



**ROYAL PARK**  
**HOTEL**  
EVERY DAY LUXURY

# Meeting Planner Package

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2024 – AAA Four Diamond Award

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# MEETING PLANNER PACKAGE

Includes freshly brewed coffee and assorted herbal teas, soft drinks, bottled water, sparkling water, and iced tea.

Beverages are refreshed as needed and available throughout the meeting.

**The meeting planner package requires a minimum of 10 guests.**

## CONTINENTAL BREAKFAST

Fresh Squeezed Orange and Cranberry Juice

Fresh Sliced Fruit Cup

Individual Yogurts - with granola

House Made Breakfast Breads

*Double Chocolate<sup>GF</sup> Blueberry<sup>V</sup>*

Assorted Mini Croissants

Assorted Muffins

## LUNCH

*Deli lunch includes RPH salad, served with ranch and house vinaigrette. Sandwiches come with our house-made kettle chips, assorted condiments, pickles, and olives*

## COMPOSED SANDWICHES

*Select any three*

### Herb Marinated Roast Beef

Pickled onions, lettuce, tomatoes, horseradish aioli, white cheddar cheese, multigrain bread

### Chicken Salad

Chicken salad wrap, pesto spread, mozzarella, bibb lettuce, herb roasted tomatoes

### Turkey BLT<sup>DF</sup>

Roasted turkey, turkey bacon, avocado aioli, shredded baby iceberg lettuce and tomato, pretzel roll

### Tuna Salad

Marinated albacore tuna, crunchy celery, red onion, dill, citrus Dijon aioli, parsley chiffonade, croissant

### Ham

Rosemary ham, Swiss cheese, Dijon aioli, lettuce, tomato, brioche bun

### Grilled Vegetable<sup>V | DF</sup>

Balsamic Portobello mushroom, zucchini, squash, baby arugula, marinated tomato, pesto, balsamic reduction, ciabatta

*\*Gluten-free bread or lettuce wrap available upon request*

**Add** Soup of the Day

## DESSERT

*Select one*

Flourless Chocolate Torte<sup>GF</sup>

Chefs select seasonal cheesecake

Mini fruit tart

## AFTERNOON DELIGHT

*Select two*

### Garden Fresh Vegetables

Served with ranch

### Tortilla Chips

Served with a tomato salsa

### Baked Pita Chips

Served with roasted red pepper hummus

### Artisan Cheese & Gourmet Crackers

### Spinach Artichoke Dip

Crisp Veggies and Mini naan bread

### Selection of KIND Bars

### Savory Muffins

Maple, potato, cheddar, bacon

### RPH's Famous Rice Crispy Bars

### Fresh Baked Cookies

*Gluten Free available upon request*

### Mini Chocolate Mousse Cups<sup>GF</sup>

### Double Chocolate Brownies

## ADD-ONS

### All-Day Break 15 per person

Includes a variety of assorted chips, pretzels, granola bars, fresh whole fruit, and snack mix

V – Vegan | VG – Vegetarian | GF – Gluten-Free | DF – Dairy-Free

All prices are subject to a 24% taxable service fee and 6% sales tax. All menu items and prices are subject to availability and market price adjustment.

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.

# BREAKFAST BUFFETS

The following are available as individual buffet selections or as an added enhancement to The Meeting Planner Package. The pricing listed below is per guest unless otherwise noted.

**An additional service fee will be added for groups of less than 10 guests.**

## ROCHESTER BREAKFAST

*Breakfast includes freshly squeezed orange and cranberry juice*

Individual Fresh Fruit Cup

Assorted Mini Croissants

House Made Breakfast Bread

*Double Chocolate <sup>GF</sup> Blueberry <sup>V</sup>*

Mini Parfait

*Greek yogurt, seasonal fruit, granola*

Scrambled Eggs

Applewood Smoked Bacon

Smashed Herb Yukon Potatoes

**Add Breakfast Sausage Links**

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**Upgrade Meeting Planner Breakfast**

**À la carte Rochester Breakfast Buffet**

## CONTINENTAL PLUS

Fresh Squeezed Orange and Cranberry Juice

House Made Scones

European Selection of Sliced Meats and Cheeses

Sliced Seasonal Fresh Fruit, Berries, Whole Fruit

Mini Parfait

*Greek yogurt, seasonal fruit, granola*

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**Upgrade Meeting Planner Breakfast**

**À la carte Continental Plus Buffet**

## FEATURED ADDITIONS

### Yogurt Parfait Bar

*15 guest minimum*

**Yogurt:** Strawberry, Plain, Vanilla Greek Yogurt

**Toppings:** Strawberries, Blueberries, Blackberries, Granola, Coconut, Seasonal Dried Fruits

### Omelet Station

*40 guest minimum and a culinary fee*

**Customize your Omelet with the Following Selections:**

Cheddar, Swiss, salsa, peppers, tomatoes, baby spinach, onions, scallions, mushrooms, bacon, smoked ham

### Naked Juice Smoothies

### Crustless Broccoli & Swiss Quiche <sup>GF</sup>

### Mini Breakfast Croissants

Ham, egg, and cheese

### Breakfast Burrito

Scrambled eggs, chorizo, cheddar, guacamole, and black beans rolled in a flour tortilla served with salsa and sour cream

### Whole Wheat Muffin Sandwich

Scrambled eggs, swiss, choice of canadian bacon or pork sausage

**Sub** plant-based meat available

### Oatmeal Station <sup>V</sup>

Brown sugar, dried fruit, maple syrup

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# LUNCH BUFFET

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## MOTOWN LUNCH

### SALAD

RPH Salad <sup>GF | DF | VG</sup>

Baby greens, artichoke, English cucumber ribbon, grape tomatoes, shaved carrot, Dijon herb vinaigrette

Broccoli cabbage apple slaw <sup>V</sup>

Artisan rolls and butter

### ENTREES

Sautéed Chicken, Michigan cherry sauce <sup>GF | DF</sup>

Braised Boneless Short Ribs <sup>GF | DF</sup>

### ACCOMPANIMENTS

Chef Select Seasonal Vegetable <sup>V | DF</sup>

Orzo pasta with zucchini, yellow squash, and parmesan cheese <sup>VG</sup>

### DESSERT

Chef's Selection of Seasonal Cheesecake

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**Upgrade Meeting Planner Lunch**

**À la carte Royal Park Lunch Buffet**

## TEX MEX

### SALAD

Romaine jicama salad, pickled onions, citrus jicama, queso fresco, agave-lime vinaigrette <sup>GF</sup>

Black bean, roasted corn, lime, cilantro salad <sup>V | GF | DF</sup>

Artisan rolls and butter

### ENTREES

Adobo marinated flank steak, bell peppers, onions <sup>GF | DF</sup>

Braised southwest chicken, chipotle tomato sauce <sup>GF | DF</sup>

### ACCOMPANIMENTS

Traditional Mexican rice <sup>V | GF</sup>

Cowboy style pinto beans <sup>GF | DF</sup>

Roasted mushrooms <sup>V | GF | DF</sup>

Salsa, sour cream, guacamole, tomato, shredded lettuce, shredded cheese

Flour & corn tortillas <sup>GF</sup>

### DESSERT

Flourless Chocolate Torte (GF)

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**Upgrade Meeting Planner Lunch**

**À la carte Tex Mex Buffet**

## ITALIAN LUNCH

### SALAD

Traditional Caesar salad, romaine hearts, parmesan, garlic croutons, classic Caesar dressing

Antipasto salad with salami, ham, provolone, olives, pepperoncini, cucumbers, red pepper vinaigrette <sup>GF</sup>

Artisan rolls and butter

### ENTREES

Beef Bistecca, braised spinach, pesto <sup>GF | DF</sup>

Chicken Marsala, tender mushrooms, Marsala wine, garlic, herbs <sup>GF | DF</sup>

### ACCOMPANIMENTS

Chef Select Seasonal Vegetable <sup>V | DF</sup>

Rigatoni, palomino sauce, basil <sup>V | DF</sup>

### DESSERT

Tiramisu

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**Upgrade Meeting Planner Lunch**

**À la carte Italian Lunch Buffet**

## SOUP & SALAD BAR

### SOUP OF THE DAY

Chef's choice, Artisan rolls and butter

### SALAD

Chopped romaine, baby spinach, mixed greens

### TOPPINGS

Roasted beets, feta cheese, cheddar cheese, bacon bits, avocado, tomatoes cucumbers, radish, almonds, dried cherries, garlic croutons, garbanzo beans, hard cooked egg

### PROTEINS

Sliced grilled lemon-herb chicken <sup>GF | DF</sup>

Flaked poached salmon, dill vinaigrette <sup>GF | DF</sup>

### DRESSINGS

House made ranch <sup>GF</sup>, Dijon herb vinaigrette <sup>GF</sup>, balsamic vinaigrette <sup>V | GF | DF</sup>

### DESSERT

Fruit tart

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**Upgrade Meeting Planner Lunch**

**À la carte Soup & Salad Buffet**

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# BOXED LUNCH

Our boxed lunch includes a choice of one salad, up to three sandwiches, one snack, and one dessert, and is served with whole fruit, bottled water, and assorted Pepsi products. Price is listed per guest.

## SALAD

*Select one*

Quinoa Salad, olives, bell peppers, feta <sup>GF</sup>

Cheese tortellini & caprese salad

Rotini pasta, red peppers, olives, oregano, pesto <sup>V</sup>

Black bean, corn, and tomato salad <sup>V | GF</sup>

## SANDWICHES

*Select up to three*

### Herb Marinated Roast Beef

Pickled onions, lettuce, tomatoes, horseradish aioli, white cheddar cheese, multigrain bread

### Chicken Salad

Chicken salad wrap, pesto spread, mozzarella, bibb lettuce, herb roasted tomatoes

### Turkey BLT <sup>DF</sup>

Roasted turkey, turkey bacon, avocado aioli, shredded baby iceberg lettuce and tomato, pretzel roll

### Tuna Salad

Marinated albacore tuna, crunchy celery, red onion, dill, citrus Dijon aioli, parsley chiffonade, croissant

### Ham

Rosemary ham, Swiss cheese, Dijon aioli, lettuce, tomato, brioche bun

### Grilled Vegetable <sup>V | DF</sup>

Zucchini squash, balsamic Portobello mushroom, marinated tomato, baby arugula, pesto, balsamic reduction, served on ciabatta

## INDIVIDUAL SNACK

*Select one*

Potato chips

Pretzels

## DESSERT

*Select one*

House-made chef's select cookie

Double chocolate brownie

Granola bar <sup>GF</sup>

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**Upgrade Meeting Planner Lunch**

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# À LA CARTE ENHANCEMENTS

## MORNING REFRESH

Sliced Seasonal Fresh Fruit  
Assorted Mini Croissants  
Chocolate Croissants  
Savory Muffins, *Maple Muffin, Potato, Cheddar, Bacon*  
House made Breakfast Bread, *Double Chocolate (GF) Blueberry (V)*  
Hard Boiled Eggs  
Naked Juice Smoothies  
Individual Yogurts and Granola

## SWEETS

*Two dozen minimum orders for all baked goods*

Mini Chocolate Mousse Cups (GF)  
Cheesecake Bites  
Biscotti  
Cookies  
Double Chocolate Brownies  
RPH's Famous Rice Crispy Treats  
Hershey Candy Bars  
Ice Cream Bars

## AFTERNOON SAVORY

Traditional Hummus with Soft Pita Triangles  
House Made Kettle Chips with Ranch Dressing  
Assortment of Imported and Domestic Cheese, Grapes, Fresh Baguette and Crackers  
Tri-Color Tortilla Chips with Tomato Salsa  
Vegetable Crudité with Dip  
Warm Pretzels and Mustard Dipping Sauce  
Karr's Sweet & Salty Trail Mix  
Power Up Trail mix – Dark Chocolate, Nuts, Raisins, Dried Blueberry, Dried Cherries

## BEVERAGE ADD ONS

Starbucks Cold Coffee Beverage  
Assorted Loose Leaf Teas  
Red Bull, Sugar-Free Red Bull, Gatorade  
Pellegrino Sparkling Water

## BEVERAGE PACKAGES À LA CARTE

### All Day Beverage Package

Fresh brewed coffee, Teas, Assorted Sodas, Sparkling flavored waters, Bottled water

### Half day Beverage Package (4 hours or less)

Fresh brewed coffee, Teas, Assorted Sodas, Sparkling flavored waters, Bottled water

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