



PRIVATE PARTY

SPRING 2026

MENU



**ITALIAN
SOUL FOOD**

rosalie

A decorative border of white floral and leaf patterns surrounds the entire page. At the top center, a white ribbon banner with the word "WELCOME" in red, serif, all-caps font is displayed.

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.

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 25-65 in the Sala Atria, or 20-50 guests in the Sala Grande with an additional 20 guests in the Sala Piccolo. To help you envision your event, imagine welcoming your guests with prosecco in the inviting Sala Piccolo, moving into the Sala Atria for a lively seated dinner or cocktail hour, and concluding the celebration with dessert and coffee in the elegant Sala Grande. The seamless flow between our spaces lets you tailor each stage of your event for a memorable guest experience.

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 email info@rosaliewayne.com.

We look forward to planning your next event.

Sincerely,

Casey Kyler

Private Events Concierge

A graphic in the bottom right corner features a silhouette of a person sitting on a chair, with a banner below it that reads "ITALIAN SOUL FOOD". Below this is the word "rosalie" in a lowercase, serif font, with a rose icon integrated into the letter 'o'.

ITALIAN
SOUL FOOD
rosalie

A decorative border of white floral and leaf patterns surrounds the page. At the top center, a white ribbon banner contains the word "PLANNING" in red, serif, all-caps font.

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 20-30 guests. Limited a la carte menus are an option for groups up to 25 guests. Parties of 30 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.

The logo for Rosalie 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 red, serif, all-caps font. The word "rosalie" is written in a large, red, serif font, with the letter "o" containing a white rose. The entire logo is set against a background of white floral patterns.

ITALIAN
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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

A white silhouette of a woman sitting on a chair, positioned above the text "ITALIAN SOUL FOOD".

ITALIAN
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BEVERAGE

CONSUMPTION

We will keep a running tab of all beverages consumed and add to the final bill. Options include soft drinks, coffee, and tea, a limited bar, a 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 on the ground, leaning back on her hands, is positioned above the text "ITALIAN SOUL FOOD".

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ANTIPASTI

PASSED OR STATIONARY

CHOOSE THREE \$12PP (HALF HOUR) | CHOOSE FIVE \$20PP (HOUR)

HOT

Arancini

saffron risotto, mozzarella

Meatball

marinara, parmesan

Pigs in a Blanket

chianti mustard

Fritto Misto

mixed fried seafood, garlic aioli

COLD

Crudo

yellowtail, lemon,
sugar snap pea, sesame

Carne Cruda

beef flatiron, egg yolk,
parmesan

Crostini

whipped ricotta, caponata

Gnocco Fritto

puffed dough with prosciutto,
horseradish crema

Bruschetta

grilled ciabatta, garlic,
aged provolone,
marinated tomatoes

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

ITALIAN
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DINNER

PLATED

THREE COURSE \$80 PP | FOUR COURSE \$90 PP
SELECT THREE BETWEEN ANITPASTO & INSALATA

ANITPASTO

Crudo

yellowtail, lemon, sugar snap pea, sesame

Prawns

pickled fennel, grapefruit, pine nuts,
brown butter

Sicilian Meatball

escarole, parmesan brodo, salsa verde, pine
nut gremolata

Roasted Beets

strawberry balsamic, pantaleo cheese,
crispy shallot

INSALATA

Verde

baby lettuces, focaccia,
parmesan, cava vinaigrette

Garden

baby lettuces, market vegetables,
parmesan vinaigrette,
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

Radiatori

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

Risotto alla Pescatora

shrimp, mussels, crab broth, preserved lemon

Gnochetti Sardi

sausage ragu, broccolini, calabrian chili, pecorino

Lumache

mushroom ragu, peas, pantaleo cheese



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SECONDI

SELECT THREE

8oz Prime Flat Iron

fingerling potato, marinated leeks, beef jus

12oz Prime NY Strip •••

caramelized onion, spinach, gorgonzola fonduta

Porchetta

peperonata, salsa verde, spring onion

Half 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

Halibut

shrimp, mussels, tomato aqua pazza, focaccia, mint

DOLCE

SELECT ONE

Coconut Cream Cake

coconut cake, cream cheese icing,
passion fruit coulis

Olive Oil Cake

whipped cream, seasonal fruit

Cannoli

mascarpone mousse,
fresh berries, chocolate pearls

Tiramisu

espresso sponge cake,
mascarpone mousse

Chocolate Mousse Trifle

chocolate crumb, vanilla chantilly,
fresh berries

Trio of Miniature Desserts

chef's selections

Lavazza Coffee

Harney & Sons Teas

• ADD \$8 •• ADD \$10 ••• ADD \$20

ITALIAN
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DINNER

STATIONS

AVAILABLE FOR FAMILY STYLE SERVICE

\$80 PER PERSON

INSALATA

SELECT ONE

Verde

baby lettuces, 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

Radiator

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

Risotto alla Pescatora

shrimp, mussels, crab broth,
preserved lemon

Gnochetti Sardi

sausage ragu, broccolini, calabrian chili,
pecorino

Lumache

mushroom ragu, peas, pantaleo cheese

• ADD \$5 •• ADD \$10 ••• ADD \$15

ITALIAN
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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

CONTORNI

SELECT TWO

Charred Broccoli

calabrian chili, preserved lemon, 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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LUNCH

PLATED

THREE COURSE LUNCH \$50

ANITPASTO

SELECT ONE

Crudo

yellowtail, lemon, sugar snap pea, sesame

Prawns

pickled fennel, grapefruit, pine nuts,
brown butter

Sicilian Meatball

escarole, parmesan brodo, salsa verde,
pine nut gremolata

INSALATA

SELECT ONE

Verde

baby lettuces, 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

Radiator

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

Risotto alla Pescatora

shrimp, mussels, crab broth,
preserved lemon

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,
focaccia

Lumache

mushroom ragu, peas,
pantaleo cheese

• ADD \$5 •• ADD \$10 ••• ADD \$15

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DOLCE

SELECT ONE DESSERT

Coconut Cream Cake

coconut cake, cream cheese icing,
passion fruit coulis

Olive Oil Cake

whipped cream, seasonal fruit

Cannoli

mascarpone mousse,
fresh berries, chocolate pearls

Tiramisu

espresso sponge cake,
mascarpone mousse

Chocolate Mousse Trifle

chocolate crumb, vanilla chantilly,
fresh berries

Trio of Miniature Desserts

chef's selections

Lavazza Coffee

Harney & Sons Teas

A white silhouette of a woman in a relaxed, seated pose, part of the decorative floral border.

**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

baby lettuce, prosciutto, soppressata,
provolone, pickled pepper,
red wine 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

Radiator

beef short rib, pork shoulder,
spicy sausage, marinara

Risotto alla Pescatora

shrimp, mussels, crab broth,
preserved lemon

Gnochetti Sardi

sausage ragu, broccolini, calabrian chili,
pecorino

Lumache

mushroom ragu, peas, pantaleo cheese

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,
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 ANITPASTO & INSALATA

ANTIPASTO

SELECT UP TO TWO

Fruit & Yogurt

greek yogurt, market fruit, granola,
honey

Lioni Burrata

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

Verde

baby lettuces, parmesan, focaccia,
cava vinaigrette

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

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,
focaccia

French Toast

whipped mascarpone, cinnamon streusel,
walnut maple

Gnocchi

kennett square mushrooms,
fontina, 8 year balsamic

Verlasso Salmon

ditalini pasta, cucumber, tomato,
herb yogurt

Lumache

mushroom ragu, peas, pantaleo cheese

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DOLCE

SELECT ONE

Coconut Cream Cake

coconut cake, cream cheese icing,
passion fruit coulis

Olive Oil Cake

whipped cream, seasonal fruit

Cannoli

mascarpone mousse,
fresh berries, chocolate pearls

Tiramisu

espresso sponge cake,
mascarpone mousse

Chocolate Mousse Trifle

chocolate crumb, vanilla chantilly, fresh
berries

Trio of Miniature Desserts

chef's selections

Lavazza Coffee

Harney & Sons Teas

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**ITALIAN
SOUL FOOD**

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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

PRIMI

SELECT ONE

Gnocchi

kennett square mushrooms,
fontina, 8 year balsamic

Radiator

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

Risotto alla Pescatora

shrimp, mussels, crab broth, preserved
lemon

Gnochetti Sardi

sausage ragu, broccolini, calabrian,
chili, pecorino

Lumache

mushroom ragu, peas, pantaleo cheese

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

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, 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 butter-
cream, 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, choco-
late 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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