

CELEBRATIONS PACKAGE ELEGANT & EFFORTLESS



In addition to being the most beautiful place for ceremonies, receptions and rehearsal dinners, Lewis Ginter Botanical Garden is also the perfect spot for all your pre and post wedding events.

*Celebration Packages are not available for wedding receptions or celebrations of life.

Showers, Bridesmaids' Luncheons, Farewell Brunches and more!

HIGHLIGHTS

- Meals served in beautifully appointed rooms
- Garden admission
- On-site coordinator, waitstaff, and beverage servers

WHEN

Saturdays or Sundays only

9:30am -12:00pm

11:30am - 2:00pm

WHERE

Robins Room (37-96 guests)

Robins Tea House (30 - 60 guests)

Azalea Room (24-36 guests)

***must have 24 guests minimum**

WHAT'S INCLUDED

- Room rental
- Garden admission
- Non-alcoholic beverages

*Linens, service, and tax
billed separately

PRICE

Adults: \$54.00 to \$60.00 pp

Children (ages 3-10): \$12.00 or \$27.00 pp

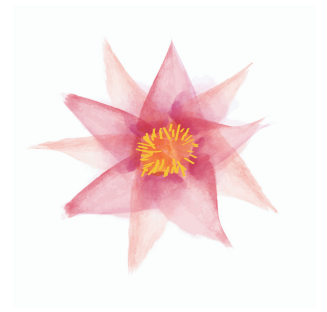
Security Deposit: \$100.00



Heirloom Photo Company

CELEBRATIONS PACKAGE

We bring a lot to the table for you!



MENU OPTION 1 THE TULIP \$54 per person

- Fresh cut seasonal fruit (gf, vegan)
- Seasonal Vintner's Salad (gf, v)
 - Spring/Summer - brie, fresh berries, sliced almonds, red wine vinaigrette OR
 - Autumn/Winter - white cheddar, sliced apples, toasted walnuts, red wine vinaigrette
- Baked Brie with Fig Preserves (v) served with crackers and crostini
- Warm Ham Biscuits with Virginia country ham and honey butter
- Deviled Eggs (gf, v)
- Cookies and Brownies
- Choose One
 - Crab Cakes with remoulade sauce
 - Barbeque Meatballs (gf)
- Coffee and Tea Station, Iced Tea and Iced Water

*Please let us know if you have any dietary or allergen requests



Enhancements Available:

- Omelet Station, \$12 per guests
 - Prepared to order with mushrooms, peppers, onions, diced ham, bacon, tomatoes, cheddar cheese
- Mimosa Bar, \$10 per person
 - House Champagne, Assorted Juices
- Children's Meals - Guests 3 - 10 years old, can either eat from the adult-menu for half price or we can prepare a simple meal one of the following choices for \$12 per person:
 - Chicken tenders, macaroni and cheese, and fruits
 - Bolognese spaghetti with steamed broccoli
 - Flatbread Marinara with fruit

Book your Celebrations Package today!

*Thank you for your interest in Lewis Ginter Botanical Garden.
We hope to hear from you soon!*

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MENU OPTION 2

THE DAFFODIL \$60 per person

- Fresh cut seasonal fruit (gf, vegan)
- Arugula Caesar with shaved parmesan, croutons and classic caesar dressing
- Breakfast Pastries with whipped butter and preserves
- Crispy Breakfast Potatoes (gf, v)
- Heirloom Tomato and Mozzarella Crustless Quiche (gf, v)
- Crisp Green Beans (gf, vegan) tossed in french vinaigrette
- Choose One
 - Herbed Chicken Salad with local bibb lettuce, yeast rolls, crunchy almond and dried fruit toppings
 - Poached Salmon served chilled with marinated cucumber salad, green goddess dressing, and yeast rolls
- Bars and Brownies
- Coffee and Tea Station, Iced Tea and Iced Water

*Please let us know if you have any dietary or allergen requests

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 - Prepared to order with mushrooms, peppers, onions, diced ham, bacon, tomatoes, cheddar cheese
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BAR PACKAGES

PREMIUM FULL OPEN BAR starting at \$42 per guest

Tito's Vodka, Tanqueray Gin, Mt. Gay Rum, Jose Silver Tequila, Johnnie Walker Red Whiskey, Maker's Mark Bourbon
Ruffino Prosecco, Noble Vines Pinot Grigio or Chardonnay
Noble Vines Pinot Noir or Cabernet Sauvignon
Bud Light, Bold Rock Cider, Hardywood Richmond Lager, Ardent IPA
Mocktails, Soft Beverages, and Mixers

PREMIUM BAR starting at \$34 per guest

Beefeater Gin, Smirnoff Vodka, Bacardi Rum, J&B Scotch, Jim Beam Bourbon
Noble Vines Pinot Grigio or Chardonnay
Noble Vines Pinot Noir or Cabernet Sauvignon
Bud Light, Bold Rock Cider, Hardywood Richmond Lager
Mocktails, Soft Beverages, and Mixers

BEER & WINE OPEN BAR starting at \$26 per guest

Noble Vines Pinot Grigio or Chardonnay
Noble Vines Pinot Noir or Cabernet Sauvignon
Bud Light, Bold Rock Cider, Hardywood Richmond Lager
Soft Beverages



CONTACT US

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Restaurant Associates

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Please Note: The Celebrations Package includes a 30 minute setup period prior to the event, and comes with a standard setup. (Changes to the setup may result in additional costs.) We do not offer the Celebrations Package for wedding receptions or celebrations of life at the Garden.

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**LEWIS
GINTER
BOTANICAL
GARDEN**