

Garden-to-Table Culinary Experience

Step into the San Antonio Botanical Garden's one-acre Culinary Garden for a private, seasonal experience designed just for your group. Guided by our chefs, guests will harvest fresh ingredients and take part in a hands-on cooking activity centered around one signature recipe. This dish becomes the highlight of the event, complemented by additional chef-prepared bites that showcase the flavors of the season.

Perfect for groups seeking a 1–2-hour interactive culinary adventure, this experience blends garden-fresh inspiration with memorable tastes shared together.

Duration: 1–2 hours

Price: \$55 per person

Group size: 20–40 guests

Immersive Garden Culinary Class

Gather with friends or colleagues in the San Antonio Botanical Garden's Outdoor Teaching Kitchen for a private, themed culinary adventure. Led by our garden chefs, guests will explore techniques and flavors through a mix of hands-on cooking and chef demonstrations. Together, you'll prepare dishes that highlight the season's freshest ingredients, then come together to enjoy them family-style.

Perfect for groups seeking a more in-depth, shared experience, this class blends interactive learning with the joy of garden-inspired dishes.

Duration: 2–3 hours

Price: \$90 per person

Group size: 20–40 guests

Please Note: If weather prevents use of the Outdoor Teaching Kitchen, an alternative location or our indoor classrooms will be arranged to ensure your group's comfort.

Enhance Your Experience: Bar packages are available and can be added to either package.

Contact our culinary team: **Chef Mark Weaver** – mweaver@sabot.org | **Chef Erik Perales** – eperales@sabot.org