



CHICAGO BOTANIC GARDEN

Chicago Botanic Garden
Group Visit Packages

WELCOME TO YOUR GROUP VISIT!

culinary landscape on location

Culinary Landscape, the Garden's exclusive caterer, takes a holistic approach to catering for a sustainable future. We are acutely aware of how our actions impact the world around us while we create lasting memories for you and your guests.

At the Garden, your day springs to life amidst a backdrop of pure splendor and serenity. As a partner to the country's leading gardens and conservatories, we are inspired by their beautiful settings as well as their commitment to both healthy communities and sustaining vibrant environments.

skillful partners

Our impeccable attention to detail allows each individual event to flourish. Expert planners partner with you to develop your unique group visit - sharing our knowledge while understanding your goals are our keys to a successful event.

thoughtful cuisine

By utilizing seasonal, sustainable and locally sourced ingredients hand-crafted into contemporary cuisine by our trained chefs, our love for food and plants is unmistakable. From mixology, to the main course, our menus capture the essence of each event. From the small gathering to a corporate daytime meeting to the most lavish garden party, Culinary Landscape brings the garden to the fork – **it's food from the ground up!**

Chicago Botanic Garden, Culinary Landscape Group Visits
1000 Lake Cook Road, Glencoe, IL 60022 847.835.6949
tours@chicagobotanic.org



GROUP VISIT PACKAGES.

All basic tour packages include motor coach / bus admission, guaranteed tour times and ten percent Garden shop discount coupons.

petal package

14 per guest

One activity or tour of your choice. *Add an additional activity for 6 per guest.*

garden package

37 per guest

One activity or tour of your choice, private dining area for one hour and lunch.
Upgrade to a hot lunch for an additional 5 per guest.

twilight concert package

44 per guest

Available after 5pm June – August | Monday through Thursday

One activity/tour of your choice, designated concert seating area, private dining area for one hour and dinner buffet.

Monday: Carillon Concert | Tuesdays: Music on the Esplanade (live music) | Wednesdays: Dancin' Sprouts (geared for children) | Thursdays: Hot Summer Nights (dance instruction & live music)

Tuesday morning music package

42 per guest

Available June through August – concert begins at 10 a.m.

One activity/tour of your choice, designated seating area, private dining area for one hour and hot breakfast buffet or hot lunch buffet.

agri tourism package

starting at 45 per guest

Available April through September – Vegetable Garden Tours begins at 11a.m. – 2p.m. (Departing every hour)

One 45 minute Garden Tour, private dining area for one hour, and an Organic Sandwich Lunch Display

Upgrade to an organic hot lunch buffet for 10 per person

pricing does not include taxes which are applicable to food and beverage.



grand tram tour

35-minute narrated tour departing on the hour starting at 10 a.m.

Travels 2.6 miles showing the entire garden grounds: highlights of 81 acres of lakes, 9 garden islands, and panoramic views of these beautiful gardens.

Maximum capacity of 76 guests per tram.

Wheelchair accessible (up to two per tram).

Available during peak season (April – October)

bright encounters tram tour

35-minute narrated tour departing every hour starting at 10 a.m.

Travels around the main island for a closer look at the Garden; this tour is designed for those who cannot walk this walkable area of the Garden.

Maximum capacity of 18 guests per tram.

Wheelchair accessible (up to two per tram).

(due to space constraints scooters are not able to be loaded onto the designated ADA area)

Available during peak season (April – October)

vegetable garden tours

45 minute narrated tour Thursdays departing every hour between 11 a.m. - 1 p.m.

Available April – September

Maximum capacity of 15-20 guests per guide.

April – Spring in the Organic Vegetable Garden or Planning a Vegetable Garden.

May – Get ideas on Planting a Summer Vegetable Garden, Growing Vegetables in Containers, or Raised Bed Gardening.

June – Get tips on caring for organic, edible landscapes, Sustainable Watering Practices, or Growing Herbs.

July & August – Learn about bees and the food crops they pollinate or Heirloom Tomatoes, Peppers, and Basil.

September – Learn about Handling the Harvest, Planting a Fall Garden, or Preparing the Vegetable Garden for Winter.



model railroad garden

additional 6 per guest

Add a unique adventure to your package: 15 model trains journey coast-to-coast across bridges, through tunnels, and past miniature scenes of America's favorite landmarks.

Wheelchair accessible.

From mid-May to late October, 10 a.m. – 5 p.m., extended until 8 p.m. on Wednesdays June-August.

Visit takes approximately 30 minutes.

butterflies and blooms

additional 6 per guest

Immerse yourself in a habitat filled with more than 500 butterflies native to South America, North America, and Africa, as well as Illinois.

From May 25 through September 2, 10 a.m. – 5 p.m.

Visit takes approximately 20 minutes.



Weekdays Only and Based on Availability

plant conservation science center green roof or lab tour

Explore the Daniel F. and Ada L. Rice Plant Conservation Science Center to learn about the Garden's many plant and native habitat restoration activities. Interact with six hands-on exhibits exploring flower pollination, plants in our lives, and soil creatures. Discover some special features of the plants growing on the 16,000-square-foot "living roof." Learn about the LEED (Leadership in Energy and Environmental Design) gold-certified building (Capacity restrictions apply based on guide availability).

library tour

One of the greatest treasures of the Chicago Botanic Garden is the Lenhardt Library. Established in 1951, the collections of the Lenhardt Library hold approximately 110,000 volumes including books, periodicals, rare books, special collections, videos, DVDs, slides, nursery catalogs, and the archives of the Chicago Horticultural Society with about 3,000 titles from the fifteenth to nineteenth centuries. This tour package includes a look at the rare book reading room, a library tour, an exhibition tour, and many more great features.

30 guest capacity per tour

garden highlights walking tours

(available Monday – Friday)

On this tour you will be taken to a Garden in full bloom. Areas for touring are the day of your visit; based on blooms and group's capacity to walk distances. Greenhouse tours are scheduled for winter months.

10- 15 guests per guide

demonstrations and special programs

Available based on availability – fees include additional 200 for demonstration. Supplies and room quoted upon request

These include Herbal Spa Demonstration, Grilling with Herbs, Cooking with Herbs, Chef Demonstrations, Container Gardening, Bouquet and Wreath Arranging.



PROGRAMS AND WORKSHOPS.

spa ideas with herbs

Learn how to make easy herbal spa treatments at home! Enhance products and learn herbal combinations for bath mixes, sachets, scrubs, and refreshing mist sprays and hair rinses. Wake up your senses and treat yourself to a spa day at home. *This demonstration is available with a small spa basket to take home.*

grilling with herbs (summer/fall)

Learn how to use herbs on the grill. This demonstration features ideas for cooking with herbs and ways to flavor your favorite foods when cooking outdoors.

easy ways to cook with herbs

Quick and easy ideas are featured in this herbal program. Learn some of the best herbs to add to your kitchen recipes. There is also a discussion on herbal enhancements for basic foods, as well as ways to blend and add herbs with ease.

containers for all seasons

Learn how to assemble outdoor containers for any season. Discover ideas for combinations, placement, and enhancing your own containers. There will be a discussion on seasonal plants with a demonstration on how to plant the perfect container. *This demonstration can include a "make your own small container" activity.*

arranging store-bought bouquets

Learn how to make the perfect arrangement out of a store-bought bouquet! You can buy them anywhere and with a few tips, you can learn how to make the most out of them. This workshop features fresh flower arrangements and quick design tips. *This demonstration can include a "make your own bouquet" activity.*

wreaths for all seasons

Wreaths have been a way of welcoming people for years, and there are several types for each season! Learn how to assemble a great wreath for your home or front door. This workshop includes discussions about wreath bases, styles, and seasonal materials. *This demonstration is available with a small wreath to make and take home.*

floral cubes

Cute and easy to assemble, the floral cube can work for any occasion, color, season, or event. Starting with a clear glass cube vase, add glass gems, stones, or marbles as well as a submersible light for a special glow. A few custom touches and a flower of choice will make this workshop a quick and fun program for any gathering at the Chicago Botanic Garden.

pressed floral candles

Create a candle with pressed and dried flowers or foliage for any season or celebration.

Using a plain pillar candle, customize your candle with pressed dried flowers and foliage that reflects your favorite flowers, colors, or season. Dip in wax to set your design! Enjoy this unique and personal hands-on project at the Chicago Botanic Garden.

Rates

Demonstration only: \$200 (The lecture lasts 45 minutes to an hour, but can be shorter if needed.)

Demonstration with activity: \$200 plus \$25 or more per guest for supplies based on activity (Workshops with activities are noted above in *italic*).



Pricing Available Upon Request

antiques, garden & design show - April

Insiders know that spring is officially here when the antiques, garden & design show opens at the Chicago Botanic Garden. The show promises to inspire stylish living, while offering beautiful gardens and objects in a way that transcends the ordinary.

The Antiques, Garden & Design Show is configured in special pavilion tents and is woven through the spaces of the Regenstein Center, allowing visitors to wander aisles of treasures throughout the weekend. Shoppers will be captivated as they peruse the various areas of the Show, which include the antiques to mid-century tent and hall, design row, garden gallery tent, and two market courtyards.

american craft exposition - September

The American Craft Exposition, one of the country's most anticipated fine craft shows, has moved to a new location at the Chicago Botanic Garden. This highly competitive juried show and sale of fine craft features one-of-a-kind handcrafted artwork and luxury collections from the country's leading craftspeople. Bring your group to the Garden and tour this unbridled exposition of craft talent.

wonderland express - November and December

What a great family tradition! Wonderland Express appeals to everyone: kids love the trains (and the indoor snow), adults love the city sites and sights (and the indoor snow), and everybody loves the lights!

orchid show - February and March

This flower show is designed to showcase more than 10,000 rare, unusual, and exotic plants from around the world in a seven-room display area. The Orchid Show, the largest show of its kind in the Chicago metropolitan area, will provide an oasis of beauty and vibrant color during the height of winter. It will be the perfect escape for your group outing.



BREAKFAST AND BOXED LUNCH MENU.

All menus include Starbucks fresh brewed regular coffee, decaf coffee, iced tea, and ice water.

hot breakfast buffet

Selection of petite blueberry muffins, cinnamon scones, and zucchini bread

Sliced fresh fruit

Farm fresh scrambled eggs

Thyme roasted red skinned potatoes with charred bell peppers and onions

Choice of one of the following: bacon, sausage links, turkey sausage, or maple glazed ham

boxed lunch

Pre-select a choice of three salads **or** sandwiches for the group below.

Exact number of each selection required with your final guest count guarantee, due ten business days in advance.

sandwiches:

Selection includes seasonal side salad, chocolate chunk cookie.

- Home style chicken salad with celery, red grapes, and apples, on a croissant.
- Roasted turkey with provolone, oven dried tomatoes, and pesto mayo on an artisan ciabatta roll.
- Black forest ham with Swiss, bread and butter pickles, and Dijon mustard on a pretzel baguette.
- Peppercorn roasted beef with caramelized onion, baby arugula, and blue cheese mayo on a Tuscan style roll.
- Classic tuna salad with celery, seasonal tomato slices, and Boston bibb lettuce on dark pumpernickel.
- Basil roasted tomato and roasted portobello mushroom sandwich with fresh mozzarella, baby greens, and red pepper mayo on herb foccacia.

salads:

Selection includes brioche roll, butter, chocolate chunk cookie.

- LA Chicken Cobb Salad- crisp romaine, baby greens, grilled chicken breast, peppered bacon, tomato, diced cheddar, maytag blue crumbles, avocado, and red pepper ranch dressing.
- Italian Chop Salad - finely chopped hearts of romaine, iceberg, roma tomato, diced chicken, provolone, crispy prosciutto, avocado, Danish blue, and house made Italian dressing.
- Southwest Chicken Salad - mixed greens, sweet red pepper, cubes of Monterey Jack cheese, charred chile, spiced corn, tomatoes, grilled chicken, tortilla strips, cilantro with a creamy parmesan-lime dressing.
- Mykonos Greek salad – hearts of romaine, seasonal tomato, red onion, kalamata olive, artichoke hearts, crumbled deta, and red wine vinaigrette.
- Black Pepper Salmon Niçoise Salad-organic greens, red potatoes, green beans, capers, hard boiled egg and cider vinaigrette.



HOT BUFFET MENU.

All menus include Starbucks fresh brewed regular coffee, decaf coffee, iced tea and iced water.

buffet #1

Red and Green Romaine Hearts with Shaved Parmesan, Sun dried Tomatoes, Black Olives, Garbanzo Beans and Pine nuts with Creamy Red Wine Vinaigrette
Pan seared Chicken Breast with Wild Mushroom-Madeira Wine Pan Sauce
Horseradish Whipped Potatoes
Balsamic Marinated Grilled Zucchini with Charred Red Peppers
Pasta Primavera
Cinnamon and Apple Strudel with Bourbon Caramel Sauce

buffet #2

Organic Spring Greens with a Trio of Seasonal Vegetables, Crispy Onion Strings
Honey-Dijon Vinaigrette
Pan Roasted Chicken with Lemon Zest, Thyme and Dry Vermouth Pan Sauce
Rosemary Roasted Red Skinned Potatoes
Sautéed French Green Beans with Olive Oil, Toasted Almonds, Slivered Shallots
Ratatouille stuffed Zucchini Packets with Roasted Red Pepper Coulis and Balsamic Reduction
Cinnamon and Apple Strudel with Bourbon Caramel Sauce

buffet #3

Michigan Asparagus Salad with Baby Spinach, Roasted Red Beets, Toasted Pistachios, Crumbled Goat Cheese and White Balsamic-Basil Vinaigrette
Herb Crusted Salmon with Roasted Red Pepper, Parsley and Pine nut Relish
Wild Rice Pilaf with Spring Peas and Caramelized Pearl Onions
Honey Glazed Baby Carrots
Cavatappi Pasta with Wild Mushroom Cream Sauce, Shaved Romano and Roasted Fennel
Buttermilk Shortcakes with Michigan Blueberry Compote



HOT BUFFET MENU (CONTINUED).

Concert buffet (twilight) includes lemonade, iced tea and iced water.

concert buffet (twilight)

Family Style Platter Presentation of:

House Made Corn Muffins with Whipped Honey Butter

Classic Caesar Salad with Garlic Croutons and Parmesan Chards

Mediterranean Toasted Farro Salad with Spinach, Summer Tomatoes, English Cucumber & Feta Cheese

Yukon Gold Potato Salad with Dijon Vinaigrette, Shallots and Fresh Dill

Lemon Bars, Chocolate Chunk Cookies & Seedless Watermelon Slices

choice of (2) entrees:

Grilled Salmon with Citrus Glaze and Garden Herbs

Grilled Salmon Tiles with Fennel, Grapefruit and Pickled Onion Relish

Guajillo Grilled Chicken with Corn & Black Bean Salsa

Caprese Chicken Platter with Tomatoes & Fresh Basil

Ancho Grilled Mahi-Mahi with Avocado, Jicama, Red Pepper Relish & Cumin Lime Vinaigrette

Citrus Grilled Mahi-Mahi with Pineapple & Pickled Ginger Salsa

optional entrée add-on:

Bistro Steak Platter with Grilled Red Onions, Bleu Cheese & Balsamic Reduction - + 8 per person

Sliced beef tenderloin with charred cherry tomatoes, red onions & balsamic reduction + 5 per person

ADDITIONAL OPTIONS.

- Floor-Length Dining Table Linens - available in a variety of colors
- Chilled Chicago Botanic Garden Logo Water Bottles - for guests to take home
- Bar Packages
- Professional Photography, Floral Centerpieces and Musical Entertainment
- Plated Formal Lunch or Dinner Service



Group visit package prices do not include applicable sales tax.

15 guest minimum will apply.

50 non-refundable deposit required for booking.

200 labor fee applied to groups over 50 guests (applicable to packages with meal).

Additional labor fee applies per 50 guests.

All prices subject to change.

Menu substitutions not available.

Final guest count and payment due ten business days prior to visit.

Cancellations must be made at least ten business days prior to visit.

contact us

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