



PLANTERRA
CONSERVATORY

Corporate Workshops and Seminars

Choose Planterra Conservatory as the venue for your next corporate workshop or seminar. Browse from our options below.

Prices start for groups of 25 with charges per person up to 50. All workshops are limited to 3 hours with additional fees for extended time frames. Workshops are approved based on conservatory availability and must be booked a minimum of 1 week in advance. Fixed layout is preferred, additional fees apply for custom event layouts.

The Breakfast Club

Monday-Friday
8am-11am

For the early birds, this package includes a coffee station, facility fee, speaker/AV equipment usage and individual choices of 3 breakfast options.

\$40/person minimum of 25 people

Breakfast Options

<u>The Ringwald</u>	Quiche Squares; Mediterranean, wild mushroom goat cheese, asparagus & cured tomato or Lorraine. Fresh Fruit and Petit Scone
<u>The Emilio</u>	Organic Sprouted Apple Oatmeal, Hard Boiled Egg wrapped in Prosciutto with a three berry salad.
<u>The Iudd Nelson</u>	Smoked Salmon, Whipped Cream Cheese Hardboiled Egg, Deli Bagel, Fruit Salad

Ladies Who Lunch

Monday-Thursday
12pm-3pm

Great for mid-day seminars, this package includes a soft drink station, registration table, facility fee and individual choices of 5 boxed lunch options.

\$45/person minimum of 25 people

Lunch Options

<u>Traverse City</u>	Gruyere Puff with Michigan Cherry Chicken Salad, Quinoa Salad, Fresh Berry Salad, Macaroon Duo
<u>The Nosh</u>	Trio of Dips: red pepper hummus, quinoa tabbouleh & Artichoke. tapenade, petit brie cup, pita chips, crostini, crackers, strawberries, dark chocolate.
<u>Asian Fusion</u>	Thai Chicken, Beef or Shrimp Stix, Asian Noodle Salad, Sesame Orange Kale, Mango Panna Cotta
<u>Spa Chicken Picnic</u>	Roasted Basil Chicken, Heirloom tomato bruschetta, Quinoa salad or bake Kale/Veggie slaw with green apple vinaigrette and walnuts, Cowgirl Cookie
<u>Country Salmon</u>	Dill mustard roasted salmon, Fingerling potato salad with cured tomatoes, French Beans, Baby greens & balsamic vinaigrette. French Brownie

