

MUSEUM of LIFE+SCIENCE

MICRO WEDDING PACKAGE



Our micro wedding package offers 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 person headcount (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

\$3,500.00







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



 \square 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 v	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			
	popps, and mozzarona	Hou	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 $\ensuremath{(Spring/Summer\ ONLY)}$	
	Smashed White Bean and Kale (fall/winter)		Sauteed Upland Cress Dip with Roasted Beets	
	Brussel Sprouts with Tapenade with Garlic Aioli, Bleu Cheese, and a Balsamic Reduction (with or without bacon)		and baguette Brussels Sprouts with grilled baguette or cracker (Fall/Winter ONLY)	
Stuff	ed 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	

food selections (continued)

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 ed Eggs: Traditional Deviled Eggs topped with Paprika Pimento Cheese with Applewood Smoked Bacon Diablo Deviled Eggs with jalapeño and cilantro the Garden:		Mushroom Southern H Lemon Butte Country Gr Chimichurri Dijon Crear Gorgonzole Butternut Cr Peach Bour Horseradish Demi-glace Sherry Pan	arvest Trinity Sauce er Dill ravy i m a Ale ream rbon
Grilled Marinated Beef Satay with choice of sauce Fried Green Tomato Caprese Skewers ed Eggs: Traditional Deviled Eggs topped with Paprika Pimento Cheese with Applewood Smoked Bacon Diablo Deviled Eggs with jalapeño and cilantro		Lemon Butte Country Gr Chimichurri Dijon Crear Gorgonzole Butternut Cr Peach Bour Horseradish Demi-glace	er Dill ravy m a Ale ream rbon
Grilled Marinated Beef Satay with choice of sauce Fried Green Tomato Caprese Skewers ed Eggs: Traditional Deviled Eggs topped with Paprika Pimento Cheese with Applewood Smoked Bacon Diablo Deviled Eggs with jalapeño and cilantro		Country Gr Chimichurri Dijon Crear Gorgonzold Butternut Cr Peach Bour Horseradish Demi-glace	ravy m a Ale ream rbon
Fried Green Tomato Caprese Skewers ed Eggs: Traditional Deviled Eggs topped with Paprika Pimento Cheese with Applewood Smoked Bacon Diablo Deviled Eggs with jalapeño and cilantro		Chimichurri Dijon Crear Gorgonzole Butternut Cr Peach Bour Horseradish Demi-glace	m a Ale ream rbon
Fried Green Tomato Caprese Skewers ed Eggs: Traditional Deviled Eggs topped with Paprika Pimento Cheese with Applewood Smoked Bacon Diablo Deviled Eggs with jalapeño and cilantro		Dijon Crear Gorgonzolo Butternut Cr Peach Bour Horseradish Demi-glace	m a Ale ream -bon h
Traditional Deviled Eggs topped with Paprika Pimento Cheese with Applewood Smoked Bacon Diablo Deviled Eggs with jalapeño and cilantro		Peach Bour Horseradish Demi-glace	bon h
Pimento Cheese with Applewood Smoked Bacon Diablo Deviled Eggs with jalapeño and cilantro	_	Horseradish	h
Bacon Diablo Deviled Eggs with jalapeño and cilantro		Demi-glace	
		_	
		Sherry Pan	•
the Garden:		onony ran	Sauce
mo Garaom.			
Roasted New Potato Boats with local goat cheese, honey, and caramelized onions			
Stuffed Mushrooms with spinach, roasted red pepper, and breadcrumbs			
, como a ,, m. mar emercen cara a			
J stutted with tomato and cucumber salad			Please inquire for Dairy Free, Gluten Free, Vegan, and Vegetarian selections.
se note any allergies or dietary restri	ctions	that we r	need to be aware of:
	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	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	stuffed with Thai chicken salad stuffed with tomato and cucumber salad Zucchini Cups (Spring/Summer) select one filling: stuffed with Thai chicken 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

Magical Weddings by Carly*

Carly Miller (252) 202-8982 carly@carlyjanemiller.com www.carlyjanemiller.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

Eva Walker (330) 671-0687 eva@emilykatherineevents.com www.emilykatherineevents.com

Events by Memory Lane, LLC

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

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

Monarch & Oak*

Guillermo Delgado (919) 893-8384 guillermo@monarchandoakphoto.com www.monarchandoakphoto.com

Morgan Henderson Photography

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

Sean True Photography

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

Shoot with Bliss Photography*

Bliss Floccare (919) 599-9000 bfloccare@gmail.com www.shootwithbliss.com

Snacks (and other reception enhancements)

Makus Empanadas

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

Raleigh Popsicle Co*

Nikki Jones (919) 889-9643 raleighpopsicleco@gmail.com www.raleighpopsicleco.com

SweetWater Ices

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

MUSEUM of LIFE+SCIENCE