

MEALS

Here at Grow Wild, food is central to everything we do. Over the course of the weekend you can expect to enjoy 4 delicious, fresh, farm to table, organic meals (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. Saturday brunch will be catered by Heidi MacAulay, a holistic nutritionist from Nourished to Go; Sunday brunch and both dinners will be catered by Robert Vandermeer, 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. You can count on leaving this weekend feeling full, nourished and satisfied.

*Please note we are not providing light breakfast with tea and coffee this year. Guests will be responsible for bringing their own.