



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 tour and dining 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 guided 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.

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

Available year-round, excluding Holiday Walk. Includes a roll and butter, fresh coffee and hot herbal tea.

ENTRÉES (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.

Citrus Chicken

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

Bistro Steak

Served pan-seared Au Poivre with poached asparagus and rosemary and herb-roasted fingerling potatoes. *\$10 per guest upgrade*

DESSERTS (SELECT ONE)

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

\$40 per guest with your choice of the House Tour or the Behind-the-Scenes Tour

\$50 per guest with the Meadow Brook Revealed Tour

One entrée and one dessert 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.

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Dinner

Available Monday through Thursday, excluding Holiday Walk. Includes a 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

Braised boneless short rib of beef with natural reduction and a pan-seared chicken breast with citrus artichoke cream, paired with piped mashed Yukon gold potatoes and poached asparagus. Vegetarian alternate available.

DESSERT

Chocolate torte presented with raspberries, whipped cream and caramel sauce.

\$57 per guest with your choice of the House Tour or the Behind-the-Scenes Tour

\$67 per guest with the Meadow Brook Revealed Tour

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