



ROYAL PARK HOTEL

EVERY DAY LUXURY

Making Spirits Bright



Holiday Packages

600 East University Drive Rochester, MI 48307

Main (248) 652-2600 • Fax (248) 652-8903

www.royalparkhotel.net



2018 – AAA Four Diamond Award
2018 – Trip Advisor Certificate of Excellence
2018 – World Hotels “Best Experience Creator” Award



Royal Park Holiday Lunch

LUNCH ENTRÉE SELECTIONS

Served with Royal Park House Salad, Fresh Artisan Baked Rolls, Sweet Butter Rosettes, Coffee and Tea

Grilled Thai Salmon \$32

Asian Noodles, Vegetable Stir Fry

Warm Green Lentil, Root Vegetable Salad \$32

Spiced Shrimp, Coconut Tzatziki

Traditional Roasted Turkey \$27

Camembert Gravy,
Honey Roasted Root Vegetables,
Buttery Mashed Red Skin Potatoes

Braised Short Rib \$38

Wild Mushroom Compote, Buttered Yukon's,
Glazed Carrots, Pearl Onion and Green Pea Medley

Quinoa Goat Cheese & Dried Cherry Stuffed Chicken \$30

Herbed Chicken Verjus, Roasted Sweet Potato, Vegetable Medley

Chicken and Leeks \$28

Pan Seared Chicken with Leeks and Mushrooms, served with Honey Roasted Root Vegetable and Sweet Potato Mash

FINALE

Please Make One Selection

Peppermint Mousse

Martini \$6

Pumpkin Cheesecake with Gingerbread Crumb Crust \$6



Rochester Celebration Dinner

DINNER ENTRÉE SELECTIONS

Served with Royal Park House Salad, Fresh Artisan Baked Rolls, Sweet Butter Rosettes, Coffee and Tea

Char-Grilled 6oz Filet of Beef \$48

6 oz. Petite Filet of Beef, Port Wine Sauce,
Herb Roasted Potatoes, Vegetable Medley

Herb Crusted Salmon \$42

Boursin Mashed Potatoes, Sautéed Spinach, Wild
Mushrooms and Dried Cherries

Pan Seared Chicken Breast \$42

Local Otto Farms Chicken Breast with Herbed
Chicken Jus, Apple and Leek Pancake and Buttered
Haricot Vert

Braised Short Rib \$42

Wild Mushroom Compote, Buttered Yukon's, Glazed
Carrots, Pearl Onion and Green Pea Medley

Quinoa Goat Cheese & Dried Cherry Stuffed Chicken \$42

Herbed Chicken Verjus, Roasted Sweet Potato,
Vegetable Medley

FINALE

Please Make One Selection

Chocolate Crème de Menthe Bombe \$8

Warm Apple Blossom with Cinnamon Ice Cream \$8

Butterscotch Crème Brûlée \$8

A minimum of 25 guests is required for all packages.

All prices are subject to a 23% taxable service charge 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.

Sparkle in the Park

PRELUDE

Tray Passed Prosecco Upon Arrival

TRAY PASSED APPETIZERS

Selection of Three

Bacon Wrapped Dates

Stone Fruit and Herbed Goat Cheese Crostini

Fried Onion Cake, Smoked Salmon, Herbed Aioli

Smoked Chicken and Wild Mushroom Phyllo Cup

Crab Cakes, Remoulade, Fried Capers

Crisp Vegetarian Spring Roll, Sweet & Sour Dipping
Sauce

DINNER ENTRÉE

Served with Fresh Artisan Baked Rolls, Sweet Butter Rosettes,

Holiday Salad, Coffee and Tea

*Please Make One Selection***

Char Grilled Petit Filet of Beef* \$75

6 oz. Filet of Beef, Port Wine Sauce,

Roasted Sweet Potatoes, Vegetable Medley

Quinoa Goat Cheese & Dried Cherry Stuffed Chicken \$68

Herbed Chicken Verjus, Roasted Sweet Potato,

Vegetable Medley

Herb Crusted Salmon \$68

Boursin Mashed Potatoes, Sautéed Spinach, Wild

Mushrooms and Dried Cherries

***Choice of Two Entrées for Parties up to 250 Guests Maximum,
\$3 per Guest, Additional*

***Choice of Three Entrées for Parties up to 250 Guests Maximum,
\$4 Per Guest, Additional*

FINALE

Please Make One Selection

Warm Apple Blossom with Cinnamon Ice cream

Chocolate Crème de Menthe Bombe

Butterscotch Crème Brûlée



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Royal Holiday Strolling Buffet

\$52 Per Guest

GRILLED HERB TENDERLOIN CARVING STATION

Assorted Mustards, Creamy Horseradish Sauce, Wild Mushroom, Artisan Dollar Rolls

One Chef Attendant Required Per 75 Guests at Carving Station

\$125 Per Chef Attendant



CHICKEN AND SALAD STATION

Autumn Holiday Salad with Kale, Mixed Greens, Beets, Pine Nuts, Dried Cherries,

Apples, Parmesan Cheese and Poppy Seed Dressing

Chicken Piccata or Chicken Afritada, Roasted Winter Root Vegetables

MAC AND CHEESE STATION

(Choose One)

Creamy Four Cheese

Spinach & Artichoke with Roasted Red Peppers

Buffalo Mac & Cheese

POTTED DESSERT AND COFFEE STATION

Please Select Three Flavors

Pumpkin Cheesecake, Caramel Apple Pie, Chocolate Pecan Pretzel Crunch, Gingerbread and Egg Nog, Winter

Mint Chocolate Chip, Holiday Berry Cobbler

Freshly Brewed Regular, Decaffeinated Coffee and Assorted Herbal Teas with Traditional Accompaniments

Holiday Enhancements

Enhance your holiday celebration with the addition of one or more of the items below



IMPORTED & DOMESTIC CHEESE DISPLAY \$9

Fresh Domestic & International Cheeses, Grapes,

Dried Cranberries, Dried Fruits, Spiced Nuts,

French Baguettes, English Water Crackers

MEZZA STATION \$12

Grilled Vegetables, Assorted Olives, Prosciutto

Wrapped Asparagus, Sliced Salami & Soppressata,

Aged Parmesan, Marinated Manchego, Crusty

Breads, Bread Sticks, Herbed Olive Oil, Balsamic

Vinegar

POTTED SWEET FINALE \$13

Selection of Four Potted Desserts, Assorted Crème

Brûlée, Assorted Christmas Cookies

HOLIDAY A'LA MODE STATION \$14

Selection of three of the following Individual Pies

Pumpkin, Pecan, Apple Cinnamon, Chocolate Silk

with Christmas Mint Accents, Warm Triple Chunk

Brownie with Selection of One Ice Cream:

Peppermint, Chocolate, Eggnog, Vanilla

FESTIVE SWEET TABLE \$16

Assorted Holiday Pastries, Chocolate Mint Cup,

Apple Pie Tarts, Cannoli's, Eclairs, Pumpkin

Cheesecake, Chocolate Dipped Strawberries, Fruit

Tarts, Gingerbread, Eggnog Petit Fours,

Christmas Cookies and Fresh Fruit

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Beverage Selections

Liquor Selections

All Bar Selections Include Liquor, Beer, Wine, Choice of Prosecco or Champagne and Soft Drinks.
Charges are on a per guest basis for continuous bar service.

<u>Premium</u>	<u>Top Shelf</u>	<u>Super Premium</u>
Effen Vodka	Tito's	Grey Goose
Beefeater	Kettle One	Valentine Vodka
Cruzan Rum	Tanqueray	Botanist Gin
Sauza Agave Silver	Bacardi	Bacardi
Jim Beam	1800 Reposado	Patrón Silver
Dewar's	Maker's Mark	Knob Creek Bourbon
Canadian Club	Crown Royal	Knob Creek Rye
Jack Daniel's	Glenfiddich	Glenlivet 12 Year
Sailor Jerry Spiced Rum	Hennessey V5	Remy Martin 1738
	Jack Daniel's	Jack Daniel's
	Sailor Jerry Spiced Rum	Sailor Jerry Spiced Rum

<u>Premium Pricing</u>		<u>Top Shelf Pricing</u>		<u>Super Premium Pricing</u>	
Two Hours	\$29.00	Two Hours	\$32.00	Two Hours	\$35.00
Three Hours	\$35.00	Three Hours	\$39.00	Three Hours	\$41.00
Four Hours	\$42.00	Four Hours	\$45.00	Four Hours	\$47.00
Five Hours	\$48.00	Five Hours	\$50.00	Five Hours	\$54.00

Consumption / Cash Bar Prices

Charges are on a per drink basis.

Premium Brand Cocktails	\$9.00
Top Shelf Brand Cocktails	\$10.00
Super Premium Brand Cocktails	\$11.00
Domestic Beer	\$6.00
Premium Beer	\$7.00
Premium Wine	\$8.00
Soft Drinks	\$4.00
Sparkling Water	\$4.00
Bottled Water	\$4.00
Premium Martini Cocktails	\$11.00
Top Shelf Martini Cocktails	\$14.00
Cordials	\$12.00 & Up



A minimum of 25 guests is required for all packages.

Beverage Selections

Hosted Beer, Wine and Soft Drink Package Bar

Package includes Bottled Beer, Premium Wine, Choice of House Prosecco or House Champagne and Soft Drinks
Charges are on a per person basis for continuous bar service.



Two Hours	\$24.00
Three Hours	\$30.00
Four Hours	\$36.00
Five Hours	\$41.00

Bottled Beer Selections

Bud Light, Amstel Light, Labatt Blue, Stella, Bell's Amber, Haake Beck NA

Premium Wine Selections

10 Span Chardonnay, 10 Span Cabernet, Line 39 Pinot Noir,
New Harbor Sauvignon Blanc

Craft Beer Draft Selections

Half Keg Draft (120 Servings)

Stella Artois	\$425
Griffin Claw IPA	\$475
Atwater Dirty Blonde	\$425
New Holland Oatmeal Stout	\$425
Samuel Adams	\$425
Rochester Mills Royal Park Red	\$425

Signature Craft Cocktails

Elderflower Lemon Drop

Vodka, Gin, St. Germain, House Sour, Lemon Peel

Royal Hawaii

Gold Rum, Light Rum, Fresh Pineapple, Fresh Orange,
Orgeat Syrup, Dark Rum Float

\$175 Per Gallon / Approximately 14-16 Servings Per Gallon

Big Easy Manhattans

Peach and Pecan Infused Bourbon, Simple Syrup, Amaretto Cherry

Seasonal Sangria

Red or White Wine, Infused Seasonal Fruits,
Brandy, Schweppes Ginger Ale

Champagne Toast

House Champagne or Prosecco	\$3.00 per person
Sparkling Pink Moscato	\$4.50 per person

Additional Beverage Information

Bartenders – Hosted

\$150 Per Bartender

One Bartender Required for Every 75 Guests

Bartenders – Cash

\$200.00 Per Bartender

One Bartender Required for Every 75 Guests

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