



ROYAL PARK
HOTEL
EVERY DAY LUXURY

2027 Friday Sunday Wedding Package



Reserve your wedding on select Fridays and Sundays in 2027 and take advantage of added perks. We understand the importance of personalization. Our packages can be tailored to suit your various needs and budgets.

Package starting at \$109 per person ++



Package Inclusions

Exclusive Ballroom Rental Pricing

Floor Length House Linens with Ivory Napkins

Complimentary Cake Cutting



Take The Elevator Home

Wedding couples receive a complimentary overnight stay in a luxury category guest room the night of the wedding.

Note special room block rates are available for your guests*

Our 2027 Wedding Package is available on Fridays & Sundays, and select Saturdays in 2027 only. Not valid on previously booked events. Food and beverage minimums apply. Menus are subject to a 25% taxable service fee and 6% Michigan sales tax.

2027 Friday & Sunday Evening Package

Our Friday & Sunday Evening Package includes a selection of tray passed appetizers, choice of entrée, RPH salad, fresh baked artisan rolls, butter rosettes, chef's selection starch & vegetable, freshly brewed coffee, assorted herbal teas, and a four-hour premium bar.

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

Vegetarian Spring Roll
Roasted Tomato Bruschetta
Mini Beef Wellington

Premium Bar

(Four-Hour)

Liquor

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

Bottled Beers

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

Premium Wines

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

Soft Drinks

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

150 Per Bartender

One bartender is required for every 100 guests

Entrée Selections

(Choice of One)

Herb Roasted Chicken Breast ^{GF} | ^{DF} | 109
herb chicken jus

Caprese Chicken ^{GF} | 110
fresh mozzarella, roasted tomato, basil, balsamic jus

Salmon Piccata | 110
lemon caper jus

Chicken Rochester ^{GF} | 112
spinach, herb cheese, roasted red peppers, tarragon
mushroom sauce

Braised Boneless Short Rib ^{GF} | ^{DF} | 116
red wine reduction

Filet Mignon ^{GF} | ^{DF} | 116
grilled 7 oz. filet, mushroom ragout, garlic demi-glace

Duets

Filet & Chicken ^{GF} | ^{DF} | 129
Grilled Petite Filet Mignon — mushroom ragout
Herbed Roasted Chicken Breast — herbed chicken jus

Short Rib & Chicken ^{GF} | ^{DF} | 126
Braised Boneless Short Rib—red wine reduction
Herbed Roasted Chicken Breast — herbed chicken jus

Filet & Shrimp ^{GF} | 135
Grilled Petite Filet Mignon — mushroom ragout
Grilled Shrimp

Filet & Caprese Chicken ^{GF} | 130
Grilled Petite Filet Mignon — mushroom ragout
Caprese Chicken—fresh mozzarella, roasted tomato, basil,
balsamic jus

Filet & Salmon ^{GF} | 131
Grilled Petite Filet Mignon — mushroom ragout

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.