

PARTIES & EVENTS

The Fire Station Hotel has a variety of semi private spaces available for hire within the hotel.

The Bistro - The Outdoor Deck - The Lounge

We can cater for small intimate gatherings within our bistro. When dining in the bistro we have several menu options from either a one course per person menu or a shared plate feast.

The Deck can accommodate groups up to approximately 80 standing and 50 seated and is a more casual dining experience outside.

The Lounge is a more private area and can accommodate up to 50 standing and 30 seated. The Deck and The Lounge offer platter style menu options at various price points.

The Fire Station looks forward to assisting you in hosting your next special event from birthdays to baby showers, work functions and any other special celebration. Venue hire is free.



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www.firestationhotel.com.au

BISTRO PACKAGES

ALTERNATE DROP MENU

PICK TWO CHOICES FROM EACH COURSE

1 COURSE

\$26PP

2 COURSE

\$38PP

3 COURSE

\$48PP

ENTREE

Salt and pepper
squid salad

Pumpkin chicken
salad

Chicken Caesar salad

Peking duck spring
rolls with spiced
plum sauce

Butternut sage and
feta arancini

Sticky pork belly bites

Korean style wings

MAIN COURSE

Schnitzel, chips and salad
and your choice of sauce

Mushroom and lentil lasagna
with salad

Chicken pesto linguine

Pork belly with roasted
kipflers, carrot and jus

Grilled salmon, mashed
potato, greens and caper
lemon butter

200g Rump, chips, salad
and your choice of sauce

Lamb cutlets with mash,
greens and gravy

DESSERT

Chocolate brownie
vanilla ice cream
cream

Churros salted
caramel cinnamon
sugar vanilla ice
cream

Creme Brûlée with
seasonal berries

Smashed pav with
custard and
seasonal fruit

Tiramisu with vanilla
ice cream

THE FEAST

Roast chicken and roasted root veg

Creamy risotto with green veg, parmesan and pangriatta

Tempura fish and chips

Chicken Caesar salad

Green thai beef curry and rice

Salt and pepper squid and chips

Penne carbonara

Beef and bean nachos with guacamole and sour cream

Butter chicken and rice

THE FEASTING MENU

\$38 PP

CHOICE OF THREE
ITEMS SERVED AT
CENTRE OF TABLE

THE DECK & LOUNGE

PACKAGES

FINGER FOOD - PIZZA PLATTERS - GRAZING BOARDS

FINGER FOOD

4 choices \$20pp 5 choices \$24pp

6 choices \$28pp

Beef samosas

Vegetable spring rolls

Prawn Twisties

Beef and veal meat balls in
tomato sauce

Crispy squid legs and tom yum aioli

Mini pies and sausage rolls

Buffalo wings with blue
cheese sauce

Sweet and sticky honey soy wings

Chicken satay skewers

Beef satay skewers

Jalapeno poppers

FINGER FOOD SERVED WITH DIPPING
SAUCES ON PLATTERS

PIZZA

\$45 per pizza

Margarita

napolitana base, mozzarella cheese, oregano
and basil oil

Hawaiian

napolitana base, mozzarella cheese, pineapple, ham

Carne

bbq base, chorizo, chicken, salami, bacon,
mozzarella cheese, oregano

Supreme

napolitana base, chicken, capsicum, bacon, onion,
mozzarella cheese, oregano

Vegeterian

napolitana base, mushroom, sundried tomato, basil
pesto, grilled zucchini, mozzarella cheese

Quattro fromagio

napolitana base, mozzarella cheese, cheddar
cheese, parmigiano cheese, feta cheese, basil oil

1/2M PIZZAS SERVED DOWN THE
CENTRE OF YOUR TABLE IN 12
RECTANGULAR SLICES

GRAZING BOARDS

A huge 1.2m antipasto board filled with cheese,
meats, breads, crackers, dips and seasonal fruit
Serving size is an entree for approx 20 people

SINGLE BOARD \$280.00

DOUBLE BOARD 540.00

TERMS & CONDITIONS

CONFIRMATIONS & CANCELLATIONS

Your event date is formally confirmed upon receipt of a deposit, ensuring a secure reservation on our calendar. Additionally, to facilitate seamless coordination, all food item payments must be settled two weeks prior to the event date.

FOOD & BEVERAGE

Outside food and beverages are not permitted on the premises. However, we gladly welcome celebratory cakes to enhance your special occasion. Additionally, while we appreciate thoughtful gifts, any alcohol must remain sealed and must not be opened on the premises.

DECORATIONS

We welcome your creativity and encourage decorations to enhance your celebration. For hassle-free setup, arrangements can be made with management, pending approval. Please note, loose glitter or confetti is not permitted. Excessive mess may incur a cleaning fees.

ENTERTAINMENT

Guests are permitted to supply their own entertainment, subject to management approval prior to the event date. To maintain a relaxed atmosphere for our guests and residents noise levels will be controlled by management.

MINORS

Safety is our priority. Please note all minors must be accompanied by a parent or guardian throughout the venue. Minors are not permitted to approach the bar or access restricted areas. Additionally, patrons without a parent or guardian present must provide acceptable identification upon request.

DAMAGES

Any damage to the venue or property will incur a fee, this is the responsibility of the event holder. While we take every reasonable precaution to safeguard our guests' belongings, we cannot accept liability for any loss or damage to items on the premises before, during, or after the function.

Signature: _____

I _____
acknowledge and accept these terms and
conditions

Date: _____