Weddings
by Culinary Landscape
SOPHISTICATED. ELEGANT. TIMELESS
2020
Wedding Packages by Culinary Landscape

WILDFLOWER PACKAGE
Five butler passed appetizers
Salad course served with artisan bread basket & organic whipped butter
Poultry entrée with vegetarian option
Tableside Starbucks coffee service; Client to provide wedding cake [from insured professional bakery]
Four hour standard full bar service, bar closed during dinner [tableside wine service included]
Standard tabletop equipment [white rim china, elegant flatware, signature stemware]
Dining chairs: Versaille*, Opera* or Gunmetal
   *choice of chair color and ivory or black chair cushions included
Standard cotton-poly linen package
Professional catering staff based on a 5.5 hour event

DAHLIA PACKAGE
Six butler passed appetizers - upgraded selection
Salad course – upgraded selection served with artisan bread basket & organic whipped butter
Choice of two entrees plus vegetarian option
Tableside Starbucks coffee service; Client to provide wedding cake [from insured professional bakery]
Four hour standard full bar service, bar closed during dinner [tableside wine service included]
Upgraded tabletop equipment [3 dinnerware options, 5 flatware pattern options, 2 stemware options]
Dining chairs: Versaille*, Opera*, French Country or Gunmetal
   *choice of chair color and variety of chair cushion colors included
Upgraded linen package [Fabrics include faille, lamour or shantung]
Professional catering staff based on a 5.5 hour event

ROSE PACKAGE
Six butler passed appetizers - upgraded selection
Choice of signature welcome cocktail
Seasonal salad + soup duo served with artisan bread basket & organic whipped butter
Choice of two entrees plus vegetarian option
Tableside Starbucks coffee service; Client to provide wedding cake [from insured professional bakery]
Choice of two late night enhancers
Four hour premium full bar service [tableside wine service included / upgraded wine selection]
Upgraded tabletop equipment;
   [5 dinnerware options, 8 flatware pattern options, 4 stemware options]
Dining chairs: Versaille*, Opera*, French Country*, or Gunmetal
   *choice of chair color and variety of chair cushion colors included
Upgraded linen package [Fabrics include faille, lamour, shantung or bengaline]
Professional catering staff based on a 5.5 hour event

Menus are subject to current sales tax & 10% operations fee. Prices subject to change.

Culinary Landscape · 1000 Lake Cook Road · Glencoe, IL 60022 · ph 847.835.8370
**Available for all Packages**

- Organic Watermelon Bites, Hidden Springs Feta Crème, Chive Oil
- Adobo Braised Chicken, Mango, Tortilla, Avocado Mousse
- Cherry Tomato, Basil and Mozzarella "Slider", Aged Balsamic
- Nordic Creamery Goat Cheese, Brioche Round, Port Poached Fig, Chili Syrup
- Bacon Wrapped Chorizo Stuffed Medjool Date
- Local Radish Tartine, Sweet Pea Hummus, Paprika Oil
- Guajillo Chicken Tostada Chihuahua Cheese, Cilantro Cream
- Organic Wild Mushroom Risotto Cake, Truffle Aioli

“Chicken & Waffles” | Petite Cornmeal Waffle, Maple Glazed Fried Chicken, Country Gravy
- Bruschetta, Herbed Goat Cheese, Candied Pear, Micro Cress, Crystallized Honey
- BBQ Pulled Pork, Buttermilk Cornbread, Honeycrisp Apple Slaw
- Gruyere and Oyster Mushroom Pizzette, Fresh Thyme, Truffle Oil
- Camembert Tartlet, Roasted Strawberries, Balsamic, Micro Basil
- Cherrywood Smoked Chicken, Pretzel Crostini, Grainy Mustard, Tomato Jam
- Crushed Pistachio and Goat Cheese Grape Lollipop
- Blistered Heirloom Tomato, Lemon Ricotta, Grilled Baguette, Sherry Syrup
- Red & Yellow Tomato Gazpacho, Chervil Oil [Requires Rental of Demi Cup]

**Dahlia & Rose Package Upgrades**

- Pulled Chicken, Black Bean, and Chile Empanadas, Escabeche Sauce
- Windy City Harvest Tomato Bites, Roasted Garlic and White Bean Puree, Chive Oil
- Citrus Glazed Shrimp, Sweet Potato Chip, Avocado, Cilantro Crème
- Oaxacan Braised Beef Sopes, Chipotle Aioli
- Beef Tenderloin, Blue Cheese Popover, Red Onion Confit, Horseradish
- Smoked Salmon, Pumpernickel Round, Dill Crème, Wasabi Caviar
- Rhode Island Lump Crabcake, Caper Chive Remoulade
- Truffled White Cheddar Mac & Cheese, Aged Parmesan Cup
- Chicken Meatball Lollipops, Hoisin Ginger Glaze

“Shrimp & Grits” | Cajun Spiced Shrimp, Mascarpone Grit Cake, Applewood Bacon Gravy
- Mini New England Lobster Roll, Chervil, Lemon Aioli
- Pork Belly Confit Pizzette, Fennel, Local Mozzarella, Cured Tomatoes
- Coriander Crusted Tuna, Cucumber, White Bean Hummus, Pickled Ginger, Wasabi Aioli

“Shrimp Cocktail” Push Pops
- Crisp Plantain Chip with House Smoked Pulled Pork, Salsa Verde, Queso Fresco
- Grilled Baby Lamb Chop, Mint Pesto, Fennel Pollen
- Roasted Scallops, Applewood Smoked Bacon, Romesco Sauce
- Foie Gras Mousse, Sea Salt Shortbread, Black Plum Jam, Lavender
- Mini Tuna Tartare Tacos, Fennel, Tomato, Avocado, Lime Crème Fraîche
- Beef Tenderloin Brochette, Crispy Polenta Cake, Caramelized Cipollini Onion

Southwestern Spiced Jumbo Lump Crab Deviled Egg
- Lemon Grass Soy Tenderloin Skewer, Wrapped in Thai Basil
- Seared Scallop, Truffled Corn Veloute on an Asian Spoon [Requires Spoon Rental]
- Short Rib Ravioli, San Marzano Tomatoes, Shaved Pecorino [Requires Spoon Rental]
SIGNATURE WELCOME COCKTAILS [Included in Rose Package]

Citrus Garden Margarita - Tequila, Grapefruit, Lime, Mexican Fresca
Lemon-Pear Fizz - Pear Vodka, Simple Syrup, Lemon Juice, Sparkling Wine
The Green Mule - Cucumber, Lime, Vodka, Ginger Beer, Zucchini Wheel
Rosé Summer Punch - Sparkling Rosé, Grapefruit + Lemon Juice, Sparkling Water

SALAD COURSE
All Salads Served with Artisan Bread Basket with Organic Whipped Butter

Available for all packages
Windy City Harvest Greens
Cypress Grove Humboldt Fog, Baby Tomatoes, Poached Golden Raisins, Toasted Pumpkin Seeds, Honey-Truffle Vinaigrette
Baby Spring Gem Lettuce
Ruby Red Grapefruit Supremes, Charred Hearts of Palm, Hidden Springs Creamery Honey Lavender Cheese, Fennel Fronds, Mustard Flowers, Key Lime Vinaigrette
Butter Crunch Greenhouse Lettuce
LaClare Farms Goat Cheese, Strawberries, Blueberries, Jicama, Toasted Almonds, Herb Vinaigrette, Grilled Baguette
Deconstructed Caesar
Baby Gem Lettuce, Fallen Parmesan Soufflé, Brioche Crouton, Baby Summer Tomatoes, Anchovy Vinaigrette

Dahlia & Rose Package Upgrades
Borzynski Farms Baby Beet Carpaccio
Mâche, Mizuna, Spiced Walnuts, Sweet Grass Dairy Asher Bleu Cheese, Aged Sherry Vinaigrette, Shaved Brioche Croute
Toasted Smoked Corn Terrine
Sorrel, Baby Arugula, Grilled Spring Onions, French Breakfast Radish, Shaved Pecorino, Lemon Citrus Vinaigrette
Garwood Orchard Roasted Pear
Autumn Harvest Greens, Pomegranate Seeds, Blackberry Confit, Bellwether Farms Ricotta, Apple Cider Vinaigrette

Rose Package Seasonal Soup Sip Selections
Watermelon Gazpacho
Traditional Tomato Gazpacho
Chilled Minted Spring Pea
Chilled Carrot Ginger
Acorn Squash
Truffled Cauliflower
Sweet Corn Bisque

Menus are subject to current sales tax & 10% operations fee. Prices subject to change.
**Poultry Entrées**

**Featuring Miller Farms Free Range French Cut Breast of Chicken**

Summer Truffle & Meyer Lemon Infused, Kennebec Potato & Asiago Croquette, Asparagus, Salsa Verde, Preserved Lemon Jus

- Herb Marinated and Pan Roasted, Hook’s Sharp Cheddar Polenta Cake, Keewaydin Farms Sunchoke Cream, Grilled Vegetables, Tomatoes on the Vine, Summer Herb Jus
- Sweet Garlic Glazed, Rice Lake Farms Violet Cauliflower, Smoked Pommes Puree, Grilled Asparagus, Roasted Garlic Jus
- Butter Basted, Acorn Squash Gnocchi, Roasted Beech Mushrooms & Parsnips, California Broccolini, Tarragon Cream
- Pan Seared, Crisp Parmesan Risotto Cake, Thumbelina Carrots, Baby Red Onions, Romanesco, Pomegranate Molasses

**Beef Entrées**

**Featuring Niman Ranch Filet of Beef**

Yukon Potato Strudel, Braised Cipollini Onions, Haricot Verts, Heirloom Carrots, Red Wine Reduction

- Butter and Thyme Basted, Salsify Two Ways, Spring Asparagus & Ricotta Risotto Cake, Grilled Trumpet Mushrooms
- Garwood Orchard Sweet Corn Puree, Grilled Spring Onions, Peruvian Potatoes, Chimichurri, Oyster Mushrooms
- Guajillo dusted, Japanese Sweet Potato Gratin, Bloomsdale Spinach Sauté, Roasted Brussels Sprouts, Mole Demi

**Additional Beef + Lamb Entrées**

- Wisconsin Dry Aged Strip Loin
- California Broccolini, Rice Lake Farms Celeriac Puree, Tomato Confit, Crispy Shallots, Black Pepper Cream
- Revolution Beer Braised Beef Short Rib
- Crispy Anson Mills Grits, Heirloom Cauliflower, Asparagus, Pearl Onion, Braising Jus
- Cabernet Braised Lamb Shank
- Roasted Garlic Mashed Potatoes, Thumbelina Carrots, Baby Red Onions, Romanesco, Pomegranate Molasses

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Seafood Entrées

Grilled Pacific King Salmon
Spring Pea & Fava Bean Puree, Wild Mushrooms, Fingerling Potatoes, Caramelized Pearl Onions, Shaved Fennel Onion Salad, Citrus Beurre Blanc

Herb Roasted Pacific King Salmon
Mill Road Farms Summer Vegetable Succotash, Fried Green Tomatoes, Sweet Corn Soubise, Marinated Popcorn Shoots

Pan Roasted Alaskan Halibut
Cauliflower Mash, Braised Fennel, Gilled Artichoke Hearts, Saffron Nage, Port Wine Syrup

Olive Oil + Thyme Roasted Alaskan Halibut
Beluga Lentils, Creamed Rainbow Chard, Tomato Fondue, Arugula Pesto, Crispy Leeks

Pan Roasted Wild Striped Bass
Creamy Polenta, Baby Hakurei Turnips, English Peas, Truffle Emulsion, Falling Waters Farms Pea Tendrils

Seared Diver Sea Scallops
Fava Bean Puree, Organic Wild Mushrooms, French Red Fingerling Potatoes, Asparagus, Mick Klug Farms Black Plum Jam

Vegetarian Entrées

House Made Artichoke & Goat Cheese Ravioli | Windy City Harvest Arugula, Crushed Pink Peppercorns, Oven Roasted Teardrop Tomatoes, Saffron Broth

Garden Vegetable Wellington | Doe Run Farm Goat Cheese, Local Vegetables, Red Onion Confit, Sundried Tomato & Kalamata Olive Couscous, Red Pepper Coulis

Michigan Kabocha Squash Falafel | Fenugreek Spiced Grilled Halloumi Cheese, Wilted Local Watercress, Shaved Kohlrabi Salad

Todd Greiner Farms White Asparagus Risotto | Mascarpone • Farmer’s Market Radish • Preserved Lemon • Turkish Paprika Oil

Roasted Japanese Eggplant | Togarashi-Crusted Tofu, Coconut Curry Scented Jasmine Rice, Chinese Long Beans, Blood Orange Chili Sauce

Tri-colored Quinoa & Garden Vegetable Cake | Summer Ratatouille, Arrabbiata, Crispy Basil, Smoked Olive Oil

Seasonal Squash Risotto

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LATE NIGHT ENCHANCERS
[Two Selections with * Included in Rose Package]

Lou Malnati’s Deep Dish Pizza

Street Tacos
Taco de Carne Asada [Seared Steak] Roasted Tomatoes, Salsa Rojo, Onion, Cilantro
Taco de Pollo [Chicken] Queso Fresco, Salsa Verde, Onion/Cilantro
Taco de Chorizo [Spicy Mexican Sausage] Potato, Poblano Peppers, Fire Roasted Corn, Onion, Cilantro
(vegetarian tacos available)

Chicago Style Italian Beef
Slow Braised Beef, Baby Sweet & Hot Peppers, French Roll, Au Jus

Grown Up Grilled Cheese*
Ricotta, Fontina, Mozzarella, Truffle, Fig Jam, Arugula

Angus Burger Sliders [select one]
Smoked Bacon, Cheddar and Tangy BBQ Sauce
Wild Mushrooms, Melted Swiss with Garlic Aioli

Assorted Tater Tots*
Choice Between: White Truffle Oil, Parmesan and Parsley, Southwest Ranch or White Cheddar

Maine Lobster Rolls
Butter Poached Lobster, Celery, Shaved Lettuce, Lemon Creme

Mini Dessert Jars* [Select TWO]
Wild Summer Berry Cobbler Topped with Tahitian Vanilla Whipped Cream
Mississippi Mud Pie with Chocolate Shavings
Vanilla + Lavender Panna Cotta with Lemon Curd, Lemon Shortbread Crust
Creamy Pumpkin Cheesecake, Vanilla Bean Whipped Cream, Caramel Corn Topper

Passed Mini Cookie Ice Cream Sandwiches*
Chocolate Chip Cookie & Vanilla Ice Cream / Peanut Butter Cookie & Peanut Pecan Ice Cream /
Double Chocolate Cookie & Mint Chip Ice Cream / White Macadamia Nut Cookie & Pineapple Coconut Ice Cream

French Quarter Beignet Skewers
Warm Deep Fried Fritters Served with Nutella + Raspberry Jam

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Seasonal Mini Pies, Dipped Strawberries, French Macaroons, Cookie Shooters with Organic Milk, Housemade Cheesecake Lollipops, Custom Petit Fours, Wild Summer Berry Cobbler Jars, Fresh Fruit Short Cakes, Crème Brûlée Cups, Assorted Truffles, Mini Cupcakes, Mississippi Mud Pie Jars, Mini Glazed Doughnuts, Fresh Seasonal Fruit Tarts

_Boozy Floats Bar - SELECT THREE_
- Orange Dreamsicle Flotini: Vanilla Ice Cream, Grey Goose Vodka, Orange Soda, Whip Cream, Orange Wedge
- Dark Chocolate Cherry Bourbon Floats: Chocolate Ice Cream, Bulleit Bourbon, Cherry Soda, Chocolate Drizzle, Maraschino Cherry
- Blackberry Gin Fizz Float: Vanilla Ice Cream, Death’s Door Gin, Lime Juice, Blackberry Soda, Fresh Basil
- Mojito Floats: Lemon Sorbet, Meyers Rum, Lemon Lime Soda, Whip Cream, Fresh Mint
- Bourbon County Stout Floats: Butter Pecan Ice Cream, Bourbon Aged Stout, Caramel Drizzle, Toasted Pecans
- Berry Prosecco Floats: Strawberry Ice Cream, Prosecco, Ginger Beer, Fresh Berries, Basil

_Paletas Station_
Dip your Paleta and decorate with fun toppings!

Choose (4) Paletas:
- Strawberry / Mango / Lime / Pineapple / Coconut / Guava / Cucumber Chili / Horchata Cream

_Dipping Sauces:_ Milk Chocolate, White Chocolate, Dark Chocolate, Nutella, Caramel

_Toppings:_ Rainbow Sprinkles, Chocolate Sprinkles, Granulated Peanuts, Toasted Coconut Flakes, Crushed Oreos, Chocolate Chips, Pistachios, Hazelnuts, M&M’s, Fresh Berries, Graham Cracker Crumbs, Reese’s Peanut Butter Cup Pieces

_Grown Up S’Mores Bar_
Housemade Cocoa, Strawberry & Traditional Marshmallows
White, Milk & Dark Chocolate Squares
Classic Graham Crackers
Crushed Oreos, Sprinkles, & Toasted Coconut Flakes
[Guests toast their own over an open flame]

_Croustade Bar_
Rustic Apple Croustade / Door County Cherry Croustade
Pear Croustade with Hazelnut Brown Sugar / Blueberry-Raspberry Croustade
Served with Vanilla Bean Gelato + Seasonal Berries

_Mini Dessert Jar Display - SELECT FOUR_
-- Wild Summer Berry Cobbler Topped with Tahitian Vanilla Whipped Cream
-- Meyer Lemon & Mixed Berry Cheesecake with Graham Cracker Crumble Topping
-- Mississippi Mud Pie with Chocolate Shavings
-- Vanilla + Lavender Panna Cotta with Lemon Curd, Lemon Shortbread Crust
-- Creamy Pumpkin Cheesecake, Vanilla Bean Whipped Cream, Caramel Corn Topper

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BAR PACKAGES

**Standard Full Bar** [Wildflower & Dahlia Packages]
Liquor: Jim Beam Bourbon, Dewars Scotch, Jack Daniels Whiskey, Bombay Gin, Absolut Vodka, Bacardi Silver Rum, Jose Cuervo Tequila, Canadian Club
Beer: Goose Island 312, Bud Light, Goose Island Seasonal Select, Goose Island IPA, O’Douls (N/A)
Wine: House Red & White Selections | Sparkling House Wine
Mixers: Coke, Diet Coke, Sprite, Orange + Cranberry Juice, Sparkling Water, Club Soda, Tonic, Lime Juice, Triple Sec

**Premium Full Bar** [Rose Package]
Liquor: Maker’s Mark Bourbon, The Glenlivet Scotch, Jack Daniels Whiskey, Tanqueray Ten Gin, Grey Goose Vodka, Bacardi Silver Rum, Patron Silver Tequila, Jameson Irish Whiskey
Beer: Stella Artois, Goose Island 312, Revolution Seasonal Select, Amstel Light, O’Douls (N/A)
Wine: Choice of Upgraded Red & White Selections | LaMarca Prosecco
Mixers: Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Sparkling Water, Club Soda, Tonic, Lime Juice, Triple Sec

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**Beverage Upgrades for Any Package**

**Pre-Ceremony Beverage Station**
- Refreshing Infused Water Bar
  - Three Flavors: Cucumber Mint, Lemon Blueberry, Mango Strawberry
  

**Signature Cocktails**
- The Pomegranate Sparkler
  - Sparkling Wine, Pama Liqueur
- Cucumber Mint Gimlet
  - Gin, Fresh Lime Juice, Simple Syrup
- Lemon-Pear Fizz
  - Pear Vodka, Simple Syrup, Lemon Juice, Sparkling Wine
- Tito’s Vodka Garden Bloody Mary
- Strawberry Ginger Punch (Non-Alcoholic)
  - Ginger Ale, Fresh Mint, Strawberry Slices

**Frozen Summer Cocktail Creations**
Perfect on a hot summer day to butler pass during cocktail hour!

- Custom Garden Granitas
  - Pick your favorite fruit flavor and alcohol pairing
- Garden Spiked Popsicles
  - Watermelon Mint Tequila Popsicles
  - Blueberry Basil Martini Popsicles
  - Pineapple Mojito Popsicles
  - Grapefruit + Tequila Paloma Popsicles

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ADDITIONAL MEALS

**Tulip Package [For Guests Under 12 Years of Age]**
First Course: Sliced Seasonal Fruit & Berries, Yogurt Dip
Entrée: Select One of the Following Options
- Breaded Chicken Fingers with Tater Tots
- Baked Macaroni & Cheese
- Individual Cheese Pizza
- Grilled Hamburger & Tater Tots
Includes Unlimited Soft Drinks, Rental Equipment, Linens & Staffing

**Vendor Meal Options [Photographer, DJ or Band, Wedding Planner, etc.]**
- Cold/Boxed Meals – Served Anytime During Event
  Includes Sandwich or Wrap, Pasta Salad, Cookie & Soft Drinks
- Plated Hot Meal – Served Only After All Event Guests Have Been Served –
  Includes Same Entrée Choice as Guests, Plus Unlimited Soft Drinks Throughout Evening

Additional meals must be submitted 7 business days in advance of your event.
Please check with your outside vendors regarding their preference or requirements.
Congratulations on your wedding plans!

Contact Us for more information & available dates:

Culinary Landscape | Chicago Botanic Garden
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Glencoe, Illinois 60022
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ADDITIONAL INFORMATION
Food & beverage minimums apply for all events

A non-refundable deposit of 25% of your food & beverage estimated total is required at time of booking, based on your estimated guest count and selected wedding package

Additional non-refundable 25% deposit is due 120 days in advance of your event date; Final guest count & full payment are due 7 business days in advance of your event date.