



ROYAL PARK
HOTEL
EVERY DAY LUXURY

600 East University Drive Rochester, MI 48307
Sales & Catering (248) 453-8737 • Fax (248) 652-8903
www.royalparkhotel.net

Fundraising &
Non-Profit Events



2016 – AAA Four Diamond Award
2015 – Best Sales Engagement – Worldhotels

WORLDHOTELS
where discovery starts

The Park Package

Package includes: Freshly Baked Artisan Rolls and Sweet Butter, House Salad, One Entrée selection, Chefs selection of Starch and Vegetable, Freshly Brewed Coffee, Assorted Herbal Teas

The RPH Salad

Baby Greens, Artichoke, Cucumber Ribbons,
Grape Tomatoes, Shaved Carrot with Dijon Herb Vinaigrette

Choice of One Entrée

Chicken Chasseur

Pan Seared Chicken Chasseur, Mushroom, Tomato, Onion, Fresh Herbs, White Wine Sauce

Grilled Chicken Caprese

Pesto Roasted Tomato, Balsamic Glaze, Fresh Mozzarella

Chicken Piccata

Pan Roasted Chicken Breast, Lemon Butter, Baby Tomatoes, Capers, Artichokes

Lasagna Spedini- V

Rolled Lasagna with Ricotta, Basil, Artichoke, Squash, Carrot, Portobello Mushroom, Red Peppers
Sundried Tomato, Pine Nut and Quinoa Cream Sauce

Caribbean Ratatouille- VG

Fried Tempeh, Vegetables, Cilantro, Basmati Rice

Quinoa Cakes – Dairy & Gluten Free

Spaghetti Squash, Green Beans in Spiced Red Pepper Sauce

Dessert

White and Dark Chocolate Mousse Martini

\$35.00 Per Guest

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.

This menu is only valid January – March

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

The Royalty Package

Package includes: Cheese & Vegetable Display, Freshly Baked Artisan Rolls and Sweet Butter, House Salad, One Entrée selection with Chef's selection of Starch and Vegetable, Freshly Brewed Coffee, Assorted Herbal Teas

Chef's Cheese & Fresh Vegetable Display

The RPH Salad

Baby Greens, Artichoke, Cucumber Ribbons,
Grape Tomatoes, Shaved Carrot with Dijon Herb Vinaigrette

Choice of One Entrée

Chicken Chasseur

Pan Seared Chicken Chasseur, Mushroom, Tomato, Onion, Fresh Herbs, White Wine Sauce

Grilled Chicken Caprese

Pesto Roasted Tomato, Balsamic Glaze, Fresh Mozzarella

Chicken Piccata

Pan Roasted Chicken Breast, Lemon Butter, Baby Tomatoes, Capers, Artichokes

Lasagna Spedini- V

Rolled Lasagna with Ricotta, Basil, Artichoke, Squash, Carrot, Portobello Mushroom, Red Peppers
Sundried Tomato, Pine Nut and Quinoa Cream Sauce

Caribbean Ratatouille- VG

Fried Tempeh, Vegetables, Cilantro, Basmati Rice

Quinoa Cakes – Dairy & Gluten Free

Spaghetti Squash, Green Beans in Spiced Red Pepper Sauce

Dessert

White and Dark Chocolate Mousse Martini

\$39.00 Per Guest

The Royal Park

Package Includes: Tray Passed selection of Three Hors d'oeuvres for First Hour, Freshly Baked Artisan Rolls and Sweet Butter, House Salad, One Entrée selection with Chef's Choice of Starch and Vegetable Freshly Brewed Coffee, Assorted Herbal Teas.

Hors D'oeuvres (select three)

Roasted Tomato Bruschetta
Chicken Caesar Forks- (GF)
Crisp Vegetarian Spring Roll, Sweet and Sour Dipping Sauce
Bacon Wrapped Dates, Brown Sugar Glaze (GF)
Chicken Tempura, Spicy Orange, Black Sesame Glaze
Spinach and Feta Spanakopita with Lemon Aioli

The RPH Salad

Baby Greens, Artichoke, Cucumber Ribbons,
Grape Tomatoes, Shaved Carrot with Dijon Herb Vinaigrette

Choice of One Entree

Michigan Chicken

Boneless Breast of Chicken Stuffed with Michigan Greens, Local Caciocavallo Cheese, Roasted Cipollini Onions, Seasonal Vegetables, Michigan Apple Demi-Glace

Chicken Rochester

Roasted Boneless Chicken Breast Filled with Spinach Florentine, Roasted Red Pepper, Tarragon Mushroom Sauce

Parmesan Crusted Breast of Chicken

Topped with Mozzarella Cheese, Crisp Prosciutto, Roasted Roma Tomato, Basil Madeira Reduction

Lasagna Spedini- V

Rolled Lasagna with Ricotta, Basil, Artichoke, Squash, Carrot, Portobello Mushroom, Red Peppers
Sundried Tomato, Pine Nut and Quinoa Cream Sauce

Quinoa Cakes – Dairy & Gluten Free

Spaghetti Squash, Green Beans in Spiced Red Pepper Sauce

Choice of One Dessert

Traditional New York Style Cheesecake
Chocolate Raspberry Bombe
Devil's Food Cake

\$47.00 Per Guest

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The Royal Grand Package

Package includes: Tray Passed Champagne for first 1/2 hour, Select Three Hors d'oeuvres for First Hour, Freshly Baked Artisan Rolls and Sweet Butter, House Salad One Entrée selection with Chef's Choice of Starch and Vegetable Freshly Brewed Coffee, Assorted Herbal Teas

Hors D'oeuvres (select three)

Mini Maryland Crab Cakes, Remoulade Sauce
Bacon Wrapped Scallops (GF)
Cashew Coconut Chicken Satay, Spiced Orange Marmalade
Roasted Artichoke Bruschetta, Chèvre, Herb Crostini
Crisp Vegetarian Spring Rolls, with Sweet and Sour Dipping Sauce

The RPH Salad

Baby Greens, Artichoke, Cucumber Ribbons,
Grape Tomatoes, Shaved Carrot with Dijon Herb Vinaigrette

Choice of One Entree

Filet & Chicken Chasseur

Petit Filet of Beef, Balsamic Glaze, Cipollini Onion, Forest Mushroom Compote
Pan Seared Chicken Chasseur, Mushroom, Tomato, Onion, Fresh Herbs, White Wine Sauce

Filet & Blackened Grilled Chicken

Petit Filet of Beef, Roasted Onion Compote
Blackened Chicken, Ginger Scallion Sauce

Filet & Salmon

Petit Filet of Beef, Portobello Mushroom Sauce
Pan Seared Salmon, Spinach, White Bean, Pancetta Ragout, Citrus Beurre Blanc

Choice of One Dessert

Dark Chocolate Flourless Decadence Cake
Classic Vanilla Bean Crème Brûlée
Traditional New York Style Cheesecake

\$75.00 Per Guest

Five Hour Standard Package Bar

Priced \$35.00 Per Person Continuous Service

Standard Bar

Pearl Vodka, Beefeater Gin, Don Q Rum, Canadian Club
J & B Scotch, Sauza Agave Silver, Rebel Bourbon, Sailor Jerry's

House Wine

Chardonnay, Sauvignon Blanc, Cabernet, Pinot Noir

Beer Selection

Bud Light, Amstel Light, Labatts Blue, Haacke Beck NA

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale,
Assorted Juice

Premium Bar Upgrade

Absolut, Beefeater, Don Q Rum, Sauza Agave Silver, Jim Beam,
Dewar's, Jack Daniel's, Sailor Jerry Spiced Rum
\$14 Per Guest

Non Alcoholic Options

The Lemonade Stand

Choice of Strawberry Lemonade, Blueberry Lemonade,
Basil Mango Water, Arnold Palmer
\$49 Per Gallon

Sparkling Tropical Fruit Punch

\$48.00 Per Gallon

Additional Information

Hosted Paid Valet with Guest Paying Gratuity
\$6.00 Per Car

Bartender Fees \$125

Hosted Paid Valet Including Gratuity
\$8.00 Per Car

Hosted Bars:
1 per 100 Guests

Coat Check Attendants \$100
1 per 100 Guests

Cash Bars:
1 per 75 Guests

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