

## Patio Aficionado

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This garden experience is both economical and all-inclusive. With the Patio Aficionado package, enjoy a taste of Texas wine or a fresh, zero-proof libation, along with hors d'oeuvres as the Garden Team takes you on an illuminating exploration of meal-relevant, garden-grown plants. Once your mind is brimming with knowledge and your mouth is watering, these plants will take center stage in the home-cooked tasting menu you'll enjoy with the Culinary Garden as your backdrop. Savor the beautiful botanical atmosphere with all your senses and become a true Patio Aficionado through plants and flavor palates.

**Duration:** 1-1.5 hours

**Price:** \$85 per person

**Group size:** Min: 12 people | Max: 35 people

## She-She Veggie

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Did you know some Michelin-star restaurants are vegetarian and even vegan? They use the same caliber of produce lovingly grown by our horticulturalists in the Culinary Garden! For our She-She Veggie package, we aim to reach those Michelin levels by utilizing unbeatable fresh produce in cutting-edge ways, taking inspiration from global cuisine. Join the Culinary Garden Team on an educational harvesting tour, then choose between a botanically infused cocktail class or a cooking class featuring a component of the evening's featured recipes. Finish your night with an elevated dining experience that might make you too fancy for meat! Learn about and enjoy produce-centric, earth-friendly cuisine in a setting where nature's best surrounds you.

**Duration:** 2 hours

**Price:** \$115 per person

**Group size:** Min: 12 people | Max: 35 people

# The Farmer's Table

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For our top-tier garden experience, we roll out the green carpet! This is our most customizable package, designed to unite the best elements of horticultural expertise, culinary craftsmanship, and exceptional hospitality. You'll be greeted with decadent hors d'oeuvres made with garden ingredients and sumptuous beverage options. For the main event, you choose the type of cuisine you'd like to enjoy, and our chefs will curate a cooking class to make it easy for you to prepare incredible food. Throughout the Farmer's Table experience, we use only local, top-notch products. The evening concludes with a rich dessert prepared by our team, ensuring a perfect finish. Be treated like royalty with our Farmer's Table package.

**Duration:** 2 hours

**Price:** \$150 per person

**Group size:** Min: 15 people | Max: 30 people



# Culinary Garden Tour & Chef Demo

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This package is perfect for groups who want a Culinary Garden experience that is fun, effective, and to the point. Begin with a tour of the Garden, learning about the star produce of the season. Then, enjoy a private, informative cooking demo led by one of our culinary experts using garden-grown ingredients. You'll have the opportunity to ask the chef questions about further uses for the produce or how to modify the meal or recipe. The class lasts between 45 minutes to 1 hour, and each person will receive a sample of the chef's creation. This class includes infused water.

**Duration:** 45 minutes to 1 hour

**Price:** \$40 per person

**Group size:** Min: 15 people | Max: 30 people

## Cooking with the Community

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If you're a community organization seeking a fun, nutrition-based educational experience, this is the perfect package for you! Bring your group out for a hands-on cooking class focused on healthy eating on a budget and teaching basic cooking skills. Participants will take a tour of the Culinary Garden, learning how to harvest ingredients for a chef-curated recipe. All participants will enjoy what they make in the beautiful Culinary Garden setting. Special needs adult groups are welcome!

**Duration:** 1-1.5 hours

**Price:** \$20 per person

**Group size:** Min: 20 people | Max: 35 people