



Events Deck
THE ROSE VENICE

220 Rose Avenue
Venice, CA 90291

EVENTS AT THE ROSE

The Rose Venice is the perfect place for all of your event needs. From private patio buyouts to preset meals to reception style events, the restaurant's unique space provides many different options to choose from.

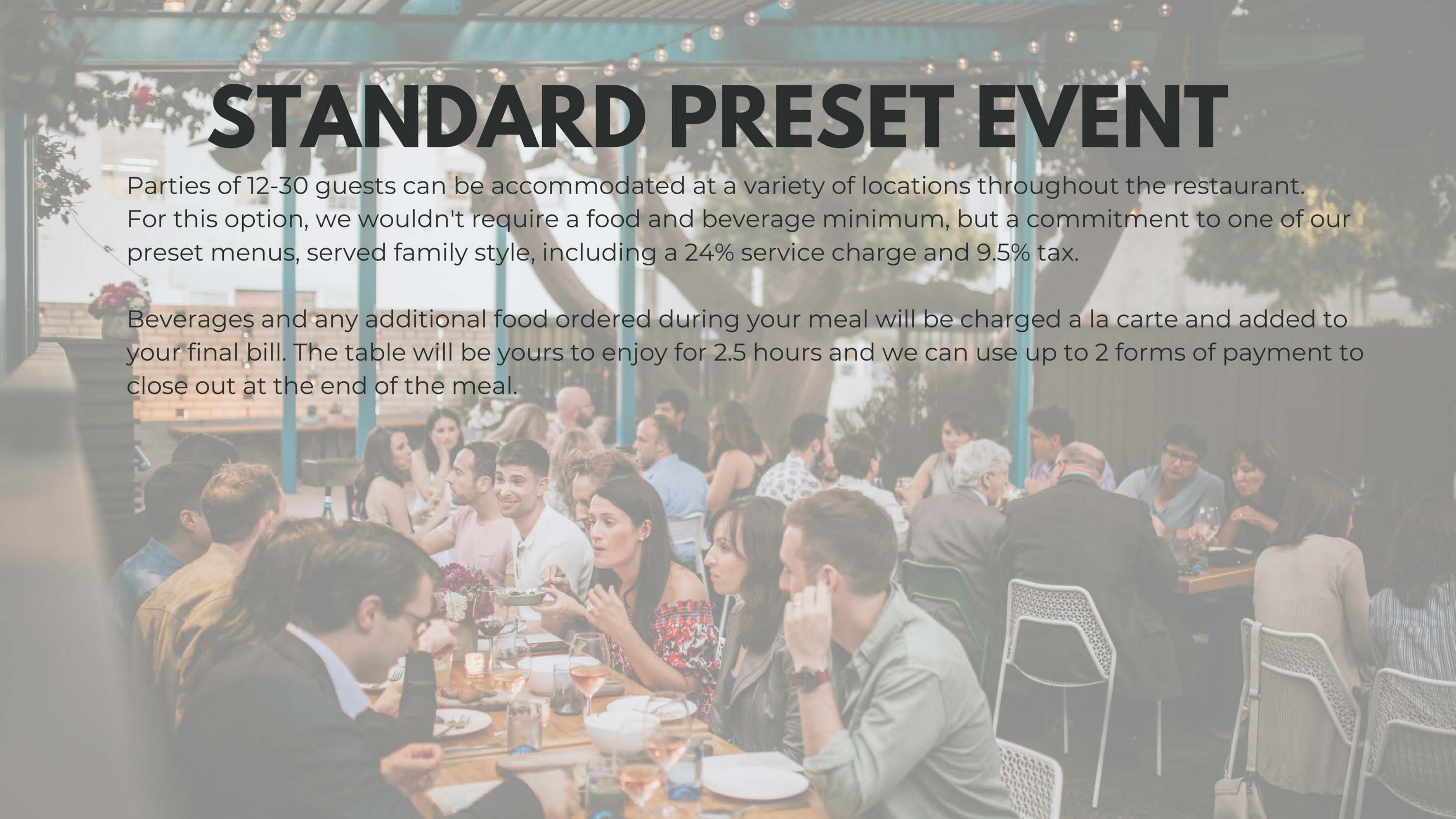
We offer a variety of distinct private and semi-private dining spaces making it the perfect location for holiday parties, business dinners, cocktail receptions, wedding celebrations, photo shoots and many other types of events. Whether you're looking for a birthday brunch, celebratory business meal or rehearsal dinner with your friends and family, our talented events team is excited to work with you to make your vision come to life!



STANDARD PRESET EVENT

Parties of 12-30 guests can be accommodated at a variety of locations throughout the restaurant. For this option, we wouldn't require a food and beverage minimum, but a commitment to one of our preset menus, served family style, including a 24% service charge and 9.5% tax.

Beverages and any additional food ordered during your meal will be charged a la carte and added to your final bill. The table will be yours to enjoy for 2.5 hours and we can use up to 2 forms of payment to close out at the end of the meal.





BUYOUTS

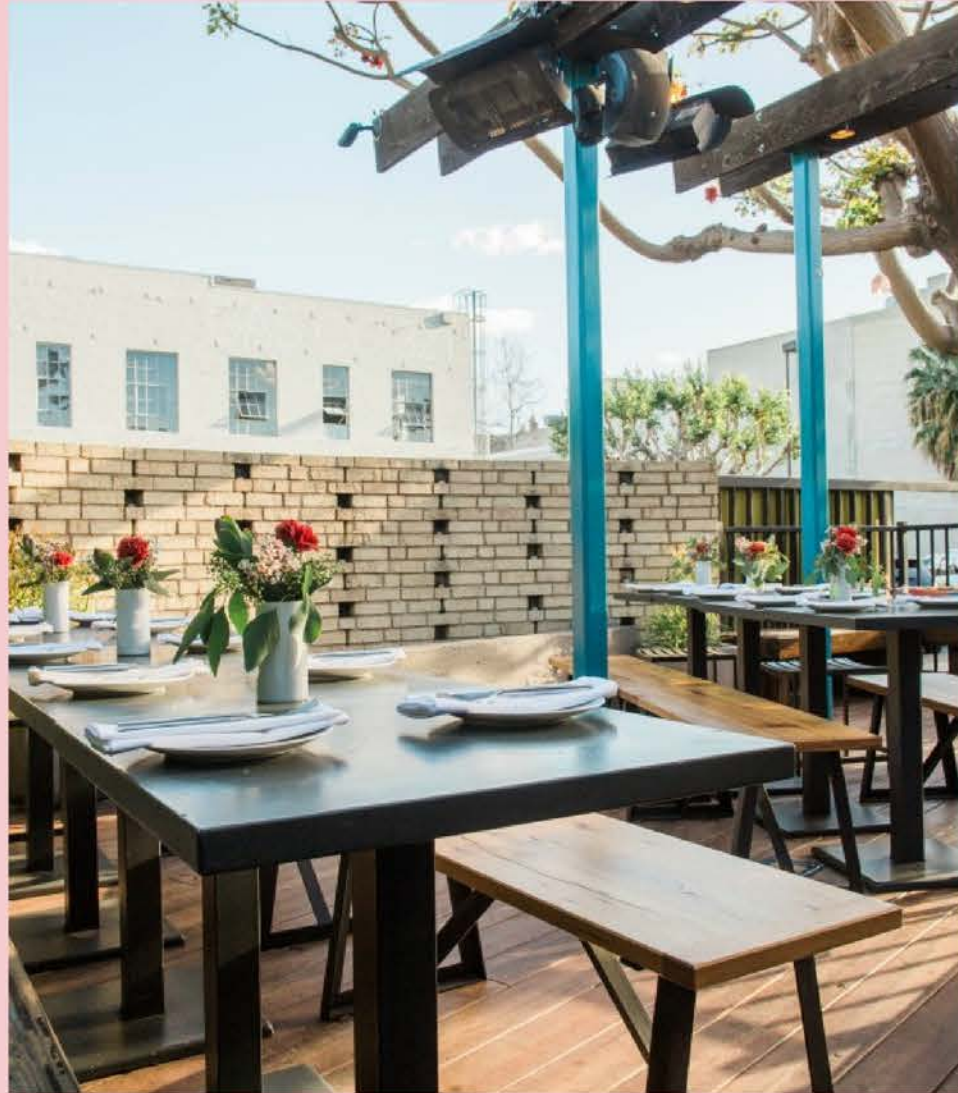
If you're looking for a private or semi-private dining space for your event, we have many buyout options available. With a buyout, you have the option of a seated event with a preset menu, a reception style event with stationed and/or tray passed appetizers menus, or a little bit of both!

Buyouts require a food and beverage minimum and a commitment to one of our bar packages. You may utilize the furniture, plate ware & linens we have in the restaurant or bring in your own.

Vendors such as DJ's and photo booths may be brought in for private dining spaces. Decorations are also welcome, with the exception of confetti and glitter.

*Groups of 31+ has to commit to a buyout.

BUYOUT SPACES



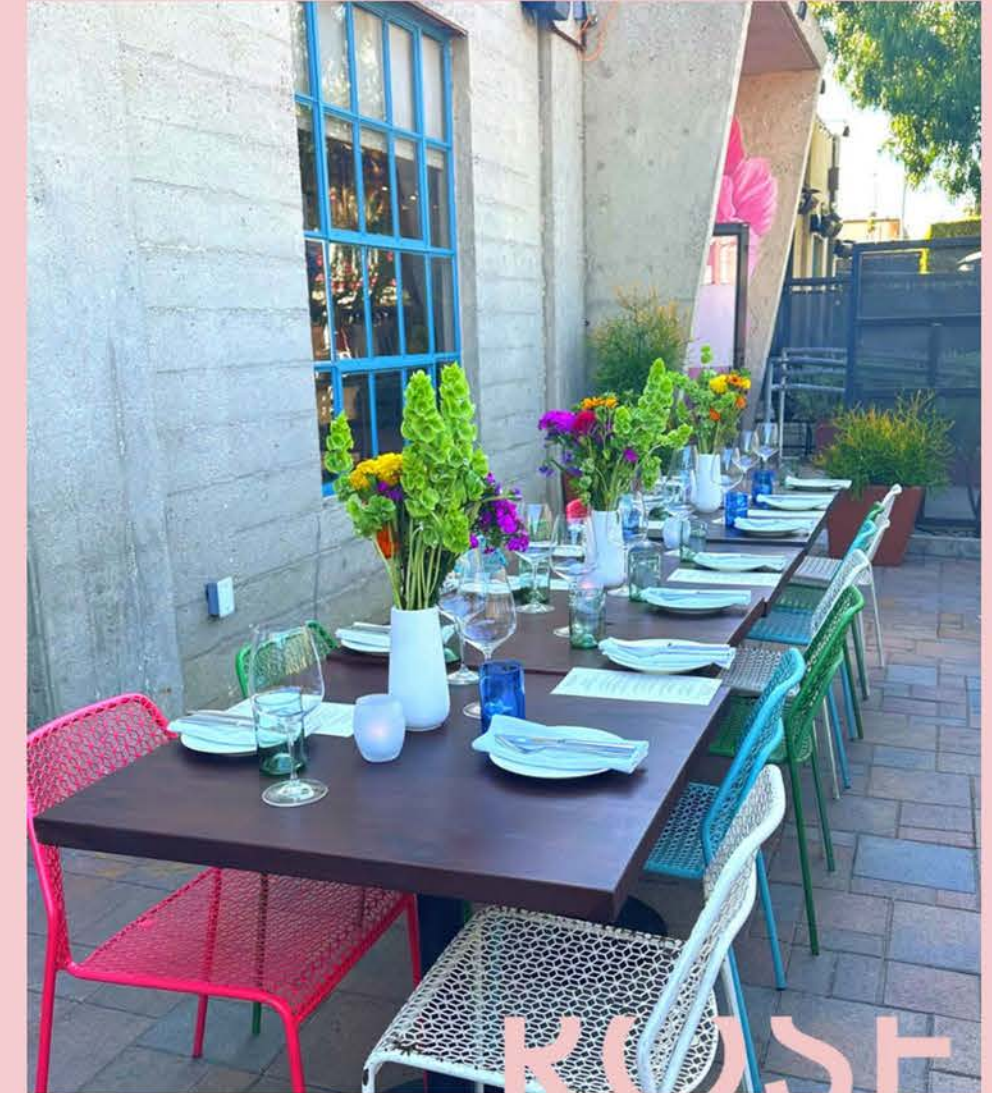
UPPER DECK BEER GARDEN

18 SEATED | 20 STANDING
SEMI PRIVATE



BEER GARDEN

60 SEATED | 70 STANDING
PRIVATE



EAST ROSE AVE

20 SEATED | 25 STANDING
PRIVATE

BUYOUT SPACES



ROSE AVE PATIO

28 SEATED | 30 STANDING
PRIVATE



CHEFS TABLE

14 SEATED
SEMI PRIVATE

BUYOUT SPACES



MAIN DINING ROOM

180 SEATED | 200 STANDING
PRIVATE



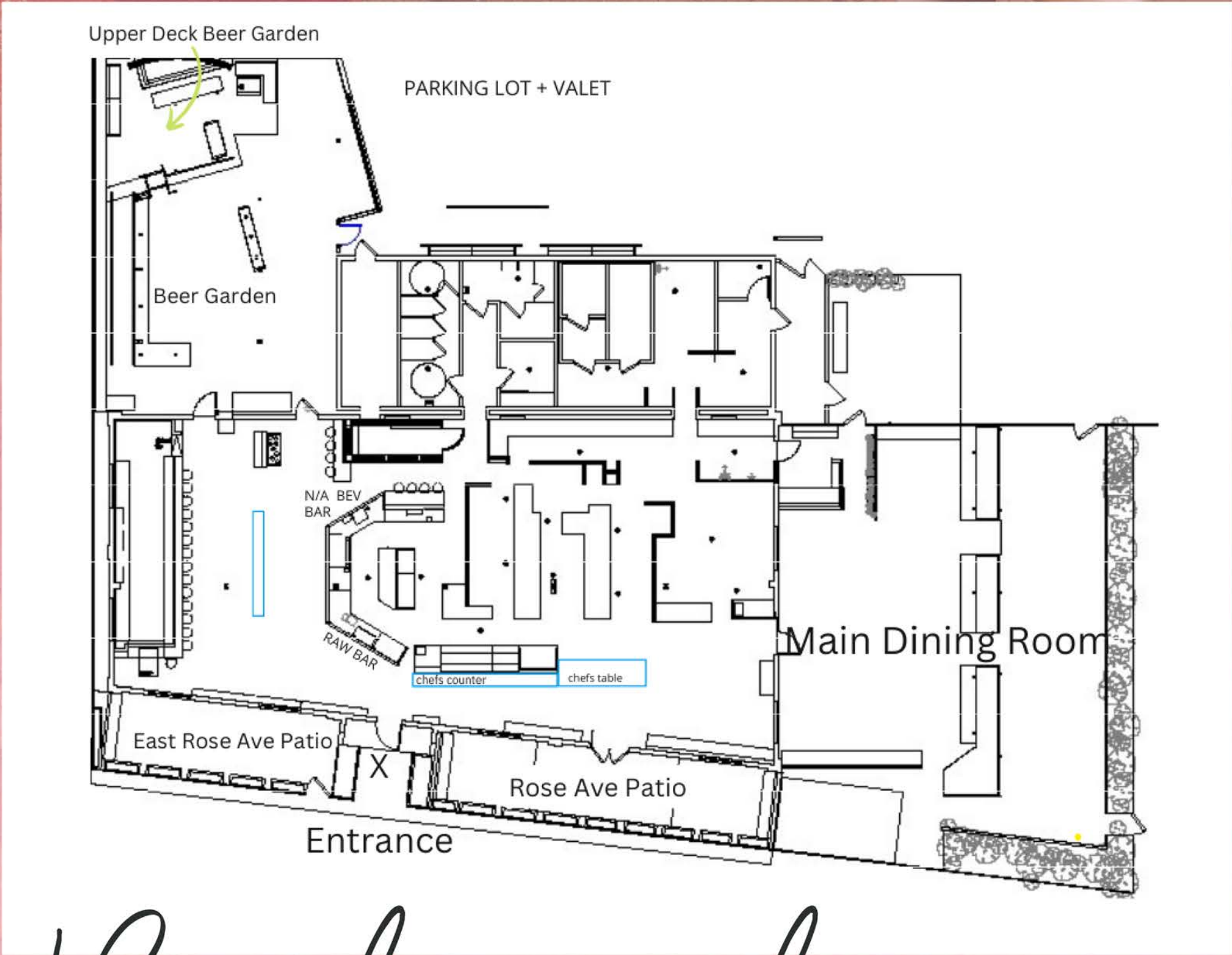
PARTIAL MDR

80 SEATED / STANDING
SEMI PRIVATE



PARTIAL RESTAURANT

*INCLUDES MDR
220 SEATED | 250 STANDING
PRIVATE



Restaurant **layout**

TIMELINE



EVENT INQUIRY

Submit your event inquiry through our website. Please allow up to 72 hours for a response.



EVENT DETAILS

Confirming event details including menu, bar package and guest cover count.

CONFIRMATION

An event is only confirmed upon receipt of the credit card authorization form.



CATERING

220 Rose Ave, Venice, CA 90291
310.399.0711 | events@therosevenice.la

ROSE

EARLY

small serving 6-8 /
large serving 12-16

CLASSIC BREAKFAST sm 108/lg 190
scrambled eggs, crispy nueske's
bacon, fried potatoes, toasted country
bread, butter, seasonal jam

ROSE BREAKFAST BURRITO (cut
in half) sm 108/lg 190
scrambled eggs, jack cheese,
braised bacon, salsa roja,
potatoes
[add avocado sm 30/lg 60]

BREAKFAST SANDWICH* 16/ea

*pasture-raised fried egg, american
cheese, mayo, crispy bacon, brioche
bun*

FRENCH TOAST sm 84/lg 150

whipped crème fraîche, maple
syrup (requires reheating)

THE BEST BISCUITS EVER! 48/dozen
french butter, farmer's market jam

TOASTS

toasts by the half dozen 65

SMOKED SALMON TOAST 65
house-smoked salmon, arugula,
herbed farmer cheese, tomato

RICOTTA TOAST 60

ricotta di pecora, avocado
honey, yuzu olive oil, arnett
farms stonefruit

SMASHED AVOCADO TOAST 65

cucumber, cherry tomato, pea
tendrils, za'atar, radish,
herbs, house-made seeded
bread

BY THE DOZEN

PASTRY BASKET 60

CREAM PUFFS 65
your choice of vanilla,
chocolate or seasonal fruit

SALTED CHOCOLATE CHIP 58

CINNAMON ROLL 60

CLASSIC CROISSANT 60

PAIN AU CHOCOLAT 60

OLD FASHIONED DONUTS 60

VEGAN BLUEBERRY MUFFIN 60

SALAD & VEG

small serving 6-8 / large serving 12-16

CHOPPED SALAD sm 90/lg 150
little gems, treviso, iceberg, smoked turkey, provolone,
piquillo peppers, chickpeas, oregano vinaigrette

GLORIA'S ARUGULA SALAD sm 90/lg 150
macerated strawberries, pepitas, pesto vinaigrette, lemon
olive oil

SIMPLE GREEN SALAD sm 72/lg 120
market greens, lemon cucumbers, heirloom tomatoes, citrus vinaigrette

GRAIN BOWL sm 120/lg 210
market greens, butter kimchi, squash, cucumbers, gochujang
vinaigrette, furikake, lemon ponzu

PLATTERS

MARKET FRUIT sm 60/lg 100
assortment of fresh farmer's market fruit

CHEESE sm 90/lg 170
american farmstead cheeses, dried fruit, nuts, crostini

CHARCUTERIE sm 100/lg 180
house-cured & imported meats, pickled veggies, mustard, crostini

ANTIPASTI sm 100/lg 180
house-cured & imported meats, local cheeses, pickled veggies,
crostini

SANDWICHES

12 half sandwiches

CAPRESE SANDWICH
heirloom tomato, mozzarella,
fresh basil, balsamic
add prosciutto +\$10

A.L.T SANDWICH 75
avocado, lettuce, marinated
tomato, mayo

B.L.T. SANDWICH 85
braised bacon, lettuce,
marinated tomato, mayo

TUNA SANDWICH 85
american cheese, capers, herbs,
red onion, mayo

GRILLED CHICKEN HERO 90
lettuce, tomato, avocado, bacon,
mayo, vinaigrette

CATERING

If you're looking for delicious delivery or pick-up catering for your next event, look no further. We have a variety of menu items to choose from, so you can find something to please everyone - from fruit platters, charcuterie and cheese platters to sandwiches, our famous breakfast burritos, salads, pastries and more!

We kindly request a 72-hour lead time for all catering orders. A standard delivery fee of \$50 to delivery addresses within 3 mile radius. Other delivery fees applicable depending on distance.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we do our best to accommodate allergies, substitutions and modifications are politely declined. Our kitchen is not a gluten free dedicated facility.

FAQ

Frequently Asked Questions

Q: How long will I have the event space for?

A: Standard presets will have 2.5 hours to enjoy the table. Buyouts will have 3 hours to enjoy the space.

Q: What is a food and beverage minimum?

A: Food and beverage minimums are required for buyouts. All food and drinks ordered will go towards the minimum. If the minimum is not met, the remaining balance will be charged as a room rental fee.

Q: Can I come in for a site visit to check out the space?

A: Absolutely! Just let us know what day and time works best for you.

Q: How are beverage purchases handled for events?

A: Standard preset events can order any beverages a la carte off our regular beverage menu and will be added to the final bill. Buyout events require a commitment to one of our bar packages.

Q: What is the service fee and tax for events?

A: The service fee for events is 24% and the state tax is 9.5%. The service fee is broken up as 18% to the tip pool, 2% to Healthy LA and 4% to the Events Team. You're always welcome to add an additional tip upon final payment which will go directly to the server(s) working the event.

Q: Do we have to commit to a preset menu?

A: In order to provide a smooth and seamless service for larger parties, we require a commitment to one of our preset menus which will be served family style.

Q: Can I bring decorations?

A: Absolutely, decorations are allowed however, please note **no glitter or confetti is permitted**. Please also keep in mind that there will need to be room for the many family style dishes to land on the table and we ask that decorations are respectful and don't interfere with the dining experience of other guests nearby.

Q: What does it mean to have a seasonal menu?

A: Our menu concept is 'farm to table' meaning that majority of our ingredients are from local farms and farmer's markets therefore, dishes are subject to change based on current availability of those ingredients.

Q: Do you offer parking?

A: We offer valet for \$15 for 3 hours, or \$20 for the whole day, additionally, there is street parking around the restaurant (both metered and non-metered). You can also request to fill out a valet credit card authorization form to pay for the entire event's parking.

FAQ

Frequently Asked Questions

Q: How is my final bill presented?

A: Your final bill will be presented at the end of your event after all food and beverage has been added. You have the choice of closing out to the credit card on file or presenting up to two alternative forms of payment.

Q: What if I want a private event but not a preset menu?

A: In addition to our preset menus we offer reception style meals that can include a customizable format of tray-pass and stationed items available (for buyouts only).

Q: Can I reserve a specific area of the restaurant?

A: You can reserve a specific area of the restaurant with a buyout. With a standard preset we will do our best to accommodate your seating request but cannot guarantee any specific area of the restaurant.

Q: Can I bring my own dessert?

A: Yes! Guests are welcome to bring in their own desserts, such as birthday cake, for a \$35 dessert fee. This will include presenting the dessert to the table/guest of honor and cutting a piece of the dessert for each guest.

Q: What if I have allergies or dietary restrictions?

A: For any gluten free guests, please note that we are not a gluten free dedicated facility due to our open-air pastry kitchen and, depending on the severity of their gluten allergy, they should dine at their own discretion. Any dish that is gluten free will be marked with a gf, vegan with a v, vegetarian with veg. Furthermore, any guest who's allergies/dietary restrictions are not fully accommodated by the preset menu is welcome to order supplemental dishes a la carte from our regular dinner menu.

Q: We have children in our group, does that change the per person pricing?

A: Anyone 10 and under is considered a child. For standard presets, the per person pricing will be reduced by \$25pp, depending on the menu chosen.

For buyouts, the bar package will not apply to people 20 and under, and the per person. We have kid friendly items that can be ordered a la carte, reach out to the events team for more information.

BOOK YOUR EVENT

HOURS OF OPERATION

Lunch

Tuesday-Friday 11:00 am - 3:00 pm

Brunch

Saturday - Sunday 9:00 am - 3:00 pm

Dinner

Tuesday - Saturday 5:00 pm - 10:00 pm

Sunday 5:00 pm - 9:00 pm

We are so excited to host you at The Rose!
Please reach out to our events team through our website or email at events@therosevenice.la for any event related questions or inquiries.