

**The Vintage Rose**  
 Rose Wade Events, Inc  
 Boutique Weddings & Catering  
 Rustic Chic, Vintage Styled Venue  
 1160 N. Tustin Street, Orange, CA. 92867  
 714-516-9590

# Event Proposal

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## Site Location

Site Name	Site Address
La Petite Rose	1212 N Tustin Street., Orange, CA 92857

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## Venue

Description	Arrival	Start	End	Serving	Departure	Banquet Room	Setup Style
Dinner Plated	5:00 pm	5:00 pm	9:00 pm	5:00 pm	9:00 pm		

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## Food & Service Items

Food/Service Items	Price	Qty	Total
(1) Wedding Reception	\$4,800.00	1	\$4,800.00

micro wedding package up to 30 guets.  
 additional guests \$120

### Bruschettas & Cheeses

Roasted Pepper & Feta Tapenade  
 Tomato & Basil Bruschetta  
 Olive Tapenade  
 Fruit display  
 Sharp Cheddar, Pepper Jack,  
 Gouda & Swiss Cheeses & Crostinies

### Plated Dinner

#### Select One

Spinach & Berries  
 Candied Walnuts, Gorgonzola & Balsamic Vinaigrette  
 Classic Caesar  
 Shaved Parmesean, Garlic Croutons, Crostini & Bruschetta  
 Italian Wedge  
 Romaine, Olives, Garbanzo Beans, Red Onion & Feta,

#### Italian Dressing

Hearts of Romaine Salad

Blue Cheese, Crispy bacon, Sliced Red Onion, Grape Tomatoes, Balsamic Vinaigrette

#### Main Entrees

Choice of one protein: Chicken, Beef, Fish, Vegetarian or Vegan Entrees

Rosemary Garlic Chicken

Grilled with Garlic & Lemon Beurre Blanc

Chicken Breast Marsala

Wild Mushroom in Marsala Wine Sauce

Parmesan Crusted Chicken

Tuscan Tomatoes & melted Mozzarella

Cilantro Chicken

In Chipotle Cream Sauce

Honey Baked Chicken  
In Lemon Zest & Herbs

Hanger Steak  
Served with Brazilian Chimichurri

Braised Beef Bourguignon  
With Onions & Baby Carrots

Steak Gorgonzola  
In Cabernet Reduction topped with Gorgonzola Crust

Chianti Braised Boneless Short Ribs  
Osso Bucco Style & Citrus Gremolata

Poached Salmon  
In Cream Dill

Roasted Salmon  
Honey Ginger Glaze

Select Two Accompaniments

Wild Rice Pilaf  
Saffron Risotto  
Penne Pasta alla Vodka  
Garlic Mashed  
Parsley French Potatoes  
Glazed Baby Carrots  
Vegetable Ratatouille - Summer Vegetables  
Grilled Asparagus with Sea Salt  
Artisan Breads & Butter

Full Bar

**Beer:** Coors Light, Bud Light, Stella Artois, Shocktop, Heineken, Fat Tire, IPA, Sam Adams, Blue Moon, Sierra Nevada, Pacifico, Dos Equis, Corona, Ace, Indio, Lagunitas IPA, Goose IPA, O'Douls on request

**Wine:** Sonoma County house wines, Merlot, Cabernet Sauvignon, Pinot Noir, White Zinfandel, Chardonnay & Pinot Grigio, Sparkling Wine and Apple Cider, Pink Champagne & Champagne

**Mixed Drinks:** Jack & Coke, Seven/Seven, Lime Margarita, Rum & Coke, Jameson Ginger, Gin & Tonic, Vodka Soda, Madori Sour, Mimosa, Baileys & Coffee, Screwdriver, Tequila Sunrise, Vodka Cranberry, Captain & Coke, Malibu Pineapple.

Digital Photo Booth INCLUDED

Gourmet Coffee & Hot Tea

Refreshments

tropical ice tea & coke, diet coke & sprite & water

China, Flatware & Stemware

white elegant china, fork & knife, water & pedestal coffee

Tables & White Linen

Choice of Color Napkins

Sign in Table

Gift Table or French Cart

Table Numbers (or bring your own)

DJ & MC add \$1000  
 Sound System & Speakers

Professional Event Staff

(1) Security	\$500.00	1	\$500.00
(1) La Petite Rose Room Rental	\$1,500.00	1	\$1,500.00

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Special Requests

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Event Notes

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Subtotal	\$6,800.00	Paid	\$0.00
Taxes (7.75%)	\$372.00	Balance	\$7,172.00
Serv Chg (0%)	\$0.00		
Total Value	\$7,172.00		

**Prices are subject to change at anytime. Only a signed contract & deposit will guarantee a date & price.**

**Price does not include 20% staff gratuity.**