

Garden Luncheons

Tuesdays, 12 Noon

- A Delicious Lunch -
- Light Musical Entertainment -
- Gorgeous Gardens -

Join us for luncheon served in style at the
Foellinger-Freimann Botanical
Conservatory in Fort Wayne, Indiana.

Each month the Conservatory hosts Garden
Luncheons - featuring catered meals, enter-
tainment and the opportunity to stroll
through the gardens.

Seating is limited.

These popular luncheons fill quickly.
For reservations, call 260-427-6440.
Payment is due at time of reservation.

2007 Showcase Garden Exhibitions

Miniature Golf . . . January 13 - February 25
Spring Blossoms March 3 - April 8
Butterflies & Bugs April 14 - July 8
Flamingos July 14 - September 30
Sherwood Forest . . October 6 - November 11
Polar Express November 17 - January 6



Facility Hours

Monday-Saturday 10 am to 5 pm
Sunday 12 Noon to 4 pm
(closed New Year's Day,
Labor Day, and Christmas Day)

Tulip Tree Gift Shop

Monday-Saturday 10 am to 5 pm
Sunday 12 Noon to 4 pm

Hands-on Exhibits

Explore plant concepts in the Discovery
Gallery, Marketplace, and Underground.

Indoor Gardens

Showcase, Tropical and Desert Gardens offer
year-round color and display.

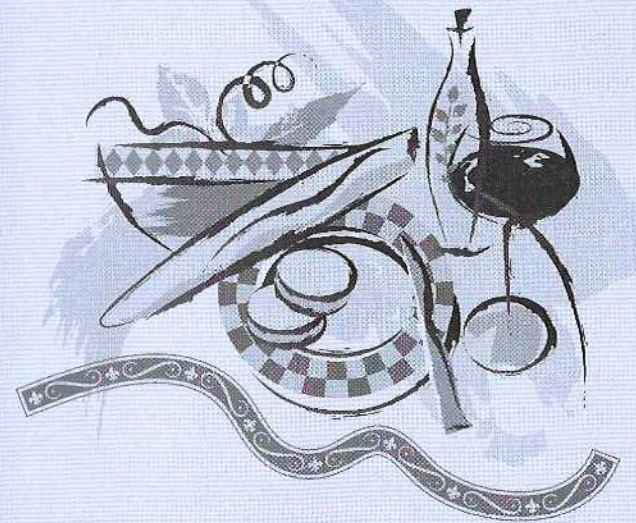
Outdoor Gardens

Our Streetside, Beverforden, Terrace and
Exploration Gardens have attractive plantings
of shrubs, trees and perennials.

Foellinger-Freimann Botanical Conservatory
1100 South Calhoun Street
Fort Wayne, IN 46802
260-427-6440
www.botanicalconservatory.org



Garden Luncheons



Join us for luncheon served in style



BOTANICAL
CONSERVATORY

January ~ December 2007

Garden Lunches 2007

January 16

Mountain Dulcimer by Dennis Den Hartog
Swiss steak in garden gravy, herbed mashed potatoes, buttered corn, broccoli salad, rolls and butter, assorted fruit pies, and coffee or tea from Classic Cafe.

Reservations due no later than January 10.
\$12/\$11 Conservatory members/volunteers

February 13 & 14

Love Songs by Ron Smith

Chicken Cordon Bleu, new potatoes in butter dill sauce, cranberry pineapple salad, rolls and butter, red velvet cake, and coffee or tea from Mr. G's.

Reservations due no later than February 7.
\$12/\$11 Conservatory members/volunteers

March 13

Celtic Music by Joyce Fry

Corned beef cabbage, parsley potatoes, 5-cup salad, rolls and butter, crème de menthe cake, and coffee or tea from Mr. G's.

Reservations due no later than March 7.
\$12/\$11 Conservatory members/volunteers

April 17

Folk Music by The Towpath Players

Breast of chicken with mushroom sauce, rice pilaf, carrots and broccoli florets, knot rolls with butter, cheesecake brownies, and coffee or tea from Classic Cafe.

Reservations due no later than April 11.
\$14/\$12 Conservatory members/volunteers

May 15

Classical Guitar by Guy Zimmerman

Pork loin, red russet potatoes parmesan, mixed vegetables, fruit and yogurt salad, knot rolls with butter, assorted cream pies, and coffee or tea from Classic Cafe.

Reservations due no later than May 9.
\$14/\$12 Conservatory members/volunteers

June 12

Acoustic Music by Possum Trot Orchestra

Rosemary chicken, parsley potatoes, Key West blend vegetables, broccoli salad, French bread with butter, assorted fruit pies, and coffee or tea from Goegleins.

Reservations due no later than June 6.
\$14/\$12 Conservatory members/volunteers

July 24

Piano by Marilyn Ambrose

Barbeque pork chop, au gratin potatoes, broccoli-cauliflower salad, rolls with butter, fresh fruit parfait, and coffee or tea from Lighted Gardens.

Reservations due no later than July 18.
\$14/\$12 Conservatory members/volunteers

August 14

Barbershop Quartet by Hoosier Gentry

Quiche Lorraine, California vegetables, Caesar salad, bread and butter, assorted fruit pies, and coffee or tea from Lighted Gardens.

Reservations due by August 8.
\$14/\$12 Conservatory members/volunteers

September 11

Harp & Violin by Michelle & Chris Kyrou

Swiss steak with brown gravy, garlic and cheddar whipped potatoes, green beans almandine, rolls and butter, lemon meringue pie, and coffee or tea from Lighted Gardens.

Reservations due no later than Sept. 5.
\$14/\$12 Conservatory members/volunteers

October 9

Flutes & Accordion by Flutes and More

Roast pork with baked apples, vegetables in lemon butter, Waldorf salad, rolls and butter, apple crisp with whipped cream, and coffee or tea from Catering by Mr. G's.

Reservations due no later than October 3.
\$14/\$12 Conservatory members/volunteers

November 6

Hammered Dulcimer by Darlene Hacket

Sliced turkey breast with dressing, mashed potatoes and gravy, peas and carrots, cranberry salad, knot rolls and butter, pumpkin or pecan pie, and coffee or tea from Classic Cafe.

Reservations due no later than October 31.
\$14/\$12 Conservatory members/volunteers

December 11 & 12

Handbells by Jason Kaylor

Fresh carved bone-in ham, sweet potato casserole, green beans and bacon, fancy tossed salad, knot rolls with butter, decorated sugar cookies, and coffee or tea from Classic Cafe.

Reservations due no later than December 5.
\$14/\$12 Conservatory members/volunteers