celebrate

MUSEUM of LIFE + SCIENCE

MICRO WEDDING PACKAGE

433 W. Murray Avenue • Durham, NC 27704 • 919.220.5429 x400 • www.lifeandscience.org
Our micro wedding package aims to offer a low stress wedding venue, complete with heavy hors d’oeuvres, cake, and flowers for the wedding couple—along with many add-on options!

Please note that micro weddings are not offered on Saturdays in the following months: April, May, June, September, October, or December.

CALL US (919) 220-5429 x400

VISIT www.lifeandscience.org/weddings

EMAIL rentals@lifeandscience.org
All micro wedding packages include:

- Twenty guests (Maximum of 35 with additional cost per person)
- Three hours of event time (Set-up and breakdown is included)
- Twenty guests (Maximum of 35 with additional cost per person)
- Choice of 3 heavy hors d’oeuvres provided by Southern Harvest Hospitality Group
- Wedding Flowers for the couple provided by Tre Bella
- 11” Cake provided by Guglhupf
- One Set of Fender Speakers with a mic and access to Sirius XM
- Weather plan included for all outdoor event spaces
- Complimentary internet access
- Complimentary on-site parking for you and your guests
- Tables and chairs from Museum inventory setup and broken down by MLS staff (2-8ft tables for catering, 1-48in round for cake, 1-cocktail round for ceremony, 40 chairs, and a choice of 3- standing cocktail rounds, 3- 60in rounds, or 2-8ft rectangular tables for guest seating.)
- Black Basic Linens for tables
- Standard cleaning fee
- Museum Venue Manager
- Resource documents to guide you in the wedding planning process
- Museum Rental Support Staff
- Optional Ceremony location upgrade (see next page for pricing details)

Venue Agreement Total $3,000.00
Our micro wedding package includes space for a ceremony and light reception.

**Butterfly House:**
- Conservatory & Lobby
- Lawn & Tent
- Patio & Lobby

**Main Building:**
- Lobby & Weather/Math Exhibit
- Ceremony and light reception in Aerospace

**Upgrade your ceremony location:**
(additional $1000, available only April-September):
- Dinosaur Trail
- Earth Moves
- Boardwalk
optional add-ons

**Officiant** (prices vary)

**Photographer** (prices vary)

**Champagne Toast** ($9.50 per person)

**Hot Beverage Service** ($5 per person)

**Carving or Action Station** ($600 for 20 people, $15 per additional guest)

**Additional Food Platter from Southern Harvest** (Prices vary based on available offerings)

**Beer and Wine Bar Service** (Inquire for options and pricing)

**Additional Florals from Tre Bella** (prices vary)

**Butterfly Release** ($125)

*Available with Butterfly House rental only.

**Liquid Nitrogen Creations** (starting at $175)

Add a little wonder to cocktail hour! Our educator will use liquid nitrogen to instantly freeze ingredients of your choice to make delectable frozen cocktails and treats! Rate is for one educator for one hour.

**Train Rides** ($275)

Enjoy a ride on our Ellerbe Creek Railway through the park. The train runs for an hour making as many trips as possible. Available with Butterfly House rental only.

**Animal Encounter** ($175)

A Museum educator will bring up to three of our animals to meet your guests. Animal availability may change. Rate is for one handler for one hour.
package selections

Our micro wedding package includes one 11” cake from Guglhupf Bakery (valued at $65).

Please select one flavor combination:

☐ Black Forest torte/ dark chocolate shavings
☐ Chocolate ganache torte/ dark chocolate ganache top
☐ Chocolate mousse torte/ chocolate ganache top
☐ Mango mousse torte/ mango couli top
☐ Raspberry mousse torte/ raspberry couli top
☐ Raspberry chocolate mousse torte/ raspberry couli top

Wedding flowers from Tre Bella (valued at $250).

Please select:

☐ One seasonal bouquet and one boutonnière
☐ Two bouquets
☐ Two boutonnieres

Please select bridal bouquet style:

☐ Round with dimension
☐ Garden style

What colors would you like for your bouquet and boutonnière to coordinate with?
## Included:
- Non-alcoholic beverage service (Tea & Water ONLY)
- Paper & plastic products

## Selections:

### Sliders:
- Pulled Pork Sliders topped with Southern Harvest BBQ sauce and coleslaw
- Pulled Chicken Sliders topped with Southern Harvest BBQ sauce and coleslaw
- Chopped Beef Brisket Sliders topped with Southern Harvest BBQ sauce and coleslaw
- Grilled Portobello Slider with roasted red pepper and mozzarella

### Grilled Baguette:
- Housemade Pimento Cheese with Ashe County Hoop Cheese
- Housemade Pimento Cheese with Applewood Smoked Bacon
- Goat Cheese, Honey, and Cracked Pepper
- Creamy Brie with Seasonal Compote and Balsamic Reduction
- Balsamic Heirloom Tomatoes and Ashe County Bleu Cheese
- Smashed White Bean and Kale (fall/winter)
- Brussel Sprouts with Tapenade with Garlic Aioli, Bleu Cheese, and a Balsamic Reduction (with or without bacon)

### Platters:
- Classic NC Fruit Platter with seasonal fruit selection
- NC Local Cheese Platter with crackers and grilled baguette
- Vegetable Crudités with ranch and hummus
- Shrimp Cocktail with cocktail sauce and lemon
- Sweet Onion and Turnip Greens with grilled baguette
- Hummus with pita points
- Artichoke Dip with grilled baguette or crackers
- Potato, Broccoli, and Cheese with grilled baguette
- Southern She-Crab Dip with grilled baguette or crackers
- NC Creamy Green and Bleu Cheese with chips (Spring/Summer ONLY)
- Sauteed Upland Cress Dip with Roasted Beets and baguette
- Brussels Sprouts with grilled baguette or cracker (Fall/Winter ONLY)

### Stuffed Biscuits:
- Fried Chicken Salad with fried green tomato
- Housemade Pimento Cheese
- Housemade Pimento Cheese with Country Ham or Bacon
- Sweet Potato Salad with craisins and arugula

Continue to next page for more options...
### Food Selections (continued)

**Satay Skewers (with one sauce):**
- [ ] Grilled Vegetable Skewers with choice of sauce
- [ ] Grilled Marinated Chicken Satay with choice of sauce
- [ ] Grilled Marinated Beef Satay with choice of sauce
- [ ] Fried Green Tomato Caprese Skewers

**Deviled Eggs:**
- [ ] Traditional Deviled Eggs topped with Paprika
- [ ] Pimento Cheese with Applewood Smoked Bacon
- [ ] Diablo Deviled Eggs with jalapeño and cilantro

**From the Garden:**
- [ ] Roasted New Potato Boats with local goat cheese, honey, and caramelized onions
- [ ] Stuffed Mushrooms with spinach, roasted red pepper, and breadcrumbs
- [ ] Cucumber Cups (Spring/Summer) select one filling:
  - [ ] stuffed with Thai chicken salad
  - [ ] stuffed with tomato and cucumber salad
- [ ] Zucchini Cups (Spring/Summer) select one filling:
  - [ ] stuffed with Thai chicken salad
  - [ ] stuffed with tomato and cucumber salad

**Sauce Selections:**
- [ ] Mushroom Cream
- [ ] Southern Harvest Trinity Sauce
- [ ] Lemon Butter Dill
- [ ] Country Gravy
- [ ] Chimichurri
- [ ] Dijon Cream
- [ ] Gorgonzola Ale
- [ ] Butternut Cream
- [ ] Peach Bourbon
- [ ] Horseradish
- [ ] Demi-glace
- [ ] Sherry Pan Sauce

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Please inquire for Dairy Free, Gluten Free, Vegan, and Vegetarian selections.

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Please note any allergies or dietary restrictions that we need to be aware of:

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