



Rosebrook Event Center

❧ 2021 WEDDING 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 49

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 29

Cape Cod Chicken

baked boneless breast of chicken filled with a cranberry-apple bread stuffing;
paired with a chicken velouté sauce 31

Azorean Chicken

boneless breast of chicken filled with a flavorful chourico stuffing; finished with a spicy Portuguese sauce 31

Herb-Encrusted Statler Chicken

semi-boneless with oven-roasted vegetables; served with a port wine chicken reduction sauce 34

Grilled Salmon

Atlantic salmon baked with citrus beurre blanc 34

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 33

Roast Pork Tenderloin

all natural white marble farm raised pork, with a balsamic glaze 31

Roasted Prime Rib of Beef

10 ounce with merlot au jus 40

Bacon-Wrapped Filet Mignon

choice 8 ounce filet 42

Delectable Desserts

Brownie à la mode | Seasonal Ice Cream Pie | Host supplied Cake with Ice Cream
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'oeuvres minimum 50 persons

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

Harvest Package | \$16

select 1 stationary and 4 butlered hors d'oeuvres

Makepeace Package | \$17

select 2 stationary and 4 butlered hors d'oeuvres

Vineyard Package | \$26

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

Spring Rolls

Lobster & Crab Cakes

Phyllo-Wrapped Asparagus

Bruschetta

Crab-Stuffed Mushroom Caps

Raspberry Brie Phyllo

Spanakopita

Beef Teriyaki Skewers

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

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 \$6 per person

Deluxe Stationary Hors d'oeuvres

Deluxe Cheese & Fruit Platter \$7 per person

Deluxe Charcuterie Platter \$11 per person

Smoked Salmon with accompaniments \$8 per person

Cape Cod Raw Bar market price

above items not included with Hors d'oeuvres packages

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 | \$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 Station

Wareham Buffet | \$43

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 Station

Melville Buffet | \$48

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 with ice cream & Berries

Coffee Station

Customized Buffet Selections & Additions*

Cup of Housemade Soup 5

Cup of Chowder 6

Cæsar Salad 3

Fresh Vegetable Medley 4

Garlic Smashed Potatoes 4

Baked Virginia Ham* 5

Azorean Chicken 5

Chicken Marsala 6

Chicken Piccata 6

Baked Fish a Portuguesa 6

Scallop Casserole 12

Roast Prime Rib* 11

Lobster Newburg market price

Roast Tenderloin of Beef 12

Brownie Sundae 5

Party Pastries 5

Gourmet Cakes & Pastries 8

*Customized Buffet Selections & Additions: minimum of \$36 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.

*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 Packages

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

Vineyard Package | \$59

Champagne Toast | 1 hour open bar (beer, wine, soda), add \$15 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 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

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 with ice cream, or warm fruit crisp with ice cream and coffee station

Nantucket Package | \$81

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 with ice cream 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 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 with fresh fruit garnish

Golden Calamari with red pepper aioli and marinara sauce

Intermezzo

Mixed Field Greens with zinfandel vinaigrette or crisp Cæsar salad

Freshly Baked Rolls

Additional course of Housemade Soup or New England Clam Chowder | add \$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

Seasonal 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 \$39.00 per person, Children (12 and under) \$15.95

Above subject to a \$750 food minimum. Bar Setup and Bartender Fee of \$75.

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 Break Selections

minimum 25 person | all priced per person

Healthy Choice | \$7

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

Gourmet Cookies | \$6.5

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 | \$8.5

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

Sweet & Salty | \$7

Peanuts, Fresh Baked Cookies, Chips,
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.....	\$5.00
Hummus, Carrots, Celery & Pita Points.....	5.00
Garden Vegetables & Dip.....	5.00
Individual Yogurts	3.00
Assorted Granola Bars.....	2.00
Whole Fruit.....	2.50
Fresh Sliced Fruit	4.00
Chocolate Brownies	2.75
Fresh Baked Cookies.....	2.75

Beverages

Coffee/Tea	\$3.00
Soft Drinks	2.50
Bottled Water	2.50
Red Bull Energy Drink	3.50
Ocean Spray Juices (cranberry, apple, orange)	3.00
Beer (priced per bottle).....	5.00
Canyon Road Wine (priced per bottle)	25.00

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 Brunch Menu

minimum 40 persons

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

Scrambled Eggs
Hash Brown Potatoes

Sausage Links
Hickory Bacon

French Toast

Chicken & Broccoli Penne

chicken tender pieces and broccoli florets, tossed with penne;
tossed in an alfredo sauce and sprinkled with parmesan cheese

Liquor Service

after 11 am on Sunday

Mimosa \$70 per gallon

Bloody Mary \$70 per gallon

Sangria \$75 per gallon

Breakfast Pastries | Coffee & Tea

**above Brunch priced at \$24 per person, \$17 per person for Brunch with the elimination
of Mimosa Cocktail and Chicken & Broccoli Penne**

Special Additions

Omelet Station made to order with a medley of ingredients \$6.00

Atlantic Smoked Salmon served with capers \$5.00

Belgian Waffle Station with fresh berries, syrup and whipped cream \$5.00

Carving Station hand-cut Baked Virginia Ham \$5.00 or Prime Rib of Beef \$10.00

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.

12/20

Rosebrook Luncheon Menu

Not available for Weddings or Weekend Evenings | Priced per person

Luncheon Entrée Selections | minimum 35

served with mixed field greens

choice of any two

Seasonal 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, brownie sundae, coffee & soda station | \$24
(excludes Seasonal Ravioli or Classic Caesar)

Hot Luncheon Buffet | minimum 35

Mixed Field Greens, New England Scrod topped with Seafood Bread Crumbs,
Baked Penne with Zesty Marinara, Portuguese Stuffed Boneless Chicken Breast,
Garlic Smashed Potatoes, Seasonal Vegetable Medley, Brownie Sundae | \$26

Coffee & Soda Station included.

Deli Buffet | minimum 20

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 \$4.00 per person | add New England Clam Chowder \$5.00 per person

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.

12/20

Rosebrook Event Center | Host Open Bars

	1 hr	2 hrs	3 hrs	4 hrs
Beer, Wine & Soda	\$16	\$19	\$23	\$27
includes wide variety of domestic and imported beers, glasses of wine and pepsi products				
Beer, Wine, Soda & 1 Specialty Cocktail	\$17	\$21	\$25	\$29
Premium Open Bar	\$21	\$29	\$34	\$40
domestic and imported beers, glasses of wine, pepsi products and all non-top shelf liquors				
Top Shelf Open Bar	\$23	\$31	\$39	\$45
same as premium and includes access to all top shelf liquors				
above priced per person				

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

Rosebrook Late Night Menu

priced per person

Sliders & Fries | \$7

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

Boston Barking Dogs | \$5

straight from the ballpark to your late night party

Mac 'n Cheese Bar | \$6

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 Sweet Tooth | \$5

assorted flavored milks, chocolate chip cookies and mini party pastries

Donut Bar | \$6

assorted fresh donuts and 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 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 10 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.

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 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.

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 \$5,000 food & beverage minimum.*

with a \$3,500 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.

\$5,000 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 November 2021