



# **FIREWOOD**

**PRIVATE EVENTS**  
**~ 2019 | 2020 ~**

**306 MAIN STREET**  
**435.252.9900**

**PARK CITY, UT**  
**[FIREWOODONMAIN.COM](http://FIREWOODONMAIN.COM)**

# ABOUT FIREWOOD

**Flavorful new American food  
forged by the power of flame.**

**Where wood fire brings flavor to life.**

Firewood is a heritage dining experience for the senses anchored in locally-sourced seasonal ingredients from worthy purveyors from around the state—all coaxed to their most flavorful expression over



a 16-foot-long woodburning fire. The restaurant's cozy ambiance reflects both its approach to well-crafted cuisine and its turn-of-the-century industrial décor.

Antique bar stools, locally-hewn, reclaimed hardwood décor, and blacksmith-forged lighting balance richness with familiarity.

A true melding of comfort and class, Firewood curates an unforgettable culinary journey in the heart of Park City's historic Main Street.



# SPECIAL EVENTS

**With private event at Firewood, you have everything on your side: a prime Main Street Park City location, an unforgettable menu, a hip yet cozy atmosphere, and impeccable service.**



Whether it's an intimate sit down meal or a bustling cocktail party, Firewood is committed to helping create a seamless event that caters to your appetite as well as your budget, while showcasing innovative and delicious cuisine. We'll help you select the room or spaces you need, whether it's our intimate private dining room, a larger open space, or multiple bar areas, including the building's original 1906-era Nickel Bar. You can even arrange private entrance via Swede Alley.

**To inquire about menus, pricing, and other logistics, simply reach out to our event staff at (435) 252-9900 or email [events@firewoodonmain.com](mailto:events@firewoodonmain.com).**



# THE EVENT SPACES

## Elevated dining at altitude

Firewood is an 8,000 square foot restaurant housed in one of Park City's premiere historic buildings in the heart of Old Town Main Street. The interior design is distinctly industrial: reclaimed wood features compliment iron and metal accents, creating a "mountain chic meets ski town" aesthetic that is both elevated yet accessible.

### ASPEN GROVE

**Guests: 60 seated | 150 reception**

The industrial interior design of the main dining room lends a warm and inviting atmosphere to large events, with leather banquettes, brick walls and recycled wood floors. Tall ceilings, saw blades and sliding barn doors create a versatile and adaptable space with personality.



**OAK ROOM****Guests: 22 seated**

The Oak Room allows for intimate dining with seating for 22 diners around a family-style table. Adjacent to this is the Chef's Library.

**CHEF'S LIBRARY****Guests: 8 seated**

The Chef's Library is an intimate dining area for eight people that features the opportunity to view the working kitchen preparing extraordinary entrees over a wood-burning grill through large reclaimed and restored picture windows. This room also offers frequent visits from the chef, giving guests a total epicurean experience.

Looking for a more flexible space and privacy? Ask about full buyouts.

Inquire about auxiliary bar options, AV/presentation needs and additional services to recommend.



# THE LOWER LEVEL

## Take the party underground

### **BIRCH BAR**

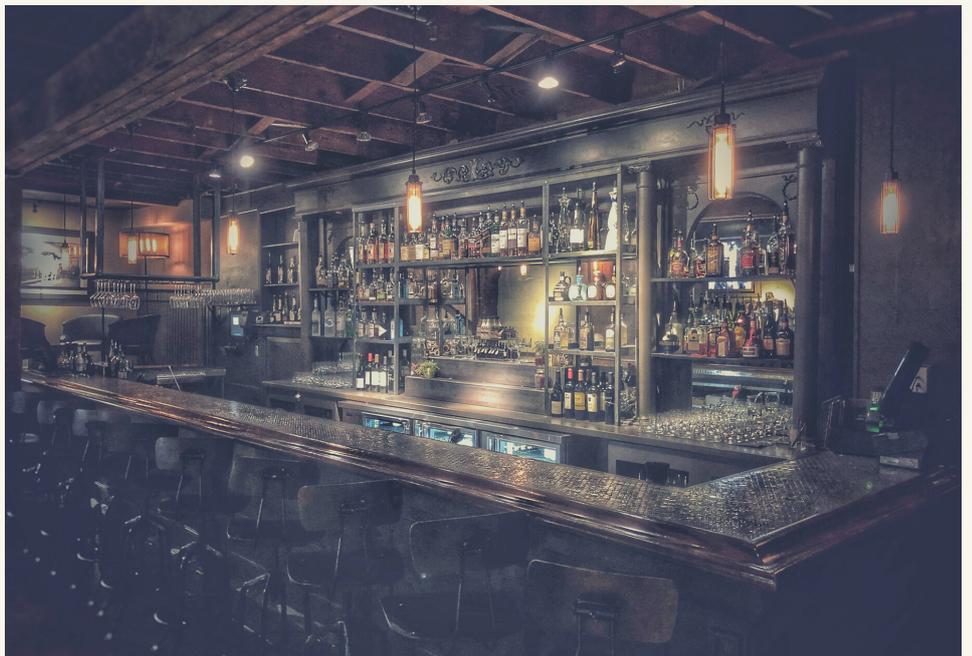
**Guests: 10 at bar | additional 20 seated**

The Birch Bar has an industrial feel with exposed bricks and open beams. The bar seats 10 with additional soft seating area on overstuffed leather chairs and a leather banquette which allows seating for another 20.

### **HICKORY ROOM**

**Guests: 60 seated | 130 reception**

The Hickory Room, the private event space, contains a full bar and over 2,200 square feet for meetings or private dinners with a standing capacity of 130 guests and a sit-down dinner capacity of 60. Additionally, this features a private entrance on Swede Alley for more discrete comings and goings.



# SAMPLE MENUS

Menus vary seasonally and with availability of local ingredients. Ask for specific dietary adjustments and customizations.

## HORS D'OEUVRES

### FARMER'S BAG

figs | candied walnuts | boursin cheese

### DILL & PEPPERCORN GRAVLOX

pickled trumpets | horseradish potato salad

### CRAB & POTATO CAKE

lump crab meat | shredded potatoes

### SEA SALT FLATBREAD

wild mushroom | five spice duck confit

### LETTUCE CUPS

stir fried chicken | spicy ginger sauce

### GREEK BRAISED LAMB

curried naan | cucumber | arugula | dill raita

### SMOKED CHICKEN

barbeque sauce | red onion | gouda | cilantro

### SPINACH STUFFED ARTICHOKE HEART

fontina | roasted garlic

### MINI LAMB GYROS

Tahini | cumin-harissa rub | pomegranate

### MINIATURE OSSO BUCO CUPS

Crispy polenta | parsley | garlic

### TUNA TARTARE

Asian pear | ginger vinaigrette

### WATERMELON

feta | mint | black pepper vinaigrette

### STUFFED BABY BEET

cinnamon | pecan brittle

### PULLED PORK CORN DOGS

honey mustard

### BACON-WRAPPED DATES

Roquefort | sesame | maple

### SOUP SHOTS

Smoked eggplant & tomato bisque  
Butternut squash



# FIRST

## DUCK CONFIT

white polenta | lingonberry | demi

## PORK BELLY

blue cheese | dates | walnuts | honey gastrique

## BEEF CARPACCIO

radishes | capers | arugula crème fraiche

## RILLETTES

pork | duck | red onions | dried fruits | mustard | baguette

## OXTAIL RACLETTE

apples | new potatoes | sourdough | mushrooms | pavé

## JACKFRUIT & ARTICHOKE CAKE

confit lemons | peppers | rouille

## SMOKED TROUT TOAST

arugula | maple bacon | goat cheese



# SECOND

## LITTLE GEMS

avocado | spicy pecans | smoked pepper vinaigrette

## MAPLE BEET SALAD

mache greens | homemade ricotta | pistachio | root chips | banyuls

## COAL ROASTED CARROTS

mixed seeds | white beans | pesto



# MAINS

## CHICKEN

sausage | lentils | swiss chard | cippolini onions | garlic confit

## NEW YORK

duck fat potato | duxelles | butternut | sunchoke | tarragon salsa verde

## AMERICAN KOBE BRISKET

turnips | balsamic onions | goat cheese ash potato horseradish | chimichurri

## DUCK

trumpet mushrooms | farro | onion marmalade | figs | blood orange | asparagus

## NORDIC ROASTED SALMON

cauliflower | mustard caviar | sweet potatoes

## ELK

parsnips | sweet potato mostarda | brussel sprouts | speck

## ACORD ROASTED SQUASH

Fennel | squash | spanish onions | cashews | blue cheese | pomegranate seeds

## CAULIFLOWER & AVOCADO

wild mushrooms | spaghetti squash | cashews | chimichurri

## BRONZINI

artichoke | mushrooms | pavé | caper pesto

## SEA SCALLOPS

foraged mushroom | zucchini noodles | parmesan

# DESSERT

## PEAR TARTE TATIN

High West whiskey toffee sauce | white chocolate ice cream

## CHOCOLATE TORTE

caramel flan | popcorn ice cream

## CHOCOLATE ALMOND CREAM BRULEE

Apple chips

## LEMON TART

Meringue | pomegranate gelée | graham cracker