



Sample Family-Style Menu

Price: C\$110.00

Every wedding held on our farm is catered by our very own all-organic farm kitchen. We are experts at using what is in season in delightful, thoughtful ways.

Served on ceramics and linens made on Salt Spring, family-style by our exceptional team.

Sample Menu (each menu is unique and customized to that day's harvest)

Welcome drink: honeydew + lavender sparkling shrub

A local's welcome spread: house made charcuterie, pâtés, fresh cheeses + chèvre. wood-fired artisan bread, pickles, mustards + preserves, crudités, fruit

First: hot dinner rolls + whipped butter, heirloom tomato burrata, grain + roasted vegetable, old-school caesar + sourdough croutons

Second: stuffed portobello crowns, salt spring roasted chicken leg, salt spring beef shank + jus, ocean wise salmon

Third: rosemary-infused lemon risotto, eggplant ragu, grilled asparagus

Dessert board: personal sized bites from pastry chefs across the island + our own farm galette, coffee, tea, hot chocolate service

Beverages + bar: hot + cold beverages and bar service (alcohol supplied by couple)

*Minimum 35 guests starting at \$110 per person + applicable taxes + \$18% gratuity

Bullock Lake Farm

*Glassware, flatware, tables, chairs, linens, staffing, setup, tear down, clean up provided