



MOTHER'S DAY Brunch

Celebrate Mother's Day with Royal Park Hotel!

Capture Memories In Our Onsite Photo Booth

Make Mom A Mothers Day Card At Our Kids Craft Station

Enjoy A Surprise Takeaway For Mom

SUNDAY, MAY 11, 2025

SEATINGS | 10 AM, 11:30 AM, 1 PM ROYAL PARK HOTEL BALLROOM \$85 PER ADULT | \$36 PER CHILD

Price is all-inclusive of taxes and fees.
Child pricing applies to ages 3-10. Ages 2 and under complimentary.

Strolling Buffet Includes:

Seafood Display
Create Your Own Omelette, Waffles & Eggs Benedict
Beef and Ham Carving Stations
Traditional Brunch Features & Kids Selections
Sweets Table

Coffee, tea & juice included. Alcoholic beverages are available for purchase. Valet parking will be available throughout the event for \$10 per vehicle.

RESERVE ONLINE





DISPLAYS

Seafood

shrimp cocktail served with lemons and cocktail sauce Scottish smoked salmon with red onion, hard-boiled eggs, capers, sour cream, chives, bagels

Sweets

croissants, muffins, breakfast breads, honey butter, jams, and preserves, assorted house-made pastries, cookies, petit fours, cheesecake, fruit tarts, mousse cups cakes, brownies

CREATE YOUR OWN STATIONS

Omelette

cheeses...cheddar and Swiss meats...bacon, sausage, and ham veggies...mushrooms, broccoli, peppers, onions, tomato, spinach

Belgian Waffle

toppings...fried chicken, whipped butter, berry compote, chantilly cream, Nutella, bananas, caramel sauce, fresh berries, MI pure maple syrup, bourbon maple syrup

Pasta Station

pasta noodles...cheese tortellini, farfalle, penne sauces...palomino, marinara, pesto additions...chicken, Italian sausage, spinach, mushrooms, tomatoes, peas, onions, peppers, breadsticks, artichoke hearts, parmesan

CARVING STATIONS

Served with rolls & butter

bourbon maple glazed Dearborn ham

prime rib...horseradish sauce, bordelaise, au jus, caramelized onions, roasted garlic aioli

SPECIAL FEATURES

dill-seared salmon...spinach butter
chicken piccata...capers, lemon
vegetable medley
vegetarian lasagna florentine...marinara
bananas foster french toast bake...cinnamon custard, banana rum compote, chantilly cream
cheese blintzes...warm berry compote, chantilly cream
lyonnaise potatoes
scrambled eggs with chives
applewood bacon, breakfast sausage

FROM THE GARDEN

mixed organic field greens, red onion, artichoke hearts, cucumber, grape tomatoes cherry balsamic and sesame dressing

pasta caprese salad...rainbow cherry tomatoes, red onion, fresh mozzarella, basil sliced fresh fruit & berries

FOR THE LITTLES

tempura chicken fingers, tater tots, mac and cheese

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.