



ROYAL PARK
HOTEL
EVERY DAY LUXURY

Meeting Planner Package

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2022 – AAA Four Diamond Award
2020 – WorldHotels Best Experience Creator Award
2022 AAA Best of Housekeeping Award

WORLDHOTELS™
Elite

Meeting Planner Package

Includes freshly brewed coffee and assorted herbal teas served with classic accompaniments, soft drinks, and bottled water
Beverages are refreshed as needed and available throughout the meeting. The meeting planner package requires a minimum of 15 guests.

\$65 per guest

Continental Breakfast

Fresh Squeezed Orange and Cranberry Juice
Individual Fresh Sliced Fruit Cup
Individual Yogurts - Served with granola on the side
Assorted Breakfast Pastries
New York Style Bagels - Cream cheese, fruit preserves, butter

Lunch

Deli lunch includes RPH house salad served with a choice of two dressings. Sandwiches are served with our house-made kettle chips, assorted condiments, pickles, and olives

Composed Sandwiches *(Select any three)*

Grilled Asian Chicken Wrap
Served with a crunchy slaw cucumber salad, and Thai peanut dipping sauce

Cherry Chicken Salad
Fresh diced chicken and Michigan cherries served in a Tuscan garlic wrap

Turkey BLT Wrap
Turkey pastrami, turkey bacon, avocado aioli, shredded baby iceberg lettuce, grilled yellow heirloom beefsteak sundried tomatoes

Tuna Salad
Local 7-grain whole wheat bread, marinated albacore tuna, crunchy celery, red onion, dill, citrus Dijon aioli, & parsley chiffonade

Italian Muffuletta
Assorted Italian meats on ciabatta with lettuce, tomato, olive aioli, Italian dressing

Grilled Vegetable
Zucchini squash, oven-roasted tomato, baby arugula, mozzarella, balsamic reduction, served on ciabatta

Add Soup of the Day 3 per guest

Dessert *(Select one)*

Chocolate & vanilla mousse
Chef's select cheesecake
Mini fruit tart

Afternoon Delight *(Select two)*

Garden Fresh Vegetables
Served with ranch

Tri-Colored Tortilla Chips
Served with a roasted heirloom tomato salsa

Selection of KIND Bars

Baked Pita Chips
Served with roasted red pepper hummus

Artisan Cheese & Gourmet Crackers

Fresh Baked Cookies
Choice of two flavors

RPH's Famous Rice Crispy Bars

Raspberry Filled Vanilla Shortbread Crumble Bars

*Afternoon Delight can be purchased à la carte without the purchase of the meeting planner package and would include beverage service. 9 per guest

Add-Ons

The price listed is per guest unless otherwise noted.

Front & Center 9
(One serving for each place setting)
Roasted mixed nuts, sweet chocolate chips, dried cranberries

Ice Cream Bars 6
Select two flavors

Breakfast Buffet

The following are available as individual buffet selections or as an added enhancement to The Meeting Planner Package.
An additional \$125 service fee will be added for groups of less than 25 guests. The pricing listed below is per guest unless otherwise noted.

Rochester Breakfast

Breakfast includes freshly brewed coffee, assorted herbal teas, and freshly squeezed orange and cranberry juice

Individual Fresh Sliced Fruit Cup

Assorted Breakfast Bread

New York Style Bagels

Served with cream cheese, fruit preserves, butter

Mini Parfait

Greek yogurt, seasonal fruit, granola

Scrambled Eggs*

Applewood Smoked Bacon

Smashed Herb Yukon Potatoes

Add Breakfast Sausage Links 3

Upgrade Meeting Planner Breakfast 6

Individual Rochester Breakfast Buffet 34

Continental Plus

Fresh Squeezed Orange and Cranberry Juice

House Made Scones

European Selection of Sliced Meats and Cheeses

Mini Fresh Fruit Smoothie

Sliced Seasonal Fresh Fruit, Berries, and Whole Fruit

Mini Parfait

Greek yogurt, seasonal fruit, granola

Upgrade Meeting Planner Breakfast 8

Individual Continental Plus Buffet 28

Featured Additions

Minimum order of six of each per selection

Poached Egg Crock

Select one 5 | Select two 9

Individual poached egg in a cast iron crock served with a toasted baguette garnish

Spinach & Wild Mushroom Florentine ^{GF}

Topped with parmesan

Italian ^{GF}

Fresh tomato sauce, mozzarella, sausage, fresh basil

Huevos Rancheros ^{GF}

Pico de gallo, avocado, crispy tortilla strips

Omelet Station 8

40 guest minimum and a \$125 culinary fee

Customize your omelet with the following selections

Cheddar, swiss, salsa, peppers, tomatoes, baby spinach, onions, scallions, mushrooms, bacon, smoked ham

Breakfast Parfait 6

Greek yogurt, seasonal fruit, granola

Individual Crustless Quiche 6

Quiche lorraine, quiche florentine

Mini Fresh Fruit Smoothie 6

TGA Sandwich 55 per dozen

Turkey, gouda, and arugula on an English muffin

Mini Breakfast Croissants 58 per dozen

Ham, egg, and cheese

Breakfast Burrito 58 per dozen

Scrambled eggs, chorizo, cheddar, guacamole, and black beans rolled in a flour tortilla served with a side of salsa and sour cream

English Muffin Sandwich 58 per dozen

Scrambled eggs, tomato, swiss, choice of Canadian bacon or sausage

Savory Muffins 48 per dozen

Eggs, hash browns, onion, cheddar, choice of ham or bacon

Lunch Buffet

The following are available as individual buffet selections or as an added enhancement to The Meeting Planner Package. An additional \$125 service fee will be added for groups of less than 25 guests. The pricing listed below is per guest unless otherwise noted.

Royal Park Lunch

Salad

Choose from seasonal farm-to-table, Caesar, or RPH salad

Entrée

Entrée includes warm vegetarian pasta and market-inspired vegetable. Select from our roasted breast of chicken with a choice of preparation: chicken supreme or asiago chicken piccata, or our herb-roasted skirt steak.

Chicken Supreme ^{GF}

Roasted breast of chicken, topped with truffle mushroom ragout, sundried tomato and olive tapenade, thyme jus, served with asiago polenta and haricot verts

Asiago Chicken Piccata ^{GF | DF}

Roasted breast of chicken topped with an artichoke fricassee and caper sauce

Herb Roasted Skirt Steak ^{GF | DF}

Tender sliced skirt steak topped with chimichurri served with roasted new potatoes, charred tomato

Dessert

Chefs select seasonally-inspired cheesecake

Add skirt steak 10

Add fresh catch 6

Upgrade Meeting Planner Lunch 11

Individual Royal Park Lunch Buffet 52

Italian Pizzeria Lunch

Salad

Choose from seasonal farm-to-table, Caesar, or RPH salad

Roasted Heirloom Tomato Bruschetta

marinated feta, pickled red onions, shredded parmesan, garlic, with a balsamic drizzle

Oven Fired Pizzas (Select two)

Pepperoni

Detroit cupped sausage, hand-tossed dough, house-made red sauce, mozzarella, olive oil, & fresh herb drizzle finish

Supreme

Pepperoni, sausage, ham, red onions, olives, green pepper, mozzarella, olive oil, & fresh herb finish

Margherita

Heirloom Tomatoes, fresh mozzarella, basil, cracked black pepper & sea salt, olive oil & fresh herb finish

Veggie Supreme

Red onion, green peppers, mushrooms, olives, mozzarella, olive oil & herb finish

Dessert

Tiramisu

Upgrade Meeting Planner Lunch 10

Individual Italian Pizzeria Buffet 52

Lunch Buffet Continued

The following are available as individual buffet selections or as an added enhancement to The Meeting Planner Package.
An additional \$125 service fee will be added for groups of less than 25 guests. Pricing listed below is per guest unless otherwise noted.

Tex Mex

Craft Your Own Tacos

A mix of flour tortillas and crispy corn taco shells served with chipotle grilled chicken and spicy ground beef

Served with the following toppings

Cilantro rice, refried beans, salsa, guacamole, lettuce, tomatoes, cheddar, sour cream

Nacho Skillet

Selection of fajita veggies, beef or chicken

Dessert

Strawberry Shortcake

Add-on selection 6

Upgrade Meeting Planner Lunch 9

Individual Tex Mex Buffet 44

Craft Your Own Lunch Bowl

The following is available as an individual buffet selection or as an added enhancement to The Meeting Planner Package.

All bowls include a choice of grain, protein, fresh baked artisan rolls, sweet butter, and dessert.

An additional \$125 service fee will be added for groups of less than 25 guests. The pricing listed below is per guest unless otherwise noted.

Step 1: Select your bowl style

Choose from one of the selections below

Step 2: Select your grain

Choice of cilantro rice, brown rice, quinoa, farro

Step 3: Select your protein

Choice of chicken, marinated tofu, falafel

Step 4: Select your dessert

Choice of chocolate & vanilla mousse, chef's select seasonal cheesecake, mini fruit tart

Bowls

West Coast

Roasted Vegetables
Avocado
Kale
Purple Cabbage
Chia Seed
Pomegranate Seeds
Hard Boiled Eggs
Herb Vinaigrette

Asian

Bok Choy
Ginger Sesame Carrot
Mandarin Oranges
Spinach
Edamame
Bean Sprouts
Cucumbers
Toasted Almonds
Asian Vinaigrette

Harvest

Roasted Sweet Potato
Cherry Tomatoes
Beets
Carrots
Cucumbers
Dried Cherries
Spiced Pecans
Goat Cheese
Arugula
Apple Cider Vinaigrette

Mediterranean

Marinated Cucumbers
Heirloom Tomatoes
Crisp Romaine
Kalamata Olives
Sweet Dewey Peppers
Feta Cheese

Southwest

Black Beans
Roasted Corn
Cheddar Cheese
Shredded Lettuce
Guacamole
Sour Cream
Salsa
Crispy Tortillas

Middle Eastern

Hummus
Fattoush
Marinated Cucumbers
Tzatziki
Grilled Flatbread

Indian

Curried Cauliflower
Fried Zucchini
Golden Raisins
Spiced Baby Potatoes
Pickled Red Wine Onions
Cilantro Pesto
Grilled Flatbread

Additional Proteins

Grilled Salmon 8
Rock Shrimp 10
Flank Steak 10
Grilled Chicken 5
Marinated Tofu 6
Falafel 6

Upgrade Meeting Planner Lunch 12
Includes one bowl selection, one grain,
choice of one protein (grilled chicken,
marinated tofu, or falafel), choice of one
dessert

Individual Bowl Buffet 44
Includes two bowl selection, two grains,
choice of two proteins (grilled chicken,
marinated tofu, or falafel), choice of one
dessert

Boxed Lunch

Our boxed lunch includes a choice of one salad, up to three sandwiches, one snack, and one dessert, and is served with whole fruit, bottled water, and assorted Pepsi products. Price is listed per guest unless otherwise noted.

Salad

Select one

Mediterranean Tomato Salad
Cheese Tortellini & Caprese Salad
Antipasti Salad with Orzo

Sandwiches

Select up to three

Tenderloin
Sliced beef tenderloin, smoked cheddar, tomatoes, roasted garlic aioli, chef's select bread 30

Tuna
Fresh tuna salad, tomato, lettuce, chef's select bread 28

Grilled Pesto Chicken
Roasted tomato, fresh mozzarella, rosemary aioli, balsamic glaze on garlic bread 29

Grilled Vegetarian
Olive grilled eggplant, roasted tomatoes and peppers, herb-grilled garden squash, fresh mozzarella, roasted garlic and basil aioli on rosemary olive focaccia bread 28

Smoked Turkey
Smoked roasted turkey, bacon, pepper jack cheese, tomato, lettuce, basil aioli, chef's select bread 28

Individual Snack

Select one

Potato Chips
Pretzels

Dessert

Select one

House-made **Chef's Select** Cookie
Iced Brownie
Granola Bar

À La Carte Enhancements

Morning Refresh

Sliced Seasonal Fresh Fruit	8 per person
Assorted Bagels, Cream Cheese, Fruit Preserves	38 per dozen
Assorted Breakfast Breads and Muffins	36 per dozen
Savory Muffins	48 per dozen
Savory Danish Muffin	48 per dozen
Herb and Parmesan Croissant	42 per dozen
Whole Fresh Fruit	3 each
Chewy Granola Bars	3 each
Premium Granola Bars – Kind, Cliff, Bear, Kashi	4 each
Athletic Protein Bars	6 each
Individual Yogurts and Granola	4 each
Individual Fruit Smoothies	4 each

Sweets

Two dozen minimum order for all baked goods

Mini House Made Pies – Cherry, Apple, Blueberry	42 per dozen
Cheesecake Lollipops	38 per dozen
Biscotti	26 per dozen
Croissants	41 per dozen
Cookies	40 per dozen
Iced Brownies	40 per dozen
RPH's Famous Rice Crispy Treats	34 per dozen
Ice Cream Bars	4 each
Hershey Candy Bars	4 each

Afternoon Savory

Roasted Tomato Hummus with Soft Pita Triangles	5 per person
House Made Kettle Chips with Ranch Dressing	5 per person
Assortment of Imported and Domestic Cheese, Grapes, Fresh Baguette and Crackers	8 per person
Tri-Color Tortilla Chips with Roasted Heirloom Tomato Salsa	5 per person
Vegetable Crudit� with Dip	6 per person
Warm Pretzels and Mustard Dipping Sauce	36 per dozen
Premium Mixed Nuts	22 per pound
Chex Mix	12 per pound
Trail Mix	20 per pound
Chips, Pretzels	3 each

Beverages

Regular or Decaf Coffee or Patisier Hot Chocolate	66 per gallon
Lemonade or Iced Tea	36 per gallon
Pepsi, Diet Pepsi, Schweppes Ginger Ale, Mountain Dew, Sierra Mist	5 each
Assorted Faygo Soda	5 each
Starbucks Cold Coffee Beverage	5 each
Assorted Loose Leaf Teas	5 each
Red Bull, Sugar-Free Red Bull, Gatorade	5 each
Sparkling Water	5 each
Still Water	5 each

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.