



JACK'S COCKTAIL PARTY

Butlered to Guests throughout the course of your event
Check your Selection of Service – Circle your Choices

_____ **Choose any 5 choices from Premium List**

\$18 / guest for 1 hour

\$21 / guest for 1 _ hours

\$26 / guest for 2 hours

_____ **Choose any 8 for \$28.00 / guest for 1.5 hours**

_____ **Pay Per Platter:** each platter has 15-20 pieces; Minimum order of 6 Platters

-- CIRCLE YOUR CHOICES --

JACK'S PREMIUM HORS D'OEUVRES

Tempura Chicken

plum mustard sauce
\$21

Southern Style Pulled Pork

spiced chips
\$26

Spicy Rice Cakes

cilantro pepper sauce
\$22

Horseradish Salmon

mustard dipping sauce
\$25

Asparagus wrapped in Smoked Ham

roasted pepper glaze
\$18

Fried Risotto Cakes

tomato dipping sauce
\$18

Roasted Mushrooms

portabella glaze
\$22

FireHouse Pigs in Blankets

honey mustard dip
\$23

Fried Beef Au Poivre

blue cheese dip
\$30

Spinach and Feta Crisp

roasted garlic sauce
\$20

Salmon with Roasted Vegetables

spicy tomato sauce
\$28

BBQ Ribs

spicy Carolina Sauce
\$28

Bruschetta

tomato, capers, parmesan
\$16

Roasted Pepper Tarts

goat cheese, basil
\$25

Caramelized Onion Tart

herb crème fraiche
\$19

Smoked Brisket

caramelized onion slaw
\$25

Smoked Chicken

garlic chive aioli
\$22

Spicy Seitan Apertifs

ginger soy topper
\$22

Desserts

Chocolate Dipped Fruit

seasonal fruit
\$50

Petite Fours

homemade sweet treats
\$45

Petit Fours and Chocolate Fruit

combination
\$65

SUPER PREMIUM HORS D'OEUVRES

Per platter only.

Grilled Shrimp mango dipping sauce \$48	Miniature Crab cakes hot lava \$48	Shrimp Cocktail horseradish cocktail sauce \$48
Braised Beef Cannoli red wine glaze \$42	Basil and Black Pepper Tempura Shrimp sweet tomato ginger coulis \$56	Roasted Duck fennel apple filling \$48

CENTERPIECE SHARING BOARDS

15 to 25 guests

Artisan Cheese Board \$165	Imported and Domestic Cheese Board \$85	Seasonal Vegetable Board \$75
Exotic Fruit Board \$165	Domestic Cheese Board \$55	Fruit and Vegetable Board \$75
Dessert Petite Fours \$90	Chocolate Dipped Fruit Board \$80	Chef's Special Dessert Display \$Market\$

SMALL COCKTAIL PARTY BUFFETS

15 to 30 guests

_____	Add a Pasta Station (2 pastas additional \$10 per guest)
_____	Add a Pasta to Order Station (\$14 per guest + cost of server)
_____	Add a Carving Station (2 meats additional \$20 per guest + cost of server)
_____	Add Carving and Pasta (additional \$23 per guest + cost of server)

Limited Budget Cocktail Parties Are Available at Jack's FireHouse

25 to 75 guests for 90 minutes

\$25 per Guest

House Beer and Wine

4 Hors D'oeuvres

Southern Pulled Pork with Garlic Chips

BBQ Ribs Smothered in FireHouse Sauce

Sweet Potato Quesadillas

Fried Catfish Fingers

\$14 per Guest with Consumption Bar

*only available to begin between 4pm and 6pm – events start promptly



Beverage Options

***Consumption Bar Option:** only pay for drinks that your group orders.
or choose one of these options:

Beer and Wine Bar

-All Domestic Beer
House red, white and white zin
No Liquor included
Soft Drinks
1 Hour : \$12 / guest
2 Hours: \$16 / guest
3 Hours: \$25 / guest
4 Hours: \$30 / guest
5 Hours: \$32 / guest

House Open Bar

- All 16 Types of Beer
House red, white and white zin
House (non-Premium) Liquor
Soft Drinks
1 Hour: \$14 / guest
2 Hours: \$20 / guest
3 Hours: \$30 / guest
4 Hours: \$36 / guest
5 Hours: \$40 / guest

Premium Open Bar

- All 16 types of Beer
Premium House Wines
Premium Liquors (Absolut etc.)
Soft Drinks
1 hour: \$16 / guest
2 hours: \$25 / guest
3 hours: \$37 / guest
4 hours: \$42 / guest
5 hours: \$48 / guest

Additional Costs

PA Sales Tax on Food: 7%; Phila. Sales Tax on Alcohol: 10%; Large Group Gratuity: 20% post tax
Set Up Fees may be applicable.

Music: We have a number of musicians that we can contact that are perfect for parties.

Flowers: We have our in house floral designer who can customize flower arrangements for centerpieces.

Room Rental Fees: No room fees unless notified. A minimum sale of \$500 prior to tax and gratuity is necessary to reserve private dining areas.

Please keep in mind that these are proposals.

We are always willing to personalize events so that special items or specific budgets are met.

Thanks,

Jack's Firehouse
www.jacksfirehouse.com
ph 215.232.9000
fax 215.765.7920

Jack's Firehouse Guest Contract and Booking Information

In order for us to reserve your space at Jack's Firehouse, we require a deposit for groups of 12 or more. Your deposit to reserve your space is \$20 per expected guest and must be sent by check. This deposit is non-refundable sixty days prior to your event. Please fill out enclosed Credit Card Information and authorization sheet. This information is to be used only in case of a cancellation or to provide for payment of guaranteed guests if necessary.

Credit Card Type: _____ Credit Card Number: _____

Name on Card: _____ Exp. Date: _____ Billing Zip Code _____

Authorized Signature: _____

TERMS AND CONDITIONS OF EVENTS AT JACK'S FIREHOUSE

- In the event that your function is canceled prior to cancellation deadline, any payments made will be applied to our costs of reserving your space in the restaurant and will not be refunded.
- We require a final minimum number of guests guaranteed for your event by 11:00 am 14 days prior to your event. You must speak to a manager to finalize your guaranteed number of guests. This guaranteed number of guests is the base for our schedule and food purchases and cannot be changed after this date, without prior agreement. Guest counts increasing above 5% are subject to approval and space availability, and are not automatically accepted. There are often exceptions to this policy, but they are only guaranteed by a mutually signed rider to this agreement.
- If cancellation is within 14 days of your event, the customer agrees to reimburse Jack's Firehouse \$40 per person for dinner events, and \$25 per person for lunch and cocktail events, \$60 per person for restaurant closures.
- When an event with an open menu or a la carte menu has less than the guaranteed number of guests, the guest agrees to pay a charge per guest that has not shown up for the event equal to the average guest cost, including drinks, food, tax and gratuity.
- Please for your benefit – make sure that your guaranteed number of attendees is as accurate as possible. If you do not contact a manager 14 days prior to your event, Jack's Firehouse will assume and insist that your preliminary minimum guarantee is your final guaranteed number of guests.
- Taxes, gratuity, set-up fees and rental costs, unless stated otherwise, are charged above the price of your event. Please note that for large parties of 7 or more, gratuity is guaranteed 20% and is computed post tax. If you are paying with a credit card, please have physical credit card available at time of payment or a 5% surcharge will be added to your final bill.
- In the case of your event completely shutting down Jack's Firehouse to the public (a buy out), the guest agrees and realizes that in return for closing the restaurant, the guest will pay a minimum charge of \$10,000.00 prior to tax and gratuity.
- I/We have read and agree to the terms and conditions of Jack's Firehouse.

Date of Event _____ Time of Event: _____ Menu Choice: _____

Guaranteed Guests: _____ Date of Final Guarantee _____ (event date minus 14 days)

Clients Signature: _____ Phone #: _____

Today's Date: _____

***Please return a copy of menus with choices circled clearly with this completed contract to Jack's Firehouse fax 215.765.7920 or mail to Jack's Firehouse 2130 Fairmount Avenue, Philadelphia, PA 19130. Please do not hesitate to contact us with any questions or concerns at 215.232.9000. Thanks for choosing Jack's.**