

# Making Spirits Bright 2023 HOLIDAY MENU



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2022 – AAA Four Diamond Award 2020 – WorldHotels "Best Experience Creator" Award WorldHotels<sup>\*</sup> Elite

# **Sparkle in the Park Package**

Served with Seasonal House Salad, Fresh Baked Artisan Rolls, Butter Rosettes, Freshly Brewed Coffees, and Assorted Herbal Teas

# **Tray Passed Appetizers**

(Selection of Three)

- Phyllo Wrapped Asparagus, Gorgonzola, Truffle Aioli
- Wild Mushroom and Smoked Chicken Phyllo Cup
- Short Rib Taco with Fresh Cilantro, Onion & Lime
- Vegetarian Spring Roll with Sweet & Sour Sauce
- Mini Beef Wellington

# **Starch and Vegetable Options**

(Select One Starch and One Vegetable)

#### Starch

Honey Balsamic Roasted Sweet Potatoes Buttery Russert Potato Purée Dauphinoise Potatoes Herb & Vegetable Rice Pilaf

#### Vegetable

Seasonal Vegetable Medley Haricot Verts with Baby Carrot Roasted Asparagus with Baby Carrot

## Dessert

(Select One)

Homemade Snickers Cake Apple Streusel Cheesecake Holiday Crème Brûlée with Gingerbread Cookie

# Entrée

(Select One)

#### Char Grilled Petit Filet of Beef 89

6oz Petit Filet Served with Your Choice of Sauce, Starch & Vegetable (Sauce Options: Steak Diane, Port Wine Demi, Wild Mushroom Demi)

#### Pan Seared Breast of Chicken 78

Served with Your Choice of Sauce, Starch & Vegetable (Sauce Options: Piccata, Lemon Herb Chicken Jus)

#### Florentine Stuffed Chicken 85

Roasted Boneless Breast of Chicken Stuffed with Spinach, Cheese, Lemon, Topped with a Lemon Herb Chicken Jus, and Served with Your Choice of Starch & Vegetable

#### Slow-Braised Beef Short Rib 85

Eight-Hour Braised Beef Short Rib, Topped with Bordelaise Sauce, and Served with Buttery Russet Potato Purée, and Seasonal Vegetable Medley

#### Pesto-Crusted Atlantic Salmon 82

Pesto Crusted Atlantic Salmon, Served with a Wild Mushroom & Asparagus Risotto, Haricot Verts & Baby Carrot

#### Grilled Vegetable Stack V | GF | DF 72

Sliced Portobello Mushroom, Red Onion, Tomato, Zucchini, Yellow Squash and Eggplant, Topped with an Aged Balsamic Reduction, and Truffled Arugula, Served Over Chef's Risotto

#### Make Your Entrée a Duet

(Select One to Add to the Entrée of Your Choice)

Three Grilled Shrimp 18 4 oz Petit Filet 24 6 oz Pan-Seared Breast of Chicken 16 Six Four-Cheese Ravioli 12

Selection of Two Entrées Add \$5 Per Guest, Selection of Three Entrées Add \$6 Per Guest. 250 Guest Maximum Entrée Selections Must Be Chosen in Advance. See Your Catering Manager for Details.

# **Royal Holiday Strolling Stations**

Includes Selection of Salad, Vegetable, Entrée, Side Bar, Freshly Brewed Coffee and Dessert Service, and is based on 1.5 Hours

Dinner 87 Per Guest | 25 Guest Minimum

# Salad

(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

#### Winter Salad

Arugula, Crisp Romaine, Dried Cherries, Pickled Red Onion, Goat Cheese, Croutons, Sherry Mustard Vinaigrette

# Side Bar

(Select Either the Risotto Bar or Mac & Cheese Bar)

#### **Risotto Bar**

(Select Two) Parmesan Wild Mushroom Asparagus Butternut Squash Vegan Vegetable

#### Mac & Cheese Bar

(Select Two)

Creamy Four-Cheese Smoked Chicken Carbonara Buffalo Mac & Cheese

# Entrée

(Select Two)

Roasted Pork Loin with Michigan Cherry Demi Herb Roasted Beef Sirloin with Wild Mushrooms Chicken Piccata with White Wine Tomato Caper Sauce Herb-Crusted Atlantic Salmon with Citrus Beurre Blanc

Herb Roasted Beef Tenderloin with Bordelaise Sauce Add18 Per Guest

# Vegetable

(Select Two)

Seasonal Vegetable Medley Haricot Verts with Baby Carrot Roasted Asparagus with Baby Carrot

### Dessert

(Select Two) Homemade Snickers Cake Apple Streusel Cheesecake Holiday Crème Brûlée with Gingerbread Cookie

# **Holiday Enhancements**

All Items Listed Are Available as Added Enhancements to the Sparkle in the Park Package or Royal Holiday Strolling Stations. The Price Listed Is Per Guest Unless Otherwise Noted. Stations May Require A Minimum Guest Count.

# Dip Bar 16

(50 Guest Minimum) Includes Assorted Crackers and Crostini's

#### Choice of Two Dips

- Brie En Croûte with Michigan Cherry Chutney
- Boursin Spinach and Artichoke
- Warm Four-Cheese Queso
- Buffalo Chicken
- Roasted Red Pepper and Garlic Tahini Hummus

Add Vegetable Crudité 8

# **Imported & Domestic Cheese Display 16**

Fresh Imported & Domestic Cheese, Grapes, Dried Fruits, Mixed Nuts, French Baguette, Gourmet Crackers

# **Late Night Stations**

**Pizza 12** Selection of Two Hand-Tossed Gourmet Pizzas

Sliders 18 Mini Beef Slider, Served with House Made Kettle Chips

# **French Fry Station 11**

(Select Any Two Fry Styles and Any Three Sauces)

**Fries** Crispy Golden Regular-Cut, Tater Tots, Waffle, Side Winder

#### Sauces

Sriracha Mayo, Ranch Dressing, Mango Ketchup, Sweet Thai Chili Sauce

Add Chili and Cheese Sauce 3

# Spiced Cider and Hot Toddy Bar 20

Includes Hot Apple Cider, Lemon and Orange Slices, Honey, Sugar Swizzle Sticks, Cinnamon Sticks

RPH Private Select Maker's Mark Bourbon Buffalo Trace Bourbon Bushmills Irish Whiskey

### Sweets

(50 Guest Minimum)

**Festive Treats 24** Seasonal Fruit, Assorted Mini Pastries, Chocolate Covered Strawberries, Seasonal Holiday Treats

#### **Beignets Station 26**

Beignets Served with Sander's Hot Fudge, Strawberry, and Caramel Sauces, Whipped Cream, Chocolate Shavings

#### Holiday Sweets Table 28

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

# **Audio Visual Packages**

**Moving Lights Package 300** Eight Colored Up-Lights with Two Winter-Themed Moving Lights

# Tis the Season Package 600

Twelve Colored Up-Lights with Four Winter-Themed Moving Lights

#### Custom Company GOBO Package\* 250

Keepsake Personalized Company Logo GOBO Light for Dance Floor

\*Artwork is Required. Must Receive at Least 3-4 Weeks Prior to Event

# **Full Bar Package**

Package Includes Liquor, Bottled Beer, Premium Wine, Mixers and Soft Drinks

# LIQUOR

#### <u>Premium</u>

Absolut Vodka Beefeater Gin Bacardi Rum Captain Morgan Rum Sauza Agave Silver Tequila Jim Beam Bourbon Canadian Club Whiskey Jack Daniel's Whiskey Dewar's Scotch

### <u>Top Shelf</u>

Tito's Handmade Vodka Tanqueray Gin Bacardi Rum Captain Morgan Rum 1800 Reposado Tequila Maker's Mark Bourbon Crown Royal Whiskey Jack Daniel's Whiskey Johnnie Walker Black Scotch

#### Super Premium

Grey Goose Vodka Hendricks Gin Bacardi Rum Captain Morgan Rum Patrón Silver Tequila Jack Daniel's Whiskey Knob Creek Bourbon Crown Royal Whiskey Glenfiddich 12 yr Scotch

# **Bottled Beer**

Bud Light, Labatt Blue, Stella, Bell's Two Hearted, N/A Beer, Hard Seltzer

## **Premium Wine**

10 Span Chardonnay, 13 Degrees Celsius Sauvignon Blanc, Avalon Cabernet Sauvignon, Line 39 Pinot Noir

### **Soft Drinks**

Pepsi, Diet Pepsi, Starry, Schweppes Ginger Ale

## **Premium Bar**

Two Hours 32 Three Hours 39 Four Hours 46 Five Hours 53

# **Top Shelf Bar**

Two Hours 35 Three Hours 44 Four Hours 53 Five Hours 62

# **Super Premium Bar**

Two Hours Three Hours Four Hours Five Hours

#### \$150 Per Bartender (Hosted Bar) One Bartender Required for Every 125 Guests

# **Beer & Wine Package**

Package Includes Bottled Beer, Premium Wine and Soft Drinks

Two Hours 27 Three Hours 34 Four Hours 41 Five Hours 48

# **Bottled Beer**

Bud Light, Labatt Blue, Stella, Bell's Two Hearted, N/A Beer, Hard Seltzer

# Premium Wine

10 Span Chardonnay, 13 Degrees Celsius Sauvignon Blanc, Avalon Cabernet Sauvignon, Line 39 Pinot Noir

#### **Soft Drinks** Pepsi, Diet Pepsi, Starry, Schweppes Ginger Ale

# **Hosted Bar**

(Charges Are On a Per Drink Basis)

Premium Brand Cocktails 10 Premium Martini Cocktails 12 Top Shelf Brand Cocktails 12 Top Shelf Martini Cocktails 15 Super Premium Brand Cocktails 13 Super Premium Martini Cocktails 16 Cordials 14 & Up Domestic Bottled Beer 7 Premium Bottled Beer 8 Premium Wine by the Glass 10 Soft Drinks – Pepsi Products 5 Sparkling Water 5 Bottled Water 5

\$150 Per Bartender (Hosted Bar) One Bartender Required for Every 125 Guests

# **Cash Bar**

(Charges Are On a Per Drink Basis)

Premium Brand Cocktails 11 Premium Martini Cocktails 13 Top Shelf Brand Cocktails 13 Top Shelf Martini Cocktails 16 Super Premium Brand Cocktails 14 Super Premium Martini Cocktails 17 Cordials 15 & Up Domestic Bottled Beer 8 Premium Bottled Beer 9 Premium Wine by the Glass 12 Soft Drinks – Pepsi Products 5 Sparkling Water 5 Bottled Water 5

**\$200 Per Bartender (Cash Bar) & \$75 Per Cashier** One Bartender Required for Every 125 Guests