

# CELEBRATIONS PACKAGE ELEGANT & EFFORTLESS



Come celebrate with us at Lewis Ginter Botanical Garden! The Celebrations Package is perfect for showers, luncheons, birthdays, and more.

\*Celebrations Packages are not available for wedding receptions or Celebrations of Life.

## HIGHLIGHTS

- Admission to the Garden for all of your guests
  - Delicious food and beverage to celebrate with your loved ones
  - Private rental space
- \*must have 25 guests \***

## WHEN

Saturdays or Sundays only  
9:30am -12:00pm or  
11:30am - 2:00pm

## WHERE

Robins Room (37-96 guests)  
Robins Tea House (30 - 60 guests)  
Azalea Room (25-36 guests)  
**25 guest minimum**

## WHAT'S INCLUDED

- Room rental
  - Garden admission
  - Tables, chairs, china, silverware, glassware, and standard linen
  - Non-alcoholic beverages
- \*service, and tax billed separately

## PRICE

Adults: \$58.00 to \$68.00 per person  
Children (ages 3-10): \$12.00 or \$27.00  
pp  
Security Deposit: \$100.00



*Heirloom Photo Company*

**LEWIS  
GINTER  
BOTANICAL  
GARDEN**

# CELEBRATIONS PACKAGE

## THE TULIP

### \$58 per person

- Fruit Salad (gf, vegan)  
*berries, melon, pineapple*
- Baby Spinach and Local Greens Salad (v)  
*goat cheese, focaccia croutons, and champagne vinaigrette*
- Deviled Eggs (v)
- Breakfast Pastries (v)  
*with whipped butter and preserves*
- Mezze (vegan)  
*classic hummus, roasted red pepper hummus, pickled vegetables, whipped feta + honey, grilled vegetables, mini naan, toasted pita points*
- Cinnamon Sugar Donut Holes (v)
- Choose One:
  - Herb Chicken Salad  
*local bibb lettuce, yeast rolls, crunchy almonds, and dried fruit toppings*
  - Crab Dip  
*served with crispy wontons*
- Coffee and Tea Station and Iced Water



## Enhancements Available:

### Omelet Station, \$12 per guest

*Prepared to order with cheddar, swiss, chives, mushrooms, peppers, onions, tomatoes, ham, or bacon*

*\*Chef attendant an additional \$100 per hour of service*

### Cool It Down

Greek Yogurt and Granola Parfaits \$4 per guest

Variety of Bagels with cream cheese \$4 per guest

Hard Boiled Eggs \$4 per guest

Alternative Milk at Coffee Station \$3 per guest

### Hot Stuff

Tomato + Mozzarella Frittata \$7 per guest

Wild Mushroom and Goat Cheese Frittata \$7 per guest

Belgian Waffles with Maple Bourbon Syrup \$8 per guest



# CELEBRATIONS PACKAGE

## THE DAFFODIL

**\$68 per person**

- Fresh cut seasonal fruit (gf, vegan)  
*berries, melon, pineapple*
- Arugula Caesar Salad (v)  
*arugula, shaved parmesan, croutons, classic Caesar dressing*
- Croissants (v)  
*mini croissants with whipped butter, garnished with fresh berries*
- Roasted Breakfast Potatoes (gf, v)
- Florentine Frittata (v)  
*spinach, roasted garlic, aged parmesan*
- Antipasti  
*heirloom artichoke, mozzarella, fresh herbs, balsamic glaze*
- NY Style Cheesecake  
*strawberry compote*
- Choose One
  - Herb Chicken Salad  
*local bibb lettuce, yeast rolls, crunchy almond and dried fruit toppings*
  - Smoked Salmon  
*everything crostini, cream cheese, capers*
- Coffee and Tea Station and Iced Water

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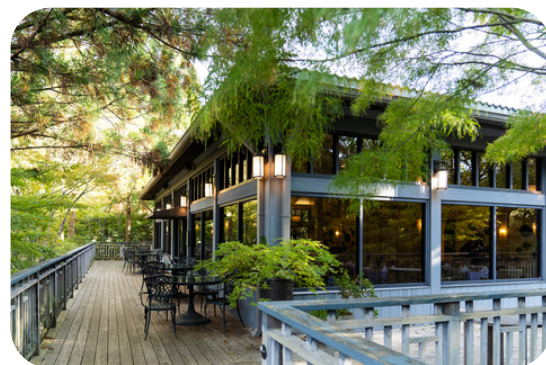
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### Hot Stuff

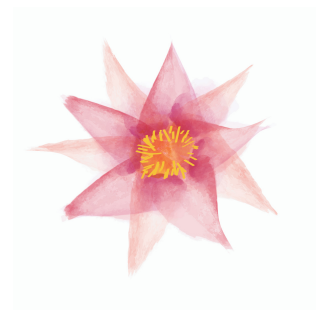
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# CELEBRATIONS PACKAGE



## BAR PACKAGES

### **MIMOSA BAR \$12 per guest**

House champagne, orange juice, cranberry juice, pineapple juice, and fresh garnish

### **LUXURY OPEN BAR \$40 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 \$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 \$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

Facility Events

804.262.9887 ext 345 or 224

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[www.lewisginter.org](http://www.lewisginter.org)

Restaurant Associates -

Cassandra Sutherlin

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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.

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