

SMUSEUM of LIFE+SCIENCE
MICRO WEDDING PACKAGE



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

services & features

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)
- 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







location options



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
- Hideaway Woods
- 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)

Your own private release of newly emerged butterflies into the *Magic Wings Butterfly House* conservatory. *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 through campus as will fit in the hour. 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 boutonnières

TD Bella

Please select bridal bouquet style:



☐ Round with dimension



☐ Garden style

What colors would you like for your bouquet and boutonnière to coordinate with?

food selections

Hors d'oeuvres for up to 20 people are included; please select any THREE plated offerings below. Catering by Southern Harvest Hospitality Group (valued at \$700).

Included:

- Non-alcoholic beverage service (Tea & Water ONLY)
- Paper & plastic products



Selections:

Sliders:		Platt	Platters:	
	Pulled Pork Sliders topped with Southern Harvest BBQ sauce and coleslaw		Classic NC Fruit Platter with seasonal fruit selection	
	Pulled Chicken Sliders topped with Southern Harvest BBQ sauce and coleslaw		NC Local Cheese Platter with crackers and grilled baguette	
	Chopped Beef Brisket Sliders topped with		Vegetable Crudités with ranch and hummus	
	Southern Harvest BBQ sauce and coleslaw Grilled Portobello Slider with roasted red		Shrimp Cocktail with cocktail sauce and lemon	
	pepper and mozzarella		L D:	
		Hou	se-made Dips:	
_	lled Baguette:		Sweet Onion and Turnip Greens with grilled baguette	
	Housemade Pimento Cheese with Ashe County Hoop Cheese		Hummus with pita points	
	Housemade Pimento Cheese with Applewood		Artichoke Dip with grilled baguette or crackers	
	Smoked Bacon		Potato, Broccoli, and Cheese with grilled baguette	
	Goat Cheese, Honey, and Cracked Pepper			
	Creamy Brie with Seasonal Compote and Balsamic Reduction		Southern She-Crab Dip with grilled baguette or crackers	
	Balsamic Heirloom Tomatoes and Ashe County Bleu Cheese		NC Creamy Green and Bleu Cheese with chips (Spring/Summer ONLY)	
	Smashed White Bean and Kale (fall/winter)		Sauteed Upland Cress Dip with Roasted Beets and baguette	
	Brussel Sprouts with Tapenade with Garlic Aioli, Bleu Cheese, and a Balsamic Reduction (with or without bacon)	_	· ·	
			Brussels Sprouts with grilled baguette or cracker (Fall/Winter ONLY)	
Stuff	fed 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	Con	tinue to next page for more options	

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food selections (continued)

Satay Skewers (with one sauce):		Sauce Selections:		
Grilled Vegetable Skewers with choice of sauce		Mushroom Cream		
Grilled Marinated Chicken Satay with choice of		Southern Harvest Trinity Sauce		
sauce		Lemon Butter Dill		
•		Country Gravy		
Fried Green Tomato Caprese Skewers		Chimichurri		
		Dijon Cream		
Deviled Faas:		Gorgonzola Ale		
		Butternut Cream		
Pimento Cheese with Applewood Smoked Bacon		Peach Bourbon		
		Horseradish		
Diablo Deviled Eggs with jalapeño and cilantro		Demi-glace		
		Sherry Pan Sauce		
n 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		Please inquire for Dairy Free, Gluten Free, Vegan, and Vegetarian selections.		
ase note any allergies or dietary restri	ctions	that we need to be aware of:		
	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 iled Eggs: Traditional Deviled Eggs topped with Paprika Pimento Cheese with Applewood Smoked Bacon Diablo Deviled Eggs with jalapeño and cilantro in 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 Zucchini Cups (Spring/Summer) select one filling: stuffed with Thai chicken salad	Grilled Vegetable Skewers with choice of sauce Grilled Marinated Chicken Satay with choice of sauce Grilled Marinated Beef Satay with choice of sauce Grilled Marinated Beef Satay with choice of sauce Fried Green Tomato Caprese Skewers illed Eggs: Traditional Deviled Eggs topped with Paprika Pimento Cheese with Applewood Smoked Bacon Diablo Deviled Eggs with jalapeño and cilantro m 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 Zucchini Cups (Spring/Summer) select one filling:		

