

Please join us for a day celebrating
friends, fellowship & food at WHEATONARTS

We welcome back **Chef Rob Buono** and a spectacular menu
for our second Wheaton Gather. The menu will feature
fresh, local food with a hint of the Caribbean.

Programming for the *Gather* includes:

A special invite to the “Over the Bridge”
reception in Gallery of Fine Craft *from 1pm to 3pm*

An exclusive tour of the *From the Ground Up: Archaeology,
Artisans, and Everyday Life* exhibition, led by AECOM’s
historic glass specialist **Mary Mills** *at 2pm*

Glass studio demonstrations by Spring 2016 Fellows
Morgan Gilbreath, Tadeas Podracky, and Nate Ricciuto
from 2:30pm to 5:30pm

Live music by the **Steel Horizons Pan Group**

Hands-on kids activities featuring archaeology
and Caribbean-themed art projects

Silent ‘experience’ auction

Sunday, June 5, 2016, 2pm to 6pm

*Proceeds to benefit the WheatonArts Glass Studio Fund, including
the Creative Glass Center of America Fellowship Program.*

PLEASE RSVP BY MAY 20, 2016



gath·er noun: a mass of molten glass
attached to the end of a punty

gath·er verb: to bring (things or people)
together into a group



The Wheaton Gather

friends, fellowship & food!



June 5, 2016, 2pm – 6pm

Dear Friend,

On behalf of the WheatonArts Board of Trustees, I invite you and your family to the **Wheaton Gather, on Sunday, June 5, 2016**. Please join our community of artists and supporters for a relaxing day of friends, fellowship, and food. Jersey fresh fruits and vegetables and a variety of other delicious offerings will be the perfect way to relax with friends, old and new, on a beautiful afternoon at WheatonArts.

In addition to summer favorites like refreshing sangria and strawberry rhubarb pie, the afternoon will feature a special tour of the Museum of American Glass exhibition *From the Ground Up: Archaeology, Artisans, Everyday Life* and special hot glass demonstrations. A special silent 'experience' auction, live music, and hands-on arts activities for children will also be offered during the event.

Please consider becoming a Patron of the Wheaton Gather. In addition to providing an opportunity for our WheatonArts community to come together and celebrate how we engage artists and audiences in an evolving exploration of creativity, this event will serve as a fundraiser with all proceeds supporting the Glass Studio Fund. This Fund supports our ongoing Glass Studio operations, which includes arts education programming and the Creative Glass Center of America Fellowship program.

The attached registration form will provide details on the patron levels and benefits. Please contact **Arianne Hegeman** at WheatonArts at 856.825.6800, ext 114 or ahegeman@wheatonarts.org if you have any questions.

Sincerely,
Keith Ragone, *WheatonArts Board of Trustees, Chair*

WHEATONARTS

LEADERSHIP OPPORTUNITIES

Leader	\$5,000 Eight tickets for The Wheaton Gather Reserved seating* 'Three Gather' artist-curated gift Recognition on event publication and signage
Partner	\$2,500 Six tickets for The Wheaton Gather Reserved seating* 'Two Gather' artist-curated gift Recognition on event publication and signage
Patron	\$1,000 Four tickets for The Wheaton Gather Reserved seating* 'One Gather' artist-curated gift Recognition on event publication and signage
Supporter	\$500 Two tickets for The Wheaton Gather Reserved seating* Recognition on event publication and signage
Friend	\$75 One ticket for The Wheaton Gather Children (12 and under): \$10 Children age 6 and under are free <i>*additional tickets with reserved seating can be purchased for \$75 per person</i>

MENU

MIXTURES & BREWS

Mango Pineapple White Sangria
Jersey Strawberry Red Sangria
Craft Beers

APPETIZERS

Grilled scallops over avocado mousse on corn tortillas
Grilled shrimp with mango papaya citrus salsa
Chicken and pineapple skewers
Sweet corn fritters with red chili pepper jelly

ENTREES

Dry rubbed flank steaks with Johnny cakes and fire roasted poblano and cipollini onion relish
Caribbean jerk chicken with Bahamian barbeque sauce
Island dirty rice

SALADS & SIDES

Jersey strawberry and arugula salad
Garden salad with balsamic vinaigrette or ranch dressing
Roasted vegetable and feta cheese couscous
Jersey tomato and cucumber salad with fresh basil aioli
Grilled vegetable board with Mediterranean spreads
Grilled sweet corn on the cob with chili pepper aioli and farmer's cheese

DESSERT

Assorted fresh baked pies – Strawberry rhubarb, Pecan, and Apple – served with vanilla ice cream

**menu subject to change*