



ABOUT US

The First Street Alehouse is located in the heart of Downtown Livermore and is the ideal location to host your next event. Whether you're hosting a rehearsal dinner, business event, birthday party, or anniversary we will work with you to make it an experience unlike any other. You can choose from one of our banquet menus or customize a menu to perfectly accommodate any of your needs. We also have a wide selection of micro brews and local wines that we can help 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 experience. 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 we can make it completely private by closing the room off with our elegant French doors. Beautifully displayed beer cans surround the walls in this space giving it a warm and comfortable feel. Our Special Events department is available to coordinate all of the elements of your event to ensure it is a memorable one.

Our adjacent Lounge Room also houses our impressive beer can collection while showing off the building's original brick wall and our beautiful woodwork. The room also offers a 52 inch TV with laptop hookups and decorative wine barrels. It's an inviting room filled with pub memorabilia overlooking our front patio and Downtown Livermore. This room can accommodate 40 people or can be combined with the Banquet room for larger groups.

Our newly unveiled Beer Garden/Back Patio is now also available for your next event. With room to accommodate 50 guests, this open air venue perfectly showcases the outdoor beauty of Livermore. While enjoying our outdoor retreat, your guests will dine on beautifully handcrafted community style picnic tables under the shade of umbrellas. Our vintage string lighting provides a warm ambiance and adds unique character to the beer garden's atmosphere. Wine boxes house beautifully potted plants, while hops and vines are beginning to wind their way up the walls. This setting provides the perfect option for any group who desires our pub atmosphere with an outdoor element.

FIRST STREET ALEHOUSE



PACKAGES

Our Banquet Room, Lounge or outdoor Beer Garden (weather permitting) are available for your next private event any day of the week.

Appetizers or Buffet style dining provide the perfect experience for your booked event. There is no set room charge; however a food and beverage minimum must be met.

The minimums are listed below.

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 \$700—Available after 5pm
Thursday and Friday \$1,250—Available after 5pm
Saturday \$1,250—Available after 6:30pm
Sunday \$700—Available after 6:30pm*

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 \$800—Available after 5pm
Thursday and Friday \$1,500—Available after 5pm
Saturday \$1,500—Available after 6:30pm
Sunday \$800—Available after 6:30pm*

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BOTH LOUNGE & BANQUET 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 \$1,350—Available after 5pm
Thursday and Friday \$2,750—Available after 5pm
Saturday \$2,750—Available after 6:30pm
Sunday \$1,350—Available after 6:30pm*

BEER GARDEN/BACK PATIO—(UP TO 50 GUESTS)

LUNCH MINIMUMS

*Monday through Thursday \$500—Available 11am–4:30pm
Friday \$700—Available 11am–4:30pm
Saturday and Sunday \$1,250—Available 12pm–4pm*

DINNER MINIMUMS

*Monday through Wednesday \$800—Available after 5pm
Thursday through Friday \$1,500—Available after 5pm
Saturday \$1,500—Available after 6:30pm
Sunday \$1,000—Available after 6:30pm*

Parties of more than 70 people may be possible under certain circumstances.

Due to our weekend breakfast buffet, we can only offer lunch banquets on the weekends in our outdoor Beer Garden (weather permitting).

The Beer Garden is closed for banquets during the Fall and Winter seasons.



APPETIZERS

BRIE & ARTISAN CHEESE PLATTER

with seasonal fruit and roasted garlic
\$60–\$100 each depending on size desired

ARTISAN CHEESE AND MEAT PLATTER

with country olives and pepperoncinis
\$60–\$100 each depending on size desired

HOUSE ROASTED SEASONAL VEGETABLE PLATTER

\$50–\$100 each depending on size desired

CHIPS & HOUSE MADE SALSA

\$12.95 for 8–10 people

CHIPS & HOUSE MADE GUACAMOLE

\$19.95 for 8–10 people

SPICY OR BBQ WINGS

\$13.95 per dozen

VEGETARIAN EGG ROLLS

with sweet chili and teriyaki sauces
\$16.95 per dozen

OVEN BAKED MEATBALLS

with a sweet tomato cranberry sauce
\$11.95 per dozen

STUFFED MUSHROOMS

with sausage, herb and cheese filling
\$11.95 per dozen (with minimum order of 3 dozen)

TOASTED CROSTINI

with an artichoke, cream cheese, pepper jack and pepperoncini spread
\$11.95 per dozen

BRUSCHETTA

with Italian vinaigrette
\$11.95 per dozen

MINI CORN DOGS

\$7.95 per dozen



BUFFET MENU

Lunch—\$16.95 per person | Dinner—\$19.95 per person

SALAD CHOICES *(Choice of One Salad)*

CLASSIC CAESAR SALAD

*crisp romaine lettuce, shredded
Parmesan and herb croutons*

SPINACH SALAD

*spinach with fresh raspberries, feta cheese,
toasted almonds and raspberry vinaigrette*

GARDEN SALAD

*mixed greens, shredded cheddar/jack cheese blend, tomatoes,
red cabbage, carrots, black olives, croutons with choice of dressing*

SIDE CHOICES

(Choice of Two Sides for Parties Up to 30, Three Sides for Parties Over 30)

GARLIC AND HERB ROASTED POTATOES

GRILLED SEASONAL VEGETABLES

SAUTÉED MUSHROOMS IN GARLIC BUTTER

BUTTERMILK GARLIC MASHED POTATOES

WILD RICE PILAF

MAIN COURSE CHOICES

(Choice of Two Entrees for Parties Up to 30, Three Entrees for Parties Over 30)

GRILLED PORK TENDERLOIN

with house made barbecue sauce

SLOW ROASTED TURKEY BREAST

with brown gravy and cranberry sauce

BABY BACK PORK RIBS

with house made barbecue sauce

LASAGNA

choice of beef OR vegetarian

ALEHOUSE MEATLOAF

*ground beef and pork meatloaf with onions,
garlic, carrots, celery and sweet peppers*

PENNE ALLA PUTTANESCA

*with black olives, tomatoes, garlic, capers,
anchovies, basil, oregano and extra virgin olive oil*

GRILLED TRI TIP

*tender tri-tip, seasoned & grilled
and served in a red wine au jus*

SICILIAN STYLE PENNE

*seared broccoli, garlic and Italian
sausage in a marinara sauce*

ROSEMARY CHICKEN BREAST

grilled chicken breast with rosemary garlic sauce

FETTUCCINI ALFREDO

with choice of grilled chicken OR sautéed vegetables

ATLANTIC CAJUN SALMON

salmon filet seasoned with Cajun seasoning and baked in a lemon butter

DESSERTS

NEW YORK CHEESECAKE

RED VELVET CAKE

DOUBLE CHOCOLATE CAKE

LAYERED LEMON CAKE

MANGO CHEESECAKE

KENTUCKY BOURBON PECAN PIE

CARAMEL APPLE PIE

FIRST STREET ALEHOUSE



BANQUET EVENT ORDER

FIRST STREET ALEHOUSE
2106 First Street, Livermore CA 94550
(925) 371-6588

MINIMUM: There is a food and beverage minimum required to reserve your space. Food and beverage minimums do not include sales tax or service charges. Should the food and beverage minimum not be reached the difference will be charged as a room fee.

MENU: To ensure the chef can accommodate your menu needs, we request that all menu selections are made two weeks prior to your event.

GUARANTEE: A guaranteed guest count is due one (1) week prior to your event. Patron agrees to pay for the number of guests guaranteed or the actual attendance, whichever is greater.

DEPOSIT: A \$200 deposit is due upon booking to secure your date. Deposit is fully refundable if cancelled at least 30 days prior to event. Twenty five percent of your minimum will be due seven days prior to your event.

CORKAGE: \$15 for each 750 ml bottle—Magnum bottle corkage will be charged according to volume ratio.

PAYMENT: The full payment is required upon completion of the event. Payment may be made via cash, credit card or company check. A 20% taxable service charge and local sales taxes will be applied to all food and beverage purchases.

Our guest agrees to be responsible for any damage done to the premises by themselves, their guests, or any independent contractors they hire.

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.

CLIENT SIGNATURE

DATE

MANAGER SIGNATURE

DATE