



ROYAL PARK
HOTEL

EVERY DAY LUXURY

Shower Menu

600 East University Drive Rochester, MI 48307

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

www.royalparkhotelmi.com

GF= Gluten-Free | **GFA** = Gluten-Free Available | **VG** = Vegetarian | **V** = Vegan

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.

Shower Packages

Packages include Crazy Fresh Royal Park Blend freshly brewed regular and decaf coffees and assorted herbal teas, iced tea, and cake cutting. Champagne cocktail is offered for the first 30 minutes of service.

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.

Reception Package

Includes choice of house salad or soup du jour, artisan rolls and butter rosettes.

Champagne Cocktail

Select one
mimosa, bellini, or pomosa

Entrée

Select one. Served with chef's choice of starch and seasonal vegetable.

Sub Entrée 6 oz Filet – RPH zip sauce | 10 pp

Sub Entrée 6 oz Mahi Mahi – Chimichurri sauce | 8 pp

Seared Caprese Chicken ^{GF}

fresh mozzarella, roasted tomato, topped with basil vinaigrette and balsamic glaze

Herb Roasted Chicken ^{GF}

herbed chicken jus

Chicken Rochester ^{GF}

roasted chicken breast filled with spinach florentine, and roasted red peppers, tarragon mushroom jus

Salmon Piccata

lemon caper jus

Grilled Vegetable Risotto ^{V | GF | DF}

roasted portobello mushroom, onion, zucchini, yellow squash & eggplant, served over spinach risotto topped with red pepper coulis

Pasta Primavera ^{VG | DF}

Papparedelle pasta, roasted vegetables, garlic, tomato, extra virgin olive oil

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

GF= Gluten-Free | **GFA** = Gluten-Free Available | **VG** = Vegetarian | **V** = Vegan

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.

Shower Packages

Packages include Crazy Fresh Royal Park Blend freshly brewed regular and decaf coffees and assorted herbal teas, iced tea, and cake cutting. Champagne cocktail is offered for the first 30 minutes of service.

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.

Celebration Package

Includes fresh baked breads, butter rosettes, and seasonal jams.

Champagne Cocktail

select one

mimosa, bellini, or pomosa

Starter

select one

granola berry parfait, raspberry purée

fresh fruit cup

exotic fruit salad

Entrée

select one

Stuffed Crepes

select one. Topped with a creamy mornay sauce

chicken & broccoli

spinach & swiss

Corned Beef Hash

potatoes, peppers, onions, over medium eggs

Deep Dish Pancake

blueberry granola, cranberry apple, or banana walnut

Egg White Frittata ^{VG}

slow cooked egg white frittata with sliced wild mushrooms, roasted onions, fresh asparagus, spinach, cheddar and monterey jack cheese, garnished with a lemon arugula salad

Bananas Foster Bread Pudding French Toast ^{VG}

cinnamon custard, banana rum compote, crème anglaise, brioche

Farmhouse Breakfast Quiche

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

Add-Ons

pork sausage links ^{GF} | ^{DF}

applewood smoked bacon ^{GF} | ^{DF}

chicken sausage links ^{GF} | ^{DF}

plant-based breakfast patties^V

GF= Gluten-Free | **GFA** = Gluten-Free Available | **VG** = Vegetarian | **V** = Vegan

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.

Package Enhancements

Passed hors d'oeuvres prices listed are per dozen. Two-dozen minimum orders are required for each selection.

Chilled Hors d'oeuvres

Shrimp Cocktail ^{GF | DF}

classic cocktail sauce

Fig & Prosciutto

orange zest, whipped honey ricotta, crostini

Mozzarella & Grape Tomato Skewer ^{VG | GF}

balsamic glaze, fresh basil

Tuna Tartare*

sesame cone, whipped avocado, spicy mayo

Classic Deviled Egg ^{GF | DF}

hot pepper bacon jam

Red Pepper Hummus ^{VG | GF}

feta cheese, cucumber

Antipasto Skewer ^{VG | GF}

marinated artichoke, sun-dried tomato,

mozzarella, olive

Roasted Tomato Bruschetta ^{VG}

herb cheese, crostini

Smoked Tenderloin Crostini

horseradish crème

Smoked Salmon Roulade

wheat crostini, dill crème fraiche

Hot Hors d'oeuvres

Classic Crab Cakes

lemon caper aioli

Nashville Hot Chicken Satay

blue cheese dip

Crisp Vegetarian Spring Roll ^{Vg}

sweet and sour sauce

Lamb Kofta Meatball Skewer

tzatziki

Impossible Vegan Quesadilla ^V

salsa roja

Zucchini And Quinoa Fritter ^V

Pine Nuts

Elote Popper

poblano cream

Vegetable Samosa ^V

cilantro lime coconut dip

Honey And Goat Cheese in Phyllo

Artichoke And Boursin Cheese Popper

Mini Franks in a Blanket

mustard

Chicken Tempura

spicy orange sesame glaze

Buffalo Chicken Spring Roll

bleu cheese

Mini Beef Wellington

horseradish cream

Spinach & Feta Spanakopita ^{Vg}

citrus aioli

Chicken Quesadilla Cone

salsa verde

Coconut Shrimp

sweet thai chili glaze

Sriracha Chicken Meatball

buttermilk dressing

GF= Gluten-Free | GFA = Gluten-Free Available | VG = Vegetarian | V = Vegan

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.

Package Enhancements

Accompaniments

price listed is per guest unless otherwise noted

Seasonal Exotic Fruit

Served in a dragon fruit cup

Assorted Danish

Intermezzo

Lemon Sorbet- fresh mint garnish

Cake Plate Enhancements

Price listed is per guest

Ice Cream or Sorbet

served in a chocolate cup

Chocolate Dipped Strawberry^{GF}

Cake Plate

whipped cream & berries

GF= Gluten-Free | **GFA** = Gluten-Free Available | **VG** = Vegetarian | **V** = Vegan

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.

Desserts

Plated Desserts

price listed is per person

Flourless Chocolate Torte ^{GF}

New York Cheesecake

fresh fruit topping

Lemon Mascarpone Cake

Chocolate Cappuccino Torte ^{V | DF}

Royal Park Trio

mini fruit tart, macaron, chocolate covered
strawberry ^{GF}

Sorbet Trio ^{GFI DF}

three sorbets topped with fresh berries

Dessert Enhancements

*price listed is per dozen. two dozen minimum order
required*

Assorted Cookies

Cupcakes

Chocolate Covered Strawberries

Crème Brûlée

Cheesecake Mini Bites

Cannoli's

Cream Puffs

Eclairs

Assorted Pastries

Fresh Fruit Tarts

RPH Rice Crispy Bars

Chocolate & White Chocolate Mousse Cups ^{GF}

Stations

price listed is per person

Milk And Donuts

whole milk, chocolate milk, oat milk
strawberry, caramel, and chocolate donut

Fresh Fruit Display

sliced melons and pineapple
seasonal berries
yogurt dip
dark chocolate ganache

GF= Gluten-Free | **GFA** = Gluten-Free Available | **VG** = Vegetarian | **V** = Vegan

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.

Beverages

Non-Alcoholic Selections

Lemonade

2-gallon minimum order, yields 14-16 servings per gallon

traditional, strawberry, blueberry, or Arnold Palmer

Sparkling Tropical Punch

Soft Drink Service

based on consumption

Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale

Wine & Bubbly Selections

All About The Bubbles

house sparkline wine

prosecco

Juice Carafes

choice of orange, pomegranate, peach, mango, pear, pineapple

Seasonal Berry Garnish

House Red Or White Wine

select one red & one white

whites: Trinity Oaks chardonnay, Archetype sauvignon blanc

reds: Trinity Oaks cabernet sauvignon, Trinity Oaks pinot noir

Mimosa, Bellini or Pomosa

yields 18-20 servings per gallon

Also available as a station. Attendant fee of \$75 for mimosa bar will apply.

GF= Gluten-Free | **GFA** = Gluten-Free Available | **VG** = Vegetarian | **V** = Vegan

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.

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 at \$150 per bartender.**

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

Essential 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

Two Hours

Three Hours

Four Hours

Five Hours

Exceptional 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

Two Hours

Three Hours

Four Hours

Five Hours

Extraordinary 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

Two Hours

Three Hours

Four Hours

Five Hours

GF= Gluten-Free | **GFA** = Gluten-Free Available | **VG** = Vegetarian | **V** = Vegan

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.

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

Two Hours

Three Hours

Four Hours

Five Hours

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 (\$200 fee) and one cashier (\$75 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

GF= Gluten-Free | GFA = Gluten-Free Available | VG = Vegetarian | V = Vegan

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.