

# Farm Dinners

Summer



## The Event

Farm Dinners at the Chicago Botanic Garden celebrate the connection between midwestern farmland and locally grown food. Set at long tables in the intimate setting of the Regenstein Fruit & Vegetable Garden, diners are served an exquisite multi-course meal prepared by renowned local Chef Cleetus Friedman. During the meal, farmers, food artisans, and makers of wine, beer, and spirits share insight and educate people on their craft. Attendees also enjoy a behind-the-scenes tour of the garden.

## The Setting

Farm Dinners take place at the all-organic Fruit & Vegetable Garden. Guests enjoy cocktails by the water's edge and join a guided tour of the garden with Garden staff, local growers, and Windy City Harvest students. Under the shade and sanctuary of the grape arbor, guests gather at a beautifully decorated, long table for these intimate, family-style dinners.

## The Attendees

Farm Dinners reach a well-educated, affluent audience looking for unique and exceptional experiences. They have discretionary income to seek high-end entertainment and opportunities to socialize. They live and work primarily on the North Shore and in downtown Chicago. Attendees have an interest in and palate for the best in food, beverages, and spirits.

## The Opportunity

Exclusive sponsorship for this sense-oriented experience allows access to an exceptional community of sophisticated food lovers who are always seeking new experience. Farm Dinners present a wonderful way to entertain and engage your guests. Recognition opportunities include logo placement on the on-site signage, Farm Dinner website, and dinner menus.

## The Sponsorship

Presenting	\$25,000
Supporting	\$10,000



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