Host your next holiday outing at the Chicago Botanic Garden and experience our new holiday winter exhibition: Lightscape. This evening holiday light show transforms the Garden into a festive, magical world of light, art, and sound! Walk along a mile-long path filled with detailed, curated art experiences at every turn: a towering tunnel of lights, light beams dancing through singing trees, even the natural beauty of firelight. This will be a whole new way to celebrate the holiday season and the natural beauty of the Garden.

Halfway through Lightscape, you will arrive at your private event space. Our seasonal and festive catering packages will surely amaze, and when the reception ends, everyone will continue along the light show path toward the grand finale.

**Package Descriptions**

All packages include complimentary motor coach/ bus admission, priority drop-off, Lightscape admission, and catered meal in the Greenhouse Galleries.

**Lightscape Wrapped Package | $65 per guest**
Lightscape access, private dining area for 1.5 hours, elegant table linens, and boxed dinner package

**Build your own boxed dinner menu**
Pick two wraps, two sides, one dessert, and three beverages.
Wrap choices
Grilled Chicken Caesar: Crisp Romaine, Parmesan, Brioche Croutons, Classic Caesar Dressing, Flour Tortilla
California Club: Shredded Romaine, Bacon, Turkey, Avocado, Tomato, Cheddar Cheese, Mayo, Whole Grain Tortilla
Beef & Blue Cheese Wrap: Arugula, Tomatoes, Balsamic Vinaigrette, Flour Tortilla
Southwest (vegetarian): Shredded Romaine, Black Beans, Grilled Corn, Charred Chilies, Queso Fresco, Avocado, Cilantro, Chipotle Lime Aioli, Whole Wheat Tortilla

Side choices
Harvest Green Salad, Mediterranean Pasta Salad, or Cider-Roasted Cauliflower Salad

Dessert choices
House-Made Chocolate Chunk Cookie, Brownie, or Fruit Tart

Beverage choices
Choice of (3): Lemonade, Iced Tea, Coffee, Hot Cocoa, Hot Tea, or Ice Water

Lightscape Buffet Package | $75 per guest
Lightscape access, private dining area for 1.5 hours, elegant table linens, catering attendant, and holiday dinner buffet package

Buffet menu
Red & Green Leaf Lettuce, Roasted Butternut Squash, Pomegranate Seeds, Feta Cheese, Shaved Red Onion, Red Wine Vinaigrette
Sliced Chicken Breast with Tomatoes, Artichokes, and Kalamata Olives
Rosemary & Lemon Roasted New Potatoes
Grilled Asparagus with Balsamic Glaze
Warm Farro Tabbouleh with Baby Kale

Dessert choices
Brûléed Cheesecake Bites or Mini Apple Pies

Beverages
Hot Coffee, Hot Tea, assorted cans of Soda, and Ice Water

Policies
• Pricing does not include applicable sales tax (9%) and operations fee (10%)
• 25 guest minimum | 50 guest maximum
• 50 percent nonrefundable deposit required for booking
• All prices subject to change
• Menu substitutions not available
• All final menu selections due at least ten business days prior to visit
• Final guest count and payment due ten business days prior to visit