

GENERAL INFORMATION

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 Manager's 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

FRANKFORT, IL

28 Kansas St.
(815) 534-1640

NAPERVILLE, IL

22 E. Chicago Ave.
(630) 328-0060

SCHAUMBURG, IL

870 N. Meacham Rd.
(847) 807-2850

LINCOLNSHIRE, IL

940 Milwaukee Ave.
(224) 377-2395

LINCOLNWOOD, IL

4504 W. Touhy Ave.
(847) 594-3100

ROSEMONT, IL

5433 Park Pl.
(847) 200-0760

OAK BROOK, IL

3011 Butterfield Rd., Suite B101
(630) 861-6064

WATERFORD LAKES, FL

749 N. Alafaya Trail
(689) 266-0444

FATROSIES.COM

SPECIAL EVENT 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

All Event Packages come with rice and beans.
Soft drinks and coffee included.
Packages can be customized.

APPETIZERS

QUESADILLAS

Large flour tortilla filled with melted cheese, served with lettuce, pico de gallo, and sour cream.

ROSIE'S QUESO DIP

Velvet queso dip, topped with salsa suiza, diced tomato, and Rosie's beef.

ROSIE'S NACHOS

House-fried tortilla chips topped with ground beef, pinto beans, melted queso Chihuahua, pico de gallo, pickled jalapeño, and sour cream.

GUACAMOLE

Housemade guacamole served with house-fried tortilla chips.

EMPANADAS DE QUESO

Crispy Mexican turnovers filled with queso and served with salsa verde.

EMPANADAS DE CARNE

Crispy Mexican turnovers filled with ground beef, served with salsa verde.

FLAUTAS DE POLLO

Crispy tortillas filled with shredded chicken, served with salsa, lettuce, cheese, and sour cream.

ENSALADA A LA PARRILLA

Mixed greens, cucumber, red onion, tomatoes, avocado and creamy cilantro vinaigrette.

ENTRÉES

ENCHILADAS ROJAS

Three corn tortillas filled with Monterey cheese and topped with salsa roja, red onions, and sour cream, served with rice and beans.

ENCHILADAS EN MOLE

Three corn tortillas filled with wood-grilled chicken and topped with Oaxacan mole negro, queso fresco, sour cream, toasted sesame seeds, and red onions, served with rice and beans.

CHICKEN FAJITAS

Flat-grilled chicken fajitas with peppers and onions, served with rice, beans, guacamole, tortillas, sour cream, shredded cheese, and a charred lime half.

TACOS

BEEF

Fat Rosie's seasoned ground beef topped with lettuce and crema drizzle, finished with a fresh lime wedge.

CHICKEN

Chipotle-marinated grilled chicken topped with pico de gallo, lettuce, and Monterey cheese, finished with a fresh lime wedge.

AL PASTOR (PORK)

Guajillo-marinated grilled pork shoulder topped with grilled pineapple, salsa verde, onions, and cilantro, finished with a fresh lime wedge.

CAULIFLOWER

Battered fried cauliflower topped with tomatillo jam, red onions, sliced almonds, queso fresco, and cilantro, finished with a fresh lime wedge.

PREMIUM ENTRÉES

SALMON POBLANO

Grilled seasoned salmon served over creamy poblano sauce with grilled zucchini and Mexican rice.

POLLO AL CHIPOTLE

Grilled chicken breast served over creamy chipotle sauce with Fresno chilis and topped with crispy onions, served with grilled zucchini and garlic mashed potatoes.

SHRIMP FAJITAS

Flat-grilled shrimp fajitas with peppers and onions, served with rice, beans, guacamole, tortillas, sour cream, shredded cheese, and a charred lime half.

CARNE ASADA PLATE

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

SHRIMP TACOS

Sautéed shrimp topped with arugula, pickled red onions, and jalapeño-garlic aioli, served on your choice of corn, flour, crispy tostada or lettuce shell, finished with a fresh lime wedge

CARNE ASADA TACOS

Grilled steak, salsa verde, pico de gallo, and queso fresco.
(+2 per person)

DESSERTS

TRES LECHES

Homemade vanilla sponge cake soaked in three milks, topped with whipped cream and fresh berries

FLAN

Traditional Mexican vanilla custard topped with burnt sugar and fresh berries

CHURROS

Deep-fried pastries filled with Bavarian cream, topped with cinnamon sugar, and served warm with 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 Entrée for their main course. Includes chips and salsa, milk, soft drink, or juice, and scoop of ice cream.

QUESADILLAS

Cheese or chicken.

CHICKEN TENDERS

Breaded chicken with a side of fries.

TACOS

Beef or chicken.

\$12