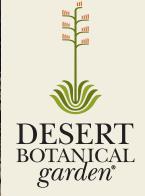
MICRO GROUP EXPERIENCES 2021 - 2022



FOOD & BEVERAGE PAIRINGS

For small groups of up to 15 guests, these food and beverage experiences last 60 to 90 minutes and are served in a private area.

No tax or gratuity required. Food and beverage pairings do not include general Garden admission.

BOXED PICNIC

Includes choice of (3) boxed salad or sandwich lunch options with water and prickly pear iced tea.

\$270



BRUNCH & BUBBLES

Includes green chile chicken quiche, fresh fruit, breakfast pastries, coffee and a build-your-own mimosa bar.

\$602



MOCKTAIL HOUR

Includes botanical-themed mocktails and an assortment of cheeses, nuts, dried fruits, savory watermelon cups, mango chicken salad profiteroles, roast beef crostini and flourless chocolate cake bites.

\$675

AFTERNOON TEA

Includes an assortment of loose-leaf teas, caprese skewers, petite chicken and cucumber sandwiches, grape and honeydew gazpacho shooters, lemon lavender cupcakes and seasonal fruit tartlets.

\$675





BEVERAGE-ONLY PAIRINGS

For small groups of up to 15 guests, beverage experiences last 60 minutes and are served in a private area.

No tax or gratuity required. Food and beverage pairings do not include general Garden admission.

TEQUILA TASTING

Learn about the difference between three tiers of tequila: blanco, resposado and anejo. A beverage expert will provide education and discussion about how each tequila is made and their distinguishing characteristics. Experience includes take home desertinspired cocktail recipes for each tier.

\$320

WINE TASTING

Enjoy a private tasting flight of three locally-sourced Arizona wines. A beverage expert will provide education and discussion about how each wine is made and their distinguishing characteristics. Whole bottles are available for purchase on request.

\$320





ENHANCEMENTS

Groups can enhance a visit with plants and products themed to their experience. Custom pairings available upon request.

LETTERPRESS STEMLESS WINE GLASSES

Pair these with a private wine tasting for a custom takeaway memory.

\$12 Each



PRICKLY PEAR SOUR HAND-CRAFTED MIXER

This vibrant mixer beautifully complements a morning of Brunch & Bubbles or a **Tequila Tasting.**

\$16.99 Each

CONIC

SOUR

AND CRAFTED MIXER

fl oz. 118 mL

CKTAL

DESERT BLOOM HONEY

Round out your Brunch & Bubbles spread with jars of golden desert bloom honey from Rango Honey, a local purveyor who specializes in raw, natural honey from the Sonoran Desert.

\$14.99 Each



CONTACT

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