



Rosemary's Restaurant

Private Events

On Site Private Function Room
Off Site Catering Available

Contact

Jennifer J. Hollifield, Marketing & Events Director

Email: rosemarysevents@yahoo.com

Telephone 702-365-6962
8125 W. Sahara v Las Vegas, Nevada 89117

www.rosemarysrestaurant.com

ROSEMARY'S RESTAURANT

PRIVATE FUNCTIONS ON SITE

Private Room - West Wing (Lunch or Dinner)

15-50 persons seated at round tables

Dinner Events

A minimum of \$1,750 in food & beverage is required to reserve the private space for a dinner event on Monday or Tuesday.

All dinner events booked in the private room on a Wednesday, Thursday, Friday, Saturday or Sunday date require a guaranteed food & beverage minimum of \$3,200.

Lunch Events

A minimum of \$750 in food & beverage is required to reserve the private space for a lunch event.

SPECIAL ARRANGEMENTS

To beautify your event, floral arrangements can be provided, or if you require special services such as audio/visual equipment please contact:

**Jennifer J. Hollifield, at 702-365-6962 or
Email at rosemarysevents@yahoo.com**

These items will be charged separately.

FUNCTIONS OFF SITE

We can cater at any location you choose!

There is no function too small or too large

Please contact us for pricing & details!

ROSEMARY'S RESTAURANT

PRICES AND DETAILS FOR A PRIVATE EVENT

Enclosed are sample menus to review, items may be substituted, added or deleted from any menu.

Also, we are happy to customize a menu for your particular group.

A set menu must be selected fourteen days (14) prior to the event date.

If you have special menu requests please contact:

Jennifer J. Hollifield at 702-365-6962.

All beverages will be charged on consumption
Wine is charged based on consumption (per bottle)

Service (20%) and tax (8.1%) will be added.

FEES / PAYMENT TERMS

Upon confirmation of your event date, Rosemary's requires a non-refundable \$500 deposit to secure the date.

A credit card authorization form and contract will be created for the event.

Both forms will need to be completed, signed and returned within seven (7) days to secure the date.

Cancellation policy:

All cancellations must be made with Jennifer J. Hollifield. We require a 72-hour advance notice for all cancellations. In the event of a cancellation made after the required 72-hour advance notice, the credit card on file used for confirmation will be charged 100% of menu cost for contracted number of guests, 20% gratuity and room rental fee.

The balance is due in full on the day of the event. All payments are to be made by cash or approved credit card.

ROSEMARY'S RESTAURANT

Adding any of the items below to the menu will incur an additional cost

SAMPLE COLD HORS D' OEUVRES

Fresh Mozzarella with Tomato & Basil Relish on Crouton
Asparagus & Herb Goat Cheese Crepe with Red Pepper Cream
Pepper Seared New York Strip on Crouton with Horseradish Cream
Preserved Lemon Shrimp Salad on Cucumber with Herb Cream
Brie on Rosemary Cracker with Apricot Chutney
Creole Boiled Shrimp with Remoulade or Cocktail Sauce
New Potatoes with Chive Cream & Caviar
Peppered Ahi Tuna with Wasabi Cream
Grilled Salmon Skewers with Citrus Sauce
Crab Cheesecake with Mango Sauce
Eggplant Caviar on Crouton with Basil Cream
Fresh Cucumber with Feta & Pine nuts
Zucchini Wrap with Olive Cream
Mini Cheese Balls with Cracker
Waldorf Salad on Endive
Blue Cheese Mousse on Endive with Raspberry Vinaigrette
Chicken & Olive Salad on Endive
Asian Steak Salad on Crispy Wonton with Sweet Soy

SAMPLE HOT HORS D' OEUVRES

Prosciutto Wrapped Shrimp with Tomato Cream
Chicken Flauta (flour tortilla) with Tomatillo Sauce
Lamb Chops with Lemon-Mint Cream or Rosemary Lamb Jus
Twice Stuffed New Potatoes
Chicken Satay with Peanut Sauce
Risotto Cakes with Garlic Aioli
Mushroom & Andouille Strudel with Black Pepper Cream
Asian Meatballs with Snow peas and Sweet Soy
BBQ Shrimp on Skewers
Grilled Salmon Skewers with Citrus Sauce
Chicken & Olive Tart with Basil Cream
Grilled Shrimp & Goat Cheese Quiche

“Thoroughly cooking food of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.”

ROSEMARY'S RESTAURANT

SAMPLE DINNER MENUS

Sample Menu 1

House Salad

Roasted Onion Vinaigrette, Rosemary Crackers



Creole Grilled Prime Ribeye

Buttermilk Creamed Potatoes, Crystal Fried Red Onion Crust & Rosemary's Own Steak Sauce

or

Halibut Lindquist

Sautéed Garlic Spinach, Sizzled Leeks & Chive Muscadet Butter sauce

or

Brick Chicken

On a Pistachio Basmati Rice Pilaf with Chive Muscadet Beurre Blanc & Lemon Aioli



Chocolate Flourless Cake

\$58 per person

20% Gratuity and 8.1% Tax will be added

Sample Menu 2

Caesar for Mark

Parmesan Croutons



Prosciutto Crusted Butterfish

White Cheddar Creamed Potatoes & Bloody Mary Sauce

or

Roasted Rack of Lamb

Kalamata Olive Mashed Potatoes with Fried Arugula & Rosemary Bordelaise Sauce



Coconut Bread Pudding

\$65 per person

20% Gratuity and 8.1% Tax will be added

***We will be happy to customize a particular menu to meet your specifications**

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SAMPLE DINNER MENUS

Sample Menu 3

Arugula, Endive & Radicchio Salad

Crumbled Maytag Blue Cheese, Riesling Poached Pear, Toasted Hazelnuts & Port Wine Syrup



Crimini Mushroom Soup

Parmesan Cheese & White Truffle Oil



Prosciutto Crusted Butterfish

White Cheddar Creamed Potatoes & Bloody Mary Butter Sauce

or

Grilled Pork Chop

Hoppin' John & Creole Mustard Reduction Sauce



Goat Cheese Cheesecake

\$71 per person

20% Gratuity and 8.1% Tax will be added

Sample Menu 4: Chef's Tasting Menu

Salmon Tartar

Watercress, Saffron Sauce & Caraway Crackers



Goat Cheese & Wild Mushroom Gnocchi

Garlic Cream Sauce



Seared Sea Scallops

Parsnip Potato Puree, Apple Cider Beurre Blanc, Crispy Prosciutto & Fried Parsnip Strips



Grilled Veal Tenderloin

French Green Lentils, Apple Smoked Bacon & Sherry Mustard Butter Sauce



Crème Brulee

\$80 per person

20% Gratuity and 8.1% Tax will be added

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