

GENERAL INFORMATION

FATROSIES.COM



• • • GUARANTEED GUEST COUNT • • •

A guarantee of the final number is required 7 days 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 2 weeks 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. 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 space. If the room minimum is not met, the remainder will be charged 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. External vendor charge may apply.

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 30 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.

FIESTA DE AMIGOS

SPECIAL EVENTS

LOCATIONS

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

749 N Alafaya Trl.,
ORLANDO, FL
(689) 266-0444



SPECIAL EVENT PARTY PACKAGES



- 1 STANDARD**
\$35 pp
1 Appetizer, 1 Entrée, 1 Dessert
- 2 SELECT**
\$40 pp
2 Appetizers, 1 Entrée, 1 Premium Entrée, 1 Dessert
- 3 PRIME**
\$45 pp
2 Appetizers, 2 Premium Entrées, 2 Desserts

Served Family & Buffet Style
All Event Packages come with rice & beans.
Soft drinks & coffee included.
Packages can be customized

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

EMSPANADAS

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

FLAUTAS DE POLLO

Crispy Tortillas with shredded chicken, tres chiles salsa, lettuce, cheese & sour cream

ENSALADA A LA PARRILLA
Mixed greens, cucumber, red onion, tomatoes, avocado & Creamy-Cilantro 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 **(+2 Per Person)**

CARNE ASADA PLATE
Grilled flank steak marinated in adobo & served with grilled green onions, poblano peppers & salsa roja **(+2 Per Person)**

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

CARNE ASADA TACOS
Grilled steak, salsa verde, pico de gallo & queso fresco **(+2 per person)**



Desserts

TRES LECHES
Homemade vanilla sponge cake pieces soaked in three milks topped with whipped cream & fresh berries

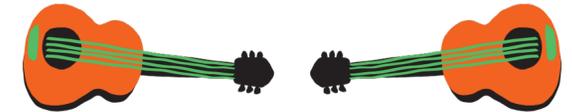
FLAN
Traditional Mexican Vanilla custard topped with burnt sugar & fresh fruit

CHURROS
Deep fried pastries filled with Bavarian cream, topped with cinnamon sugar & served with warm dulce de leche sauce

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