



**THE FIREHOUSE**

# **FUNCTIONS PACKAGES**

**MENUS AND PRICING**

**WE ARE  
THE FIREHOUSE AND  
WE KNOW HOW  
TO THROW A PARTY**



# THE BEST OF MELBOURNE'S RESTAURANT SCENE IN RINGWOOD.

The former Ringwood Fire Station was built in 1929 at a cost of seven thousand pounds and provided service to the area for over 65 years.

We are redefining the phrase local neighbourhood eatery. With 4 bars, 5 function spaces and 140 capacity beer garden we have all your needs covered. We're here for great drinks, top notch and many reasons not to go home.

The team at The Firehouse would be thrilled to help you with your next event, we live and breathe everything food and drink and happen to throw a great party. The following pages outline some of our standard packages.

Please don't hesitate to get in touch if you would like to discuss.

*The Firehouse Crew*



COCKTAIL | MENU + PRICING

# COCKTAIL PACKAGE

\$38 pp, 1 canapé, 1 substantial, 1 small bowl, 1 dessert  
\$48 pp, 2 canapés, 2 substantial, 1 small bowl, 1 dessert

## CANAPÉ

Natural freshly shucked oyster with rose mignonette **df, gf**  
Vegetarian rice paper roll, Nuoc cham **ve, gf, df**  
Tempura cauliflower burnt end, romesco sauce **gfo, ve**  
Mac N Cheese Hash, spiced aioli **v**  
Falafel lolly pop, tahini dip **ve, gf**  
House smoked salmon en croute w crème fresh and herbs  
Crispy chicken tender, spiced aioli **df**  
Texas Hot link Sausage roll, FH BBQ sauce  
Spicy, sticky asian chicken wings with sesame  
Black Angus Beef tartare w tarragon mustard, sourdough **df**  
Spiced Corn Ribs, tomato salt, chimichurri **ve, gfo**

## SUBSTANTIAL

Pulled pork slider, sauce carolina  
Mini cheeseburger slider, pickles, secret sauce  
Mac N Cheese Slider **v**  
Smoked pumpkin, ancient grains, goats cheese, pomegranate **veo, gf, dfo**  
Roasted carrots, sesame dressing, ginger crumbs **dfo, gfo, veo**

## SMALL BOWL

Steak frites **gfo**  
Tempura fish and chips, house tartare sauce **gfo, dfo**  
Mini Loaded fries, pulled pork, bbq sauce, liquid cheese  
Wild mushroom risotto, mascarpone, fresh herbs, parmesan **dfo, veo, gf**  
Spiced Sweet potato and confit garlic hummus **ve**

## DESSERT

Seasonal fruit, mint oil **ve gf**  
Mini doughnuts, nutella or custard **v**  
Chocolate brownie, vanilla cream **v**  
Mini Petit fours **v, gfo**



METROPOLITAN FIRE BRIGADE



HAPPY HOUR'S



253  
257

PLATTERS | MENU + PRICING

# GRAZING PLATTERS

\$150 ea (feeds 15 - 20 guests)

Ordering platters is a great way to feed guests when you're expecting your friends and colleagues to 'pop-in' or you don't want to cater a whole meal. Choose 1, or a few, of the following platters for variety.



## **FARMHOUSE CHEESES**

Aged cheddar, local blue + creamy double brie, served with lots of breads + crisps, fresh + dried fruits, grapes, grilled + pickled veggies, olives, cornishons + quince paste

## **CURED MEATS + ANTIPASTO**

Hot and Mild Salami, Prosciutto, Bresaola + pate served with lots of breads + crisps, fresh + dried fruits, grapes, grilled + pickled veggies, olives + cornichons

## **FIREHOUSE PLOUGHMANS'**

Aged cheddar + creamy double brie, Hot and Mild Salami + Prosciutto served with lots of breads + crisps, fresh + dried fruits, grapes, grilled + pickled veggies, olives, cornishons + quince paste



FEED ME | MENU + PRICING

# SIT DOWN, GRAZING 'FEED ME'

Let us build you a menu to graze. Seasonal, local and most importantly delicious. Choose 2 or 3 courses and we'll start with some shared favourites, followed by a grazing feast of roast meats, lots of veggies and salads and finish with individual dessert. Our menu will change weekly, but we can confirm that closer to your booking.

Here is a sample of what you can expect

2 courses: \$59

3 courses: \$69

# FEED ME

## SAMPLE MENU

### SHARED STARTERS

Mac N Cheese hash, chipotle aioli, herbs, 2PC, **V**

Crispy Pork belly, vanilla celeriac puree, popcorn shoot + chilli oil, **GF**

### GRAZING MAINS

150g Black Onyx Brisket MBS 3+

Smoked Brined Chicken Thigh, **GF DF**

150g Yarra Valley Pulled Pork + chimichurri **GF, DF SIDES**

### SIDES

Chopped smoked cauliflower, ancient grains, greens, confit garlic and chickpea puree **GF, DF, VG**

Roasted Carrots + Smoked Honey Tahini labna, ginger breadcrumbs, **V, GF**

### DESSERT, SERVED INDIVIDUALLY

*Served on platters with a mixture of:*

Passion fruit and lemon curd pavlova cronut

FH Eton Mess, Fresh cream, Yarra Valley berries, meringue + crispy raspberries **GF**

FH pecan pie, candied walnuts, Dulce de leche, rum and raisin cream

Traditional Tiramisu – Coffee Patron, mascapone, sponge fingers

*All foods are locally sourced and halal*



SET MENU | MENU + PRICING

# FANCY MENU

Sharing Entrees, Sharing mains, Individual desserts

2 course \$65 - Entrée/main

3 course \$75 - Entrée/main/Dessert

# SAMPLE MENU

## ALL SHARED

House sourdough focaccia, whipped smoked butter

### ENTRÉE

Crispy Squid, parsley, garlic

Beef carpaccio, wild rocket, goats cheese, Olive oil, smoked sea salt

Mac N cheese Hash, chipotle aioli

### MAINS

Chargrilled swordfish fillet, fennel orange and heirloom radish salad

12 hr texas style smoked rangers valley "black Onyx" brisket

Spiced rubbed smoked Bannockburn Chicken cutlet

### SIDES

Heirloom Cucumber spaghetti, mint, peas, stracciatella, red wine and maple dressing

Crispy Maris Piper Potatoes, gremolata, Parmesan

### DESSERTS

Dessert Platters

*All foods are locally sourced and halal*



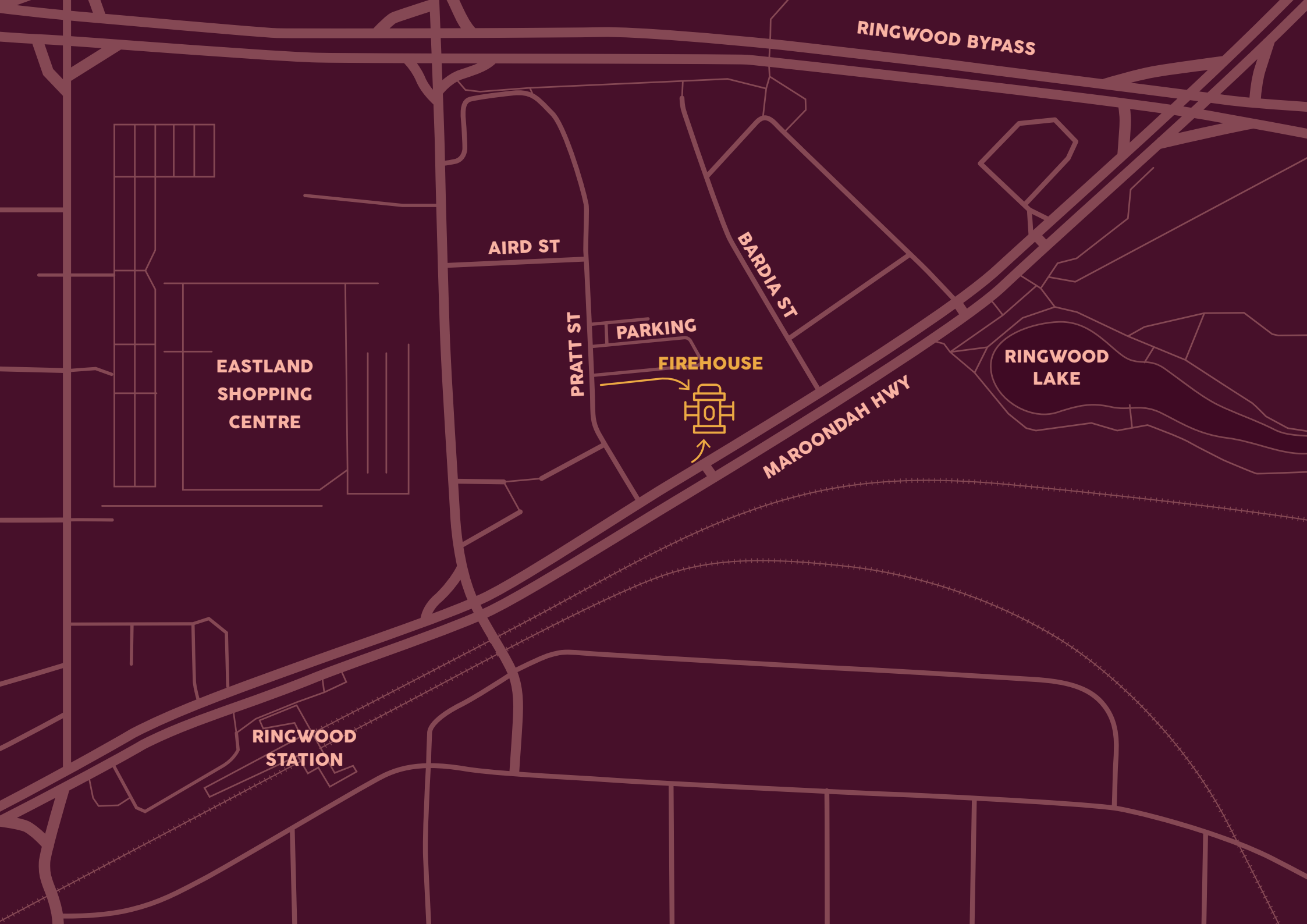


# GETTING HERE

The Firehouse is conveniently located at 253 Maroondah Highway Ringwood, approximately 25 minutes drive from the CBD via the M3 and a short walk from the train station.

*Driving?* There is plenty of off street parking available via the two parking areas off Pratt Street.

*Drinking?* Let your driver know they can conveniently drop you off right out the front.



RINGWOOD BYPASS

AIRD ST

BARDIA ST

PRATT ST

PARKING

FIREHOUSE

RINGWOOD LAKE

MAROONDAH HWY

EASTLAND SHOPPING CENTRE

RINGWOOD STATION

## The Firehouse Events & Group Bookings Term & Conditions February 2022

A tentative reservation for an event or group booking can be held for 36 hours awaiting confirmation. To SECURE your booking the SPACE COST FEE PAYMENT is required. If payment is not received within this time frame the space and date will become available to other bookings.

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### SPACE FEES, CAPACITIES & FOOD & BEVERAGE MINIMUM SPENDS FOR OUR SPACES.

#### SPACE COST FEE

The space cost fee is payable to secure your private space for the following durations;

**DAY** event commences at **12pm**, concluding at **4pm**.

**NIGHT** event commences at **6pm**, concluding at **close**.

The space fee is NOT a deposit, it is not deducted from the minimum spend for food & beverages.

#### FOOD & BEVERAGE MINIMUM SPENDS

The person making the booking is liable to make sure the food & beverage minimum spend is met and if the bill amount falls short, the difference in balance will be required.

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*Please note for group sizes over 90 guests dedicated security for your group is required and a fee of \$100 per hour for the duration of the event is payable.*

*All dinner bookings of 11+ must go on the feed me menu for all sit down meals*

## CAPACITIES, MINIMUM SPEND & FEE AMOUNTS:

### THE DECK

#### SPACE COST

TUES-WED am/pm \$300  
THURS-SUN am/pm \$500

#### MIN SPEND (FOOD + DRINKS):

TUES-WED am/pm \$500  
THURS-SUN am \$2,000 | pm \$4,000

**CAPACITY: 100** Standing | **55** sit down

### THE BRIGADE ROOM

#### SPACE COST

TUES-SUN am/pm \$300

#### MIN SPEND (FOOD + DRINKS):

TUES-WED am/pm \$750  
THURS-SUN am \$1,000 | pm \$1,750

**CAPACITY: 60** Standing | **40** sit down

### LEFT OF RESTAURANT

#### SPACE COST

TUES-SUN am/pm \$300

#### MIN SPEND (FOOD + DRINKS):

MON-WED am \$1,500 | pm \$2,000  
THUR-SUN (No SAT) am \$1,500 | pm \$2,500

**CAPACITY: N/A** Standing | **36** sit down

### GARAGE BAR

#### SPACE COST

TUES-WED am/pm \$300 THURS-SUN am/pm \$500

#### MIN SPEND (FOOD + DRINKS):

TUES-WED am \$1,000 | pm \$1,500  
THURS-SUN (No SAT) am \$2,500 | pm \$6,500

**CAPACITY: 120** Standing | **50** sit down

### THE PRIVATE DINING ROOMS

#### SPACE COST

am/pm \$100

#### MIN SPEND (FOOD + DRINKS):

TUES-SUN \$500

**CAPACITY: N/A** Standing | **14/18** sit down

### RESTAURANT & FRONT DECK

SUNDAY only  
75 pax sit down (Weddings)

#### SPACE COST

SUN am \$900 | pm \$1500

**MIN SPEND (FOOD & DRINKS): \$4,000**

## The Firehouse Events & Group Bookings Term & Conditions February 2022

### VENUE FACILITIES

- Projector & Screens available on request, hire fee of \$50 per booking
- Sound System: The Deck & Garage Bar – inbuilt sound system
- No sound system in the Brigade Room ( client to bring their own)
- Power for DJ or other forms of entertainment
- DJ allowed in all 3 areas (Brigade Room allows DJ after 8:30pm)
- Client can send own playlist on Spotify for Back deck
- Client can bring their own lights
- Decoration - Client can bring decorations / flowers / balloons in, must be removed at the end of the event. Installation time to be arranged with VM.
- No decoration are included in Fee.
- No Glitter or Confetti allowed, if brought in venue a cleaning fee will charged to host
- Tablecloths are an extra \$2.5 /per item. Or free of charge for Weddings

### FOOD / DIETARIES

Final menu, number of guests and dietaries are required a minimum of 10 days prior from your event date.

### FINAL PAYMENT

Final payment for the organised food is due 10 days prior to your event booking. You can also add additional people / items to your booking after this date if needed, 4 days' notice is required. Drinks & any additional food items are to be paid at the conclusion of the event via credit card.

### BOOKING POLICY

If your booking is cancelled 21 days prior to the start of your booking, the payment received for your Space Fee will be reimbursed less a \$100 booking admin fee. Cancellation less than 21 days notice the Space cost fee will not be reimbursed. Cancellation 7 days prior to your function or group booking, the food payment will not be reimbursed, noting we have purchased and commenced preparing your food. We are reasonable and appreciate honest communication and each circumstance will be discussed on an individual basis



**THE FIREHOUSE**

EVENT DATE:	
EVENT TIME:	
SPACE:	
REF:	
PAX:	

Agreed by:	
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Signed:		Date:	
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*Menus and pricing provided in this document are subject to change.*



# THE FIREHOUSE

EVENTS@THEFIREHOUSE.COM.AU | (03) 8820 6253

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