

ALL INCLUSIVE **GROUP DINING AND TOUR PACKAGE**

The group dining package is designed for groups of 15 or more and includes admission, guided tour, food and beverage, reserved, semi-private dining, and taxes and gratuity.

GROUP DINING PACKAGE FEATURES

- **Admission to the Garden** which features the mid-Atlantic's only classically styled Conservatory and more than 50 acres of spectacular display gardens.
- **A guided tour** with a trained Garden Guide may be scheduled before or after dining; the tour time is approximately one hour – see the Guided Tour options for more information.
- **Food and Beverage.** Please see Menu Options below for details.
- **Reserved, Semi-private dining** in one of the Garden's beautiful facilities (facility will depend on space available and is determined by the Garden). This package is offered **daily** with two seating times - **11:30 am or 1:30 pm** - for groups of 15 or more and is not suitable for events such as bridal showers and luncheons, wedding receptions, family reunions, meetings, or other gatherings that require a speaker or music, as you may be seated with other groups.
- **One hour and fifteen minutes of dining time**, so please ensure that your group arrives on time; no adjustments to seating times are available when a group arrives late.
- **Preset dining** using round tables with 8 chairs or classroom style; no customized setup is offered with this program.
- **Tax and Gratuity.**



**LEWIS
GINTER
BOTANICAL
GARDEN**

1800 Lakeside Avenue

Richmond, VA 23228

804.262.9887

lewisginter.org

MENU OPTIONS

SPRING SOUP & SALAD BUFFET – \$48/person (For groups of 25 or more)

Choose 1 salad:

Steakhouse Garden (V) - Mixed greens, radishes, carrots, cucumbers, tomatoes, ranch

Strawberry Spinach (V) - Spinach, strawberry, feta, red onion, balsamic vinaigrette

Classic Caesar (V) - Chopped romaine, Parmigiano Reggiano, garlic croutons, creamy Caesar

Spring Vintner (V) - Chopped greens, blueberries, dried cranberry, brie, herb vinaigrette

Greek (V) - Chopped greens, kalamata olives, cherry tomato, red onion, feta, lemon herb vinaigrette

Choose 2 soups:

Chicken Corn Chowder (GF)

Carrot Ginger (Vegan)

Garden Noodle (V)

Creamy Tomato Parmesan (V)

Broccoli Cheddar (V)

Accompaniments: Rolls, Crackers, Water, Iced Tea, Cookies

Note: A selection of tuna, chicken salad and egg salad sliders can be added to this menu for an additional \$4 per person (2 sliders per person)



MENU OPTIONS



FALL SOUP & SALAD BUFFET- \$48/person (For groups of 25 or more)

Choose 1 salad:

Steakhouse Garden (V) - Mixed greens, radishes, carrots, cucumbers, tomatoes, balsamic vinaigrette

Kale & Fig (V) - Salt baked beets, Pecorino Romano cheese, late harvest vinaigrette

Classic Caesar (V) - Chopped romaine, Parmigiano Reggiano, garlic croutons, creamy Caesar

Apple & Brie (V) - Chopped greens, crisp green apple, dried cranberry, brie, herb vinaigrette

Pear Gorgonzola (V) - Chopped romaine, crisp pears, red onion, gorgonzola, balsamic vinaigrette

Choose 2 soups:

Butternut Squash (GF)

Leek & Potato (GF)

Beef Stew (GF)

Chicken Tortilla (GF)

Three Bean Chili (Vegan) (GF)

Accompaniments: Rolls, Crackers, Water, Iced Tea, Cookies

Note: A selection of tuna, chicken salad and egg salad sliders can be added to this menu for an additional \$4 per person (2 sliders per person)



MENU OPTIONS

BOXED LUNCH PACKAGE— \$48/person (For groups of 15 or more)

Choose 4 sandwiches or salads for the group:

SANDWICHES

Turkey Bacon -Focaccia, cheddar, lettuce, tomato, garlic aioli

Ham & Jam - Focaccia, Black Forest ham, fig jam, brie cheese, arugula

Chicken Salad - Croissant, dried fruit, and leaf lettuce

Caprese (V) - Focaccia, mozzarella, basil pesto, balsamic

Vegan Portabello -Grilled mushroom, roasted red peppers, hummus, arugula

SALADS

Vintner (GF) -Mixed greens, seasonal fruit, goat cheese, almonds, red wine vinaigrette

Classic Caesar (V) -Chopped romaine, shaved Parmigiano Reggiano, garlic croutons, cherry tomato, creamy Caesar dressing

Garden Salad (GF) (V) - Mixed greens, cucumber, cherry tomato, carrot, red onion, garlic croutons, cheddar cheese, ranch dressing

Accompaniments: Fruit, Chips, Chocolate Chip Cookie and Bottled Water



TERMS AND CONDITIONS

Meals: This service is offered for groups of 15 or more and includes semi-private dining for one hour and fifteen minutes (Garden determines location based on space available). This service is offered **daily at 11:30 am or 1:30 pm** and is not suitable for events such as bridal luncheons and showers, wedding receptions, family reunions or groups planning to have a meeting, speaker or music, as there may be multiple groups dining together at the same seating time. All food and drinks are self serve stations but an attendant will be present to service and manage the buffet.

Menu: The menu chosen for this reservation is listed on the confirmation letter attached. Please contact Adult Guided Tour Coordinator immediately at (804) 262-9887, ext. 236, if this is not the correct menu option. Groups of 15-24 can choose from the Boxed Lunch Group Dining Menu. Groups of 25-45 can choose from either the Boxed Lunch Group Dining Menu or the Soup & Salad Group Buffet Dining Menu.

Room Setup: The room will be preset using either round tables and 8 chairs or classroom style depending on location. Customized setups are not available.

Guest Check-in: The client must check in at the admissions desk in the Atrium of the Robins Visitors Center to either meet a Garden Guide for a guided tour or to verify location for the meal.

Deposits: A \$100 deposit paid by MC, VISA, or Discover Card is required at the time of booking to guarantee a client's reservation. The deposit will be applied to the total amount due. For organizations required to pay by check, the Garden must receive the deposit payment within one week of booking to guarantee a reservation.

Payment: A final minimum headcount and payment is due 2 weeks prior to the event. Clients may add additional guests only up to 2 business days prior to the event and payment for additional guests must be made at that time. No changes may be made to final headcount less than 2 business days prior to the event. Client must contact the Adult Guided Tour Coordinator at (804) 262-9887, ext. 236, to make final payment and process additional guests. No refunds are offered after the minimum headcount is received 2 weeks prior to the event. Prices may change but not once a party is booked.

Cancellation: Reservations may be cancelled by the Garden at any time due to non-payment of deposits or fees or cancellation of the guided tour. The Garden reserves the right to offer a shortened or adjusted event if the group has a late arrival; event fees are not adjusted due to late arrival. The Garden may cancel an event for any group arriving over 30 minutes late.

Reservations cancelled by the client may be subject to the following penalties: Prior to 30 days, the client forfeits 25% of the deposit amount. Within 30 days (but before 96 hours) of the event the client forfeits the full deposit amount (\$100). 2 weeks prior to the event, the client is responsible for the full amount of the scheduled program. Events may be rescheduled with more than 1 week notice due to extreme weather.

Learn more at lewisginter.org/visit/groups or call 804-262-9887 x236