
THE ROSE TABLE

— savoring life's pleasures —

FOOD, TRAVEL, GARDENING, ENTERTAINING



ABOUT

The Rose Table is a luxury lifestyle brand that inspires fans to savor the finer things in life. The Rose Table now has over 100,000 engaged fans and over 1,000,000 video views! On therosetable.com you'll see original recipes, party inspiration, menu ideas, in-depth travel guides and beautiful garden photos. Don't forget the horse lifestyle! A reader of The Rose Table put it best:

"The Rose Table is my
favorite escape."

TOPICS

- Cooking
- Baking
- Wine
- Cocktails
- Entertaining
- Gardening
- Dining al fresco
- Floral arrangements
- Luxury travel
- Farm to table cuisine
- Eat local movement
- Growing your own food
- Roses!
- Adventure
- Themed parties
- Equestrian lifestyle
- Picnics
- Disney Dinners



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[@therosetable](https://twitter.com/therosetable)



Food

The Rose Table is really into food. The Rose Table's recipes are simple and delicious, relying heavily on good ingredients. You'll see a lot of Californian and Greek influences. Most of the dishes are pretty healthy because The Rose Table firmly believes in eating dessert every day!



TRAVEL

The Rose Table takes travel seriously. My passion for adventure sets me apart from other food-centric travel writers. I write in-depth articles about my travels, publishing individual hotel reviews, dining reviews, attraction reviews, and compiling all of it in a destination Travel Guide to boost the number of hits about your resort online. All articles are SEO-friendly.

Whom I've partnered with

- Ritz-Carlton New Orleans
- Blue Haven Resort
- Alexandra Resort
- Caicos Dream Tours
- Montpelier Plantation & Beach
- Funky Monkey Tours
- Inn on the River
- Fire and Ice
- Restaurant 750
- Indigo
- The Gin Trap Nevis
- The Buccaneer Hotel
- Caribbean Sea Adventures
- Fairmont Sonoma



The Rose Table on
the world's best beach

Behind The Rose Table



Katie-Rose Watson, serious dark chocolate lover. A publicist by trade, I know exactly what PR representatives want when working with influencers.

When I'm not working, I spend all of my free time cooking for friends, dining outdoors, and traveling to exotic places. I'm fluent in German and have a cuddly Cavalier King Charles Spaniel who's trained auf Deutsch. I'm a lifelong lover of the arts and an avid equestrian. I own two horses and think nothing is better than a picnic with her ponies.



@krwatson

Parties

From intimate dinner parties and croquet in the garden to epic themed parties, The Rose Table loves to entertain. Party posts are some of my most popular articles, partly because there are so many recipes that link back to them! Sponsorships for parties are available and would be a great fit for wine labels, food brands, serveware lines, and more. A few themed parties I'd like to host in the near future:

- Gatsby party
- Snowflake ball
- Queen of Hearts party
- High tea
- Vampire ball
- Founder's Day party
- Murder Mystery party
- Academy Awards watch party
- Tapas night
- And many more!



Disney Dinners

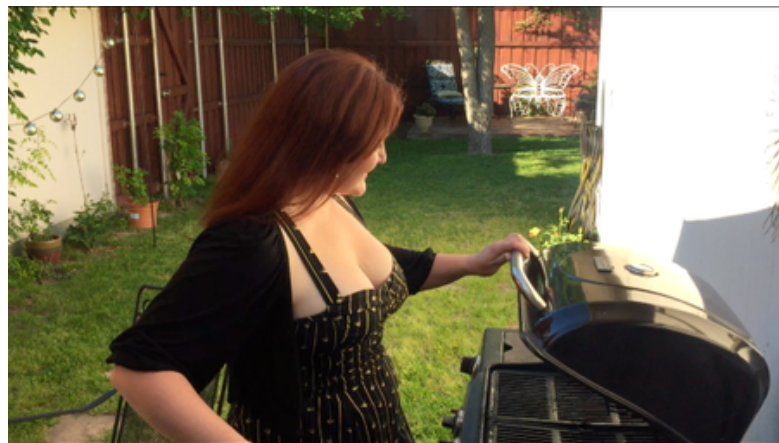
The Rose Table hosted 12 months of Disney-themed dinner parties in 2018. The Disney Dinners video series already has over 500,000 views and has been featured by WFAA (ABC Dallas affiliate), OnStage Blog, That Hashtag Show, D Park Radio, other bloggers, local newspapers, Morning Dose in 7 cities, and even on The List TV, a segment that aired in over 44 cities around the US. Most recently, Mary Poppins Returns commissioned a Disney Dinner!

- January - Frozen
- February - Princess and the Frog
- March - Beauty and the Beast
- April - Mulan
- May - Wonderland
- June - Pirates of the Caribbean
- July - Moana
- August - Hercules
- September - Cars
- October - Coco
- November - Aladdin
- December - Snow White



Video

The Rose Table has had over 1,000,000 video views on Facebook between seasons one, two, and three of the cooking series and Disney Dinners. Facebook even made The Rose Table an official Content Creator in July 2018! The Rose Table's engagement is in the top 1% of brand pages on Facebook.



In The News

The Rose Table has appeared numerous times on Good Morning Texas and Good Day Fox 4 and even had a sit down interview with Ron Corning on the ABC affiliate WFAA! The Rose Table has even been featured on morning dose and The List TV.



In The News

The Rose Table has also been featured by Voyage Dallas, The Daily Meal, MSN, That Hashtag Show, radio shows, local newspapers, numerous blogs, and the LA Times

VoyageDallas

Trending

THE MOST INSPIRING
STORIES IN DALLAS

FUN THINGS TO DO IN
DALLAS

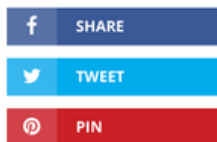
ON THE INTERNET

DATE SPOTS

Meet Katie-Rose Watson of The Rose Table



VOYAGEDALLAS STAFF



POPULAR



THE MOST INSPIRING
STORIES IN DALLAS



FUN THINGS TO DO IN DALLAS



15 AMAZING FEMALE
FOUNDERS CHANGING THE
WORLD



8 PIZZA JOINTS THAT WILL
CHANGE YOUR LIFE

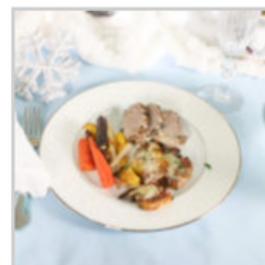
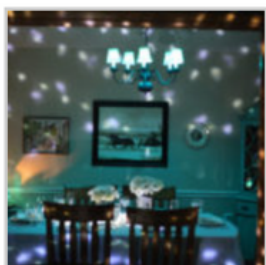
Today we'd like to introduce you to Katie-Rose Watson.

All of The Rose Table's Disney Dinners are being featured by That Hashtag Show. Read the first article here:
<http://thathashtagshow.com/2018/01/disney-adult-disney-themed-parties/>

One of my favorite bloggers (who also loves Disney, Harry Potter, and all things food and party) has taken on the challenge of putting together a Disney themed party for adults once a month for ALL of 2018!

First up, she takes on **Frozen!** *"A Norwegian menu served amongst a winter wonderland, because the bold never bothered me anyway"*

What I love about **The Rose Table's Frozen Dinner Party** is how stunning and elegant everything looks with subtle changes to the lighting; changing out light bulbs, adding a light up table runner, and even a show light! (Seriously, I need that snow light for my living room!). The dinner itself has clean and simple plating and mouth watering food fit for an Ice Queen! And can't forget that delicious looking Icy Blue Rock Candy Champagne! This party is sure to be a hit and you'll definitely impress your friends!



In The News

I am proud to have a monthly recipe column in Society Life Magazine! Society Life has over 125,000 readers in North Texas. Check out some of my articles:



RoseTableRecipes
RECIPE BY THEROSETABLE.COM | PHOTOS BY KATIE-ROSE WATSON

Dark Chocolate Nutella Cupcakes

Makes 24

FOR THE CUPCAKES:

- 1 3/4 cups all-purpose flour
- 3/4 cup dark cocoa powder (use Hershey's special dark)
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 eggs
- 1 cup 1% milk
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water

FOR THE NUTELLA FROSTING:

- 3/4 cup unsalted butter (at room temperature)
- 3/4 cup Nutella (or other chocolate hazelnut spread)
- 2 cups powdered sugar
- 1 teaspoon vanilla extract
- 3 tablespoons milk

TO BAKE THE CUPCAKES:

Preheat oven to 350°F. Line two muffin cup pans with cupcake liners and spray each with non-stick spray. Combine sugar, flour, dark cocoa powder, baking powder, baking soda and salt in large mixing bowl. Add eggs one at a time and mix until incorporated. Add milk, oil and vanilla all at once and beat on medium speed of mixer about two minutes. Stir in the boiling water. Fill cupcake liners about 2/3 full. Bake 20 to 25 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire racks. Cool completely. Frost with Nutella frosting.

TO MAKE THE FROSTING:

Beat softened butter with Nutella. Add powdered sugar, vanilla and milk, and beat until nicely whipped. Pipe or spread the frosting onto the cooled cupcakes.



Dark Chocolate Nutella Cupcakes

If you're looking for a swoon-worthy cupcake, you've come to the right place. Deep, dark chocolate cupcakes are the perfect vehicle for the whipped nutella frosting. I dare you to stop at just one. You will want to eat the frosting with a spoon. These are super simple to make. I threw the batter together while my coffee was brewing and set out butter to soften for the frosting, which takes slightly less than one small jar of Nutella. Dark cocoa powder in the batter is a nice balance to the Nutella's sweetness. Happy baking!

by katie-rose

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RoseTableRecipes
RECIPE BY THEROSETABLE.COM | PHOTOS BY KATIE-ROSE WATSON

TROPICAL PINEAPPLE SUNDAE

FOR THE PINEAPPLE TOPPING:

- 1 pineapple, peeled, cored, and cut into 1 1/4-inch cubes
- 1 tablespoon unsalted butter
- 3 tablespoons dark brown sugar
- 1 tsp vanilla extract

FOR THE SUNDAE:

- 2 Tbsp unsweetened coconut
- 2 Tbsp macadamia nuts
- 1/2 cup cold whipping cream
- 2 Tbsp powdered sugar
- 1/2 tsp vanilla extract
- 3-4 scoops vanilla bean ice cream (or whatever strikes your fancy)

TO CREATE THE SUNDAE:

If serving in pineapple, carefully cut the pineapple length-wise, a little off-center so the stalk is intact. Use a smaller knife to cut out the center. I often use a small square spatula to cut and scoop out the center. Discard the core (it's so tough)! Cut the remaining pineapple chunks into equal squares. Take the other 1/2 of the pineapple, cut away the rind, and cut into equal chunks. Set aside.

Note: If you aren't serving the sundae in a pineapple, simply peel, core, and cut pineapple into chunks.

Toast coconut in an oven or toaster oven set to 350 degrees for a few minutes, until slightly golden.

Pour cold whipping cream into a metal or glass bowl and whip with a metal whisk until soft peaks form. Add powdered sugar and vanilla extract. Rum extract or cinnamon would also be delicious! Set aside.

Start making the pineapple topping by melting butter in a sauce pan. Add brown sugar and stir until melted. Then add pineapple chunks and the vanilla extract and cook at a low heat until pineapple is soft, about 10-15 minutes. Keep an eye on it so it doesn't burn. Remove from heat.

Scoop vanilla ice cream into pineapple. Top with whipped cream, pineapple topping, macadamia nuts, and toasted coconut. Enjoy!



Tropical Pineapple Sundae

Anyone else feel like taking a tropical vacation without paying for an expensive plane ticket? Me too! I've found the most gorgeous pineapple at my store the last few weeks and decided to turn one into a fun sundae. The pineapple topping is only FOUR ingredients and would be equally delicious over a waffle. Can you imagine?! Talk about brunch goals. Anyway, back to the sundae. This is so easy to whip together. The hardest part is cutting the pineapple boat, which is actually something I do pretty often. I like whimsical dishes like that. If you're thinking, that looks like a lot of work, then skip it! You can easily serve this sundae in a bowl. I will say though, the juice from the pineapple bowl mixes with the vanilla ice cream and it's just divine. Happy Sundae!

by katie-rose

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RoseTableRecipes
RECIPE BY THEROSETABLE.COM | PHOTOS BY KATIE-ROSE WATSON

Classic Caprese Salad




CLASSIC CAPRESE SALAD

- Large tomatoes, thickly sliced
- Mozzarella, sliced
- Sea salt, black pepper
- Extra virgin olive oil
- Balsamic vinegar
- Fresh basil

- 1) Layer tomato and mozzarella slices on a plate.
- 2) Grind sea salt and black pepper over slices.
- 3) Drizzle with extra virgin olive oil and balsamic vinegar.
- 4) Tear basil leaves on top and garnish with your most beautiful piece of basil.

by katie-rose

Variation: Delicious with garlic extra virgin olive oil instead of plain. You could also use cherry tomatoes and mozzarella balls instead of the classic slices.

I make so many dishes like this that I don't even consider a recipe, but it's occurred to me lately that it's shockingly difficult to find basics like this on the internet. The key here—and with so many great dishes—is the ingredients. I only make this when I can get great tomatoes, high quality mozzarella and basil straight out of my garden. The beauty of a staple like this is that you can make as much or as little as you want. This plate above of caprese is one 8 oz. ball of mozzarella and two large tomatoes. I had plenty left over for my lunch the next day.

WANT TO MAKE THIS A WHOLE MEAL?

Get the recipe on the next spread for Grilled Shrimp and Veggie Orzo Salad and then pair with the Lemon Blueberry Cake for dessert.



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Let's Work Together

I am most interested in long-term relationships with brands I love that I can regularly promote and support through therosetable.com, social media, Facebook live videos, and my video series.

Travel sponsorships are also available. Long-term travel sponsorship add-ons are available to keep The Rose Table audience engaged with your resort.

Sponsorship Categories

Food / cooking

Wine and spirits

Travel

Cookware

Serveware

*Party planning /
entertaining*

Gardening / outdoor living

Home decor

*Other categories may be
considered upon request.*



111,000+



2,100+



3,800+

*Twitter and Instagram
includes @krwatson*

Site Stats

to date

Page views - 125,000+

Unique visitors - 60,000+

Top countries: USA,
Canada, UK, Australia,
Caribbean islands

Goal: to produce high quality content that inspires

Sponsorships

- **Monthly sponsor** - \$600 / month for regular content creation (minimum 3 months), including recipe development. Let me be a leading brand ambassador and supply you with a steady stream of high-quality photos!
- **Sponsor an episode of The Rose Table** - \$1,500 / video to be part of The Rose Table's video series - now with over 1,000,000 views! Past clients include Disney's Mary Poppins Returns.
- **Sponsor an article** - \$750 / article, includes photography and social media promotion on Facebook, Twitter, and Instagram. Past clients for this category include O Organics, Tom Thumb, Jackson & Perkins.
- **Sponsor a party** - \$1,250 / party to be the lead sponsor of a Rose Table soiree. Party posts are my most popular articles! Your product will be promoted in the intro and featured throughout. Past clients for this category include Disney, Albertsons, Tom Thumb.
- **Facebook post** - \$500 / post for a sponsored Facebook post on The Rose Table. Instagram and Twitter shares are included for no additional charge. Past clients for this include California Almonds, Smithfield.
- **Travel sponsor** - cover travel expenses for an article about your resort with high-res photography and video content, restaurant reviews, an area travel guide featuring your resort, and a plethora of social media content.
- **Hosting gig / speaking engagement** - \$500 / hour to have The Rose Table emcee or host your event. Past clients include CBS Films, Dallas Arboretum, Uncorked Cocoa beach. Social media promotion is included.
- **Custom packages** - want a combination of all of the above? I'm happy to create a custom bundled package.



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For more information, contact me at therosetable@therosetable.com.