

The Reception Package

\$40 | per person

Includes one champagne cocktail for first 30 minutes, *house salad or soup du jour, fresh baked rolls, butter rosettes*, freshly brewed coffees, assorted herbal teas, iced tea, cake cutting

Champagne Cocktail *(Select One)*

Mimosa, Bellini, or Pomosa

Choice of Entrée *(Select One)*

choice of two entrées, \$3 per guest additional

Chicken Roulade ^{GF}

Roasted chicken breast filled with spinach florentine, topped with red peppers, artichokes, lemon caper butter, served with roasted rosemary potatoes and fresh asparagus

Parmesan Encrusted Chicken

Parmesan encrusted breast of chicken topped with mozzarella cheese, crisp prosciutto, roasted tomatoes, with a basil maderia reduction, served with roasted rosemary potatoes and fresh vegetable medley

Chicken Supreme ^{GF}

Roasted breast of chicken, topped with truffle mushroom ragout, sundried tomato and olive tapenade, thyme jus, served with asiago polenta and haricot verts

Salmon

Slow roasted Atlantic salmon, topped with a tarragon bierre blanc sauce, served with lemon thyme risotto, and fresh asparagus

Grilled Vegetable Stack ^{V | GF | DF}

Sliced portobello mushroom, onion, tomato, zucchini, yellow squash and eggplant, with a aged balsamic reduction, served over chef's risotto

Poached Pear Salad

Herb roasted chicken, frisee and watercress, prosecco poached pears, dried tart cherries, toasted walnuts, maytag bleu cheese, champagne dressing

Michigan Inspired Salad

Grilled chicken breast, mixed baby greens, seasonal berries, granny smith apples, dried tart Michigan cherries, sugar spiced pecans, goat cheese, honey raspberry vinaigrette

Royal Cobb Salad

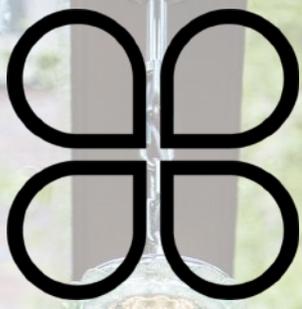
Chopped grilled chicken breast, crisp iceberg lettuce, smokehouse bacon, tomatoes, eggs, crumbled bleu cheese, avocado, shaved red onion, lemon avocado dressing

All prices are subject to a 23% 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.

Rev. 02/2021

Shower
Menu

ROYAL PARK HOTEL
600 East University Drive
Rochester, MI 48307
Phone 248.652.2600
Fax 248.652.8903
www.royalparkhotel.net



The Celebration Package

\$38 | per person

Includes one champagne cocktail for first 30 minutes, choice of starter, *fresh baked breads, butter rosettes, seasonal jams*, freshly brewed coffees, assorted herbal teas, iced tea, cake cutting

Champagne Cocktail *(Select One)*

Mimosa, Bellini, or Pomosa

Starter *(Select One)*

Granola berry parfait or fresh fruit cup

Choice of Entrée *(Select One)*

Plated brunch is available for up to 80 guests

Choice of two entrées, \$3 per guest additional

Fresh From The Farm

Farm fresh scrambled eggs, served with a side of bacon and rosemary redskin potatoes

California Eggs Benedict *(Groups of 50 or less)*

Poached eggs atop toasted english muffin halves, layered with sliced avocado, heirloom tomatoes, arugula and classic hollandaise sauce, served with house made breakfast potatoes

Egg White Frittata

Slow cooked egg white frittata with sliced wild mushrooms, roasted onions, fresh asparagus, spinach, cheddar and Monterey jack cheese, served with lemon arugula salad

Farmhouse Breakfast Quiche

Goat cheese, broccoli, and caramelized onion quiche, served with potato hash, tomato and arugula salad

Add-Ons

\$4 | per person

Applewood Smoked Bacon

Country Sausage

Turkey Bacon

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Package Enhancements

Passed Hors d'Oeuvres

priced per dozen, two dozen minimum order

| | |
|--|----|
| Korean Beef Skewer - kimchi, scallion, sesame | 41 |
| Smoked Chicken Salad - gougère, basil salad | 43 |
| Roasted Tomato Bruschetta - chèvre, herb crostini | 38 |
| Chicken Caesar Forks ^{GF} - chicken, romaine, parmesan | 36 |
| Smoked Salmon Canapé - chives, crème fresh, dill | 38 |
| Crisp Vegetarian Spring Roll - sweet and sour dipping sauce | 38 |
| Spinach and Feta Spanakopita - lemon garlic aioli dipping sauce | 36 |
| Tuna Poke on Wonton Crisp ^{GFA} - wasabi aioli | 42 |
| Garden Vegetable Shooter ^{GFIV} - spring dip | 48 |
| Deviled Egg ^{GF} - bourbon bacon jam | 36 |
| Caprese Skewers - mozzarella, tomato, basil, balsamic | 41 |

Accompaniments

price listed is per guest unless otherwise noted

| | |
|---|----|
| Champagne Splashed Fruit Salad - served in a martini glass | 6 |
| One Dozen Mini Assorted Scones - butter & preserves | 38 |
| Soup Selections (<i>Select One</i>) | 6 |

HOT

| |
|---|
| Tomato Basil Bisque - served with a goat cheese crostini |
| Cream of Mushroom & Wild Rice - truffle essence |
| Tuscan Vegetable Minestrone - served with a grilled crostini |

CHILLED (seasonal)

| |
|---|
| Watermelon and Mango Gazpacho |
| Chilled Tomato Gazpacho |
| Creamy Thai Cumber & Avocado |

Intermezzo

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| Lemon Sorbet - served in silver clough dish with demitasse spoon, fresh mint garnish |
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Cake Plate Enhancements

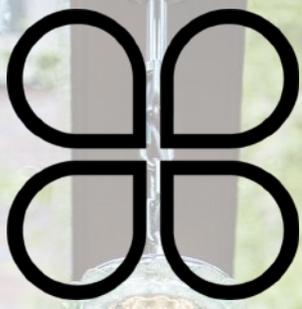
price listed is per guest

| | |
|--|---|
| Ice Cream or Sorbet - served in a chocolate cup | 5 |
| Chocolate Dipped Strawberry | 5 |
| Cake Plate - with whipped cream & berries | 4 |

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Desserts

Plated Desserts

| | |
|---|----|
| Royal Park Trio ^{GF} – mini warm chocolate cake, crème brûlée, chocolate dipped strawberry | 10 |
| Sorbet Trio ^{GF} – three sorbets served in a martini glass, topped with fresh berries | 8 |
| RPH Famous Vanilla Cheesecake - fresh berry garnish | 9 |
| Classic Vanilla Bean Crème Brûlée - with seasonal berries | 9 |
| Shortcake - served with whipped cream and berry garnish | 10 |
| Select Your Base Layer - sweet biscuits or pound cake | |
| Select Your Topping - traditional strawberry, or mixed berry sauce | |
| Cream Puffs - puff pastries, local Ray's vanilla ice cream, Michigan Sander's hot fudge and caramel sauce, whipped cream, chocolate shavings | 10 |

Create Your Own Mini Sweets

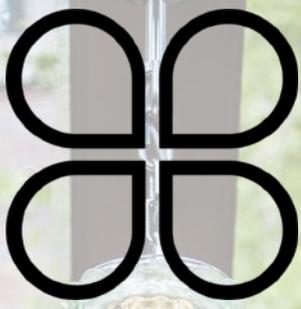
mini sweets priced per dozen, two dozen minimum order

| | |
|---|----|
| Chocolate Covered Strawberries | 48 |
| Crème Brûlée | 60 |
| Cheesecake Lollipops | 42 |
| Cannolis | 42 |
| Cream Puffs | 42 |
| Eclairs | 42 |
| Assorted Pastries | 48 |
| Fresh Fruit Tarts | 42 |
| Rice Krispy Treats | 42 |
| Mini Chocolate Lava Cake - with white truffle center | 42 |
| Chocolate & White Chocolate Mousse Martinis | 60 |
| Fresh Fruit Skewers | 84 |
| Mini Potted Desserts <i>(Select One)</i> | 54 |
| coconut cream, lemon meringue, cheesecake (blueberry, cherry or strawberry), banana cream, key lime, baked apple, cherry, mixed berry, chocolate silk, chocolate salted caramel, malted caramel mousse with praline pretzel crust | |
| Fresh Baked Cookies <i>(Select One)</i> | 42 |
| triple chocolate, chocolate chip, peanut butter, oatmeal | |

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Beverages

Non-Alcoholic Selections

Lemonades - lemonade (traditional, strawberry or blueberry), cucumber mint water, arnold palmer (2 gallon minimum order, yields 14-16 servings per gallon) 49 | Gallon

Sparkling Tropical Fruit Punch 49 | Gallon

Soft Drink Service - Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale (based on consumption) 4 Each

Wine & Bubbly Selections

All About The Bubbles - house champagne or prosecco 36 | Bottle

Add The Following Carafes of Juice - choice of orange, pomegranate, peach, mango, pear, pineapple 15 | Carafe

Seasonal Berry Garnish MKT Price

Mimosa, Bellini or Pomosa - yields 14-16 servings per gallon 85 | Gallon

House Red or White Wine - (Select One Red & One White) 36 | Bottle
10 Span Chardonnay, 13 Degrees Celsius Sauvignon Blanc, Avalon Cabernet Sauvignon, Line 39 Pinot Noir

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