



2824 N. Pennsylvania Ave. Oklahoma City, Ok 73107

Welcome to a unique Oklahoma City venue, located in the north end of the Uptown District. Home to the original Rococo Restaurant and Fine Wine, we have revamped our space to solely host private events and catering. This cozy spot is perfect for corporate luncheons, rehearsal dinners, cocktail receptions, and celebrations of all kind. Give us a call to discuss your event today!

Contact one of our coordinators

Abby-405-996-0920
Mac- 405-534-8838
catering@loverococo.com

General Information

Rental Rates

(4 hour Rental)

Monday - Sunday \$500

➤ \$500 food and beverage minimum

(This does not include the venue rental fee)

➤ Seating

Up to 75 guests between the 2 rooms

We love when you can make an appointment with us to view the space and discuss details!

Venue Amenities

Venue Provides tables, chairs, and tablecloths

Dinnerware, glassware, flatware are available**

A/V options available

Free Parking

Close to Highway I-44 and I-235, Midtown, and Downtown

APPETIZERS

All Bites are 2 per person except where noted



STAPLES

Seasonal Fruit and Cheese	\$3
Artisan Cheese Board	\$7
Charcuterie	\$7
Smoked Salmon Platter	\$7
Crudite- Assorted raw and grilled veggies served with onion dip	\$2

CHIPS AND DIPS

Spinach and Artichoke with Pita	\$2.25
Roasted Red Pepper Hummus with Pita	\$1.50
Classic Bruschetta with Crostinis	\$2
Roasted Onion Dip with Rococo Crispies	\$ 1.50
Buffalo Chicken Dip with Tortilla Chips	\$3
Jalapeno Popper Dip with Tortilla Chips	\$3
Rosemary White Bean Dip with Pita	\$3

MINI STUFFED POTATOES

Cheddar, Bacon, and Green Onion	\$3.50
Bleu Cheese Alouette with Caramelized Onion	\$3.50
BBQ Chicken with Smoked Gouda	\$3.50
Chive Cream Cheese with Chili Crunch	\$3.50

SLIDERS AND SANDWICHES

1.5 Per Person

BBQ Beef with Slaw and Gherkin	\$5.25	Cubano	\$5
Bánh mì with Pulled Pork	\$4.50	Pimento Cheese Tea Sandwich	\$2
Chicken Saltimbocca with sage, ham, provolone and sundried tomato aioli	\$4.50	Cucumber and Dill Tea Sandwich	\$2
Chicken Salad Slider- Classic or Pesto	\$4.50	Smoked Chicken with roasted red pepper cream cheese	\$3

APPETIZERS

Cont'd



SAVORY BITES

Baked Brie with fig jam topped with bacon	\$4	Deviled eggs with truffle oil and crispy prosciutto	\$4
Blue Cheese Allouette and crushed pistachio in phyllo cup with grape half	\$4	Figs in a Blanket with goat cheese	\$3
Salami Cup with pepperoncini cream cheese and green olive	\$2	Pizza Pinwheels with marinara	\$3
Kielbasa and Pineapple pick	\$3	Cocktail Meatballs Choice of Sauce- Jerk BBQ, Asian Glazed, or Apricot Chipotle	\$2
Pesto Chicken Salad with sundried tomato in wonton cup	\$4	Stuffed Mushrooms Choice of- Spicy Italian, Herb Cream Cheese and Panko, or Spinach and Mozzarella	\$3
Caprese Shooters tossed in Pesto	\$3		

CANAPES

Smoked Salmon	\$4	Smoked Turkey with avocado bacon mousse topped with tomato relish	\$3.5
Shredded Chicken with jalapeno cream cheese, red peppers, and chimichurri	\$3.50	Bleu Cheese Allouette with sliced pear and balsamic drizzle	\$3
Roasted Pork Tenderloin with mascarpone and red pepper jelly	\$3.50	Prosciutto and Brie with Chili Crunch	\$3

SHRIMP

Shrimp Cocktail	\$6
Shrimp Ceviche	\$3.50
Shrimp, Andouille, and Pepper Skewer	\$3.50
Asian Shrimp Salad topped with celophane noodles	\$3.50

DESSERTS

Assorted Mini Desserts	\$ 5
Seasonal Dessert Dip	\$5

DINNER



SALADS

Garden Salad	\$3
Caesar Salad	\$4
Grilled Pear Salad with mixed greens, bacon, bleu cheese, and walnuts served with balsamic vinaigrette	\$5
Strawberry Salad with mixed greens, feta, shredded carrots, and walnuts with a strawberry balsamic vinaigrette	\$5
Savory Salad with mixed greens, butternut squash, barley, feta, red onion, red peppers, and pepitas served with honey dijon vinaigrette	\$5

STARCHES

Mashed Potatoes- Classic, Rosemary and Garlic, Smoked Gouda, Or Loaded	\$4
Rustic Au Gratin	\$5
Fancy Mac N Cheese	\$5
Wild Rice	\$3
Orzo with spinach and parmesan	\$3

VEGETABLES

Seasonal Vegetables tossed in herb butter	\$2.50
Green Beans with grape tomatoes	\$2.50
Southern Green Beans with bacon and onion	\$2.50
Glazed Carrots	\$2.50
Grilled Asparagus	\$6
Prosciutto wrapped asparagus	\$7

VEGAN ENTREES

Sliced Portobello with peppers, penne pasta, and chimichurri sauce	\$12
Chef Zach's Chickpea Curry served over cilantro jasmine rice	\$12
Grilled Eggplant with sundried tomato pesto with roasted veggies over wild rice	\$12

DINNER

Cont'd



CHICKEN/ TURKEY

Grilled Chicken Breast: Apricot Riesling Creamy mushroom and onion Smoked Gouda and Bacon Bechamel Lemon Basil Cream Honey Dijon Garlic	\$8
Stuffed Chicken Roulade with ham, sage, and provolone, topped with red wine demi-glace	\$10
Herb Roasted Turkey with your choice of sauce: Turkey gravy Cranberry chutney	\$8

BEEF

Herb roasted Prime Rib carved to order Serves 20-25 ppl, about 8 oz per person	\$Market
Beef Tenderloin Serves up to 10 ppl, about 6 oz. per person	\$Market
Baseball Sirloin Steak 8oz	\$Market
Red wine braised beef	\$11
Seared Tri Tip	\$11

PORK

Glazed Ham	\$6
Grilled PorkTenderloin Choice of Jerk BBQ, Apricot Riesling, Maple Dijon, Chimichurri, or Pan Jus (Natural Sauce)	\$8
Pork Tenderloin with mascarpone, toasted pine nuts, and a red wine demi-glace	\$10

SEAFOOD

Grilled Salmon (6oz) \$16 Coriander ginger sauce, Grilled with lemon and olive oil, Herb crusted	\$16
Blackened shrimp skewers 3 shrimp to a skewer (2 per person)	\$12
Rococo Crab cake 5.5 ounces jumbo lump crab	\$Market

DESSERTS

Chocolate Mousse Cake	\$5
Carrot Cake	\$5
New York Cheese Cake with choice of sauce	\$4
Rice Pudding with cinnamon	\$4
Chocolate Kahlua Cake with whipped cream	\$4

Chocolate Trifle with Oreo Crumbs, chocolate mousse, and whipped cream	\$5
Strawberry Swirl Cheesecake Gazillionaire	\$5
Cake- chocolate and peanut butter ganache (GF)	\$5
Custom Desserts	\$Market

Limited Menu

Great Option for 50 guests or Less

**Once the orders have been taken, we cook everything fresh to order, so please allow for time between each course*



Salad Course

Mixed green salad with cucumbers, shredded carrots, tomatoes, and radishes
Served with your choice of ranch or red wine vinaigrette

Entrée Course

Served with Rustic Au Gratin Potatoes and Seasonal Vegetables

8oz Pan Seared Sirloin with Roasted Shallot Demi-Glace
Cooked to Medium Rare

Roasted Pork Tenderloin topped with Mascarpone and Pine Nuts

Chicken Picatta served classically with Lemon and Capers

Grilled Salmon with lemon and olive oil

Grilled Portobello Mushroom with a Chimichurri Sauce

Dessert Course

New York Cheesecake
with mixed berry coulis
Or

Chocolate Kahlua Cake with whipped cream and chocolate shavings

Bar Information

Cash Bar

Guests pay for their own drinks

Hosted Bar

Bar tab goes to the host to be paid at the end of the event

Capped Bar

Cap can be set in place at the request of the host
IE \$1000 cap then cash bar

2 Drink Tickets

\$16 per person for assorted beers and house Wine
\$20 per person for House liquor, beer, or house wine

*A licensed bartender(s) will be provided in the event the bar will be used.



Policies

Venue Rental

Your venue rental allows for 4 hours; with set up time 1 hour before scheduled time, and break down of 1 hour after scheduled time. We close our venue at 11pm, with breakdown and exit by midnight. If you exceed these hours, there will be a \$200 per hour fee for every additional hour you use as well as \$25 per hour for each staff member that is required to stay.

Depending on availability, additional set up hours can be arranged for \$50 per hour as needed.

If you leave any décor, accessories, booths, etc. past the scheduled event date, a \$50 charge per day will be applied to the card on file.

If all seating tables and chairs are needed to be removed from the event space, a resetting fee of \$150 will be applied to the invoice.

Any damages to the physical property, furniture, dishware, or glassware will be assessed and charged to the client depending on extent of damage.

Staff

Staff is required for every event. They are responsible for the set up and maintenance of the facility, clearing dishes, replenishing beverages or buffet items, trash removal, clean up, etc. We pride ourselves on our well-trained, professional staff to help take care of your special event.

The quantity of staff depends on the type of event and level or service which will be determined by the event coordinator.

Labor Fees are as follows:

Servers/ Bartenders- \$150 each

Chefs (For plated and limited menus)-\$150

These fees include up to 4 hours of the scheduled event time. Additional hours incur a charge of \$25 per hour for each staff member required to stay.

At the client's discretion, any extra gratuity will go directly to the staff.

Inquire about a "Day of Coordinator" for your special occasion.

Dishware

We can provide classic white dishes, with flatware, glassware, and napkins for your event. If this option is chosen, we charge an "In House Dish Rental Fee" of \$150.

We can also provide disposable clear acrylic dishes, cups, and flatware as well for a fee of \$2 per person.

Guest Count

We require having a final guest count 1 week prior to the event. We can try our best to accommodate and increase in numbers. In order to serve your needs to the best of our ability, we will need guest count at least 1 week in advance due to product availability and ordering. Once this count is submitted, it will reflect what is charged on the final invoice.

Menu Selections

We strongly prefer having menu selections at least 1 week before the event for ordering purposes. If options are chosen in less than a week, we have the right to substitute menu items, but will try our best to accommodate.

We do not allow outside food or alcohol.

Deposit and Cancellation

aVenue Event Space requires a \$250 deposit due at the time of booking. To hold your event date; payable by check or credit card. This will be applied to the final balance of the bill.

Final Payment for your event is due on the day of your event date. If the event is canceled within 2 weeks (of scheduled event date), there will be a cancellation fee of 25% of the food and beverage cost.

An administrative fee of 5% of the total before taxes are applied to every bill.

The administrative fee referenced herein is for administrative overhead, documentation, preparation, and other management of the event.