

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 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

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.

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

» \$24 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.



ANTIPASTI

PASSED OR STATIONARY

$\overline{Ho_T}$

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



COLD

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

PRICED PER PIECE

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



DINNER

PLATED





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



P_{RIMI}

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





SELECT UP TO THREE ENTREES

80z 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, castelyetrano olive, charred lemon, arugula



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 DINNER \$70 **FOUR COURSE DINNER \$80**

8001 \$00p

DINNER STATIONS

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



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



New York Strip Roast horseradish crema 25

Half Roasted Chicken rosemary brown butter, marinated mushrooms 15

Berkshire Pork Loin romesco sauce 18

Verlasso Salmon horseradish crema 17

Grilled Prawns caponata 16





Broccoli 8
calabrian chili, pecorino
Crispy Potatoes 8
garlic aioli

Grilled and Marinated
Peppers 6
golden raisin, toasted garlic

DOLCE

Chef's Dessert Trio 10

Lavazza Coffee



LUNCH







SELECT ONE OF EACH

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

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 ENTREES

Gnocchi

kennett square mushrooms, fontina, 8 year balsamic

Casoncelli

veal, golden raisin, amaretti, parmesan

Italiano Sandwich

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

Rigatoni

sunday gravy, parmesan, basil

Chicken Parmesan

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

Salmon Salad

shaved fennel, arugula, gaeta olive, yogurt, lemon





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 LUNCH \$45



LUNCH

STATIONS

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



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.

PRIMI

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

SECONDI

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





Broccoli 8
calabrian chili, pecorino
Crispy Potatoes 8
garlic aioli

Grilled and Marinated
Peppers 6
golden raisin, toasted garlic

DOLCE

Chef's Dessert Trio 10

Lavazza Coffee



BRUNCH PLATED



SELECT UP TO TWO



Parfait

ronnybrook dairy yogurt, seasonal fruit, pistachio granola, honey

Crudo

yellowtail, blood orange, castelvetrano olive, cilantro

Pomodoro

heirloom tomato, marinated cucumbers, yogurt, almond

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

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

Sunday Gravy Shakshuka

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

French Toast

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





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





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



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



Margherita 9

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

Inquire about custom available toppings.

Gnocchi 12

PRIMI

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





French Toast 9

house made brioche, whipped butter, fruit preserves

Americano 10

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

Sunday Gravy Shakshuka 16

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

Italiano Sandwich 12

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

Chicken Parmesan 15

breaded chicken breast, san marzano, tomato, mozzarella

CONTORNI

Broccoli 8
calabrian chili, pecorino
Crispy Potatoes 8
garlic aioli

Grilled and Marinated
Peppers 6
golden raisin, toasted garlic

DOLCE

Chef's Dessert Trio 10

Lavazza Coffee



ADDITIONS

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

6" CAKE 48 (serves up to 6)

8" CAKE 80 (serves up to 10)

10" CAKE *128* (serves up to 16)

12" CAKE 240 (serves up to 30)

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

