



Private Culinary Experience

at the San Antonio Botanical Garden



Comprised of The Zachry Foundation Culinary Garden and CHEF Teaching Kitchen in the Goldsbury Foundation Pavilion this area of the Botanical Garden offers a garden-to-table experience that deepens the connections between gardening and healthy cooking. The Culinary Garden is a 34-bed space highlighting the message that Good Food Grows and invites guests to participate in planting, harvesting, and preparation. Fresh vegetables, herbs, and fruits are cultivated year-round, engaging young and old in the art and science of gardening.

For more information, please contact **Lauren Trapane** | ltrapane@sabot.org

The Gardener's Experience

Spring - Summer

\$150/person

\$175/person with cocktail

Master the art of crêpe making! Learn to make classic sweet and savory French crêpes, using traditional techniques for a hands-on cooking experience led by culinary educators. **Each experience will include the following:**

Culinary Garden Tour

Harvest herbs and produce while on a guided tour through The Zachry Foundation Culinary Garden. Discover the fresh vegetables, herbs, and fruits available year-round.

Sweet Crêpes

Prepare a fresh seasonal fruit and herbs recipe. Learn to whip cream by hand!

Savory Crêpes

Prepare seasonal vegetables, caramelized onions, herbs, and fresh cheeses with a mouthwatering recipe all will enjoy.

Garden Salad

Pair harvested greens and with a homemade vinaigrette to create a fresh Garden Salad.



Max: 24 people | Min: 16 people

- This experience comes with infused water, tea, and coffee.
- Complimentary wine samples are handed out during cooking.

Botanical Cocktail Demo Add On

- Enjoy a chef-led demo of a freshly made cocktail with an herbal cordial.
- 1 cocktail tasting per person.

The Gardener's Experience

Fall - Winter

\$150/person

\$175/person with cocktail

Master the art of making short crust pastry dough! Learn to make a classic French pastry dough for sweet and savory hand pies, using traditional techniques for a hands-on cooking experience led by culinary educators. **Each experience will include the following:**

Culinary Garden Tour

Harvest herbs and produce while on a guided tour through The Zachry Foundation Culinary Garden. Discover the fresh vegetables, herbs, and fruits available year-round in.

Savory Hand Pies

Roasted squash, caramelized onions, herbs, and fresh cheeses. (Bacon optional.)

Sweet Fall Fruit Pies

Fresh fall fruits and spices baked into a sweet pastry crust, topped with whipped cream made by hand!

Garden Salad

Pair harvested greens and with a homemade vinaigrette to create a fresh Garden Salad.



Max: 24 people | Min: 16 people

- This experience comes with infused water, tea, and coffee.
- Complimentary wine samples are handed out during cooking.

Botanical Cocktail Demo Add On

- Enjoy a chef-led demo of a freshly made cocktail with an herbal cordial.
- 1 cocktail tasting per person.

The Alamo City Experience

\$150/person

Year Round

\$175/person with cocktail

Enjoy a hands-on culinary experience full of local flavors and colors! Learn to make corn tortillas and salsa from scratch. Harvest fresh herbs and six kinds of peppers from The Zachry Foundation Culinary Garden and make tacos with a South Texas meat or vegetable filling. Wash it all down with a refreshing botanical cocktail tasting inspired by the Alamo City. **Each experience will enjoy the following:**

Culinary Garden Tour

Harvest herbs and produce while on a guided tour through The Zachry Foundation Culinary Garden. Discover the fresh vegetables, herbs, and fruits available year-round in.

Tortillas and Salsa

Prepare corn tortillas and salsa from scratch using fresh herbs and spices!

Taquitos

Make mini tacos with tortillas, salsa, seasonal vegetables, and meats.

Garden Salad

Pair harvested greens with homemade roasted corn and pico de gallo to create a fresh Garden Salad.



Max: 24 people | Min: 16 people

- This experience comes with infused water, tea, and coffee.
- Complimentary Sangria samples are handed out during cooking.

Botanical Cocktail Demo Add On

- Enjoy a chef-led demo of a freshly made South Texas cocktail.
- 1 cocktail tasting per person.

The Botanical Cocktail Experience

Year Round

\$125/person

Cocktails and botanicals go hand in hand. Learn about fermenting fruits to make cocktail shrubs, making gin from scratch or infusing spirits with herbs, and creating bitters from barks, peels, roots, and more!

The Botanical Cocktail Demo includes:

- Harvest fresh herbs to make a craft cocktail.
- Make a cocktail from scratch.
- 1 cocktail tasting per person.

Includes a choice of option 1 or 2:

Option 1: Bitters from Scratch

- Learn all about the versatility of bitters and create your own to take home.
- Taste a variety of bitters to add to your hands on cocktail experience.

Option 2: Gin from Scratch

- Learn all about the botanicals that make gin and create your own to take home.
- Gin tasting and hands on cocktail experience.



Max: 30 people | Min: 12 people

- This experience comes with infused water and garden-fresh bites.

Culinary Garden Tour & Chef Demo

Year Round

\$25/person

Bring your group out for a tour of the culinary garden and to watch our chef create an exciting recipe in our outdoor teaching kitchen. Enjoy samples from the demo and talk with our chef about seasonal produce and recipes!

Culinary Garden tour

- 30-45 mins
- Learn about what is growing in the Culinary Garden
- Get an overview of the programs team and classes

Chef Demo

- Watch the Chef create a produce forward recipe LIVE
- Learn cooking techniques
- Enjoy a sample of what the Chef is cooking
- Talk with the Chef and ask questions



Max: 60 people | Min: 12 people

- This experience comes with infused water and a sample.

Cooking with the Community

Year Round

\$45/person

If you are a community organization looking for a fun nutrition-based educational experience, look no further! Bring your group out for a hands-on cooking experience that focuses on *Healthy Eating on a Budget* and teaches basic cooking skills. All participants will get to eat what they make in the beautiful Culinary Garden.

Cooking with the Community includes:

- Nutrition Education - My Plate basics
- Taste and cook with a variety of fruits, vegetables, and fresh herbs from the Garden
- Hands-on Cooking demo
- Basic cutting skills and kitchen cleaning basics

Includes a choice of option 1, 2, or 3:

Option 1: Breakfast - Nutritious and Delicious

- Learn to cook eggs 6 ways
- Cook with whole grains
- Learn to add flavor and color with produce and herbs

Option 2: Garden to Table - Make Produce Delicious!

- Make dressings from scratch
- Braise vs Brine
- Roast & Caramelization
- Saute
- Learn to add flavor and color with produce and herbs

Option 3: Plan, Prep, Prepare - Young Adult and Special Needs Focused

- Basic knife skills
- Learn techniques to keeping produce fresh
- Learn how to shave time off cooking
- Make 3 different recipes from similar ingredients
- Learn to add flavor and color with produce and herbs

Max: 24 people | Min: 12 people

- This experience comes with infused water and garden-fresh bites.