



Park Royale

BANQUET FACILITY

PLANNING YOUR EVENT

The Park Royale is ideal for wedding receptions, class reunions, anniversary parties, open house events, and your church banquets and fundraisers.

If you need assistance planning your event, our staff is available to offer ideas and suggestions. Please contact us for information concerning room availability, equipment, and seating arrangements.

ELTE KLYNSTRA, *Coordinator*

JEF KOERT, *Director of Dining Services*

Email jkoert@provlife.com or call (616) 741-8817

- Audio/Visual equipment needs can be incorporated in the room rental.
- Menus must be planned and confirmed at least 21 days before the event takes place.
- Entrée selections on all banquet menus are limited to two choices. If split menus are requested you will pay the price of the more expensive entrée for all meals.
- You must guarantee the number of guests at least 7 days in advance. You will be billed for your guaranteed number or the actual count, whichever is greater.
- Final number of guests must be confirmed 5 business days prior to the event. Final payment will be due at that time. All deposits are non-refundable.
- We reserve the right to review and adjust any pricing quotes issued more than 60 days prior to the event.
- All services provided will be billed through Royal Park Place Business Office. Michigan sales tax will be added to your bill and an 18% gratuity. If your organization is tax exempt, please notify Elte or Jef and provide the tax exempt number prior to the event. Full payment will be due within 7 days of the event. Make checks payable to Royal Park Place, 500 Parkside Drive, Zeeland, MI 49464.

The Banquet staff of the Park Royale is dedicated to making your event a success. We can coordinate color schemes and theme parties. We work with you to make your event memorable!

AVAILABLE ROOMS

Park Royale Dining Room	seating for 150	\$500.00	* Deposit \$250
Kings Meeting Room	seating for 50	\$175.00	* Deposit \$88
Queens Family Room	seating for 24	\$85.00	* Deposit \$43
Combination Special**	seating for 220	\$600.00	* Deposit \$300

* Non- refundable deposit required to secure your reservation

** Park Royale Dining Room & Kings Meeting Room

THE PARK ROYALE IS A SMOKE-FREE & ALCOHOL-FREE FACILITY • ALL PRICES SUBJECT TO CHANGE



Park Royale

BANQUET FACILITY

RECEPTIONS & BANQUETS

CLASSIC CHOICE BUFFET • \$11.00 per person

- Premium Deli Meats *(Including Sliced Ham and Roast Beef)*
- Assorted Domestic Cheeses
- Amish Potato Salad and Coleslaw
- Fresh Vegetable Tray
- Bakery Rolls and Bread Basket
- Fresh Fruit Kabobs on a Pineapple
- Beverage

ROYALE BUFFET • \$18.00 per person

(Minimum of 40 guests)

Choice Of Two Entrées

- Baked Chicken Piccata
- Breast of Chicken Honey Dijonaise
- Herb-Crusted Roast Pork Loin
- Beef Pot Roast
- Glazed Baked Ham w/ Pineapple
- Baked Tilapia with Garden Seasoning

All Dinner Buffets include:

- House Salad w/ choice of Dressing
- Fresh Fruit Kabobs displayed on a Pineapple
- Choice of Potato
- Choice of Two Hot Vegetables
- Fresh Baked Assorted Dinner Rolls and Butter
- Choice of Beverage

POTATO SELECTIONS

- Mashed Potatoes and Gravy*
- Steamed Redskin Potatoes*
- Baked Potato with Sour Cream*
- Rice Pilaf Blend*
- Scalloped Potatoes*
- Twice Baked Potato Casserole*

VEGETABLE SELECTIONS

- Fresh Vegetable Medley*
- Glazed Baby Carrots*
- Green Beans Almondine*
- Broccoli with Cheese Sauce*
- Buttered Corn*
- Key West Blend*

AN 18% GRATUITY & SALES TAX WILL BE ADDED • PRICES SUBJECT TO CHANGE



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DINNER ENTRÉES

All Entrées include house salad, potato choice, vegetable choice, rolls and butter, and beverage
(Van Raaltes Fried Mushrooms or Onion Rings, add \$1.00 per plate for one or \$1.50 per plate for both)

Chicken Piccata

Lightly breaded chicken breast served with a lemon sauce — a Park Royale favorite **\$13.50 per person**

Chicken Cordon Bleu

Chicken breast stuffed with ham and swiss cheese **\$13.50 per person**

Chicken Parmesan

Chicken served in a creamy Alfredo sauce or a red tomato sauce **\$13.50 per person**

Glazed Baked Ham

Glazed Baked Ham with butter and brown sugar rub, and pineapple topping **\$13.50 per person**

Herb-Crusted Pork Loin

Slow-Roasted Pork Loin **\$13.50 per person**

Baked Tilapia

Baked tilapia with Parmesan and garden seasonings **\$13.50 per person**

Beef Pot Roast

Delicately seasoned with herbs and roasted **\$13.50 per person**

BBQ Pork Ribs

Slow roasted with slow roasted in tangy BBQ sause **\$13.50 per person**

Van Raaltes Swiss Steak

Steak tender enough to cut with a fork **\$13.50 per person**

GROUPS OF 50 PEOPLE OR LESS MAY CHOOSE ANY 2 ENTRÉES FAMILY STYLE, \$15.00 PER PERSON

POTATO SELECTIONS

- Mashed Potatoes and Gravy
- Steamed Redskin Potatoes
- Baked Potato with Sour Cream
- Rice Pilaf Blend
- Scalloped Potatoes
- Twice Baked Potato Casserole

VEGETABLE SELECTIONS

- Fresh Vegetable Medley
- Glazed Carrots
- Green Beans Almondine
- Broccoli in Cheese Sauce
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BREAKFAST

Continental Breakfast Buffet *(Limit 40 people)*

Basket of assorted pastries, fresh-baked muffins and brown breads, assorted juices, seasonal fresh fruit, and fresh-brewed coffee and tea.

\$4.75 per person

To complement your occasion, add the following:

Breakfast meat *(ham, bacon, or sausage)*

\$1.75 per person

Breakfast potatoes *(hash browns or American fries)*

\$1.00 per person

Scrambled eggs, hard-boiled eggs, or omelets

\$1.30 per person

Pancakes in apple or blueberry

\$1.25 per person

SANDWICHES

All sandwiches include pickle, lettuce, and tomato garnish, with choice of potato salad or chips, and beverage

Park Croissant

A fresh-baked croissant split and filled with shaved deli meat, layered with tomatoes, lettuce, and cheese

Choice of ham, roast beef, turkey, chicken, or egg salad

\$8.25

Royal Club Wrap

Layers of turkey, ham, swiss cheese, honey mustard dressing, lettuce, tomato, and red onion — in a tortilla wrap

\$8.25

Chicken Club

Grilled boneless, skinless breast of chicken served on a whole wheat kaiser roll, with lettuce, tomato, bacon, and mayo

\$8.25



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SALADS *All salads served with bakery fresh muffins and your choice of dressings and beverage*

Orchard Valley Salad

Julienne chicken, fruits, and pecans on a bed of fresh greens with raspberry dressing **\$8.25**

Taco Salad

Beef or chicken, cheddar cheese, black olives, and tomatoes served on a bed of mixed greens with sour cream and salsa — all in a large a taco shell **\$8.25**

Apple Pecan Chicken Salad

Apple Pecan Chicken Salad with poppyseed dressing, **\$8.25**

HORS D'OEUVRES

Hot Hors d'oeuvres

BBQ sweet and sour meatballs (2 meatballs each) \$1.25 per person

Stuffed mushrooms with sausage \$2.00 per person

Pizza pinwheels \$1.50 per person

Chicken wings \$1.25 per person

Cold Hors d'oeuvres

Assorted cheese and crackers (2 oz per person) \$1.50 per person

Fruit kabobs on a pineapple (2 oz per person) \$1.75 per person

Garden vegetable tray (2 oz per person) \$1.25 per person

Cheese spread and crackers (2 oz per person) \$1.50 per person

Cold peeled shrimp with lemon and shrimp sauce (3 each) \$4.00 per person

Turkey/ham pinwheels \$1.25 per person

SNACKS AND MUNCHIES *To serve 25 people*

Potato Chips and Dip \$1.00 per person

Mixed Deluxe Nuts \$0.80 per person

Gourmet Mints \$0.80 per person

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SWEET ENDINGS

Ice Cream (hand-dipped French vanilla, chocolate, or sherbet)	\$1.25 per person
Fruit Pies (apple, cherry, blueberry, peach)	\$3.50 per person
Cream Pies (coconut, lemon meringue, banana)	\$3.50 per person
Cheesecake (plain, strawberry, cherry, turtle)	\$5.00 per person
Chocolate covered Cherries and/or Strawberries	\$1.50 per person

BEVERAGES

Pop Bar

Assorted Coke beverages with ice, cups, and napkins	\$1.00 per person
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Punch Service for Parties, Weddings, and Banquets

Fruit punch with fresh fruit garnish, punch cups, napkins, mints, and nuts	\$1.80 per person
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Sparkling white grape juice, garnished with fresh strawberries, punch cups, napkins, mints, and nuts	\$2.00 per person
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Fruit punch and punch cups	\$1.00 per person
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Toasts

Sparkling white grape juice available for toasts, wrapped and on individual tables, with champagne glasses	\$1.00 per person
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