

# ROSE'S

295 Flatbush Ave Brooklyn, NY 11217  
www.rosesbklyn.com

The following information will assist you in planning your event.  
For more information or to schedule a tour, please contact:  
[RosesParties@gmail.com](mailto:RosesParties@gmail.com)

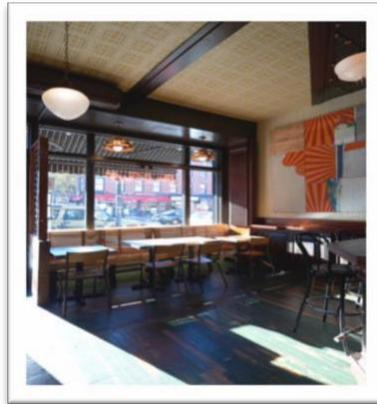
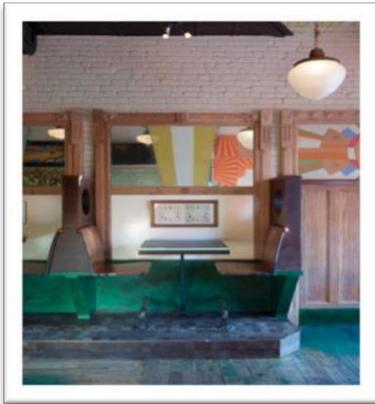


## **Seasonal & Healthy. But Sleazy.**

Rose's is your neighborhood bar with seasonally-driven bar fare, straight-forward cocktails and really excellent humans, opened in 2015 by Kate O'Connor Morris, a Brooklyn native and Alicia Nicolette, who hails from the south. The two met while working at franny's and have been inseparable since. Rose's has established itself as a neighborhood gem with glorious drinking and nostalgic eating. Our seasonal American cuisine is prepared by Executive Chef Buzz Frazier. We pride ourselves in sourcing local, independent and sustainable products. We have proudly been featured in the New Times, The New Yorker, Eater, Grub Street and other local culinary periodicals. Just steps away from Barclays center, we are accessible by every major train line, and the Long Island Rail Road.

## **Rose's Information**

Rose's is the perfect location for your casual reception, business dinner or personal celebration. We are available for large reservations, semi-private functions, or full-scale buyouts. Our charming space features refurbished materials from Coney Island, Grand Central Station, and a Red Hook schoolhouse. We also have a gorgeous, open air private backyard available during the warmer months. Our internal capacity is approximately 100 people, while outside can comfortably house 65. During the winter season we are happy to bring in heated tents if you'd like an outside element available for a larger group.



## **Food and Beverage Minimum Requirements**

Rose's can accommodate parties of all sizes and types. We require a minimum food and beverage expenditure based on factors such as the amount of space you need and the time of day, party size and the amount of food and drink you want to provide to your guests. Prices will be shared upon request. All food and beverage charges are subject to 20% gratuity and a 15% administrative fee, which serves to offset ancillary expenses associated with the planning and administration of this event. All charges, excluding gratuity, are subject to 8.875% New York State Sales Tax.

## **Menu Options Served Family Style**

At Rose's, we strive to source our meats, dairy, fruits, and vegetables locally and responsibly. We work closely with Happy Valley Meats, Satur Farms, Sullivan Farms, and other Hudson Valley providers. Our ever-changing menu is seasonal, and we place a heavy emphasis on our custom wood-burning grill and wood-fired rotisserie. Because of the market driven nature of our kitchen, event menus are selected no more than two weeks prior to the event date, although we can provide menu ideas in advance of planning so that you can get excited about your options. During the planning process, you'll work directly with Chef Buzz to make final selections, nail down details, have fun planning, and strive to make your food and drink ideas a reality. Outside of our traditional menu, we are happy to create customized menus based on theme, occasions, personal preferences, and flights of fancy. We will accommodate any and all restrictions based on allergies, religious practices, stubborn preference, etc. All tiers and packages are priced per person and include a chef prepared house-made dessert

### **Tier #1 - \$50**

2 bar snacks, seasonal salad, entrée with side

### **Tier #2 - \$65**

3 bar snacks, 2 seasonal salads, 2 entrées with sides

### **Tier #3 - \$85**

4 bar snacks, 2 seasonal salads, 3 entrées with sides, 1 large format wood-fired protein with fixings

### **Rose's Bar Bites - \$30 (dessert NOT included)**

A choice of four staged appetizers, refilled upon consumption. Additional options available based on seasonal market availability.

- Grilled Greenmarket Bruschetta
- Sweet Onion Dip with Homemade Chips
- Hot Kale Dip with Whole Wheat Crostini
- Wood Grilled Vegetable Platter
- Korean Fried Chicken Wings with Sesame and Cucumber Salad
- BBQ Chicken Sliders
- Mini Grilled Cheese
- Black Eye Pea Hummus with Dipping Mise
- Grilled Shishito Peppers
- Pimento Cheese Poppers
- Deviled or Pickled Eggs
- Veggie Escabeche Tater Tachos
- Smoked Chicken Tater Tachos

### **Backyard BBQ - \$50**

Family style, wood-grilled BBQ options including hot dogs, burgers, rotisserie chicken and grilled veggies. Includes 3 family style sides to be chosen based on seasonal availability.

### **Low Country Boil - \$65**

Starters of pimento cheese, deviled eggs, pickles. Multiple rounds of boil with assorted seafood (shrimp, oysters, clams, crabs), Andouille sausage, corn and potatoes cooked in a flavorful broth with Old Bay, drawn butter, tartar and cocktail sauce. Includes three market sides, cornbread.

### **Raw Bar - \$60**

An hour of Montauk oysters and clams shucked as-you-go and served with sauces and garnishes; ceviche and poached options based on seasonal availability.



## **Libations**

Our beverage program works to highlight small cooperative wines with an emphasis on organic producers, American craft breweries, and easy-drinking, whimsical cocktails, all accomplished in an unpretentious bar setting. Our draft list changes multiple times each week; we work closely with the breweries and bring in the batches they are most excited about. You can expect something crisp and pilsner-y, something hoppy -- think IPA or Pale Ale, a strong Belgian, and a dark beer option. All tiers are priced per person and are offered for a three-hour window. Longer events can be accommodated for an additional fee.

### **Tier #1 - \$45**

White and red wine, draft beers

### **Tier #2 - \$55**

Wine, draft beer, and your choice of two signature cocktails. Our cocktails aim to stay w with the seasons - you can expect a bourbon or whiskey option, as well as a lighter vodka or gin cocktail.

### **Tier #3 - \$70**

Open Bar, anything goes.

### a la carte large format drinkin'

Our excellent drinks program includes seasonal selections and house favorites that we can prepare for a crowd. Each pitcher provides 10 lusty cocktails. Just the thing for a first round.

- Paloma (tequila)/Greyhound (vodka/gin) @ \$144 each
- Yukon (Bourbon/Whiskey Sour) @ \$150
- Old Fashioned/Manhattan \$150
- Extra-citrusy Collins @ \$111
- Cucumber Collins @ \$140
- El Diablo (tequila/orange/homemade ginger beer) \$140
- Montepulciano (Red) Sangria \$85
- (White) Sangria \$90
- Sparkling Sangria \$95
- Red Sangria spiked w/ whiskey (it's delicious) \$95

Our favorite **CHAMPAGNE PUNCH BOWL** is perfect for festive occasions. Think seasonal garnishes, an easy-drinking spirit, some citrus, and of course bubbles. This gallon of sparkles and joy easily gives your party multiple rounds. \$200/gal.

### House-made sodas and such - \$10

Unlimited house-made NA beverages including but not limited to: Ginger Beer, Grapefruit Ginger, Sparkling Lemonade, Sparkling Limeade, Shirley Temple, Roy Rogers



### Nitty Gritty Details

#### Personalized Touches

We will be happy to help you enhance any event with extras, which will be added to your final bill and are subject to a 15% admin fee:

**Specialty Cakes:** Rose's has exceptional desserts, but a personalized, celebratory cake can be procured with at least two weeks' notice.

**Flowers:** Rose's works with a local florist, and should you be interested in custom arrangements, we would be happy to coordinate this for you.

**Music:** Rose's is equipped with a Spotify-based music system, so feel free to bring your own music. Or, we are happy to provide thoughtful music for your event.

**Other delights:** Roses can arrange tents, garden heaters, AV systems, karaoke machines, and bouncy cast les as rentals.

#### Contract

Once you've decided Rose's is the place for your special day, we'll send your contract over, have you sign, and once we receive your deposit (cash or Visa/MasterCard accepted) the space is yours!

#### Deposit and Refunds

A 50% deposit is required to reserve your party at Rose's. Upon receipt of this deposit, your reservation is guaranteed. In case of cancellation, all deposits are retained.

#### Guest Count

As part of our commitment in purchasing from local farmers and craft beverage producers, Rose's requires a confirmed and final guest count no fewer than seven days prior to your event. The final bill will be calculated according to the number of guests stipulated at this final guest count, or the actual guest count, whichever is higher. This ensures everyone can eat and drink with maximum enjoyment.

**Final Payment**

The balance of the itemized bill for the event is due at the end of the event. Rose's only accepts Visa, MasterCard, and cash for final payment.