Green Bay Botanical Garden Brings Back In-Person Annual Spring Fundraiser This May
**TasteBud Fundraiser on May 19 Features Light Culinary Delights, Stunning Spring Blooms, and Online Auction**

*(GREEN BAY, WI) (April 26, 2022) —* TasteBud, Green Bay Botanical Garden’s annual spring fundraiser, is back as an in-person event from 5–8 pm on Thursday, May 19.

The evening will feature light culinary delights from Green Bay restaurants and caterers, signature cocktails, wines, and brews, more than 300,000 blooming buds, an online auction, and live music from local Americana group, Nettle Hill. Guests can enjoy crafting their own cocktails or mocktails with a DIY Botanical Bar, provided in partnership with the Northeast Wisconsin Unit of the Herb Society of America.

Guests can also view and bid on hundreds of auction items online from wherever they are – at the Garden or from home – including annual and perennial plants, outdoor living items, and more using a smartphone or tablet.

The online auction runs from 9 am on Tuesday, May 17 through 7:30 pm on Thursday, May 19. Auction winners will be notified and can pick up their items from 7:30–8:30 pm the night of the event or from 9 am–6 pm on Friday, May 20 at the Garden.

The Garden is always looking for event volunteers to help with setup, registration, auction monitoring, and more! Anyone interested in volunteering can sign up online or contact Diane Leibham, Volunteer Coordinator, at [volunteer@gbbg.org](mailto:volunteer@gbbg.org) or 920.491.3691 ext. 131 for more information.
This fundraiser helps support the Garden’s mission to connect people with plants by providing year-round educational and recreational experiences for everyone in an environment that engages, inspires, and refreshes.

**Event Details**
Thursday, May 19 | 5–8 pm

**Online Auction:** 9 am, Tuesday, May 17 through 7:30 pm, Thursday, May 19

**Tickets**
$50/Garden Members  
$55/General Public  
21 and older can attend.  
Advance tickets required.

Buy advance tickets at [GBBG.org/TasteBud](http://GBBG.org/TasteBud), by phone at 920.490.9457, or at the Garden. Registration closes Tuesday, May 10. In the event of inclement weather, TasteBud will be held in the Schneider Education Center.

**Culinary delights provided by:** Biebel’s Catering & Rental, Cedar and Sage Grillhouse, Dos Chiles, LLC, FOODElicious Catering & Consulting, Not By Bread Alone, Renards Catering, The Marq, Tundra Lodge Resort, Waterpark, & Conference Center, and Van Abel’s of Hollandtown

**Beverages provided by:** Dean Distributing, Doundrins Distilling, La Java, New Belgium Brewing Company, Stone Arch Brewpub, Stratus Group, and Third Space Brewing

TasteBud is generously sponsored by Les Stumpf Ford, Schroeder’s Flowers, Green Bay Exposition Services, and Bay Towel.

For a full listing of auction item donors, visit [GBBG.org/TasteBud](http://GBBG.org/TasteBud).

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**About Green Bay Botanical Garden**

Green Bay Botanical Garden connects people with plants by providing year-round educational and recreational experiences for everyone in an environment that engages, inspires, and refreshes. First opened in 1996 and now featuring 47-acres of display gardens and natural areas, the Garden touches the lives of more than 150,000 visitors annually on average from northeast Wisconsin and beyond. For more information about other happenings, visit [GBBG.org](http://GBBG.org) or call 920.490.9457.

**Editors, please note:** Captions follow photos below. Interviews, virtual interviews (i.e. Zoom, FaceTime, etc.), pre-recorded videos, story leads, and additional
high-resolution digital images are available by contacting the media representative at the top of this release.

Caption:

Guests can view and bid on hundreds of items, either in person or online, during the TasteBud auction. (Photo courtesy Green Bay Botanical Garden/PC: John Oates Photography)
Caption:

Guests enjoy light delights and signature drinks during TasteBud with tulips and daffodils surrounding the Mabel Thome Patio (Photo courtesy Green Bay Botanical Garden/PC: John Oates Photography)