Meadow Brook Shower Packages

350 Estate Drive, Rochester, Michigan 48309
(248) 364-6220

MEADOWBROOKHALL.ORG
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 80 guests.

OPTION A

Includes lemonade, iced tea, fresh coffee and hot herbal tea, Baby Romaine Caesar Wedge salad, roll and butter, choice of one entrée, dessert service and room rental. Chef’s choice vegetarian alternate entrée available upon request.

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<th>Sun Porch</th>
<th>Christopher Wren</th>
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<td>$65 per guest</td>
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ENTRÉE (SELECT ONE)

Pretzel-Crusted Chicken

Pretzel-crusted chicken breast topped with coarse Dijon mustard cream. Served with piped mashed Yukon gold potatoes and Brussels sprouts.

Citrus Chicken

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

Pan-Seared Salmon

Pan-seared block cut Faroe Islands salmon filet with duchess potatoes, buttered asparagus and wild leek cream. $6 per guest upgrade

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 adult guest count and packages must be ordered for full adult guest count. Any deviation from the service parameters noted above may include additional labor fees. Package prices are per guest and include 6% sales tax and 24% service charge. A minimum of 20 adult guests applies unless otherwise noted.
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 $60 per guest
Christopher Wren $63 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.

Michigan Cranberry Salad
Sliced char-grilled and herb-marinated chicken breast with harvest greens, plumped dried cranberries, smoked gorgonzola, toasted pepitas, tart apple julienne and fig vinaigrette.

Salmon Salad
Baby spinach and arugula with minced dried apricot, goat cheese, chopped grilled Bermuda onion, toasted pecans and mandarin orange-ginger vinaigrette. $2 per guest upgrade
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**

CHILDREN’S LUNCH

Available for children aged 12 and under and the same selection must be made for all children. Includes fresh fruit, choice of chicken tenders with tater tots or buttered noodles with vegetable side. Includes organic milk.

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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.
Shower Enhancements

**Chocolate Flourless Torte** | 9
Presented with raspberries, whipped cream and caramel sauce.

**New York Cheesecake** | 8
Presented with reconstructed strawberry, Godiva chocolate sauce and whipped cream.

**All-American Apple Pie** | 7
Presented with bourbon caramel sauce, whipped cream and a spearmint sprig.

**Traditional Crème Brûlée** | 9
Presented with berry garnish.

**Traditional Cannoli** | 8

**Belgian Milk Chocolate Mousse** | 8
Presented with mixed berries.

**Seasonal Panna Cotta** | 9
- 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 24% service charge. A minimum of 20 guests applies unless otherwise noted.
Sparkling Non-Alcoholic 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.

$11 per pass for the Hall Signature wine selections
$13 per pass for the Pioneer Premium wine selections

Any of the following may be added to your shower for $15 per hour. Please select one.

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.

Sangria Service
Fragrant house made red and white sangria, infused with seasonal fresh fruit and topped off with a splash of soda. Available to be butler-passed or as a station.

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, jalapeños, celery, hot sauce, horseradish, lemons, limes, celery salt and seasoned salt.

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 fifty guests, $100 each. Prices are per guest and do not include 6% sales tax and 24% service charge.

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