



Private Catering and Events Menu

*For groups of 14 or more we charge a non-refundable deposit of \$10 per person to hold the reservation. Refunds will be given with 72 hours notice.

Monday and Sunday – Typically Closed on these days

There is no charge to use the space, provided the minimum food and beverage expenditures are met. The minimum spend requirement for Sunday or Monday is \$900.

For parties greater than 14 we do require a down-sized version of our regular menus or one of our Price Fixed Menus. We will provide menus for you and your guests. During the event a server will come around and take individual orders. Any allergies or other dietary requirements can be addressed at this time.

We are extremely flexible in creating menus tailored to specific needs. If you would prefer to design your own menu, you are welcome to do so. We ask you to make a selection off our regular menu of 3 Tapas/Salad, 3 Entrees, and 1 dessert. Guests can choose from that menu when they arrive. Customized menus will be priced accordingly



Room Minimums

<u>Room Capacities</u>	<u>Seated</u>	<u>Standing</u>	<u>Minimum Spend</u>	<u>Minimum Capacity</u>
Honeysuckle	14		n/a	6
Solarium	24		30	16
Panabaker	60		80	28
Bar	20		35	20
Main Floor	n/a		100	50

Room Minimums

Room minimums are based on food and beverages exclusive of tax and gratuity. If the minimum spend requirement is not met, the difference will be applied as a room rental fee on the final bill.

We offer breakfast business meetings however there is a set up fee of \$100 for events earlier than 10:30.

We do not offer beverage packages. All drinks are charged a la carte.

Gratuities will be added to the final bill, at 18% before tax.

Solarium - up to 30 people

For a Presentation with a screen, 21 people is the maximum. This room has natural wood table tops, if you want this room to be dressed with linen table cloths we do charge \$2 per person. Wheelchair accessible.



Honeysuckle Room - up to 14 people

For a Presentation a 60`` TV with HDMI attachment is available. Maximum 12 people with a Presentation. Not wheelchair accessible.



Panabaker Room - up to 60 people For a Presentation with a screen, 60 people are the maximum. Not wheelchair accessible.



Bar Area - up to 40 people

A great area for a social. Wheelchair accessible. Available every night, except Friday.



The Main Floor – up to 80 people Great for cocktail parties, Birthdays and Anniversaries. Available every night, except Friday.



Hors D'oeuvres Functions

Hors d'oeuvres are one or two bite appetizers usually passed around a room while cocktailing. At the Rousseau House, these will be offered on, trays by our service staff.

Recommendations for host:

A social event up to 1 hour long we recommend 5 pieces per person

A social event 1 to 2 hours long we recommend 8 pieces per person

A gathering of longer than 2 hours we recommend 12 pieces per person

Priced Per Dozen below. (One dozen minimum order per item)

Vegetarian		Seafood	
Vegetable Samosas	28	Coconut Shrimp	30
Grilled Cheese	30	Shrimp Cocktail	24
Tomato Bruschetta	21	Smoked Salmon	33
Spring Rolls	33	Oysters Raw or Rockefeller	MP
Stuffed Mushrooms	33	Fried Calamari	18
Crostini with Hummus	21		
Mac and Cheese		Meat	
Mac and Cheese	24	Braised Beef Spring Rolls	42
With Bacon	30	Skewers	
With Lobster	42	Beef	36
		Chicken	30
		Bacon Wrapped Brussels with Maple	24
		Devils on Horseback	24
Sliders		Arancini	
Pulled Pork, Compressed Pineapple	45	Parmesan	18
Beef Burger -Bacon Cheddar	51	Tomato	18
Fried Chicken, Coleslaw	42	Wild Mushroom	18
Quinoa Burger, Avocado,	36		
Deviled Eggs		Fries	
Old School	18	Truffled	18
Truffled	18	Poutine	24

Platters

Small Platter Feeds 10-15 Guests

Large Platter Feeds 20-25 Guests

Cheese House Preserves and Crackers

Domestic Platter

Small Platter 60

Large Platter 100

Premium Platter

Small Platter 100

Large Platter 150

Meat Platter Charcuterie, Local and House Cured Meats, Pickles, Grainy Mustard

Small Platter \$60

Large Platter \$100

Vegetable Offerings Market Vegetables and House Dips

Small Platter \$45

Large Platter \$65

Seasonal Fruit and Berries

Small Platter \$65

Large Platter \$95

Other Add Ons

Dessert Canapés

\$ 3 per piece

Bread for dinner

\$ 3 per person

Cakes

To order a cake, three business days and a deposit via credit card are required.

Half Slab Cake - 12x16 for up to 24 people

\$ 45 vanilla + strawberries

\$ 55 chocolate

Full Slab Cake - 16 x 24 for up to 40 people

\$ 65 vanilla + strawberries

\$ 85 chocolate

Please note:

There is a \$2.00 per person service fee for groups bringing in their own dessert.

Tea Sandwiches

\$24 a dozen minimum order of 3 dozen

1. Smoked Salmon
2. Cucumber
3. Egg Salad

4. Tuna
5. Ham and Cheese
6. Asparagus and Prosciutto

6. Chicken Salad



Lunch Price Fixed Menu #1

Offered to prearranged parties
of 14 or more between the
hours of 11:00 and 3:00

Ricotta Gnocchi

Squash Puree • Prosciutto
• Hazelnut • Preserved
Lemon •

Or

Soup • Salad • Half Club

Soup of Day • New Farm
Greens

Or

Waldorf Salad

Chicken • Apple • Pear •
Cranberries • Walnuts •
Blue Cheese

\$15 per person
plus taxes and gratuities
Add Soup or House Salad \$5
Add Dessert \$5



Lunch Price Fixed Menu #2

Offered to prearranged parties
of 14 or more between the
hours of 11:00 and 3:00

Rousseau Burger

Aged Cheddar • Smoked
Bacon • Dijon Aioli •
Pickled Onions • Lettuce

Or

Eggs Benedict

Two Poached Eggs •
Hollandaise • Toasted
Sourdough • Wilted
Spinach

Or

Ricotta Gnocchi

Squash Puree • Prosciutto
• Hazelnut • Preserved
Lemon • Sage

\$18 per person
plus taxes and gratuities
Add Soup or House Salad \$5
Add Dessert \$5



Lunch Price Fixed Menu #3

Offered to prearranged parties
of 14 or more between the
hours of 11:00 and 3:00

Daily Pasta Feature Seasonal Inspiration

Or

Salmon

Beet Risotto • Fennel
Salad • Hollandaise

Or

Chicken Breast

Roasted Root Vegetables •
Almonds • Rosemary Cider
Glaze • Jus

\$20 per person
plus taxes and gratuities
Add Soup or House Salad \$5
Add Dessert \$5



Dinner Menu #1

for groups of 14 or more

Soup of the Day

Or

Mixed Greens

Honey Chardonnay Vinaigrette • Radish



Chicken Breast

Roasted Root Vegetables • Almonds •
Rosemary Cider Glaze • Jus

Or

Ricotta Gnocchi

Squash Puree • Prosciutto • Hazelnut •
Preserved Lemon • Sage



Brûlée

\$30 per person
plus taxes and gratuities



Dinner Menu #2

for groups of 14 or more

Soup of the Day

Or

Mixed Greens

Honey Chardonnay Vinaigrette • Radish



Chicken Breast

Roasted Root Vegetables • Almonds •
Rosemary Cider Glaze • Jus

Or

Salmon

Beet Risotto • Fennel Salad • Hollandaise

Or

Ricotta Gnocchi

Squash Puree • Prosciutto • Hazelnut •
Preserved Lemon • Sage



Brûlée

\$36 per person
plus taxes and gratuities



Dinner Menu #3

for groups of 14 or more

Soup of the Day

Or

Caesar

Pink Peppercorn Dressing • Bacon •
Parmesan • Sourdough Crostini



Chicken Breast

Roasted Root Vegetables • Almonds •
Rosemary Cider Glaze • Jus

Or

Salmon

Beet Risotto • Fennel Salad • Hollandaise

Or

6oz Striploin

Seasonal Vegetable • Rosemary Mashed
Potato • Red Wine Jus



Brûlée or Cheesecake

\$42 per person
plus taxes and gratuities



Dinner Menu #4

for groups of 14 or more

Soup of the Day

Or

Waldorf Salad

Apple • Pear • Cranberries • Walnuts •
Honey Chardonnay Dressing • Blue
Cheese



Chicken Breast

Roasted Root Vegetables • Almonds •
Rosemary Cider Glaze • Jus

Or

Salmon

Beet Risotto • Fennel Salad • Hollandaise

Or

Braised Short Rib Bourguignon

Colcannon Mashed Potato • House
Smoked Bacon • Cippolini Onions •
Mushrooms



Brûlée or Cheesecake

\$48 per person
plus taxes and gratuities



Dinner Menu #5

for groups of 14 or more

French Onion soup

De La Terre Croutons • Swiss Cheese

or

Caesar

Pink Peppercorn Dressing • Bacon •
Parmesan • Sourdough Crostini

or

Chicken Breast

Roasted Root Vegetables • Almonds •
Rosemary Cider Glaze • Jus

or

Salmon

Beet Risotto • Fennel Salad • Hollandaise

or

12oz Striploin

Seasonal Vegetable • Rosemary Mashed
Potato • Red Wine Jus

or

Brûlée or Cheesecake

\$54 per person

plus taxes and gratuities



Dinner Menu #6

for groups of 14 or more

Amuse Bouche

or

Heirloom Beet

Goat Cheese Panna Cotta • Pistachio •
Smoked Honey Vinaigrette

Seared Scallop

Celery Root Puree • Smoked King Oyster
Mushroom • Pickled Mustard Seeds
• Truffle Oil

or

Chilean Sea Bass

Miso Soubise • Braised Greens • House
Smoked Bacon • Preserved Lemon

or

16oz Dry Aged Bone-in Rib Eye

Seasonal Vegetable • Rosemary Mashed
Potato • Red Wine Jus • Pickled Cabbage

or

New Zealand Rack of Lamb

Braised Lentils • Roasted Baby Carrots •
Sumac Yogurt • Red Wine jus

or

Tiramisu

\$75 per person

plus taxes and gratuities