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
$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
THE DAFFODIL

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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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 Bourboun
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
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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.

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

Updated: February 21, 2024