

Thank you for your interest in hosting your private party 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 Sal Grange with an additional 20 guests in the Gala 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

## 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 Salotta 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 over 20 guests. Limited a la carte menus are an option for groups up to 25 guests. 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 AND 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.

## 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 AND 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 processing fee. 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.


## 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<br>Unlimited House Wine, Beer \& Premium Liquors<br>>> $\$ 55$ 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

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UNLIMITED BRUNCH COCKTAILS
Mimosas, Bloody Marys, Bellinis
    > $24 per guest with a $100 Bar Set-Up Charge
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## 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.

## ANTIPASTI

## PASSED OR STATIONARY



## Arancini 3

saffron risotto, mozzarella
Polpetta 4 beef, pork and veal meatball, san marzano tomato, stracciatella

Fritti 4
crispy braised pork, seasonal mostarda

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

Chicken Wing Agrodolce 4 crispy chicken wing, orange-chili glaze

Fritto Misto 4 mixed fried seafood, garlic aioli



Crudo 4 yellowtail, blood orange, castelvetrano olive, cilantro

Carne Cruda 4 beef flatiron, egg yolk, parmesan

Crostini 3 whipped ricotta, caponata, fried focaccia

Gnocco Fritto 3 puffed dough with prosciutto, horseradish crema

Chicken Liver Mousse 3 pickled fennel, fruit preserves, ciabatta

STATIONARY PLATTERS
Salumi 12
prosciutto dok dall'ava, prosciutto cotto, soppressata, gnocco fritto, horseradish crema
Antipasti 9
marinated vegetables and olives, pickles, spiced nuts, focaccia
Formaggi 11
local and italian cheeses, house made brioche, honeycomb, jams
Crudite 9
market vegetables, whipped ricotta, toasted garlic and anchovy dip
PRICED PER PERSON

90

ANTIPASTO

## SELECT UP TO THREE STARTERS

Crudo
yellowtail, blood orange, castelvetrano olive, cilantro

Fritti
crispy braised pork, roasted garlic aioli, pistachio pesto, pickled long hot pepper

Bay Scallop
fennel, grapefruit, brown butter, pine nuts
Spiedino
coal roasted pork shoulder, caponata, arugula, parmesan

## Chicory

treviso, castelfranco radicchio, anchovy, toasted garlic, parmesan

Verde
baby lettuces, parmesan, focaccia, cava vinaigrette

Lioni Burrata apricot, spring onion, chili, ciabatta

Garden
baby lettuces, market vegetables, parmesan vinaigrette, focaccia croutons


SELECT UP TO TWO FOR 4 COURSE DINNER

Casoncelli
veal, golden raisin, amaretti, parmesan
Rigatoni
sunday gravy, parmesan, basil

## Spaghetti

shrimp, scallop, kennett square mushroom, parmesan

Orecchiette
house made pork sausage, broccoli rabe, calabrian chili, pecorino

## Gnocchi

kennett square mushrooms, fontina, 8 year balsamic

## SECO <br> D I

## SELECT UP TO THREE ENTREES

Soz Prime Flat Iron caramelized onion, spinach, gorgonzola fonduta Half Roasted Chicken rosemary brown butter, marinated beech mushroom Veal Porchetta - smoked cheesy polenta, spring vegetables, veal broth Pork Chop Milanese 16 oz. bone-in pork chop, arugula, parmesan vinaigrette 12oz Prime New York Strip •• caramelized onion, spinach, gorgonzola fonduta Chicken Parmesan breaded chicken breast, san marzano tomato, mozzarella, arugula, parmesan vinaigrette

Verlasso Salmon shaved fennel, gaeta olive, yogurt, lemon
Halibut • poached in white wine and butter with tomato oil and crispy potato
Grilled Shrimp caponata, castelvetrano olive, charred lemon, arugula

DOLCE

## SELECT ONE DESSERT

Chocolate Budino caramel, salted crème fraiche<br>Tropical Torte<br>citrus cake, coconut mascarpone mousse, tropical curd<br>\section*{Cannoli}<br>mascarpone mousse, chocolate chips, fresh berries

Strawberry Shortcake Cheesecake vanilla chiffon, fresh strawberries, whip cream

## Mocha Mousse Cake

devils food cake, espresso mousse, milk chocolate mousse

Trio of Miniature Desserts pastry chef's seasonal selection

Lavazza Coffee

THREE COURSE DINNER \$70 FOUR COURSE DINNER \$80

## DINNER

## STATIONS

## SELECT ONE INSALATA, ONE PRIMI, TWO CARNE E PESCE \& TWO CONTORNI




Broccoli 8 calabrian chili, pecorino Crispy Potatoes 8 garlic aioli

# Grilled and Marinated Peppers 6 <br> golden raisin, toasted garlic 

ANTIPASTO

## Crudo

yellowtail, blood orange, castelvetrano olive, cilantro

## Fritti

crispy braised pork, roasted garlic aioli, pistachio pesto, pickled long hot pepper

Fresh Prawns
fennel, grapefruit, brown butter, pine nuts

Spiedino
coal roasted pork shoulder, caponata, arugula, parmesan


## D OLCE

## SELECT ONE DESSERT

## Chocolate Budino

 caramel, salted crème fraicheTropical Torte citrus cake, coconut mascarpone mousse, tropical curd

## Cannoli

mascarpone mousse, chocolate chips, fresh berries

Strawberry Shortcake Cheesecake vanilla chiffon, fresh strawberries, whip cream

Mocha Mousse Cake devils food cake, espresso mousse, milk chocolate mousse

Trio of Miniature Desserts pastry chef's seasonal selection
Lavazza Coffee

## THREE COURSE LUNCH \$45

## LUNCH

## STATIONS

## SELECT ONE INSALATA, ONE PRIMI, TWO CARNE E PESCE \& TWO CONTORNI PIZZA \& DOLCE MAY BE ADDED AS AN ADDITION



IJSALATA

Verde 7
baby lettuces, parmesan, focaccia, cava vinaigrette

Lioni Burrata 9
apricot, spring onion, chili, ciabatta
Garden 8
baby lettuces, market vegetables, parmesan vinaigrette, focaccia croutons


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

Inquire about custom available toppings.


Gnocchi 12 kennett square mushrooms, fontina, 8 year balsamic

Rigatoni 14
beef short rib, pork shoulder, spicy sausage, san marzano tomato

Spaghetti 15 shrimp, scallop, kennett square mushroom, parmesan

Orecchiette 14
house made pork sausage, broccoli rabe, calabrian chili, pecorino

Gnocchi alla Romana 14
sunday gravy, san marzano tomato, bechamel, mozzarella

SECO O

## Italiano Sandwich 12

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

Half Roasted Chicken 15
rosemary brown butter, marinated mushrooms
Sunday Gravy Shakshuka 16
baked eggs, beef short rib, pork shoulder and sausage, san marzano tomato, grilled ciabatta

Chicken Parmesan 15
breaded chicken breast, san marzano, tomato, mozzarella
Verlasso Salmon 17 horseradish crema

PRICES ARE PER PERSON


Broccoli 8 calabrian chili, pecorino Crispy Potatoes 8 garlic aioli

# Grilled and Marinated Peppers 6 <br> golden raisin, toasted garlic 

## BRUNCH

## PLATED

ANTIPASTO
SELECT UP TO TWO

Parfait<br>ronnybrook dairy yogurt, seasonal fruit, pistachio granola, honey<br>Crudo yellowtail, blood orange, castelvetrano olive, cilantro

Pomodoro heirloom tomato, marinated cucumbers, yogurt, almond

INSALATA

Verde
baby lettuces, parmesan, everything spice focaccia, cava vinaigrette

## Lioni Burrata

apricot, spring onion, chili, ciabatta

## Garden

baby lettuces, market vegetables, parmesan vinaigrette, focaccia croutons

## SELECT UP TO THREE ENTREES

Americano<br>frittata, crispy potatoes, breakfast sausage brioche toast, honey butter, jam<br>Sunday Gravy Shakshuka baked eggs, beef short rib, pork shoulder and sausage,<br>san marzano tomato, grilled ciabatta<br>French Toast<br>house-made brioche, whipped butter, house made fruit preserves,

## Buttermilk Pancakes

 poached cherries, amaretti cookie, brown butter, maple syrup
## Gnocchi

kennett square mushrooms, fontina, 8 year balsamic

## Italiano Sandwich

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

## Salmon Salad

shaved fennel, arugula, gaeta olive, yogurt, lemon

## DOLCE

## SELECT ONE DESSERT

## Chocolate Budino caramel, salted crème fraiche

Tropical Torte citrus cake, coconut mascarpone mousse, tropical curd

## Cannoli

mascarpone mousse, chocolate chips, fresh berries

Strawberry Shortcake Cheesecake vanilla chiffon, fresh strawberries, whip cream

Mocha Mousse Cake devils food cake, espresso mousse, milk chocolate mousse

Trio of Miniature Desserts pastry chef's seasonal selection

Lavazza Coffee

## THREE COURSE BRUNCH \$45

## BRUNCH

## STATIONS

# SELECT ONE INSALATA, ONE PRIMI, TWO SECONDI \& TWO CONTORNI PASTICCINI, PIZZA \& DOLCE MAY BE ADDED AS AN ADDITION 

PASTICCINI<br>Assorted House Made Breakfast Breads 15 honey butter and fruit preserves



Verde 7
baby lettuces, parmesan, focaccia, cava vinaigrette

Lioni Burrata 9
apricot, spring onion, chili, ciabatta
Garden 8
baby lettuces, market vegetables, parmesan vinaigrette, focaccia croutons

## Parfait

ronnybrook dairy yogurt, seasonal fruit, pistachio granola, honey


Gnocchi 12
kennett square mushrooms, fontina, 8 year balsamic

Rigatoni 14
beef short rib, pork shoulder, spicy sausage, san marzano tomato

Spaghetti 15
shrimp, scallop, kennett square mushroom, parmesan

Orecchiette 14
house made pork sausage, broccoli rabe, calabrian chili, pecorino

Gnocchi alla Romana 14 sunday gravy, san marzano tomato, bechamel, mozzarella


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 12 per person

House Made Cakes

Cake Flavors
Vanilla, Chocolate, Carrot, Lemon, Marble, Red Velvet or Funfetti

Cake Fillings
Lemon Curd, White Chocolate Mousse, Cream Cheese, Chocolate Mousse, Raspberry Mousse, Peanut Butter Mousse, Vanilla Buttercream, Chocolate Buttercream, Mocha Buttercream, Chocolate Ganache,
Funfetti Icing, Vanilla Mousseline and Fresh
Strawberries, Raspberry Jam or Vanilla Buttercream and Fresh Raspberries

Icing Flavors
Vanilla Buttercream, Chocolate Buttercream, Funfetti, Coffee Buttercream or Ganache

$$
\begin{array}{cc}
\text { 6" CAKE } & 48 \text { (serves up to 6) } \\
\text { 8" CAKE } & 80 \text { (serves up to 10) } \\
\text { 10" CAKE } & 128 \text { (serves up to 16) } \\
\text { 12" CAKE } 240 \text { (serves up to } 30 \text { ) }
\end{array}
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Multi-tiered Cakes, Rolled Fondant, Ganache, Sugar Flowers, and Intricate Decoration are available at an additional cost. Please inquire.

## 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.

CAKE CUTTING FEE
When a cake is brought in from an outside vendor, we will cut, plate and add an ice cream scoop.
$\$ 4$ per person.

## AUDIO VISUAL EQUIPMENT

Screen 75
LCD Projector 150
Microphone 75

