



Group Tour & Dining Packages

A National Historic Landmark, Meadow Brook Hall is the historic home built by one of the automotive aristocracy's most remarkable women, Matilda Dodge Wilson, widow of automobile pioneer John Dodge, and her second husband, lumber broker Alfred Wilson.

Constructed between 1926 and 1929, the 110-room, 88,000 square-foot mansion represents one of the finest examples of Tudor-revival architecture in America. The expansive collection provides visitors and guests with insight into local history that has had an international impact, making this estate, with its family archives and original furnishings, unlike any place you have seen before.

Group lunch and tour packages are a wonderful opportunity to gather friends, take pleasure in this beautiful house and gardens and enjoy a gourmet meal in a magnificent setting.

Please select one tour:

HOUSE TOUR

Available Year-Round, Excluding Holiday Walk

Tour the family's opulent living quarters on the first three floors of The Hall.

BEHIND-THE-SCENES TOUR

Available April through October

Explore rarely seen areas of The Hall on this special tour, which includes staff wings, bathrooms, closets and playrooms.

COTTAGE, CABIN AND PLAYHOUSE TOUR

Available Memorial Day through Labor Day (other spring or fall dates possible by request)

Guests will experience The Great Estate through the eyes of the Dodge and Wilson children. Tour Knole Cottage, the three-quarter scale, fully furnished six-room playhouse of Frances Dodge, then see the rustic log cabin built for Dan Dodge in 1927 and the Wilson Playhouse that was recently moved onto the estate. Visitors can explore all three of these unique houses during the tour.

MEADOW BROOK REVEALED TOUR

Available April through October

Explore Meadow Brook Hall from the two-story ballroom to the gleaming bathrooms. See secret staircases, hidden spaces and so much more! This two-hour guided tour is a combination of the house and behind-the-scenes tour. Visitors will explore all four floors of The Hall, including family and staff spaces.

Ask your Event Coordinator about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MEADOWBROOKHALL.ORG | (248) 364-6220 | 350 ESTATE DRIVE, ROCHESTER, MICHIGAN

Lunch

Choose one entrée and one dessert. Includes artisan rolls and butter, fresh coffee and hot herbal tea.

ENTRÉES

Sunset Caesar

Chopped romaine hearts with brioche croutons, hard cooked egg, petite heirloom tomato medley, sweet onion julienne, shaved parmesan, sliced herb-marinated char-grilled chicken breast and creamy cracked pepper Caesar dressing.

Sliced Sirloin of Beef

Rosemary demi-glace, wild rice blend and seasonal vegetable.

Roast Breast of Chicken

Mushroom cream sauce, wild rice blend and seasonal vegetable.

DESSERTS

All-American Apple Pie

Presented with bourbon caramel sauce, whipped cream and a spearmint sprig.

New York Style Cheesecake

Presented with reconstructed strawberry, Godiva chocolate sauce and whipped cream.
\$2 per guest upgrade

Rainbow Sherbet

\$30 per guest with your choice of the House Tour, Behind-the-Scenes Tour or the Cottage, Cabin and Playhouse Tour

\$40 per guest with the Meadow Brook Revealed Tour

One entrée selection must be made for the full guest count and packages must be ordered for full guest count. Any deviation from the service parameters noted above may include additional labor fees. Prices are per guest and do not include 6% sales tax and 22% service charge. A minimum of 20 guests applies unless otherwise noted.

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Dinner

Available Monday through Thursday, excluding Holiday Walk. Includes a whole grain ciabatta roll and butter, a glass of wine, fresh coffee and hot herbal tea.

SALAD

Mixed greens salad with tomato, cucumber, bell pepper and Bermuda onion with creamy cracked peppercorn-basil vinaigrette.

ENTRÉE

Sliced herb-crusted sirloin of beef with porcini mushroom demi-glace and a pan-roasted chicken breast with roasted tomato cream, paired with cheddar smashed potatoes and roasted Brussels sprouts. Vegetarian alternate available.

DESSERT

Chocolate flourless torte with cinnamon crème anglaise and berries.

\$50 per guest with your choice of the House Tour, Behind-the-Scenes Tour or the Cottage, Cabin and Playhouse Tour

\$60 per guest with the Meadow Brook Revealed Tour

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