



Shower Packages

Includes four hours of rental of the Sun Porch or the Christopher Wren Dining Room.

OPTION A

Includes lemonade, iced tea, fresh coffee and hot herbal tea, Baby Romaine Caesar Wedge salad, choice of Pretzel-Crusted Chicken Breast or Pan-Roasted Chicken Breast entrée, dessert service and room rental.

Sun Porch \$50 per guest

Christopher Wren \$53 per guest

Pretzel-Crusted Chicken Breast

Topped with coarse Dijon mustard cream. Served with piped mashed Yukon gold potatoes and Brussels sprouts.

Pan-Roasted Chicken Breast

Served with wild rice pilaf, poached French beans and mushroom cream.

Showers taking place on Saturdays May - October must conclude by 2:00 p.m. 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.

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.

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OPTION B

Includes lemonade, iced tea, fresh coffee and hot herbal tea, soup service, choice of Sunset Caesar, Salade Niçoise, or the Salmon entrée salad, dessert service and room rental.

Sun Porch \$45 per guest

Christopher Wren \$48 per guest

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.

Salmon Salad

Baby spinach and arugula with minced dried apricot, goat cheese, chopped grilled Bermuda onion, toasted pecans and mandarin orange-ginger vinaigrette.

Salade Niçoise

Field greens, blanched haricot vert, poached fingerling potato, niçoise olives, grape tomato, Persian cucumber, hard cooked egg, sliced herb-marinated char-grilled chicken breast and balsamic vinaigrette.

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SOUP

Cannellini Bean Soup

With grilled vegetables, tomato broth and chopped parsley.

Mushroom Soup

Foraged mushroom and roasted garlic cream with crispy onion frizzles.

Five Onion Soup

Caramelized five onion soup with poached sweet potato, cracked pepper and spelt wheat crostini.

Chicken Chowder

Pulled chicken and white bean chowder with poblano peppers, sweet corn and crispy stone ground tortilla crisps.

Gazpacho

Seasonally available cold Spanish gazpacho with basil oil, cucumber and bell pepper brunoise.

Sweet Corn with Roasted Pepper Bisque

Hubbard Squash Bisque

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Shower Enhancements

Sparkling Nonalcoholic Punch | 5

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| Spring | Strawberry & Citrus |
| Summer | Pink Lemonade & Mint |
| Fall | Cider & Pomegranate |
| Winter | Cranberry & Ginger |

Wine Service

Servers will offer guests wine at their seats at a designated time during meal service. Select one white and one red wine.

\$8 per pass for the Hall Signature wine selections

\$10 per pass for the Pioneer Premium wine selections

The following may be added to your shower for \$8 per hour per guest.

Meadow Mimosa & Brook Bellini Station

Classic mimosa consisting of three parts sparkling wine and one part orange juice, garnished with an orange slice. Classic bellini with fresh white peaches pureed, strained and spooned into the bottom of a fluted glass with Prosecco and a peach garnish.

Bloody Mary Station

(Not available in the Sun Porch)

Serve your guests our signature Bloody Mary mix and Tito's Handmade Vodka garnished with celery and a seasoned rim. Available to be pre-set at guest seat or butler-passed.

Guests will be delighted with a display that includes Tito's Handmade Vodka mixed with our signature Bloody Mary mix. Guests top off their drinks with an extensive self-serve condiment station including: green olives, dill pickles, celery, hot sauce, horseradish, lemons, limes, celery salt and seasoned salt.

Sangria Service

Fragrant house made red and white sangria, infused with seasonal fresh fruit and a topped off with splash of soda. Available to be pre-set at guest seat or butler-passed.

Bubbly Bar

(Not available in the Sun Porch)

Nothing is more refreshing than a cool, bubbly drink with fruit juices and fresh garnish. This display includes the following fizzy concoctions:

- Prosecco, peaches, lemon juice
- Sparkling rosé, cranberry juice, orange liqueur
- Cava, blackberries, strawberries, peaches, orange liqueur, simple syrup
- Champagne, bitters, sugar cube, orange garnish

Stations must be selected for full adult guest count. Any deviation from the service parameters noted above may include additional labor fees. Each station requires one bartender per 100 guests, \$75 each. Prices are per guest and do not include 6% sales tax and 22% service charge.

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