



ROSY'S JAZZ HALL
Events & Catering

MENUS AND PACKAGES
2025-26





WEDDING RECEPTION ONE

FRESH FOOD DISPLAYS

Imported & Domestic Cheese Display
garnished with fresh fruit and
crackers

Fresh Vegetable Crudité
assorted crisp vegetables served with
a variety of dips

Hummus Dip
with pita bread

Assorted Finger Sandwiches
turkey, ham and roast beef

Crawfish Beignets
with remoulade sauce

Spicy Beef Pies
crispy turnovers with a spicy beef filling

Warm Crab Tarts
lump crabmeat, served in a phyllo shell

SERVED IN WROUGHT IRON CHAFING DISHES

Spinach Artichoke Dip
with house made tortilla chips

Crawfish Pasta
rotini pasta in a rich cream sauce

Chicken and Sausage Jambalaya
with Andouille sausage

CARVED ITEM

Bourbon Glazed Ham
with assorted rolls and condiments

200 + guests	\$73.00 /person plus 20% service and 10.75% sales tax
150-199 guests	\$76.00 /person plus 20% service and 10.75% sales tax
100-149 guests	\$78.00 /person plus 20% service and 10.75% sales tax
75- 99 guests	\$85.00 /person plus 20% service and 10.75% sales tax

Wedding package includes 1 hour passed items, 2-1/2 hours buffet service,
3 hour open bar serving call brands, red and white wines and domestic bottled beer,
chairs, tables with white linens, china, glass and silverware. Event Manager on Duty.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



WEDDING RECEPTION TWO

FRESH FOOD DISPLAYS

Fresh Vegetable Crudité

*assorted crisp vegetables served with
a variety of dips*

Grilled & Chilled Vegetables

*eggplant, squash, zucchini, and asparagus,
drizzled with herb infused olive oil*

Hummus Dip

served with pita bread

Roma Tomatoes & Fresh Mozzarella

with fresh basil and extra virgin olive oil

Shrimp Remoulade w/Hearts of Palm

*peeled shrimp served over shredded lettuce
in a spicy Remoulade dressing*

Assorted Spanish and Greek Olives

marinated in extra virgin olive oil

WAITER PASSED HORS d'OEUVRES

Oysters Cordon Bleu

*crispy fried oysters wrapped in smoked ham,
napped with a Brie cheese fondue*

Feta Onion Tartlets

*simmered onions and herbs, served in a phyllo shell,
topped with feta cheese*

Fried Crawfish Beignets

served with a spicy Remoulade sauce

SERVED IN WROUGHT IRON CHAFING DISHES

Chicken and Sausage Jambalaya

with Andouille sausage

Grilled Chicken & Roasted Tomato Pasta

with penne pasta and crushed red pepper

Spicy Fried Chicken Wings

served with celery and bleu cheese

Spinach Artichoke Dip

with house made tortilla chips

CARVED ITEM

Bourbon Glazed Ham

with assorted rolls and condiments

200 + guests

\$76.00 /person plus 20% service and 10.75% sales tax

150-199 guests

\$79.00 /person plus 20% service and 10.75% sales tax

100-149 guests

\$82.00 /person plus 20% service and 10.75% sales tax

75-99 guests

\$87.00 /person plus 20% service and 10.75% sales tax

Wedding package includes 1 hour passed items, 2.5 hours buffet service,
3 hour open bar serving call brands, red and white wines and domestic bottled beer,
chairs, tables with white linens, china, glass and silverware. Event Manager on Duty.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*



WEDDING RECEPTION THREE

FRESH FOOD DISPLAYS

Roma Tomatoes and Fresh Mozzarella

with fresh basil and extra virgin olive oil

Mini Crab Cakes

served on a house made corn tortilla
with fresh avocado salsa

Greek Style Feta Cheese

with oregano and extra virgin olive oil

Assorted Spanish and Greek Olives

marinated in extra virgin olive oil

Grilled and Chilled Vegetables

eggplant, squash, zucchini, and asparagus,
drizzled with herb infused olive oil

Roasted Red Peppers

drizzled with a balsamic vinegar glaze

Hummus Dip

with pita bread

Assorted Breads

sliced baguettes and rolls

WAITER PASSED HORS d'OEUVRES

Oysters Cordon Bleu

crispy fried oysters wrapped in smoked ham,
napped with a Brie cheese fondue

Feta Onion Tartlets

caramelized sweet onions
with feta cheese baked in a phyllo shell

Tuna Sashimi Canapés

with fresh ginger and wasabi
on a fried wonton shell

Warm Crab Tarts

lump crabmeat with heavy cream
baked in a phyllo shell

SERVED IN WROUGHT IRON CHAFING DISHES

Jambalaya Pasta

rotini pasta tossed with Andouille sausage,
grilled chicken and tomatoes

Spinach Artichoke Dip

with house made tortilla chips

New Orleans BBQ Shrimp

peeled shrimp in a garlicky butter sauce,
served over southern grits cakes
to soak up that swampy BBQ nectar

Bronzed Pork Tenderloin

sliced pork served over corn and black beans

CARVED ITEM

Roasted Turkey Breast

Cajun injected with a spicy marinade
With assorted rolls and condiments

200 + guests

\$79.00 /person plus 20% service and 10.75% sales tax

150-200 guests

\$83.00 /person plus 20% service and 10.75% sales tax

100-149 guests

\$86.00 /person plus 20% service and 10.75% sales tax

75-99 guests

\$92.00 /person plus 20% service and 10.75% sales tax

Wedding package includes 1 hour passed items, 2.5 hours buffet service,
3 hour open bar serving call brands, red and white wines and domestic bottled beer, chairs, tables with
white linens, china, glass and silverware. Event Manager on Duty

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*



WEDDING RECEPTION FOUR

FRESH FOOD DISPLAYS

Imported and Domestic Cheese Display

with fresh fruit and crackers

Shrimp & Hearts of Palm Remoulade

served over iceberg lettuce

Mini Crab Cakes

served on a house made corn tortilla

with fresh avocado salsa

Assorted Breads

sliced baguettes and rolls

Deluxe Antipasto Display

imported sliced meats to include Prosciutto San Danielle, Genoa Salami, and other selections, served with assorted marinated selections and grilled artisan breads

Fresh Vegetable Crudité

assorted crisp vegetables

with a variety of dips

Assorted Spanish and Greek Olives

marinated in extra virgin olive oil

WAITER PASSED HORS d'OEUVRES

Oysters Cordon Bleu

crispy fried oysters wrapped in smoked ham,
napped with a Brie cheese fondue

Warm Crab Tarts

lump crabmeat with heavy cream
baked in a phyllo shell

Smoked Salmon and Louisiana Caviar

cold canapés with a red onion garnish

Grilled Lamb Chops

thin cut and flash grilled
with extra virgin olive oil, oregano and lemon

HOT DISHES, SERVED IN WROUGHT IRON CHAFING DISHES

New Orleans BBQ Shrimp

peeled shrimp in a garlicky butter sauce,
served over southern grits cakes
to soak up that swampy BBQ nectar

Crawfish Pies

fried turnovers with a spicy crawfish filling

Braised Brisket of Beef

rubbed with Creole mustard and
braised in a natural onion jus

Muffaletta Pasta

spiral pasta tossed with ham, salami and New
Orleans olive salad

CARVED ITEM

Roasted Turkey Breast

Cajun injected with a spicy marinade
assorted rolls and condiments

200 + guests

\$94.00 /person plus 20% service and 10.75% sales tax

150-199 guests

\$96.00 /person plus 20% service and 10.75% sales tax

100-149 guests

\$98.00 /person plus 20% service and 10.75% sales tax

75-99 guests

\$99.00 /person plus 20% service and 10.75% sales tax

Wedding package includes 1 hour passed items, 2.5 hours buffet service,
3 hour open bar serving call brands, red and white wines and domestic bottled beer,
chairs, tables with white linens, china, glass and silverware. Event Manager on Duty.



ADDITIONAL SERVICES AND PREMIUMS

More Fun!

Additional Reception Hour

\$14 per person

Why rush through your reception? Spread out the fun with an additional reception hour! Keep the party rolling with an additional hour of open bar, more dancing and more fun! Includes staff, security, venue and bar.

Additional Half Hour

\$8 Per person

Premium Bar Selections:

Add Premium Brands to your Bar selections!

Upgraded selections include: Ketel One Vodka, Crown Royal, Makers Mark Bourbon, Single Malt Scotch and more!

Makes a really pretty display too!

\$12 per person

*Add **One Premium Selection** to your bar*

\$2 per person

American Regional Craft Beer Selection

\$2 per person

Drink the good stuff today. It's a special occasion!

Upgrade our domestic selections by adding Abita Amber, Nola Blonde, and Sierra Nevada Pale Ale

Champagne A bit of the bubbly!

Various pricing

For a stylish start to your reception; waiter passed flutes of cold bubbly! Glassware included.

Cases of 12 bottles starting at \$225. Each case serves approximately 80 guests.

All above pricing is plus service fee and sales tax



BEVERAGE SERVICE PACKAGES

CALL BRAND BAR

(included in Wedding Packages)

Skyy Vodka	Seagram's 7 Whiskey
Beefeaters Gin	Lunazul 100% Agave Tequila
Seagram's Gin	Gosling's Dark Rum (Dark and Stormy)
Bacardi Rum	Paradise Park Lager Beer (Local)
Captain Morgan's Rum	Michelob Ultra
Malibu Rum	Miller Lite
Jim Beam Bourbon	Miller Lite
Dewar's Scotch	Trinity Oaks Pinot Noir
	Trinity Oaks Chardonnay

Rosy's Professional Bartenders will mix most of the classic cocktails not typically found on banquet bar menus. Properly made **Martinis, Sazeracs, Manhattans, Old Fashioneds White Russians and Margaritas** are just some of the classics included in our packages.

Additional spirits and mixers include: Amaretto, Coffee Liqueur, sweet and dry vermouths, Herbsaint, Flavored Liqueurs, Angostura and Peychaud's Bitters, Juices, Bloody Mary, Soft Drinks

PREMIUM BEVERAGE PACKAGE

(add \$12 per person plus service and tax)

Ketel One Vodka	Don Julio Tequila
Tanqueray Gin	Abita Amber Beer
Bacardi Rum	Heineken Beer
Myer's Rum	Gosling's Dark Rum (Dark and Stormy)
Makers Mark Bourbon	Paradise Park Lager Beer (Local)
Dewar's Scotch	Michelob Ultra
Glenlivet Scotch	Miller Lite
Crown Royal Whiskey	Trinity Oaks Pinot Noir
Jameson's Irish Whiskey	Trinity Oaks Chardonnay
Tito's Vodka	

Rosy's Professional Bartenders will mix most of the classic cocktails not typically found on banquet bar menus. Properly made **Martinis, Sazeracs, Manhattans, Old Fashioneds, White Russians and Margaritas** are just some of the classics included in our packages.

Additional spirits and mixers include: Amaretto, Coffee Liqueur, sweet and dry vermouths, Herbsaint, Flavored Liqueurs, Angostura and Peychaud's Bitters, Juices, Bloody Mary, Soft Drinks

Rosy's Jazz Hall reserves the right to refuse service to any guest or patron in accordance with State and local laws. This includes age parameters or service of highly intoxicated guests.



CHAMPAGNES AND SPARKLING WINES

Avissi Prosecco

\$225 Case of 12

Avissi makes delectably fresh sparkling Prosecco and Rosé in Italy's legendary Veneto region. In every glass, Avissi captures the very best of Italian style—it's sexy and elegant, easygoing and friendly, delicious and delightful.

Faire La Fete Cremant

\$250 Case of 12

The Original Champagne! This crisp, dry, sustainably harvested sparkling wine is bottle aged and contains 70% less sugar than some proseccos. The Cremant style of sparkling wine from Limoux France, the birthplace of Champagne, was invented in 1531, many years before Dom Perignon discovered his stars!

A true Champagne experience at Cremant prices!

Scharffenberger

\$300 Case of 12

The return of an old favorite of mine from California. It was started in 1981 in Mendocino and a few years ago was sold to a large producer who renamed it Pacific Echo and changed the wine. The estate was recently purchased by Roederer who are getting the original people involved again and are changing the name back to Scharffenberger. An Excellent Value.

Roederer Estate Brut NV, Anderson Valley

\$360 Case of 12

In a class by itself in California. Run by the Louis Roederer family from Champagne (they make Cristal) this is consistently one of the great domestic sparklers.

Rich, full bodied and a little creamy it still has bright acid and lots of complexity.

Nicolas Feuillatte Premier Cru Brut NV

\$420 Case of 12

A large consortium of growers got together and are now making their own champagne. It comes only from Premier Cru vineyards and is the great value in true French Champagne these days. Lemon, citrus, this style is fresh, racy and intense but the bubbles and acid are soft and elegant. So it's a great sipper and lighter food style.

Louis Roederer Brut Premiere NV

\$400 Case of 6

The house that makes Cristal. This is a big, yeasty full bodied True French Champagne.



VENUE FEES, GUIDELINES AND POLICIES

- CEREMONIES - MAXIMUM 200 GUESTS
- RECEPTIONS - MAXIMUM 300 GUESTS

VENUE RENTAL FEES

Friday	75-99 guests:	\$4000
Friday	100-149 guests	\$3500
Friday	150 Guests and up	\$3000
Saturday	75-99 guests:	\$4500
Saturday	100-149 guests:	\$4000
Saturday	150 guests and up	\$3500
Sunday	75-99 guests	\$3500
Sunday	100-149 guests	\$3000
Sunday	150 Guests and up	\$2500

Venue Rental fees include 25- 30" round cabaret tables with 125 white wooden chairs inside. All Tables include white linen. Full use of Courtyard area with additional tables and additional white wooden chairs. Optional Hi top tables available to replace some of the Cabaret tables in both areas. All buffets are skirted and set with wrought iron candlesticks, wrought iron chafing dishes and various decorations and musical props .

VENUE RENTAL FEE WILL BE ADJUSTED BASED ON FINAL GUEST COUNT.
FOR LESS THAN 75 GUESTS, HOLIDAYS AND SPECIAL EVENTS, RATES TBD



CEREMONIES

Indoor Atrium Ceremony \$2000

Includes seating for 46-50 guests, standing room for up to 160 additional guests, indoor balcony viewing, bridal dressing area, and ceremony rehearsal

Courtyard Ceremony \$2250

Includes seating for 50 guests, standing room for an additional 150 guests, bridal dressing area, and ceremony rehearsal. **Optional rental of additional 50 chairs \$250**
Outdoor ceremony DJ will need a separate small equipment set up.

REHEARSALS

Rehearsals will be scheduled on the day before wedding. **Timing for the rehearsal will not be confirmed until 6 weeks before the Wedding** and will depend on Rosy's Jazz Hall event schedule. We cannot promise a time that allows you to go directly to your rehearsal dinner as some rehearsals may need to be much earlier in the day.

VENUE ACCESS AND ARRIVAL TIMES

Doors will open **one hour prior to ceremony,**
All formal family photos are taken after the ceremony

Photographers may shoot:

First looks, Grooms and Groomsmen and
Bride and Bridesmaids before Ceremony

SECURITY AND PARKING

Sheriff's Department Deputy (required for all events) \$250

The Detail officer will station outside and assist guests by answering questions, directing them to available street parking and managing any hired transportation such as limos or busses.

Parking Deputy (required for 150 guests and above) \$250

Rosy's has use of an off-site parking area that will hold @ 20 cars. It is one half block from the venue. There is no fee for guests to park, however an additional uniformed deputy is required.



VENDORS AND DECORATING GUIDELINES

ALL VENDORS NEED TO BE INSURED

either through a regular policy or single event coverage

Venue decorations must be provided and set up by an insured, professional vendor.

Any personal items to be brought in must be discussed and approved by Rosy's

Personal Items

Family Photos

Bride and Groom Champagne Flutes,

Guest Favors-Coozies

Cake Serving Set,

Guest Book and Pens

Gift Card Box

All of the above items should be dropped off the day before and Rosy's Jazz Hall will handle placement and set up. **Any additional decor items need to be handled professionally.**

All gifts, personal items, flowers and decorations to be loaded out at the conclusion of the event.

No glitter or confetti of any kind is allowed.

Bubbles are allowed outside only. Aisle runners are not accommodated.

**REMEMBER, DUE TO INSURANCE REQUIREMENTS AND OTHER FACTORS,
DECORATIONS OTHER THAN THOSE LISTED ABOVE, WILL NEED TO BE
BROUGHT IN AND SET UP BY YOUR PROFESSIONALLY INSURED VENDOR**

FAMILIES WILL NOT BE ALLOWED TO DO THEIR OWN SET UP.

BANDS, DJ'S and PHOTO BOOTHS

All bands and DJ's need to be **fully insured**, for your protection and ours.

Let your band leaders know that Rosy's Jazz Hall will have a **coordinator** at the event who will guide these events throughout the evening and work with them to make sure everything runs smoothly. Its best to set the timeline with Rosy's before talking to the band so that everyone is on the same schedule

Make sure that you discuss first dance, parent's dances, etc with band leader and Rosy's will cue the band when ready. You should also tell them exactly how you would like to be introduced. We will double check with them to make sure everything goes how you have planned it.

Before hiring a second line band, please check with Rosy's to discuss start times.