



Meeting Packages

*Let your team be inspired by the Dodge legacy of innovation by hosting a meeting at Meadow Brook.
Available Monday-Friday year-round.*

HALF-DAY MORNING MEETING

\$34 per guest

Includes the Getting Down to Business continental breakfast, hot and cold beverage service and a 4-hour room rental.

The Getting Down to Business Continental includes an assortment of pastries, bagels, donuts and muffins accompanied by fruit jams, whipped butter and cream cheese.

Meetings may begin as early as 8:00 a.m. and must conclude by 3:00 p.m. on Fridays, May through October. All other dates must conclude by 4:00 p.m. One entrée selection for 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 25 guests applies unless otherwise noted.

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

HALF-DAY AFTERNOON MEETING

Option A | 48 per guest

Includes the Deli Sandwich Board, hot and cold beverage service and a 4-hour room rental. (35 guest minimum)

The Deli Sandwich Board includes an assortment of gourmet sandwiches from the lunch entrée sandwich menu. Includes your choice of two sandwiches plus the Grilled Vegetable Wrap. Includes soup du jour service, relish tray, house made potato chips and assorted gourmet cookies.

Option B | 46 per guest

Includes choice of Pretzel-Crusted Chicken Breast or Pan-Roasted Chicken Breast entrée, hot and cold beverage service and a 4-hour room rental.

The pretzel-crusted chicken is topped with coarse Dijon mustard cream. Served with piped mashed Yukon gold potatoes and Brussels sprouts.

The pan-roasted chicken breast is served with wild rice pilaf, poached French beans and mushroom cream.

ALL-DAY MEETING

Option A | 78 per guest

Includes the Getting Down to Business continental breakfast, choice of Pretzel-Crusted Chicken Breast or Pan-Roasted Chicken Breast entrée for lunch, all day hot and cold beverage service, the Sweet & Salty snack break and a 7-hour room rental.

Option B | 80 per guest

Includes the Getting Down to Business continental breakfast, the Deli Sandwich board for lunch, all day hot and cold beverage service, the Sweet & Salty snack break and a 7-hour room rental. (35 guest minimum)

The Sweet & Salty snack break includes individually bagged chips and pretzels, assorted wrapped granola and fruit and nut bars, miniature chocolate candy bars.

For All-Day Meetings, if guest count exceeds 80 guests, a \$13 discount will apply to every guest beyond 80.

Meetings may begin as early as 8:00 a.m. and must conclude by 3:00 p.m. on Fridays, May through October. All other dates must conclude by 4:00 p.m. One entrée selection for 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 25 guests applies unless otherwise noted.

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.