



Each package includes four hours of rental of the Sun Porch or the Christopher Wren Dining Room. The Sun Porch can accommodate an intimate gathering of 24 guests, while the Christopher Wren Dining Room can accommodate a larger party of up to 94 guests.

OPTION A

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

Sun Porch *\$62 per guest*

Christopher Wren *\$65 per guest*

ENTRÉE (SELECT ONE)

Pretzel-Crusted Chicken Breast

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

Pan-Roasted Citrus Chicken

Pan roasted breast of chicken, citrus artichoke cream and crispy capers. Served with wild rice pilaf, poached French beans and mushroom cream.

Showers taking place on Saturdays and Sundays 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 include 6% sales tax and 23% 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.



OPTION B

Includes lemonade, iced tea, fresh coffee and hot herbal tea, roll and butter, choice of one soup, choice of one entrée salad, dessert service and room rental.

Sun Porch \$57 per guest

Christopher Wren \$60 per guest

ENTRÉE SALAD (SELECT ONE)

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 (SELECT ONE)

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

Chocolate Flourless Torte | 8

Presented with raspberries, whipped cream and caramel sauce.

New York Cheesecake | 7

Presented with reconstructed strawberry, Godiva chocolate sauce and whipped cream.

All-American Apple Pie | 6

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

Traditional Crème Brûlée | 8

Presented with berry garnish.

Traditional Cannoli | 7

Seasonal Fresh Sliced Fruit Plate | 6

Belgian Milk Chocolate Mousse | 7

Presented with mixed berries.

Seasonal Panna Cotta | 8

Spring	Citrus and Vanilla Bean
Summer	Peach Nectar
Fall	Pomegranate
Winter	Salted Caramel and Apple

Seasonal Ice Cream | 7

Spring	Strawberry
Summer	Peach
Fall	Pumpkin
Winter	Peppermint

All items must be ordered for full guest count, unless otherwise noted. 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 23% service charge. A minimum of 20 guests applies unless otherwise noted.

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Sparkling Nonalcoholic Punch | 5

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.

\$10 per pass for the Hall Signature wine selections

\$12 per pass for the Pioneer Premium wine selections

Any of the following may be added to your shower for \$12 per hour per guest.

Meadow Mimosa & Brook Bellini Station

Classic mimosa consisting of sparkling wine and 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)

Guests will be delighted with a display that includes Tito's Handmade Vodka mixed with our signature Bloody Mary mix and a seasoned rim.

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

Each item 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 50 guests, \$75 each. Prices are per guest and do not include 6% sales tax and 23% service charge.

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