



# Rosebrook Event Center

## 2024 EVENT MENU

50 Rosebrook Place, Wareham, Massachusetts | 508.322.9220 | [rosebrook@lafrancehospitality.com](mailto:rosebrook@lafrancehospitality.com)  
A Lafrance Hospitality Destination | [www.LafranceHospitality.com](http://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, choice of roasted fingerling potatoes or garlic smashed potatoes,  
dessert, coffee & tea

## 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 36

## Chicken Madeira

Portuguese spiced stuffed boneless breast of chicken with a Madeira wine sauce 36

## Herb-Encrusted Statler Chicken

served with a port wine reduction sauce 39

## Atlantic Salmon

with citrus beurre blanc 39

## Baked Stuffed Shrimp

four jumbo shrimp with lobster, crabmeat and bread crumb stuffing 42

## New Bedford Scrod

baked with a citrus butter; topped with seafood crumbs 38

## Roasted Prime Rib of Beef

10 ounce with merlot au just 45

## Filet Mignon

choice 8 ounce filet with garlic demi 48

## Land & Sea

choice 8 ounce filet with garlic demi and two jumbo baked stuffed shrimp 55

## Delectable Desserts

Ice Cream Pie | Host supplied Cake Station

Triple Chocolate Fudge Cake +4 | Gourmet Cheesecake +5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs 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.  
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.

\*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'oeuvre Packages

minimum 50 persons | all priced per person | 1 hour of service

## Harvest Package | \$19

select 1 stationary and 3 butlered hors d'oeuvres

## Makepeace Package | \$25

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 (substitutue Roast Tenderloin Carving Station +5)

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

## Stationary Hors d'oeuvres

Mediterranean Platter with hummus & chips

Gourmet Cheese with assorted crackers & fruit garnish

Fresh Vegetable Crudit  with dipping sauces

Spinach & Artichoke Dip with chips

above items \$8 per person

## Deluxe Stationary Hors d'oeuvres

Deluxe Cheese & Fruit Platter \$12 per person

Deluxe Charcuterie Platter \$15 per person

Smoked Salmon with accompaniments \$10 per person

above items not included with Hors d'oeuvres packages

## Butlered Hors d'oeuvres

Mac & Cheese Bites

Coconut Chicken

Mini Maryland Crab Cakes

Phyllo-Wrapped Asparagus

Bruschetta

Crab-Stuffed Mushroom Caps

Spanakopita

Beef Teriyaki Skewers

above items \$3 per piece

## Butlered Hors d'oeuvres

Grilled Tenderloin Crostini

Chicken Cordon Bleu

Jumbo Cocktail Shrimp

Bacon-wrapped Scallops

Mini Beef Wellington

above items \$4 per piece

not included in Hors d'oeuvre Packages

## Cape Cod Raw Bar Display

Enhance the most magical night of your life with your very own Raw Bar. This tailor-made Oyster bar will leave a lasting impression and ensure your wedding is the most memorable night of the year.

In addition to oysters, all of our raw bars have the option for clams, shrimp, lobster, crab and a variety of other fish. All of our raw bars are unique to order and can be customized to your liking. Our Raw Bar is available to liven up your wedding or any Corporate event! market price

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs 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.

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.

\*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 Buffet Menu

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

## Cranberry Buffet | \$38

individual Mixed Field Greens with zinfandel vinaigrette

Seasonal Vegetable  
Roasted Fingerling Potatoes  
Herb Roasted Chicken  
New Bedford Scrod with citrus butter  
Cran-Apple Stuffing  
Carved Roast Tenderloin of Pork with chutney and pork gravy  
Brownie à la mode or Host provided Cake Station  
Coffee Station

## Wareham Buffet | \$45

individual Cæsar Salad

Seasonal Vegetable  
Roasted Fingerling Potatoes  
Chicken Madeira  
Shrimp Scampi with steamed rice  
Atlantic Salmon  
Carved Roast Prime Rib of Beef with merlot au jus  
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 Shrimp Salad  
Seasonal Vegetable  
Roasted Fingerling Potatoes  
Chicken Marsala  
Seasonal Ravioli  
Atlantic Salmon  
Baked Stuffed Shrimp  
Carved Tenderloin of Beef with garlic demi  
New York Cheesecake with strawberries or Host provided Cake Station  
Coffee Station

## Customized Buffet Selections & Additions\*

Cæsar Salad 4  
Seasonal Vegetable 5  
Garlic Smashed Potatoes 5  
Baked Virginia Ham<sup>+</sup> 6  
Azorean Chicken 7  
Chicken Marsala 7  
Chicken Piccata 7  
Baked Scrod 8  
Roast Prime Rib<sup>+</sup> 14  
Roast Tenderloin of Beef 16  
Ice Cream Pie 5  
Party Pastries 8  
Gourmet Cakes & Pastries 12

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs 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.

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. <sup>+</sup>chef carved

\*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 All-Inclusive Dinner Packages

minimum 50 persons | Includes Hurricane Globes, 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 chips    Grilled Bruschetta  
Bacon-wrapped Sea Scallops    Coconut Chicken  
Crisp Cæsar Salad    House-Baked Baguettes with butter

*choice of two:*

**Seasonal Ravioli** varieties of vegetarian selections paired with appropriate sauce

**Filet Mignon** with garlic demi

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

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

entrées served with garlic smashed potatoes and seasonal vegetable (excludes Seasonal Ravioli),  
Host provided Cake Station, or brownie à la mode and Coffee Station

## Nantucket Package | \$87

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

Deluxe Cheese & Crackers    Fresh Fruit Platter    Grilled Tenderloin Crustini  
Pork & Vegetable Potstickers    Grilled Bruschetta    Bacon-wrapped Sea Scallops  
Lobster Bisque    Lettuce Wedge with diced tomatoes, hickory bacon, crumbled bleu cheese  
House-Baked Baguettes with butter

*choice of two:*

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

**Filet Mignon** with garlic demi

**Land & Sea** choice 8 ounce filet with garlic demi and two jumbo baked stuffed shrimp

**Atlantic Salmon** with citrus beurre blanc

entrées served with roasted fingerling potatoes and seasonal vegetable,  
New York Cheesecake with fresh whipped cream or Host provided Cake Station and Coffee Station

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs 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. 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.  
\*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 All-Inclusive Buffet Package | \$75

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

## Cocktail Social Hour

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

(select 1 Stationary Hors d'oeuvre)

Assorted Deluxe Cheese & Crackers

Spinach & Artichoke Dip with pita chips

(select 4 Passed Hors d'oeuvres)

Grilled Bruschetta

Bacon-wrapped Sea Scallops

Watermelon & Feta

Mini Beef Wellington

Coconut Chicken

## Intermezzo

Individual Cæsar Salad

House-Baked Baguettes with butter

## Dinner Buffet

Chicken Madeira

Shrimp Scampi steamed rice

Atlantic Salmon

Chef-Carved Roast Prime Rib of Beef with merlot au jus

Roasted Fingerling Potatoes

Seasonal Vegetable

## Dessert

Host Supplied Cake Station

Fresh brewed Coffee, Decaf & Tea

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs 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.

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.

\*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 Event Center | Host Open Bars priced per person

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

## Beverage Stations

Welcome Beverage Station - infused sweet iced tea, lemonade & water	6
Hot Chocolate Bar - marshmallows, whipped cream, crushed peppermint & butterscotch	6
Hot Apple Cider Bar - local pressed apple cider, orange wedges, caramels & cinnamon sticks	7

## Specialty Cocktails

Seasonal Sangria - our secret house recipe

Garter Toss - Kentucky bourbon, ginger beer, lime

Wedding Cake - vanilla vodka, coconut rum, pineapple juice, grenadine

Mimosa or Bloody Mary Bar - spice up your bloody mary or mimosa with creative accompaniments

specialty cocktails also available by the gallon

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 Event Center | Function Wine List

## Champagne & Sparkling Wines

William Wycliff, Brut, California	22
Ballatore Spumante, California	26
Westport Rivers Brut, Westport, Massachusetts	35
LaMarca Prosecco, Italy	35
Möet and Chandon Brut, France	68

## White Wines

Canyon Road, Pinot Grigio, California	22
Ecco Domani, Pinot Grigio, Italy	26
Casal Garcia, Vinho Verde, Portugal	21
Oyster Bay, Sauvignon Blanc, New Zealand	32
Canyon Road, Chardonnay, California	22
Kendall-Jackson, Chardonnay, California	34
Westport Rivers, Chardonnay, Westport, Massachusetts	34
Seaglass, Riesling, California	26
Canyon Road, Moscato, California	22

## Blush Wines

Canyon Road, White Zinfandel, California	22
Beringer, White Zinfandel, California	23
La Vieille Ferme Rosé, France	24

## Red Wines

Canyon Road, Pinot Noir, California	22
DaVinci, Chianti, Tuscany, Italy	30
Canyon Road, Merlot, California	22
Rosemount, Shiraz, Australia	24
Alamos, Malbec, Argentina	25
Vasco da Gama, Vinho Tinto Dão, Portugal	21
Borba, Red, Portugal	21
19 Crimes Red, Australia	24
Canyon Road, Cabernet Sauvignon, California	22
Dark Horse, Cabernet Sauvignon, California	25
Louis M. Martini, Cabernet Sauvignon, Sonoma, California	32



# Rosebrook Late Night Menu priced per person

## Sliders & Fries | \$10

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

## Assorted Pizzas | \$8

pizzas 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 dipping sauces

## The Sweet Tooth | \$6

assorted flavored milks, chocolate chip cookies, and mini party pastries

## S'mores Bar | \$8

graham crackers, hershey chocolate bars, and marshmallows

## Donut Bar | \$7

assorted fresh donuts, cinnamon rolls, skewered donut holes

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs 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.

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.

\*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 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, and screens, 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.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs 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.

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.

\*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 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 100 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 100 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.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs 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.

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.

\*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 Event Center

# *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](http://www.RosebrookEventCenter.com) | Valid through April 2025