



ROYAL PARK
HOTEL
EVERY DAY LUXURY

Showers Menu

600 East University Drive Rochester, MI 48307

Phone (248) 652-2600 • Fax (248) 652-8903

www.royalparkhotelmi.com



2024 – AAA Four Diamond Award

Revised 2/20/25

SHOWER PACKAGES

Packages include Crazy Fresh Royal Park Blend freshly brewed regular and decaf coffees and assorted herbal teas, iced tea, and cake cutting. Champagne cocktail is offered for the first 30 minutes of service.

RECEPTION PACKAGE

Includes choice of house salad or soup du jour, artisan rolls and butter rosettes.

CHAMPAGNE COCKTAIL

Select one

Mimosa, bellini, or pomosa

ENTRÉE

Select one

Served with chef's choice of starch and seasonal vegetable

Seared Caprese Chicken ^{GF}

Fresh mozzarella, roasted tomato, topped with basil vinaigrette and balsamic glaze

Herb Roasted Chicken ^{GF}

Mushroom thyme ragout, chicken jus

Chicken Roulade ^{GF}

Roasted chicken breast filled with spinach florentine, topped with roasted peppers, artichokes, lemon caper cream sauce

Dill Seared Salmon ^{GF}

Toasted caraway, fresh dill, spinach butter sauce

Grilled Vegetable Risotto ^{V | GF | DF}

Roasted portobello mushroom, onion, zucchini, yellow squash & eggplant, served over spinach risotto topped with red pepper coulis

Vegetarian Ravioli ^{VG}

Pesto cream

Michigan Inspired Salad

Grilled chicken breast, mixed baby greens, seasonal berries, granny smith apples, dried tart Michigan cherries, sugar spiced pecans, goat cheese, honey raspberry vinaigrette

Royal Cobb Salad

Chopped grilled chicken breast, crisp iceberg lettuce, smokehouse bacon, tomatoes, eggs, crumbled bleu cheese, avocado, shaved red onion, lemon avocado dressing

CELEBRATION PACKAGE

Includes fresh baked breads, butter rosettes, and seasonal jams.

CHAMPAGNE COCKTAIL

Select one

Mimosa, bellini, or pomosa

STARTER

Select one

Granola berry parfait

Fresh fruit cup

ENTRÉE

Select one

Buttermilk Fried Chicken & Waffles

Tender sliced chicken breaded and fried, over a Belgian style sugar waffle served with warm maple syrup, and side of hot sauce.

Egg White Frittata ^{VG}

Slow cooked egg white frittata with sliced wild mushrooms, roasted onions, fresh asparagus, spinach, cheddar and Monterey jack cheese, served with lemon arugula salad

Baked Bananas Foster French Toast ^{VG}

Brioche bread, cinnamon custard, banana rum compote

Farmhouse Breakfast Quiche

Goat cheese, broccoli, and caramelized onion quiche, served with potato hash, tomato and arugula salad

ADD-ONS

Applewood Smoked Bacon

Country Sausage

Turkey Bacon

Plant Based Breakfast Sausage ^V

Plated brunch is available for up to 80 guests. Two entrée selection is an additional \$5 per guest. For three entrée selections, there is an additional fee of 6 per guest. Multiple entrée counts must be pre-selected and are due 14 days prior to the event date. Client to provide meal indicator cards for each place setting.

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.

PACKAGE ENHANCEMENTS

PASSED HORS D'OEUVRES

priced per dozen, two dozen minimum order required

Vegan Jackfruit Cake ^{GF}

Roasted tomato purée

Roasted Tomato Bruschetta ^{VG}

Chèvre, herb crostini

Smoked Salmon Roulade

Wheat crostini

Crisp Vegetarian Spring Roll ^{VG}

Sweet and sour dipping sauce

Spinach and Feta Spanakopita ^{VG}

Lemon garlic aioli dipping sauce

Sesame Seared Tuna ^{GF}

Daikon slaw, honey soy drizzle

Wild Mushroom phyllo ^{VG}

Goat cheese, shaved parmesan, micro basil

Caprese Skewers ^{VG | GF}

Mozzarella, tomato, basil, balsamic

Fig & Prosciutto

Whipped honey ricotta, crostini

Caribbean risotto cake ^{V | GF | DF}

Pineapple chutney

ACCOMPANIENTS

price listed is per guest unless otherwise noted

Champagne Splashed Fruit Salad

Served in a martini glass

One Dozen Mini Assorted Scones

Butter & preserves

Soup Selections

Select one

Creamy Tomato

Pesto oil

Broccoli Cheddar

Cream, bacon vinaigrette

Tuscan Vegetable Minestrone

Grilled crostini

Intermezzo

Lemon Sorbet

Served in A silver clough dish with demitasse spoon, fresh mint garnish

CAKE PLATE ENHANCEMENTS

Price listed is per guest

Ice Cream or Sorbet

Served in a chocolate cup

Chocolate Dipped Strawberry ^{GF}

Cake Plate

Whipped cream & berries

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.

*Contains raw or undercooked ingredients. Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illnesses.

DESSERTS

PLATED DESSERTS

Price listed is per person

Royal Park Trio

Mini fruit tart, macaron, chocolate covered strawberry

Sorbet Trio ^{GF} | ^{DF}

Three sorbets served in a martini glass, topped with fresh berries

Seasonal Cheesecake

Fresh fruit topping

Chocolate Truffle Cake ^{GF}

CREATE YOUR OWN MINI SWEETS

Price listed is per dozen. Two dozen minimum order required

Chocolate Covered Strawberries

Crème Brûlée

Cheesecake Mini Bites

Cannoli's

Cream Puffs

Eclairs

Assorted Pastries

Fresh Fruit Tarts

Rice Krispy Treats

Chocolate & White Chocolate Mousse Cups ^{GF}

Fresh Fruit Skewers

Mini Churros

Chocolate sauce

CUPCAKE STATION

Price listed is per person

Cupcake flavors: chocolate and vanilla

Toppings: chocolate shavings, sprinkles, chopped nuts, candy pieces, Oreo crumbles, coconut

FRESH BAKED COOKIES

Select one

Price listed is per dozen. Two dozen minimum order required.

Chocolate chip, sugar, red velvet, triple chocolate

FRESH FRUIT DISPLAY

Sliced melons and pineapple

Seasonal berries

Yogurt dip

Dark chocolate ganache sauce

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.

*Contains raw or undercooked ingredients. Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illnesses.

BEVERAGES

NON-ALCOHOLIC SELECTIONS

Lemonades

2-gallon minimum order, yields 14-16 servings per gallon

Traditional, strawberry or blueberry, cucumber mint water or Arnold Palmer

Sparkling Tropical Fruit Punch

Soft Drink Service

Based on consumption

Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale

WINE & BUBBLY SELECTIONS

All About the Bubbles

House champagne or prosecco

Juice Carafes

Choice of orange, pomegranate, peach, mango, pear, pineapple

Seasonal Berry Garnish

Mimosa, Bellini or Pomosa

Yields 18-20 servings per gallon

House Red or White Wine

Select One Red & One White

Trinity Oaks Chardonnay

Trinity Oaks Cabernet Sauvignon

Trinity Oaks Pinot Noir

Archetype Sauvignon Blanc

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

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.

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, Pinot Noir, Cabernet Sauvignon, and Archetype Sauvignon Blanc

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

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.