

# Rosebrook Event Center

*at the Wareham TownePlace Suites by Marriott®*

**- 2017 SELECTIONS -**

50 Rosebrook Place, Wareham, MA | 508.322.9220 | [rosebrook@lafrancehospitality.com](mailto:rosebrook@lafrancehospitality.com)



A LaFrance Hospitality Destination | [LaFranceHospitality.com](http://LaFranceHospitality.com)

# Rosebrook Entrée Selections choice of two entrées

salad choice of Mixed Field Greens with zinfandel vinaigrette or crisp Cæsar salad  
entrées include baguettes, seasonal vegetable medley, choice of roasted fingerling potatoes, baked potatoes, red bliss smashed potatoes or long grain wild rice, dessert, coffee & tea

## Land & Sea

8 ounce bacon-wrapped filet mignon with choice of a lump crab cake or two baked stuffed shrimp 48

## Atlantic Coast Baked Stuffed Lobster

a pound and a half lobster with crabmeat and scallop dressing market price

## Wild Mushroom Ravioli

varieties of vegetarian selections paired with appropriate sauce 27

## Cape Cod Chicken

baked boneless breast of chicken filled with a cranberry-apple bread stuffing;  
paired with a chicken velouté sauce 28

## Azorean Chicken

boneless breast of chicken filled with a flavorful chourico stuffing; finished with a spicy Portuguese sauce 29

## Herb-Encrusted Statler Chicken

semi-boneless with oven-roasted vegetables; served with a port wine chicken reduction sauce 32

## Maple-Glazed Salmon

Atlantic salmon baked with our own maple glaze 32

## Baked Stuffed Shrimp

four colossal shrimp with lobster, crabmeat and bread crumb stuffing 35

## New Bedford Scrod

baked with a citrus apricot butter; topped with homemade seafood crumbs 29

## Roast Pork Tenderloin

all natural white marble farm raised, with a balsamic glaze 29

## Roasted Prime Rib of Beef

10 ounce with merlot au jus 36

## Bacon-Wrapped Filet Mignon

choice 8 ounce filet, with gorgonzola butter 42

## Delectable Desserts

Brownie à la mode | Seasonal Ice Cream Pie | Host supplied Cake with Ice Cream  
Triple Chocolate Fudge Cake +4 | Cheesecake with strawberries +4

**Before placing your order, please inform your server if anyone in your party has a food allergy.**

All prices are per person, unless stated otherwise, plus Local/State Meals Tax, 20% House Fee\* and are subject to Food & Beverage Minimums.  
Additional selections available on request. We will be happy to accommodate special meal requests and/or diets. +chef carved item

\*The House Fee is utilized by the restaurant to cover expenses related to your function, and does not represent a tip or service charge for employees.

# Rosebrook Hors d'oeuvres minimum 50 persons

## Hors d'oeuvre Packages all priced per person | 1 hour of service

### Harvest Package | \$12

select 1 stationary and 2 butlered hors d'oeuvres

### Makepeace Package | \$16

select 2 stationary and 4 butlered hors d'oeuvres

### Vineyard Package | \$25

select 2 stationary hors d'oeuvres, 6 butlered hors d'oeuvres  
with Pork Tenderloin Carving Station or Deluxe Antipasto Platter

\*only Vineyard Hors d'oeuvre Package is available without purchase of dinner

## Butlered Hors d'oeuvres

Coconut Chicken

Lobster & Crab Fritters

Clam Cake Demitasse Shooters

Bruschetta

Crab-Stuffed Mushroom Caps

Mini Reubens

Spanakopita

Beef Teriyaki Skewers

Grilled Cheese with tomato bisque sips

above items \$2 per piece

Grilled Tenderloin Crostini

Chicken Cordon Bleu

Jumbo Cocktail Shrimp

Bacon-Wrapped Scallops

Beef Wellington

above items \$3 per piece

not included in Hors d'oeuvre Packages

## Stationary Hors d'oeuvres

Poached Atlantic Salmon with accompaniments

Mediterranean Platter with hummus & pita chips

Gourmet Cheese with assorted crackers & fruit garnish

Fresh Vegetable Crudité

Artichoke & Crab Dip with pita chips

Golden Calamari with red pepper aioli and marinara

above items \$5 per person

## Deluxe Stationary Hors d'oeuvres

Deluxe Cheese & Fruit Platter \$8 per person

Deluxe Antipasto Platter \$10 per person

Cape Cod Raw Bar market price

above items not included with Hors d'oeuvres packages

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# Rosebrook Buffet Menu

minimum 40 persons | \$100 buffet setup fee for parties under 75

## Cranberry Buffet | \$34

individual Mixed Field Greens with zinfandel vinaigrette

Roasted Seasonal Vegetables

Roasted Fingerling Potatoes

Cape Cod Chicken

New Bedford Scrod with apricot citrus butter

Cran-Apple Stuffing

Carved Roast Tenderloin of Pork with pineapple chutney and pork gravy

Brownie à la mode or Host provided Cake with ice cream

Coffee

## Wareham Buffet | \$38

individual Cæsar Salad

Roasted Seasonal Vegetables

Roasted Fingerling Potatoes

Azorean Chicken

Shrimp Scampi with steamed rice

Maple-Glazed Salmon

Carved Roast Prime Rib of Beef with peppercorn demi

Brownie à la mode or Host provided Cake with ice cream

Coffee

## Melville Buffet | \$45

individual Mixed Field Greens with feta, walnuts and zinfandel vinaigrette

Chilled Calamari & Shrimp Asian Salad

Vegetable Medley

Long Grain Wild Rice

Statler Chicken

Wild Mushroom Ravioli

Grilled Salmon

Baked Stuffed Shrimp

Carved Roast Prime Rib of Beef with merlot au jus

New York Cheesecake or Host provided Cake with ice cream & Berries

Coffee

## Customized Buffet Selections & Additions\*

Cæsar Salad 2.5

Fresh Vegetable Medley 4

Garlic Smashed Potatoes 4

Baked Virginia Ham+ 5

Azorean Chicken 5

Roast Pork Tenderloin+ 5

Baked Fish a Portuguesa 6

Roast Prime Rib+ 10

Lobster Newburg market price

Brownie Sundae 4

Party Pastries 4

Gourmet Cakes & Pastries 7

Roast Tenderloin of Beef 8

\*Customized Buffet Selections & Additions: minimum of \$33 per person or as additions to.

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# Rosebrook All-Inclusive Packages

minimum 50 persons

## Vineyard Package | \$52

Champagne Toast | 1 hour open bar (beer, wine, soda), add \$13 per person

Assorted Deluxe Cheese & Crackers    Artichoke & Crab Dip with pita points    Italian Bruschetta  
Bacon-Wrapped Sea Scallops    Spring Rolls with mango drizzle    Beef Teriyaki Skewers  
Crisp Cæsar Salad    House-Baked Baguettes with honey butter

*choice of two:*

*Wild Mushroom Ravioli* with a shallot cream sauce

*Prime Rib of Beef* with creamy béarnaise sauce

*New Bedford Scrod* with a citrus apricot butter; topped with seafood crumbs

*Cape Cod Chicken* baked boneless breast of chicken filled with a cranberry-apple bread stuffing; paired with a chicken velouté sauce

entrées served with red bliss smashed potatoes and seasonal vegetable medley (excludes Wild Mushroom Ravioli),  
Host provided cake with ice cream, or warm fruit crisp with ice cream and coffee service

## Nantucket Package | \$79

Champagne Toast | 1 hour open bar (beer, wine, soda)

Baked Brie en Croûté    Grilled Tenderloin Crustini    Pork & Vegetable Potstickers  
Bacon-Wrapped Sea Scallops    Wild Mushroom Triangles  
New England Clam Chowder    Lettuce Wedge with diced tomatoes, hickory bacon, crumbled bleu cheese  
House-Baked Baguettes with honey butter

*choice of two:*

*Chicken Atlantis* grilled chicken breast with butterflied shrimp and lobster cream sauce

*Bacon-Wrapped Filet* with creamy béarnaise sauce

*Sippican Surf & Turf* sliced roast tenderloin with lump crab cake

*Grilled Salmon* with citrus beurre blanc

entrées served with roasted fingerling potatoes and seasonal vegetable medley,  
New York Cheesecake with fresh whipped cream or Host provided cake with ice cream and coffee service

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# Rosebrook Rehearsal Dinner Package

minimum 40 person | room fee waived if reception is at Rosebrook, only booking 3 months ahead

## Cocktail Social Hour

Gourmet Cheeses & Assorted Crackers with fresh fruit garnish

Golden Calamari with red pepper aioli and marinara sauce

## Intermezzo

Mixed Field Greens with zinfandel vinaigrette

Freshly Baked Rolls

Additional course of **New England Clam Chowder** | add \$4.5 per person

## Entrée Selections | choice of 2

**Surf & Turf** 8 ounce bacon-wrapped filet mignon with merlot au jus and lump crab cake, topped with lime aioli

**Grilled Salmon** with citrus beurre blanc

**Cape Cod Chicken** baked boneless breast of chicken filled with a cranberry-apple bread stuffing; paired with a chicken velouté sauce

**Wild Mushroom Ravioli** with shallot cream sauce

entrées served with red bliss smashed potatoes and seasonal vegetable medley (excludes Wild Mushroom Ravioli)

## Dessert

New York Style Cheesecake with fresh sliced strawberries

Coffee & Tea

Above Package priced at \$37.95 per person, Children (12 and under) \$15.95

Above subject to a \$1000 food minimum. Bar Setup and Bartender Fee of \$75.

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# Rosebrook Break Selections

minimum 25 person | all priced per person

## Healthy Choice | \$6.5

Whole Fruit, Granola Bars, Yogurts,  
Ocean Spray Fruit Juices, Bottled Water

## Gourmet Cookies | \$5.25

Fresh Baked Cookies, Soft Drinks, Bottled Water

## Build-Your-Own-Sundae | \$8.5

Vanilla Bean and Chocolate Ice Cream,  
Chocolate, Caramel and Strawberry Sauces,  
M&M's, Crumbled Oreo's, Crushed Heath Bars,  
Cherries, Sliced Bananas, Strawberries,  
Sprinkles, Whipped Cream

## The Sweet Tooth | \$8

Assorted Candy, Chocolate and novelties  
displayed in large glass bowls, Brownie Bites,  
Soft Drinks, Bottled Water

Please see  
our Banquet Menu  
for Hors d'oeuvres  
and other Selections.

## à la carte Selections

all selections below are priced per person

Cheese & Crackers.....	\$4.00
Garden Vegetables & Dip.....	4.00
Individual Yogurts.....	3.00
Assorted Granola Bars.....	2.00
Whole Fruit.....	2.50
Fresh Sliced Fruit.....	4.00
Chocolate Nut Brownies.....	2.00

## Beverages

Coffee/Tea.....	\$3.00
Soft Drinks.....	2.00
Bottled Water.....	2.00
Red Bull Energy Drink.....	3.00
Sobe Life Water.....	3.00
Ocean Spray Juices (cranberry, apple, orange).....	3.00
Beer (priced per bottle).....	4.75
Canyon Road Wine (priced per bottle).....	25.00

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# Rosebrook Brunch Menu

minimum 40 persons

Mimosa Cocktail

Orange, Apple & Cranberry - Juice Station  
Array of Fresh Fruit

Scrambled Eggs  
Hash Brown Potatoes

Sausage Links  
Hickory Bacon

French Toast

Chicken & Broccoli Farfalle  
chicken tender pieces and broccoli florets, tossed with farfalle pasta;  
tossed in a light cheese sauce and sprinkled with parmesan cheese

Breakfast Pastries | Coffee & Tea

above Brunch priced at \$23 per person, \$18 per person for Brunch with the elimination  
of Mimosa Cocktail and Chicken & Broccoli Farfalle

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## Special Additions

Omelet Station made to order with a medley of ingredients \$4.50

Atlantic Poached Salmon with dill sauce \$3.50

Atlantic Smoked Salmon served with capers \$3.50

Belgian Waffle Station with fresh berries, syrup and whipped cream \$3.75

Carving Station hand-cut Baked Virginia Ham or Roast Turkey Breast \$5.50

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# Rosebrook Luncheon Menu

Not available for Weddings or Weekend Evenings | Priced per person

## Luncheon Entrée Selections | minimum 25

served with mixed field greens

choice of any two

**Wild Mushroom Ravioli** with sage cream sauce

**Baked Scrod** baked with herbs and citrus butter, topped with homemade seafood bread crumbs

**Maple-Glazed Salmon** fresh Atlantic salmon, baked with our own maple glaze

**Azorean Chicken** Portuguese stuffed boneless breast of chicken, topped with Madeira sauce

**Angus Chopped Sirloin** grilled and topped with sautéed onions and mushrooms

**Classic Cæsar Salad** chopped romaine with parmesan dressing  
with choice of grilled chicken, shrimp or portabello mushroom

entrées served with rice pilaf, seasonal vegetable medley (excludes Wild Mushroom Ravioli or Classic Caesar), brownie sundae | \$19.95

## Hot Luncheon Buffet | minimum 40

Mixed Field Greens, New England Scrod topped with Seafood Bread Crumbs,  
Baked Penne with Zesty Marinara, Portuguese Stuffed Boneless Chicken Breast,  
Roasted Potatoes, Seasonal Vegetable Medley, Warm Fruit Crisp | \$24

**Coffee & Soda Station included.**

## Deli Buffet | minimum 25

Crisp Caesar, Assorted Cold Cuts, Imported and Domestic Cheeses, Assorted Breads and accompaniments,  
Potato Chips, Mediterranean Pasta Salad, Array of Fresh Fruit,  
Fresh Baked Cookies, Homemade Brownies | \$19

**Coffee & Soda Station included.**

add Cup of Soup \$3.50 per person | add New England Clam Chowder \$4.50 per person

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# Rosebrook Event Center | Host Open Bars

	1 hr	2 hrs	3 hrs	4 hrs
<b>Beer, Wine &amp; Soda</b> includes wide variety of domestic and imported beers, glasses of wine and pepsi products	\$13	\$17	\$21	\$24
<b>Beer, Wine, Soda &amp; 1 Specialty Cocktail</b> same as above plus 1 passed specialty cocktail	\$15	\$19	\$23	\$28
<b>Premium Open Bar</b> domestic and imported beers, glasses of wine, pepsi products and all non-top shelf liquors	\$18	\$22	\$26	\$30
<b>Top Shelf Open Bar</b> same as premium and includes access to all top shelf liquors and 2 passed specialty drinks  above priced per person	\$20	\$26	\$32	\$37

## Function Wine List

### Champagne & Sparkling Wines

William Wycliff Brut, California	20
Tott's Extra Dry, California	23
Ballatore Spumante, California	24
Westport Rivers Brut, Westport, MA	34
LaMarca Prosecco, Italy	35
Moët and Chandon Brut, France	68

### White Wines

Canyon Road, Pinot Grigio, California	20
Ecco Domani, Pinot Grigio, Italy	25
Casal Garcia, Vinho Verde, Portugal	19
Canyon Road, Sauvignon Blanc, California	20
Oyster Bay, Sauvignon Blanc, New Zealand	30
Canyon Road, Chardonnay, California	20
William Hill, Chardonnay, Central Coast	30
Kendall-Jackson, Chardonnay, California	31
Westport Rivers, Chardonnay, Westport, MA	33
Polka Dot, Riesling, Washington	24
Canyon Road, Moscato, California	20

### Blush Wines

Canyon Road, White Zinfandel, California	20
Beringer, White Zinfandel, California	21
La Vieille Ferme, Rosé, France	20

### Red Wines

Canyon Road, Pinot Noir, California	20
Castle Rock, Pinot Noir, California	25
DaVinci, Chianti, Tuscany, Italy	29
Canyon Road, Merlot, California	20
Red Rock, Merlot, California	25
Rosemount, Shiraz, Australia	23
Alamos, Malbec, Argentina	25
Vasco da Gama, Vinho Tinto Dao, Portugal	17
Borba Red, Portugal	19
Apothic Red, Red Blend, California	25
Canyon Road, Cabernet Sauvignon, California	20
Edna Valley, Cabernet Sauvignon, Central Coast	26
Louis M. Martini, Cabernet Sauvignon, California	30

Prices are subject to MA and local meals tax and 20% house fee. The house fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees.

# Rosebrook Late Night Menu

## The Carnival

### Sliders & Fries | \$5

mini Angus burgers on onion rolls with lettuce, tomato, onion and a dash of mustard

### Boston Barking Dogs | \$4

straight from the ballpark to your late night party

### Pizza Station | \$4

homemade 11" pizza with assorted toppings

### Country Fair Popcorn | \$2

warm and buttery; served in individual bags for your guests' convenience

## Fiesta Time

### Taco Bar | \$6

soft shell tortillas with taco meat and all the fixings

### Nacho Grande | \$6

tortilla chips, salsa, guacamole, black beans, diced onions and jalapeño peppers

### Jalapeño Poppers | \$3

deep fried jalapeño peppers stuffed with cheddar cheese

## The Wasabi Combo

choose any 3 of the following for \$8 per person

### Pork & Veggie Potstickers | Crispy Spring Rolls

### Chicken Sate Skewers | Sweet & Sour Chicken over white rice

## The Sweet Tooth

includes all items below for \$5 per person

### Assorted Flavored Milks | Chocolate Chip Cookies | Mini Party Pastries

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# Rosebrook Private Event Information

## Food & Beverage Minimums

The Rosebrook requirements are as follow: Monday-Friday until 4pm \$750; Monday-Thursday from 6pm \$1250; Friday and Sunday from 6pm \$3000; Saturday and Sunday until 4pm \$1500 and Saturday from 6pm \$6000. Food and Beverage Minimums are based on Food and Beverages and does not include special decorations, applicable Room Fees and Cash Bars. Sippican and Onset Rooms do not require minimums, although a guest minimum may be required when ordering.

## Guarantees

Due to our Food and Beverage Minimum Purchase Amounts, it is very important that you have a good idea of the number of people that will be attending your event when you book it. An approximate meal count with menu selections should be given at least 30 days prior to the date of event. The final guaranteed guest count is required 7 days prior to your function date. You are required to pay for this number of guests, or the actual number of guests that are present (or food and beverage minimums), whichever is greater.

## Menu Options

General guidelines for menu options are as follows: Parties can select 2 entrées and must have a pre-ordered menu with accurate meal counts given 7 days prior to the function. Our professional event planners will make every possible effort to customize your party menu to meet your needs and desires.

## Details

We offer our Ivory colored linen for use. Additional colors in tablecloths and napkins may be available with a minimum 2 weeks notice. Certain colors may require an additional charge. Microphone, podium, easel and other items may also be available with advance notice, at no additional charge. A wide variety of other audio-visual equipment, such as projectors, screens, and televisions, may also be available at an additional charge.

## Deliveries

It is extremely important that you notify your florist, cake vendor, DJ or band that early arrivals/deliveries will not be allowed. Deliveries should not be made any earlier than 1½ hours prior to the function.

## Special Notes

Most special requests for changes and/or additions to menu can usually be accommodated as well as arrangements for special diets. In appreciation of hosting your wedding, we will gladly offer you a 10% discount on your Shower, Engagement Party, or Rehearsal Dinner at our affiliated restaurants, Rachel's Lakeside, Bittersweet Farm, White's of Westport or Waypoint Event Center.

## Deposits & Pricing

Deposits equal to appropriate Room Fee, are required on all functions and are non-refundable. Weddings require a second deposit equal in amount to the original deposit 6 months prior to the function date at which arrangements should be discussed. If wedding is reserved within 6 months, both deposits are required upon booking. All deposits are deducted from your final bill. Prices are reviewed annually in January and are subject to change.

# Rosebrook Private Event Information Cont.

## Final Arrangements - 7 days prior to function

Basically, this consists of verifying the preliminary arrangements already discussed, giving a definite count or guarantee on the number that will be attending, and submitting final payment. Cancellations on number of guests will not be accepted within 72 hours of the party but additions can always be accommodated.

## Payments

Final payments for all Social Functions, in the form of cash, personal check, or bank check, must be made 7 days prior to event. A credit card is also required to cover any incidental costs that may occur on the day of the function. Corporate Functions, with credit approval, require payment on day of event. All food and liquor served will be charged a Local and MA Meals Tax and 20% House Fee\*. Rental fees may also be subject to Local and MA Meals Tax.

## Liquor Service

Bar Service is included at no additional cost with 75 guest minimum. In compliance with MA State Liquor Laws, the Rosebrook Event Center does not allow the service of alcoholic beverages to anyone under the age of 21. MA State Liquor Laws prohibit liquor being brought onto or removed from the premises for distribution (i.e. liquor favors). Management also reserves the right to refuse liquor service to anyone who is intoxicated and may terminate liquor service before the close of each function. Fee for Bar Service under 75 persons is \$75.

## Miscellaneous

We require that all food and beverages be purchased through us or our affiliated companies. The Rosebrook Event Center will not be responsible for lost or stolen articles including wedding envelopes and gifts. In compliance with local laws, the Rosebrook Event Center is a non-smoking establishment (including e-cigarettes). For safety reasons, open flame centerpieces are not allowed. All rooms are air-conditioned and heated. Proper dress and shoes are required.

## Please Note

Due to Board of Health Guidelines and to insure proper handling of food items, no bulk food is allowed to leave premises by patrons. Consuming raw or undercooked meat may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

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Rosebrook Event Center

# *Special* WEDDING VALUE

Valid any day January-April & November and Monday-Thursday all year round.\*

with a \$4,000 food & beverage minimum, receive:

## COMPLIMENTARY

- Gourmet Cheese & Crackers
- Wedding night accommodations at the TownePlace Suites-Wareham
- Special Wedding Room Rate for your guests
- No Room Fee

Enjoy over \$1,500  
in Special Savings!

All items subject to availability.  
Please present this flyer at time of booking.

\*Not valid on holidays and cannot be used  
in conjunction with any other offer.

Lafrance Hospitality  
Hotel Accommodations:

TownePlace Suites - Wareham  
50 Rosebrook Place, Wareham, MA  
508.291.1800

Rosebrook 508.322.9220 | [www.RosebrookEventCenter.com](http://www.RosebrookEventCenter.com) | Valid through November 2017

# Rosebrook Private Event Information

## Room Fees & Capacities

Room Name	Capacity*	Room Rental Fee	*Capacity varies depending on room setup and menu.		
		<b>Monday-Friday</b> (½ day or 4 hrs.)	<b>Saturday-Sunday</b> (up to 6 hrs.)	Additional Per Hour	
<b>Sippican Suite</b>	25	\$150	\$175	\$50	
<b>Onset Boardroom</b>	16	\$125	\$150	\$25	
		<b>Monday-Thursday</b>	<b>Friday &amp; Sunday PM</b>	<b>Saturday &amp; Sunday AM</b>	<b>Saturday PM</b>
<b>Rosebrook</b>	400	\$750	\$1000	\$750	\$1750
<b>Bog I</b>	150	\$300	\$500	\$300	\$750
<b>Bog II</b>	210	\$350	\$750	\$550	\$1250

Generally business hours are from 8am to 12am. | Day Function until 4 pm, Evening Functions from 6 pm. | Room Fee based on a 6 hour period.  
Above Room Fees may be discounted for non-profit organizations.

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