



## PRIVATE EVENTS

### VENUE RENTAL RATES

Monday - Thursday: \$1000 an Hour | Friday - Sunday: \$1500 an Hour  
(20% Service Charge & Tax)

## DINNER PACKAGES

### Evening Open Bar

Starting at \$55 /pp (20% service charge & Tax)

### The Roze Standard Package 3 Hour Open Bar, \$55 pp

\*Premium Spirits and Wine available upon inquiry and are subject to additional pricing

Wines by the glass

Sparkling

White

Rosé

Red

Assorted Beers

Choice of two house cocktails  
(any cocktail of spirit under \$13)

### Prix Fixe Dinner

\$75 /pp (20% service charge & Tax)

\*\*Sample Menu, Items Subject to Change Based on Seasonal Availability

### FOR THE TABLE

Avocado Hummus | Grilled Pugliese & Crudités

Radish Toast | Cantabrian Anchovy Salsa Verde & Whipped Ricotta

Chili Eggplant | Salsa Negra, Herbs, Charred Orange Vinaigrette

### CHOICE OF MAIN

Heirloom Mushroom Risotto | Almond Cream & Porcini

Simple Pasta | Lumache & Pistachio Kale Pesto

Roasted Salmon | Beet, Fennel, Radicchio, Mustard Greens, Orange Miso

Steak Frites | Farmer's Cut, Herbs & Green Salad

Smashburger | Mustard-Grilled Patties, Cheddar, House Pickles, Special Sauce

Family Style Dessert

Chef's Choice