



FAT ROSIE'S

TACO & TEQUILA BAR

**FIESTA DE AMIGOS
SPECIAL EVENTS**

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.

TAXES, SERVICE FEES & GRATUITIES

Local taxes will be applied to the subtotal at the applicable rate on the day of the event function. In lieu of a gratuity, Fat Rosie's adds a 22% Service Charge on all in-house group dining and full-service catering events. The entirety of this Service Charge is distributed to our staff. Any additional gratuity left for the service staff is optional and at the host's discretion. Drop-off catering orders will be subject to a delivery fee.

Tax Exempt Events – must provide a current letter to confirm the organization's tax exempt status. All form of payments related to the tax exempt event must be provided directly from the organization listed on the tax exempt letter.

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 service charge 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.



PARTY PACKAGES

1

STANDARD

LUNCH \$25 pp / DINNER \$30 pp
ONE APPETIZER, ONE ENTRÉE
ONE DESSERT

2

SELECT

LUNCH \$28 pp / DINNER \$36 pp
TWO APPETIZERS, ONE ENTRÉE
ONE PREMIUM ENTRÉE
ONE DESSERT

3

PRIME

LUNCH \$34 pp / DINNER \$40 pp
TWO APPETIZERS
TWO PREMIUM ENTRÉES
TWO DESSERTS

All Event Packages come with rice & beans.

APPETIZERS

EMPANADAS

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

QUESO FUNDIDO

Melted queso Chihuahua with sautéed poblano peppers & onions

ROSIE'S NACHOS

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

GUACAMOLE

Avocado, tomatoes, onions, serrano pepper cilantro & lime

ENSALADA CALAMARI AL AJILLO

Garlic marinated grilled calamari, tossed with arugula, sautéed corn, roasted bell peppers & lime juice with mojo de ajo "sweet garlic"

ENSALADA ALA PARRILLA

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

QUESADILLA

Flour tortilla filled with Chihuahua cheese

FLAUTAS DE RES

Fried tortillas filled with shredded beef, served with a tres chiles salsa, lettuce, cheese & sour cream

DESSERT

BUÑUELOS

Mexican doughnuts with dulce de leche

FLAN

Mexican custard caramel sauce

TRES LECHE

Moist cake made with 3 milks

ENTRÉES

ENCHILADA ROJAS

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

ENCHILADA EN MOLE

Three corn tortillas filled with grilled chicken, mole negro & queso Chihuahua

TACOS

BEEF Ground Beef, lettuce, roasted tomato salsa, cilantro & crema

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

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

CHICKEN FAJITAS

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

PREMIUM ENTRÉES

SALMON POBLANO

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

POLLO AL 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 red & yellow peppers, poblano peppers, red onion & grilled green onion

CARNE ASADA

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

COCHINITA PIBIL

Achiote-marinated slow braised pork shoulder served with black beans, queso fresco, pickled red onion & cilantro

TACOS

SHRIMP Grilled shrimp, jalapeno-garlic aioli, pickled red onions & arugula (+2 per person)

CARNE ASADA Grilled steak with avocado-tomatillo salsa, pico de gallo & queso fresco

PULPO Grilled octopus with roasted peppers, sweet corn relish, chipotle aioli, crispy potatoes, radish & cilantro

BEVERAGE PACKAGES



Packages are priced per person. Charges apply to all guests 21 years of age & 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.

PACKAGE 1

HOUSE SPIRITS, HOUSE MARGARITAS & SANGRIAS

One Hour - \$18
Two Hours - \$22
Three Hours - \$25

PACKAGE 2

PREMIUM SPIRITS, FLAVORED MARGARITAS & SANGRIAS

One Hour - \$22
Two Hours - \$28
Three Hours - \$32

PACKAGE 3

SUPER-PREMIUM SPIRITS, FLAVORED MARGARITAS & SANGRIAS

One Hour - \$25
Two Hours - \$35
Three Hours - \$41

ALCOHOL INCLUDED IN BEVERAGE PACKAGES

HOUSE SPIRITS

House Vodka / House Margarita / House Gin
House Sangria / House Rum / House Brandy
100% Blue Agave Cuervo Tradicional Blanco
100% Blue Agave Cuervo Tradicional Reposado
Pinot Grigio / Cabernet Sauvignon

PREMIUM SPIRITS

Flavored Margarita Frozen / Sangria Frozen / Mojito / Cantarito
Titos Vodka / Tanqueray Gin / Bacardi Rum / Malibu Rum
Captain Morgan / Johnny Walker Black / Buffalo Trace
Crown Royal / Don Julio Silver / Herradura Reposado / Patron Silver
Tres Generaciones Reposado / Gran Centenario Reposado
Pinot Noir

SUPER PREMIUM SPIRITS

All Flavored Margaritas On The Rocks & Wines From The Drink List
Grey Goose Vodka / Ketel Vodka / Bombay Sapphire Gin
Hendricks Gin / Zacapa Rum / Bulleit Bourbon / Makers Mark
Templeton Rye / Partida Reposado / Casa Amigos Silver Reposado
Patron Anejo / Herradura Anejo

NON-PACKAGE BAR OPTIONS

HOST BAR

A host bar allows your guests to order from the full array of wine, beer & 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 & 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 & regular & decaf American coffee are free of charge and included in all lunch and dinner menu packages.

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.

KIDS MENU



Ages 4 to 12 participate in the appetizer course of the primary menu and select an alternative Kids Entrée for their main course. Includes chips & salsa, milk, soft drink, or juice & a scoop of ice cream.

\$12 per person

KIDS ENTRÉES

QUESADILLAS

Cheese or chicken

TACOS

Beef or chicken

CHICKEN TENDERS

Breaded chicken with a side of fries

FISH TENDERS

Breaded grouper with a side of fries

LOCATIONS

FRANKFORT, IL

28 KANSAS ST.
(815) 534-1640

NAPERVILLE, IL

47 EAST CHICAGO AVE.
(630) 328-0060

SCHAUMBURG, IL

870 NORTH MEACHAM
(847) 807-2850

LINCOLNSHIRE, IL

940 MILWAUKEE AVE.
(224) 377-2395

