



Rosemont

MARKET & WINE BAR

Private Events

1942 E. 7th Street, Charlotte, NC, 28204

Rosemont Market & Wine Bar is available for private event bookings on a contracted basis. We offer Entire Restaurant buy-out options or Semi-Private buyouts.





Occupancy

The entire Restaurant will accommodate up to 62 guests seated or 75 standing inside

1

Dining Room

Includes 5 banquet-style 2- person tables, four 4-person booths, three 6 person high top tables, and a variety of 2 and 4 person tables. Additionally, we have Bar Seating accommodations with 6 high top bar chairs.

2

Patio

Includes six 2- person and two 6-person tables, accommodating up to 30 seated guests or up to 60 standing guests. Additionally, we have Bar Seating accommodations with 4 high top bar chairs.



Entire Restaurant Buyout

Availability & Booking

- Available for Brunch, Lunch, and Dinner.
- Events are booked on a first-come, first-served basis.
- Deposits (Room Fees):
 - Lunch: \$2,000
 - Brunch & Dinner: \$5,000
 - Deposits are applied toward the event minimum, processed on the day of contract finalization, and nonrefundable 30 days prior.
- Tentative dates may be held for one week.
- Daytime events: 10:00 a.m. – 3:00 p.m. (up to 4 hours)
- Dinner events: 5:00 p.m. – 11:00 p.m. (up to 6 hours)
- Staff setup and breakdown time not included in event period.
- Space may be accessible up to 2 hours prior for décor or supply drop-off.
- Staffing, room layout, and space allocation are determined by the event manager based on guest count, occasion, and event details.

Entire Restaurant Buyout

Food & Beverage Minimum Spend

- All buyouts are priced based on a Food & Beverage minimum, applied to a 5-hour event window for AM events and a 6-hour event window for PM events.
 - Daytime events: 10:00 a.m. – 3:00 p.m.
 - Dinner events: 5:00 p.m. – 11:00 p.m.
- Minimums are based on average weekday sales, as the restaurant is closed to the public during private events.
- If the minimum is not met, the remaining balance will be added as an additional facility fee.
- Minimums do not include tax, gratuity, service charges, AV rentals, outside vendors, or incidental fees.
- Events booked more than 3 months in advance are subject to pricing adjustments due to market conditions; any changes will be communicated no later than 3 months prior to the event.





Wedding Buyout

Food & Beverage Minimum Spend

Note: Minimums are the combined cost of the Room Rent and the F&B Minimums

Weddings require a full-day buyout of the venue to accommodate the unique flow of the day. This allows for early access for vendor load-ins, décor setup, sound checks, ceremony rehearsals, and other preparations, while ensuring the celebration can unfold without interruptions or time constraints for you and your guests.

Dinner	
Room Rent Fee	\$5,000
Monday	\$7,500
Tuesday	\$7,500
Wednesday	\$8,500
Thursday	\$9,000
Friday	\$15,000
Saturday	\$16,000
Sunday	\$10,000



Entire Restaurant Buyout

Food & Beverage Minimum Spend

Note: Minimums are the combined cost of the Room Rent and the F&B Minimums

Dinner	
Room Rent Fee	\$5,000
Monday	\$2,500
Tuesday	\$3,500
Wednesday	\$4,000
Thursday	\$5,500
Friday	\$10,000
Saturday	\$10,000
Sunday	\$4,000

Note: Minimums are subject to a 20% increase from November 1st-January 1st.



Entire Restaurant Buyout

Food & Beverage Minimum Spend

Note: Minimums are the combined cost of the Room Rent and the F&B Minimums

Lunch & Brunch	
Room Rent Fee	Lunch -\$2,000 Brunch - \$5,000
Monday	\$2,000
Tuesday	\$2,000
Wednesday	\$2,000
Thursday	\$2,000
Friday	\$4,000
Saturday	\$6,000
Sunday	\$6,000

Note: Minimums are subject to a 20% increase from November 1st-January 1st.



Semi Private Events

Availability & Booking

- The patio accommodates up to 30 seated guests or 60 standing guests.
- Available for weekday lunch events Monday–Friday (11:00 a.m.–4:00 p.m.) and evening events Monday–Sunday (5:00–10:00 p.m.).
- Events are booked on a first-come, first-served basis and are considered confirmed upon receipt of a fully executed contract and a \$1,000 deposit. Tentative dates are held for one week, and bookings may be made up to three months in advance.
- Setup access is provided 30 minutes prior, with 30 minutes following the event allotted for breakdown. Additional time will be billed in half-hour increments.
- Final staffing, layout, and space configuration are determined by the event manager based on guest count, event style, and planning details.



Semi Private Events

Rental Pricing

Our pricing is based on seasonal demand to ensure the best experience for your event. Rates are structured by time of year and day of the week.

High Season

March – May & September – December

- Sunday – Thursday: \$1,500 per hour
- Friday & Saturday: \$2,000 per hour

Low Season

January – February & June – August

- Sunday – Thursday: \$1,000 per hour
- Friday & Saturday: \$1,500 per hour

Additional Details:

- All food and beverage purchases are applied toward the hourly rental minimum.
- A 3-hour minimum reservation is required for all semi-private events.



Semi Private Events

Food & Beverage Minimum Spend

- Available Monday–Sunday for Lunch and Dinner during the non-holiday season.
- Pricing is based on a Food & Beverage minimum, applied per hour for the full event duration.
- Private buyout pricing reflects average weekday sales, as the space is closed to the public; the minimum must be met by the client.
- If the minimum is not met, the remaining balance will be applied as an additional facility fee.
- Minimums do not include tax, gratuity, service charges, AV rentals, outside vendors, or incidental fees.



Event Details

Service Charges & Tax

- All food, beverage, and service are subject to North Carolina State Tax (8.25% sales tax and 9.25% prepared food and beverage tax).
- A 22% service fee is added to all checks; 100% goes directly to event staff as gratuity.
- All events include a 4% event management fee, which covers dedicated coordination and operational oversight from inquiry through execution.
- One bill is presented to the host or their designee and must be paid in full at the conclusion of the event.
- For cash bars, the 22% service fee applies to guests' bar tabs.

Deposits

- Private and semi-private events require full payment of the room rental fee, which serves as the event deposit.
- Deposits are applied toward the event minimum and processed on the day of contract finalization.
- Deposits are nonrefundable 30 days prior to the event date.

Inclement Weather

- The patio has no permanent structure, and the main dining room does not have a private dining room; indoor relocation cannot be guaranteed.
- Options include adjusting event timing, moving to another date, or providing a partial refund (any product that has been purchased will be deducted from the event deposit).
- Rosemont will work with guests to accommodate needs, but patio limitations apply.

Event Details

Food & Beverage

- All food and beverages are provided and prepared by Rosemont; no outside food or drinks may be brought in or removed without prior written approval.
- Desserts and wines may be subject to outside food or corkage fees.
- A custom menu will be printed for all events.
- In compliance with health regulations, no other food may be brought into the restaurant.

Menu Selection

- Private event menus are curated uniquely for each event; customized menus are available at no additional fee.
- Semi-private events must use the family-style menu.
- Plated menu choices must be pre-selected for each guest and are due 14 days prior to the event to ensure product availability and menu printing.
- Guests may review our full list of cocktails, wine, and beer; all alcohol is billed based on consumption.
- Bar options:
 - Fully Hosted
 - Partially Hosted (host covers limited menu)
 - Cash Bar (sales apply toward total minimum spend)





Event Details

Decorations

- Guests are encouraged to personalize the space; select enhancements (linens, tablecloths, candles, etc.) are available for an additional fee.
- Prohibited décor: glitter, confetti, rice, flower petals, bubbles, etc.
- Balloons and streamers require prior approval, professional installation, and immediate removal after the event.
- All candles must be fully enclosed (tea lights, votives, or floating candles). *Pillar and taper candles not enclosed in glass are not permitted.*
- Failure to comply may result in a minimum \$250 cleanup or damage fee.
- All décor and personal items must be removed at the conclusion of the event; Puerta cannot store or be responsible for any items left behind.

Final Guest Count

- Final guest counts are due 14 days prior to the event.
- Any changes within 14 days will be billed based on the highest confirmed guest count
- Billing reflects the event minimum or guaranteed guest count, plus any additional meals served—whichever is greater.
- Menu availability and pricing are subject to change; guests should confirm selections with the event planner or website before finalizing.



For Booking Inquiries

Please email us at
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Sip, Savor, and enjoy the moments at Rosemont.