



2026
SPECIAL EVENTS

*Secret
garden*



ABOUT US

Our all-inclusive event planning services are designed to simplify the planning process while delivering a fully customized experience. From intimate dinners to milestone celebrations, we guide you through each step to ensure your event feels personal, thoughtful, and truly memorable.

This packet provides a step-by-step guide to our process. We welcome any questions and look forward to working with you to bring your event to life.

+1 (307) 288-4315

CELL PHONE

RESERVE@EXPLORESECRETGARDEN.COM



WHAT MAKES US UNIQUE:

- We provide 5-star services in the comfort of your home
- Hundreds of high-end professional friendly staff
- Full event customization, from menus to decor - everything curated just for you
- Quality ingredients, no preservatives, hormones, additives or fillers

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SERVICE OFFERINGS



PRIVATE CHEF

We select the best chef for your specific details – from one of our Michelin-level chefs to one of our farm-to-table chefs, we match you with the best pick.



EVENT DÉCOR

From table styling to food presentation, décor elements are curated to enhance the overall experience without overwhelming the space. Custom décor requests are available upon inquiry.



SUPPORT STAFF

Our service staff is trained to deliver warm, seamless hospitality while maintaining a polished and professional presence. From setup to service and breakdown, our team supports the overall flow of the event to ensure a smooth and enjoyable guest experience.



BEVERAGE SERVICE

From refreshing non-alcoholic selections to full bar service, offerings are coordinated to align with your event style and flow. Custom beverage packages are available upon request.

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RESERVATION PROCESS

1

CHOOSE YOUR EXPERIENCE

Work with your own personal event coordinator, select your perfect package with various food, beverage and decor options.

2

ADD ANY ADDITIONAL SERVICES

Add on extra service staff, beverages, décor, rentals, florals, specialty service-ware, platters, printed menus or entertainment.

3

CONFIRM YOUR BOOKING DETAILS

With your event request, please include your **total guest count, date(s), service time, location, menu options, dietary preferences, and any add-ons.**

4

SECURE YOUR SPOT

Confirm the details of your proposal with your event coordinator and secure the date(s) and chef/staff with a required 50% deposit.

5

RECEIVE YOUR CHEF

Receive your chef's profile from your event coordinator and finalize rentals or other additional services.

6

FINAL PAYMENT DUE & ENJOY YOUR EVENT!

Finalize payment at least 1 week prior to your event date and confirm any last details.

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ALL INCLUSIVE PACKAGES

STANDARD

Choose Self-Service or Plated

Choose 3, 4 or 5-Course

3-Course Includes:

- 1 Salad or Vegetarian Starter
- 1 Main Entree with a Sauce & Side
- 1 Dessert

4-Course Includes:

- 1 Vegetarian Starter
- 1 Seasonal Salad
- 1 Main Entree with a Sauce & Side
- 1 Dessert

5-Course Includes:

- 1 Vegetarian Starter
- 1 Seasonal Salad
- 2 Main Entrees each with a Sauce & Side
- 1 Dessert

Experience Includes:

- Private chef on-site
- Choice from our chef-designed menus
- High-quality ingredients
- Full kitchen service and cleanup

From the scheduled meal time, service includes 2 hours for Self-Service or 3 hours for Plated service.

starting at

\$105/person

PREMIUM

Includes:

5-Course Buffet Dinner + Canapes

- 3 Canapes
- 1 Vegetarian Starter
- 1 Seasonal Salad
- 2 Main Entrees each with a Sauce & Side
- 1 Dessert

Experience Includes:

- Private chef on-site
- Self-Style dinner service
- Server
- Choose from our chef-designed menus
- High-quality ingredients and elevated presentation
- Full kitchen service and cleanup

From the scheduled meal time, service includes 2 hours for Self-Service or 3 hours if upgraded to Plated service.

Extra decor, rentals, staffing and bar service are priced based on event needs.

starting at

\$215/person

DELUXE

Includes:

5-Course Plated Dinner + Canapes

- 3 Canapes
- 1 Vegetarian starter
- 1 Seasonal Salad
- 2 Main Entrees each with a Sauce & Side
- 1 Dessert

Full bar beverage service

- 2 Signature Cocktails + 1 Mocktail*
- Basic Soda Mixers, Juices and Water

Experience Includes:

- Private chef on-site
- Fully plated, coursed dinner service
- Service Staff
- Full bar beverage service**
- Choice from our chef-designed menus
- High-quality ingredients and elevated presentation
- Full kitchen service and cleanup

From the scheduled meal time, service includes 3 hours of service.

Extra decor, rentals, staffing and bar service are priced based on event needs.

**Alcohol not included*

starting at

\$350/person

\$1,000 Minimum + 20% Service Fee on all orders

**Additional service time, rentals, and staffing are available upon request and quoted accordingly
Cleaning, travel and rush fees may apply, please see agreement for more details.*

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CUSTOM EXPERIENCES

CUSTOM CHEF EXPERIENCE

Includes:

- **Dedicated private chef on-site:**
Chef is present for the agreed service window
- **Custom menu development:**
Collaborative planning to refine flow, style, and presentation
- **Family-Style and Plated services available**
- **Customizable service timeline**
- **Full kitchen service and cleanup**

Custom experiences are quoted individually. Service style, staffing, and bar service are priced based on event needs.

Decor available upon request.

starting at
\$200/person

ALL-DAY PERSONAL CHEF

Includes:

- **Dedicated private chef on-site:**
Chef is present for the agreed service window
- **Daily meal preparation:**
Typically includes breakfast, lunch, and dinner (or as planned in advance)
- **Menu planning in advance:**
Fully customizable, based on preferences, dietary needs, and schedule
- **Family-style or casual plated service:** Designed for comfort and flexibility (Formal plated service available at additional cost)
- **High-quality ingredient sourcing:** Grocery shopping and ingredient sourcing included

ask about our
CUSTOM DAY RATES

COOKING CLASSES

Includes:

- **Chef-led cooking instruction:**
Hands-on or demonstration-style, based on group preference
- **Pre-selected class menu or theme:** Custom class themes available upon request
- **All ingredients and cooking equipment**
- **Guided tasting of prepared dishes**
- **Digital or printed recipe cards**
- **On-site class time: 2-3 hours**

A functional kitchen with standard cooking equipment, utilities, and workspace is required.

starting at
\$150/person

\$1,000 Minimum + 20% Service Fee on all orders

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SPECIALTY OPTIONS

CHARCUTERIE BOARD

Gourmet Cheese Board with Fresh Fruits
Seasonal Dip & Vegetable Crudités
Marinated Olives, Roasted Nuts
Bread & Cracker Selections



\$55 per person

\$100 per person



PIZZA PARTY

Gourmet Toppings
Hand Made Pizza Dough
Choice of Salad, Pasta and Dessert

Pizza Oven Included
Wood-fire oven upgrades available

CLASSIC BBQ

2 Grilled Protein Options
Coleslaw, Beans, Potato Salad
Pickles, Potato Rolls
Signature Sauce Trio
Strawberry Shortcake



\$135 per person

\$155 per person



OMAKASE SUSHI

3 Nigiri / 3 Sashimi / 1 Specialty Roll
Edamame, Side Salad, Miso Soup
Garlic Fried Rice with Shrimp
Green Tea Ice Cream with Tropical Fruits

\$1,000 Minimum + 20% Service Fee on all orders

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STANDARD PRICING

CANAPE

4 Selections	\$55
5 Selections	\$75
6 Selections	\$95

BREAKFAST

*Includes pastry/bread basket
1 breakfast mains, sausage &
bacon, fresh exotic fruit platter*

Self-Serve
\$85 / person

LUNCH

*Includes 1 starter or salad,
1 main protein, exotic fruit platter*

Self-Serve
\$85 / person

DINNER

3-COURSE

Includes:
1 Vegetarian Starter or
Seasonal Salad
1 Main Entree
1 Dessert

Self-Serve
\$105 / person

4-COURSE

Includes:
1 Vegetarian Starters
1 Seasonal Salad
1 Main Entree
1 Dessert

Self-Serve
\$130 / person

5-COURSE

Includes:
1 Vegetarian Starter
1 Seasonal Salad
2 Main Entrees
1 Dessert

Self-Serve
\$155 / person

Plated Service:
\$50 / person extra
+ \$350 for server
for every 10 guests

Extras:
Canapé \$20 pp
Protein Entree \$30 pp
Vegetarian Entree \$25 pp
Vegetarian Starter, Salad
or Dessert \$15 pp

\$500 for bartender
for 6 hours min

ADDITIONAL

\$1,000 Minimum

Custom Menus:

Starting at \$50/person

+ 20% Service Fee **on all orders**

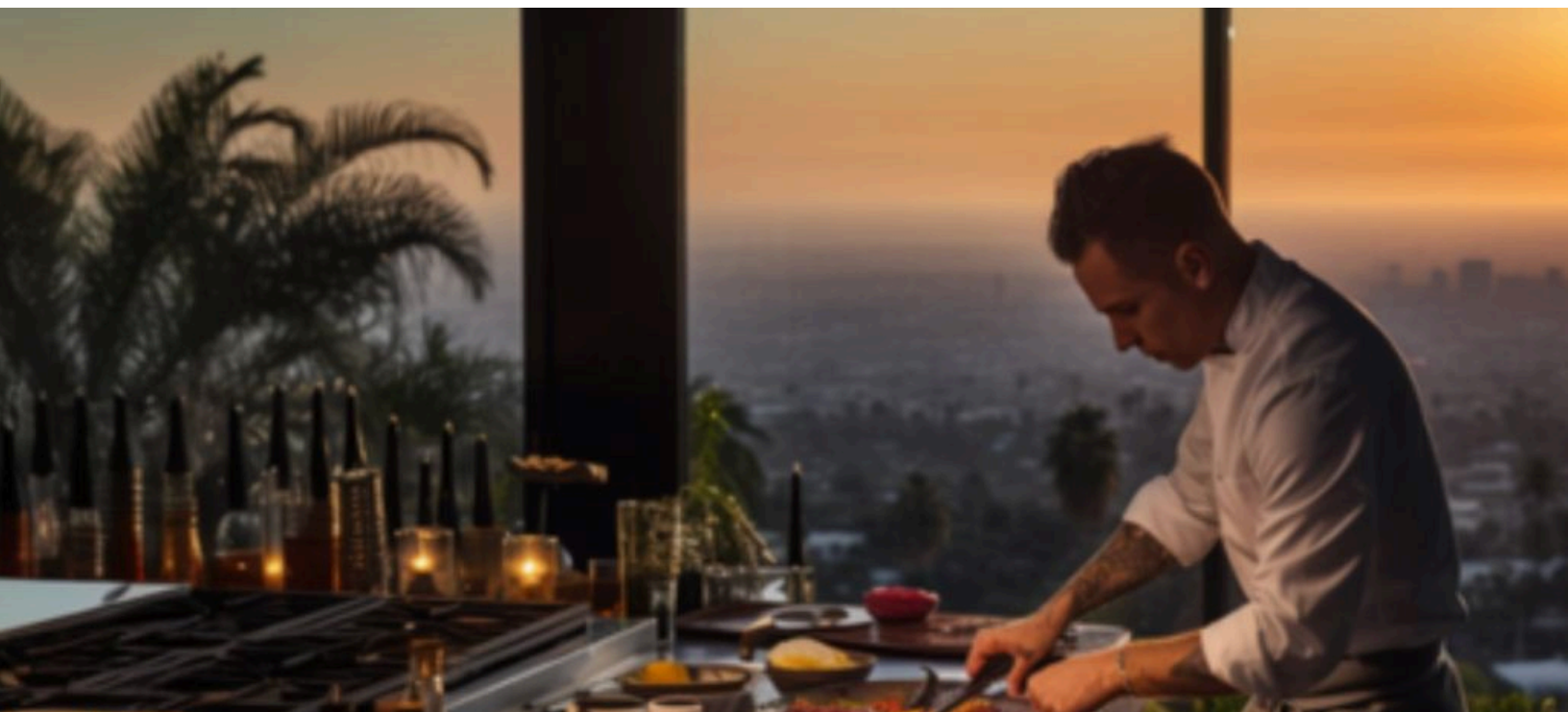
*We can accommodate last
minute events depending on
availability. Any event less than
72 hour notice a Rush Fee of
\$50 per person will be added.*

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ADDITIONAL SERVICES



SPECIALTY PROFESSIONALS

Photographer plus editing	2 hours	\$2,500
Photographer plus editing	4 hours	\$3,500
Wedding Officiant	NA	\$750
Acoustic Guitarist	1 hour	\$750
DJ with equipment	2 hours	\$2,500
Band with equipment	2 hours	\$3,500
Make-up & Hair Stylist	2 hours	\$500
Butler	6 hours	\$500
Yoga	1.5 hours	\$300
Massage	1.5 hours	\$300

FOOD AND BEVERAGE

Server	per hour	\$75
Bartender	per hour	\$100
Kitchen Assistant	per hour	\$50
Cleaner	per hour	\$50

DECORATION

starting at

Centerpiece Bouquet	\$300
Personal Florals	\$600
Floral Arch and Aisle Flowers	\$1,250
Custom Decor	\$750

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DECOR SELECTIONS



MODERN BLACK & GOLD



CLASSIC WHITE



RUSTIC NEUTRAL



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CANAPE MENU

SAVORY BITES

MARKET CRUDITES CUPS

market vegetables. whole wheat pita crisps. chipotle.

BAKED CHEESY POTATOES

gruyere. mozzarella. breadcrumb. cracked pepper.

MUSHROOM TRUFFLE SANDWICH

caramelized onion. oyster mushroom. brioche bun.

LOCAL OYSTERS

citrus shallot mignonette. fresno chili.

TROPICAL TUNA CEVICHE CUP

coconut. mango. avocado. plantain chip.

LEMON PEPPER TUNA KABOB

zucchini. baby bells. cherry tomato. salsa verde.

CUCUMBER & CAVIAR

whipped herb mascarpone. olive oil. crunchy salt.

SPICY CHICKEN POPS

buffalo sauce. broccoli sprout. sesame seeds.

ROSEMARY CHICKEN SKEWERS

cherry tomato. mozzarella. chimichurri.

CLASSIC GRASS - FED SLIDERS

cheddar. pickles. lettuce. tomato. red onion. secret sauce.

SWEET DELIGHTS

CHOCOLATE TOFFEE BARS

shortbread crust. milk chocolate. peanut.

CHOCOLATE FUDGE CAKE

shredded coconut. slivered almonds. caramel.

TANGERINE LIME TARTLETTE

tangerine lime curd. assorted fruits. honey glaze.

CARAMELIZED PEACHES

gorgonzola. sherry. honey roasted walnuts.

RHUBARB CHIA PARFAIT

macerated strawberries. all natural granola.

MARKET FRUIT CROSTINI

burrata. balsamic reduction. pistachio

GREEN TEA TIRAMISU

lady fingers. mascarpone. slivered almond.

TRIPLEBERRY SHORTCAKE

vanilla bean whip cream. strawberry syrup.

EXOTIC FRUIT CUPS

seasonal market fruits.

COCONUT CAKE

shredded coconut. slivered almonds.

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ALL DAY MENU

STARTER

GARLIC CHEESEY BREAD

sourdough boule. gruyere. mozzarella. italian herbs.

GRILLED MARKET ANTIPASTI

seasonal vegetables. arugula. olives. feta. lemon vin.

HUMMUS & CRUDITES

market vegetables. whole wheat pita. chipotle.

MEXICAN STREET CORN

lime whipped sour creme. cojita. chipotle.

FRESH MADE GUACAMOLE

warm tortilla chips. roasted tomato salsa.

GARLIC HERB POTATO WEDGES

crunchy salt. yogurt herb ranch.

BAKED GOAT CHEESE

seasonal fruits. honey. fresh baked baguette.

SALAD

MARKET GREENS

shaved vegetables. sunflower seeds. lemon dressing.

CALIFORNIA CAESAR

kale. avocado. cherry tomato. parmesan herb crouton.

SOUTHERN GARDEN GREENS

baby bells. cucumber. cherry tomato. pepitas. cilantro vin.

HEIRLOOM MEDITERRANEAN

cherry tomato. cucumber. sheep feta. arugula. chimichurri.

ASIAN CHOP SALAD

market vegetables. avocado. mango. peanuts. ginger dressing.

PASTA

ROSEMARY CHICKEN PARMESAN

buffalo mozzarella. parmesan. marinara. basil. spaghetti. broccolini.

GRASS-FED BEEF RAGU

caramelized onions. rich tomato red wine sauce. spaghetti. fennel. carrot. celery.

LOBSTER MAC & CHEESE

breadcrumbs. parmesan. 4 cheese sauce. penne pasta. broccolini. english peas.

LEMON GARLIC JUMBO PRAWN

english pea. snap pea. lemon garlic cream sauce. spiral fusilli. broccolini.

SPICY CALABRIAN CHILI SEAFOOD

clams. mussels. shrimp. rich tomato white wine broth. linguini pasta. garlic butter spinach.

VEGETARIAN

MARKET YELLOW CURRY

cilantro. garlic. cherry tomatoes. yellow coconut curry. jasmine rice. snap peas. bok choy.

BUDDHA FALAFAL BOWL

zucchini. baby bells. cherry tomato. lemon tahini sauce. quinoa tabbouleh. grilled vegetables.

GARDEN GREEN PESTO

toasted pine nuts. roasted garlic basil pesto. linguini pasta. zucchini. broccoli. snap pea. peas.

ROSEMARY EGGPLANT PARMESAN

buffalo mozzarella. parmesan. marinara. basil. spaghetti. broccolini.

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ALL DAY MENU

MEAT

ROASTED ROSEMARY CHICKEN

*garlic & rosemary southern gravy.
mashed potatoes. buttered corn. haricot vert.*

FRIED CHICKEN BREAST BITES

*whole grain honey mustard dipping sauce.
roasted herb fingerlings. roasted market vegetables.*

CHICKEN VEGETABLE KABOB

*cherry tomato. mushroom. baby bells. chimichurri.
quinoa tabbouleh. grilled vegetables.*

HONEY CHILI PORK CHOP

*mango cabbage slaw. honey lime vinaigrette.
quinoa. haricot verts. cherry tomato.*

MARINATED PORK TACOS

*cojita. pickled red onion. roasted tomato salsa.
corn tortilla. black beans & rice. kale slaw.*

GRILLED CHILI PORK TENDERLOIN

*wild mushroom. garlic butter. chimichurri.
roasted fingerling potato. asparagus.*

SPICY LAMB & BEEF KABOB

*zucchini. baby bells. cherry tomato. lemon tahini sauce.
quinoa tabbouleh. grilled vegetables.*

GRASS - FED SLIDERS

*caramelized onion. lettuce. tomato. bourbon bbq.
roasted fingerling potato. kale slaw.*

GRILLED PEPPER STEAK

*caramelized onion. mushroom medley. pepper au poivre.
mashed potatoes. garlic butter spinach.*

SEAFOOD

TROPICAL TUNA CEVICHE

*coconut. mango. avocado. jalapeño. lime. scallion.
organic blue corn tortilla chips. hot sauce.*

SEAFOOD CIOPPINO

*mussels. scallop. shrimp. rich tomato white wine broth.
toasted baguette. braised fennel.*

BLACKENED CAJUN SWORDFISH

*mango slaw. honey lime vinaigrette.
quinoa. haricot verts. cherry tomato.*

HONEY BAKED SALMON

*whole grain honey mustard. caramelized shallot.
roasted fingerling potato. grilled vegetables.*

GINGER COCONUT SHRIMP

*cilantro. garlic. cherry tomatoes. lime coconut broth.
jasmine rice. snap peas. bok choy.*

DESSERT

STRAWBERRY TIRAMISU

marscapone whip cream. macerated strawberries.

BROWNIE ICE CREAM SUNDAES

slivered almonds. caramel sauce.

TRIPLE BERRY SHORTCAKE

vanilla bean whip cream. strawberry syrup.

FRESH EXOTIC FRUITS

tropical sorbet. shredded coconut.

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BREAKFAST MENU

ENTREES

LOADED HASHBROWNS

carmalized onion. creme fraiche. scallion.

SPICY HOMEFRIES

bell pepper. caramelized onion. jalapeño.

BREAKFAST SANDWICH

*cheddar cheese. bacon. scrambled egg.
arugula. garlic aioli.*

BLACK BEAN CHILAQUILES

tortilla chips. salsa rojo. avocado. fried eggs.

BUTTERMILK PANCAKES

maple whip cream. brown butter.

BRIOCHE FRENCH TOAST

mascerated strawberries. maple whip cream.

NY STRIP HASH

*caramelized onion. fingerling potato.
market vegetables.*

CALIFORNIA EGGS BENEDICT

smoked salmon. avocado. arugula. chives.

CLASSIC FRENCH OMELETTE

goat cheese. herb salad. fresh cracked pepper.

SERVED WITH

EGGS ANYWAY

scrambled / over easy / poached / fried

CHICKEN SAUSAGE

HICKORY SMOKED BACON

FRESH SEASONAL FRUITS

BREAD AND PASTRY BASKET

with butter and organic jam

ADD COFFEE / TEA / JUICE

*prepared - with creamer, sugar & honey
+ \$25 per person*

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PREVIOUS EVENTS



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WEDDING PACKAGES

\$175 per person



SIMPLE & SWEET

- Professional Photographer (2 hours)
- Officiant & Personalized Ceremony
- Champagne Toast
- Personal Florals
- Planning & Coordination

We come to your location of choice!

CLASSIC

Simple & Sweet Package Plus

- Floral Arch
- Ceremony Guitarist (1 hour)
- Custom Decor
- DJ (2 hours)
- Tray Pass Canapés
- Bartender (8 hours)



\$350 per person

\$650 per person



OPULANT

Classic Package Plus

- Hair & Makeup Stylist
- Professional Photographer (4 hours)
- Full Open Bar
- Live Musicians (1 hour)
- 3 Course Chefs Choice Dinner
- Custom Wedding Cake

\$5,000 Minimum for Weddings + 20% Service Fee on all orders

**Additional service time, rentals, staffing, or extended events are available upon request and quoted accordingly.*

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