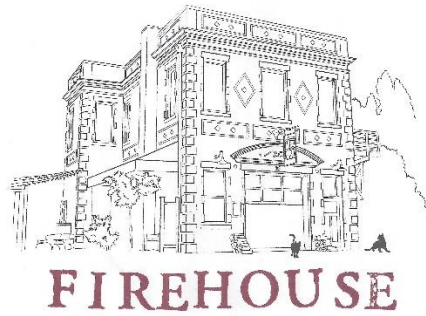




FIREHOUSE





[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. The private dining room on the second floor of the historic Dekum Firehouse can seat up to 40 for lunch or dinner and up to 60 for standing receptions. Full restaurant buy outs are also available, accommodating up to 100 for seated dinners and up to 180 for standing receptions. We would be happy to tailor any of our menus to fit your needs, as well as arrange for extra details for your event such as flowers or rentals. We hope to see you at the Firehouse for your next event.

Kasey Kasten
Events Coordinator
503.387.7020 or events@firehousepdx.com

[availability]

Firehouse is available for private luncheons, private dinners, and standing receptions in our upstairs dining room, patio, or our full restaurant seven days a week.

[pricing]

Lunch

Starting at \$15/person for a buffet style event or \$18/person for a seated meal

Dinner

Buffet Style

Each selection \$5 per item per person
Sweets \$4/person
Chef's selection of 7 items \$30/person

Family Style Seated Dinner

Three Starters, Two Mains, Dessert \$40/person
Four Starters, Three Mains, Dessert \$50/person

Dining menus of the above are included in this packet.

Beverage

Package #1: Three drinks per person. Includes house wine, bottled beers, and selected N/A beverages: \$15/person

Package #2: Three drinks per person. Includes house wine, bottled beers, selected N/A beverages AND a selection of cocktails and mixed drinks: \$22/person

Package #3: Pay per drink from the selections above. With this option, you are not confined to a price point, so feel free to select from our full beer and wine list. (available upon request)

[food and beverage minimums]

\$700 for luncheons

\$1000 for private use of the upstairs dining room

\$1750 for patio buy-out

\$5000 for restaurant buyouts on Sunday-Thursday

\$6000 for restaurant buyouts on Friday and Saturday

(minimums do not include 20% gratuity, additional floral, pastry, rental needs, or \$50 booking fee)



FAMILY STYLE

You choose the starters, mains, and dessert ahead of time. Because it is served family style, all guests will be able to enjoy all of your selections!

(please note: some elements of dishes may change due to market availability and seasonality!)

[starters]

- Artisan Cheeses with *hearth baked bread* (veg)
- Fried Cauliflower with *lemon crème fraiche* (v*, gf)
- Firehouse Beets with *gorgonzola, smoked olive oil, chives, and hazelnuts* (v*, gf)
- Bruschetta with *ricotta and butternut squash* (v*)
- Romaine Hearts with *lemon-anchovy vinaigrette and shaved pecorino* (gf)
- Lacinato Kale Salad with *pine nuts, golden raisins, lemon, olive oil, & ricotta salata* (v*, gf)
- Pizza Margherita with *tomato sauce, basil, and fresh mozzarella* (veg, v*)
- Pizza with Salami, *tomato sauce, chili flake, hot honey, and fresh mozzarella*
- Pizza with house-made fennel sausage, *tomato sauce, onions, and fresh mozzarella*
- Pizza with crimini mushrooms, *garlic, and fresh mozzarella* (veg, v*)

[mains]

- Firehouse Meatballs with *tomato and rosemary braised lacinato kale*
- Wood Fired Rotisserie Chicken with *olive oil mashed potatoes and greens* (gf*)
- Grilled Hanger Steak with *crispy potatoes, arugula and grana padano* (gf*)
- Roasted Rotisserie Pork with *creamy polenta and carrots* (gf)
- Wood-Oven Roasted Portobello Mushrooms and *creamy polenta* (gf, veg, v*)
- Baked Lasagna either with *cheese for a vegetarian option or meat* (veg*)
- Eggplant Parmesan with *a red sauce, parmesan and mozzarella* (veg)

[dessert]

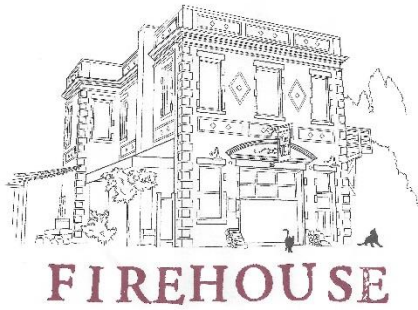
- Bittersweet Chocolate Torte with *hazelnuts and whipped cream* (gf)
- or
- Olive Oil Cake with *fruit preserves and whipped cream*

veg = vegetarian

v=vegan

gf=gluten free

*=upon request



BUFFET STYLE

Food will be served at a large table for guests to help themselves to. This allows the freedom to eat and drink at everyone's leisure and mingle about the space.

(please note: some elements of dishes may change due to market availability and seasonality!)

[savory]

- Artisan Cheeses with hearth baked bread (veg)
- Fried Cauliflower with lemon crème fraiche (v*, gf)
- Firehouse Beets with gorgonzola, smoked olive oil, chives, and hazelnuts (v*, gf)
- Bruschetta with ricotta and butternut squash (v*)
- Romaine Hearts with lemon-anchovy vinaigrette and shaved pecorino (gf)
- Lacinato Kale Salad with pine nuts, golden raisins, lemon, olive oil, & ricotta salata (v*, gf)
- Pizza Margherita with tomato sauce, basil, and fresh mozzarella (veg, v*)
- Pizza with Salami, tomato sauce, chili flake, hot honey, and fresh mozzarella
- Pizza with house-made fennel sausage, tomato sauce, onions, and fresh mozzarella
- Pizza with crimini mushrooms, garlic, and fresh mozzarella (veg, v*)
- Firehouse Meatballs
- Baked Lasagna with cheese for a vegetarian option or meat (veg*)
- Eggplant Parmesan with a red sauce, parmesan and mozzarella (veg)
- Wood Fired Rotisserie Chicken (gf*)
- Roasted Pork Shoulder and Creamy Polenta (gf)

[sweet]

- Olive Oil Cake
- or
- Bittersweet Chocolate Torte (gf)

veg = vegetarian

v=vegan

gf=gluten free

*=upon request



FIREHOUSE

LUNCHEONS

Option 1- Seated Family Style: \$18/pp

[savory]

Romaine Hearts with lemon-anchovy vinaigrette and shaved pecorino (gf)

or

Lacinato Kale Salad with pine nuts, golden raisins, lemon, olive oil, & ricotta salata (v, gf)*

AND

Firehouse Meatballs with tomato and rosemary braised lacinato kale

or

Rotisserie Chicken with olive oil mashed potatoes and greens (gf)*

[sweet]

Choose one from Family Style Dinner menu

Option 2- Seated Family Style: \$25/pp

2 Starters, 2 Mains, 1 Dessert

(Choose from attached Family Style menu)

Option 3- Buffet Style

Each selection \$5 per item per person

Sweets \$4/person

Chef's selection of 7 items \$30/person

(choose from attached Buffet Style Menu)

veg = vegetarian

v=vegan

gf=gluten free

**=upon request*

FREQUENTLY ASKED QUESTIONS

Is there a room fee for the space?

-There is not a room fee. We do charge a \$50 booking fee and impose a food and beverage minimum.

How do I secure a date?

-We require a signed contract and deposit. The deposit can be paid by credit card, check, or cash

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 cancelled or changed within 7 days of event.

Can we just order off of the regular menu the night of our event?

-No, a menu needs to be created in advance. You can choose a family style sit down dinner or buffet style meal.

What is the deadline for choosing our menu?

-One week (7 days) prior to the event.

What if we don't reach the minimum?

-You are charged the difference. You cannot purchase food to go, bottles of wine, or gift certificates to make up the difference.

Can we bring our own wine and pay corkage? Does the corkage fee apply to the minimum?

-Yes, corkage is \$15 per 750ml bottle and does apply towards minimum.

Can we order wines from your regular wine list?

-Yes, but to ensure the availability of those wines they must be requested one week prior to the event.

Does Firehouse have a full bar?

-While we do have hard alcohol, we have a limited selection of liquors for our specialty cocktails.

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 you will be charged for the number in your confirmed guest count. Please contact the event coordinator right away with any last minute changes.

Can we have a DJ or band?

-Only with a full restaurant buy out.

Can we have any music?

-We have had small acoustic ensembles play for parties before. Nothing can be amplified in respect for our diners downstairs. There is a portable speaker provided for your own playlists, or we'd be happy to provide background music from one of our devices.

Can we decorate the space? At what time may we decorate the space?

-Yes, and someone is typically in the building by 12pm. Please no glitter or confetti.

Can we bring our own dessert?

-Yes, there is a \$2 fee for each guest. This applies to any outside form of dessert.

Do you have vegetarian or gluten free options?

-Yes, many. The menu in the packet are marked accordingly. Please make arrangements in advance.

How early/late can we arrive and stay?

-Arrival time is quite flexible but needs to be established in advance. Events must end within a half hour of normal closing hours but extensions can be arranged with advance notice.

We just want to have a cocktail party. Does the minimum still apply?

-Yes. All events involve extra staffing and preparation, which is why we impose the minimums.

Can we just rent the patio?

-Yes, but it is difficult to anticipate Portland weather.

Do you have a projector and a screen?

-We do NOT have a projector, but if you bring one in, we typically use one of the large walls upstairs as a screen.

Is there a private dressing/staging room available?

-There is not.

Can we leave our flowers, candles, and equipment overnight after the event?

-You may but we do request that all belongings are picked up by noon of the following day.

Is there an elevator?

-No, unfortunately. The private dining room is accessible only by stairs.