



ROYAL PARK
HOTEL
EVERY DAY LUXURY

Making Spirits Bright

2026 HOLIDAY DINNER MENU

600 East University Drive Rochester, MI 48307

Phone (248) 652-2600 • Fax (248) 652-8903

www.royalparkhotelmi.com

All Prices Are Subject to a 25% Taxable Service Fee and 6% Sales Tax. All Menu Items and Prices Are Subject to Availability and Market Price Adjustment.
*May Contain Raw or Undercooked Ingredients. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness.

Sparkle In The Park Package

Includes choice of entrée, seasonal house salad served with artisan rolls, butter rosettes, starch and vegetable, dessert, Crazy Fresh Royal Park Blend freshly brewed regular and decaf coffees and assorted herbal teas.

Multiple entrée fee of 6 pp applies for up to three entrée selections for parties up to 250 guests maximum. Multiple entrée counts must be pre-selected and are due 14 days prior to the event date. Client to provide meal indicator cards for each place setting.

Tray Passed Appetizers

(By the dozen)

Impossible Vegan Quesadilla ^V

salsa roja

Mini Beef Wellington

horseradish cream

Spinach & Feta Spanakopita ^{VG}

citrus aioli

Roasted Tomato Bruschetta ^{VG}

herb cheese, crostini

Bacon Wrapped Scallop

Sriracha Chicken Meatball

buttermilk dressing

Salad

Seasonal Salad

arugula, romaine, cherries, pickled onions, goat cheese, croutons, sherry mustard vinaigrette

Entrée

(Select one. Entrée will be served with your starch & vegetable selection)

Char Grilled Petite Filet of Beef*

6 oz petite filet, port wine demi

Chianti-Braised Beef Short Ribs

natural jus

Chicken Piccata

lemon caper jus

Pan Seared Chicken Mushroom Marsala

marsala wine sauce

Seared Salmon

sage cream sauce

Chilean Seabass

meyer lemon

Vegetable Napoleon ^V | ^{DF}

arrabbiata sauce, herb risotto, crispy basil

Turmeric Glazed Cauliflower Steak ^V

quinoa pilaf, pickled red onion, arugula salad, harissa vinaigrette

Quinoa Stuffed Butternut Squash

Vegetable hash, goat cheese

Make Your Entrée a Duet

(Select one to add to the entrée of your choice)

Two Grilled Shrimp

4 oz Petit Filet

4 oz Airline Breast of Chicken

4 oz Salmon

4 oz Chilean Sea Bass

Starch and Vegetable Options

(Select one starch & vegetable. For multiple entrée counts, starch & vegetable selection will apply to all entrées)

Starch

Maple Whipped Sweet Potatoes

Boursin Potato Purée

Red Beet Risotto

Au Gratin Potatoes

Vegetable

Root Vegetable Hash

Haricot Vert with Baby Carrot

Roasted Vegetables

Dessert

Dubai Chocolate Pistachio Cheesecake

Italian Almond Cream Torte

Flourless Chocolate Cake

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Royal Holiday Strolling Stations

Includes selection of salad, vegetable, entrée, side bar, dessert, and Crazy Fresh Royal Park Blend freshly brewed coffees and assorted herbal teas. Service is based on 1.5 hours. A minimum of 25 guests applies for all strolling stations. The pricing listed is per guest unless otherwise noted. For stations less than 25 guests, an additional \$125 service fee will be added.

Salads

(Select two)

RPH Salad

baby greens, artichokes, english cucumber ribbon,
grape tomatoes, shaved carrot, dijon herb
vinaigrette

Caesar Salad

crisp romaine, grape tomato, shaved parmesan
cheese, herbed crostini, caesar dressing

Beet & Goat Cheese Salad

arugula, beets, candied pecans, dried cherries,
maple sage vinaigrette

Merlot Poached Pear Salad

greens, frisée, spiced walnuts, triple cream brie,
port wine vinaigrette

Vegetable

(Select one. vegetable selection will apply to all entrées)

Root Vegetable Hash
Haricot Vert and Baby Carrot
Roasted Vegetables

Side Bar

(Select one side bar from the below options. Your side bar of choice will require you to select two flavors. select from risotto, mac & cheese, or potato bar)

Risotto Bar

(Select two flavors)

Classic
Wild Mushroom
Beet
Truffle

Mac & Cheese Bar

(Select two flavors)

Classic Four Cheese
Buffalo Chicken
Creamy Butternut Squash with Sage

Upgrade to Lobster Mac & Cheese | 6 pp

Potato Bar

(Select two flavors)

potatoes^{gf}: herb roasted, mashed sweet, Boursin
whipped

toppings: butter, bacon, green onion, cheddar
cheese, sour cream, goat cheese, marshmallow,
brown sugar

Entrée

(Select two)

Atlantic Salmon

tri mustard cream

Upgrade En Croûte

Beef Striploin

creamy horseradish, demi

Maple Glazed Pork Loin

cherry and apple chutney

Chicken Piccata

lemon caper jus

Upgrade an Entrée Selection

Herb Crusted Chilean Seabass

Herb Seared Beef Tenderloin

Dessert

(Select two)

Dubai Chocolate Pistachio Cheesecake
Italian Almond Cream Torte
Flourless Chocolate Cake

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Holiday Enhancements

All items listed are available only as added enhancements to the Plated Lunch Package or Royal Holiday Lunch Buffet. The price listed is per guest unless otherwise noted. A minimum of 40 guests applies to all reception stations. 1.5 hours' maximum service time.

Mezze

Chopped Fattoush Salad ^{VG}

romaine, tomato, radish, cucumber, parsley, mint,
lemon sumac vinaigrette

carrots, cucumbers, red radish, bell peppers ^V
traditional hummus, tzatziki, baba ghanoush ^{VG}
roasted peppers, marinated olives, cherry
tomatoes,

feta cheese ^{VG}

mini naan, pita chips

Vegetable Crudit 

asparagus, tri-colored peppers, baby carrots,
cucumbers, celery, cherry tomato, cauliflower,
broccoli.

Served with hummus, buttermilk ranch, and dill
yogurt

Artisanal Cheese

assorted imported and domestic cheese
mixed nuts, dried fruit, fruit preserves crackers,
baguettes

Antipasti

spianata picante, prosciutto, soppressata,
mortadella

marinated mozzarella, manchego cheese

roasted red peppers & mushrooms

grilled zucchini & yellow squash

herb marinated artichokes, cipolini onions, &
olives

bean salad ^V

whole grain mustard, fruit preserves ^V

baguette, breadsticks

Sweets

*(Sweet displays are set up to accommodate 50% of
the guest count unless otherwise requested.)*

Festive Treats

seasonal fruit, assorted mini pastries, chocolate
covered strawberries, seasonal holiday treats

Holiday Sweets Table

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

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Late Night Stations

The pricing listed is per guest unless otherwise noted.

Sliders

served with kettle chips, ketchup, mustard, ranch, sriracha mayo

Nashville Hot Chicken

Hawaiian roll, pickle, slaw, hot honey

Carolina Pulled Pork

coleslaw, pickle, crispy onion, carolina BBQ, hawaiian roll

All-American Burger

caramelized onions, american cheese, pickle chips, pub sauce, Hawaiian roll

Caprese ^{VG}

toasted baguette, roma tomato, fresh mozzarella, balsamic vinaigrette reduction

French Fry

select two fry styles

fries: crispy regular-cut, tater tots, waffle, sidewinder

saucés: sriracha mayo, ranch dressing, ketchup

Add chili & cheese sauce | 6

Street Tacos

served with chorizo queso dip, tortilla chips, flour and corn tortillas ^{GF}

Meat ^{GF} | ^{DF}

select any two. served with house made tomato salsa, salsa Verde, guacamole

grilled steak, chicken adobo, pork al pastor, roasted root vegetables

toppings: queso fresco, sour cream, cilantro lime onions

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Full Bar Package

Package includes bottled beer, premium wines, selected liquor package with mixers, and soft drinks. Pricing is based on tiered selection, and hours of service.

***One bartender is required per 100 guests for our full bar package.**

Bottled Beers

Bud Light, Labatt Blue, Stella, Bell's Two Hearted, Michelob Ultra 0.0, High Noon

Premium Wines

Trinity Oaks Wines: Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, and Archetype Sauvignon Blanc

Soft Drinks

Pepsi, Diet Pepsi, Starry Lemon Lime, Schweppes Ginger Ale

Premium Bar

New Amsterdam Vodka

New Amsterdam Gin

Cruzan Light Rum

Captain Morgan Rum

Mi Campo Blanco Tequila

Jim Beam White Bourbon

Jack Daniel's Whiskey

Dewar's Scotch

Top Shelf Bar

Tito's Handmade Vodka

Bombay Sapphire Gin

Bacardi Rum

Captain Morgan Rum

Espolon Blanco Tequila

Maker's Mark Bourbon

Bulleit Bourbon

Jack Daniel's Whiskey

Johnnie Walker Black Scotch

Super Premium Bar

Ketel One Vodka

Hendrick's Gin

Appleton Estate Rum

Captain Morgan Rum

Don Julio Blanco Tequila

Maker's Mark Bourbon

Bulleit Bourbon

Crown Royal Whiskey

Glenfiddich 12 Yr Scotch

Courvoisier Cognac

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Beer & Wine Package

Package Includes Bottled Beer, Premium Wines and Soft Drinks

Bottled Beers

Bud Light, Labatt Blue, Stella, Bell's Two Hearted, Michelob Ultra 0.0, High Noon

Premium Wines

Trinity Oaks Wines: Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, and Archetype Sauvignon Blanc

Soft Drinks

Pepsi, Diet Pepsi, Starry Lemon Lime, Schweppes Ginger Ale

Hosted Bar

Charges are on a per drink basis.

***One bartender (\$150 fee) required for every 100 guests.**

Essential Cocktails

Essential Martini Cocktails

Exceptional Cocktails

Exceptional Martini Cocktails

Extraordinary Cocktails

Extraordinary Martini Cocktails

Domestic Bottled Beer

Essential Bottled Beer

Essential Wine by the Glass

Pepsi Products

Sparkling Water

Bottled Water

Cash Bar

Charges are on a per drink basis.

***One bartender and one cashier required for every 100 guests.**

Essential Cocktails

Essential Martini Cocktails

Exceptional Cocktails

Exceptional Martini Cocktails

Extraordinary Cocktails

Extraordinary Martini Cocktails

Domestic Bottled Beer

Essential Bottled Beer

Essential Wine by the Glass

Pepsi Products

Sparkling Water

Bottled Water

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