



# ROYAL PARK HOTEL

600 East University Drive Rochester, MI 48307  
Sales & Catering (248) 453-8737 • Fax (248) 652-8903  
[www.royalparkhotel.net](http://www.royalparkhotel.net)

## Wedding Menu

*The Beginning of Happily Ever After*



2015 – WeddingWire Couples' Choice Award  
2015 – Catering Professional of the Year, Awarded to Kathleen Reid – Detroit NACE Chapter  
2015 – AAA Four Diamond Award (9th Consecutive Year)  
2014 – Best in Stay Elite – Orbitz.com  
2014 – Trip Advisor Certificate of Excellence



# Evening Reception

## One Hour Butler Hors d'Oeuvre Reception

### **Selection of Three**

**(Based on 4-5 pieces per guest)**

Roasted Tomato Bruschetta, Chèvre, Herb Crostini  
Smoked Salmon Roulade, Wheat Crostini  
Crisp Vegetarian Spring Roll, Sweet and Sour Dipping Sauce  
Brie, Shaved Radish, Basil Aioli, Toasted Baguette  
Chicken Tempura, Spicy Orange, Black Sesame Glaze  
Spinach and Feta Spanakopita  
Smoked Chicken Salad, Gougère, Basil Salad  
\$14 per guest

### **Selection of Five**

**(Based on 6-7 pieces per guest)**

Baked Brie, Pear, Phyllo  
Watermelon, Feta Cube, Basil, Balsamic Glaze  
Coconut Shrimp, Thai Chili Sauce  
Asian Glazed Rock Shrimp, Crispy Wonton, Cucumber Kimchi  
Chicken Caesar Forks  
Roasted Artichoke Bruschetta, Chèvre, Herb Crostini  
Seasonal Vegetable Bruschetta, Organic Gouda, Whole Grain Toast  
Mini Corned Beef Reuben, Thousand Island Dressing  
Bacon Wrapped Dates  
Mini Pulled Pork Taco, Cilantro, Queso Fresco  
\$16 per guest

### **Selection of Five Premium**

**(Based on 6-7 pieces per guest)**

Applewood Smoked Bacon Wrapped Sea Scallops, Citrus Aioli  
Sesame Seared Tuna, Daikon Slaw, Honey Soy Drizzle  
Coconut Shrimp, Thai Chili Sauce  
Crispy Lotus Root Chip, Popcorn Shrimp, Carrot and Cilantro Salad, Soy Ginger Sesame Glaze  
Cashew Coconut Chicken Satay, Spiced Orange Marmalade  
Mini Pulled Pork Taco, Cilantro, Queso Fresco  
Pastrami Panini, Red Wine Pickled Onions, Brown Ale Horseradish Cheddar  
Mini Maryland Crab Cakes, Rémoulade Sauce  
Chinese Rice Paper Wrapper, Asian Vegetable Cruditè, Pea Tendrils, Yuzu Wasabi Dipping Sauce  
Beef Tartlet, Horseradish Hummus, Tomato Chutney, Arugula Pesto  
\$18 per guest

### **Salad Selections (Choice of One)**

**Served with Fresh Baked Artisan Rolls and Butter Florets**

#### **The RPH**

Baby Greens, Artichoke, English Cucumber Ribbon,  
Grape Tomatoes, Shaved Carrot, Dijon Herb Vinaigrette  
(Included with Dinner Entrée)

#### **Royal Park Caesar**

Crisp Romaine, Grape Tomatoes, Shaved Parmesan Cheese,  
Herbed Crostini, Caesar Dressing  
(Included with Dinner Entrée)

#### **Berry Bibb**

Tender Hydro Bibb, Fresh Seasonal Berries, Dried Cherries,  
Spiced Pecans, Cherry Balsamic Vinaigrette  
\$5 Per Guest

#### **Arugula Salad**

Arugula, Red Wine Pickled Onions, Goat Cheese,  
Preserved Lemon Vinaigrette  
\$5 Per Guest

#### **Roasted Beet Salad**

Roasted Beets, Herbed Goat Cheese, Crostini  
\$5 Per Guest

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# Evening Reception

## Entrée Selections (Choice of One)

Served with RPH Salad or Caesar Salad, Artisan Rolls, Butter Rosettes,

Entrée with Starch and Vegetable, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

Please see your catering manager for pricing and guidelines in offering multiple entrée selections.

### **Filet and Chicken\***

Petit Filet of Beef, Balsamic Glaze  
Cipollini Onion, Forest Mushroom Compote,  
Pan Seared Chicken Chasseur, Mushroom, Tomato, Onion,  
Fresh Herbs, White Wine Sauce  
\$50 Per Guest

### **Chicken & Salmon**

Asian Brined Chicken, Radish and Scallion Slaw,  
Salmon, Bulgogi Mango Ginger Butter, Baby Bok Choy,  
Local Shitake Mushrooms  
\$48 Per Guest

### **Filet and Michigan Chicken\***

Petit Filet of Beef, Roasted Onion Compote,  
Roasted Chicken Breast Stuffed with Michigan Greens,  
Caciocavallo Cheese, Onion, Michigan Apple Demi-Glace  
\$53 Per Guest

### **Filet and Scallop Pinwheel\***

Petit Filet of Beef, Port Wine Sauce,  
Shrimp and Scallop Pinwheel, Herbed Crab Sauce  
\$58 Per Guest

### **Filet and Ravioli\***

Petit Filet of Beef, Balsamic Demi-Glace,  
Cipollini Onion Compote, Wild Mushroom Ravioli,  
Herbed Cream Sauce  
\$48 Per Guest

### **Char-Grilled 8oz Filet of Beef\***

Brown Ale Cheddar, Tobacco Onions, Au Poivre  
\$55 Per Guest

### **Pan Seared Arctic Char**

Herbed Compound Butter  
\$43 Per Guest

### **Filet and Shrimp\***

Petit Filet of Beef, Au Poivre,  
Grilled Shrimp, Garlic Herb Lemon Butter  
\$55 Per Guest

### **Filet and Salmon\***

Petit Filet of Beef, Portobello Mushroom Sauce,  
Pan Seared Salmon, Spinach, White Bean and Pancetta Ragout,  
Citrus Beurre Blanc  
\$52 Per Guest

### **Bistro Steak and Chicken\***

Sirloin Bistro Steak, Cipollini Onion Compote  
Crisp Chicken, Roasted Corn Chowder, Herbed Gnocchi  
(Chef Recommends Maximum of Medium Temperature)  
\$45 Per Guest

### **Filet and Branzino**

Petit Filet of Beef, Bordelaise Sauce,  
Mediterranean Sea Bass, Fresh Herbs, Preserved Lemon Au Jus  
(Under 200 guests)  
\$56 Per Guest

### **Surf and Turf\***

6 oz. Petite Filet of Beef, Wild Mushroom Bordelaise Sauce,  
Cold Water Lobster Tail, Citrus Beurre Blanc  
Market Price Per Guest

### **Chicken Wellington**

Chicken, Forest Mushroom Filled Puff Pastry,  
Port Wine Demi-Glace  
\$44 Per Guest

### **Pesto Roasted Salmon**

Pesto Crusted Atlantic Salmon,  
Citrus Butter Sauce  
\$40 Per Guest

### **Parmesan Crusted Breast of Chicken**

Topped with Mozzarella Cheese, Crisp Prosciutto, Roasted Roma Tomato, Basil Madeira Reduction  
\$40 Per Guest

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# Friday & Sunday Evening Packages

## Cheese and Crudités Reception (Included in Entrée Pricing)

Chef's Cheese Board, Gourmet Crackers, Sliced Baguette, Accompanying Green Grocer Fresh Cut Vegetables, Spring Dip

## The RPH Salad (Included in Entrée Pricing)

Baby Greens, Artichokes, English Cucumber Ribbon, Grape Tomatoes, Shaved Carrots, Dijon Herb Vinaigrette

Served with Fresh Baked Artisan Rolls, Butter Rosettes

## Entrée Selections (Choice of One)

**Entrée Served with Starch and Vegetable, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas**

Please see your catering manager for pricing and guidelines in offering multiple entrée selections.

### **Filet and Chicken\***

Petit Filet of Beef, Balsamic Glaze Cipollini Onion, Forest Mushroom Compote,  
Pan Seared Chicken Chasseur, Mushroom, Tomato, Onion, Fresh Herbs, White Wine Sauce

\$58 Per Guest

### **Filet and Salmon\***

Petit Filet of Beef, Portobello Mushroom Sauce,  
Pan Seared Salmon, Spinach, White Bean and Pancetta Ragout, Citrus Beurre Blanc

\$57 Per Guest

### **Bistro Steak and Chicken\***

Sirloin Bistro Steak, Cipollini Onion Compote, Crisp Chicken, Roasted Corn Chowder, Herbed Gnocchi  
(Chef Recommends Maximum of Medium Temperature)

\$50 Per Guest

### **Chicken Rochester**

Roasted Boneless Chicken Breast Filled with Spinach Florentine, Tarragon Mushroom Sauce

\$48 Per Guest

### **Chicken Piccata**

Pan Roasted Chicken Breast, Lemon Butter, Baby Tomatoes, Artichokes, Capers

\$46 Per Guest

## Five Hour Standard Bar Package

### **Standard Liquor**

Smirnoff Vodka, Beefeater Gin, Bacardi Rum,  
J&B Scotch, Jose Cuervo, Jim Beam Bourbon

### **Beer Selection**

Bell's Microbrew, Miller Lite, Bud Light, Labatt Blue,  
Amstel Light, Heineken, Haacke Beck NA

### **House Wine**

Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, Pinot Noir

### **Soft Drinks**

Pepsi, Diet Pepsi, Sierra Mist, Vernors

\$30 Per Guest

## Premium Bar Upgrade

Absolut, Tanqueray, Bacardi Silver, Jose Cuervo Gold, Captain Morgan Spiced Rum,  
Dewar's White Label, Canadian Club, Jack Daniel's, Buffalo Trace

\$15 Per Guest

## Bartenders – Hosted or Cash Bar

\$125 Per Bartender - One required for every 100 guests

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# Stratford Soiree

This is an all-inclusive package for the bride, groom and up to 18 guests in the Stratford Room. Package includes room setup, banquet chairs and choice of captain's table or round tables, ivory floor length damask table linens, napkins, votive candles, silverware, glassware and china. Price includes tax and service fee. Additional guests may be added for \$85 per person, plus tax and service fee. Maximum guest count may not exceed 30 guests, including bride and groom.

## Tray Passed Hors d'Oeuvres and Champagne

### **Selection of Three**

**(Based on 4-5 pieces per guest)**

Roasted Tomato Bruschetta, Chèvre, Herb Crostini  
Smoked Salmon Roulade, Wheat Crostini  
Crisp Vegetarian Spring Roll, Sweet and Sour Dipping Sauce  
Brie, Shaved Radish, Basil Aioli, Toasted Baguette  
Spinach and Feta Spanakopita  
Chicken Tempura, Spicy Orange, Black Sesame Glaze

### **Tray Passed Champagne**

House Champagne or Prosecco

## Dinner Service

**Served with RPH Salad, Fresh Baked Artisan Rolls, Butter Florets, Intermezzo Course,  
Freshly Brewed Regular and Decaffeinated Coffee**

### **Filet and Chicken\***

Petit Filet of Beef, Balsamic Glaze, Cipollini Onion, Forest Mushroom Compote,  
Pan Seared Chicken Chasseur, Mushroom, Tomato, Onion, Fresh Herbs, White Wine Sauce,  
Chef's Selection of Starch and Vegetable

## Bar Service

\$125 Bar Setup and Attendant Fee  
Standard Bar Pricing Applies. Refer to page 10.

## Wine Pour with Dinner

(Based on Two Glasses Per Guest)

House Selected Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, Pinot Noir

## Cake Cutting

Fee Included

**\$2,250 All Inclusive For Up to 20 Guests (Including Bride and Groom)**

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# Sweet Endings

## Sweet Finale

Fresh Fruit and Seasonal Berries Display  
Assorted Miniature Pastries, Cannolis, Brownies, Cookies and Crème Brûlée  
White and Dark Chocolate Mini Mousse Martinis  
Truffles, Brittle Toffee, Biscotti, Lemon Panna Cotta and Classic Tiramisu  
\$16 Per Guest / 100 Guests Minimum

## Royal Grand Finale

Fresh Fruit and Seasonal Berries Display  
Assorted Miniature Pastries, Cannolis, Cookies, Brownies and Crème Brûlée  
White and Dark Chocolate Mousse Martinis  
White Chocolate Bread Pudding with Crème Anglaise  
Chocolate Dipped Tuxedo Strawberries  
Assorted Chocolate Truffles

### Select Five of the Following Assorted Cakes, Tarts and Cheesecakes:

#### Cakes

Red Velvet, Chocolate Ganache, Black Forest, German Chocolate, Lemon Sponge, Strawberry,  
Orange Dreamsicle, Coconut Dream, Raspberry Mousse Crunch, Lemon Blackberry,  
Strawberry Pistachio, Bumpy, Chocolate Hazelnut, Chocolate Flourless

#### Tarts

Key Lime, Mixed Fruit, Lemon Meringue, Peanut Butter

#### Cheesecakes

Strawberry, Apple, Blueberry, Cherry, Brownie, Seasonal

\$20 Per Guest / 100 Guests Minimum

## Crème Brûlée Station

### Select Four of the Following:

Milk Chocolate with Sea Salt Caramel  
Orange Dreamsicle with White Chocolate Pearls  
Lemon Meringue  
Vanilla with Fruit, Fresh Whipped Cream  
Rockin' Raspberry with Chocolate Crémeux,  
Chocolate Strudel,  
Caramel Apple with Housemade Apple Pie Filling, Whipped Cream  
\$8 Per Guest / 25 Guest Minimum

## Brownie and Pie A La Mode Station

Warm Triple Chocolate Chunk Brownie,  
Warm Individual Cherry, Apple and Blueberry Housemade Pies,  
Ray's French Vanilla Ice Cream, Caramel, Chocolate Sauces,  
Fresh Whipped Cream  
\$9 Per Guest / 50 Guest Minimum  
\$50 Server Attendant Fee

## Detroit Soda Shoppe

Ray's Vanilla Ice Cream,  
Faygo Root Beer, Faygo Orange Soda,  
Faygo Red Pop, Vernors  
\$6 Per Guest / 25 Guest Minimum

## Profiteroles Station

Puff Pastries, Ray's Vanilla Ice Cream,  
Sanders Hot Fudge and Caramel Sauce,  
Strawberry Sauce, Whipped Cream,  
Chocolate Shavings, Peanuts,  
Assorted Candies, Sprinkles  
\$8 Per Guest / 25 Guest Minimum

## Shortcake Bar

Chocolate Pound Cake, Sweet Biscuits,  
Angel Food Cake, Lemon Pound Cake,  
Strawberry Sauce, Mixed Berry Sauce,  
Lemon Curd, Seasonal Mixed Fruit Salad  
with Amaretto Sabayon, Whipped Cream,  
Fresh Berry Garnish  
\$8 Per Guest / 25 Guest Minimum

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# Sweet Endings

## Ice Cream Sundae Station

Ray's French Vanilla and Chocolate Ice Creams with Chocolate Shavings, Peanuts, Pecans, Sprinkles, M&Ms, Snickers, Chopped Oreos, Maraschino Cherries, Whipped Cream, Strawberry Topping, Saunders Hot Fudge and Caramel Sauces  
\$9 Per Guest / 50 Guests Minimum  
\$50 Server Attendant Fee

## Picture Perfect Sweet Table

Pink Macarons, Cake Ball Truffles, Mini Cherry Pies, Assorted Mini Cupcakes, Chocolate Dipped Cheesecake, Pink and White Whole Cakes, Mini Strawberry Shortcake Shot Glasses, Sugar Cookies Dipped in Pink Chocolate, White Chocolate Bark with Dried Cherries  
\$16 Per Guest / 100 Guest Minimum

## Bananas Foster Station

Fresh Sliced Bananas, Caramelized Butter, Brown Sugar, Flambéed in Spiced Rum, Banana Liqueur, Served over Häagen-Dazs French Vanilla Ice Cream  
\$10 Per Guest / 50 Guests Minimum  
\$100 Chef Attendant Fee

## Gelato Bar

Triple Espresso, Chocolate, Vanilla and Caramel Gelato, Fresh Berries, Caramelized Nuts, Chocolate and Raspberry Sauces, Fresh Whipped Cream  
\$12 Per Guest / 50 Guest Minimum  
\$50 Server Attendant Fee

## Chocolate Fountain

Fine Belgian Chocolate with Fresh Seasonal Fruits, Strawberries, Maraschino Cherries, Marshmallows, Graham Crackers, Pound Cake, Pretzel Rods, Potato Chips, Rice Krispie Treats, Mini Cheesecake, Cookies, Cream Puffs (White, Strawberry and Dark Chocolate Also Available)  
\$10 Per Guest / 100 Guest Minimum

## Cherries Jubilee Station

Dark Cherries Flambéed with Butter, Sugar, Vanilla, Cherry Liqueur, Grand Marnier, Häagen-Dazs French Vanilla Ice Cream  
\$10 Per Guest / 50 Guest Minimum  
\$100 Chef Attendant Fee

## Dessert Enhancements

Pastry Pops – Bumpy, Carrot, Red Velvet, Lemon Raspberry	\$36 Per Dozen
Cheesecake Lollipops	\$34 Per Dozen
Micro Ice Cream Cones – Raspberry Sorbet, Vanilla, Mint Chocolate Chip	\$20 Per Dozen
Housemade Macarons	\$36 Per Dozen
Mini Chocolate Lava Cake with White Truffle Center	\$42 Per Dozen
Custom Cupcakes (Miniature and Regular)	\$42 and \$24 Per Dozen
Monogrammed Sugar Cookies	\$4 Per Cookie
Mini Crème Brûlée	\$4 Each
Ice Cream in Chocolate Cup	\$5 Each
Whipped Cream and Berries	\$3 Per Guest
Chocolate Dipped Strawberry	\$4 Each
Cake Plate with Raspberry Sauce and Writing on the Rim	\$4 Per Guest

## Royal Coffee Station

Regular and Decaffeinated Coffee, Flavored Syrups, Cinnamon, Candied Lemon Zest, Whipped Cream, Chocolate Shavings, Sugar Swizzle Sticks  
\$7 Per Guest

## Affogato Bar

Freshly Brewed Italian Espresso, Vanilla, Chocolate and Triple Espresso Gelato, Cream, Light Cream, Fresh Whipped Cream  
\$6 Per Guest / 100 Guest Minimum  
\$50 Server Attendant Fee

## Additional Cordials:

Frangelico, Sambuca, Baileys, Amaretto, Kahlúa  
\$11 Per Guest

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# Late Night Indulgence

## **Gourmet Mac and Cheese Station**

Artisan Herbed Mac and Cheese, Smoked Chicken Carbonara Mac and Cheese and BBQ Brisket Mac and Cheese,  
Served with Bacon, Chives and Sour Cream

\$9 Per Guest

## **French Fry Station\***

Crispy Golden Regular-Cut, Waffle and Side Winder Fries, Served with a Selection of Any Three Sauces:  
Sriracha Mayo, Ranch Dressing, Wasabi Mayo, Mango Ketchup and Sweet Thai Chili Sauce

\$6 Per Guest

## **Canadian Poutine Station\***

Crispy Golden French Fries, Cheese Curds, Chicken Gravy

\$8 Per Guest

## **Coney Station**

Coney Island Station Served with Chili, Onions, Mustard,  
Housemade Kettle Chips and Ranch Dressing

\$8 Per Guest

## **Breakfast Burrito Station**

Flour Tortillas, Scrambled Eggs, Peppers, Onions, Sausage,  
Tomato, Cheese, Served with Chips and Salsa

\$6 Per Guest

## **Late Night Pizza Station**

Royal Park Hotel Handmade Gourmet Pizzas

\$6 Per Guest

## **Mini Grilled Cheese and Tomato Shooters**

A Classic Golden Grilled Cheese with Tomato

\$38 Per Dozen

## **Sliders Station**

Mini Sliders Served with  
Housemade Kettle Chips and Ranch Dressing

\$8 Per Guest

## **Nobody Leaves Hungry! Big Sub**

Served with Housemade Kettle Chips and Ranch Dressing

\$250 Per Sub (40 Servings)

\*1 Server Attendant Required Per 40 Guests at \$50 Each



# Royal Park Food Truck

## **Breakfast Burrito**

Pulled Pork Shoulder, Fluffy Scrambled Eggs,  
Cotija Queso, Sour Cream Ranchero Sauce,  
Served with Chips and Salsa  
\$7 Per Person

## **Asian Steak Taco**

Marinated Hanger Steak, Cilantro, Slaw, Crispy Noodles, Chipotle Aioli,  
Served with Chips and Salsa  
\$9 Per Person

## **All American Sliders**

Ketchup, Mustard, Onions, American Cheese, Pickles,  
Served with Kettle Chips and Ranch Dressing  
\$8 Per Person

## **Pulled Pork Sliders**

Slow Roasted Pork, Crazy Slaw, Housemade BBQ Sauce,  
Served with Kettle Chips and Ranch Dressing  
\$8 Per Person

## **Detroit Dog**

Chili Sauce, Onions, Shredded Cheese,  
Served with Kettle Chips and Ranch Dressing  
\$8 Per Person

## **Chicago Style Dog**

Tomatoes, Onions, Sport Peppers, Celery Salt, Pickles,  
Served with Kettle Chips and Ranch Dressing  
\$8 Per Person

A Minimum of 40 Guests Applies for All Reception Stations  
1.5 Hours Maximum Service Time  
1 Chef Attendant Required Per 40 Guests at \$100 Each

# Beverage Selections

## Liquor Selections

All Bar Selections Include Liquor, Beer, Wine, Choice of Prosecco or Champagne, Sparkling Water and Soft Drinks.  
Charges are on a per guest basis for continuous bar service.

### Premium

Absolut  
Tanqueray  
Bacardi  
Jose Cuervo Gold  
Buffalo Trace Bourbon  
Canadian Club  
Dewar's  
Jack Daniel's  
Captain Morgan Spiced Rum

### Top Shelf

Ketel One/Tito's  
Bombay Sapphire  
Bacardi  
1800 Reposado  
Maker's Mark  
Crown Royal  
Johnnie Walker Black  
Jack Daniel's  
Captain Morgan Spiced Rum

### Super Premium

Grey Goose/Ciroc  
Hendrick's  
10 Cane  
Patrón Silver  
Woodford Reserve  
Bulleit Rye  
Glenlivet 12 Year  
Jack Daniel's  
Captain Morgan Spiced Rum

### Premium Pricing

One Hour \$20.00  
Two Hours \$29.00  
Three Hours \$35.00  
Four Hours \$42.00  
Five Hours \$46.00

### Top Shelf Pricing

One Hour \$24.00  
Two Hours \$32.00  
Three Hours \$39.00  
Four Hours \$45.00  
Five Hours \$52.00

### Super Premium Pricing

One Hour \$27.00  
Two Hours \$35.00  
Three Hours \$41.00  
Four Hours \$47.00  
Five Hours \$54.00

## Consumption / Cash Bar Prices

Charges are on a per drink basis.

Premium Brand Cocktails \$8.00  
Top Shelf Brand Cocktails \$9.00  
Super Premium Brand Cocktails \$10.00  
Domestic Beer \$5.00  
Imported Beer \$6.00  
Premium Wine \$8.00  
Top Shelf Wine \$9.00  
Soft Drinks \$3.00  
Sparkling Water \$4.00  
Royal Park Bottled Water \$3.00  
Premium Martini Cocktails \$11.00  
Top Shelf Martini Cocktails \$14.00  
Cordials \$11.00 & Up

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# Beverage Selections

## Hosted Beer, Wine and Soft Drink Package Bar

Package includes Bottled Beer, Standard and Premium Wine,  
Choice of Prosecco or Champagne, Sparkling Water and Soft Drinks  
Charges are on a per person basis for continuous bar service.

One Hour	\$16.00
Two Hours	\$22.00
Three Hours	\$28.00
Four Hours	\$34.00
Five Hours	\$39.00

## Bottled Beer Selections

Miller Lite, Bud Light, Labatt Blue, Haake Beck NA, Heineken, Amstel Light, Bell's Microbrew

## Standard and Premium Wine Selections

Glenbrook Chardonnay, Glenbrook Cabernet, Marc Cellars Pinot Noir, Better Half Sauvignon Blanc,  
Hi! Prosecco or JP Chenet Champagne

## Top Shelf and Super Premium Wine Selections

10 Span Chardonnay, 10 Span Cabernet, DeLoach Pinot Noir, New Harbor Sauvignon Blanc,  
Hi! Prosecco or JP Chenet Champagne

## Craft Beer Draft Selections

<b>Half Keg Draft (140 Servings)</b>	<b>One-Sixth Keg Draft (45 Servings)</b>
Stella Artois \$425	Goose Island 312 Urban Wheat \$195
Short's Seasonal IPA \$425	Samuel Adams Cherry Wheat \$180
Atwater Dirty Blonde \$425	
New Holland Oatmeal Stout \$425	
Samuel Adams \$375	
Rochester Mills Royal Park Red \$375	

## Signature Craft Cocktails

### **Elderflower Lemon Drop**

Vodka, St. Germain, House Sour, Lemon Peel

### **Sunset**

Grapefruit Vodka, Blood Orange Syrup, Soda Water, Mint

### **Royal Hawaii**

Gold Rum, Light Rum, Fresh Pineapple, Fresh Orange,  
Orgeat Syrup, Dark Rum Float

### **Seasonal Sangria**

Red or White Wine, Infused Seasonal Fruits,  
Brandy, Vernors

\$175 Per Gallon / Approximately 20 – 22 Servings Per Gallon

## Champagne Toast

House Champagne or Prosecco	\$3.50 per person
Sparkling Pink Moscato	\$4.25 per person

## Additional Beverage Information

### **Bartenders – Hosted or Cash Bar**

\$125 Per Bartender

One Bartender Required for Every 100 Guests

### **Cashiers – Cash Bar**

\$50 Per Cashier

One Cashier Required for Every 100 Guests

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# Additional Information

Royal Park Hotel requires a food and beverage minimum investment for all spaces reserved.

Please see your Catering Manager for details.

Room Rental Fees include chinaware, glassware, silverware, set-up/breakdown, floor-length ivory damask table linen, guest tables and chairs, cake table and additional table linen & skirting, custom dance floor and standard bar set-up. The Royal Park Hotel offers designer table linens, napkins and chair covers in various colors, textures and fabrics for an additional charge. Delivery fees may apply. Please check with your Catering Manager.

## Room Rental Pricing

Ceremony in Conservatory or Park Pavilion (Two Hour Rental) – Reception Onsite	\$1,000
Ceremony in Conservatory or Park Pavilion (Two Hour Rental) – Reception Offsite	\$3,500
Reception in Grand Ballroom – Sections E & F – Terrace Side (Six Hour Rental)	\$3,000
Reception in Grand Ballroom – Sections ABC & D – Creek Side (Six Hour Rental)	\$2,000

## Add-Ons

Cake Cutting Fee	\$3.00 Per Person
Royal Park Signature Chair Cover (installed)	\$4.00 Per Chair
Chivari Chair Rental (with basic pad)	\$8.00 Per Chair
Chivari Chair Transfer Fee From Conservatory	\$250.00
Chivari Chair Transfer Fee From Park Pavilion	\$300.00
Bar Attendant Fee (one attendant per 100 guests)	\$125.00 Per Attendant
Additional Bar Set-up Fee	\$5.00 Per Person
Coat Check Attendant Fee (one attendant per 100 guests)	\$100.00 Per Attendant
Host Paid Valet with guest paying gratuity (minimums apply)	\$6.00 Per Car
Hosted Valet including gratuity (minimums apply)	\$8.00 Per Car
Band Staging – 12' x 24'	\$300.00
Head Table Risers	\$150.00
Grand Piano Rental	\$300.00
Electronic Keyboard	\$100.00
Children's Meal (Ages 12 and under)	\$18.95 Per Person
Soda & Juice Bar (Five hours)	\$16.95 Per Person

Royal Park Hotel can arrange to set out reception inventory items, favors, completed decorations, etc.

Royal Park Hotel is not responsible for decorations requiring assembly.

Inventory Set Up Fee \$50.00 Per Hour

# Additional Information

## Food & Beverage Policies

Menu creations are unique to each event and are inspired by the Reception, Dinner, Dessert and Beverage Menus. We welcome the opportunity to custom design any special menu in addition to our printed selections.

All food and beverage items purchased or consumed by your attendees at the Hotel must be supplied and prepared by the Hotel with the exception of a special occasion cake only. Cake Service must be provided by a licensed Bakery and a Health Certificate may be requested. No food or beverage can be brought into the hotel by patrons or attendees.

The sale and service of alcoholic beverages are regulated by State and City Codes. As a licensee, the hotel is responsible for the administration of these regulations. The Hotel reserves the right to refuse bar service to any person who appears to be intoxicated or does not have valid identification.

Specific menu selections must be made four (4) weeks prior to the function. All food, beverage and services are subject to a twenty one-percent (21%) taxable service fee, plus six-percent (6%) sales tax.

Final Guaranteed Attendance must be provided fourteen (14) days prior to your event date. Final Payment is due ten (10) days prior to your event.

## Menu Tasting

The Royal Park Hotel will conduct a menu tasting for up to four people when the Ballroom is booked for an event with a food and beverage minimum of \$20,000. If your event does not meet these criteria and you request a menu tasting, your selections will be billed at regular menu pricing. Tastings are scheduled by your Catering Manager and by appointment only.

## Overnight Guest Room Accommodations

Your Catering Sales Manager can assist you with setting up a room block with guest room rates for your event. Ask about our accommodations for the Bride and Groom on the evening of the wedding.

Extensions prior to or past the event dates are subject to room and rate availability. Additional Charges apply for Double Rooms. All rates are subject to an applicable room tax of 9.5% and are subject to change. The Hotel should receive all reservations no later than 30 days prior to event date.

**Check in is 4:00 p.m. and check out is 12:00 noon. Early check-ins are not guaranteed. Additional charges may apply.**



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Menu Cover Photo by Jeffrey L. Bennett

All prices are subject to a 21% taxable service fee and 6% sales tax. All menu items and prices are subject to availability and market price adjustment. 13  
Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illnesses.

\* Items marked with an asterisk may be cooked to order.