



ROYAL PARK
HOTEL
EVERY DAY LUXURY

Winter Wonderland Weddings

Experience the elegance, romance, and charm of a winter wedding with our exclusive promotional package! Book your wedding between January 1 and April 30, 2026, and enjoy up to \$9,000 in added enhancements to make your day unforgettable.



What's Included

**Packages starting at
\$99 per person ++**

- Discounted Ballroom Rental
- Ivory Damask Floor Length Table Linens with Ivory Napkins
- Complimentary Cake Cutting
- LED Up Lighting to set the perfect ambiance

Valued at up to \$5,000



Added Touches

1-Hour Additional Bar Service & Champagne Toast - Valued at up to \$2,000

Select One Added Indulgence

- After-Dinner Coffee & Baileys Station
- Select Late-Night Station (for 50% of guest count)

Valued at up to \$1,200



Exclusive Perks

Enjoy a Complimentary Overnight Stay in an Upgraded Suite for the wedding night – Valued at up to \$1,000

Room Blocks Starting At \$189 + tax
(contract required to receive promotional rates)

Available January 1 - April 30, 2026 only. Not valid on previously booked events. Food and beverage minimums apply. Added enhancement values are based on a 200 person wedding. Menus are subject to a 24% taxable service fee and 6% Michigan sales tax.



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2026 Winter Wedding Celebration Package

Our Winter Wedding Celebrations Package includes a selection of tray passed appetizers, choice of entrée, RPH salad, fresh baked artisan rolls, butter rosettes, chef's selection starch & vegetable, freshly brewed coffee, assorted herbal teas, and a five-hour premium bar.

Tray Passed Appetizers

Vegetarian Spring Roll
Roasted Tomato Bruschetta
Mini Beef Wellington

Premium Bar

(Five-Hour)

Liquor

Absolute Vodka, Beefeater Gin, Bacardi Rum,
Captain Morgan Rum, Mi Campo Blanco Tequila,
Jim Beam Bourbon, Jack Daniel's Whiskey,
Monkey Shoulder Scotch

Beer

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

House Wine

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

Soft Drinks

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

150 Per Bartender

One bartender required for every 125 guests

Entrée Selections

(Choice of One)

Herb Roasted Chicken Breast ^{GF | DF} 99

Mushroom thyme ragout, chicken jus

Chicken Rochester ^{GF} 101

Spinach, herb cheese, roasted red peppers,
tarragon mushroom sauce

Caprese Chicken ^{GF} 100

Fresh mozzarella, roasted tomato, basil, balsamic jus

Duets

Filet* & Chicken ^{GF | DF} 125

Petit Filet of Beef—Mushroom ragout

Lemon Herb Chicken—Spinach, roasted peppers

Braised Beef Short Rib & Chicken ^{GF | DF} 109

Beef Short Rib—Bordelaise sauce

Herb Grilled Chicken—chicken jus

Braised Beef Short Rib & Salmon ^{GF} 114

Beef Short Rib—Bordelaise sauce

Dill Seared Salmon—Toasted caraway, fresh dill,
spinach butter sauce

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. Valid January 1—April 30, 2026.

Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of foodborne illnesses.

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