

- BANQUET MENU -



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 birch walls, 20 foot ceilings and gorgeous alder wood panelling. 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 hand-crafted 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.

- 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.

(Up to 30 guests)

BANQUET ROOM

LUNCH MINIMUMS

Monday -
Thursday \$500
11 am - 4:00 pm

Friday \$650
11 am - 4:00 pm

Saturday \$1,450
11 am - 4:00 pm

Sunday \$1,450
11 am - 4:00 pm

DINNER MINIMUMS

Monday -
Wednesday \$800
Available after 5pm

Thursday -
Friday \$1,350
Available after 5pm

Saturday \$1,450
Available after 6pm

Sunday \$900
Available after 6pm

(Up to 40 guests)

LOUNGE ROOM

LUNCH MINIMUMS

Monday -
Thursday \$550
11 am - 4:00 pm

Friday \$700
11 am - 4:00 pm

Saturday \$1,850
11 am - 4:00 pm

Sunday \$1,850
11 am - 4:00 pm

DINNER MINIMUMS

Monday -
Wednesday \$900
Available after 5pm

Thursday -
Friday \$1,750
Available after 5pm

Saturday \$1,850
Available after 6:30pm

Sunday \$1,000
Available after 6:30pm

(Up to 70 guests)

LOUNGE AND BANQUET

LUNCH MINIMUMS

Monday -
Tuesday \$950
11 am - 4:00 pm

Wednesday -
Thursday \$1,050
11 am - 4:00 pm

Friday \$1,200
11 - 4:00 pm

Saturday -
Sunday \$3,250
11 am - 4:00 pm

DINNER MINIMUMS

Monday -
Wednesday \$1,550
Available after 5pm

Thursday -
Friday \$2,950
Available after 5pm

Saturday \$3,250
Available after 6pm

Sunday \$1,700
Available after 6pm

(Up to 80 guests)

BEER GARDEN/BACK PATIO

LUNCH MINIMUMS

Monday -
Thursday \$600
Available
11am - 4:00 pm

Friday \$800
11 am - 4:00 pm

Saturday -
Sunday \$2,250
11 am - 4:00 pm

DINNER MINIMUMS

Monday -
Wednesday \$900
Available after 5pm

Thursday -
Friday \$1,750
Available after 5pm

Saturday \$2,250
Available after 6pm

Sunday \$1,000
Available after 6pm

Parties of more than 70 people may be possible under certain circumstances. The Beer Garden is closed for banquets during the Fall and Winter seasons.

- APPETIZERS -

CHIPS & HOUSE MADE GUACAMOLE

\$ 19.95
*for 8-10
people*

HOUSE ROASTED SEASONAL VEGETABLE PLATTER

\$ 50 - 100
*each
depending on
size*

SPICY OR BBQ WINGS

\$ 13.95
per dozen

VEGETARIAN EGG ROLLS

With sweet chili and teriyaki sauce

\$ 16.95
per dozen

OVEN BAKED MEATBALLS

With sweet chili and teriyaki sauces

\$ 16.95
per dozen

CHIPS & HOUSE MADE SALSA

\$ 12.95
*for 8-10
people*

BRIE & ARTISAN CHEESE PLATTER

With seasonal fruit and roasted garlic

\$ 80+
*each depending
on size desired*

ARTISAN CHEESE AND MEAT PLATTER

*With country olives and
pepperoncinis*

\$ 150+
*each depending
on size desired*

STUFFED MUSHROOMS

*With sausage, herb and cheese
filling (minimum order of 3 dozen)*

\$ 11.95
per dozen

BRUSCHETTA

With Italian vinaigrette

\$ 11.95
per dozen

MINI CORN DOGS

\$ 7.95
per dozen

TOASTED CROSTINI

*With an artichoke, cream cheese, pepper
jack and pepperoncini spreads*

\$ 11.95
per dozen



- BUFFET MENU -

Lunch - \$24.99 per person | Dinner - \$29.99 per person

Salad Choices *(choice of One Salad)*

Classic Caesar Salad

Crisp romaine lettuce, shredded Parmesan and herb croutons

Garden Salad

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

Spinach Salad

Spinach with fresh raspberries, feta cheese, toasted almonds and raspberry vinaigrette

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

Wild Rice Pilaf

Sautéed Mushrooms in Garlic Butter

Buttermilk Garlic Mashed Potatoes

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

Baby Back Pork Ribs

With house made barbecue sauce

Alehouse Meatloaf

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

Grilled Tri Tip

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

Atlantic Cajun Salmon

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

Rosemary Chicken Breast

Grilled chicken breast with rosemary garlic sauce

Slow Roasted Turkey Breast

With brown gravy cranberry sauce

Lasagna

Choice of beef OR vegetarian

Penne alla Puttanesca

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

Sicilian Style Penne

Seared broccoli, garlic and Italian sausage in a marinara sauce

Fettuccine Alfredo

With choice of grilled chicken OR sautéed vegetables

Desserts *(All desserts made in house)*

New York Cheesecake

Creme Brulee

Chocolate Bundt Cake

- 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

Rather than charge a deposit, we require a credit card authorization form be kept on file. Events can be cancelled up to seven (7) days prior to the event. Events cancelled within seven (7) days of the event date will be subject to the full cost of the event.

Corkage

\$15 for first 750 ml bottle—Magnum bottle corkage will be charged according to volume ratio.
\$25 for additional 750ml bottles

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