



ROYAL PARK  
HOTEL

EVERY DAY LUXURY

# Making Spirits Bright

## 2020 HOLIDAY MENU



600 East University Drive Rochester, MI 48307  
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[www.royalparkhotel.net](http://www.royalparkhotel.net)



2019 – AAA Four Diamond Award  
2019 – Worldhotels “Best Experience Creator” Award



# Sparkle in the Park Package

Served with Seasonal House Salad, Fresh Baked Artisan Rolls, Butter Rosettes,  
Freshly Brewed Coffees and Assorted Herbal Teas

## Holiday Cheer

(Select One Tray Passed Cocktail. 1<sup>st</sup> Hour Only)

Holiday Sangria or Cranberry Mule

## Tray Passed Appetizers

(Selection of Three)

- Bacon Wrapped Dates
- Stone Fruit and Herbed Goat Cheese Crostini
- Wild Mushroom and smoked chicken Phyllo Cup
- Crab Cakes with Rémoulade Sauce
- Vegetarian Spring Roll with Sweet & Sour Sauce
- Mini Beef Wellington

## Starch and Vegetable Options

(Select One Starch and One Vegetable)

### Starch

Roasted Sweet Potatoes  
Boursin Whipped Potatoes  
Rosemary Roasted Potatoes  
Dauphinoise Potatoes

### Vegetable

Seasonal Vegetable Medley  
Haricot Verts with Baby Carrot  
Roasted Root Vegetables  
Asparagus with Baby Carrot

## Dessert

(Select One)

Warm Michigan Apple Blossom, Cinnamon Ice Cream  
Pumpkin Cheesecake with Gingerbread Crumb Crust  
Holiday Crème Brûlée  
Fresh Seasonal Fruit Salad  
Flourless Chocolate Bombe with Raspberry Coulis <sup>GF</sup>

## Entrée

(Select One)

### Char Grilled Petit Filet of Beef | \$78

6.oz Petit Filet, Port Wine Sauce, Roasted Sweet Potatoes,  
Seasonal Vegetable Medley  
(Sauce Options: Au Poivre, Café Du Paris Butter, Wild Mushroom Demi)

### Pan Seared Breast of Chicken | \$68

Wild Mushroom Marsala Sauce, Boursin Whipped  
Potatoes, Haricot Verts with Baby Carrot  
(Sauce Options: Piccata, Herbed Chicken Jus)

### Florentine Stuffed Chicken | \$72

Roasted Boneless Breast of Chicken Stuffed with Spinach,  
Cheese and lemon, Herbed Chicken Jus Sauce, Herb  
Roasted Potatoes, Seasonal Vegetable Medley

### House-Prime Braised Beef Short Rib | \$72

Wild Mushroom Demi-Glace, Dauphinoise Potatoes,  
Seasoned Asparagus

### Herb Crusted Atlantic Salmon | \$74

Boursin Whipped Potatoes, Roasted Brussels Sprouts with  
Cherries and Toasted Almonds

### Traditional Roasted Turkey | \$70

Camembert Gravy, House Made Orange Cranberry  
Chutney, Boursin Whipped Potatoes, Seasonal  
Vegetable Medley

### Winter Squash Risotto Cakes <sup>GF | Vegetarian</sup> | \$65

Roasted Sweet Potatoes, Seasonal Vegetable Medley

### Quinoa Fritter <sup>GF | Vegan | DF</sup> | \$65

Red Pepper Coulis, Roasted Root Vegetables,  
Haricot Verts

## Make Your Entrée a Duet

(Select One to Add to the Entrée of Your Choice)

Grilled Shrimp (3) | \$14

4oz Petite Filet | \$22

Pan Seared Chicken | \$11

Four-Cheese Ravioli | \$9

Select Two Entrée **Add \$3** Per Guest | 250 Guest Maximum

Select Three Entrée **Add \$4** Per Guest | 250 Guest Maximum

Entrée Selections Must Be Chosen in Advance. See Your Catering Manager for Details.

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.

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

# Full Bar Package

Package Includes Liquor, Bottled Beer, Premium Wine, Mixers and Soft Drinks

## LIQUOR

### Premium

Absolut Vodka  
Beefeater Gin  
Bacardi Rum  
Corazon Blanco Tequila  
Jim Beam Bourbon  
Dewar's Scotch  
Canadian Club Whiskey  
Jack Daniel's Whiskey  
Captain Morgan Rum

### Top Shelf

Tito's Vodka  
Valentine Vodka  
Tanqueray Gin  
Bacardi Rum  
1800 Reposado Tequila  
Maker's Mark Bourbon  
Crown Royal Whiskey  
Johnnie Walker Black Scotch  
Courvoisier VSOP Cognac  
Jack Daniel's Whiskey  
Captain Morgan Rum

### Super Premium

Grey Goose Vodka  
Cîroc Vodka  
Hendricks Gin  
Bacardi Rum  
Patrón Tequila  
Knob Creek Bourbon  
Glenfiddich 12yr Scotch  
Hennessy VS Cognac  
Jack Daniel's Whiskey  
Captain Morgan Rum  
Bailey's Irish Cream

## Bottled Beer

Corona, Bud Light, Amstel Light, Labatt Blue, Stella, Bell's Two Hearted, N/A Beer

## Premium Wine

10 Span Chardonnay, Avalon Cabernet Sauvignon, Line 39 Pinot Noir, 13 Degrees Celsius Sauvignon Blanc, Bella Serra Moscato, Acinum Prosecco

## Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale

### **Premium Bar**

Two Hours | **\$29**  
Three Hours | **\$35**  
Four Hours | **\$42**  
Five Hours | **\$48**

### **Top Shelf Bar**

Two Hours | **\$32**  
Three Hours | **\$39**  
Four Hours | **\$45**  
Five Hours | **\$50**

### **Super Premium Bar**

Two Hours | **\$35**  
Three Hours | **\$41**  
Four Hours | **\$47**  
Five Hours | **\$54**

### **\$150 Per Bartender (Hosted Bar)**

One Bartender Required for Every 75 Guests

# Beer & Wine Package

Package Includes Bottled Beer, Premium Wine and Soft Drinks

Two Hours | **\$24**

Three Hours | **\$30**

Four Hours | **\$36**

Five Hours | **\$41**

## Bottled Beer

Corona, Bud Light, Amstel Light, Labatt Blue, Stella, Bell's Two Hearted, N/A Beer

## Premium Wine

10 Span Chardonnay, Avalon Cabernet Sauvignon, Line 39 Pinot Noir, 13 Degrees Celsius Sauvignon Blanc, Bella Serra Moscato, Acinum Prosecco

## Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale

## Hosted Bar

(Charges Are On a Per Drink Basis)

Premium Brand Cocktails | **\$9**

Premium Martini Cocktails | **\$11**

Top Shelf Brand Cocktails | **\$10**

Top Shelf Martini Cocktails | **\$14**

Super Premium Brand Cocktails | **\$11**

Super Premium Martini Cocktails | **\$15**

Cordials | **\$12 & Up**

Domestic Bottled Beer | **\$6**

Premium Bottled Beer | **\$7**

Premium Wine by the Glass | **\$8**

Soft Drinks – Pepsi Products | **\$4**

Sparkling Water | **\$4**

Bottled Water | **\$4**

### **\$150 Per Bartender (Hosted Bar)**

One Bartender Required for Every 100 Guests

## Cash Bar

(Charges Are On a Per Drink Basis)

Premium Brand Cocktails | **\$10**

Premium Martini Cocktails | **\$12**

Top Shelf Brand Cocktails | **\$11**

Top Shelf Martini Cocktails | **\$15**

Super Premium Brand Cocktails | **\$12**

Super Premium Martini Cocktails | **\$16**

Cordials | **\$13 & Up**

Domestic Bottled Beer | **\$7**

Premium Bottled Beer | **\$8**

Premium Wine by the Glass | **\$9**

Soft Drinks – Pepsi Products | **\$4**

Sparkling Water | **\$4**

Bottled Water | **\$4**

### **\$150 Per Bartender (Cash Bar)**

One Bartender Required for Every 75 Guests

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.

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