



## ABOUT US

The First Street Alehouse is located in the heart of Downtown Livermore and is the perfect location to host a rehearsal dinner, business event, birthday party, or anniversary. You can choose from one of our banquet menus or customize a menu from Chef Bruce Barasch's signature dishes to suit any budget. We have a wide selection of micro brews and local wines that pair nicely with your selections.

## ATMOSPHERE

The Main Dining Room is classically designed with the historic building's original brick walls, 20 foot ceilings and gorgeous alder wood paneling. The warm atmosphere makes you feel at home, while setting the perfect stage for a fun and lively evening. This restaurant is the ultimate destination for your next favorite sporting event, lunch, dinner or even just a night out!

Our Banquet Room seats up to 30 people and is equipped with two high-def TV's; one 42 inch and one 55 inch. The 55 inch TV has full audio-visual capabilities with laptop hookups. Your guests can enjoy the buzz of the restaurant or make it completely private by closing the room off with our beautiful French doors. Art from local artists surround the walls in this space giving it an elegant and comfortable feel. Our Special Events department is available to coordinate all the elements of your event to ensure it is a memorable one.

Our adjacent Lounge has beautiful woodwork, a 52 inch TV with laptop hookups and decorative wine barrels. It's a relaxing room filled with pub memorabilia overlooking our front patio and Downtown First Street. This room can accommodate 40 people and can be combined with the Banquet room.



## PACKAGES

Guests can reserve the banquet room and/or lounge for a private event any day of the week. Heavy Appetizers or Buffet style dining are the only options for booked events. There is a set food and beverage minimum depending on the day and package. No additional room charge.

### BANQUET ROOM—(UP TO 30 GUESTS)

#### LUNCH MINIMUMS

Monday through Thursday \$350—Available 11am-4:30pm

Friday \$550—Available 11am-4:30pm

#### DINNER MINIMUMS

Monday through Wednesday \$600—4 hour maximum—Available at 5pm

Thursday and Friday \$1,250—4 hour maximum—Available at 5pm

Saturday \$1,250—4 hour maximum—Available at 6pm

Sunday \$600—4 hour maximum—Available at 6pm

### LOUNGE ROOM—(UP TO 40 GUESTS)\*

#### LUNCH MINIMUMS

Monday through Thursday \$400—Available 11am-4:30pm

Friday \$600—Available 11am-4:30pm

#### DINNER MINIMUMS

Monday through Wednesday \$700—4 hour maximum—Available at 5pm

Thursday and Friday \$1,500—4 hour maximum—Available at 5pm

Saturday \$1,500—4 hour maximum—Available at 6pm

Sunday \$700—4 hour maximum—Available at 6pm

### BOTH ROOMS—(UP TO 70 GUESTS)\*

#### LUNCH MINIMUMS

Monday and Tuesday \$750—Available 11am-4:30pm

Wednesday and Thursday \$850—Available 11am-4:30pm

Friday \$1,000—Available 11-4:30pm

#### DINNER MINIMUMS

Monday through Wednesday \$1,250—4 hour maximum—Available at 5pm

Thursday and Friday \$2,750—4 hour maximum—Available at 5pm

Saturday \$2,750—4 hour maximum—Available at 6pm

Sunday \$1,250—4 hour maximum—Available at 6pm

*\*Parties of more than 70 people may be possible under certain circumstances.  
Due to our weekend breakfast buffet, we can not offer booked banquets for lunch on the weekends.*



## APPETIZERS

SEASONAL FRUIT, ROASTED GARLIC, BRIE AND ASSORTED CHEESE PLATTER

\$40-\$60 each depending on size wanted

FRESH SEASONAL VEGETABLE PLATTER

\$30-\$60 each depending on size wanted

CHIPS & HOUSE MADE SALSA

\$9.95 for 6-8 people

CHIPS & GUACAMOLE

\$12.95 for 6-8 people

SPICY OR BBQ WINGS

\$11.99 per dozen

POPCORN SHRIMP

\$17.99 for 6-8 people

BEER BATTERED ONION RINGS

\$10.99 for 6-8 people

VEGETARIAN EGG ROLLS WITH SWEET CHILI & TERIYAKI SAUCE

\$14.99 per dozen

STUFFED MUSHROOM CAPS

\$11.99 per dozen

PEPPER JACK AND PEPPERONCINI CROSTINI

\$11.99 per dozen

BRUSCHETTA WITH TOMATO FRESCA

\$11.99 per dozen



## LUNCH BUFFET MENU

\$15.00 per person

### **SALAD CHOICE** *(Choose 1):*

Caesar or Garden Salad

### **SIDE CHOICES**

*(Choose 2 for less than 30 people or 3 for more than 30)*

Roasted Yukon Gold Potatoes

Sautéed Seasonal Vegetables

Wild Rice Pilaf

Creamed Corn

Saffron Cous Cous

### **MAIN COURSE CHOICES**

*(Choose 2 for less than 30 people or 3 for more than 30)*

*Includes dinner rolls with butter, sodas and ice tea*

Roast Loin of Pork with Spicy Coconut-Curry and Raisin-Apricot Chutney

Roast Loin of Pork with Warm Apple-Cranberry and Cinnamon Compote

Roast Loin of Pork with Teriyaki Sauce and Fresh Grilled Pineapple,  
and Toasted Sesame Seeds

"Alehouse" Meatloaf- Made with Ground Beef and Pork, Onions Garlic, Sweet Peppers,  
Tomato Sauce, Eggs, Breadcrumbs, Celery and Parmesan Cheese

Grilled Chicken Breast with a Rosemary Garlic Sauce

Roasted Tri-Tip in a Beer Au Jus

Spaghetti and Meatballs (Pork and Beef) with Marinara Sauce, Topped with Shredded Parmesan Cheese

Fettucine Carbonara with Pancetta (Spicy Pepper Bacon),  
Peas in a Rich Cream Sauce Topped with Parmesan Cheese

Penne "Puttanesca" with Black Olives, Tomatoes, Garlic, Capers,  
Anchovies, Basil, Oregano, Tossed in Extra Virgin Olive Oil

Pasta in a Marinara, Cream or Pesto Sauce with  
Chicken Sausage and Roasted Red Peppers

### **DESSERT**

Cheesecake with a Seasonal Fruit Topping *(Inquire about other options)*



## DINNER BUFFET MENU

\$18.00 per person

### **SALAD CHOICE** *(Choose 1):*

Caesar or Garden Salad

### **SIDE CHOICES**

*(Choose 2 for less than 30 people or 3 for more than 30)*

Roasted Yukon Gold Potatoes

Sautéed Seasonal Vegetables

Wild Rice Pilaf

Creamed Corn

Saffron Cous Cous

### **MAIN COURSE CHOICES**

*(Choose 2 for less than 30 people or 3 for more than 30)*

*Includes dinner rolls with butter, sodas and ice tea*

Roast Loin of Pork with Spicy Coconut-Curry and Raisin-Apricot Chutney

Roast Loin of Pork with Warm Apple-Cranberry and Cinnamon Compote

Roast Loin of Pork with Teriyaki Sauce and Fresh Grilled Pineapple,  
and Toasted Sesame Seeds

"Alehouse" Meatloaf- Made with Ground Beef and Pork, Onions Garlic, Sweet Peppers,  
Tomato Sauce, Eggs, Breadcrumbs, Celery and Parmesan Cheese

Grilled Chicken Breast with a Rosemary Garlic Sauce

Roasted Tri-Tip in a Beer Au Jus

Spaghetti and Meatballs (Pork and Beef) with Marinara Sauce, Topped with Shredded Parmesan Cheese

Fettucine Carbonara with Pancetta (Spicy Pepper Bacon),  
Peas in a Rich Cream Sauce Topped with Parmesan Cheese

Penne "Puttanesca" with Black Olives, Tomatoes, Garlic, Capers,  
Anchovies, Basil, Oregano, Tossed in Extra Virgin Olive Oil

Pasta in a Marinara, Cream or Pesto Sauce with  
Chicken Sausage and Roasted Red Peppers

### **DESSERT**

Cheesecake with a Seasonal Fruit Topping *(Inquire about other options)*



## BANQUET EVENT ORDER

**FIRST STREET ALEHOUSE**  
2106 First Street, Livermore CA 94550  
(925) 667-1053

**MINIMUM:** A committed minimum (before tax and tip) is required to reserve your space. Depending on the option you choose there will be a set minimum. If it isn't met the remainder will apply as a room charge.

**MENU:** The menu should be chosen 10 days prior to your event to ensure the chef can accommodate all of your menu needs.

**GUARANTEE:** Number of guests must be guaranteed 1 week prior to the event. Patron agrees to pay for the number of guests guaranteed or the actual attendance, whichever is greater. A final headcount will be needed no later than 48 hours before event.

**DEPOSIT:** A 25% deposit (minimum \$200) is due upon booking. Deposit is fully refundable if cancelled 30 days or more prior to event. If the event is cancelled after the 30 days, we can only refund the deposit if the space is rebooked.

**CORKAGE:** If you choose to bring in your own wine, we will gladly open and serve your wine for the following fees: \$10 for first 750 ml bottle. \$15 for each additional 750 ml bottle. Magnum bottle corkage will be charged according to volume ratio.

**PAYMENT:** The total bill will be due upon completion of the event. It can be paid with cash, credit card or Company Check.

A 20% taxable service charge and local sales taxes will be applied to all Food and Beverage purchases.

Patron agrees to be responsible for any damage done to the premises by the patron, patron's guests, employees or any independent contractors hired by patron. The total bill is due upon completion of the event.

Price and availability of some items may vary.

I have read and agree to the above agreement and the restaurants catering policy and procedures. The booking will remain tentative subject to cancellation by First Street Alehouse until this contract is signed and received by the restaurant.

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CLIENT SIGNATURE

DATE

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MANAGER SIGNATURE

DATE