

MEALS

Here at Grow Wild, food is central to everything we do. Over the course of the weekend you can expect to enjoy 6 delicious, fresh, farm to table, organic meals (2 light breakfasts, 2 brunches and 2 dinners).



Our theme will be west coast inspired with flavours from local waters and farms, cooked fresh, on site, by our incredible team of chefs. Breakfasts will be provided by your hosts, Grow Wild; Saturday brunch will be catered by Heidi MacAulay, a holistic nutritionist from Nourished to Go; Sunday brunch and both dinners will be catered by Dustin Setso, an exceptional local chef and lover of wild, west coast foods.

The menus have been curated with our values of community, sustainability and creativity in mind with each meal highlighting the epic talents of the creating chef. Coffee and tea will be available each morning at 7am and we will offer water and other special beverages throughout your stay. You can count on leaving this weekend feeling full, nourished and satisfied.