

PRIVATE PARTY

MENUS

Spring 2025



ITALIAN
SOUP FOOD

rosalie

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

Casey Kyler, Private Events Concierge



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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 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.

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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 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



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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.



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ANTIPASTI

PASSED OR STATIONARY

HOT

Arancini 3
saffron risotto, mozzarella

Meatball 4
marinara, parmesan

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

Pig in a Blanket 3
chianti mustard

Fritto Misto 4
mixed fried seafood,
garlic aioli



COLD

Crudo 4
bigeye tuna,
chili-garlic agrodolce, avocado

Carne Cruda 4
beef flatiron, egg yolk,
parmesan

Crostini 3
whipped ricotta, caponata

Gnocco Fritto 3
puffed dough with prosciutto,
horseradish crema

PRICED PER PIECE

STATIONARY PLATTERS

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

PRICED PER PERSON

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**DINNER
PLATED**

ANTIPASTO

INSALATA

SELECT UP TO THREE STARTERS

Crudo

bigeye tuna, chili-garlic agrodolce,
avocado

Lioni Burrata

tomato jam, basil, grilled ciabatta

Prawns

fennel, grapefruit, brown butter,
pine nuts

Sicilian Meatball

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

Verde

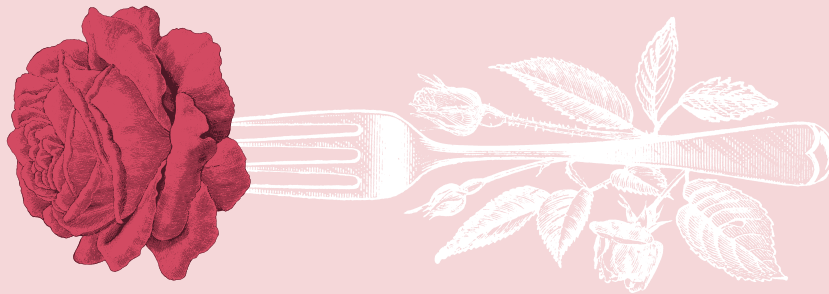
baby lettuces, parmesan, focaccia,
cava vinaigrette

Garden

baby lettuces, market vegetables,
parmesan vinaigrette, focaccia croutons

Citrus \$ Fennel

tangerine olive, pistachio, frisse, arugula,
mint vinaigrette



PRIMI

SELECT UP TO TWO FOR 4 COURSE DINNER

Casoncelli

veal, golden raisin, amaretti, parmesan

Radiator

beef short rib, pork shoulder,
spicy sausage, marinara

Campanelle Frutti di Mare

saffron, tomato, chili oil

Gnochetti Sardi

sausage ragu, broccolini, calabrian chili,
pecorino

Gnocchi

kennett square mushrooms,
fontina, 8 year balsamic

Fusilli

broccoli rabe, provolone, fire roasted to-
mato sauce

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SECONDI

SELECT UP TO THREE ENTREES

8oz Prime Flat Iron peperonata, white bean, roasted onion

12oz Prime New York Strip ••• caramelized onion, spinach, gorgonzola fonduta

12oz Bone In Veal Chop ••• marinara, torn burrata

Half Roasted Chicken rosemary brown butter, marinated beech mushroom

Niman Ranch Pork Chop trevisano, onion jus, salsa verde, charred lemon

Chicken Parmesan breaded chicken breast, marinara, mozzarella, arugula, parmesan vinaigrette

Verlasso Salmon artichoke, fingerling potato, celery root crema

Grilled Shrimp • caponata, castelvetro olive, charred lemon

Swordfish romesco sauce, broccolini, frisée, almond

DOLCE

SELECT ONE DESSERT

Seasonal Cheesecake
graham cracker, seasonal fruit

Tiramisu Cannoli
espresso mascarpone mousse, chocolate covered espresso beans

Olive Oil Cake
whipped cream, seasonal fruit

Lemon Torte
citrus cake, lemon mousse

Chocolate Layer Cake
chocolate fudge frosting, chocolate sauce

Trio of Miniature Desserts
pastry chef's seasonal selection

Lavazza Coffee

Harney & Sons Teas

THREE COURSE DINNER \$75

FOUR COURSE DINNER \$85

• ADD \$8 •• ADD \$10 ••• ADD \$20

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SOUL FOOD
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DINNER

STATIONS

SELECT ONE INSALATA, ONE PRIMI, TWO CARNE E PESCE & TWO CONTORNI
AVAILABLE FOR FAMILY STYLE SERVICE AS WELL

\$80 PER PERSON

INSALATA

Verde

baby lettuces, parmesan, focaccia,
cava vinaigrette

Citrus & Fennel

tangerine olive, pistachio, frisée,
arugula, mint vinaigrette

Garden

baby lettuces, market vegetables,
parmesan vinaigrette, focaccia croutons

PIZZA

Pizza al Taglio

Roman Style Pan Pizza

Margherita

san marzano tomato, mozzarella, basil

Custom toppings available upon request.

Supplement charges may apply.

PRIMI

Gnocchi

kennett square mushrooms,
fontina, 8 year balsamic

Radiator

beef short rib, pork shoulder,
spicy sausage, marinara

Campanelle Frutti di Mare

saffron, tomato, chili oil

Gnochetti Sardi

sausage ragu, broccolini, calabrian
chili, pecorino

Fusilli

broccoli rabe, provolone,
fire roasted tomato sauce

CARNE E PESCE

New York Strip Roast •••

horseradish crema

Half Roasted Chicken

rosemary brown butter, marinated beech mushroom

Sakura Pork Loin

romesco sauce

Verlasso Salmon

horseradish crema

Grilled Prawns

caponata

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SOUL FOOD

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CONTORNI

Broccoli

calabrian chili, pecorino

Crispy Potatoes

garlic aioli

***Grilled and Marinated
Peppers***

golden raisin, toasted garlic

DOLCE

Chef's Dessert Trio

Lavazza Coffee

Harney & Sons Teas

**ITALIAN
SOUL FOOD**

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LUNCH
PLATED

ANTIPASTO

INSALATA

SELECT ONE OF EACH

Crudo

bigeye tuna, chili-garlic agrodolce,
avocado

Lioni Burrata

tomato jam, basil, grilled ciabatta

Prawns

fennel, grapefruit, brown butter,
pine nuts

Sicilian Meatball

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

Verde

baby lettuces, parmesan, focaccia,
cava vinaigrette

Garden

baby lettuces, market vegetables,
parmesan vinaigrette, focaccia croutons

Citrus \$ Fennel

tangerine olive, pistachio, frisée, arugula,
mint vinaigrette

SECONDI

SELECT UP TO THREE ENTREES

Gnocchi

kennett square mushrooms,
fontina, 8 year balsamic

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

Campanelle Frutti di Mare

saffron, tomato, chili oil

Radiator

beef short rib, pork shoulder,
spicy sausage, marinara

Verlasso Salmon

romesco sauce, broccolini,
frisée, almond

Fusilli

broccoli rabe, provolone, fire roasted
tomato sauce

ITALIAN
SOUL FOOD

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DOLCE

SELECT ONE DESSERT

Seasonal Cheesecake

graham cracker, seasonal fruit

Tiramisu Cannoli

espresso mascarpone mousse, chocolate covered espresso beans

Olive Oil Cake

whipped cream, seasonal fruit

Lemon Torte

citrus cake, lemon mousse

Chocolate Layer Cake

chocolate fudge frosting, chocolate sauce

Trio of Miniature Desserts

pastry chef's seasonal selection

Lavazza Coffee

Harney & Sons Teas

THREE COURSE LUNCH \$45

• ADD \$5 •• ADD \$10 ••• ADD \$15

ITALIAN
SOUL FOOD
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LUNCH

STATIONS

SELECT ONE INSALATA, ONE PRIMI, TWO CARNE E PESCE & TWO CONTORNI
PIZZA & DOLCE MAY BE ADDED AS AN ADDITION
AVAILABLE FOR FAMILY STYLE SERVICE AS WELL

\$50 PER PERSON

INSALATA

Verde

baby lettuces, parmesan, focaccia,
cava vinaigrette

Citrus & Fennel

tangerine olive, pistachio, frisée, arugula,
mint vinaigrette

Garden

baby lettuces, market vegetables,
parmesan vinaigrette, focaccia croutons

PIZZA

Pizza al Taglio

Roman Style Pan Pizza

Margherita

san marzano tomato, mozzarella, basil

Custom toppings available upon request. Supplement charges may apply.

PRIMI

Gnocchi

kennett square mushrooms,
fontina, 8 year balsamic

Rigatoni

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

Campanelle Frutti di Mare

saffron, tomato, chili oil

Gnochetti Sardi

sausage ragu, broccolini, calabrian
chili, pecorino

Fusilli

broccoli rabe, provolone,
fire roasted tomato sauce

SECONDI

Italiano Sandwich

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

Half Roasted Chicken

rosemary brown butter, marinated mushrooms

Sunday Gravy Shakshuka

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

Chicken Parmesan

breaded chicken breast, marinara, mozzarella

Verlasso Salmon

horseradish crema

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SOUL FOOD

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CONTORNI

Broccoli

calabrian chili, pecorino

Crispy Potatoes

garlic aioli

***Grilled and Marinated
Peppers***

golden raisin, toasted garlic

DOLCE

Chef's Dessert Trio

Lavazza Coffee

Harney & Sons Teas

**ITALIAN
SOUL FOOD**

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BRUNCH

PLATED

ANTIPASTO

SELECT UP TO TWO

Fruit and Yogurt

greek yogurt, Market Fruit,
Granola, Honey

Lioni Burrata

tomato jam, basil,
grilled ciabatta

INSALATA

Verde

baby lettuces, parmesan, focaccia,
cava vinaigrette

Garden

baby lettuces, market vegetables,
parmesan vinaigrette, focaccia croutons

Citrus \$ Fennel

tangerine olive, pistachio, frisée, arugula,
mint vinaigrette

SECONDI

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,
marinara, grilled ciabatta

Italiano Sandwich

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

French Toast

cinnamon streusel,
whipped mascarpone,
walnut maple, orange

Gnocchi

kennett square mushrooms,
fontina, 8 year balsamic

Verlasso Salmon

romesco sauce, broccolini,
frisée, almond

Fusilli

broccoli rabe, provolone,
fire roasted tomato sauce

ITALIAN

SOUL FOOD

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DOLCE

SELECT ONE DESSERT

Seasonal Cheesecake

graham cracker, seasonal fruit

Tiramisu Cannoli

espresso mascarpone mousse, chocolate covered espresso beans

Olive Oil Cake

whipped cream, seasonal fruit

Lemon Torte

citrus cake, lemon mousse

Chocolate Layer Cake

chocolate fudge frosting, chocolate sauce

Trio of Miniature Desserts

pastry chef's seasonal selection

Lavazza Coffee

Harney & Sons Teas

THREE COURSE BRUNCH \$45



**ITALIAN
SOUL FOOD**

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BRUNCH

STATIONS

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

AVAILABLE FOR FAMILY STYLE SERVICE AS WELL

\$50 PER PERSON

PASTICCINI

Assorted House Made Pastries & Breakfast Breads
honey butter and fruit preserves

INSALATA

Verde

baby lettuces, parmesan, focaccia,
cava vinaigrette

Citrus & Fennel

tangerine olive, pistachio, frisée,
arugula, mint vinaigrette

Garden

baby lettuces, market vegetables,
parmesan vinaigrette, focaccia croutons

Fruit and Yogurt

greek yogurt, seasonal fresh fruit,
granola

PRIMI

Gnocchi

kennett square mushrooms,
fontina, 8 year balsamic

Radiatori

beef short rib, pork shoulder, spicy sau-
sage, san marzano tomato

Campanelle Frutti di Mare

saffron, tomato, chili oil

Gnochetti Sardi

sausage ragu, broccolini, calabrian
chili, pecorino

Fusilli

broccoli rabe, provolone,
fire roasted tomato sauce

PIZZA

Pizza al Taglio

Roman Style Pan Pizza

Margherita

san marzano tomato, mozzarella, basil

Custom toppings available upon request. Supple-
ment charges may apply.

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SOUL FOOD

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SECONDI

French Toast

cinnamon streusel, whipped mascarpone, walnut maple, orange

Americano

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

Half Roasted Chicken

rosemary brown butter, marinated beech mushroom

Verlasso Salmon

horseradish crema

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

Broccoli

calabrian chili, pecorino

Grilled and Marinated Peppers

golden raisin, toasted garlic

Crispy Potatoes

garlic aioli

DOLCE

Chef's Dessert Trio

Lavazza Coffee

Harney & Sons Teas

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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 12 per person

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