



Fiesta De Amigos

SPECIAL EVENTS

Brenda Guardado
Event Coordinator & Manager
Brenda@miafrancesca.com
1.312.502.1688

Fat Rosie's Taco & Tequila Bar, Frankfort
28 Kansas Street, Frankfort, IL 60423

Fat Rosie's Taco & Tequila Bar, Downtown Naperville
47 E. Chicago Avenue Naperville, IL 604540

General Information

GUARANTEED GUEST COUNT

A guarantee of the final number is required 72 hours prior to the event. If the patron does not confirm the guest count, the original number of guests, as specified on the Special Event Agreement, will be utilized as the guaranteed number.

MENU SELECTIONS

Menu selections must be confirmed no later than 7 days prior to the event. If selections are not made by this date, your Fat Rosie's Event Sales Manager will select a menu for you, choosing our most popular items.

SALES TAX

All food and beverage provided by Fat Rosie's is subject to state and local taxes.

GRATUITY

The patron will have the opportunity to elect a gratuity percentage or dollar amount of the Special Event Agreement.

ROOM MINIMUMS

Private dining spaces will be assigned a minimum food and beverage based on the day of the week and the time of the event. The minimum represents the dollar amount that must be spent to secure the room privately. If the room minimum is not met, the additional charge will be added to the final bill. Sales tax and gratuities do not contribute to the minimum food and beverage requirement.

OUTSIDE FOOD & BEVERAGE

It is the policy of Fat Rosie's to prohibit any food or beverage prepared outside of Fat Rosie's from being served on the premises. Exceptions may be made at the Event Sales Managers discretion for the purpose of religious necessity or other specific circumstances. All arrangements must be made in advance and require a supplemental signed agreement.

RENTALS

Rental of specialty linens and audio-visual equipment is available. If your event requires rental of these items, please make your Event Sales Manager aware with advance notice. Such rentals are contracted through a third-party vendor and are based on availability.

DEPOSITS & PAYMENTS

Fat Rosie's will require a deposit when booking a group dining reservation. Payment of the deposit, along with a fully executed Special Event Agreement signed by both patron & Event Sales Manager, are required in order to confirm the event.

If cancellation of an event occurs within the Cancellation Policy requirements, the deposit will be refunded in full. In the event of a cancellation outside of the allotted window designated by the Cancellation Policy, the deposit will not be refundable but is transferrable & can be applied to an event scheduled within 90 days of the original event date.

Deposits will be deducted from the final guest check & the customer will be responsible for payment of the remaining balance as laid out in the terms of the Special Event Agreement, on the date which the reservation occurs.

Pricing Information

STANDARD LUNCH

[\$24 PER PERSON]

ONE APPETIZER
ONE ENTRÉE
RICE & BEANS
ONE DESSERT

STANDARD DINNER

[\$30 PER PERSON]

ONE APPETIZER
ONE ENTRÉE
RICE & BEANS
ONE DESSERT

SELECT LUNCH

[\$28 PER PERSON]

TWO APPETIZERS
ONE ENTRÉE
ONE PREMIUM
ENTREE
RICE & BEANS
ONE DESSERT

SELECT DINNER

[\$36 PER PERSON]

TWO APPETIZERS
ONE ENTRÉE
ONE PREMIUM
ENTREE
RICE & BEANS
ONE DESSERT

PRIME LUNCH

[\$34 PER PERSON]

TWO APPETIZERS
TWO PREMIUM
ENTREES
RICE & BEANS
TWO DESSERTS

PRIME DINNER

[\$40 PER PERSON]

TWO APPETIZERS
TWO PREMIUM
ENTREES
RICE & BEANS
TWO DESSERTS

APPETIZERS

Empanadas

Turnovers stuffed with chorizo and queso oxaca, served with tomatillo-avocado salsa, queso fresco & sliced radish

Queso Fundido

Melted Chihuahua cheese with sautéed poblano peppers & onions

Rosie's Nacho

Corn chips with ground beef, pinto beans, melted queso chihuahua, pico de gallo, pickled jalapeno & sour cream

Guacamole

Avocado, serrano chile, onion, cilantro & lime

Ensalada Calamari al Ajillo

Garlic marinated grilled calamari, tossed with arugula, sautéed corn, fresno peppers, and lime juice with Mojo de ajo "sweet garlic

Ensalada ala parrilla

Mixed greens, tomato, cucumber, red onion, avocado, & chipotle-honey vinaigrette

Quesadilla

Flour tortilla filled with Chihuahua cheese

ENTREES

Enchilada Rojas

Three corn tortillas filled with melted queso Chihuahua, topped with radish, onion, cilantro

Enchilads en Mole

Three corn tortillas filled with grilled chicken, mole negro, chihuahua cheese

Tacos-Beef

Ground Beef, lettuce, roasted tomato salsa, cilantro and crema

Tacos- Al Pastor (Pork)

Guajillo marinated grilled pork shoulder, grilled pineapple, salsa verde , onion & cilantro

Tacos-Chicken

Chipotle marinated chicken, pico de gallo, lettuce & queso Chihuahua

Tacos- Cauliflower

Cauliflower, tomatillo jam, toasted almonds, red onion, cilantro, queso fresco & fresno peppers

Chicken Fajitas

With Sautéed red and yellow peppers, poblano peppers, red onion & grilled green onion

PREMIUM ENTREES

Salmon Poblano

Grilled salmon, served with creamy poblano sauce & Mexican rice, topped with grilled zucchini

Pollo A Chipotle

Grilled chicken breast with a creamy chipotle sauce, served with garlic mashed potatoes & grilled zucchini, topped with crispy onions

Shrimp Fajitas

Shrimp with sautéed mushrooms, red & yellow peppers, poblano peppers, red onion & grilled green onion

Carne Asada

Grilled flank steak marinated in adobo & served with grilled green onions, banana peppers & salsa roja

Tacos-Shrimp -\$2pp extra

Grilled shrimp, jalapeno-garlic aioli, pickled red onions & arugula

DESSERT

Bunuelos

Mexican doughnuts with dulce de leche

Flan

Mexican custard caramel sauce

Tres Leche

Moist cake made with 3 milk

Menu de Niño's

Kids Menu

Ages 4 to 12 participate in the appetizer course of the primary menu and select an alternative

entrée for their main course. Includes chips & salsa, milk, soft drink, or juice & a scoop of ice cream.

Price does not include additional beverages, tax or gratuity

[\$12 PER PERSON]

QUESADILLAS

Cheese or chicken

TACOS

Beef or chicken

CHICKEN TENDERS

Breaded chicken with a side of fries

FISH TENDERS

Breaded whitefish with a side of fries

Beverage Packages

Packages are priced per person. Charges apply to all guests 21 years of age and older in attendance at event. Fat Rosie's requires all guests consuming alcohol to provide valid identification. Price does not include additional beverages, tax or gratuity. Shots are not available as part of beverage packages Includes Fat Rosie's House selections of wines, domestic & imported beers, spirits and mixers, margaritas & sangrias.

House Spirits, House Margaritas & Sangrias

one hour	\$18
two hours	\$22
three hours	\$25

Premium Spirits, Flavored Margaritas & Sangrias

one hour	\$22
two hours	\$28
three hours	\$32

Super-Premium Spirits, Flavored Margaritas & Sangrias

one hour	\$25
two hours	\$35
three hours	\$41

Fat Rosie's reserves the right to discontinue beverage service to event attendees at any point in time if over-consumption of alcohol is suspected. We do not allow more than one drink order at a time per individual, Determination is at the sole discretion of the restaurant operator and no credit for purchase will be issued.

NON - PACKAGE BAR OPTIONS

Host Bar

A host bar allows your guests to order from the full array of wine, beer and spirits available at Fat Rosie's. The final bar tab is based on consumption and is paid by the event host at the conclusion of the function.

Limited Host Bar

A limited host bar allows your guests to order from a specific selection of wines, beers and spirits that you have selected prior to the start of the event.

The final bar tab is based on consumption and is paid by the event host at the conclusion of the function.

Cash Bar

A cash bar requires guests to pay for their own alcoholic beverages on consumption. Fountain drinks, brewed iced tea, hot tea and regular & decaf American coffee are free of charge and included in all lunch and dinner menu packages.

Alcohol Included In Beverage Packages

HOUSE SPIRITS

Barton Vodka / House Margarita
Barton Gin / House Sangria
Barton Rum / Barton Whiskey
Barton Brandy / Moctezuma Tequila / Monte Alban Reposado

PREMIUM SPIRITS

House Margarita Frozen & Flavor / Sangria Frozen / Mojito / Cantarito
Titos Vodka / Absolute Vodka
Tanqueray Gin / Seagrams Gin
Bacardi Rum / Malibu Rum / Rumchata
Dewars / Buffalo Trace / Seagrams Vo and 7
Don Julio Silver / Herradura Reposado / Patron Silver
Tres Generaciones Reposado / Gran Centenario Reposado

SUPER PREMIUM SPIRITS

All Cocktails From The Drink List
Grey Goose Vodka / Ketel Vodka
Bombay Sapphire Gin / Hendricks Gin
Zacapa Rum / Myers Rum / Cardenal De Mendoza
Makers Mark / Johnny Walker Red / Templeton Rye
Partida Reposado / Casa Amigos Silver Reposado / Patron Anejo/
Herradura Anejo