



ROYAL PARK
HOTEL
EVERY DAY LUXURY

EASTER *Brunch*

Celebrate Easter with Royal Park Hotel!

Capture Selfies with Our Easter Bunny

Kids Craft Station

Easter Souvenirs for the Kids

SUNDAY APRIL 5, 2026

SEATINGS | 10 AM, 11:30 AM, 1 PM

ROYAL PARK HOTEL BALLROOM

\$75++ PER ADULT | \$38++ PER CHILD

Child pricing applies to ages 3-10. Ages 2 and under complimentary.

Pricing does not include 6% MI sales tax or Eventbrite fees.

Strolling Buffet Includes:

Charcuterie & Seafood Displays

Create Your Own Omelet & Waffles

Turkey, Beef and Ham Carving Stations

Traditional Brunch Features & Kids Selections

Sweets Table

Coffee, tea & juice included.

Alcoholic beverages will be available for purchase

RESERVE ONLINE



EASTER BRUNCH MENU

DISPLAYS

European

croissants, muffins, breakfast pastries, imported and domestic meats and cheeses, dried fruits, assorted crackers, whole grain mayo, dijon mustard, jams, and preserves

Seafood

poached shrimp served with lemons and cocktail sauce
crab claws with traditional garnishes

CREATE YOUR OWN

Omelet

cheeses...cheddar, goat, swiss
meats...bacon, sausage, ham
veggies...mushrooms, broccoli, peppers, onions, tomato, spinach

Belgian Waffle

toppings...whipped butter, berry compote, whipped cream, Nutella, peanut butter, caramel and chocolate sauce, berries, maple syrup

Pasta

chicken tortellini alfredo - three cheese tortellini, cream sauce, parmesan cheese, grilled chicken
rigatoni bolognese - rigatoni pasta, hearty meat sauce, Italian sausage
penne primavera - penne pasta, marinara, sautéed mushrooms, spinach, onions, peppers, artichoke hearts

CARVING STATIONS

served with rolls and butter

roasted herb turkey breast - herb velouté, cranberry chutney
roast striploin of beef - horseradish, au jus
brown sugar maple dearborn ham - pineapple chutney

SPECIAL FEATURES

seared salmon - lemon caper sauce
vegan turmeric-curry cauliflower steak - quinoa pilaf, pickled red onion, arugula salad, harissa vinaigrette
seasonal vegetable medley
cheese blintzes - warm berry compote, whipped cream
potatoes o'brien
scrambled eggs
applewood bacon, sausage

FROM THE GARDEN

assortment of artisanal lettuce, shredded cheeses, tomatoes, onions, cucumbers, hard-boiled eggs, olives, sundried fruits, herb croutons, ranch, italian, and caesar dressings
fresh fruit salad

FOR THE LITTLES

chicken tenders, tater tots, mac and cheese, French toast sticks, syrup, and berry topping

DESSERT STATION

assorted pastries, cookies, petit fours, cheesecake, fruit tarts, mousse cups, brownies

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.