



FEATURING THE



CATERING GUIDE

**EMAIL US AT CATERING@HOSE22.COM FOR
MORE INFORMATION AND PRICING**

HOSE 22 FIREHOUSE GRILL'S NUMBER ONE GOAL IS TO HELP MAKE YOUR PARTY A COMPLETELY WORRY-FREE SUCCESS. WE OFFER A VARIETY OF DIFFERENT OPTIONS FOR YOUR EVENT.

OUR SERVICES INCLUDE:

ON-SITE CATERING

Hose 22 offers freshly made, beautifully presented catering, whether for weddings, rehearsal dinners, birthday parties, sport banquets, office luncheons, showers, or any cause for celebration. We have different seating options and rooms available, including our Downtime Pub with capacity of up to 75 people. We will help you design a customized menu for your event based off of our listed catering options and provide professional serving and bartending staff. If you need help arranging any other special needs, we have a list of preferred vendors we'd love to share with you. Parties are based on a 4-hour block of time, with an additional charge if you'd like to extend that time. 8% sales tax and a 20% administration and staffing fee will be added to your total contract.

HAPPY HOUR EVENTS

Make Hose 22 your favorite spot to unwind! Our high-top tables in the bar area are available to reserve from 4-6pm (subject to availability). You may choose any appetizers from our catering menu to be served grazing style. We have drink tickets available upon request. No room rental fee applies, but a signed contract is necessary to hold your reservation and a deposit on the food. Ask your planner for details!

JUNIOR CATERING

Need a place for a sports banquet or your child's birthday party? Our Downtime Pub provides a casual atmosphere and is the perfect spot to host such events! We have a great selection of food to choose from on our junior menu that can be served either buffet or grazing style.

FULL OFF-SITE SERVICE (MINIMUM 50 PEOPLE)

The day of your event we will deliver the food directly to your event site, set-up your buffet and supply all of the utensils you need. We can provide on-site staffing based on the size of your event also. 8% sales tax and a 20% service charge will be added to order for staffing wages. Delivery fees may apply based on location.

DROP-OFF

We will drop off your catering items in sturdy disposable aluminum trays, hot and ready to eat. Our delivery driver will help you arrange your food and beverages if requested. An 8% sales tax and an 8% service charge will be added to your order. Delivery fees may apply based on location. Please provide a half hour delivery window. Let us work with you to make sure you have everything you need!

PICK UP

We will have everything packed and ready to go in sturdy aluminum trays, hot and ready for you to pick up and serve your guests. We will provide disposable plates, napkins, plastic ware, serving utensils, and beverages per your needs for an additional fee. 8% New York State sales tax will be added to your total bill. Call us today to schedule your order!

HOSE 22 CATERING MENU

Please contact your catering coordinator for a complete list of Hose 22 Catering Menu offerings. As we make all of our food in house and from scratch, there is an extensive list of choices for your event; in addition to our regular menu item offerings.

Your Event Planner can provide you with sample menus in a variety of price ranges, and create or customize any menu to suit your tastes and budget. All of our catered events are customized to your event, and we are happy to accommodate your specific menu item requests and special dietary needs.

Starting Prices for the Following Events:

Brunch 13- *per person*

Lunch 15- *per person*

Appetizer & Cocktail 15- *per person*

Dinner Menu 19- *per person*

Please keep in mind that All Menu Selections Must Be Finalized 2 Weeks Prior to Your Event. *Be sure to include any food allergies or dietary restrictions when planning your menu. We are also able to accommodate an individual "plated meal" for a guest with dietary restrictions and/or allergies.*

BEVERAGE OPTIONS

BASIC PACKAGE - Unlimited fountain soft drinks, coffee, and tea for all your guests. \$3.00/pp

BRUNCH PACKAGE - Unlimited cucumber water, iced tea, lemonade, and coffee for all of your guests. \$3.00/pp

SHOWER PACKAGE - Unlimited fountain soft drinks, coffee, and tea, and wine punch OR mimosa's for all your guests. \$7.00/pp

CONSUMPTION BAR - Our staff will keep a tab for all drinks including coffee, tea and soft drinks, consumed by your guests which will be added to your final payment (subject to gratuity) at event conclusion.

BAR Stocking Fee For Upstairs Events:

Assorted bottled beer and wine only: **\$75.00**

Draft beer (up to 4 taps available): **\$15.00 per tap**

(Assortment subject to seasonal availability)

DESSERT OPTIONS

A Variety of dessert options are available for your event. All desserts purchased through Hose 22 will be delivered, presented, and plated for your event. Please inquire with your planner for options and details.

ROOM OPTIONS

Our room rental fees include a 4-hour block of time for your exclusive use of a private room, including room set up, linen napkins (if applicable) in your color choice, centerpieces, candles (if applicable), equipment usage such as TV/DVD, music speaker system, and clean up. We require the room rental fee at the time of booking, and is non-refundable. Your choices include the following options:

DOWNTIME PUB - A casual pub environment with access to all of our draft and bottled beer selections (no bar stocking fee applies), TV's in booths and behind bar, DVD Player and surround sound speaker system. The DT Pub also features ramp access and a private women and men's bathroom. The downtime pub serves 60-70 people fully seated, or more for appetizer/cocktail style events.

- One 4-hour block of time between 11:30 and 5 pm Tuesday through Sunday: \$100.00
- One 4-hour block of time between 3 and 11 pm Tuesday through Thursday or Sunday: \$150.00
- Downtime Pub is available for rental on Friday and Saturday evening between Memorial Day and Labor Day: \$200.00

GREEN ROOM - An elegant room with a full bar, high top cocktail tables, round tables with linens, candles, and centerpieces, TV/DVD player, and Bose music. (Bar stocking fee applies for Beer and Wine.) The green room serves 70-80 people fully seated, or more for appetizer/cocktail style events.

- One 4-hour block of time between 11:30 and 5 pm Tuesday through Sunday: \$150.00
- One 4-hour block of time between 3 and 11 pm Tuesday through Thursday or Sunday: \$200.00
- One 4-hour block of time between 3 and 11 pm Friday and Saturday: \$250.00

RED ROOM - A beautiful intimate setting with a sectional couch, other furniture groupings, fireplace, high top cocktail tables, square or round tables with linens, candles, centerpieces, and Bose System. The red room serves 30-40 people fully seated, or more for appetizer/cocktail style events.

(Bar stocking fee applies for Beer and Wine.)

- One 4-hour block of time between 11:30 and 5 pm Tuesday through Sunday: \$150.00
- One 4-hour block of time between 3 and 11 pm Tuesday through Thursday or Sunday: \$200.00
- One 4-hour block of time between 3 and 11 pm Friday and Saturday: \$250.00

CAPTAINS ROOM - Host a dinner party for up to 14 guests at our captain's table in your own private room next to the fireplace featuring high back chairs, centerpieces and beautiful mahogany table. (Order off of our regular menu or create your own custom limited menu from a selection off of our current menu for your guests.)

- Dinner reservation for up to 14 guests Tuesday through Sunday 5 pm or later: \$75.00
- Lunch reservation for up to 14 guests Tuesday through Sunday 11:30 am to 4 pm: \$50.00

***WE ALSO HAVE OTHER CATERING ROOM OPTIONS AVAILABLE AT OUR OTHER LOCATIONS:
JETTY AT THE PORT AND THE STUTSON HOUSE.
PLEASE INQUIRE WITH YOUR EVENT PLANNER FOR MORE DETAILS.***

OFF-SITE CATERING MENU

(Available for Off-Site Events Only, Delivery Available for Additional Fee)

Please choose from the items below to create your event menu and submit them for a quote. If you are interested in a dish that is not currently listed just ask your Hose 22 representative. All of our catered events are customized to your event, and we are happy to accommodate your requests.

Sold Per Person - (Please Inquire for Pricing)

Chicken Wings with Sauce Choice & Bleu Cheese
Hose 22 1/24 Rack BBQ Ribs
Smoked BBQ Pulled Pork

Sold By the Pan - (Please Inquire for Pricing)

Half Pan (12-15 People) Full Pan (25-30 People)

Chicken French
Chicken Parmesan
Fireman's Marinated Chicken Breast
Buffalo-Style Hose 22 Mac and Cheese
Kielbasa sausage with peppers and Onions
Italian Sausage with Peppers and Onions
Eggplant Parmesan
Lasagna
Hose 22 Mac and Cheese
Greens and Beans with Italian Sausage
Roasted Marinated Veggies (Served Hot)
Roasted Antipasto Salad (Served Cold)
Baked Ziti
Sautéed Vegetables
Herb Roasted Potatoes
Salt Potatoes
Mashed Potatoes
Cornbread and Butter
Caesar Salad or Garden Salad

ADDITIONAL ITEMS AVAILABLE

Sandwich Rolls
Garlic Bread Loaf
Garlic Bread Loaf with Cheese
Plastic Wear, Plates and Napkins
Serving Tongs – Reusable, Heavy Duty
Serving Spoons – Metal, Heavy Duty

BEVERAGES OFF-SITE:

Canned soft drinks and bottled water server on ice in a cooler \$1.50/per beverage

Be sure to include any food allergies or dietary restrictions when planning your menu.

We make all items in house and from scratch, so substitutions and dietary restrictions are easily accommodated.

GENERAL INFORMATION AND POLICIES

PAYMENTS & DEPOSITS

The room rental fee and a signed contract is required at time of booking to hold your date, and is non-refundable. The first 25% deposit is due at the time of menu selection and preliminary headcount. A 2nd 25% deposit is due at least 10 days prior to event with final head count. The 1st and 2nd deposit will be deducted from your package total on the day of the event. Final payment will be made upon completion of your event, which will include New York State tax and 20% Operations Charge.

CANCELLATION

All deposits are non-refundable.

TAXES

All applicable state and local taxes will be imposed and paid by the client. If the client's organization is tax exempt, the caterer must receive a certificate at contract signing.

LEFTOVER FOOD

No leftover food will be permitted to leave our premises from a catered event due to New York State Health Code restrictions.

ADDITIONAL ITEMS

- No outside food/beverages may be brought into restaurant.
- No changes will be accepted via voicemail or email. They must be coordinated directly with your planner.
- Outside desserts are subject to a cake-cutting fee and must be made by a licensed professional.
- No handmade desserts are permitted due to New York State Health Code restrictions.

BEVERAGE SERVICE

New York State regulates all alcoholic beverage sales and service. We reserve the right to ID any of your guests, and refuse beverage service at our discretion. Absolutely NO spirits allowed on premises, including unopened bottles, per NYS Law.

DECORATING

Due to the historic nature of the building, no nailing, taping or stapling to any walls, windows or doors is permitted at Hose 22. No confetti, sparklers or open flames. Client, at completion of event, must remove any décor elements. Clients are asked to arrive no more than ½ hour prior to the start of their event for decorating. Client as are encouraged to drop off party decorations one day in advance.