



# ROYAL PARK HOTEL

600 East University Drive Rochester, MI 48307  
Main (248) 652-2600 • Fax (248) 652-8903  
[www.royalparkhotel.net](http://www.royalparkhotel.net)



## The Beginning of Happily Ever After

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The Royal Park Hotel is committed to promoting sustainable agriculture by supporting and featuring regional farmers and artisanal producers. Many of these products are reflected in our chef-driven catering menus. We invite you to meet with our event team to create a seasonal menu for your occasion.

Please visit [www.realtimfarm.com](http://www.realtimfarm.com) to view our current list of local and sustainable producers.



2010 – NACE Tabletop Award  
2010 - NACE – Best Catered Event Award  
2009 Judges Choice - NACE Tabletop Wow  
2009 Voted "Best Metro Detroit Hotel" by Oakland Press readers.  
2008 Voted "Caterer of the Year" by the National Association of Catering Executives  
2008 Ballroom Bliss "Best Industry Event"



# Saturday Evening Reception

(6 PM Until Midnight OR 7 PM Until 1 AM)

## ONE HOUR BUTLERED HORS D'OEUVRE RECEPTION

### **Selection of Three**

**(Based on 4-5 pieces per guest)**

Roasted Tomato Bruschetta, Chevre, Herb Crostini  
Smoked Salmon Roulade on Wheat Crostini  
Vegetarian Spring Roll with Dipping Sauce  
Brie, Shaved Radish, Basil Aioli, Toasted Baguette  
Chicken Sate with Cucumber Wasabi  
Spinach and Feta Spanikopita  
Smoked Chicken Salad, Gougere, Basil  
\$13 Per Guest

### **Selection of Five**

**(Based on 6-7 pieces per guest)**

Baked Brie, Apricot, Pecan En Crouté  
Coconut Shrimp with Thai Chili Sauce  
Asian Potstickers with Dragon Sauce  
Smoked Salmon Tartar, Japanese Seaweed Salad on Potato Gaufrette  
Creamy Wild Mushroom and Blue Cheese Tart  
Seasonal Vegetable Bruschetta with Organic Gouda on Whole Grain Toast  
Mini Corned Beef "Reuben's" with Thousand Island Dressing  
Hoisin Kobe Beef Wrapped Artichoke Heart  
House Smoked Whitefish Canapé  
\$15 Per Guest

### **Selection of Five Premium**

**(Based on 6-7 pieces per guest)**

Sea Scallops Wrapped In Apple-Wood Smoked Bacon  
Smoked Chicken Quesadillas, Pineapple Cilantro Salsa  
Mini Rare Beef Tenderloin Croissants with Dijon Mustard  
Sesame Seared Tuna, Daikon Slaw, Honey Soy Drizzle  
Pulled Pork Stuffed Blue Potato with Cilantro Corn Relish  
Hoisin Kobe Beef Wrapped Artichoke Heart  
Coconut Shrimp with Thai Chili  
Duck Wellington  
Antipasto Skewers  
\$17 Per Guest



## Salad Selections (Choice of One)

*Served with Fresh Baked Artisan Rolls and Butter Florets*

### **The RPH Salad**

Baby Greens, Artichokes,  
English Cucumber Ribbon,  
Grape Tomatoes, Shaved Red Onion  
and Dijon Herb Vinaigrette

### **Caesar Salad**

Crisp Romaine, Garlic Croutons,  
Parmesan Cheese  
and Classic Caesar Dressing

### **Berry Bibb**

Tender Hydro Bibb, Fresh Seasonal  
Berries, Dried Cherries, Spiced  
Pecans and Cherry Balsamic  
Vinaigrette  
\$4.00 Per Guest

### **Rochester Apple**

Honey Roasted Apple,  
Hydro Bibb, Rosa Endive,  
Sweet and Spicy Hazelnuts,  
Shaved Smoked Cheddar  
and Creamy Hazelnut Dressing  
\$4.00 Per Guest

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# Saturday Evening Reception

## Entrée Selections (Choice of One)

*Served with RPH Salad or Caesar Salad, Artisan Rolls, Butter Rosettes, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas*

### **Parmesan Crusted Breast of Chicken**

Topped with Mozzarella Cheese, Crisp Proscuitto,  
Roasted Roma Tomato and Basil Madeira Reduction  
\$35 Per Guest

### **Chicken Wellington**

Chicken and Forrest Mushroom  
in Puff Pastry served with Port Wine Demi  
\$39 Per Guest

### **Pesto Roasted Salmon**

Pesto Crusted Atlantic Salmon served with  
Citrus Butter Sauce  
\$36 Per Guest

### **Asian Style Halibut**

Steamed on a Banana Leaf served with Vegetables,  
Mushrooms and Hot Sesame Oil  
\$41 Per Guest

### **Char-Grilled 8oz Filet of Beef\***

Cremini Mushroom and Cippolini  
Onion Compote, Bordelaise Sauce  
\$48 Per Guest

### **Chicken and Filet Mignon\***

Pan Roasted Breast of Chicken with Artichoke,  
Tomato and Basil Butter and Grilled Petit Filet of Beef with  
Roasted Shallot and Mushroom Marsala Sauce  
\$47 Per Guest

### **Chicken & Salmon**

Parmesan Crusted Breast of Chicken  
with Roasted Tomato Rosemary Butter  
Lemon Roasted Salmon with Basil Aioli  
\$42 Per Guest

### **Petite Filet and Michigan Chicken\***

Grilled Petite Filet of Beef with Roasted Onion Compote  
and Roasted Chicken Breast Stuffed with Michigan Greens,  
Caciocavallo Cheese, Onion, Seasonal Vegetables with  
Michigan Apple Demi Glace  
\$48 Per Guest

### **Filet and Crab Cakes\***

Char Grilled Petite Filet of Beef with Bordelaise Sauce  
and Maryland Crab Cake with Spicy Mustard Remoulade  
\$52 Per Guest

### **Petite Beef Filet and Scallop Pinwheel\***

Petite Filet of Beef Char Grilled with Port Wine Sauce  
and Shrimp and Scallop Pinwheel  
with Tarragon Lobster Sauce  
\$52 Per Guest

### **Char Grilled Filet of Beef and Pan Seared Tilapia\***

Char Grilled Filet of Beef Topped with Hazelnut, Fresh  
Herb Crust and Port Wine Demi; Pan Seared Tilapia with  
Oven Roasted Roma Tomato and Basil Pesto  
\$49 Per Guest

### **Beef and Shrimp\***

Petit Filet of Beef with "Au Poivre" Sauce  
and Grilled Shrimp with Garlic Herb Lemon Butter  
\$52 Per Guest

### **Surf and Turf\***

Beef Tenderloin Filet with Wild Mushroom Bordelaise  
Sauce and Cold Water Lobster Tail  
with Citrus Beurre Blanc  
Market Price Per Guest

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# Friday & Sunday Evening Reception Packages

## Cocktail Reception (Included in Entrée Pricing)

Chef's Cheese Board with Gourmet Crackers, Sliced Baguette and Green Grocer Style Fresh Cut Vegetables with Spring Dip

## The RPH Salad (Included in Entrée Pricing)

Baby Greens, Artichokes, English Cucumber Ribbon, Grape Tomatoes, Shaved Red Onion, Dijon Herb Vinaigrette  
Served with Fresh Baked Artisan Rolls and Butter Florets

## Entrée Selections (Choice of One)

*Served with Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas*

### **Pinenut Encrusted Breast of Chicken**

Served with Ginger Scallion Beurre Blanc  
\$38 Per Guest

### **Chicken Rochester**

Roasted Boneless Chicken Breast Filled with Spinach Florentine, Tarragon Mushroom Sauce  
\$39 Per Guest

### **Sesame Salmon \***

Shiitake Asparagus Stir Fry, Scallion Potato Puree, Soy-Coriander Reduction  
\$40 Per Guest

### **8oz Bistro Steak**

Served with Baby Leeks and Wild Mushroom Ragout  
\$43 Per Guest

### **Chicken and Petit Filet Mignon \* Duet Entree**

Pan Roasted Breast of Chicken with Artichoke, Tomato and Basil Butter and Grilled Petit Filet Mignon of Beef with Roasted Shallot and Mushroom Marsala Sauce  
\$50 Per Guest

### **Beef and Salmon\* Duet Entree**

Petite Filet of Beef \* with Portobello Mushroom and Grilled Norwegian Salmon with Asian Orange Ginger Sauce  
\$50 Per Guest

## Five Hour Standard Package Bar

### **Standard Bar**

Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, J & B Scotch, Seagram's 7 Whiskey, Jim Beam Bourbon

### **House Wine**

House Chardonnay, Cabernet Sauvignon, Verdelho, Malbec

### **Beer Selection**

Bells Microbrew, Miller Lite, Coors Lite, Labatts Blue, Amstel Light, Heineken, Haacke Beck NA

### **Soft Drinks**

Pepsi, Diet Pepsi, Sierra Mist, Vernors, Bottled Juices

\$30 Per Guest

## Premium Bar Upgrade

Absolute Vodka, Tanqueray Gin, Bacardi Silver Rum, Chivas Regal, Dewar's White Label Scotch, Canadian Club Whiskey and Jack Daniels Bourbon  
\$10 Per Guest

### **Bartenders – Hosted or Cash Bar**

\$125.00 per Bartender - One required for every 100 guests

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# Saturday & Sunday Afternoon Reception Packages

(11 AM until 4 PM)

## Four Hour Beer, Wine and Soft Drink Bar

### House Wine

House Chardonnay, Cabernet Sauvignon, Verdelho, Malbec

### Beer Selection

Bells Microbrew, Miller Lite, Coors Lite,  
Labatts Blue, Amstel Light, Heineken, Haacke Beck NA

### Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Vernors,  
Bottled Water, Juices

## Choice of Soup or Salad (Included in Entrée Pricing)

Served with Fresh Baked Artisan Rolls and Butter Florets

### ~ Soup Selections ~

Tuscan Minestrone with Parmesan Cheese

Tomato Basil Bisque

### ~ Salad Selections ~

#### Caesar Salad

Crisp Romaine, Garlic Croutons, Parmesan Cheese  
and Classic Caesar Dressing

#### The RPH Salad

Baby Greens, Artichokes, English Cucumber Ribbon, Grape  
Tomatoes, Shaved Red Onion and Dijon Herb Vinaigrette

## Entrée Selections (Choice of One)

*Served with Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas*

### Macadamia Crusted

#### Lake Superior Whitefish

With Oven Roasted Roma Tomatoes,  
Asparagus and Truffle Parsley Butter

\$46 Per Guest

### Parmesan Crusted

#### Breast of Chicken

Topped with Mozzarella Cheese,  
Crisp Proscuitto and Basil

Madeira Reduction

\$46 Per Guest

### 8oz Bistro Steak

Served with Baby Leeks and Wild  
Mushroom Ragout

\$52 Per Guest

## Full Bar Upgrade

Absolute Vodka, Tanqueray Gin, Bacardi Silver Rum, Chivas Regal,  
Dewar's White Label Scotch, Canadian Club Whiskey and Jack Daniels Bourbon

\$10 Per Guest

## Bartenders – Hosted or Cash Bar

\$125.00 per Bartender - One required for every 100 guests

# Stratford Soiree

## Tray Passed Hors d'oeuvres and Champagne

### **Selection of Three (Based on 4-5 pieces per guest)**

Roasted Tomato Bruschetta, Chevre, Herb Crostini  
Smoked Salmon Roulade on Wheat Crostini  
Vegetarian Spring Roll with Dipping Sauce  
Brie Cheese, Shaved Radish, Basil Aioli, Toasted Baguette  
Chicken Sate with Cucumber Wasabi  
Spinach and Feta Spanikopita  
Duck Wellington

### **Tray Passed Champagne**

NV, Cristalino Brut, Spain

## Dinner Service

*Served with The RPH Salad, Fresh Baked Artisan Rolls and Butter Florets, Intermezzo Course, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas*

### **Chicken and Filet Mignon\***

Pan Roasted Breast of Chicken with Artichoke, Tomato and Basil Butter  
Grilled Petit Filet Mignon of Beef with Roasted Shallot and Mushroom Marsala Sauce

### **Wine Pour Service (Based On 2 Glasses Per Guest)**

Don Cristobal 1492: Chardonnay, Cabernet Sauvignon, Verdelho, Malbec

### **Cake Cutting Fee Waived**

**\$2,250.00 All Inclusive (Up to 20 Guests Including Bride and Groom)**

## Bar Service

Standard bar pricing applies. Refer to page 10.

\$150 Bar Setup and Attendant Fee

## Details

This is an all inclusive package for the bride and groom and up to 18 guests for use in The Stratford Room. Price includes tax and service fee. Package includes room setup, banquet chairs and choice of captain's table or round tables, ivory floor length damask table linens, napkins, votive candles, silverware, glassware and china. Additional guests may be added for \$65 plus tax and service fee per person. Maximum guest count may not exceed 30 guests, including bride and groom.



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# Sweet Endings

## Sweet Finale

Fresh Fruit and Seasonal Berries Display  
Assorted Miniature Pastries, Brownies, Mini Cookies and  
Mini Crème Brulee  
Chocolate and White Chocolate Mousse Mini Martinis  
Truffles, Brittle Toffee, Biscottis, Lemon Panacotta and  
Classic Tiramisu  
\$15 Per Guest (50 Guests Minimum)

## Royal Grand Finale

Fresh Fruit Display with Lavishly Displayed Cut Fruit and  
Berries, Assorted Miniature Pastries and Cannolis, Cookies,  
Brownies, Assorted Fruit Tarts, Tortes, and Cheesecakes,  
White and Dark Chocolate Mousse, Miniature Crème Brule,  
White Chocolate Bread Pudding with Crème Anglaise,  
Chocolate-Dipped Tuxedo Strawberries, Assorted Chocolate  
Truffles  
\$19 Per Guest (100 Guests Minimum)

## Chocolate Fountain

Fine Belgian White Chocolate Flowing with Fresh Seasonal  
Fruits, Strawberries, Maraschino Cherries, Marshmallows,  
Graham Crackers, Pound Cake, Pretzel Rods, Potato Chips,  
Rice Crispie Treats, Mini Cheesecake, Cookies, Cream Puffs  
White, Strawberry, Dark Chocolate Also Available  
\$12 Per Guest (100 Guests Minimum)

## Bananas Foster Station

Fresh Sliced Bananas Caramelized with Brown Sugar  
Flambéed in Spiced Rum and Banana Liqueurs  
Served Over Haagen-Dazs French Vanilla Ice Cream  
\$10 Per Guest (25 Guests Minimum)  
\$100.00 Chef Attendant Fee

## Picture Perfect Sweet Table

Pink Macarons, Cakeball Truffles, Mini Cherry Pies,  
Assorted Mini Cupcakes, Chocolate Dipped Cheesecake,  
Pink and White Whole Cakes, Mini Strawberry Shortcake  
Shot Glasses, Sugar Cookies Dipped in Pink Chocolate,  
White Chocolate Bark with Dried Cherries  
\$16 Per Guest

## “Make Whoopie” Station

Chocolate and Red Velvet Cake Shells with Creamy White  
Icing and Assorted Toppings  
\$8 Per Guest

## Cherries Jubilee Station

Dark Cherries Flambéed with Butter, Sugar, Vanilla,  
Cherry Liqueur and Grand Marnier Served Over Haagen-  
Dazs French Vanilla Ice Cream  
\$10 Per Guest (25 Guests Minimum)  
\$100.00 Chef Attendant Fee

## Gelato Bar

Chocolate, Vanilla, Berry and Coffee Gelato, Fresh Berries,  
Caramelized Nuts, Chocolate and Raspberry Sauces, Fresh  
Whipped Cream  
\$12 Per Guest (50 Guests Minimum)  
\$25 Server Attendant Fee

## Tray Passed Ice Cream Cones

Mini Waffle Cones with Selection of Gourmet Ice Cream  
\$36 Per Dozen

## Micro Ice Cream Cones

Your Choice of Flavors  
\$18 Per Dozen

## Mini Sweet Plate

Mousse Demitasse, Lemon Tart, Chocolate Strawberry and  
Cannolis  
\$70 Per Table (Two Plates Per Table)

## Michigan Sweet & Salty Station

Chocolate Pretzels, Pringles, Marshmallow,  
Graham Crackers  
Ranch, Cheese & Caramel Corn Popcorn  
Michigan Trail Mix  
Assorted Faygo Sodas  
\$9 Per Guest (25 Guest Minimum)



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# Sweet Endings

## Ice Cream Sundae Station

Ray's French Vanilla and Chocolate Ice Creams  
Accompanied with Chocolate Shavings, Peanuts and Pecans, Sprinkles, M&Ms, Snickers, Chopped Oreos, Maraschino Cherries, Whipped Cream, Strawberry and Pineapple Toppings, Caramel and Hot Sanders Fudge Sauces  
\$10 Per Guest (25 Guests Minimum)  
\$25 Server Attendant Fee

## Crepe Station

Light Golden Crepes with a Selection of Sauces: Brandied Cherries, Bananas Foster and Cinnamon Apple Topped with Crème Fraiche  
\$10 Per Guest (25 Guests Minimum)  
\$100.00 Chef Attendant Fee

## Chef's Creative Cupcake Tree

Personalized Custom Baked Cupcakes  
Regular  
\$36 Per Dozen, Mini \$24 Per Dozen

## Royal Coffee Station

Regular and Decaffeinated Coffees with Flavored Syrups, Candied Lemon Zest, Cinnamon, Whipped Cream, Chocolate Shavings and Sugar Swizzle Sticks  
\$7 Per Guest

## Espresso Barista Station

Regular and Decaffeinated Espresso, Cappuccino Coffees with Chocolate and Almond Biscotti, Flavored Syrups, Candied Lemon Zest, Cinnamon, Whipped Cream, Chocolate Shavings and Sugar Swizzle Sticks  
(See your Catering Manager for Pricing)



## Taste of Michigan Station

Michigan Red Delicious, Granny Smiths and Fiji Apples, Assortment of Candy Toppings, French Style Apple Flans with Saunders Fudge & Carmel Sauce, Cider Mill Donuts, Mini Michigan Apple Cheesecake, Hot & Cold Apple Cider  
\$10 Per Person (50 Guest Minimum)

## Dessert Enhancements

Cutie Pies: Cherry, Apple and Blueberry  
\$30 Per Dozen  
Chocolate Dipped Grapes, Raspberries, Blueberries and Apricots  
\$30 per Dozen  
Gourmet Chocolate and Caramel Dipped Apples  
\$10 Each  
Mini Chocolate Lava Cake with White Truffle Centre  
\$38 per Dozen  
Housemade Macaroons  
\$36 Per Dozen  
Sorbet Trio- Raspberry, Lemon and Mango  
\$7.00 per Guest  
Tuxedo Chocolate Dipped Strawberry  
\$4.00 Per Guest  
Cheesecake Lollipops  
\$32 Per Dozen  
Cakeball Truffles  
\$36 Per Dozen  
Rosette of Fresh Whipped Cream and Fresh Berries  
\$3 Per Guest  
Mini Crème Brulée  
\$4 Per Guest  
Monogram Sugar Cookie  
\$3 Per Guest  
Coordinating Sauce Presentation  
\$3 Per Guest

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# Late Indulgence

## Coney Station

Coney Island Station Served with Chili, Onions, Mustard, Housemade Kettle Chips and Ranch Dressing  
\$7.00 Per Guest

## Late Night Pizza Station

Royal Park Hotel Handmade Gourmet Pizzas  
\$5.00 Per Guest

## Sliders Station

Mini Sliders Served with Housemade Kettle Chips and Ranch Dressing  
\$7.00 Per Guest

## Nobody Leaves Hungry! Big Sub

Served with Housemade Kettle Chips and Ranch Dressing  
\$250 per sub (40 servings)

## Quesadilla Station

Chicken and Cheese Quesadillas with Traditional Accompaniments  
\$35.00 Per Dozen

## Taco Bar

Seasoned Ground Beef, Crunchy and Soft Taco Shells and Traditional Accompaniments  
\$6 Per Guest

## Potato Skins

Crisp, Loaded Potato Skins with Cheese, Bacon, Sour Cream and Chives  
(Sour Cream and Chives Served on the Side)  
\$35.00 Per Dozen

## Mini Grilled Cheese and Tomato Shooters

A Classic Tradition, Golden Grilled Cheese with a Modern Touch of Tomato  
\$36.00 Per Dozen



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## Consumption / Cash Bar

*Charges are on a per drink basis for continuous bar service.*

Standard Brand Cocktails	\$7.00
Premium Brand Cocktails	\$8.00
Top Shelf Brand Cocktails	\$9.00
Imported Beer	\$5.00
Domestic Beer	\$5.00
Premium Wine	\$7.00
Soft Drinks	\$2.00
Sparkling Water	\$3.00
Royal Park Bottled Water	\$2.00
Premium Martini Cocktails	\$12.00
Top Shelf Martini Cocktails	\$14.00
Cordials	\$11.00 & Up

## Hosted Package Bar

*Package includes Liquor, Beer, Wine, Sparkling Water and Soft Drinks.*

*Charges are on a per person basis for continuous bar service.*

<b>Premium Brands</b>		<b>Top Shelf Brands</b>	
One Hour	\$18.00	One Hour	\$21.00
Two Hours	\$26.00	Two Hours	\$29.00
Three Hours	\$32.00	Three Hours	\$37.00
Four Hours	\$38.00	Four Hours	\$42.00
Five Hours	\$42.00	Five Hours	\$49.00
<b>Absolut</b>		<b>Grey Goose</b>	
<b>Tanqueray</b>		<b>Bombay Sapphire</b>	
<b>Bacardi Silver</b>		<b>Bacardi Silver</b>	
<b>Canadian Club</b>		<b>Captain Morgan</b>	
<b>Jack Daniels</b>		<b>Crown Royal</b>	
<b>Captain Morgan</b>		<b>Makers Mark</b>	
<b>Dewars White Label</b>		<b>Johnny Walker Black</b>	
		<b>Raspberry &amp; Vanilla Vodkas</b>	

## Hosted Beer, Wine & Soft Drink Package Bar

*Package includes Beer, Wine, Sparkling Water and Soft Drinks.*

*Charges are on a per person basis for continuous bar service.*

One Hour	\$12.00	<b>Beer Selections</b>	
Two Hours	\$18.00	Bells Microbrew	Labatts Blue
Three Hours	\$23.00	Coors Lite	Heineken
Four Hours	\$28.00	Miller Lite	Amstel Light
Five Hours	\$33.00		Haacke Beck NA

### Bartenders – Hosted or Cash Bar

\$125.00 per Bartender - One required for every 100 guests

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## Signature Martinis

\$165 Per Gallon (approx. 22 servings per gallon)

### *“Something Old”*

#### **Cosmopolitan**

Vodka, Cointreau, Cranberry Juice, Squeeze of Lime

### *“Something New”*

#### **Appletini**

Vodka, Sour Apple Schnapps, Sour Mix

### *“Something Borrowed”*

#### **Melontini**

Citrus Vodka, Honey Syrup, Maraschino Liqueur,  
Lime Juice, Melons

### *“Something Blue”*

#### **Blue Martini**

Vodka, Blue Curacao, Squeeze of Lemon



## Custom Ice Creations

Ice Martini Luge, Designs Starting At \$475  
Full Eight Foot Ice Sculpted Bar ~ \$2,250

## Champagne Toast

House Champagne ~ \$3.50 per person

## Punch Fountain

### **Choice of Sparkling Golden or Tropical Fruit Punch**

\$45.00 Per Gallon (Non-Alcoholic)

### **Champagne Punch**

\$70.00 per gallon

15 to 18 Servings Per Gallon (Minimum order of 5 gallons of punch for fountain service.)

## Additional Information

### **Bartenders – Hosted or Cash Bar**

\$125.00 per Bartender.

One required for every 100 guests.

### **Cashiers – Cash Bar**

\$50.00 per Cashier.

One required for every 100 guests.



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# Wine Selections

## Royal Park Wines

Don Cristobal 1492: Chardonnay, Cabernet Sauvignon, Verdelho, Malbec \$ 32.00

## Michigan Special Features - Black Star Farms

Red House Red or White \$32.00

Arcturos Sur Lie Chardonnay \$42.00

Arcturos Cabernet Franc \$62.00

Arcturos Pinot Noir \$56.00

## Michigan Special Features - Mawbry Winery

M. Lawrence, Sparkling Wine, Detroit \$34.00

M. Lawrence, SEX Champagne \$35.00

## Sparkling Wine and Champagne

Cristalino Brut, Spain \$ 28.00

Emeri, Pink Moscato, S. Australia \$ 34.00

Banear Prosecco, Italy \$ 36.00

Chandon Classic Brut, California \$ 58.00

Veuve Clicquot Brut, France \$ 90.00

## Chardonnay

Weingut Janz , Germany \$ 28.00

Raymond Reserve, Napa Valley \$ 45.00

Merryvale, Starmont, California \$ 46.00

Cakebread Cellars, Napa Valley \$ 64.00

Château Montelena, California \$ 66.00

## Sauvignon Blanc and Pinot Grigio

Mornande Reserve Sauvignon Blanc, Chile \$ 28.00

Kim Crawford, Sauvignon Blanc, California \$ 36.00

Ferrari-Carano, Pinot Grigio, California \$ 36.00

Foris, Pinot Gris, Oregon \$ 38.00

Santa Margherita Pinot Grigio, Italy \$ 55.00

## Cabernet Sauvignon

Annabella, "Special Selection", California \$ 32.00

Raymond Reserve, Napa Valley \$ 62.00

Château Montelena, Napa Valley, California \$ 74.00

Saddleback Cellars, California \$ 98.00

## Merlot, Pinot Noir and Shiraz

Annabella, "Special Selection", Merlot, California \$ 28.00

Foris, Pinot Noir, Oregon \$ 32.00

Cline, Cool Climate, Syrah \$ 36.00

Merryvale, "Starmont", Merlot, California \$ 40.00

Peter Lehman, Shiraz, S. Australia \$ 51.00

King Estate, Pinot Noir, Oregon \$ 51.00

White Hall Lane Merlot, Napa Valley, California \$ 56.00

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# Additional Information

A minimum food and beverage purchase (exclusive of service fee and tax) is required to book half of the Royal Grand Ballroom for a Saturday night or Holiday Sunday May through December. See your Catering Manager for details.

Conservatory Rental (Two hours) – Reception onsite	\$1,000.00
Conservatory Rental (Two hours) – Reception offsite	\$3,000.00
Grand Ballroom Room Rental Fee - Sections E & F ~ Terrace (Six hours)	\$3,000.00
Grand Ballroom Room Rental Fee - Sections ABC&D ~ Creek side (Six hours)	\$2,000.00

Room Rental Fees include chinaware, glassware, silverware, set-up/breakdown, floor-length ivory damask table linen, guest tables and chairs, cake table and additional table linen & skirting, custom dance floor and standard bar set-up. The Royal Park Hotel offers designer table linens, napkins and chair covers in various colors, textures and fabrics for an additional charge. Delivery fees may apply (please check with your Catering Manager).

Champagne Toast	\$3.50 per person
Cake Cutting Fee	\$3.00 per person
Royal Park Signature Chair Cover (installed)	\$3.50 per chair
Chivari Chair Rental (with basic pad)	\$6.50 per chair
Bar Attendant Fee (one attendant per 100 guests)	\$125.00 per attendant
Additional Bar Set-up Fee	\$4.00 per person
Coat Check Attendant Fee (one attendant per 100 guests)	\$100.00 per attendant
Host Paid Valet with guest paying gratuity	\$6.00 per car
Hosted Valet including gratuity	\$8.00 per car
Band Staging – 12 x 24	\$300.00
Head Table Risers	\$150.00
Grand Piano Rental	\$300.00
Electronic Keyboard	\$100.00
Up lighting	\$28.00 each
Children’s Meal (Ages 12 and under)	\$17.95 per person
Soda & Juice Bar (Five hours)	\$16.95 per person
Inventory Set up Fee	\$50.00 per hour

The Royal Park Hotel can arrange to set out extensive reception inventory items, favors, completed decorations, etc. The Hotel is not responsible for decorations requiring assembly.

All prices are subject to a 21% taxable service fee and 6% sales tax. All menu items and prices are subject to availability and market price adjustment.

Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illnesses.

\* Items marked with an asterisk may be cooked to order.

# Additional Information

## Food & Beverage Policies

Menu creations are unique to each event and are inspired by the Reception, Dinner, Dessert and Beverage Menus. We welcome the opportunity to custom create any special menus in addition to our printed selections.

All food and beverage items purchased or consumed by your attendees at the Hotel must be supplied and prepared by the Hotel with the exception of a special occasion cake only. Cake Service must be provided by a licensed Bakery and a Health Certificate may be requested. No food or beverage can be brought into the hotel by patrons or attendees.

The sale and service of alcoholic beverages are regulated by State and City Codes. As a licensee, the hotel is responsible for administrations of these regulations. The Hotel reserves the right to refuse bar service to any person who appears to be intoxicated or does not have valid identification.

Specific menu selections must be made four (4) weeks prior to the function. All food, beverage and services are subject to a twenty one-percent (21%) taxable service fee, plus six-percent (6%) sales tax.

Final Guaranteed Attendance must be provided 14 days prior to your event date. Final Payment is Due 10 days prior to your event.

## Menu Tasting

The Royal Park Hotel will conduct a menu tasting for up to four people when the Ballroom is booked for an event with a food and beverage minimum of \$20,000. If your event does not meet these criteria and you request a menu tasting, your selections will be billed at regular menu pricing. Tastings are scheduled by your Catering Manager and by appointment only.

## Overnight Guest Room Accommodations

Your Catering Sales Manager can assist you with setting up a room block with special rates for your event. Ask about special accommodations for the Bride and Groom on the evening of the wedding.

Extensions prior to or past the event dates are subject to room and rate availability. Additional Charges apply for Double Rooms. All rates are subject to an applicable room tax of 9.5% and are subject to change. The Hotel should receive all reservations no later than 21 days prior to event date.

Check in is 4:00 pm and check out is 12:00 noon. Early check-ins are not guaranteed.



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\* Items marked with an asterisk may be cooked to order.