



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

# Memorial Luncheons

600 East University Drive Rochester, MI 48307

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[www.royalparkhotelmi.com](http://www.royalparkhotelmi.com)



2024 – AAA Four Diamond Award

Revised 2/6/25

# MEMORIAL LUNCHEONS

All buffets included Crazy Fresh Royal Park Blend freshly brewed coffees and assorted herbal teas.  
A minimum of 25 guests applies for all lunch buffets. The pricing listed is per guest unless otherwise noted.  
For buffets of less than 25 guests, an additional \$125 service fee will be added.

Add soup to your buffet for an additional 4 per person.  
SOUPS – Chicken tortilla, creamy tomato, vegan minestrone, broccoli cheddar

## MOTOWN

### **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>VI DF</sup>

### **Sautéed Chicken** <sup>GF | DF</sup>

Michigan cherry sauce

### **Potato Chip Crusted Whitefish** <sup>GF</sup>

Citrus beurre blanc

### **Chef's Select Seasonal Vegetable** <sup>GF | DF</sup>

### **Orzo Pasta** <sup>VG</sup>

Zucchini, yellow squash, parmesan

### **Artisan Rolls and Butter**

### **Chef's Choice Seasonal Cheesecake**

## ITALIAN

### **Caesar Salad**

Romaine hearts, parmesan, garlic croutons, classic Caesar dressing

### **Antipasto Salad** <sup>GF</sup>

Salami, ham, provolone, olives, pepperoncini, cucumbers, red pepper vinaigrette

### **Chicken Marsala** <sup>GF | DF</sup>

Tender mushrooms, Marsala wine, garlic and herbs

### **Rigatoni** <sup>V | DF</sup>

Palomino sauce, basil

### **Chef's Select Seasonal Vegetable** <sup>GF | DF</sup>

### **Artisan Rolls, Garlic Bread Sticks, and Butter**

### **Tiramisu**

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.

# Full Bar Package

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

## LIQUOR

### Premium

Absolut Vodka  
Beefeater Gin  
Bacardi Rum  
Captain Morgan Rum  
Mi Campo Blanco Tequila  
Jim Beam White Bourbon  
Canadian Club Whiskey  
Jack Daniel's Whiskey  
Monkey Shoulder Scotch

### Top Shelf

Tito's Handmade Vodka  
Tanqueray Gin  
Bacardi Rum  
Captain Morgan Rum  
Espolon Blanco Tequila  
Maker's Mark Bourbon  
Bulleit Bourbon  
Jack Daniel's Whiskey  
Johnnie Walker Black Scotch

### Super Premium

Ketel One Vodka  
Hendrick's Gin  
Appleton Estate Rum  
Captain Morgan Rum  
Don Julio Blanco Tequila  
Maker's Mark Bourbon  
Bulleit 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

Serving Trinity Oaks Wines: Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, and Archetype Sauvignon Blanc

## Soft Drinks

Pepsi, Diet Pepsi, Starry Lemon Lime, Schweppes Ginger Ale

## Premium Bar

Two Hours  
Three Hours  
Four Hours  
Five Hours

## Top Shelf Bar

Two Hours  
Three Hours  
Four Hours  
Five Hours

## Super Premium Bar

Two Hours  
Three Hours  
Four Hours  
Five Hours

One Bartender Required for Every 125 Guests

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# Beer & Wine Package

Package Includes Bottled Beer, Premium Wine and Soft Drinks

Two Hours

Three Hours

Four Hours

Five Hours

## Bottled Beer

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

## Premium Wine

Serving Trinity Oaks Wines: Chardonnay, Pinot Grigio, Archetype Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

## Soft Drinks

Pepsi, Diet Pepsi, Starry Lemon Lime, Schweppes Ginger Ale

## Hosted Bar

(Charges Are On a Per Drink Basis)

Premium Brand Cocktails

Premium Martini Cocktails

Top Shelf Brand Cocktails

Top Shelf Martini Cocktails

Super Premium Brand Cocktails

Super Premium Martini Cocktails

Cordials

Domestic Bottled Beer

Premium Bottled Beer

Premium Wine by the Glass

Soft Drinks – Pepsi Products

Sparkling Water

Bottled Water

One Bartender Required for Every 125 Guests

## Cash Bar

(Charges Are On a Per Drink Basis)

Premium Brand Cocktails

Premium Martini Cocktails

Top Shelf Brand Cocktails

Top Shelf Martini Cocktails

Super Premium Brand Cocktails

Super Premium Martini Cocktails

Cordials

Domestic Bottled Beer

Premium Bottled Beer

Premium Wine by the Glass

Soft Drinks – Pepsi Products

Sparkling Water

Bottled Water

One Bartender Required for Every 125 Guests

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

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