



ROYAL PARK
HOTEL
EVERY DAY LUXURY

Making Spirits Bright

2022 HOLIDAY MENU



600 East University Drive Rochester, MI 48307
Phone (248) 652-2600 • Fax (248) 652-8903
www.royalparkhotel.net



2022 – AAA Four Diamond Award
2020 – Worldhotels “Best Experience Creator” Award

WORLDHOTELS™
Elite

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. 1st Hour Only)

Holiday Sangria or Cranberry Mule

Tray Passed Appetizers

(Selection of Three)

- Coconut Shrimp with Sweet Chili Dipping Sauce
- Stone Fruit and Herbed Goat Cheese Crostini
- Wild Mushroom and smoked chicken Phyllo Cup
- Crab Cakes with Rémoûlade 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

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 Served With
Cinnamon Ice Cream & Salted Caramel

Pumpkin Cheesecake with Gingerbread Crumb Crust

Holiday Crème Brûlée, Cranberry-Orange Biscotti

Entrée

(Select One)

Char Grilled Petit Filet of Beef 85

6oz 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 76

Wild Mushroom Marsala Sauce, Boursin Whipped Potatoes,
Haricot Verts with Baby Carrot

(Sauce Options: Piccata, Herbed Chicken Jus)

Florentine Stuffed Chicken 78

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

Slow-Braised Beef Short Rib 82

Wild Mushroom Demi-Glace, Buttermilk and Chive Yukon
Gold Whipped Potatoes, Roasted Root Vegetables

Pesto-Crusted Atlantic Salmon 79

Boursin Whipped Potatoes, Honey Roasted Brussels Sprouts
with Toasted Almonds

Grilled Vegetable Stack ^V | ^{GF} | ^{DF} 72

Sliced Portobello Mushroom, Onion, Tomato, Zucchini,
Yellow Squash and Eggplant, with an Aged Balsamic
Reduction, Served Over Chef's Risotto, Topped with Truffled
Arugula

Make Your Entrée a Duet

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

Grilled Shrimp 16

4oz Petite Filet 21

Pan-Seared Chicken 14

Four-Cheese Ravioli 12

Selection of Two Entrées **Add \$5** Per Guest, Selection of Three Entrées **Add \$6** Per Guest. 250 Guest Maximum
Entrée Selections Must Be Chosen in Advance. See Your Catering Manager for Details.

All prices are subject to a 24% 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 Holiday Strolling Stations

Includes Selection of Salad, Vegetable, Entree, Side Bar, Freshly Brewed Coffee and Dessert Service is based on 1.5 Hours

Dinner 85 Per Guest | 25 Guest Minimum

Salad

(Select Two)

RPH Salad

Baby Greens, Artichokes, English Cucumber Ribbons, Grape Tomatoes, Shaved Carrot, Dijon Herb Vinaigrette

Caesar Salad

Crisp Romaine, Grape Tomatoes, Shaved Parmesan Cheese, Herbed Crostini, Caesar Dressing

Winter Panzanella

Kale, Mixed Greens, Roasted Butternut and Acorn Squash, Pickled Red Onion, Croutons, Candied Walnuts, Fresh Shaved Parmesan, Maple Balsamic Vinaigrette

Side Bar

(Select Either the Mashed Potato or Mac & Cheese Bar)

Mashed Potato Bar

Whipped Sweet Potatoes and Whipped Russet Potatoes
Served with the Following Toppings

- Whipped Butter
- Marshmallows
- Brown Sugar
- Crumbled Bacon
- Chives
- Cheddar Cheese
- Sour Cream

Mac & Cheese Bar

(Select Any Two)

Creamy Four Cheese
Smoked Chicken Carbonara
Buffalo Mac & Cheese

Entrée

(Select Two)

Roasted Pork loin with Michigan Cherry Demi
Herb Roasted Beef Sirloin with Wild Mushrooms
Chicken Piccata
Herb-Crusted Atlantic Salmon

Herb Roasted Beef Tenderloin

Add \$15 Per Guest

Vegetable

(Select Any Two)

Fresh Seasonal Vegetable Medley
Haricot Verts with Baby Carrot
Brussels Sprouts with Toasted Almonds
Roasted Winter Root Vegetable

Potted Desserts & Coffee

(Select Any Two, Served with Freshly Brewed Coffees)

Pumpkin Cheesecake
Caramel Apple Pie
Holiday Berry Cobbler

Holiday Enhancements

All Items Listed Are Available as Added Enhancements to the Sparkle in the Park Package or Royal Holiday Strolling Stations.
The Price Listed Is Per Guest Unless Otherwise Noted. Stations May Require A Minimum Guest Count.

Dip Bar 12

(50 Guest Minimum)

Includes Assorted Crackers and Crostini's

Choice of Two Dips

- Warm Brie with Stone Fruit Chutney
- Boursin Spinach and Artichoke
- Warm Four Cheese Queso
- Buffalo Chicken
- Roasted Red Pepper and Garlic Tahini Hummus

Add Vegetable Crudit   6

Add Crab 4

Imported & Domestic Cheese Display 14

Fresh Imported & Domestic Cheeses, Grapes, Dried Fruits,
Spiced Nuts, French Baguettes, Gourmet Crackers

Late Night Stations

Pizza 14

Selection of Two Hand-Tossed Gourmet Pizzas

Sliders 14

Mini Beef Sliders Served with House Made Kettle Chips and
Peppercorn Ranch Dressing

French Fries 12

(Select Any Two Fry Styles and Any Three Sauces)

Fries

Crispy Golden Regular-Cut, Tater Tots, Waffle, Side Winder

Sauces

Sriracha Mayo, Ranch Dressing, Mango Ketchup,
Sweet Thai Chili Sauce

Add Chili and Cheese Sauce 3

Spiced Cider and Hot Toddy Bar* 18

Includes Hot Apple Cider, Lemon and Orange Slices, Honey,
Sugar Swizzle Sticks, Cinnamon Sticks

RPH Private Reserve Maker's Mark Bourbon

Buffalo Trace Bourbon

Bushmills Irish Whiskey

Sweets

(50 Guest Minimum)

Festive Treats 21

Sliced Seasonal Fruit, Mini Pastries, Chocolate Covered
Strawberries, Two Seasonal Potted Desserts

Holiday    La Mode Station 21

Pumpkin Pie, Apple Cinnamon Pie, and Warm Triple
Chocolate Chunk Brownies with Vanilla Ice Cream,
Chocolate, and Caramel Sauce

Festive Sweet Table 24

Assorted Seasonal Pastries, Apple Pie Tarts, Cannoli's, Eclairs,
Pumpkin Cheesecake, Chocolate Dipped Strawberries, Fruit
Tarts, Gingerbread Cookies, Holiday Cookies, Fresh Fruit

Audio Visual Packages

Moving Lights Package 300

Eight Colored Up Lights with Two Winter-Themed Moving
Lights

Tis the Season Package 600

Twelve Colored Up Lights with Four Winter-Themed Moving
Lights

Custom Company GOBO Package* 250

Keepsake Personalized Company Logo GOBO Light for
Dance Floor

* Artwork is Required. Must Receive at Least 3-4 Weeks Prior to Event

Full Bar Package

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

LIQUOR

Premium

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

Top Shelf

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

Super Premium

Grey Goose Vodka
Hendricks Gin
Bacardi Rum
Captain Morgan Rum
Patrón Silver Tequila
Jack Daniel's Whiskey
Knob Creek Bourbon
Crown Royal Whiskey
Glenfiddich 12 yr Scotch

Bottled Beer

Bud Light, Labatt Blue, Stella, Bell's Two Hearted, N/A Beer, Hard Seltzer

Premium Wine

10 Span Chardonnay, 13 Degrees Celsius Sauvignon Blanc Avalon Cabernet Sauvignon, Line 39 Pinot Noir

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale

Premium Bar

Two Hours 32
Three Hours 38
Four Hours 46
Five Hours 52

Top Shelf Bar

Two Hours 35
Three Hours 43
Four Hours 49
Five Hours 55

Super Premium Bar

Two Hours 39
Three Hours 45
Four Hours 52
Five Hours 60

\$150 Per Bartender (Hosted Bar)

One Bartender Required for Every 125 Guests

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Beer & Wine Package

Package Includes Bottled Beer, Premium Wine and Soft Drinks

Two Hours 27
Three Hours 33
Four Hours 40
Five Hours 45

Bottled Beer

Bud Light, Labatt Blue, Stella, Bell's Two Hearted, N/A Beer, Hard Seltzer

Premium Wine

10 Span Chardonnay, 13 Degrees Celsius Sauvignon Blanc Avalon Cabernet Sauvignon, Line 39 Pinot Noir

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale

Hosted 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 14 & 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 (Hosted Bar)
One Bartender Required for Every 125 Guests

Cash Bar

(Charges Are On a Per Drink Basis)

Premium Brand Cocktails 11
Premium Martini Cocktails 13
Top Shelf Brand Cocktails 12
Top Shelf Martini Cocktails 16
Super Premium Brand Cocktails 13
Super Premium Martini Cocktails 17
Cordials 15 & Up
Domestic Bottled Beer 8
Premium Bottled Beer 9
Premium Wine by the Glass 10
Soft Drinks – Pepsi Products 4
Sparkling Water 4
Bottled Water 4

\$200 Per Bartender (Cash Bar) & \$75 Per Cashier
One Bartender Required for Every 125 Guests