

PRIVATE PARTY

FALL 2025

MENU



ITALIAN
SOUL FOOD

rosalie

A decorative border of various white floral and leaf patterns surrounds the entire page. At the top center, a white ribbon banner with a slight 3D effect contains the word "WELCOME" in a bold, red, serif font.

WELCOME

Thank you for your interest in hosting your private event, meeting or celebration at Rosalie.

Located in the historic Wayne Hotel in downtown Wayne, Rosalie provides a unique backdrop for celebrations and gatherings. Our chefs have crafted menus inspired | by authentic regional Italian cuisine using local and seasonal ingredients available.

We offer a variety of private and semi private dining options, accommodating parties and receptions ranging in size from 20 guests in the Salotta to a reception for 25-65 in the Sala Atria or an event for 20-50 guests in the Sala Grande with an additional 20 guests in the Sala Piccolo.

Rosalie specializes in creating memorable events. Our chefs seasonal menus feature rustic Italian dishes perfect for family-style platters and sharing. Our event concierges and staff provide each event with individualized attention, dedication to detail and flawless execution. For more information about hosting your next business or social event at Rosalie, please call us directly at 484.451.7414 or by email info@rosaliewayne.com.

We look forward to begin planning your next event.

Sincerely,

Casey Kyler

Private Events Concierge

The logo for Rosalie is located in the bottom right corner. It features a stylized white silhouette of a woman in a dynamic, seated pose. Below her is a white banner with the words "ITALIAN SOUL FOOD" in a red, serif font. At the bottom of the logo, the word "rosalie" is written in a large, red, serif font, with a small white rose icon replacing the letter 'o'.

ITALIAN
SOUL FOOD
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PLANNING

AVAILABLE DINING ROOMS

The Sala Grande is our largest dining room, which has a variety of table sizes and can seat up to 44 guests. Combine with the Sala Piccolo for an additional 30 guests. The Salotta is a private dining room off the Lobby or Sala Atria and can seat up to 24 guests. The Sala Atria can host a cocktail reception for 75 guests or combine with the Salotto for an event up to 100 guests.

MENUS

Seated menus are available for lunch, brunch or dinner with tray passed and stationary hors d'oeuvres options for parties between 20-35 guests. Limited a la carte menus are an option for groups up to 25 guests. Parties of 35 guests or more will select from the family style or stationary menus. Our Chefs are happy to customize a market menu, wine pairings or additional hors d'oeuvres and intermezzo courses to create a unique dining experience. Please inquire with your coordinator for the available options and pricing.

Prices do not include 6% Pennsylvania sales tax or 24% staffing charge. All prices quoted herein are guaranteed six months from the start of each the season. Any event booked beyond this date is subject to price increases dependent on the cost of food and beverage. Our menu selections are subject to change according to seasonality and market availability.

We kindly request your menu selections 10 days prior to your event. We will prepare printed menus your event with a custom welcome. We also kindly request that pre-counts are provided at least 3 days prior to the event date for parties which offer more than three entree choices, and the number of entree choices does not exceed four choices. If more than three entrees are offered and pre-counts cannot be provided, a 5.00 per guest charge will be added.

BEVERAGES

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event including consumption and open bar.

DECORATIONS & SET UP

Hosts are allowed 30 minutes prior to the start of your event to setup. Should you require extensive setup or furniture removal, there may be additional labor fees. Our dining rooms are tastefully decorated. You may bring additional decorations. Confetti is not allowed, and we ask you to respect our furniture not to damage it.

ITALIAN
SOUL FOOD
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A decorative floral border in a light pink color surrounds the entire page. It features various flowers, leaves, and geometric patterns. At the top center, there is a white ribbon banner with the word "PLANNING" in a dark pink, serif font.

PLANNING

GUARANTEES

A final guarantee of the number of guests is required 7 days prior to your party. This is critical to ensure that we are able to meet your needs. Once received, this number will be considered a final guarantee and will not be subject to reduction.

DEPOSIT & PAYMENT

We accept payments by money order, debit card, certified check, corporate check or electronic transfer. Payments with a credit card will incur a 3 credit card surcharge. To reserve and guarantee the date and room for your private event, a signed contract and a 25% deposit of the food and beverage minimum is required within ten business days. Should a confirmed reservation be canceled, the initial deposit will not be refunded but may be used for a future event. The final balance is due in full by 12 noon, seven business days prior to the event based on the final guaranteed number of guests. Any additional charges during the event, including consumption charges will be due at the end of event. Should proper payment not be received within the designated time, we reserve the right to cancel the event.

SPECIAL AMENITIES

Please inform us if you have any special requests or questions regarding seating, special occasion cakes, Audio Visual equipment, gift tables, dietary restrictions, accommodating children, handicap access and so on.

DESSERT FEE

When a cake or dessert is brought in from an outside vendor, we will cut, plate and add an ice cream scoop. **\$5 PER PERSON**

AUDIO VISUAL EQUIPMENT

Screen 75

LCD Projector 150

Microphone 75

The logo for "rosalie" is located in the bottom right corner. It features a stylized white silhouette of a woman in a dynamic pose, possibly dancing or stretching, set against a dark pink background. Below the silhouette are two white banners: the top one says "ITALIAN" and the bottom one says "SOUL FOOD". The word "rosalie" is written in a large, elegant, dark pink script font, with a small white rose icon replacing the letter 'o'.

A decorative floral border in a light pink color surrounds the entire page. It features various flowers, leaves, and geometric patterns. At the top center, a white ribbon banner with a slight shadow contains the word "BEVERAGE" in a dark red, serif, all-caps font.

BEVERAGE

CONSUMPTION

Server will keep a running tab of all beverages consumed and add to the final bill. Options include Soft Drinks, Coffee, and Tea Limited Bar Full Bar or Wine Service

HOSTED OPEN BAR

Unlimited House Wine, Beer Premium Liquors

- 55 per guest for a two and a half hour event.
- 10 per guest for Top Liquor
- 7 per guest for each additional half hour.

Unlimited House Wine and Beer

- 45 per guest for a two and a half hour event
- 10 per guest for Premium Wine
- 6 per guest each additional half hour

UNLIMITED BRUNCH COCKTAILS

Mimosas, Bloody Marys, Bellinis

- 28 per guest with a 100 Bar Set-Up Charge

WINE SERVICE

See our extensive wine list to select wines to be served table side by the bottle or butlered upon arrival.

BARTENDER FEES

- 150 bartender fee for 15-50 guests
- 300 for over 50 guests or more.

A white silhouette of a woman sitting and holding a glass, positioned above the text "ITALIAN SOUL FOOD".

ITALIAN
SOUL FOOD

rosalie

ANTIPASTI

PASSED OR STATIONARY

HOT

Arancini 3
saffron risotto, mozzarella

Meatball 4
marinara, parmesan

Bruschetta 3
grilled ciabatta, garlic,
aged provolone,
marinated tomatoes

Pigs in a Blanket 3
chianti mustard

Fritto Misto 4
mixed fried seafood,
garlic aioli

PRICED PER PIECE



ANTIPASTO

COLD

Crudo 4
pistachio relish, olive, lemon

Carne Cruda 4
beef flatiron, egg yolk,
parmesan

Crostini 3
whipped ricotta, caponata

Gnocco Fritto 3
puffed dough with prosciutto,
horseradish crema

Bruschetta 3
grilled ciabatta, garlic,
aged provolone, marinated tomatoes

PRICED PER PIECE

STATIONARY PLATTERS | PRICED PER PERSON

Salumi 12
assorted italian and domestic charcuterie, gnocco fritto, horseradish crema

Antipasti 9
roasted and marinated vegetables, spiced nuts, mixed olives, focaccia

Formaggi 11
local & italian cheeses, house made brioche, house fruit preserves

Crudite 9
market vegetables, whipped ricotta, bagna cauda, parmesan vinaigrette

Margherita Pizza 9
roman-style pan pizza, san marzano tomato, mozzarella, basil



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DINNER

PLATED

THREE COURSE \$75 PP | FOUR COURSE \$85 PP
SELECT THREE BETWEEN ANITPASTO & INSALATA

ANITPASTO

Crudo

pistachio relish, olive, lemon, basil

Prawns

pickled fennel, grapefruit, pine nuts,
brown butter

Sicilian Meatball

beef, pork & veal, escarole, parmesan brodo,
salsa verde, pine nut gremolata

Delicata Squash

pistachio, pomegranate, date cream, chili oil

INSALATA

Verde

baby lettuces, everything spice focaccia,
parmesan, cava vinaigrette

Garden

baby lettuces, market vegetables,
parmesan vinaigrette,
everything spice focaccia

Lioni Burrata

baby lettuces, soppressata, prosciutto,
provolone, red wine vinaigrette

PRIMI

FOR 4 COURSE DINNER - SELECT UP TO TWO

Gnocchi

kennett square mushrooms, fontina, 8 year balsamic

Casoncelli

veal, golden raisin, amaretti, parmesan

Radiator

beef shortrib, pork shoulder, spicy sausage, san marzano tomato

Campanelle all'Amatriciana

shrimp, pancetta, red onion, spicy tomato

Gnochetti Sardi

sausage ragu, broccolini, calabrian chili, pecorino

Rigatoni

honey nut squash, pancetta, hazelnut



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SECONDI

SELECT THREE

8oz Prime Flat Iron

fingerling potato, marinated leeks, beef jus

12oz Prime New York Strip • • •

caramelized onion, spinach, gorgonzola fonduta

Beef Osso Bucco

roasted garlic polenta, gremolata, soffritto

Pollo

half roasted chicken, rosemary brown butter, marinated beech mushrooms

Chicken Parmesan

breaded chicken breast, san marzano tomato, mozzarella, arugula, parmesan vinaigrette

Verlasso Salmon

ditalini pasta, cucumber, tomato, herb yogurt

Grilled Shrimp

caponata, castelvetro olive, charred lemon

Cod

roasted squash, farro, brown butter, caper, lemon

DOLCE

SELECT ONE

Spiced Apple Cake

brown sugar caramel

Olive Oil Cake

whipped cream, seasonal fruit

Cannoli

pumpkin mascarpone mousse,
caramel sauce, pepitas

Chocolate Tiramisu

chocolate espresso sponge cake,
chocolate mascarpone mousse

Chocolate Budino

caramel, salted crème fraîche

Trio of Miniature Desserts

pastry chef's seasonal selection

Lavazza Coffee

Harney & Sons Teas

• ADD \$8 • • ADD \$10 • • • ADD \$20

ITALIAN
SOUL FOOD
rosalie

DINNER

STATIONS

AVAILABLE FOR FAMILY STYLE SERVICE AS WELL
\$80 PER PERSON

INSALATA

SELECT ONE

Verde

baby lettuces, everything spice focaccia,
parmesan, cava vinaigrette

Antipasto Salad

baby lettuces, prosciutto, soppressata,
provolone, pickled pepper,
red wine vinaigrette

Garden

baby lettuces, market vegetables,
parmesan vinaigrette, focaccia crouton

PIZZA

+9 PER PERSON

Custom toppings available upon request.
Supplement charges may apply.

Pizza al Taglio

roman style pan pizza

Margherita

san marzano tomato,
mozzarella, basil

PRIMI

SELECT ONE

Gnocchi

kennett square mushrooms, fontina,
8 year balsamic

Radiatori

beef shortrib, pork shoulder,
spicy sausage, san marzano tomato

Campanelle all'Amatriciana

shrimp, pancetta, red onion, spicy tomato

Gnochetti Sardi

sausage ragu, broccolini, calabrian chili,
pecorino

Rigatoni

honey nut squash, pancetta, hazelnut

• ADD \$5 • • ADD \$10 • • • ADD \$15

ITALIAN
SOUL FOOD

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A decorative border of various white floral and leaf patterns surrounds the entire page. At the top center, a white ribbon banner contains the word "SECONDI" in a dark red, serif font.

SECONDI

SELECT UP TO TWO

New York Strip Roast • • •
horseradish crema

Half Roasted Chicken
rosemary brown butter, marinated mushrooms

Sakura Pork Loin
salsa verde

Verlasso Salmon
horseradish crema

Grilled Prawns
caponata

A decorative border of various white floral and leaf patterns surrounds the entire page. In the center, a white ribbon banner contains the word "CONTORNI" in a dark red, serif font.

CONTORNI

SELECT TWO

Charred Broccoli
calabrian chili, preserved lemon, pecorino

Crispy Potatoes
garlic aioli

Grilled & Marinated Peppers
golden raisin, toasted garlic

A decorative border of various white floral and leaf patterns surrounds the entire page. In the center, a white ribbon banner contains the word "DOLCE" in a dark red, serif font.

DOLCE

+10 PER PERSON

Chef's Dessert Trio

Lavazza Coffee

Harney & Sons Teas

A white silhouette of a woman sitting and reading a book is positioned above the text "ITALIAN SOUL FOOD".

ITALIAN
SOUL FOOD

rosalie

LUNCH

PLATED

THREE COURSE LUNCH \$45

ANITPASTO

SELECT ONE

Crudo

pistachio relish, olive, lemon, basil

Prawns

pickled fennel, grapefruit, pine nuts, brown butter

Sicilian Meatball

beef, pork & veal meatball, escarole, parmesan brodo, salsa verde, pine nut gremolata

INSALATA

SELECT ONE

Verde

baby lettuces, everything spice focaccia, parmesan, cava vinaigrette

Lioni Burrata

baby lettuce, prosciutto, soppressata, sharp provolone, pickled peppers, red wine vinaigrette

Garden Salad

baby lettuces, market vegetables, parmesan vinaigrette, focaccia crouton

SECONDI

SELECT TWO

Gnocchi

kennett square mushrooms, fontina, 8 year balsamic

Radiatori

beef shortrib, pork shoulder, spicy sausage, san marzano tomato

Campanelle all'Amatriciana

shrimp, pancetta, red onion, spicy tomato

Verlasso Salmon

ditalini pasta, cucumber, tomato, herb yogurt

Chicken Parmesan

breaded chicken breast, san marzano tomato, mozzarella, arugula, parmesan vinaigrette

Italiano Sandwich

prosciutto cotto, soppressata, provolone, pickled peppers, red onion, parmesan vinaigrette, house made focaccia

Rigatoni

honey nut squash, pancetta, hazelnut

• ADD \$5 •• ADD \$10 ••• ADD \$15

ITALIAN
SOUL FOOD

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DOLCE

SELECT ONE DESSERT

Spiced Apple Cake

brown sugar caramel

Olive Oil Cake

whipped cream, seasonal fruit

Cannoli

pumpkin mascarpone mousse,
caramel sauce, pepitas

Chocolate Tiramisu

chocolate espresso sponge cake,
chocolate mascarpone mousse

Chocolate Budino

caramel, salted crème fraîche

Trio of Miniature Desserts

pastry chef's seasonal selection

Lavazza Coffee

Harney & Sons Teas

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ITALIAN
SOUL FOOD

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LUNCH

STATIONS

PIZZA & DOLCE MAY BE ADDED AS AN ADDITION
AVAILABLE FOR FAMILY STYLE SERVICE AS WELL

\$50 PER PERSON

INSALATA

SELECT ONE

Verde

baby lettuces, parmesan, focaccia,
cava vinaigrette

Antipasto Salad

watercress, cucumber, ricotta salata,
poppy seed vinaigrette

Garden

baby lettuces, market vegetables,
parmesan vinaigrette, focaccia croutons

PIZZA

+9 PER PERSON

Custom toppings available upon request.
Supplement charges may apply.

Pizza al Taglio

roman style pan pizza

Margherita

san marzano tomato, mozzarella, basil

PRIMI

SELECT ONE

Gnocchi

kennett square mushrooms,
fontina, 8 year balsamic

Radiatori

beef short rib, pork shoulder,
spicy sausage, marinara

Campanelle Frutti di Mare

saffron, tomato, chili oil

Gnochetti Sardi

sausage ragu, broccolini, calabrian
chili, pecorino

Rigatoni

honey nut squash, pancetta, hazelnut

ITALIAN
SOUL FOOD

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SECONDI

SELECT TWO

Half Roasted Chicken

rosemary brown butter,
marinated mushrooms

Verlasso Salmon

horseradish crema

Sunday Gravy Shakshuka

baked eggs, beef short rib,
pork shoulder & sausage,
san marzano tomato, grilled ciabatta

Chicken Parmesan

breaded chicken breast,
marinara, mozzarella

Italiano Sandwich

prosciutto cotto, soppressata,
provolone, pickled peppers,
red onion, parmesan vinaigrette,
house made focaccia

CONTORNI

SELECT ONE

Broccoli

calabrian chili, pecorino

Crispy Potatoes

garlic aioli

Grilled & Marinated Peppers

golden raisin, toasted garlic

DOLCE

+10 PER PERSON

Chef's Dessert Trio

Lavazza Coffee

Harney & Sons Teas

ITALIAN
SOUL FOOD

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BRUNCH

PLATED

THREE COURSE BRUNCH \$50

SELECT UP TO TWO FROM ANTI PASTO & INSALATA

ANTI PASTO

SELECT UP TO TWO

Fruit & Yogurt

greek yogurt, market fruit,
granola, honey

Verde

baby lettuces, parmesan, focaccia,
cava vinaigrette

Lioni Burrata

baby lettuce, prosciutto, soppressata,
sharp provolone, pickled peppers,
red wine vinaigrette, sicilian oregano

Garden

baby lettuces, market vegetables,
parmesan vinaigrette, focaccia crouton

SECONDI

SELECT UP TO THREE

Americano

frittata, crispy potatoes, breakfast sausage,
brioche toast, honey butter, house jam

French Toast

whipped mascarpone, cinnamon streusel,
walnut maple

Sunday Gravy Shakshuka

baked eggs, beef short rib,
pork shoulder and sausage,
marinara, grilled ciabatta

Gnocchi

kennett square mushrooms,
fontina, 8 year balsamic

Italiano Sandwich

prosciutto cotto, soppressata,
provolone, pickled peppers,
red onion, parmesan vinaigrette,
house made focaccia

Verlasso Salmon

ditalini pasta, cucumber, tomato,
herb yogurt

Rigatoni

honey nut squash, pancetta, hazelnut

ITALIAN
SOUL FOOD

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DOLCE

SELECT ONE

Spiced Apple Cake

brown sugar caramel

Olive Oil Cake

whipped cream, seasonal fruit

Cannoli

pumpkin mascarpone mousse,
caramel sauce, pepitas

Chocolate Tiramisu

chocolate espresso sponge cake,
chocolate mascarpone mousse

Chocolate Budino

caramel, salted crème fraîche

Trio of Miniature Desserts

pastry chef's seasonal selection

Lavazza Coffee

Harney & Sons Teas

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BRUNCH

STATIONS

\$50 PER PERSON

PASTICCINI

+6 PER PERSON

Assorted House Made Pastries & Breakfast Breads

honey butter and fruit preserves

INSALATA

SELECT ONE

Verde

baby lettuces, parmesan, focaccia,
cava vinaigrette

Antipasto Salad

baby lettuces, prosciutto, soppressata,
provolone, pickled pepper,
red wine vinaigrette

Garden

baby lettuces, market vegetables,
parmesan vinaigrette, focaccia croutons

Fruit and Yogurt

greek yogurt, market fruit,
granola, honey

PIZZA

+9 PER PERSON

Custom toppings available upon request.
Supplement charges may apply.

Pizza al Taglio

roman style pan pizza

Margherita

san marzano tomato, mozzarella, basil

PRIMI

SELECT ONE

Gnocchi

kennett square mushrooms,
fontina, 8 year balsamic

Radiatori

beef short rib, pork shoulder,
spicy sausage, san marzano tomato

Campanelle all' Amatricana

shrimp, pancetta, red onion,
spicy tomato

Gnochetti Sardi

sausage ragu, broccolini, calabrian
chili, pecorino

Rigatoni

honey nut squash, pancetta, hazelnut

ITALIAN

SOUL FOOD

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SECONDI

SELECT TWO

French Toast

honey butter, maple syrup

Americano

scrambled eggs, breakfast sausage, crispy potatoes, brioche toast, honey butter, jam

Sunday Gravy Shakshuka

baked eggs, beef short rib, pork shoulder and sausage, marinara, grilled ciabatta

Italiano Sandwich

prosciutto cotto, soppressata, provolone, pickled peppers, red onion, parmesan vinaigrette, house made focaccia

Chicken Parmesan

breaded chicken breast, san marzano, tomato, mozzarella

CONTORNI

SELECT TWO

Broccoli

calabrian chili, pecorino

Crispy Potatoes

garlic aioli

Grilled & Marinated Peppers

golden raisin, toasted garlic

DOLCE

+10 PER PERSON

Chef's Dessert Trio

Lavazza Coffee

Harney & Sons Teas



ITALIAN
SOUL FOOD

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ADDITIONS

House Made Cakes

Flavors

Vanilla, Chocolate, Lemon, Marble, Carrot, Red Velvet, Devil's Food, Chocolate Chip Pound, Funfetti Pound

Fillings

Lemon Curd, White Chocolate Mousse, Chocolate Mousse, Peanut Butter Mousse, Raspberry Mousse, Funfetti, Cream Cheese, Mocha Buttercream, Coffee Buttercream, Funfetti Icing, Chocolate Ganache, Vanilla Buttercream with Raspberry Jam, Vanilla Mousseline with Strawberry Jam

Icing

American Vanilla Buttercream, American Chocolate Buttercream, Swiss Vanilla Buttercream, Swiss Chocolate Buttercream

6" CAKE 48 (serves up to 6-15)

8" CAKE 80 (serves up to 10-20)

10" CAKE 128 (serves up to 15-30)

12" CAKE 240 (serves up to 30-50)

Multi-tiered Cakes and Intricate Decoration are available at an additional cost. Please inquire.

House Made Cupcakes

Cake Flavors

Vanilla, Chocolate, Lemon, Red Velvet, Citrus

Cake Fillings

Lemon Curd, White Chocolate Mousse, Chocolate Mousse, Peanut Butter Mousse, Raspberry Mousse, Cream Cheese, Raspberry Jam

Icing Flavors

American Vanilla Buttercream, American Chocolate Buttercream, Swiss Vanilla Buttercream, Swiss Chocolate Buttercream.

3.5 Each, Minimum of 12, Add Filling +1

Miniature Desserts

Cream Puffs

Mocha Torte

Flourless Chocolate Cake

Carrot Cake

Chocolate Mousse Cake

Vanilla Raspberry Jam Cake

Seasonal Cheesecake

Seasonal Mousse Cups

Chocolate Budino

Tiramisu

Lemon Meringue Tart

Salted Caramel Chocolate Tart

SELECT THREE +10 per person

SELECT FOUR +12 per person

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