*
- **Meatballs-** *What's a party without Grandma's meatballs? Choose from Marinara, General Tso's or Citrus BBQ to cover our famous meatballs*
- **Fireside M-80 Shrimp-** *Lightly breaded and fried shrimp tossed in our sweet chili-garlic sauce that has made them FAMOUS, served on a bed of cabbage. Our #1 selling appetizer!*
- **Chicken Tenders-** *Breaded and deep fried boneless chicken tenders. Served with ketchup and BBQ sauce.*
- **Chicken Wings-** *Breaded and deep fried bone-in chicken wings tossed in any of our wing sauces or served naked. Served with Celery, Ranch and Bleu Cheese*
 - *Sauces Options: M80, Cajun Dry Rub, Citrus BBQ, General Tso, Buffalo, or Habanero Hammer*
- **Pretzel Breadsticks-** *Crispy-salty on the outside, hot and soft on the inside. Served with hot mustard or white queso cheese for dipping.*
- **BBQ Pork Sliders-** *Smokey pulled pork on grilled sourdough drizzled with citrus-chipotle bbq sauce and topped with onion straws.*

Served Cold

- **Fruit Tray-** *Fresh fruit based on season (grapes, melons, apples, pineapple, strawberries, blackberries, raspberries, etc...).*
- **Vegetable Tray-** *Carrots, celery, broccoli and cauliflower*
- **Cheese and Cracker Tray**
- **Pasta Salad**
- **Potato Salad**

Service Charge and Sales Tax will be added

Fireside Gourmet Buffet

\$28.99/ person

Our Gourmet Buffet includes our fresh house salad with your choice of two dressings, bread and butter, fresh fruit tray.

Ask about adding a dessert for as little as \$2 a person!

Side Choices: Choice of Two

Sweet Potato Fries
Au gratin Potatoes
Mashed Potatoes
Veggie Tray

Parmesan Risotto
Rice and Beans
Corn on the Cob
Pasta Salad

Broccoli
Mixed Veg
French Fries
Potato Salad

Entree Choices: Choice of Two

Enchilada Pasta- *grilled chicken breast, green chilies, roasted peppers and onions, tomato and black beans tossed in our rich sanora cream sauce.*

Chicken Marsala- *Grilled chicken breast topped with our made-from-scratch marsala sauce with garlic mushrooms and onions*

Chicken Picatta- *Grilled Chicken in marinated sauce with lemon, butter, capers and spices.*

Chicken Parmesan- *our chicken breast breaded and crispy topped with mozzarella and provolone cheeses smothered in marinara sauce on top of a bed of linguini*

Parmesan Tilapia- *Fresh Costa Rican farm-raised tilapia fillet crusted with parmesan cheese and panko bread crumbs, then pan-seared. served with lemon-caper butter sauce*

Prime Rib- *Slowly Roasted, served in it's own juices.*

Pork Loin w/Gravy- *Roasted pork loin covered in a rich gravy*

Chicken Tortuga- *Lightly breaded, topped with an artichoke sauce, cheese, and little lemon.*

Fried Chicken- *Delicious and Crispy*

Seasoned Chicken^{GF} - *Grilled chicken seasoned with our special blend of Spices.*

Service Charge and Sales Tax will be added

Fireside Dinner Buffet

(Minimum of 50 people)

\$20.99/person

Our Dinner Buffet includes bread and butter

Ask about adding a dessert for as little as \$2 a person!

Side Choices: Choice of Two

Broccoli	Chips and Salsa	Potato Salad
Au gratin Potatoes	Rice and Beans	Mixed Veg
Mashed Potatoes	Corn on the Cob	French Fries
Pasta Salad	House Salad (2 Dressings)	

Entree Choices: Choice of One

Chicken Marsala- *Grilled chicken breast topped with our made-from-scratch marsala sauce with garlic mushrooms and onions*

Chicken Picatta- *Grilled Chicken in marinated sauce with lemon, butter, capers and spices.*

Chicken Parmesan- *our chicken breast breaded and crispy topped with mozzarella and provolone cheeses smothered in marinara sauce on top of a bed of linguini*

Parmesan Tilapia- *Fresh Costa Rican farm-raised tilapia fillet crusted with parmesan cheese and panko bread crumbs, then pan-seared. served with lemon-caper butter sauce*

Meatloaf- *Just like Mom's*

Fried Chicken- *Delicious and Crispy*

Seasoned Chicken^{GF} - *Grilled chicken seasoned with our special blend of Spices.*

Fettuccini Alfredo w/ Chicken- *A Classic- fettuccine tossed with Parmesan cheese and butter with a smooth and rich sauce.*

Spaghetti and Meatballs- *with the owners Italian heritage this classic dish is a must have!*

Service Charge and Sales Tax will be added

Breakfast Menu

(Available for parties before 1PM)

The Breakfast Lovers Buffet

Assorted Display of Fresh Fruit
Chef's Pastry Table (assorted Danish and muffins)
Scrambled Eggs
Biscuits & Gravy
Country Style Potatoes
Bacon
Sausage
\$13.95/person

The Fireside Original Breakfast Buffet

Fresh Scrambled Eggs
Sausage (Links or Patties)
Crisp Bacon Strips
Breakfast Potatoes
Juice (Orange, Tomato or Grapefruit) Chilled Fresh Fruit Cup
\$11.95/person

The Classic Continental Breakfast

Assorted Danish & Muffins
Fresh Fruit Display
Coffee & Fruit Juices
\$8.95/Person

Service Charge and Sales Tax will be added

Fireside Brewhouse Policies

- *A room rental deposit must be made within 48 hour of booking.*
- *Room rental fees are:*

Banquet Room (Seats up to 75):

\$250 on Friday and Saturday

Family Room (Seats up to 36):

\$150 on Friday and Saturday

- *Minimum food and beverage purchase for events are:*

Banquet Room (Seats up to 75):

\$700 Saturday and Sunday Morning (11-4PM)

\$500 Monday- Friday Morning (11-4 PM)

\$775 Sunday-Thursday Evenings (After 4PM)

\$1500.00 on Friday and Saturday Evenings (after 4PM)

Family Room (Seats up to 36):

\$500 Saturday and Sunday Morning (11-4PM)

\$350 Monday- Friday Morning (11-4 PM)

\$550 Sunday-Thursday Evenings (After 4PM)

\$1000 on Friday and Saturday Evenings (after 4PM)

**We can accommodate parties up to 130, please contact us for more information on parties that size.*

- *Cake service fee is \$50.00.*
- *Menu selection must be confirmed at least 2 weeks before the scheduled event.*
- *We require a guaranteed guest count 2 weeks prior to your event. This count may be increased up to 48 hours prior to your event as long as it is within room capacity, but not lowered.*
- *Cancellation: Your deposit is refundable 180 days prior to your event and only if no costs have been incurred. Your deposit is non-refundable for a Friday or Saturday event.*
- *We can customize any menu to fit your needs.*
- *Children 3 and under are free.*
- *No beverages may be brought onto the premises.*
- *No beverages permitted to leave premises due to Board of Health regulations.*
- *Room assignments will be made at booking based on estimated guest count.*
- *Tax-exempt number must be on file in order to use the tax-exempt privilege.*
- *Seating capacity 15-130.*

A service charge and local taxes will be added to all food and beverage purchases