

The Reception Package

\$48 | per person

Includes one champagne cocktail for first 30 minutes, *house salad or soup du jour, fresh baked rolls, butter rosettes*, freshly brewed coffees, assorted herbal teas, iced tea, cake cutting

Champagne Cocktail *(Select One)*

Mimosa, Bellini, or Pomosa

Choice of Entrée *(Select One)*

Choice of two entrées is an additional \$5 per guest. Multiple entrée counts must be pre-selected, and are due 14 days prior to event date. Client to provide meal indicator cards for each place setting.

Chicken Roulade ^{GF}

Roasted chicken breast filled with spinach florentine, topped with red peppers, artichokes, lemon caper butter, served with roasted rosemary potatoes and fresh asparagus

Parmesan Encrusted Chicken

Parmesan encrusted breast of chicken topped with mozzarella cheese, crisp prosciutto, roasted tomatoes, with a basil maderia reduction, served with roasted rosemary potatoes and fresh vegetable medley

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

Salmon

Slow roasted Atlantic salmon, topped with a tarragon buerre blanc sauce, served with lemon thyme risotto and fresh asparagus

Grilled Vegetable Stack ^{V | GF | DF}

Sliced portobello mushroom, onion, tomato, zucchini, yellow squash and eggplant, with an aged balsamic reduction, served over chef's risotto, topped with truffled arugula

Poached Pear Salad

Herb roasted chicken, frisee and watercress, prosecco poached pears, dried tart cherries, toasted walnuts, maytag bleu cheese, champagne dressing

Michigan Inspired Salad

Grilled chicken breast, mixed baby greens, seasonal berries, granny smith apples, dried tart Michigan cherries, sugar spiced pecans, goat cheese, honey raspberry vinaigrette

Royal Cobb Salad

Chopped grilled chicken breast, crisp iceberg lettuce, smokehouse bacon, tomatoes, eggs, crumbled bleu cheese, avocado, shaved red onion, lemon avocado dressing

*Shower
Menu*

ROYAL PARK HOTEL

600 East University Drive
Rochester, MI 48307

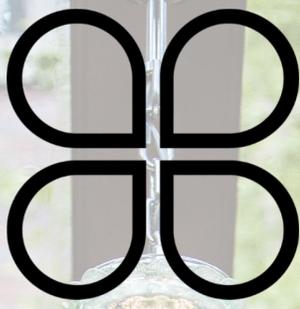
Phone 248.652.2600

Fax 248.652.8903

www.royalparkhotel.net

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.

Rev. 12.22



The Celebration Package

\$45 | per person

Includes one champagne cocktail for first 30 minutes, choice of starter, *fresh baked breads, butter rosettes, seasonal jams*, freshly brewed coffees, assorted herbal teas, iced tea, cake cutting

Champagne Cocktail *(Select One)*

Mimosa, Bellini, or Pomosa

Starter *(Select One)*

Granola berry parfait or fresh fruit cup

Choice of Entrée *(Select One)*

Plated brunch is available for up to 80 guests

Choice of two entrées is an additional \$5 per guest. Multiple entrée counts must be pre-selected, and are due 14 days prior to event date. Client to provide meal indicator cards for each place setting.

Avo-Tahini Toast ^v

Multigrain toast, smashed avocado, cherry tomatoes, pickled red onion, lemon-tahini sauce, goat cheese, served with lemon arugula salad

California Eggs Benedict *(Groups of 50 or less)*

Poached eggs atop toasted english muffin halves, layered with sliced avocado, heirloom tomatoes, arugula and classic hollandaise sauce, served with house made breakfast potatoes

Egg White Frittata

Slow cooked egg white frittata with sliced wild mushrooms, roasted onions, fresh asparagus, spinach, cheddar and Monterey jack cheese, served with lemon arugula salad

Farmhouse Breakfast Quiche

Goat cheese, broccoli, and caramelized onion quiche, served with potato hash, tomato and arugula salad

Add-Ons

\$7 | per person

Applewood Smoked Bacon

Country Sausage

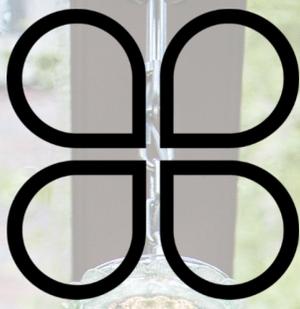
Turkey Bacon

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Shower
Menu

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Package Enhancements

Passed Hors d'Oeuvres

priced per dozen, two dozen minimum order

Bacon Wrapped Dates GF	51
Smoked Chicken Salad - gougère, basil salad	48
Roasted Tomato Bruschetta - chèvre, herb crostini	39
Chicken Caesar Forks GF - chicken, romaine, parmesan	48
Smoked Salmon Roulade - wheat crostini	50
Crisp Vegetarian Spring Roll - sweet and sour dipping sauce	45
Spinach and Feta Spanakopita - lemon garlic aioli dipping sauce	45
Tuna Poke on Wonton Crisp GFA - wasabi aioli	65
Garden Vegetable Shooter GF IV - spring dip	48
Deviled Egg GF - bourbon bacon jam	41
Caprese Skewers - mozzarella, tomato, basil, balsamic	45

Accompaniments

price listed is per guest unless otherwise noted

Champagne Splashed Fruit Salad - served in a martini glass	8
One Dozen Mini Assorted Scones - butter & preserves	42

Soup Selections <i>(Select One)</i>	8
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HOT

Tomato Basil Bisque - served with a goat cheese crostini	
Cream of Mushroom & Wild Rice - truffle essence	
Tuscan Vegetable Minestrone - served with a grilled crostini	

CHILLED (seasonal)

Watermelon and Mango Gazpacho	
Chilled Tomato Gazpacho	
Creamy Thai Cucumber & Avocado	

Intermezzo	5
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Lemon Sorbet - served in silver clough dish with demitasse spoon, fresh mint garnish	
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Cake Plate Enhancements

price listed is per guest

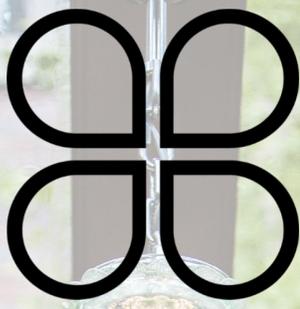
Ice Cream or Sorbet - served in a chocolate cup	6
Chocolate Dipped Strawberry	6
Cake Plate - with whipped cream & berries	5

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Desserts

Plated Desserts

Royal Park Trio – mini warm chocolate cake, crème brûlée, chocolate dipped strawberry	15
Sorbet Trio ^{GF} – three sorbets served in a martini glass, topped with fresh berries	10
RPH Famous Vanilla Cheesecake - fresh berry garnish	12
Classic Vanilla Bean Crème Brûlée - with seasonal berries	12
Shortcake - served with whipped cream and berry garnish	15
Select Your Base Layer - sweet biscuits or pound cake	
Select Your Topping - traditional strawberry, or mixed berry sauce	
Cream Puffs - puff pastries, local Ray's vanilla ice cream, Michigan Sander's hot fudge and caramel sauce, whipped cream, chocolate shavings	15

Create Your Own Mini Sweets

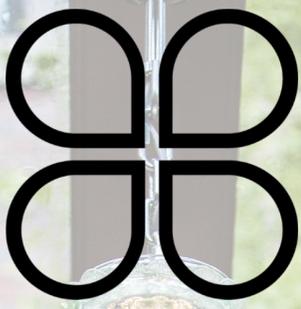
mini sweets priced per dozen, two dozen minimum order

Chocolate Covered Strawberries	60
Crème Brûlée	68
Cheesecake Mini Bites	52
Cannolis	52
Cream Puffs	52
Eclairs	52
Assorted Pastries	52
Fresh Fruit Tarts	52
Rice Krispy Treats	52
Chocolate & White Chocolate Mousse Martinis	72
Fresh Fruit Skewers	84
Mini Potted Desserts <i>(Select One)</i>	60
coconut cream, lemon meringue, cheesecake (blueberry, cherry or strawberry), banana cream, key lime, baked apple, cherry, mixed berry, chocolate silk, chocolate salted caramel, malted caramel mousse with praline pretzel crust	
Fresh Baked Cookies <i>(Select One)</i>	44
triple chocolate, chocolate chip, peanut butter, oatmeal	

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Beverages

Non-Alcoholic Selections

Lemonades - lemonade (traditional, strawberry or blueberry), cucumber mint water, arnold palmer (2 gallon minimum order, yields 14-16 servings per gallon) 54 | Gallon

Sparkling Tropical Fruit Punch 54 | Gallon

Soft Drink Service - Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale (based on consumption) 5 Each

Wine & Bubbly Selections

All About The Bubbles - house champagne or prosecco 40 | Bottle

Add The Following Carafes of Juice - choice of orange, pomegranate, peach, mango, pear, pineapple 16 | Carafe

Seasonal Berry Garnish MKT Price

Mimosa, Bellini or Pomosa - yields 14-16 servings per gallon 89 | Gallon

House Red or White Wine - (Select One Red & One White) 42 | Bottle
10 Span Chardonnay , 13 Degrees Celsius Sauvignon Blanc, Avalon Cabernet Sauvignon , Line 39 Pinot Noir

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