



Chicago Botanic Garden Baby Showers



CHICAGO BOTANIC GARDEN

Packages

Package #1 | \$37.99 per person

Package includes parking admission, sandwich display, disposable plates/utensils, chair, private dining area for 2 hours (no tram tour & no linen)

Package #2 | \$43.99 per person

Package includes parking admission, *tram tour, sandwich display, disposable plates/utensils, dining table linen, chair, private dining area for 2 hours

Package #3 | \$53.99 per person

Package includes parking admission, *tram tour, sandwich display, china ware, dining table linen, chair and private dining area for 2 hours

Package #4 | \$64.99 per person

Package includes parking admission, *tram tour, buffet, disposable plates/utensils, dining table linen, chair, private dining area for 2 hours

Package #5 | \$74.99 per person

Package includes parking admission, *tram tour, buffet, china ware, dining table linen, chair and private dining area for 2 hours

Package available for up to 50 guests

Additional room time available for \$200.00 per hour. You will have 1 hour prior to event start time to put finishing touches on the room. No tape or nails can be used on wall surfaces. You will have one hour at the end of the event for clean up.

Standard Classic Ivory, Taupe, Buttercup Yellow, Celadon or White linen included.
Specialty linens and chairs are available (prices vary with selection)

Tram tours available for events booked between May – October

Sandwich Display Menu

Tea Sandwich Display

Choice of Three in advance

Smoked Salmon *on a Petite Popover with Dill Cream*

Manchego and Quince *with Sliced Almonds on a brioche triangle*

Smoked Turkey and Apple *on Black Bread with Brie*

English cucumber *with Herbed Boursin and watercress on white bread*

Tarragon Chicken Salad *on Miniature Brioche Rolls*

Fall pears *with bleu cheese and toasted walnuts on cinnamon -raisin bread with a drizzle of honey*

Mango crab salad *on a cucumber cup*

Smoked Ham and Swiss, *Bread and Butter Pickles and Dijon Mustard on Pretzel Roll*

Home-style Tuna Salad *with Leaf Lettuce on a Croissant*

Basil Roasted Tomato and Roasted Portobello Mushroom *with Fresh Mozzarella, Baby Greens and Red Pepper Mayo on Herb Foccacia*

SERVED WITH:

House Made Chips

Choice of : Green Salad, Farfalle Pasta Salad or Red Skin Potato Salad

Choice of : Chocolate Pecan Bars, Brownies, or Chocolate Chip Cookies

BEVERAGES INCLUDE:

Lemonade, Iced Tea and Iced Water

Beverages: Starbucks Fresh Brewed Regular Coffee, Decaf Coffee, Iced Tea, Assorted Canned Soda, and Iced Water

Buffet #1

Organic Spring Greens with a *Trio of Seasonal Vegetables, Crispy Onion Strings and Honey-Dijon Vinaigrette*

Fresh Seasonal Fruit

Pan Roasted Chicken with Lemon Zest, Thyme and Dry Vermouth Pan Sauce

Roasted Garlic Mashed Potatoes

Sautéed French Green Beans with Olive Oil, Toasted Almonds, Slivered Shallots

Pasta Primavera

Chef Select Assorted Breads & Whipped Butter

Dessert: Sour Cream Shortcake Biscuit with Midwest Strawberries

Buffet #2

Baby Spring Greens with Colorful Roasted Baby Beets, Fresh Orange, Chevre, Toasted Hazelnuts, Fresh Herbs, and White Balsamic Vinaigrette

Fresh Seasonal Fruit

Pan roasted sliced stuffed chicken breast with ricotta, baby spinach and caramelized onions & basil white wine sauce

Basil & Goat Cheese Whipped Potatoes

French green beans, baby garden carrots, snap peas and patty pan squash

Ricotta and Wild Mushroom ravioli in a truffle broth garnished with charred cherry tomato and shaved asparagus

Chef Select Assorted Breads & Whipped Butter

Dessert: Sour Cream Shortcake Biscuit with Midwest Strawberries

Brunch

Beverages : Starbucks Fresh Brewed Regular Coffee, Decaf Coffee, Orange Juice , Assorted Canned Soda, and Iced Water

Fresh Seasonal Fruit Served with Strawberry Yogurt

California Raspberry Salad: *Sonoma Greens with Orange Segments, Fresh Raspberries, Strawberries, Goat Cheese, Candied Walnuts and Raspberry Vinaigrette*

Oven Roasted Rosemary Potatoes

Choice of [1] of the following: Bacon, Sausage Links, Chicken Apple Sausage, Turkey Sausage or Maple Glazed Ham

Baskets of Breakfast Breads, Mini Croissants, Danish & Mini Scones

Choice [2] of the following Quiche: *Cheddar & Broccoli, Goat Cheese, Wild Mushroom & Sun Dried Tomato, Spinach & Feta*

Choice [2] of the following Galettes:

Wild mushroom & goat cheese, Caramelized onions, gruyere & bacon, Roasted pears, bleu cheese and walnuts, Ricotta with figs, prosciutto and balsamic

Chef Select Assorted Breads & Whipped Butter

Dessert: Sour Cream Shortcake Biscuit with Midwest Strawberries

Optional Add-On: Mimosa \$5.95 per person

Displayed Hors d'Oeuvres

Flavors of the Mediterranean Bar

Red Pepper Hummus, Herbed Feta Artichoke Spread, Honey Roasted Figs, Marcona Almonds, Rosemary Marinated & Roasted Zucchini, Oil Cured Olives, Tzatziki, Oven Baked Pita

\$330.00 up to 50 Guests

Grazing Station

Deconstructed Vertical Crudités with Garden Herb Dip including Sugar Snap Peas, Baby Carrots, Asparagus Spears, Jicama, Zucchini, Yellow Squash, Yellow and Red Pear Tomatoes, Mushroom Caps, Haricot Verts

\$375.00 up to 50 Guests

Artisan Cheese & Fruit Board

Regional Artisan Cheeses, Baked Brie with Apricots En Croute, Assorted Nuts, Dried Fruit Chutney, Port Wine Syrup, Fresh Strawberries, Grapes and Assorted Crackers, Flatbreads and Baguette Slices

\$400.00 up to 50 Guests

Fire & Ice Bar

Fired Corn Tortillas, Queso Fundido with Home Made Chorizo, Guacamole, Pineapple Pico de Gallo, Salsa Rojas, Tomatillo Jalapeno Salsa, Chicken Taquitos, Roasted Jalapenos, Shrimp Sopes and Cilantro Lime Crema

\$480.00 up to 50 Guests

- Smoked Chicken and Mango Salad in a Tortilla Cup with Avocado Cream | \$2.50
- Prosciutto Wrapped Asparagus with Balsamic Syrup and Truffle "Pop Rocks" | \$2.75
- Sweet Potato-Pancetta Turnovers with Maple Pecan Glaze | \$2.50
- Soufflé Cornbread with BBQ Pulled Pork and Cherry Reduction | \$3.00
- Roasted Scallops with Applewood Smoked Bacon and Romesco Sauce | \$3.00
- Mini Baked Potato with Herbed Goat Cheese and Smoked Wild Mushrooms | \$2.50
- Tunisian Spiced Tuna with Cucumber Mint Yogurt | \$4.00
- Warm Brie & Fig Chutney with Pistachio Cracker | \$2.50
- Tomato Saffron Chutney with Crispy Basil and Herb Goat Cheese Cracker | \$2.50
- Peppercorn Steak Bites with Roasted Yukon Gold Potato,
Chive Crème and Hawaiian Sea Salt | \$3.75
- Marcona Almond Stuffed Date with Harissa Puree | \$2.50
- Chipotle Chicken, Spinach and Feta Cheese Tostada | \$2.50
- Wild Mushroom Risotto Cake with Braised Spinach and Tomato Jam | \$2.50
- Southwestern Spiced Jumbo Lump Crab Deviled Egg | \$3.50
- Jerk Chicken Skewer with Tropical Fruit and Cilantro Peanut Sauce | \$3.00
- Heirloom Tomato Caprese with Basil, Fresh Mozzarella Crostini and Balsamic Syrup | \$2.50
- Citrus Poached Shrimp, Avocado and Cilantro Crème on Sweet Potato Chip | \$3.00
- Ahi Tuna Tartare with Avocado and Ginger Soy Vinaigrette on Wonton Crisp | \$3.50
- Beef Carpaccio with Grilled Asparagus and Spicy Remoulade | \$3.75
- Artichoke Heart with Fresh Mozzarella, Olive Tapenade on Roasted Red Pepper Cracker | \$2.50
- Bali Style Pork Satay with Lemongrass "Aromatics" | \$3.00
- Tortilla Crusted Chicken Bites with Mole | \$2.75
- Ancho Chili Braised Beef Sopes with Cilantro Crème | \$3.50
- Crab with Tomatillo, Avocado, Citrus & Cilantro Vinaigrette Ceviche Shooter | \$4.00

- Server fee will apply
- Pricing subject to sales tax and operations fee
- All prices subject to change | Menu substitutions not available

Dessert Station Options

Mini Dessert Jars Station

Wild Summer Berry Cobbler Topped with Tahitian Vanilla Whipped Cream

Mint Chocolate Chip Cheesecake with Oreo Crumble Topping

Meyer Lemon & Mixed Berry Cheesecake with Graham Cracker Crumble Topping

Mississippi Mud Pie with Chocolate Shavings

\$13.00 Per Person

Croustade Bar Station (select two options)

Featuring: Rustic Apple Croustade, Door County Cherry Croustade,

Pear Croustade with Hazelnut Brown Sugar, or Blueberry-Raspberry Phyllo Croustade –

Served with Vanilla Bean Ice Cream

\$13.00 Per Person

Petite Sweets Bar Station

Chocolate Covered Strawberries, Mini Creme Brulee Cups, White Chocolate/Milk Chocolate Mousse Cups, Assorted Mini Fruit Tarts, Assorted Mini Cheesecake Bites & Truffle Lollipops

\$16.00 Per Person



Bar Package Options

1 Hour Premium Beer & Wine Bar: \$11.00 a person

2 Hour Premium Beer & Wine Bar: \$16.00 a person

Bottled Beer: Goose Island 312, Bud Light, Leinenkugel's Seasonal Select

Non-Alcoholic Beer: O'Douls

Wine: House Select White Wine & Red Wine, Mimosa

Other: Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Pineapple Juice & Sparkling Water

1 Hour Standard Full Bar: \$13.00 a person

2 Hour Standard Full Bar: \$22.00 a person

Liquor: Jim Beam Bourbon, Dewars Scotch, Jack Daniels Whiskey, Bombay Gin, Absolut Vodka, Bacardi Silver Rum, Jose Cuervo Tequila, Canadian Club Whiskey

Bottled Beer: Goose Island 312, Bud Light, Leinenkugel's Seasonal Select

Non-Alcoholic Beer: O'Douls

Wine: House Select White Wine & Red Wine, Mimosa

Other: Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Pineapple Juice, Ginger Ale, Club Soda, Tonic, Lime Juice, Triple Sec & Sparkling Water

1 Hour Margarita Bar: \$13.00 a person

Specialty Margaritas on the "rocks" in a variety of tropical flavors

Bartender fee: \$125.00

2 6ft bar linens – \$103.00 (delivery fee included)

It is our policy that all liquor, wine or beer be supplied by Culinary Landscape. We consider it our responsibility to enforce the legal drinking age laws of the state of Illinois. We require that only our servers and bartenders dispense alcoholic beverages. We will request proper photo identification of any person who appears to be under the legal drinking age. We reserve the right to refuse alcoholic beverage service if a person is either under age or cannot produce proper identification and also to any person who, in our judgment, appears to be intoxicated.

Bar Packages

Policies

Package prices do not include applicable 8% sales tax and 10% operations fees

- 20 guest minimum will apply
- Labor/Staffing fee of \$200.00 per 50 guests will apply
- \$250.00 non-refundable deposit required for booking
- All prices subject to change | Menu substitutions not available
- Final guest count and payment due (10) business days prior to visit
- Cancellations must be made at least (10) business days prior to visit



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