

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

ITALIAN



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.

PLANNING

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.

ITALIAN

SOUL FOOD

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 convenience 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

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.

ITALIAN

ANTIPASTI

PASSED OR STATIONARY

HOT

Arancini 3 saffron risotto, mozzarella

Fritti 4 crispy braised pork, seasonal mostarda

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

Chicken Wing Agrodolce 3 crispy chicken wing,

orange-chili glaze 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 sicilian pesto, ricotta salata

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, brioche, house made fruit preserves

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

PRICED PER PERSON

ITALIAN

SOUL FOOD

DINNER

PLATED



INSALATA

SELECT UP TO THREE STARTERS

Crudo bigeye tuna, chili-garlic agrodolce, avocado

Rambasici stuffed cabbage, chicken sausage, marinara sauce

Prawns fennel, grapefruit, brown butter, pine nuts

Fritti crispy braised pork, stracciatella, pineapple, mizuna *Verde* baby lettuces, parmesan, focaccia, cava vinaigrette

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

Panzanella

cucumber, cantaloupe, watermelon, crispy prosciutto, aged goat cheese

Lioni Burrata tomato jam, basil, grilled ciabatta





SELECT UP TO TWO FOR 4 COURSE DINNER

Casoncelli veal, golden raisin, amaretti, parmesan

> *Radiatori* beef short rib, pork shoulder, spicy sausage, marinara

Mafaldine chicken ragu, parmesan, pickled cabbage **Gnochetti Sardi** house made lamb sausage, broccoli rabe, calabrian chili, pecorino

> **Gnocchi** kennett square mushrooms, fontina, 8 year balsamic

Campanelle pesto, stracciatella, green beans, potato

SOUL FOOD

Sali

SECONDI

SELECT UP TO THREE ENTREES

Soz Prime Flat Iron peperonata, white bean, roasted onion

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

Half Roasted Chicken garlic fonduta, plum preserves, charred onion

Porchetta sakura pork belly, pennsylvania peaches, swiss chard, pork jus

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

Verlasso Salmon cherry tomato, sweet corn, summer beans, brown butter

Halibut • poached in white wine and butter with tomato oil and crispy potato

Grilled Shrimp sicilian pesto, marcona almond, summer squash

DOLCE

SELECT ONE DESSERT

Seasonal Cheesecake graham cracker, seasonal fruit

Olive Oil Cake whipped cream, seasonal fruit

Cannoli mascarpone mousse, chocolate chips, fresh berries

Chocolate Tiramisu chocolate espresso sponge cake, chocolate mascarpone mousse

Chocolate Budino caramel, salted crème fraiche

Trio of Miniature Desserts pastry chef's seasonal selection

ITALIAN

SOUL FOOD

Lavazza Coffee

Harney & Sons Teas

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

• ADD \$8 • ADD \$10 • • ADD \$20

DINNER

STATIONS

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



Verde 7 baby lettuces, parmesan, focaccia, cava vinaigrette

> Lioni Burrata 9 tomato jam, basil, grilled ciabatta

Garden 8 baby lettuces, market vegetables, parmesan vinaigrette, focaccia croutons

PIZZA

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

Radiatori 14 beef short rib, pork shoulder, spicy sausage, marinara

Mafaldine 13 chicken ragu, parmesan, pickled cabbage

Gnochetti Sardi 14 house made lamb sausage, broccoli rabe, calabrian chili, pecorino

Campanelle 12 cherry tomato ragu, stracciatella, bread crumb

ITALIAN

rosa



New York Strip Roast 25 horseradish crema

Half Roasted Chicken 15 plum preserves, charred onion

Sakura Pork Loin 18 romesco sauce

Verlasso Salmon 17 horseradish crema

Grilled Prawns 16 sicilian pesto



Broccoli 8 calabrian chili, pecorino

Crispy Potatoes 8 garlic aioli Grilled and Marinated Peppers 6 golden raisin, toasted garlic

> ITAUIAN SOUL FOOD SOUL FOOD

DOLCE

Chef's Dessert Trio 10 Lavazza Coffee Harney & Sons Teas

LUNCH

PLATED



SELECT ONE OF EACH

Crudo bigeye tuna, chili-garlic agrodolce, avocado

Rambasici stuffed cabbage, chicken sausage, marinara sauce

Prawns fennel, grapefruit, brown butter, pine nuts

Fritti

crispy braised pork, stracciatella, pineapple, mizuna

Verde baby lettuces, parmesan, focaccia, cava vinaigrette

INSALATA

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

Panzanella

cucumber, cantaloupe, watermelon, crispy prosciutto, aged goat cheese

Lioni Burrata

tomato jam, basil, grilled ciabatta



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

Mafaldine chicken ragu, parmesan, pickled cabbage

Radiatori beef short rib, pork shoulder, spicy sausage, marinara

Verlasso Salmon cherry tomato, sweet corn, fava beans, brown butter

Campanelle pesto, stracciatella, green beans, potato

ITALIAN

S

SOUL FOOD

SELECT ONE DESSERT

Seasonal Cheesecake graham cracker, seasonal fruit

Olive Oil Cake whipped cream, seasonal fruit

Cannoli mascarpone mousse, chocolate chips, fresh berries

Chocolate Tiramisu chocolate espresso sponge cake, chocolate mascarpone mousse

Chocolate Budino caramel, salted crème fraiche

Trio of Miniature Desserts pastry chef's seasonal selection

ITALIAN

SOULFOOD

rosalie

Lavazza Coffee Harney & Sons Teas

THREE COURSE LUNCH \$45

• • ADD \$10 • ADD \$5 • • • ADD \$15

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



Verde 7 baby lettuces, parmesan, focaccia, cava vinaigrette

Lioni Burrata 9 tomato jam, basil, grilled 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, marinara

Mafaldine 13 chicken ragu, parmesan, pickled cabbage

Gnochetti Sardi 14 house made lamb sausage, broccoli rabe, calabrian chili, pecorino

Campanelle 12

cherry tomato ragu, stracciatella, bread crumb

ITALIAN

SOUL FOOD

652



Italiano Sandwich 12 prosciutto cotto, soppressata, provolone, pickled peppers, red onion, parmesan vinaigrette, house made focaccia

> Half Roasted Chicken 15 plum preserves, charred onion

Sunday Gravy Shakshuka 16 baked eggs, beef short rib, pork shoulder and sausage, san marzano tomato, grilled ciabatta

Chicken Parmesan 15 breaded chicken breast, marinara, 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

> ITAUIAN SOUL FOOD SOUL FOOD

DOLCE

Chef's Dessert Trio 10 Lavazza Coffee Harney & Sons Teas

BRUNCH

PLATED



SELECT UP TO TWO

Fruit and Yogurt ronnybrook dairy yogurt, market fruit, granola, honey

> Lioni Burrata tomato jam, basil, grilled ciabatta

Verde baby lettuces, parmesan, focaccia, cava vinaigrette

INSALATA

Garden

baby lettuces, market vegetables, parmesan vinaigrette, focaccia croutons

Panzanella

cucumber, cantaloupe, watermelon, crispy prosciutto, aged goat cheese



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 brioche, whipped butter, house made fruit preserves, hazelnut butter

Gnocchi kennett square mushrooms, fontina, 8 year balsamic

Verlasso Salmon

cherry tomato, sweet corn, summer beans, brown butter

Campanelle

pesto, stracciatella, green beans, potato

ITALIAN

SOUL FOOD

SA

SELECT ONE DESSERT

Seasonal Cheesecake graham cracker, seasonal fruit

Olive Oil Cake whipped cream, seasonal fruit

Cannoli mascarpone mousse, chocolate chips, fresh berries Chocolate Tiramisu

chocolate espresso sponge cake, chocolate mascarpone mousse

Chocolate Budino caramel, salted crème fraiche

Trio of Miniature Desserts pastry chef's seasonal selection

ITALIAN

ITALL FOOD Soul Food

Lavazza Coffee

Harney & Sons Teas

THREE COURSE BRUNCH \$45

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

PASTICCINI

Assorted House Made Pastries & Breakfast Breads 6 honey butter and fruit preserves



Verde 7 baby lettuces, parmesan, focaccia, cava vinaigrette

Lioni Burrata 9 tomato jam, basil, grilled ciabatta

Garden 8 baby lettuces, market vegetables, parmesan vinaigrette, focaccia croutons

Fruit and Yogurt 6 ronnybrook dairy yogurt, market fruit, granola, honey



Gnocchi 12 kennett square mushrooms, fontina, 8 year balsamic

Rigatoni 14 beef short rib, pork shoulder, spicy sausage, marinara

Mafaldine 13 chicken ragu, parmesan, pickled cabbage

Gnochetti Sardi 14 house made lamb sausage, broccoli rabe, calabrian chili, pecorino

Campanelle 12 cherry tomato ragu, stracciatella, bread crumb

ITALIAN

SOUL FOOD

SSA



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

Inquire about custom available toppings.

SECONDI

French Toast 9 brioche, whipped butter, fruit preserves

Americano 15 scrambled eggs, breakfast sausage, crispy potatoes, brioche toast, honey butter, jam

> Half Roasted Chicken 15 plum preserves, charred onion

> > Verlasso Salmon 17 horseradish crema

Sunday Gravy Shakshuka 16 baked eggs, beef short rib, pork shoulder and sausage, marinara, 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



Broccoli 8 calabrian chili, pecorino

Crispy Potatoes 8 garlic aioli

Grilled and Marinated Peppers 6 golden raisin, toasted garlic

ITALIAN

SOUL FOOD

Sa



Chef's Dessert Trio 10

Lavazza Coffee

Harney & Sons Teas

House Made Cakes

ADDITIONS

Cake Flavors Vanilla, Chocolate, Lemon, Marble, Carrot, Red Velvet, Devil's Food, Citrus, Funfetti Pound

Cake Fillings

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

Icing Flavors

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

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 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

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. \$4 per person.

ITALIAN

SOUL FOOD

AUDIO VISUAL EQUIPMENT

Screen 75 LCD Projector 150 Microphone 75