



Rosebrook Event Center

2023 EVENT MENU

50 Rosebrook Place, Wareham, Massachusetts | 508.322.9220 | rosebrook@lafrancehospitality.com
A Lafrance Hospitality Destination | www.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 55

Atlantic Coast Baked Stuffed Lobster

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

Seasonal Ravioli

varieties of vegetarian selections paired with appropriate sauce 30

Cape Cod Chicken

baked boneless breast of chicken filled with a cranberry-apple bread stuffing;
paired with a chicken velouté sauce 35

Azorean Chicken

boneless breast of chicken filled with a flavorful chourico stuffing; finished with a spicy Portuguese sauce 35

Herb-Encrusted Statler Chicken

semi-boneless with oven-roasted vegetables; served with a port wine chicken reduction sauce 37

Grilled Salmon

Atlantic salmon baked with citrus beurre blanc 38

Baked Stuffed Shrimp

four colossal shrimp with lobster, crabmeat and bread crumb stuffing 39

New Bedford Scrod

baked with a citrus apricot butter; topped with homemade seafood crumbs 37

Roast Pork Tenderloin

all natural white marble farm raised pork, with a balsamic glaze 35

Roasted Prime Rib of Beef

10 ounce with merlot au jus 45

Bacon-Wrapped Filet Mignon

choice 8 ounce filet 48

Delectable Desserts

Brownie à la mode | Seasonal Ice Cream Pie | Host supplied Cake Station
Triple Chocolate Fudge Cake +4 | Gourmet Cheesecake +5

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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.

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Rosebrook Hors d'oeuvres minimum 50 persons

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

Harvest Package | \$19

select 1 stationary and 4 butlered hors d'oeuvres

Makepeace Package | \$24

select 2 stationary and 4 butlered hors d'oeuvres

Vineyard Package | \$30

select 2 stationary hors d'oeuvres, 6 butlered hors d'oeuvres

with Pork Tenderloin Carving Station or Deluxe Charcuterie Board with specialty meats, cheeses and vegetables

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

Butlered Hors d'oeuvres

Coconut Chicken

Lobster & Crab Cakes

Phyllo-Wrapped Asparagus

Bruschetta

Crab-Stuffed Mushroom Caps

Spanakopita

Beef Teriyaki Skewers

above items \$3 per piece

Butlered Hors d'oeuvres

Mac & Cheese Bites

Grilled Tenderloin Crostini

Chicken Cordon Bleu

Jumbo Cocktail Shrimp

Bacon-Wrapped Scallops

Beef Wellington

above items \$4 per piece

not included in Hors d'oeuvre Packages

Stationary Hors d'oeuvres

Mediterranean Platter with hummus & pita chips

Gourmet Cheese with assorted crackers & fruit garnish

Fresh Vegetable Crudit 

Spinach & Artichoke Dip with pita chips

Golden Calamari with red pepper aioli and marinara

above items \$7 per person

Deluxe Stationary Hors d'oeuvres

Deluxe Cheese & Fruit Platter \$10 per person

Deluxe Charcuterie Platter \$15 per person

Smoked Salmon with accompaniments \$8 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 | \$38

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 Station

Coffee Station

Wareham Buffet | \$45

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 Station

Coffee Station

Melville Buffet | \$52

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 Tenderloin of Beef with merlot au jus

New York Cheesecake with strawberries or Host provided Cake Station

Coffee Station

Customized Buffet Selections & Additions*

Cup of Housemade Soup 4

Cup of Chowder 5

Cæsar Salad 3

Fresh Vegetable Medley 5

Garlic Smashed Potatoes 5

Baked Virginia Ham⁺ 6

Azorean Chicken 7

Chicken Marsala 7

Chicken Piccata 7

Baked Fish a Portuguesa 8

Scallop Casserole 15

Roast Prime Rib⁺ 12

Lobster Newburg market price

Roast Tenderloin of Beef 14

Brownie Sundae 5

Party Pastries 7

Gourmet Cakes & Pastries 10

*Customized Buffet Selections & Additions: minimum of \$38 per person or as additions to.

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Rosebrook All-Inclusive Dinner Packages

minimum 50 persons | Includes Hurricane Globes with Candles, Floor Length Linens, Colored Napkins

Vineyard Package | \$67

Champagne Toast | 1 hour open bar (beer, wine, soda), add \$16 per person

Assorted Deluxe Cheese & Crackers Spinach & Artichoke Dip with pita chips Italian Bruschetta
Bacon-Wrapped Sea Scallops Raspberry Brie Phyllo Beef Teriyaki Skewers
Crisp Cæsar Salad House-Baked Baguettes with honey butter

choice of two:

Seasonal Ravioli varieties of vegetarian selections paired with appropriate sauce

Bacon-Wrapped Filet with creamy béarnaise sauce

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

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

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

Nantucket Package | \$87

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

Deluxe Cheese & Fresh Fruit Platter Grilled Tenderloin Crustini Pork & Vegetable Potstickers
Bacon-Wrapped Sea Scallops Italian Bruschetta
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 Station and Coffee Station

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Rosebrook All-Inclusive Buffet Package | \$75

minimum 50 persons | Includes Hurricane Globes with Candles, Floor Length Linens, Colored Napkins

Cocktail Social Hour

Champagne Toast | 1 hour open bar (beer, wine, soda), add \$16 per person

Assorted Deluxe Cheese & Crackers

(select 4 Passed Hors d'oeuvres)

Spinach & Artichoke Dip with pita chips

Italian Bruschetta

Bacon-Wrapped Sea Scallops

Raspberry Brie Phyllo

Beef Teriyaki Skewers

Intermezzo

Individual Cæsar Salad

House-Baked Baguettes with honey butter

Dinner Buffet

Azorean Chicken

Shrimp Scampi steamed rice

Mustard-Dill Atlantic Salmon

Chef-Carved Roast Prime Rib of Beef with peppercorn demi

Roasted Fingerling Potatoes

Roasted Seasonal Vegetable

Dessert

Host Supplied Cake Station

Fresh brewed Coffee, Decaf & Tea

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Rosebrook Rehearsal Dinner Package

minimum 35 person | room fee waived if reception is at Rosebrook, only booking 3 months ahead

Cocktail Social Hour

Gourmet Cheeses & Assorted Crackers

Golden Calamari with marinara

Intermezzo

Classic Cæsar Salad

Fresh Baked Rolls & Butter

Additional course of **New England Clam Chowder** | add \$5 per person

Entrée Selections | choice of 3

Portuguese Stuffed Chicken boneless chicken breast, stuffed with Portuguese stuffing

Chicken Piccata plump boneless & skinless chicken breast, pan-seared with lemon caper butter sauce

Grilled Atlantic Salmon with a citrus beurre blanc

Stuffed Sole stuffed with our lobster & crabmeat stuffing, topped with lobster cardinal sauce

Filet Mignon 8 ounce broiled filet with garlic demi (+5)

Roasted Prime Rib of Beef 10 ounce prime rib with merlot au jus (+5)

Wild Mushroom Ravioli with chopped asparagus & diced tomatoes in a shallot cream sauce

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

Dessert

Housemade Brownie Sundae

Fresh brewed Coffee, Decaf & Tea

Above Package priced at \$39 per person, Children (12 and under) \$15.95

Above subject to a \$1000 food minimum. Bar Setup and Bartender Fee of \$100.

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Rosebrook Event Center | Host Open Bars

	1 hr	2 hrs	3 hrs	4 hrs
Beer, Wine & Soda includes wide variety of domestic and imported beers, glasses of wine and pepsi products	\$20	\$24	\$27	\$30
Beer, Wine, Soda & 1 Specialty Cocktail	\$25	\$29	\$30	\$34
Premium Open Bar domestic and imported beers, glasses of wine, pepsi products and all non-top shelf liquors	\$30	\$34	\$38	\$47
Top Shelf Open Bar same as premium and includes access to all top shelf liquors above priced per person	\$35	\$39	\$45	\$50

Function Wine List

Champagne & Sparkling Wines

William Wycliff, Brut, California	22
Ballatore Spumante, California	25
Westport Rivers Brut, Westport, Massachusetts	35
LaMarca Prosecco, Italy	35
Möet and Chandon Brut, France	68

White Wines

Canyon Road, Pinot Grigio, California	21
Ecco Domani, Pinot Grigio, Italy	25
Casal Garcia, Vinho Verde, Portugal	19
Oyster Bay, Sauvignon Blanc, New Zealand	30
Canyon Road, Chardonnay, California	21
Kendall-Jackson, Chardonnay, California	33
Westport Rivers, Chardonnay, Westport, Massachusetts	33
Seaglass, Riesling, California	25
Canyon Road, Moscato, California	21

Blush Wines

Canyon Road, White Zinfandel, California	21
Beringer, White Zinfandel, California	22
La Vieille Ferme Rosé, France	23

Red Wines

Canyon Road, Pinot Noir, California	21
DaVinci, Chianti, Tuscany, Italy	29
Canyon Road, Merlot, California	21
Rosemount, Shiraz, Australia	23
Alamos, Malbec, Argentina	25
Vasco da Gama, Vinho Tinto Dão, Portugal	18
Borba, Red, Portugal	19
19 Crimes Red, Australia	23
Canyon Road, Cabernet Sauvignon, California	21
Dark Horse, Cabernet Sauvignon, California	24
Louis M. Martini, Cabernet Sauvignon, Sonoma, 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 priced per person

Sliders & Fries | \$7

mini angus burgers on onion rolls with lettuce, tomato, onion, secret house sauce and crispy fries

Assorted Pizzas | \$6

housemade 11" pizza with assorted toppings

Fiesta Time Taco Bar | \$8

soft shell tortillas with ground beef and all the fixings

Pretzel Bar | \$6

warm soft pretzels, dipped in kosher salt, with 4 dipping sauces

S'mores Bar | \$7

graham crackers, hershey chocolate bars, marshmallows, peanut butter cups, peppermint patties

Donut Bar | \$7

assorted fresh donuts, skewered donut holes

Warm Cinnamon Buns | \$5

Cookies & Brownies | \$5

Candy Bar | \$7

fill a bag with your favorite treats and just remember...love is sweet

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Rosebrook Private Event Information

Room Fees & Capacities

Please contact the Rosebrook Sales Office for Schedule of Fees and Capacities: 508.322.9220

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 14 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 14 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 and 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.

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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 \$100.

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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Special WEDDING VALUE

Valid any day January-April & November, Monday-Thursday all year round, and in July & August, on select dates with \$6,500 food & beverage minimum.*

with a \$4,500 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.

\$6,500 food & beverage minimum
during July & August only.

**Complimentary wedding night
accommodations not available
during July & August.

Lafrance Hospitality
Hotel Accommodations:

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

Rosebrook 508.322.9220 | www.RosebrookEventCenter.com | Valid through April 2024