

MUSEUM 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



Check out our rentals offerings!

Iifeandscience.org/parties-rentals/weddings/offerings

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







Cocation 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
- Aerospace



Upgrade your ceremony location:

(additional \$1000, available only April-September):

- Dinosaur Trail
- Hideaway Woods
- Earth Moves
- Boardwalk



optional add-ons









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.

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.

Lawn Games:

Standard Package includes cornhole, bocce, giant connect four. (\$250)

Deluxe Package includes cornhole, bocce, giant connect four, giant Jenga, and spikeball. (\$350)

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



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



Continue to next page for more options...

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 | | Shrimp Cocktail with cocktail sauce and lemon | |
| | Grilled Portobello Slider with roasted red pepper and mozzarella | | | |
| | | House-made Dips: | | |
| | ed 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 Goat Cheese, Honey, and Cracked Pepper | | Potato, Broccoli, and Cheese with grilled baguette | |
| | 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) | |
| Stuf | 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 | |

433 W. Murray Avenue, Durham, NC 27704

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 | | | | |
| iled Fags: | | 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. | | | | |
| Please note any allergies or dietary restrictions 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 illed 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 stuffed with Thai chicken salad stuffed with tomato and cucumber salad stuffed with tomato and cucumber salad | 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 illed 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 stuffed with tomato and cucumber salad Zucchini Cups (Spring/Summer) select one filling: stuffed with Thai chicken salad stuffed with tomato and cucumber salad | | | | |

recommended vendors

In an effort to provide the best experience for our clients, we recommend that you select a vendor from this list. These vendors have been vetted by the Museum to be excellent partners for our clients.

Bakeries

Capital Cakes

Katelyn Johnson (919) 504-CAKE capitalcakes@gmail.com www.capitalcakesnc.com

Edible Art Bakery & Dessert Cafe

Mindy Glatfelter and Erin Seabolt (919) 856-0604 info@edibleartnc.com www.edibleartnc.com

Guglhupf

Katie Horn (919) 409-2600 x104 info@guglhupf.com www.guglhupf.com

DJs and Lighting

All Events DJs

Victor Vispetto (919) 285-3883 info@alleventsdjsnc.com www.alleventsdjsnc.com

Cool Receptions

David Ngo (919) 371-2675 info@coolreceptions.com www.coolreceptions.com

DJ Ryan the DJ

Ryan Levin (919) 701-2342 ryan@djryanthedj.com www.djryanthedj.com

Integrity Strings

LaSaundra Booth (919) 491-4792 integritystrings@gmail.com www.integritystrings.com

Get Lit Special Event Lighting

Terri & Dave Watson (919) 257-8736 getlit.watson@gmail.com www.getlitspecialeventlighting.com

VOX DJ Company

Alex Choi (919) 300-6869 alex@voxdjcompany.com www.voxdjcompany.com

Florists

Bowerbird Flowers & Apothecary

Diane Elsass-Joyal (984) 234-0024 diane@bowerbirdflowers.com www.bowerbirdflowers.com

^{*}New-To-The-Crew Vendor! We have added this vendor who comes with high recommendations to give more variety to our list. Please note that our New-To-The-Crew vendors have not worked with our Museum rentals team as frequently, but we are excited to begin our partnership with them!

recommended vendors

Florists (continued)

Pine State Flowers

Maggie Smith (919) 578-8150 maggie@pinestateflowers.com www.pinestateflowers.com

Tre Bella

Rachael Price (919) 620-6187 rachael@trebellaflorist.com www.trebellaflorist.com

Officiants

Ann McKenzie, Joy Filled Ceremonies

Ann McKenzie (919) 920-0569 annmckenzie@omnigirl.net www.annmckenzie.net

Tie the Knot with Torri

Torri Moore (919) 523-3953 torriofficiates@yahoo.com www.tietheknotwithtorri.com

Weddings by Heidi*

Heidi Gessner (919) 357-4148 heidigessner@gmail.com heidigessnerweddings.com

Event Planners

Bong Fide Events*

Heather Thomas (919) 698-0518 heather@bonafide-events.com www.bonafide-events.com

Arnisha Gaither*

(336) 638-1148 hello@arnishagaitherevents.com arnishagaitherevents.com

A Paradigm Shift Event, LLC

Jocelyn Warren, MSW, PhD, CWP (919) 701-9556 contact@aparadigmshiftevent.com www.aparadigmshiftevent.com

Dogwood Gatherings & Events

Addie Thompson (919) 801-7573 addie@dogwoodgatherings.com www.dogwoodgatherings.com

Emily Katherine Events

Emily Thomas (336) 254-6273 emily@emilykatherineevents.com www.emilykatherineevents.com

Events by Memory Lane, LLC

Stacy Newburg (814) 880-0621 hello@eventsbymemorylane.com www.eventsbymemorylane.com

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recommended vendors

Event Planners (continued)

Something Fabulous Weddings

Trent Crumpler & Ashley McElroy (919) 222-9298 somethingfabulousweddings@gmail.com www.somethingfabulousweddings.com

The Gathering Co.

Chelsy Ferguson (919) 648-3418 chelsy@tgcevents.com www.tgcevents.com

Photography & Videography

Autumn Harrison Photography

Autumn Harrison (919) 824-4848 autumn@autumnharrison.com www.autumnharrison.com

Fancy This Photography

Nikki Whitt (919) 699-3519 nikki@fancythisphotography.com www.fancythisphotography.com

Morgan Henderson Photography

Morgan Henderson (919) 998-6886 morgan@morganhendersonphotography.com www.morganhendersonphotography.com

New Standard Videography and Photography

Kyle & Danielle Johnson (252) 883-5169 newstandardvideography@gmail.com www.newstandardvideophoto.com

Sean True Photography

Sean True (919) 824-9036 studio@seantruephotography.com www.seantruephotography.com

Snacks (and other reception enhancements)

Makus Empanadas

Hernan Moyano (984) 888-5302 catering@makusempanadas.com www.makusempanadas.com

SweetWater Ices

Michael Beggen (516) 242-5487 sweetwaterices@gmail.com www.sweetwaterices.com

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