



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

Strolling



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

WORLDHOTELS
where discovery starts

Cold Hors d'Oeuvres

For Display or Tray Passing

All prices per dozen, (2) Dozen Minimum Order

Beef Tartlet, Horseradish Hummus, Tomato Chutney, Arugula Pesto \$42

Brie, Shaved Radish, Basil Aioli, Toasted Baguette \$36

Chicken Caesar Forks – Romaine Hearts, Marinated Grilled Chicken Breast, Grape Tomato \$36 **GF**

Chinese Rice Paper Wrapper, Asian Vegetable Crudit , Pea Tendrils, Yuzu Wasabi Dipping Sauce \$44 **GF VG**

Garden Vegetables Shooter, Spring Dip \$48 **GF VG**

Prosciutto Wrapped Mozzarella, Basil \$41 **GF**

Roasted Tomato Bruschetta, Ch vre, Herb Crostini \$38

Seasonal Vegetable Bruschetta, Organic Gouda, Whole Grain Toast \$38

Sesame Seared Tuna, Daikon Slaw, Honey Soy Drizzle \$50

Shrimp Ceviche Shooter \$51 **GF**

Smoked Chicken Salad, Goug re, Basil Salad \$43

Smoked Salmon Roulade, Wheat Crostini \$44

Spicy Tuna Roll, Wasabi, Pickled Ginger \$72 **GF**

Vegetarian Roll, Wasabi, Pickled Ginger \$62

Watermelon, Feta Cube, Basil, Balsamic Glaze (Seasonal-July, August) \$38

White Cheddar Cheese Cr me Br l e, Caramelized Onion, Rye Bread, Roasted Pears \$38

Hot Hors d'Oeuvres

For Display or Tray Passing

All prices per dozen, (2) Dozen Minimum Order

Applewood Smoked Bacon Wrapped Sea Scallops, Citrus Aioli \$38 **GF**

Asian Glazed Rock Shrimp, Crispy Wonton, Cucumber Kimchi \$44

Baby New Zealand Lamb Chops, Rosemary Balsamic Jus \$74 **GF**

Bacon Wrapped Dates \$40 **GF**

Baked Brie & Pepper Jam Tartlet \$38

Baked Brie, Pear, Almond, Phyllo \$40

Chicken Tempura, Spicy Orange, Black Sesame Glaze \$36

Coconut Shrimp, Thai Chili Sauce \$54

Cashew Coconut Chicken Satay, Spiced Orange Marmalade \$38

Creamy Wild Mushroom and Smoked Chicken Phyllo Cup \$40

Crisp Vegetarian Spring Roll, Sweet and Sour Dipping Sauce \$38

Mini Maryland Crab Cakes, Rémooulade Sauce \$41

Mini Pulled Pork Taco, Cilantro, Queso Fresco \$48

Smoked Chicken and Black Bean Phyllo Cup, Poblano Cream \$39

Spinach and Feta Spanakopita \$36

Sticky Pork Lollipop, Housemade Spicy Mango Ketchup \$43 **GF**

Vegetarian Potstickers, Dragon Sauce \$44

Specialty Display Stations

Imported and Domestic Cheese Display

Michigan Artisan and International Cheeses,
Berries, Grapes, French Baguettes, Assorted Crackers

\$8 Per Guest

Artisan Cheese Display

Michigan Artisan Cheeses, Grapes, Seasonal Fresh Fruits,
Spiced Nuts, Artisan Breads, Baguettes, Crackers

\$14 Per Guest

Mezza Display

Grilled Vegetables, Assorted Olives,
Prosciutto Wrapped Asparagus, Sliced Salami and Soppressata,
Aged Parmesan and Marinated Manchego Cheese,
Crusty Breads and Bread Sticks,
Herbed Olive Oil and Balsamic Vinegar

\$10 Per Guest

Lettuce Wrap Display

Thai Chicken, Thai Beef
Asian Cucumber Salad, Red Cabbage Slaw, Sesame
Carrot Salad, Crispy Rice Noodles, Chopped Peanuts,
Thai Chili, Yuzu Dressing, Hoisin

\$16 Per Guest

Garden Vegetable Crudité's Display

Tricolor Peppers, Carrots, Celery, English Cucumbers, Grilled Asparagus,
Assorted Baby Tomatoes, Broccoli, Cauliflower, Zucchini, Squash,
Cusabi Dressing, Herbed Ranch Dressing

\$6 Per Guest

Mediterranean Display

Fattoush, Baba Ghanoush,
Hummus, Roasted Tomato Hummus,
Soft Pita Triangles, Crisp Pita Chips, Crusty Breads,
Tomato, Feta, Black Olive Salad, Green Lentils, Chickpeas,
Roasted Beet Salad, Assorted Olives, Vidalia Onions, Carrots

\$12 Per Guest

Antipasti Display

Fresh Herb Grilled Portobello Mushroom, Zucchini,
Summer Squash, Asparagus, Red Onions,
Sliced Prosciutto di Parma, Soppressata, Salami, Roasted Red
and Yellow Pepper Salad, Garlic Cloves, Capers, Fresh
Mozzarella, Basil Roasted Tomatoes, Ripened Melon Slices,
Variety of Marinated Olives, Grilled Crostini, Hearth Baked
Breads, Olive Oils, Balsamic Vinegars

\$18 Per Guest

A Minimum of 40 Guests Applies for All Reception Stations

1.5 Hours Maximum Service Time

Strolling Stations

French Fry Station-Choose 2

Crispy Golden Regular-Cut, Tater Tots,
Waffle and Side Winder Fries,
Served with a Selection of Any Three Sauces:
Sriracha Mayo, Ranch Dressing, Wasabi Mayo,
Mango Ketchup and Sweet Thai Chili Sauce
\$7 Per Guest

Add Chili and Cheese Sauce
\$3 per guest

Canadian Poutine Station

Crispy Regular Cut Fries, Cheese Curds, Chicken Gravy
\$8 Per Guest

Soup and Salad Station

Tomato Basil Bisque, Cream of Chicken Wild Rice
Organic Greens with Seasonal Selection
of Garden Fresh Toppings
Poppy Seed and Ranch Dressings
Sliced Baguette, Crostini
\$12 Per Guest/40 Guest Minimum

Slider Station

Selection of Two - \$10 Per Guest
Selection of Three - \$14 Per Guest
40 Guest Minimum
40 Minutes of Service Maximum

Southerner

Buttermilk Biscuits, Fried Chicken Breast Cutlet, Pickle Chip

Carolina

Pulled Pork, Coleslaw, Pickle Chip, Fried Onion Straws,
BBQ Sauce, Carolina Mustard Sauce

Ja'makin Me Hungry

Jerk Chicken Breast, Pepper Jack Cheese, Pineapple Salsa

Caprese

Toasted Baguette, Vine Ripened Tomato, Fresh Mozzarella,
Balsamic Vinaigrette Reduction

Ocean

Crab Cake, Tomato, Lettuce, Lemon Tartar Sauce

Gourmet Mac and Cheese Station-Choose 3

Artisan Herbed Mac and Cheese

Smoked Chicken Carbonara Mac and Cheese

White Cheddar, Spinach and Bacon Mac and Cheese

Buffalo Chicken Mac and Cheese

BBQ Brisket Mac and Cheese

Cajun Chicken and Shrimp Bowtie

\$12 Per Guest/40 Guest Minimum

Sushi Display*

Vegetable Roll, California Roll, Smoked Eel Roll,
Spicy Tuna Roll, Nigiri, Sashimi,
Wasabi, Pickled Ginger, Soy Sauce, Chop Sticks
\$6 Per Piece / 100 Piece Minimum

Thanksgiving Day

Roasted Turkey, Stuffing, Cranberry Sauce

All-American

Hamburger Patty, Sautéed Onions,
American Cheese, Pickle Chip

Reuben

Corned Beef, Swiss Cheese, Sauerkraut, Russian Dressing

Veg-Head

Mini Pita Bread, Black Bean Burger,
Guacamole, Micro Greens

Greek

Lamb Burger, Feta, Greek Olive Tapenade,
Tomato, Lemon Dressed Micro Greens

Culinarian

Pasta Station

Penne, Farfalle, Tortellini,
Basil Marinara, Parmesan Alfredo, Palomino, Pesto,
Forest Mushrooms, Garden Vegetable Garnishes,
Italian Garlic Bread, Focaccia, Olive Oil, Parmigiano-Reggiano
\$12 Per Guest / \$125 Chef Attendant Fee
Add Chicken, Shrimp or Italian Sausage
\$6 Per Guest Each

Asian Stir Fry

Chicken, Shrimp, Pea Pods, Bamboo Shoots, Scallions,
Water Chestnuts, Mushrooms, Bean Sprouts, Cashews,
Mixed Vegetables, Ginger Fried Rice, Hoisin Sauce,
Soy Sauce, Teriyaki Sauce, Sesame Oil
\$14 Per Guest / \$125 Chef Attendant Fee

Whole Roasted Tenderloin of Beef*

Assorted Mustards, Creamy Horseradish Sauce,
Wild Mushroom, Béarnaise Sauce,
Hearth Baked Sourdough Rolls
\$21 Per Guest

Whole Turkey

Sage Rubbed, Slow Roasted Turkey,
Assorted Mustards, Cranberry Cherry Chutney,
Giblet Gravy, Silver Dollar Rolls
\$11 Per Guest

Rack of Lamb Provencal*

Mustard, Herb Crumb Crusted Rack of Lamb,
Roasted Garlic Balsamic Jus
\$38 Per Rack

Baked Virginia Ham

Cider Mustard Glaze,
Sweet and Spicy Mustards, Warm Biscuits
\$11 Per Guest

Mashed Potato Station

Idaho, Yukon Gold and Sweet Potato Mash,
Whipped Butter, Wisconsin Cheddar, Goat Cheese Crumbles,
Bacon, Sour Cream, Chives, Caramelized Onions, Brown Sugar
\$9 Per Guest / Served in Martini Glasses

Carver Deli Station

Kosher Style All Beef Vienna Salami
Deli Style Peppered Pastrami
Sliced Corned Beef
Assorted Breads, Toast Points
Sweet, Hot, and Regular Mustards, Russian Dressing
Pick 1: \$14 Per Guest
Pick 2: \$18 Per Guest
Pick 3: \$22 Per Guest
\$125 Chef Attendant Fee

Salmon En Croute*

Pastry Wrapped Salmon Fillet,
Asparagus Chive Mousse
\$14 Per Guest

Sesame Seared Tuna*

Rare Seared Ahi Tuna, Hoisin Glaze,
Wasabi Cucumber Sauce, Cucumber Salad
\$18 Per Guest

Steamship Round of Beef*

Certified Angus Beef,
Assorted Mustards, Creamy Horseradish Sauce,
Rosemary Au Jus, Silver Dollar Rolls
75 Guest Minimum
\$12 Per Guest

One Culinarian Attendant Required Per 75 Guests at Reception Stations
\$125 Per Chef Attendant

A Minimum of 40 Guests Applies for All Reception Stations

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.

Royal Park Food Truck

Breakfast Burrito

Pulled Pork Shoulder, Fluffy Scrambled Eggs,
Cotija Queso, Sour Cream Ranchero Sauce,
Served with Chips and Salsa
\$7 Per Person

Asian Steak Taco

Marinated Hanger Steak, Cilantro, Slaw, Crispy Noodles, Chipotle Aioli,
Served with Chips and Salsa
\$9 Per Person

All American Sliders

Ketchup, Mustard, Onions, American Cheese, Pickles,
Served with Kettle Chips and Ranch Dressing
\$8 Per Person

Pulled Pork Sliders

Slow Roasted Pork, Crazy Slaw, Housemade BBQ Sauce,
Served with Kettle Chips and Ranch Dressing
\$8 Per Person

Detroit Dog

Chili Sauce, Onions, Shredded Cheese,
Served with Kettle Chips and Ranch Dressing
\$8 Per Person

Chicago Style Dog

Tomatoes, Onions, Sport Peppers, Celery Salt, Pickles,
Served with Kettle Chips and Ranch Dressing
\$8 Per Person

A Minimum of 40 Guests Applies for All Reception Stations
1.5 Hours Maximum Service Time
1 Culinarian Attendant Required Per 40 Guests at \$100 Each

Sweet Endings

Sweet Treats

Sliced Seasonal Fruit, Mini Pastries, Chocolate Covered Strawberries & Chef's Choice (2) Flavors of Potted Desserts
\$14 Per Person

Sweet Finale

Fresh Fruit and Seasonal Berries Display
Assorted Miniature Pastries, Cannoli's, Brownies, Cookies and Crème Brûlée
White and Dark Chocolate Mini Mousse Martinis
Truffles, Brittle Toffee, Biscotti, Lemon Panna Cotta and Classic Tiramisu
\$17 Per Guest / 100 Guests Minimum

Royal Grand Finale

Fresh Fruit and Seasonal Berries Display
Assorted Miniature Pastries, Cannoli's, Cookies, Brownies and Crème Brûlée
White and Dark Chocolate Mousse Martinis
White Chocolate Bread Pudding with Crème Anglaise
Chocolate Dipped Tuxedo Strawberries
Assorted Chocolate Truffles

Select Five of the Following Assorted Cakes, Tarts and Cheesecakes:

Cakes

Red Velvet, Chocolate Ganache, Black Forest, German Chocolate, Lemon Sponge, Strawberry,
Orange Dreamsicle, Coconut Dream, Raspberry Mousse Crunch, Lemon Blackberry,
Strawberry Pistachio, Bumpy, Chocolate Hazelnut, Chocolate Flourless

Tarts

Key Lime, Mixed Fruit, Lemon Meringue, Peanut Butter

Cheesecakes

Strawberry, Apple, Blueberry, Cherry, Brownie, Seasonal

\$22 Per Guest / 100 Guests Minimum

Crème Brûlée Station

Select Four of the Following:

Milk Chocolate with Sea Salt Caramel
Orange Dreamsicle with White Chocolate Pearls
Lemon Meringue
Vanilla with Fruit, Fresh Whipped Cream
Rockin' Raspberry with Chocolate Crémeux,
Chocolate Strudel,
Caramel Apple with Housemade Apple Pie Filling, Whipped Cream
\$8 Per Guest / 25 Guest Minimum

Cream Puff Station

Cream Puff Pastries, Ray's Vanilla Ice Cream, Sanders Hot Fudge and
Caramel Sauce, Strawberry Sauce, Whipped Cream, Chocolate
Shavings, Peanuts, Assorted Candies, Sprinkles
\$9 Per Guest / 25 Guest Minimum

Shortcake Bar

Served with Whipped Cream and Berry Garnish
Select Three Flavors: Chocolate Pound Cake, Sweet Biscuits,
Angel Food Cake, Lemon Pound Cake
Toppings: Strawberry Sauce, Mixed Berry Sauce, Lemon Curd
\$9 Per Guest / 25 Guest Minimum

Brownie and Pie A La Mode Station

Warm Triple Chocolate Chunk Brownie,
Warm Individual Cherry, Apple and Blueberry Housemade Pies,
Ray's French Vanilla Ice Cream, Caramel, Chocolate Sauce,
Fresh Whipped Cream
\$12 Per Guest / 50 Guest Minimum

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Sweet Endings

Ice Cream Sundae Station

Ray's French Vanilla and Chocolate Ice Creams with
Chocolate Shavings, Peanuts, Pecans, Sprinkles, M&Ms,
Snickers, Chopped Oreos, Maraschino Cherries,
Whipped Cream, Strawberry Topping,
Saunders Hot Fudge and Caramel Sauces
\$10 Per Guest / 50 Guests Minimum
*Attendant Included

Gelato Bar

Coffee, Chocolate, Vanilla and Caramel Gelato,
Fresh Berries, Caramelized Nuts,
Chocolate and Raspberry Sauces, Fresh Whipped Cream
\$13 Per Guest / 50 Guest Minimum
*Attendant Included

Potted Dessert Bar

Mini Mason Jar Confections
Selection of 3:
Coconut Cream, Lemon Meringue, Cheesecake (Blueberry, Cherry or Strawberry), Banana Cream, Key Lime, Baked Apple,
Cherry or Mixed Berry, Chocolate Silk, Chocolate Salted Caramel, Malted Caramel Mousse with Praline Pretzel Crust
\$12 Per Guest / 25 Guest Minimum
*Attendant Included
Each Additional Flavor \$2 Per Person

Bananas Foster Station

Fresh Sliced Bananas, Caramelized Butter, Brown Sugar,
Flambéed in Spiced Rum, Banana Liqueur,
French Vanilla Ice Cream
\$10 Per Guest / 50 Guests Minimum
\$125 Culinarian Fee

Cherries Jubilee Station

Dark Cherries Flambéed with Butter, Sugar, Vanilla,
Cherry Liqueur, Grand Marnier,
French Vanilla Ice Cream
\$10 Per Guest / 50 Guest Minimum
\$125 Culinarian Fee

Dessert Enhancements – Minimum (2) Dozen Order

Cheesecake Lollipops	\$38 Per Dozen
Micro Ice Cream Cones – Raspberry Sorbet, Vanilla, Mint Chocolate Chip	\$26 Per Dozen
Housemade Macaroons	\$42 Per Dozen
Mini Chocolate Lava Cake with White Truffle Center	\$42 Per Dozen
Custom Cupcakes (Miniature and Regular)	\$42 and \$26 Per Dozen
Monogrammed Sugar Cookies	\$5 Per Cookie
Mini Crème Brûlée	\$4 Each
Ice Cream in Chocolate Cup	\$5 Each
Chocolate Dipped Strawberry	\$4 Each
Cake Plate with Raspberry Sauce and Writing on the Rim	\$4 Each Per Guest
Add Whipped Cream and Berries	\$3 Per Guest

Royal Coffee Station

Regular and Decaffeinated Coffee,
Flavored Syrups, Cinnamon,
Candied Lemon Zest, Whipped Cream,
Chocolate Shavings, Sugar Swizzle Sticks
\$8 Per Guest

Coffee Station Enhancement

Cordials – Choice of (1)

Frangelico, Sambuca, Baileys, Amaretto, Kahlúa, Godiva
\$4 Additional Per Guest to Royal Coffee Station Price Point
(Attendant Required \$75.00)

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.

Premium

Effen Vodka
Beefeater
Cruzan Rum
Sauza Agave Silver
Jim Beam
Dewar's
Jack Daniel's
Sailor Jerry Spiced Rum

Top Shelf

Tito's
Kettle One
Bacardi
1800 Reposado
Maker's Mark
Crown Royal
Glenfiddich
Tanqueray
Hennessy V5
Jack Daniel's
Sailor Jerry Spiced Rum

Super Premium

Grey Goose
Valentine Vodka
Botanist Gin
Bacardi
Patrón Silver
Knob Creek Bourbon
Knob Creek Rye
Glenlivet 12 Year
Remy Martin 1738
Jack Daniel's
Sailor Jerry Spiced Rum

Premium Pricing

Two Hours \$29.00
Three Hours \$35.00
Four Hours \$42.00
Five Hours \$48.00

Top Shelf Pricing

Two Hours \$32.00
Three Hours \$39.00
Four Hours \$45.00
Five Hours \$50.00

Super Premium Pricing

Two Hours \$35.00
Three Hours \$41.00
Four Hours \$47.00
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
Standard Wine \$8.00
Soft Drinks \$4.00
Sparkling Water \$4.00
Royal Park Bottled Water \$4.00
Premium Martini Cocktails \$11.00
Top Shelf Martini Cocktails \$14.00
Cordials \$12.00 & Up

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, Haake Beck NA, Bell's Amber

Standard 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 Churry

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