



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.

## 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** <sup>GF</sup> | <sup>DF</sup> | 109  
herb chicken jus

**Caprese Chicken** <sup>GF</sup> | 110  
fresh mozzarella, roasted tomato, basil, balsamic jus

**Salmon Piccata** | 110  
lemon caper jus

**Chicken Rochester** <sup>GF</sup> | 112  
spinach, herb cheese, roasted red peppers, tarragon  
mushroom sauce

**Braised Boneless Short Rib** <sup>GF</sup> | <sup>DF</sup> | 116  
red wine reduction

**Filet Mignon** <sup>GF</sup> | <sup>DF</sup> | 116  
grilled 7 oz. filet, mushroom ragout, garlic demi-glace

## Duets

**Filet & Chicken** <sup>GF</sup> | <sup>DF</sup> | 129  
Grilled Petite Filet Mignon — mushroom ragout  
Herbed Roasted Chicken Breast — herbed chicken jus

**Short Rib & Chicken** <sup>GF</sup> | <sup>DF</sup> | 126  
Braised Boneless Short Rib—red wine reduction  
Herbed Roasted Chicken Breast — herbed chicken jus

**Filet & Shrimp** <sup>GF</sup> | 135  
Grilled Petite Filet Mignon — mushroom ragout  
Grilled Shrimp

**Filet & Caprese Chicken** <sup>GF</sup> | 130  
Grilled Petite Filet Mignon — mushroom ragout  
Caprese Chicken—fresh mozzarella, roasted tomato, basil,  
balsamic jus

**Filet & Salmon** <sup>GF</sup> | 131  
Grilled Petite Filet Mignon — mushroom ragout  
Dill Seared Salmon

**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.