



-Set Apart-

We strive to do our best to make your day as magical as we can, to be memory you can look back on and celebrate for years to come. -Tables and chairs are included in the rental fee along with set up and white cotton tablecloths and a stage set for your use. -Customizable full bar options and one bartender included. Low minimums for bar sales which allows you the freedom to throw a celebration that fits your budget!

-In house and outside catering options

Conveniently located Downtown, Stevens Point has a unique, friendly, safe, and fun downtown and we are right in the heart of it! The Rose House is walking distance from the WI River, many great shops and restaurants, wonderful and unique accommodations including a few bed and breakfasts, we are less than a mile away from a winery and the square.

Maximum wedding capacity: 150





Rose Half -



Amenities:

Handicap accessible entrance Loading zone Heat/ACl Wifi In house bar services (All alcohol is provided in house, no carry ins) Preferred Vendor list Tables/Chairs/White or black Linens Outside licensed caterers permitted In house food options

Pricing-

Monday - Thurs evening rental 4pm-9pm | \$500 Full Day Saturday 8am-midnight | \$2000 Friday & Saturday full days Friday 10am-10pm, Saturday 8am-midnight | \$2500 Weekend full venue rental Friday 10am-10pm, Saturday 8am-midnight, Sunday 8am-4pm | \$3000

\$500 Refundable deposit required for full day and weekend rentals. Prices do not reflect tax. Event Insurance for parties over 100 is encouraged

De Roi Room



Amenities:

Private handicap accessible entrance Heat/AC | Wifi Bar Access if needed (Alcohol is provided in house, no carry ins) LED Television with Roku for casting as well as HDMI Preferred Vendor list (with no obligations) In house catering and serving staff Tables/Chairs

Prepackaged snacks are acceptable to be brought in for public parties but must be served by one individual and cannot be self help unless individually packaged. Capacity 35

Pricing-

Minimum of 4 hour rental \$200, Additional time is \$65/hour \$100 Refundable deposit required. Rental begins at time of setup to time of departure



Rose House

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Dinners

All dinners include dinner rolls, side salad and two sides per entree price per plate

*Broasted chicken \$20 ⊖ *Slow cooked roast beef with gravy \$22 ■ ⊃ Beef Bourguignon \$24 ■ ⊃ Bacon wrapped pork tenderloin \$25 □ ⊃ Grilled marinated salmon \$27 ■ ⊃ Stuffed chicken breast \$27 □ Stuffed with asparagus, mozzarella, sun dried tomatoes Stuffed mushroom caps \$20 □ Ø stuffed with a seasoned cream cheese blend

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Sides

Roasted Red Potatoesdiced and coated with Herbs and Butter □ Ø Mashed potatoes and gravy ■ Ø Rice pilaf □⊖

> Honey Roasted Carrots □ Ø Green Beans □ Ø ⊃ green bean casserole Ø Cole slaw □ Ø ⊃ Grilled asparagus □ Ø ⊃

Children's meal for 12 and under: 1/4 cup grilled chicken, 1/2 cup mac and cheese, carrot sticks, applesauce \$9/child All dinners served plated unless * Limit of two entree options per party. Entree and sides must be selected in advance. Final counts need to be shared and paid for 30 days prior to the celebration. In house catering offered to groups of 50 or less.

> *Can be served buffet style price includes 2 pieces dark meat or one breast or 1/2 cup roast beef and gravy, 1/2 cup grain, 1/3 cup vegetable, one roll, and one cup salad per person.

> > Dairy Free
> > Gluten free option available price may vary
> > Gluten Free
> > Vegetarian



A la carte brunch:

Cheese Egg bake (20 slices)\$22Add ins:Veggie (additional \$3 per egg bake):Spinach, onions, tomato, broccoli, mushrooms, garlic (0.50)Protein (additional \$6 per egg bake): Bacon, ham, sausageCheesy hash brown casserole (20 slices)\$25Sausage or bacon (30 pieces)\$45French toast bake (20 slices)\$2.5 per muffin

Sample menu for a group of 20: one cheese egg bake, one sausage and cheese, and one spinach, mushroom, and garlic egg bake, hash brown casserole, sausage links, a fruit display, and one blueberry or apple sauce muffin per person. Total is \$9.25/guest

Taco Party

priced for 20 servings 40 hard or soft shells \$21 seasoned pulled chicken (1/4 cup per serving) \$45 seasoned ground beef \$47 slow cooked carnitas \$45 assorted toppings \$5/topping olives, onions, salsa, tomatoes, lettuce, sour cream 1.5 cups Guacamole \$24 1.5 cups queso \$14 rice and beans \$38 tortillas and salsa \$35 full spread to provide 20 servings \$15/person

Backyard BBQ

BBQ pulled pork sandwiches \$6.50/sandwich BBQ pulled beef sandwiches \$7.00/sandwich Cheddar cheese as a topping \$0.50/sandwich steakhouse potato salad \$4.75/lbs onion rings \$7.75 per basket (10 rings) chips 20 servings \$24 veggie platter \$36 fruit \$36

Example: 10 of each sandwich with cheese, Potato salad 4 baskets onion rings, chips, veggie platter, fruit \$14.80/guest

Light Luncheon Buffet Soups: \$12/quart (4 one cup servings) Chicken Wild Rice Chicken dumpling Chili Lentil Cheesy broccoli White Chicken Chili Tomato

Sandwiches: Served on a platter cut in half, Cucumber \$4/Sandwich Chicken Salad \$6/sandwich Pressed Italian \$6/sandwich Egg Salad \$4/Sandwich Grilled Cheese \$5/sandwich

> Salad (15 one cup servings) Broccoli Salad \$50 Kale Salad \$50 Caesar Salad \$45 Garden Salad \$45

Sides: Chips and dip 15 servings \$18 baked potato with sour cream and butter \$3.75 ea pasta salad or mac and cheese \$12/quart

Example: 2 soups options, three half sandwiches, one salad, chips and dip 15 guests: \$13/guest 2 soup options, two half sandwiches, one salad, baked potato 15 guests: 15.85/guest



A la cart appetizers

15 servings Artichoke and spinach dip with bread chips \$36 *Caprese skewers (available in season only)* \$45 45 Bacon wrapped water chestnuts \$40 30 cream cheese stuffed mushrooms \$40 30 cocktail meatballs \$45 Assorted pinwheel platter 15 of each type (turkey, Italian, taco) \$42 30 Chicken Skewers \$68 30 Traditional deviled eggs \$38 BBQ Pork Sliders or Burger Sliders \$68 1 c Bruschetta and 30 slices Crostini \$35 Cheese and Sausage Display \$40 Veggie tray and dip 30 servings \$45 Fruit platter 30 servings \$45 60 Minted melon balls \$35 30 Cheese cake bites \$38 15 Cookies \$16

Pizza Party

16" Cheese Pizza \$18 16" one topping meat pizza \$21 16" one meat one veggie pizza \$23 16" Vegetarian \$23 16" Meat lovers \$25 16" Spring Chicken \$25 16" Deluxe \$27 One pizza is approx 20 two inch square slices, feeds 6-8 guests (15 cup salad) Caesar Salad \$45 Garlic Bread \$28

Sample menu for a party of 20 soda for everyone, 4 pizza's, one salad, and one cookies per person Total comes to 9.00 per person

Pasta Party

Priced for 20 servings *Pasta* \$40: (1 cup per person servings) Spaghetti, fettuccine, rotini, macaroni Protein: 1/4 cup chicken per person 2 meatballs per person *Grilled chicken (\$45), 2 oz meatballs (\$60)* Sauce: (1/4 cup per person)*Marinara* (\$25), *cheese* (\$35), *and Alfredo* (\$35) Salad: 1 heaping cup salad per person Caesar Salad \$60 2-3 slices per person Garlic Bread \$28 Full spread of 20 servings \$15.75/person

Stations

(Offered for a 1.5 hour display, this is perfect for a grazing style wedding dinner, casual party, or late evening wedding snack) Sandwich Station \$20/person Burger Station \$20/person Taco Station \$16/person Pretzel Station \$12/person French Fry Station \$10/person

Charcuterie Boards Charcuterie cups......\$4/cup 12" display serves 3......69 16" display serves 6-10......90 22" display serves 8-12......132

Drinks Soda......\$3 with unlimited refills Cucumber lemon water \$5 per gallon Black coffee......\$21/12 cups Juice\$3/cup Mimosa bar \$5/glass Craft cocktails....\$5.75/glass House wine \$21/bottle Draft beer \$3 Craft beer \$4

*No Drink carry ins permitted