

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.

FATROSIES.COM



FIESTA DE AMIGOS SPECIAL EVENTS



28 KANSAS ST,
FRANKFORT, IL
(224) 361-5589

940 MILWAUKEE AVE,
LINCOLNSHIRE, IL
(630) 564-2897

22 E CHICAGO AVE,
NAPERVILLE, IL
(224) 361-5589

4504 W TOUHY AVE,
LINCOLNWOOD, IL
(630) 564-2897

870 N MEACHAM RD,
SCHAUMBURG, IL
(224) 361-5589

5433 PARK PL,
ROSEMONT, IL
(630) 564-2897

3011 BUTTERFIELD RD,
OAK BROOK, IL
(224) 361-5589

PARTY PACKAGES

1 STANDARD
LUNCH \$25 PP /
DINNER 30 PP
 1 Appetizer, 1 Entrée, 1 Dessert

2 SELECT
LUNCH \$28 PP /
DINNER 36 PP
 2 Appetizers, 1 Entrée,
 1 Premium Entrée, 1 Dessert

3 PRIME
LUNCH \$34 PP /
DINNER 40 PP
 2 Appetizers, 2 Premium Entrées,
 2 Desserts


All Event Packages come with rice & beans.
 Soft drinks & coffee included.

APPETIZERS

QUESADILLAS
 Flour tortilla filled
 with Chihuahua cheese

ROSIE'S QUESO DIP
 Velvet queso dip, topped
 with salsa Suiza, diced
 tomato and Rosie's beef

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

EMPANADAS
 Mexican ground beef
 stuffed turnovers, served
 with tomatillo-avocado
 salsa, queso fresco
 & sliced radish

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 A LA PARRILLA
 Mixed greens, cucumber,
 red onion, tomatoes, avocado
 & Citrus-Jalapeno Vinaigrette

ENTRÉES

ENCHILADAS ROJAS

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

ENCHILADAS EN MOLE

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

CHICKEN FAJITAS

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

TACOS

BEEF

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

CHICKEN

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

AL PASTOR (PORK)

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

CAULIFLOWER

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

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

SHRIMP TACOS

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

DESSERTS

TRES LECHES

Moist cake
 made with 3 milks

FLAN

Mexican custard
 caramel sauce

CHURROS

Served with chocolate
 sauce and dulce de leche

BEVERAGES

BASED ON CONSUMPTION

Ask the Event Manager for information



KIDS MENU

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

QUESADILLAS

Cheese or chicken

CHICKEN TENDERS

Breaded chicken with a side of fries

TACOS

Beef or chicken

\$12