

Making Spirits Bright 2024 HOLIDAY MENU







600 East University Drive Rochester, MI 48307 Phone (248) 652-2600 ● Fax (248) 652-8903 www.royalparkhotelmi.com



Sparkle in the Park Package

Served with Seasonal House Salad, Fresh Baked Artisan Rolls, Butter Rosettes, Freshly Brewed Coffees, and Assorted Herbal Teas

Tray Passed Appetizers

(Selection of Three)

- Raspberry Brie
- Wild Mushroom and Smoked Chicken Phyllo Cup
- Short Rib Taco with Fresh Cilantro, Onion & Lime
- Vegetarian Spring Roll with Sweet & Sour Sauce
- Mini Beef Wellington

Starch and Vegetable Options

(Select One Starch and One Vegetable)

Starch

Honey Balsamic Roasted Sweet Potatoes Buttery Russert Potato Purée Dauphinoise Potatoes

Vegetable

Seasonal Vegetable Medley Haricot Verts with Baby Carrot Roasted Asparagus with Baby Carrot

Dessert

(Select One)

Peanut Butter Cup Chocolate Cake Turtle Cheesecake Sugar Cookie Crème Brûlée

Entrée

(Select One)

Char Grilled Petit Filet of Beef 89

60z Petit Filet Served with Your Choice of Sauce, Starch & Vegetable

(Sauce Options: Steak Diane, Port Wine Demi, Wild Mushroom Demi)

Pan Seared Breast of Chicken 78

Served with Your Choice of Sauce, Starch & Vegetable (Sauce Options: Piccata, Lemon Herb Chicken Jus)

Florentine Stuffed Chicken 85

Roasted Boneless Breast of Chicken Stuffed with Spinach, Cheese, Lemon, topped with a Lemon Herb Chicken Jus, and Served with Your Choice of Starch & Vegetable

Slow-Braised Beef Short Rib 85

Eight-Hour Braised Beef Short Rib, Topped with Bordelaise Sauce, and Served with Buttery Russet Potato Purée, and Seasonal Vegetable Medley

Pesto-Crusted Atlantic Salmon 82

Pesto Crusted Atlantic Salmon, Served with a Wild Mushroom & Asparagus Risotto, Haricot Verts & Baby Carrot

Grilled Vegetable Stack VIGFIDF72

Sliced Portobello Mushroom, Red Onion, Tomato, Zucchini, Yellow Squash and Eggplant, topped with an Aged Balsamic Reduction, and Truffled Arugula, Served Over Chef's Risotto

Make Your Entrée a Duet

(Select One to Add to the Entrée of Your Choice)

Three Grilled Shrimp 18 4 oz Petit Filet 24 6 oz Pan-Seared Breast of Chicken 16 Six Four-Cheese Ravioli 12

Selection of Two Entrées **Add \$5** Per Guest, Selection of Three Entrées **Add \$6** Per Guest. 250 Guest Maximum Entrée Selections Must Be Chosen in Advance. See Your Catering Manager for Details.

Royal Holiday Strolling Stations

Includes Selection of Salad, Vegetable, Entrée, Side Bar, Freshly Brewed Coffee and Dessert Service, and is based on 1.5 Hours

Dinner 87 Per Guest | 25 Guest Minimum

Salad

(Select Two)

RPH Salad

Baby Greens, Artichokes, English Cucumber Ribbon, Grape Tomatoes, Shaved Carrot, Dijon Herb Vinaigrette

Caesar Salad

Crisp Romaine, Grape Tomato, Shaved Parmesan Cheese, Herbed Crostini, Caesar Dressing

Winter Salad

Arugula, Crisp Romaine, Dried Cherries, Pickled Red Onion, Goat Cheese, Croutons, Sherry Mustard Vinaigrette

Side Bar

(Select Either the Risotto Bar or Mac & Cheese Bar)

Risotto Bar

(Select Two)

- Parmesan
 - Wild Mushroom Asparagus
 - Butternut Squash
 - Vegan Vegetable

Mac & Cheese Bar

(Select Two)

- Creamy Four-Cheese
- Smoked Chicken Carbonara
- Buffalo Mac & Cheese

Entrée

(Select Two)

Roasted Pork Loin with Michigan Cherry Demi Herb Roasted Beef Sirloin with Wild Mushrooms Chicken Piccata with White Wine Tomato Caper Sauce Herb-Crusted Atlantic Salmon with Citrus Beurre Blanc

Herb Roasted Beef Tenderloin with Bordelaise Sauce Add 18 Per Guest

Vegetable

(Select Two)

Seasonal Vegetable Medley
Haricot Verts with Baby Carrot
Roasted Asparagus with Baby Carrot

Dessert

(Select Two)

Peanut Butter Cup Chocolate Cake Turtle Cheesecake Sugar Cookie Crème Brûlée

Holiday Enhancements

All Items Listed Are Available Only as Added Enhancements to the Sparkle in the Park Package or Royal Holiday Strolling Stations.

The Price Listed Is Per Guest Unless Otherwise Noted. Stations May Require a Minimum Guest Count.

Dip Bar 16

(50 Guest Minimum)

Includes Assorted Crackers and Crostini's

Choice of Two Dips

- Brie En Croûte with Michigan Cherry Chutney
- Boursin Spinach and Artichoke
- Warm Four-Cheese Queso
- Buffalo Chicken
- Roasted Red Pepper and Garlic Tahini Hummus

Add Vegetable Crudité 8

Imported & Domestic Cheese Display 16

Fresh Imported & Domestic Cheeses, Grapes, Dried Fruits, Mixed Nuts, French Baguette, Gourmet Crackers

Late Night Stations

Pizza 12

Selection of Two Hand-Tossed Gourmet Pizzas

Sliders 18

Mini Beef Slider, Served with House Made Kettle Chips

French Fry Station 11

(Select Any Two Fry Styles and Any Three Sauces)

Fries

Crispy Golden Regular-Cut, Tater Tots, Waffle, Side Winder

Sauces

Sriracha Mayo, Ranch Dressing, Mango Ketchup, Sweet Thai Chili Sauce

Add Chili and Cheese Sauce 3

Spiced Cider and Hot Toddy Bar 20

Includes Hot Apple Cider, Lemon and Orange Slices, Honey, Sugar Swizzle Sticks, Cinnamon Sticks

- Maker's Mark 46 Bourbon
- Captain Morgan Spiced Rum
- Knob Creek Bourbon

Sweets

(50 Guest Minimum)

Festive Treats 24

Seasonal Fruit, Assorted Mini Pastries, Chocolate Covered Strawberries, Seasonal Holiday Treats

Holiday Sweets Table 28

Assorted Seasonal Pastries, Apple Pie Tarts, Cannoli's, Eclairs, Turtle Cheesecake, Chocolate Dipped Strawberries, Gingerbread Cookies, Festive Cookies, Fresh Fruit

Audio Visual Packages

Moving Lights Package 300

Eight Colored Up-Lights with Two Winter-Themed Moving Lights

Tis the Season Package 600

Twelve Colored Up-Lights with Four Winter-Themed Moving Lights

Custom Company GOBO Package* 250

Keepsake Personalized Company Logo GOBO Light for Dance Floor

*Artwork is Required. Must Receive at Least 3-4 Weeks Prior to Event

Full Bar Package

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

LIQUOR

Premium

Absolut Vodka

New Amsterdam Gin

Cruzan Aged Light Rum

Captain Morgan Rum

Mi Campo Blanco Tequila

Jim Beam Bourbon

Canadian Club Whiskey

Jack Daniel's Whiskey

Monkey Shoulder Scotch

Top Shelf

Tito's Handmade Vodka

Bombay Sapphire 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

Grey Goose Vodka

Hendricks Gin

Bacardi Rum

Captain Morgan Rum

Patrón Silver Tequila

Jack Daniel's Whiskey

Maker's Mark Bourbon

Crown Royal Whiskey

Glenfiddich 12 yr Scotch

Hennessy VS Cognac

Bottled Beer

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

Premium Wine

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Wycliff Brut

Soft Drinks

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

Premium Bar

Two Hours 32
Three Hours 39

Four Hours 46

Five Hours 53

Top Shelf Bar

Two Hours 35

Three Hours 44

Four Hours 53

Five Hours 62

Super Premium Bar

Two Hours 39

Three Hours 49

Four Hours 59

Five Hours 69

\$150 Per Bartender (Hosted Bar)
One Bartender Required for Every 125 Guests

Beer & Wine Package

Package Includes Bottled Beer, Premium Wine and Soft Drinks

Two Hours 27 Three Hours 34 Four Hours 41 Five Hours 48

Bottled Beer

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

Premium Wine

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Wycliff Brut

Soft Drinks

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

Hosted Bar

(Charges Are On a Per Drink Basis)

Premium Brand Cocktails 10

Premium Martini Cocktails 12

Top Shelf Brand Cocktails 12

Top Shelf Martini Cocktails 15

Super Premium Brand Cocktails 13

Super Premium Martini Cocktails 16

Cordials 14 & Up

Domestic Bottled Beer 7

Premium Bottled Beer 8

Premium Wine by the Glass 10

Soft Drinks – Pepsi Products 5

Sparkling Water 5

Bottled Water 5

\$150 Per Bartender

One Bartender Required for Every 125 Guests

Cash Bar

(Charges Are On a Per Drink Basis)

Premium Brand Cocktails 11

Premium Martini Cocktails 13

Top Shelf Brand Cocktails 13

Top Shelf Martini Cocktails 16

Super Premium Brand Cocktails 14

Super Premium Martini Cocktails 17

Cordials 15 & Up

Domestic Bottled Beer 8

Premium Bottled Beer 9

Premium Wine by the Glass 12

Soft Drinks - Pepsi Products 5

Sparkling Water 5

Bottled Water 5

\$200 Per Bartender & \$75 Per Cashier

One Bartender Required for Every 125 Guests