



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](http://www.royalparkhotel.net)

*Wedding Menu*

*The Beginning of Happily Ever After*



2016 – AAA Four Diamond Award (10th Consecutive Year)  
2015 – WeddingWire Couples' Choice Award  
2015 – Catering Professional of the Year, Awarded to Kathleen Reid – Detroit NACE Chapter  
2014 – Best in Stay Elite – Orbitz.com  
2014 – Trip Advisor Certificate of Excellence



# Evening Reception

## One Hour Butler Hors d'Oeuvre Reception

### **Selection of Three**

**(Based on 4-5 pieces per guest)**

Roasted Tomato Bruschetta, Chèvre, Herb Crostini  
Smoked Salmon Roulade, Wheat Crostini  
Crisp Vegetarian Spring Roll, Sweet and Sour Dipping Sauce  
Brie, Shaved Radish, Basil Aioli, Toasted Baguette  
Chicken Tempura, Spicy Orange, Black Sesame Glaze  
Spinach and Feta Spanakopita  
Smoked Chicken Salad, Gougère, Basil Salad  
\$14 per guest

### **Selection of Five**

**(Based on 6-7 pieces per guest)**

Baked Brie, Pear, Almond Phyllo  
Watermelon, Feta Cube, Basil, Balsamic Glaze  
Coconut Shrimp, Thai Chili Sauce  
Asian Glazed Rock Shrimp, Crispy Wonton, Cucumber Kimchi  
Chicken Caesar Forks  
Seasonal Vegetable Bruschetta, Organic Gouda, Whole Grain Toast  
Bacon Wrapped Dates  
Mini Pulled Pork Taco, Cilantro, Queso Fresco  
\$16 per guest

### **Selection of Five Premiums**

**(Based on 6-7 pieces per guest)**

Applewood Smoked Bacon Wrapped Sea Scallops, Citrus Aioli  
Sesame Seared Tuna, Daikon Slaw, Honey Soy Drizzle  
Coconut Shrimp, Thai Chili Sauce  
Cashew Coconut Chicken Satay, Spiced Orange Marmalade  
Mini Pulled Pork Taco, Cilantro, Queso Fresco  
Mini Maryland Crab Cakes, Rémoulade Sauce  
Chinese Rice Paper Wrapper, Asian Vegetable Crudité, Pea Tendrils, Yuzu Wasabi Dipping Sauce  
Beef Tartlet, Horseradish Hummus, Tomato Chutney, Arugula Pesto  
\$18 per guest

### Salad Selections (Choice of One)

**Served with Fresh Baked Artisan Rolls and Butter Florets**

#### **The RPH**

Baby Greens, Artichoke, English Cucumber Ribbon,  
Grape Tomatoes, Shaved Carrots, Dijon Herb Vinaigrette  
(Included with Dinner Entrée)

#### **Royal Park Caesar**

Crisp Romaine, Grape Tomatoes, Shaved Parmesan Cheese,  
Herbed Crostini, Caesar Dressing  
(Included with Dinner Entrée)

#### **Berry Bibb**

Tender Hydro Bibb, Fresh Seasonal Berries, Dried Cherries,  
Spiced Pecans, Cherry Balsamic Vinaigrette  
\$6 Per Guest

#### **Arugula Salad**

Arugula, Red Wine Pickled Onions, Goat Cheese,  
Preserved Lemon Vinaigrette  
\$5 Per Guest

#### **Heirloom Golden Beet**

Roasted Golden Beets, Goat Cheese Crouton, Spiced Pecans,  
Garden Field Greens, Cherry Balsamic Vinaigrette  
\$7 Per Guest

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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.

# Evening Reception

## Entrée Selections (Choice of One)

Served with RPH Salad or Caesar Salad, Artisan Rolls, Butter Rosettes,

Entrée with Starch and Vegetable, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

Please see your catering manager for pricing and guidelines in offering multiple entrée selections.

### **Filet and Chicken\***

Petit Filet of Beef, Balsamic Glaze  
Cipollini Onion, Forest Mushroom Compote,  
Pan Seared Chicken Chasseur, Mushroom, Tomato, Onion,  
Fresh Herbs, White Wine Sauce  
\$52 Per Guest

### **Chicken & Salmon**

Asian Brined Chicken, Radish and Scallion Slaw,  
Salmon, Bulgogi Mango Ginger Butter, Baby Bok Choy,  
Local Shitake Mushrooms  
\$50 Per Guest

### **Filet and Michigan Chicken\***

Petit Filet of Beef, Roasted Onion Compote,  
Roasted Chicken Breast Stuffed with Michigan Greens,  
Caciocavallo Cheese, Onion, Michigan Apple Demi-Glace  
\$54 Per Guest

### **Filet and Scallop Pinwheel\***

Petit Filet of Beef, Port Wine Sauce,  
Shrimp and Scallop Pinwheel, Herbed Crab Sauce  
\$59 Per Guest

### **Filet and Ravioli\***

Petit Filet of Beef, Balsamic Demi-Glace,  
Cipollini Onion Compote, Wild Mushroom Ravioli,  
Herbed Cream Sauce  
\$51 Per Guest

### **Char-Grilled 8oz Filet of Beef\***

Brown Ale Cheddar, Tobacco Onions, Au Poivre  
\$58 Per Guest

### **Pan Seared Red Fish**

Parsnip Puree, Caper Herb Compound Butter  
\$48 Per Guest

### **Filet and Shrimp\***

Petit Filet of Beef, Au Poivre,  
Grilled Shrimp, Garlic Herb Lemon Butter  
\$56 Per Guest

### **Filet and Salmon\***

Petit Filet of Beef, Cremini Mushroom Sauce,  
Pan Seared Salmon, Spinach, White Bean and Pancetta Ragout,  
Citrus Beurre Blanc  
\$55 Per Guest

### **Bistro Steak and Chicken\***

Sirloin Bistro Steak, Cipollini Onion Compote  
Crisp Chicken, Roasted Corn Chowder, Herbed Gnocchi  
(Chef Recommends Maximum of Medium Temperature)  
\$49 Per Guest

### **Filet and Branzino**

Petit Filet of Beef, Bordelaise Sauce,  
Mediterranean Sea Bass, Fresh Herbs, Preserved Lemon Au Jus  
(Under 200 guests)  
\$58 Per Guest

### **Surf and Turf\***

6 oz. Petite Filet of Beef, Wild Mushroom Bordelaise Sauce,  
Cold Water Lobster Tail, Citrus Beurre Blanc  
Market Price Per Guest

### **Chicken Wellington**

Chicken and Forest Mushroom Filled Puff Pastry,  
Port Wine Demi-Glace  
\$46 Per Guest

### **Pesto Roasted Salmon**

Pesto Crusted Atlantic Salmon,  
Citrus Butter Sauce  
\$42 Per Guest

### **Parmesan Crusted Breast of Chicken**

Topped with Mozzarella Cheese, Crisp Prosciutto, Roasted Roma Tomato, Basil Madeira Reduction  
\$42 Per Guest

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# Friday & Sunday Evening Packages

## Cheese and Crudités Reception (Included in Entrée Pricing)

Chef's Cheese Board, Gourmet Crackers, Sliced Baguette, Accompanying Green Grocer Fresh Cut Vegetables, Spring Dip

## The RPH Salad (Included in Entrée Pricing)

Baby Greens, Artichokes, English Cucumber Ribbon, Grape Tomatoes, Shaved Carrots, Dijon Herb Vinaigrette  
Served with Fresh Baked Artisan Rolls, Butter Rosettes

## Entrée Selections (Choice of One)

**Entrée Served with Starch and Vegetable, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas**

Please see your catering manager for pricing and guidelines in offering multiple entrée selections.

### **Filet and Chicken\***

Petit Filet of Beef, Balsamic Glaze Cipollini Onion, Forest Mushroom Compote,  
Panko Breaded Chicken with Orange Scallion & Ginger Butter Sauce  
\$58 Per Guest

### **Filet and Salmon\***

Petit Filet of Beef, Cremini Mushroom Sauce,  
Pan Seared Salmon, Spinach, White Bean and Pancetta Ragout, Citrus Beurre Blanc  
\$57 Per Guest

### **Bistro Steak and Chicken\***

Sirloin Bistro Steak, Cipollini Onion Compote, Crisp Chicken, Roasted Corn Chowder, Herbed Gnocchi  
(Chef Recommends Maximum of Medium Temperature)  
\$50 Per Guest

### **Chicken Rochester**

Roasted Boneless Chicken Breast Filled with Spinach Florentine, Tarragon Mushroom Sauce  
\$48 Per Guest

### **Lemon Artichoke Chicken**

Roasted Boneless Chicken Breast Filled with Goat Cheese, Artichoke, Lemon Zest, with Champagne Herb Cream  
\$48 Per Guest

## Five Hour Continuous Standard Bar Package

### **Standard Liquor**

Ultimate Vodka, Beefeater Gin, Cruzan Rum,  
Dewar's, Sauza Agave Silver, Jim Beam,  
Seagram's 7 Whiskey, Sailor Jerry Spiced Rum

### **House Wine**

Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, Pinot Noir

### **Beer Selection**

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

### **Soft Drinks**

Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale

\$35 Per Guest

## Premium Bar Upgrade

See Beverage Menu for Available Selections

## Bartenders – Hosted or Cash Bar

\$150 Per Bartender - One required for every 75 guests

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# Stratford Soiree

This is an all-inclusive package for the Wedding Couple and up to 18 guests in the Stratford Room. Package includes room setup, banquet chairs and choice of captain's table or round tables, ivory floor length damask table linens, napkins, votive candles, silverware, glassware and china. Price includes tax and service fee. Additional guests may be added for \$85 per person, plus tax and service fee. Maximum guest count may not exceed 30 guests, including Wedding Couple.

## Tray Passed Hors d'Oeuvres and Champagne

### **Selection of Three**

**(Based on 4-5 pieces per guest)**

Roasted Tomato Bruschetta, Chèvre, Herb Crostini  
Smoked Salmon Roulade, Wheat Crostini  
Crisp Vegetarian Spring Roll, Sweet and Sour Dipping Sauce  
Brie, Shaved Radish, Basil Aioli, Toasted Baguette  
Spinach and Feta Spanakopita  
Chicken Tempura, Spicy Orange, Black Sesame Glaze

### **Tray Passed Champagne**

House Champagne or Prosecco

## Dinner Service

**Served with RPH Salad, Fresh Baked Artisan Rolls, Butter Florets, Intermezzo Course,  
Freshly Brewed Regular and Decaffeinated Coffee**

### **Filet and Chicken\***

Petit Filet of Beef, Balsamic Glaze, Cipollini Onion, Forest Mushroom Compote,  
Panko Breaded Chicken with Orange Scallion & Ginger Butter Sauce  
Chef's Selection of Starch and Vegetable

## Bar Service

\$150 Bar Setup and Attendant Fee  
Beverage Selection Pricing Applies. Refer to page 10.

## Wine Pour with Dinner

(Based on Two Glasses Per Guest)

House Selected Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, Pinot Noir

## Cake Cutting

Fee Included

**\$2,250 All Inclusive For Up to 20 Guests (Including Wedding Couple)**

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# Sweet Endings

## Sweet Treats

Sliced Seasonal Fruit, Assorted Miniature Pastries, Chocolate Covered Strawberries & Selection of (2) Potted Desserts  
\$14 Per Person / 25 Guest Minimum

## 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 Guest 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 Guest 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

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

Triple Espresso, 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 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 – (2) Dozen Minimum 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)	\$26 and \$42 Per Dozen
Monogrammed Sugar Cookies	\$4 Per Cookie
Mini Crème Brûlée	\$5 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
Cake Plate 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 \$125.00)

# Late Night Indulgence

## **Gourmet Mac and Cheese Station\*\***

**(Choose Two)**

Artisan Herbed Mac and Cheese, Smoked Chicken Carbonara  
Mac and Cheese, Buffalo Chicken Mac and Cheese,  
BBQ Brisket Mac and Cheese  
\$9 Per Guest

## **Coney Station\*\***

Coney Island Style Beef Dogs Served with Chili, Onions,  
Mustard, Housemade Kettle Chips and Ranch Dressing  
\$8 Per Guest

## **Late Night Pizza Station**

Hand Tossed Gourmet Pizzas- Selection of Two  
See Your Catering Manager for Options  
\$7 Per Guest

## **Canadian Poutine Station\*\***

Crispy Golden French Fries, Cheese Curds, Chicken Gravy  
\$8 Per Guest

## **Slider Station**

Mini Slider – All Beef  
Served with Housemade Kettle Chips and Ranch Dressing  
\$8 Per Guest

## **Nobody Leaves Hungry! Big Sub**

Served with Housemade Kettle Chips and Ranch Dressing  
\$250 Per Sub (35 Servings)

## **Mini Grilled Cheese and Tomato Shooters**

A Classic Golden Grilled Cheese with Tomato Soup  
\$38 Per Dozen

## **French Fry Station\*\***

**(Choose Two French Fry Options)**

Crispy Golden Regular-Cut, Tater Tots,  
Waffle or Side Winder Fries,  
Served with a Selection of 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

\*\*1 Server Attendant Required per 40 Guests at \$75 Each\*\*



# 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 Required Per 40 Guests at \$100 Each

# 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	Barcardi	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 VS	Hennessey VS
	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

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# 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, Bells 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

# Additional Information

Royal Park Hotel requires a food and beverage minimum investment for all spaces reserved.  
Please see your Catering Manager for details.

Room Rental Fees include chinaware, glassware, silverware, set-up/breakdown, floor-length ivory damask table linen, guest tables and chairs, cake table and additional table linen & skirting, custom dance floor and standard bar set-up. The Royal Park Hotel offers designer table linens, napkins and chair covers in various colors, textures and fabrics for an additional charge. Delivery fees may apply. Please check with your Catering Manager.

## Room Rental Pricing

Ceremony in Conservatory or Park Pavilion (Two Hour Rental) – Reception Onsite	\$1,000
Ceremony in Conservatory or Park Pavilion (Two Hour Rental) – Reception Offsite	\$3,500
Reception in Grand Ballroom – Sections E & F – Terrace Side (Six Hour Rental)	\$3,000
Reception in Grand Ballroom – Sections ABC & D – Creek Side (Six Hour Rental)	\$2,000

## Add-Ons

Cake Cutting Fee	\$3.00 Per Person
Royal Park Signature Chair Cover (installed)	\$4.50 Per Chair
Chivari Chair Rental (with basic pad)	\$8.00 Per Chair
Chivari Chair Transfer Fee From Conservatory	\$250.00
Chivari Chair Transfer Fee From Park Pavilion	\$300.00
Hosted Bar Attendant Fee (one attendant per 75 guests)	\$150.00 Per Attendant
Cash Bar Attendant Fee (one attendant per 75 guests)	\$200.00 Per Attendant
Additional Bar Set-up Fee	\$5.00 Per Person
Coat Check Attendant Fee (one attendant per 100 guests)	\$125.00 Per Attendant
Host Paid Valet with guest paying gratuity (minimums apply)	\$6.00 Per Car
Hosted Valet including gratuity (minimums apply)	\$8.00 Per Car
Band Staging – 12' x 24'	\$300.00
Head Table Risers	\$150.00
Grand Piano Rental	\$300.00
Electronic Keyboard	\$100.00
Children's Meal (Ages 12 and under)	\$19 Per Person
Soda & Juice Bar (Five hours)	\$17 Per Person
Inventory Set Up Fee	\$50.00 Per Hour Per Attendant

Royal Park Hotel can arrange to set out reception inventory items at an additional charge. Please see your Catering Manager for details.  
Royal Park Hotel is not responsible for decorations requiring assembly.

# Additional Information

## Food & Beverage Policies

Menu creations are unique to each event and are inspired by the Reception, Dinner, Dessert and Beverage Menus. We welcome the opportunity to custom design any special menu in addition to our printed selections.

All food and beverage items purchased or consumed by your attendees at the Hotel must be supplied and prepared by the Hotel with the exception of a special occasion cake only. Cake Service must be provided by a licensed Bakery and a Health Certificate may be requested. No food or beverage can be brought into the hotel by patrons or attendees.

The sale and service of alcoholic beverages are regulated by State and City Codes. As a licensee, the hotel is responsible for the administration of these regulations. The Hotel reserves the right to refuse bar service to any person who appears to be intoxicated or does not have valid identification.

Specific menu selections must be made four (4) weeks prior to the function. All food, beverage and services are subject to a twenty three-percent (23%) taxable service fee, plus six-percent (6%) sales tax.

Final Guaranteed Attendance must be provided fourteen (14) days prior to your event date. Final Payment is due ten (10) days prior to your event.

## Menu Tasting

The Royal Park Hotel will conduct a menu tasting for up to four people when the Ballroom is booked for an event with a food and beverage minimum of \$20,000. If your event does not meet these criteria and you request a menu tasting, your selections will be billed at regular menu pricing. Tastings are scheduled by your Catering Manager and by appointment only.

## Overnight Guest Room Accommodations

Your Catering Sales Manager can assist you with setting up a room block with guest room rates for your event. Ask about our accommodations for the Bride and Groom on the evening of the wedding.

Extensions prior to or past the event dates are subject to room and rate availability. Additional Charges apply for Double Rooms. All rates are subject to an applicable room tax of 9.5% and are subject to change. The Hotel should receive all reservations no later than 30 days prior to event date.

**Check in is 4:00 p.m. and check out is 12:00 noon. Early check-ins are not guaranteed. Additional charges may apply.**



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