



WEDDING PACKAGE

CEREMONIES & RECEPTIONS



Photo: Dudek Photography

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Wedding Ceremonies | Overview

Free-flying butterflies, lush tropical foliage and cascading waterfalls create an enchanting natural backdrop for your special wedding day. The ceremony space can accommodate up to 100 guests and bookings are subject SOCAN/Re: Sound license fees, and HST.

Wedding Date	Ceremony Only	Ceremony & Reception <i>Discounted ceremony rates apply if you book a reception with us</i>
Saturdays, April - October	\$1995	\$1695
Saturdays, November - March	\$1595	\$1295
Sunday - Friday, All Year	\$1595	\$1295

A Wedding Ceremony Package includes:

- Exclusive two-hour rental of the Butterfly Conservatory for your ceremony and photographs; either 8am to 10am or 5pm to 7pm
- Consultation with Cambridge Butterfly Conservatory's Wedding Coordinator(s)
- A celebratory release of live butterflies in the Conservatory
- A wedding rehearsal *(subject to availability)*
- **Ceremony Only Booking:** Use of bridal suite on day of ceremony from 7am to 10am or 3pm to 7pm
- **Ceremony & Reception Booking:** Use of bridal suite on day of ceremony from 3pm to 12am
- Up to 40 white chairs
- Use of outdoor grounds for photos
- Vendor Recommendation List *(upon request)*
- Optional use of our in-house speaker and microphone *(upon request)*

Wedding Receptions | Overview

Reception packages are subject to 15% gratuity, SOCAN/Re: Sound license fees, and HST. Wedding receptions with fewer than 40 guests are subject to an additional catering fee.

Evening Receptions

Cambridge Butterfly Conservatory offers three types of evening receptions: Four Course, Buffet, and Marché style. Evening wedding receptions can accommodate up to 100 guests.

Each evening Wedding Reception Package includes:

- Exclusive 5-hour rental of our facility including Conservatory, exhibit spaces and dining room (*commencing no earlier than 5pm; typically 7pm - 12am*)
- Use of indoor tropical garden and outdoor grounds for photos
- Consultation with Cambridge Butterfly Conservatory's Wedding Coordinator(s)
- Tables, wooden vineland cross back chairs, dishes, flatware, glasses and service
- Cake table, guest book table, gift table and lectern for speeches
- White, black, or ivory linens, and your choice of linen napkin colour
- 3 cocktail tables with linens
- Crudités and crackers with an assortment of dips served during cocktail hour
- Wedding cake service (*includes cake cutting and serving*)
- Menu customization including special dietary requests (*gluten free, vegan, etc.*)
- Food tasting for two people, upon request, after Reception is reserved (*Food tasting for two people only available for Four Course and Buffet styles*)
- Optional extended hours: \$850 per hour, up until 2am (*includes extended Bar Service*)
- Half price children's (*aged 12 and under*) and vendor meals
- Dance Floor
- Vendor Recommendation List (*upon request*)
- Optional use of our in-house speaker and microphone (*upon request*)

Brunch Receptions

Brunch receptions can seat up to 70 guests.

Brunch Wedding Reception Packages include:

- Following a Conservatory Ceremony, guests have exclusive use of the dining room from 9am-12pm
- Use of indoor tropical garden and outdoor grounds for photos
- Consultation with Cambridge Butterfly Conservatory's Wedding Coordinator(s)
- Tables, wooden vineland cross back chairs, dishes, flatware, glasses, and service
- Cake table, guest book table, gift table and lectern for speeches
- White, black, or ivory linens and your choice of linen napkin colour
- Wedding cake service (*includes cake cutting and serving*)
- Menu customization including special dietary requests (*Gluten Free, Vegan, etc.*)
- Half price children's (*aged 12 and under*) and vendor meals

Four Course Gourmet Dinner

A fine dining experience for up to 100 guests, \$124.50 per person.

Prices are subject to 15% gratuity and HST.

First Course *(select one)*

Includes fresh bread baskets with whipped, honey-infused salted butter

- **Roasted Red Pepper and Charred Tomato Soup** garnished with herb oil
- **Butternut Squash Soup** garnished with maple cream
- **Cauliflower, Corn, and Coconut Cream Chowder** garnished with corn relish
- **Thai Coconut Sweet Potato Soup** garnished with toasted coconut and cream drizzle
- **Potato Bacon Soup** with fried parsley garnish
- **Personal Mini Charcuterie Plate**

Second Course *(select one)*

- **Caesar Salad** made with chopped kale and romaine, topped with shaved Parmesan, herbed croutons, and crispy prosciutto with lemon wedge
- **Cucumber Collar Salad** with medley of micro greens, oven roasted cherry tomatoes, feta cheese, with a balsamic vinaigrette
- **Caprese Salad** made with fresh mozzarella, tomatoes and basil
- **Warm Panko-Crusted Goat Cheese Salad** served with apple chutney and mixed greens with a honey garlic vinaigrette drizzle
- **Butternut Squash Ravioli** in a sage cream sauce with shaved Parmesan, arugula and roasted squash crumble
- **Chilled Cucumber Linguine Salad** topped with Chipotle Shrimp

Third Course Entrées *(select two, plus one vegetarian/vegan (v) option)*

- **Roasted Bone-in Chicken Supreme** stuffed with goat cheese and sun dried tomatoes in a cream sauce
- **Prosciutto-Wrapped Chicken Breast** stuffed with Brie cheese and garnished with caramelized red onion chutney
- **Boneless Braised Beef Short Rib** with a red wine jus
- **Prime Rib** with au jus and horseradish *(min. 18 orders) (Market Price)*
- **Cedar Plank Salmon** with a lemon caper butter sauce
- **Pork Tenderloin** stuffed with apple chutney served with a goat cheese cream
- **Oven-Roasted Acorn Squash** with quinoa and toasted chickpeas *(v)*
- **Seared Marinated Tofu** with a sweet pea and corn succotash *(v)*

Four Course Gourmet Dinner *(continued)*

Vegetable *(select one)*

- **Chef's Choice Seasonal Vegetables** sourced locally
- **Green Beans** with sautéed red peppers, mushrooms, and garlic
- **Honey-Glazed Whole Carrots** with fresh parsley garnish

Starch *(select one)*

- **Yukon Gold Mashed Potatoes** enhanced with roasted garlic and cream
- **Herb Roasted Potatoes** with fresh rosemary and garlic confit
- **Sweet Potato Wedges** seasoned with chili and ginger
- **Wild Mushroom Risotto** made with a mixture of sautéed mushrooms cooked in a butter Parmesan cheese sauce
- **Basmati and Wild Rice Pilaf** made with a hint of lemon, fresh parsley and butter

Dessert *(select one)*

- **Vanilla Bean Crème Brûlée** garnished with berries and mint
- **Chocolate Bomb** filled with chocolate mousse and raspberry
- **Tiramisu** in mini mason jars, garnished with whipped cream and shaved chocolate
- **Dulce de Leche Cheesecake** graham cracker crumb crust with baked cream cheese filling, and topped with whip cream swirl and caramel
- **Strawberry Mousse Cake** made with cream-based strawberry flavoured mousse with whip cream swirl and fruit garnish
- **Key Lime Pie** in a mini mason jar topped with fresh blueberries and Chantilly cream
- **Lemon Basil Sorbet** topped with Chef's choice of garnish

Beverage Station

- Ethically-farmed coffee and a selection of bagged teas

MENU ADDITIONS

Pasta Course *(\$9.00 per person)*

- Choice of one pasta: Spaghetti, Penne, Rigatoni, Farfalle, Shells
- Choice of one sauce: Marinara Sauce, Alfredo Sauce, Bolognese Sauce, Pesto Sauce

Elegant Dinner Buffet

An elegant dinner buffet for up to 100 guests, \$109.50 per person.

Prices are subject to 15% gratuity and HST.

Salads *(select two)*

Includes fresh bread basket and whipped butter

- **Caesar Salad** made with chopped romaine and kale, creamy garlic lemon dressing, herbed croutons, crispy prosciutto, and shaved Parmesan cheese
- **Iceberg Wedge Salad** topped with crispy bacon, shaved radish, grated carrot and chives with a creamy blue cheese drizzle
- **Tomato, Cucumber & Goat Cheese Salad** layered over a bed of fresh spinach with a balsamic glaze drizzle
- **Medley of Greens Salad** made with roasted sweet potato pieces, toasted pumpkin seeds, feta cheese in a honey lemon vinaigrette
- **Butterfly Pasta Salad** mixed with grape tomatoes, feta, black olives, red onion and red peppers in a herbed vinaigrette
- **Black Bean & Quinoa Salad** with corn and cilantro lime dressing, topped with tortilla chips

Dinner Entrée *(select two)*

- **Roasted Bone-in Chicken Supreme** with a Parmesan crumb, served on an Italian herb tomato sauce
- **Boneless Roasted Chicken Thighs** in a lemon garlic marinade topped with a Dijon mustard crust with a cream sauce base
- **Braised Boneless Beef Short Rib** with crispy bacon and pearl onion garnish in au jus
- **Slow-Cooked Pork Tenderloin** brushed with local apple butter, and topped with a caramelized red onion chutney
- **Cedar Plank Salmon** with a lemon caper butter sauce
- **Honey Glazed Ham** sliced and served on a peach and rosemary chutney (brushed with rosemary oil)
- **Oven-Roasted Acorn Squash Wedge** with quinoa and toasted chickpea filling
- **Carvery Station** includes: Prime Rib, Pork Tenderloin, Brisket or Beef Tenderloin *(Market Price)*

Elegant Dinner Buffet *(continued)*

Starch *(select two)*

- **Yukon Gold Mashed Potatoes** enhanced with roasted garlic and cream
- **Herb Roasted Mini Potatoes** with fresh rosemary and garlic confit
- **Sweet Potato Wedges** seasoned with chili and ginger
- **Scalloped Potatoes** made with aged cheddar and caramelized onions
- **Basmati and Wild Rice Pilaf** made with a hint of lemon, fresh parsley and butter
- **Butterfly Pasta Primavera** baked with tomato sauce, tomatoes, peas and onion
- **Macaroni and Cheese** with aged cheddar, mascarpone, and swiss cheeses, topped with a Parmesan bread crumb

Vegetable *(select two)*

- **Chef's Choice Seasonal Vegetables** sourced locally
- **Root Vegetable Medley** includes carrots, beets, parsnips and rutabaga
- **Green Beans** with sautéed red peppers, mushrooms and garlic
- **Honey-Glazed Carrots** with fresh parsley
- **Grilled Chopped Mediterranean Vegetables** topped with parsley and Parmesan
- **Southwest Corn Niblets** seasoned with cilantro, lime and jalapeno

Dessert *(select one)*

- **New York Style Cheesecake** bar with variety of toppings: berry compôte, caramel sauce, 70% dark chocolate sauce. *(Served in mini mason jars)*
- **Flourless Chocolate Torte** with crème anglaise and raspberries
- **Homestyle Sweet Selections** includes butter tarts, brownies and cookies
- **Chef's Selection Dessert Table** Assorted pies, cakes and desserts. A well-stocked table with whole sliced cakes and pies with mini cookies, squares and tarts *(additional \$7 per person)*

Beverage Station

- Ethically-farmed coffee and a selection of bagged teas

MENU ADDITIONS

Tray of Chocolate Dipped Strawberries *(\$4.25 per piece/min 12)*

Fresh Fruit Platter *(Small 30 ppl \$250 – Medium 60 ppl \$450 – Large 90 ppl \$670)*

Served with honey yogurt dip, and served in the buffet line

Marché Style Reception

A casual social reception with five food stations, for up to 100 guests.

\$114.50 per person. *Prices are subject to 15% gratuity and HST.*

Food Stations *(select 5)*

Salad Bar

All salad bars have Romaine and Iceberg lettuce and a medley of greens and spinach

CHOOSE 8 TOPPINGS

Shredded Carrots	Sunflower Seeds	Croutons
Diced Tomatoes	Sultanas	Tortilla Chips (smashed)
Sliced Red Onions	Dried Cranberries	Charred Corn Relish
Diced Cucumbers	Pecans	Mandarin Orange Slices (canned)
Crumbled Feta	Almonds	Diced Apples
Shredded Cheddar	Walnuts	Pickled Beets (diced)
Pumpkin Seeds	Pine Nuts	Bacon Bits

CHOOSE 2 DRESSINGS

Creamy Blue Cheese	Creamy Dill	Balsamic Vinaigrette
Dijon Mustard Vinaigrette	Ranch	Honey Lemon Vinaigrette
Shallot Vinaigrette	Caesar	

Build Your Own Taco Bar

Served with pulled chicken and seasoned ground beef with corn and flour tortillas, sour cream, salsa, guacamole, lettuce and shredded cheese

Build Your Own Mac & Cheese Bar

Homemade mac & cheese with aged cheddar, mascarpone and swiss cheese

CHOOSE 5 TOPPINGS

Smoked Bacon	Parm Panko Crumble	Roasted Mushrooms
Crispy Onions	Shredded Cheese	Diced Ham
Caramelized Onions	Assorted Hot Sauces	Roasted Garlic Puree
Roasted Cherry Tomatoes	Green Onion	

Traditional Pasta Bar

Hand-tossed penne and fettuccine noodles with your guest's choice of sauce: tomato, rosé and alfredo and a selection of toppings including mushrooms, onions, peppers, Parmesan and bacon crumble

**served with sliced French baguette*

Slider Bar

Mini slider buns

Choose 2 meats: shredded southwest chicken, pulled pork or braised beef

Includes all toppings: swiss cheese, cheddar cheese, steak-spiced mayo, BBQ sauce, crispy onions, caramelized onions, coleslaw and sliced pickles

Marché Style Reception *(continued)*

Food Stations *(continued)*

Internationally Inspired Food Station

- Roasted hoisin chicken strips with green onions and sesame served on basmati rice
- Vegetable fried spring rolls
- Chilled vermicelli salad with sesame lime dressing, shrimp, julienned peppers, carrots and onions

Mashed Potato Bar

- Creamy garlic Yukon Gold mashed potatoes served with sour cream, chives, bacon bits and shredded cheese

Sweet Tooth Bar

- Individual cheesecakes with sundae toppings: chocolate fudge sauce, caramel sauce, berry compôte, whipped cream, rainbow sprinkles, maraschino cherries
- Assorted butter tarts, brownies and cookies

Ice-Cream Sundae Bar

- Local ice-creams *(3 flavours included and vary depending on availability)*
- Sundae toppings include: chocolate fudge sauce, caramel sauce, berry compôte, whipped cream, rainbow sprinkles, and maraschino cherries
- Served with chocolate chip and oatmeal raisin cookies

Morning Brunch Buffet

An elegant brunch buffet for up to 70 guests, \$75.50 per person.

Prices are subject to 15% gratuity and HST.

Breakfast Station *(includes)*

Assorted Fresh Pastries and/or breads served with butter and jam

- **Fresh Fruit Platter**
- **Individual Frittatas** *(choose 1)*
 - Chorizo, pico de gallo and cheese
 - Feta and Spinach
 - Western: ham, peppers, onions and cheese
- **Home Fried Potatoes**
- **Bacon and Sausage**

Salad Station *(select one)*

- **Garden Salad** made with assorted mixed greens, garnished with carrot and cucumber linguine and tossed in a balsamic vinaigrette
- **Caesar Salad** made with chopped romaine and kale, creamy garlic lemon dressing, herbed croutons, crispy prosciutto and shaved Parmesan cheese
- **Cucumber Dill Salad** made with cubed cucumbers and thinly sliced red onion with shaved carrot garnish and tossed in a creamy dill dressing
- **Honey Mustard Broccoli Salad** made with chopped broccoli tossed in a creamy honey mustard dressing with red onion, carrot and dried cranberries

Entrée Station *(select one)*

Served with seasonal vegetable medley

- **Maple Glazed Roasted Chicken Breasts** with a maple mustard glaze
- **Shepherd's Pie** made with seasoned beef, mixed vegetables topped with creamy mashed potatoes
- **Lasagna** made with fresh noodles layered with tomato sauce, beef, ricotta and mozzarella cheese
- **Mediterranean Penne** served with tomato sauce and stewed Mediterranean vegetables
- **Pulled Pork Sliders** served on a Brioche bun with sticky BBQ sauce

Dessert Station *(select one)*

- Assortment of fresh mini desserts.

Beverage Station

- Fresh juices *(select two)*: orange, cranberry, apple or tomato juice
- Ethically-farmed coffee and a selection of bagged teas

Morning Brunch Buffet *(continued)*

MENU ADDITIONS

Sweets Station *(select one) (Additional \$5 per person)*

Served with whipped cream, berry compôte and maple syrup

- French toast
- Waffles
- Pancakes

Chef's Selection Dessert Table *(additional \$7 per person)*

Assorted pies, cakes and desserts. A well-stocked table with whole sliced cakes and pies with mini cookies, squares and tarts

Eggs Benedict

- Peameal Bacon *(\$8 per person, minimum of 24 orders)*
- Smoked Salmon *(\$11 per person, minimum of 24 orders)*

Please note: alcohol is not permitted at brunch receptions

Hors d'Oeuvres Menu

Treat your guests to a selection of hors d'oeuvres served by our staff.

Typically these are served after your ceremony.

Prices are per piece and subject to 15% gratuity and HST, minimum 40 pieces per menu item.

The following items are \$3.50 per piece:

- Smoked salmon on a cucumber round with a ricotta and chive aioli
- Mini pot pie on a puff pastry
- Meatball with melted mozzarella topping and tomato herb dipping sauce, on a skewer
- Roasted red pepper tapenade on cheddar toast
- Spinach dip on a baguette crostino
- Caprese salad skewers with balsamic drizzle
- Puff pastry – roasted garlic and Brie cheese
- Puff pastry – cranberry chutney and Brie cheese
- Bruschetta with balsamic drizzle on a baguette crostino
- Rice paper spring roll with sweet chili dip
- Ontario cheese turnover

The following items are \$4.00 per piece:

- Wild Argentinian shrimp on a skewer with cocktail dipping sauce
- Mini beef Wellington with braised beef and mushroom
- Shredded Tuscan chicken in a tortilla cup with black bean and corn relish
- Mini grilled cheese with aged cheddar and caramelized onions
- Hoisin chicken satay with sesame and green onion on a skewer
- Roast beef, cold sliced, on a crostini with horseradish aioli
- Prosciutto melon skewers; cantaloupe, prosciutto, bocconcini, basil leaf with balsamic drizzle
- Bacon-wrapped dates
- Roasted pork tenderloin, cold sliced, apple and pear relish on rye toast
- Spanakopita with a Greek yogurt dipping sauce
- Turkey slider with sliced tomato, lettuce and feta black pepper aioli

Late Night Menu

Late night menu items are often served at 11pm. These items are served buffet style and include classic comfort foods with all the fixings presented in playful and creative ways.

All items are priced per person, minimum 40 orders per menu item.

Prices are subject to 15% gratuity and HST. Custom selections available upon request.

Mac n' Cheese Bar	\$11	Nacho Board.....	\$8.50
Beef Sliders with Kettle Chips	\$11	Chicken Fingers with Dips.....	\$8.50
Taco Bar	\$11	Corndogs with Dip.....	\$8.50
Soft Pretzels with Dip	\$9	Assorted Gourmet Donut Station.....	\$8.50
Quesadilla Station.....	\$9	Grilled Cheese Station.....	\$7.50
Poutine Station	\$10	Gourmet Pizza Slices.....	\$7.50
Squares & Sweets Board	\$8	Ballpark Dogs and Sausages.....	\$8.50
		Fresh Seafood Bar	Market Price

Beverage Services

Deluxe Beverage Service

This service is for clients hosting a full bar with standard mixed drinks, wine, beer and coolers. Includes coffee and tea station, standard soft drinks, ice, mixes, garnishes, bartender(s), dinner wine service, glassware and one day of storage. Custom quotes are available for signature or specialty drinks. *(prices do not include alcohol)*

Up to 50 guests	\$675
51 to 80 guests	\$875
81 to 100 guests	\$1125
101 to 120 guests	\$1450

Simple Beverage Service

This service is for clients hosting an alcohol-free wedding, or those serving only wine, beer and coolers. Includes coffee and tea station, standard soft drinks, ice, bartender(s), dinner wine service *(if applicable)*, glassware and one day of storage. *(prices do not include alcohol)*

Up to 50 guests	\$475
51 to 80 guests	\$675
81 to 100 guests	\$825
101 to 120 guests	\$1150

Cambridge Butterfly Conservatory is not a licensed venue; however, alcohol can be purchased by the permit holder and served at your evening wedding reception providing that you or your representative obtain the following:

- 1. A Special Occasion Permit** from the Alcohol and Gaming Commission of Ontario website *(approximate cost is \$50 for an open bar, and \$150 for a cash bar)*
- 2. Party Alcohol Liability Insurance** - minimum \$5 million liability coverage, with Cambridge Butterfly Conservatory listed as an additional insured party *(approximate cost \$220)*
- 3. Your own alcohol purchased** in accordance with the guidelines of the Special Occasion Permit

CBC's Alcohol Beverage Service Guide is available to guide you through this process and ensure your FAQ's are answered. Scan the QR code below to learn more.



Beverage Service Policies

1. Cambridge Butterfly Conservatory is not a licensed venue; however, alcohol can be served at your evening wedding reception providing that you or your representative obtain both a Special Occasion Permit (SOP) from the Alcohol and Gaming Commission and Party Alcohol Liability (PAL) Insurance. The PAL Insurance must have a minimum \$5 million liability coverage and must list Cambridge Butterfly Conservatory as an additional insured party
2. A copy of the SOP and the PAL Insurance must be given to Cambridge Butterfly Conservatory prior to the day of the event. Without a copy of the SOP and PAL Insurance, Cambridge Butterfly Conservatory will not serve any alcohol
3. Cambridge Butterfly Conservatory does not supply any alcohol. All alcohol must be purchased by the client in accordance with the SOP guidelines
4. The original (SOP) and all receipts for alcohol purchased must be present at the event
5. A Beverage Service Package must be purchased in order to have alcohol served at your event
6. Only Smart Serve certified bartenders will be provided by Cambridge Butterfly Conservatory
7. The bar opens after the ceremony and closes half an hour before the end of the rental
8. If a cash bar is being offered at the event, Cambridge Butterfly Conservatory will provide a cash float. After the bar closes, Cambridge Butterfly Conservatory will remove the cash float amount, and give the remaining cash from the bar to the client
9. Cambridge Butterfly Conservatory reserves the right to refuse alcohol service to any guest at any time
10. No straight shots or double beverages will be served
11. Alcohol is not permitted at brunch receptions
12. All beverage services are subject to 15% gratuity and HST
13. Permit holders are legally responsible for following the Liquor Licence Control Act, and all regulations. Permit holder must attend entire event
14. You may only serve alcohol purchases on this permit through the LCBO, Beer Store or other licenced Ontario wineries, breweries or distilleries

General Policies

1. Ceremonies without a reception may only be booked within 6 months of the event date
2. A \$500 non-refundable installment and signed contract is required to secure a date for a ceremony booking
3. A \$1000 non-refundable installment and signed contract is required to secure a date for a reception booking. An additional \$1500 non-refundable installment is required within 30 days of the initial installment (*for a total of a \$2500 non-refundable installment*)
4. Wedding receptions with fewer than 40 people are subject to an additional catering fee
5. Payment(s) totalling 50% of the total event cost as detailed on the invoice must be received by 45 days prior to the event date
6. Evening ceremonies, receptions, or photography can begin no earlier than 5pm as Cambridge Butterfly Conservatory is open to the public from 10am to 5pm
7. Final numbers, menu selections, dietary restrictions, and payment must be confirmed at least 10 days prior to the event. Within 10 days of the event date, numbers cannot be decreased. A request for increase in guest numbers may be approved at the discretion of Cambridge Butterfly Conservatory
8. All food and beverage items are subject to a 15% gratuity charge plus applicable taxes
9. All events that have music played, live or recorded, are subject to SOCAN/Re:Sound license fees
10. Events that take place on holidays will be subject to availability and premium staffing fees
11. Open flame is not permitted inside the Conservatory. Candles are permitted in the reception space if fully enclosed (*in a votive*) or floating in water, with flame less than 1" from the top
12. The ceremony and lobby space can be set up no earlier than 5pm
13. Outside food is not permitted in the facility with the exception of cake or cupcakes from a licensed bakery. Cake or cupcakes should be delivered as close to 5pm as possible on the event date. Cambridge Butterfly Conservatory does not offer refrigeration for these items
14. Clients may drop off décor and alcohol the day prior to the event. Décor should be delivered fully assembled
15. Outside vendors (*DJ/musicians, decorators, etc.*) can arrive to set up in the reception space no earlier than 3pm on the event date
16. Card boxes, gifts, and leftover wedding cake must be taken home at the end of the event
17. Leftover items must be picked up on the day following the event between 10am-4pm
18. No drones permitted on our premises; indoor or outdoor
19. Items labelled with Market Price - based on industry price fluctuations, pricing will be determined 2 weeks prior to event date

Bridal & Baby Showers

Cambridge Butterfly Conservatory offers private rooms capable of accommodating 20 to 60 people, making it an ideal place to host small, intimate showers, as well as larger gatherings. Shower packages include tables with white linens and your choice of napkin colour.

Shower menus feature a variety of light lunch fares, savory finger foods and delectable desserts that perfectly complement your special occasion. Best of all, you and your guests can enjoy a stroll through our tropical conservatory as part of your celebration.

Please note: alcohol is not permitted during bridal or baby showers



Image Gallery



Photo: Joanna Dass Photography



Photo: Cara Chapman Photography

Image Gallery





WEDDING

CEREMONIES & RECEPTIONS



Photo: Marcie Costello Photography

CAMBRIDGE BUTTERFLY CONSERVATORY

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For additional photos, visit our Facebook and Instagram Pages

 [WeddingsAtCambridgeButterflyConservatory](https://www.facebook.com/WeddingsAtCambridgeButterflyConservatory)  [CambridgeButterflyWeddings](https://www.instagram.com/CambridgeButterflyWeddings)