



Wolfville Farmers' Market

Rentals Handbook

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About This Guide

Greetings from the Wolfville Farmers' Market!

For more than 25 years, the Wolfville Farmers' Market has been working to bring the finest local food, beverages, handmade products, and services to both loyal local customers and visitors from around the world. Started in 1992 with three vendors in a parking lot, we are now a year-round market on Saturdays with over 70 farmers, chefs and artisan vendors and a Wednesday supper Market.

In 2010, we transformed a turn-of-the-century apple warehouse into our 9,000 square foot Market home. While this home was originally intended to be an outlet for our vendors, the charm and character of the facility has made it a desired space for countless non-market events.

And that's where this guide comes in.

The purpose of this guide is to make it easy for you to plan and host your special event at the Wolfville Farmers' Market. In this guide you will find all the details you need to make your event seamless and memorable. Whether you're looking to explore your catering options, figure out special permits, size up the space, or determine the cost, this guide is for you.

If there are any questions that aren't answered in this guide, that's where we come in. Please call or email us any time and we will be pleased to chat about options.

We look forward to hosting you.

Sincerely,

Kelly Marie RedCliffe
Manager, Wolfville Farmers' Market



Most Frequently Asked Questions

While we encourage you to explore the rest of this guide, we've become familiar with the 'hot button' questions our guests want answers to. Here they are:

1. [I'm ready to book the Market today. What do I do?](#)
2. [What is the cost to rent the Wolfville Farmers' Market?](#)
3. [What is included in the rental fees?](#)
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I'm ready to book the Market today. What do I do? [Back to Top](#)

Your first step is to check out our real-time rental calendar online at www.wolfvillefarmersmarket.ca/rentals/ (at the bottom of the page). That will show you whether your desired date is open. From there, please email rentals@wolfvillefarmersmarket.ca to contact us. Alternatively, you can call (902) 697-3344

What is the cost to rent the Wolfville Farmers' Market? [Back to Top](#)

It depends on what parts of the Market you wish to rent, and for how long. Below are the rental options along with the associated cost. For more information on our space and amenities (including photos), please see the following section (Wolfville Farmers' Market: Facility and Amenities Overview). NOTE: Currently, HST in Nova Scotia is 15%.

Whole Building

- Business/Private Events/Weddings: \$1500 + HST for 12 hour rental (plus \$100/hour after 12 hours)
- Two Day rental: \$2800 + HST for rentals two days in a row
- Extended clean up time next day: \$100/h
- Not-for-Profit: \$800 for dry events for 12 hours
- Not-for-Profit: \$1000 for non-dry events for 12 hours

Community Room

- Not-for-profit/Vendors Hourly Rate: \$25/hr plus HST
- Business/Individuals Hourly Rate: \$35/hr plus HST
- Not-for-profit/Vendors 12 Hour Rate: \$200/day plus HST
- Business/Individuals 12 Hour Rate: \$300/day plus HST

Good Food Hub Kitchen

- Flat rate when renting the community room: \$50 + HST
- Good Food Hub Kitchen rental rate: \$25 + HST per hour (minimum 3-hour rental)
- Good Food Hub Kitchen rental rate for current Market vendors doing market preparation work: \$15 + HST per hour or \$30 + HST for up to 4 hours. For information about renting the Good Food Hub Kitchen for more than four hours, please email



rentals@wolfvillefarmersmarket.ca.

What is included in the rental fees? [Back to Top](#)

When you rent either the whole building or the community room, you will receive access to and use of the following at NO additional cost:

- Good Food Hub Kitchen:
 - Whole building: you will have access to all kitchen amenities included in the price which includes: 6 burner Garland propane range, 2 induction burners, refrigerator, freezer, 2 stainless steel top counters and the commercial dishwashing facilities, plates and cutlery to serve 150 guests, and 100 coffee mugs.
 - When renting the community room: you only receive access to the fridge, freezer, and microwave. If you would like access to the full kitchen during your rental, see details [here](#).
- The Community Room includes wheelchair accessibility, a small moveable stage, sound equipment, a microphone and amplifier, a projector and screen (currently not in great working order), 90 folding chairs, 15 folding tables (6 foot rectangular), 4 wooden Oktoberfest Tables, 6 wooden benches, public wifi, an ATM machine, 25 power outlets, rolling display booths (if asked for in advance), a coffee bar (with equipment available when using T.A.N. coffee), access to the fridge, freezer, and microwave. If you would like access to the full kitchen during your rental, see details [here](#).
- Sound System: **NOTE: the sound system will only be audible in the Community Room.** It includes:
 - MG124CX twelve channel 4 bus mixer going to a 50W monitor wedge; main outputs wired to 18 speakers throughout the building (70C system)
 - One Dynamic Microphone with XLR cord and boom-stand
 - Stereo audio which allows any music player with a 3.5mm jack (standard headphone size) to be played on the system
 - Please note that if you plan to have a live band, they will need to provide their own sounds system.
- Outdoor Facilities: 5 picnic tables; 8, 10'x10' canopies for use on the building's south side; 2 outdoor power outlets; accessibility to water for outdoor cooking



- Available Decorations: Globe Lights in the Wooden Room (already strung), white Christmas lights (5 strings); 10 apple boxes; wooden booth for a bar; 5 handmade swags/banners; during the harvest season (usually around September-October) there may be pumpkins and fall wreaths (please ask ahead of time if these are available).

What items are available for rent but not included in the venue rental fees? [Back to Top](#)

- Use of Good Food Hub Kitchen facilities is \$50 + HST when renting the Community Room. This includes the use of our 6 burner Garland propane range, 2 induction burners, refrigerator, freezer, 2 stainless steel top counters, the commercial dishwashing facilities, plates and cutlery to serve 150 guests, and 100 coffee mugs.
- If you are hosting a meal for 75+ guests, there is a cleaning fee of \$30 + HST

Do I need to purchase my own insurance? [Back to Top](#)

You will only need to purchase insurance for the community room if you are planning to serve alcohol at your event, or if you are renting the Whole Building. If you need insurance, this is a very straightforward process and insurance can be acquired very quickly. Please contact PAL insurance, your own insurance agent or Andrew White at the Cooperators Insurance (white@cooperators.ca) or 902-681-2187.

Is there a deposit required? If so, how much is required? [Back to Top](#)

For use of the Community Room only, no reservation deposit is required. For parties renting the Whole Building, a pre-booking deposit of \$500 is due with signing the contract. This Deposit is not deducted from the final payment and also acts as a damage deposit. Damage will be assessed within 7 days of the event then the deposit will be released via e-transfer if no damage or extra cleaning is required. The renter will be responsible for any damage done to the grounds and property during the event or if waste, recyclables, or compost is left behind. If the full payment is not completed at the designated time, or WFM is not able to process the payment due to non-sufficient funds, the renter forfeits their \$500 event deposit and reserved date.

What is the Market's cancellation and refund policy? [Back to Top](#)



For parties renting the Community Room, there is no cancellation penalty. For parties renting the entire venue, our cancellation policy is as follows:

- If a renter cancels 60 days or more prior to their event, they will receive 50% of their pre-reservation deposit back within two weeks of cancellation.
- If a renter cancels their event less than 60 days prior to their event, they will not be reimbursed for their pre-reservation deposit.

What forms of payment does the Market accept? [Back to Top](#)

Currently, the Wolfville Farmers' Market accepts cash, cheque, electronic funds transfer, and PayPal.

What days and times can I rent the market space? What days and times is the market unavailable? [Back to Top](#)

Community Room and Good Food Hub Kitchen:

- Minimum of 3 hours
- Hourly rate or 12 hour rentals available
- Tear-down of event must be complete by 2am
- No rentals available on Wednesdays (from 2-8pm) or Saturdays (until 2pm)

Whole Building:

- 12 hour rentals available
- Additional time over 12 hours costs \$100/hour
- Tear-down of event must be complete by 2am
- No rentals available on Wednesday (all day) or Saturday (until 2pm)
- Two day rentals cannot go from Friday to Saturday as there is a market Saturday morning so the building will need to be reset on Friday night.

How far in advance do I need to reserve the space? Can the Market save a date for me? [Back to Top](#)

The Wolfville Farmers' Market will always do our best to accommodate those wishing to rent on short notice (so please do get in touch with us even if it is a last-minute request). However, we generally recommend at least 14 days' advance notice for Community Room Rentals. For Whole Building Rentals we recommend a year in advance. Please visit www.wolfvillefarmersmarket.ca/rentals/ to see our real-time Market Rentals Calendar



and then email rentals@wolfvillefarmersmarket.ca. Alternatively, you can call (902) 697-3344.

The Market does not save dates without a booking and deposit (if renting the whole building).

How many people does the Market hold? [Back to Top](#)

The Wolfville Farmers' Market can accommodate a maximum of 300 guests throughout the entire building, or 252 in the Community Room. The Whole Building seats 180 with round tables and up to 200 with row seating. The Community Room seats 100. For dances and events with low requirements for seating, the space can accommodate more people with the addition of porta-potties. For example to increase your guest list to 350, 4 porta-potties would be required.

Can I bring my own food or caterer, and is there a cost for this? [Back to Top](#)

Although you are welcome to bring your own food or your own caterer, you will be required to hire someone from the Annapolis Valley, in order for the Wolfville Farmers' Market to meet its leasehold agreement with Acadia University. We recommend a number of caterers later in this guide, all of whom work with us to include Market Vendor ingredients in their menus.

What do I need to know about serving alcohol at my event? [Back to Top](#)

If you wish to serve alcohol at your event, you will require a Special Occasion Liquor Licence from the Alcohol and Gaming Division of Service Nova Scotia. Please visit <https://novascotia.ca/sns/paal/agd/paal205.asp> to complete your application. The cost of this permit ranges from \$12.45 to \$62.30 and the stated waiting period is 10 days.

If you are holding an event in the Whole Building or an event where alcohol is being served, you will be required to purchase Commercial General Liability insurance (2 million) including Host Liquor Liability insurance. This insurance can generally be acquired quickly. Please contact PAL insurance, your own insurance agent or ours, Andrew White at the Cooperators Insurance (white@cooperators.ca) or 902-681-2187 for information.

You are permitted to bring in alcohol purchased outside of the market vendors suggested below.



Can I bring in other outside services that do not involve food or alcohol (i.e. musicians, entertainers, vendors, etc.)? If so, what is your policy about this? [Back to Top](#)

Yes, you are welcome to bring in other outside services to enhance your event, but you are asked to list all of these services and ensure we have contacts for each. Although you are welcome to bring your own food or your own caterer, you will be required to hire someone from the Annapolis Valley, in order for the Wolfville Farmers' Market to meet its leasehold agreement with Acadia University.

Can the Wolfville Farmers' Market provide a bartender and supplies? [Back to Top](#)

As part of a **Wedding Full Building Rental**, you will receive a 1 hour consultation with our Rental Services Coordinator, Jayn. During this meeting, you may talk to Jayn about Site Assistants who may help you with bartending and serving, among other things. Site Assistants will be hired privately by you with the help of Jayn, and not through the Market itself.

Additionally, there are market caterers and beverage vendors who can provide bartenders and services staff for an extra charge. Please contact them directly to receive a full estimate and further information on this service offering. The WFM can provide tables free of charge. We do not provide linens.

Can the Market provide staff to help with setup, teardown, serving, etc?

As part of the **Wedding Full Building Rental**, you will receive a 1 hour consultation with our Rental Services Coordinator, Jayn. During this meeting, you may talk to Jayn about Site Assistants who may help you with setup and tear down, among other things. Site Assistants will be hired privately by you with the help of Jayn, and not through the Market itself.

Can the Market provide an event manager? If so, who will it be? [Back to Top](#)

Although we don't offer event management, as part of your Whole Building contract our Rental Services Coordinator, Jayn is available for a 1 hour consultation after you sign the contract. Jayn offers some services privately as part of their own consulting business that may prove quite helpful to you.



What does the Rental Services Coordinator do? [Back to Top](#)

As part of a **Wedding Full Building Rental** 1-hour consultation with our Rental Services Coordinator to share with you all the services that are included or are supplemental, as well as an introduction to local products and services that you may wish to access for your event.

Before your event another 1-hour meeting to look at the space and go over any details that will help make your event go smoothly at the Market.

There are a number of services that the Rental Services Coordinator can arrange for you for an additional fee including:

- **Site Assistants:** Site Assistants are people that the Market has worked with in the past and able to provide help with things like: -Set Up/Tear Down, Decoration Assistance, Food Service, Bar Service, Dishwashing, Garbage Sorting. You will be required to pay the Site Assistants directly. But the great part is that our Rentals Services Coordinator will be able to source them and manage them for you during your event (at no additional cost). We require that our Site Assistants be paid a minimum of \$15/hour; though an appropriate range would be \$15-\$20 an hour.
- **Garbage Removal:** It is your responsibility to remove all garbage at the end of your event. If however, you would like it taken care of on your behalf, for an additional fee, our Rental Services Coordinator can arrange service based on your needs. (Services offered includes \$50 for basic removal of recyclables and landfill garbage; \$100 for recyclables, landfill, compost, and empties).
- **Further Consultation:** Our Rentals Services Coordinator has their own consulting business, and is able to offer additional consultation and service according to their own rates which can be shared with you separately. They offer consultation on sourcing local suppliers (farmers, fishers, caterers, florists, DJ's, etc.) and offering further sustainable choices for your event.

Do you have a public address (PA) system? [Back to Top](#)

Yes, we have a public address (PA) system, which is audible in the Community Room only. It includes:

- MG124CX twelve channel 4 bus mixer going to a 50W monitor wedge; main outputs wired to 18 speakers throughout the building (70C system)
- one Dynamic Microphone with XLR chord and boom-stand
- stereo audio which allows any music player with a 3.5mm jack (standard headphone size) to be played on the system



- Please note that if you plan to have a live band, they will need to provide their own sounds system.

Are we responsible for cleaning up and putting away tables and chairs? If so, when do we have to complete this by? [Back to Top](#)

Yes, all rental clients are responsible for clean up after the event. Our Rental Services Coordinator will be there to help with cleanup (as well as Site Assistants if hired beforehand), but it is important that someone(s) from the event are there as well to help out.

For Friday events you will need to have the space completely cleared by 2:00am Saturday morning in time for the market to be set up.

For Saturday events (because the Market continues until 1:00pm), renters can arrive as early as 2:00pm to begin set-up, however the building won't be entirely cleared and ready for you until 3pm. You will need to clear the Community Room the evening of your rental, as we have a Sunday morning recurring rental.

How many parking spaces do you have, and is there a parking cost? [Back to Top](#)

Yes, there is public parking available at all times. However, during the day these spots are usually taken by other local businesses. The easiest time to park is during evenings (5:00pm-7:00am) and weekends. The public parking conveniently located on the west side of our building. At all hours, there is public parking in the lot across Elm Street in front of the Wolfville Public Library. Please speak with our Market representative to discuss your parking needs so that we may offer advice.

What activities are not allowed at the Market? [Back to Top](#)

In addition to any otherwise illegal activity, the Wolfville Farmers' Market prohibits the use of open flame candles for safety purposes. We also prohibit sports or sport-like activity in the building.

What options do I have for floor layout (i.e. tables, chairs, DJ, etc.)? [Back to Top](#)



Whatever works best for you. We are happy to work with you to enable a layout that will make your event as comfortable and memorable as possible. Visit our website for a map of the floor layout.

The Market operates in the Town of Wolfville. Are there any Town by-laws I should be aware of? [Back to Top](#)

To date, this has not been a concern for any of our guests. However, you may wish to review the bylaws which can be found [here](#).

Are animals or pets allowed in the Wolfville Farmers' Market? [Back to Top](#)

At this time, the Wolfville Farmers' Market prohibits all animals except for those required to accommodate guests (i.e. service animals).

I've heard about your Market Suppers. What are they? [Back to Top](#)

A Market Supper is ideal for conferences, trade shows and special events, where at least 5 different food vendors offer your guests a diverse menu. Guests pick up their tickets at the information booth (on site) and then proceed to pick up their plate, tray, water, cutlery, salad, and bread at the salad bar. From there, guests use their tickets to purchase food from various vendors that are on site. They enjoy a wonderful variety of food, the fun element of using tickets, the community setting, the live music, and the overall vibe.

Here are some things you'll need to know if you're interested in hosting a market supper:

- The minimum number of guests for a market supper is 200
- The maximum number of guests for a market supper is 450 (shifts of 75 every half hour for three hours)
- We require 2 months' advance notice, to ensure the availability of vendors
- The cost for 200 guests is \$18 + HST per person, which includes \$12 worth of tickets to be spent with any food vendor, plus a serving of fresh made bread and local salad. For groups of 250 or more, the cost is reduced to \$16 + HST per person
- 75% of payment (based on fixed numbers) is due in advance of the market supper. The remaining 25% is to be paid within 14 days after the supper
- The price/person includes the rental of the building for the duration of the supper and all staffing of the Market Supper.



- Live music can be booked for \$150 + HST
- Generally, the best days for market suppers are Monday, Tuesday, Thursday, or Friday (Wednesdays are also a possibility during the Winter months)

Who can I contact for information regarding accommodation for guests from out of town? [Back to Top](#)

Our Visitor Information Centre is open from May 1st until October every year (1-877-999-7117 or tourism@wolfville.ca). You can also see an accommodations listing at: wolfville.ca.

If we would like to have our ceremony and/or photos elsewhere in Wolfville and our reception at the Wolfville Farmers' Market, where else can we go to explore other options (indoor and outdoors)? [Back to Top](#)

Ideas for Outdoor Ceremonies and/or photos in Wolfville include:

Town parks - contact the Town of Wolfville

Tangled Gardens

Many of the local wineries offer outdoor weddings and range in price

Acadia university Church

Are there restrictions on who can cater at our event at the Market?

As the Wolfville Farmers' Market is leased from Acadia University, there are special contractual agreements in place to allow our renters to cater with any Annapolis Valley caterers in support of local businesses, or with Chartwell's, but not with caterers beyond the Annapolis Valley.



Facility & Amenities Overview

The Wolfville Farmers' Market is an ideal and accessible space for special events, social gatherings, meetings, conventions, cooking classes, trade shows, dances, weddings, work parties, community engagement sessions, and more. It was born as an apple warehouse with our agricultural heritage in its bones and timbers and can be dressed for rustic elegance or hoe-down community spirit.

The Community Room

Capacity is 252: (Dimensions 80 feet x 35 feet) is an ideal space for social gatherings, meetings, work parties, coffeehouses and more.



The Wolfville Farmers' Market Community Room

The Good Food Hub Kitchen (Dimensions 12 x 10 feet with many movable/adjustable counters and pieces): a certified kitchen ideal for commercial production, catering, cooking classes, food education workshops, and community group drop-ins and gatherings.





The Wolfville Farmers' Market Good Food Hub Kitchen

The Whole Building

(Capacity is 300: Dimensions 120 feet x 35 feet) is ideal for larger special events like weddings, rustic chic gala dinners, concerts, dances and more. When renting the whole building there is the large turn of the century apple warehouse room with turn of the century ceilings, floors and beams, as well as the Community Room equipped with the Good Food Hub Kitchen.



The Wolfville Farmers' Market is a perfect venue for small, medium, and large-scale events and celebrations.



Multiple layouts and décor options are available to all renters.

Wolfville Farmers' Market Floor Schematics

Illustration A: The Whole Market

The following schematic shows a measurement-based overview of the entire Wolfville Farmers' Market venue. The Market measures 200 feet x 35 feet but is segmented into two parts.



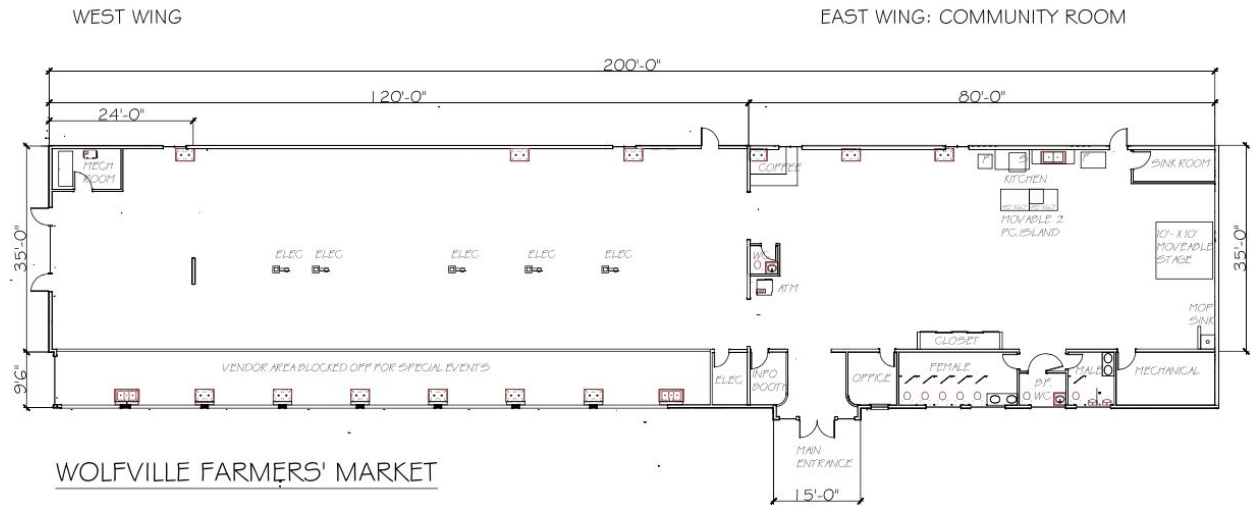
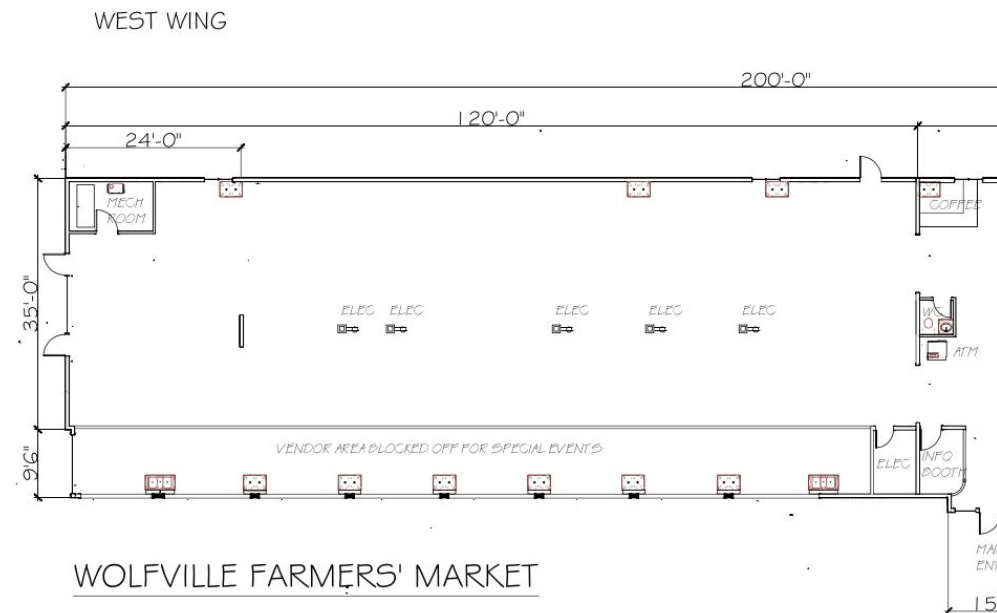
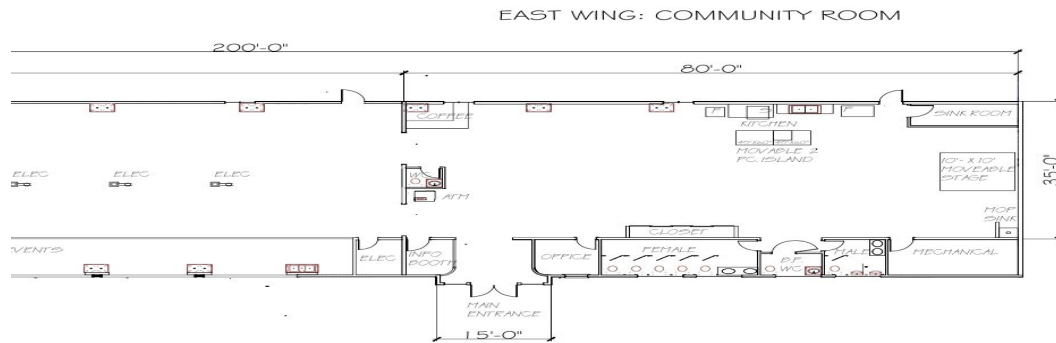


Illustration B: The Wooden Room

The Wooden Room or 'West Wing' measures 120 feet x 35 feet (4,200 square feet) and is the larger of the building's two wings. It is where Market vendors set up during our Saturday and Wednesday markets.



The Community Room or 'East Wing' measures 80 feet x 35 feet (2,800 square feet) and is the smaller of the building's two wings. It houses the Good Food Hub Kitchen, restrooms, information booth, and stage.



Market Supper Catering

A Market Supper is ideal for conferences, trade shows or special events, where at least 5 different food vendors offer your guests a diverse menu (could include: German, Syrian, Indian, Traditional Nova Scotian, Korean and more). Guests pick up their tickets at the information booth (on site) and then proceed to pick up their plate, tray, water, cutlery, salad, and bread at the salad bar. From there, guests use their tickets to purchase food from all vendors that are on site. They enjoy a wonderful variety of food, the fun element of using tickets, the community setting, the live music, and the overall vibe.

Here are some things you'll need to know if you're interested in hosting a market supper:

- The minimum number of guests for a market supper is 200
- The maximum number of guests for a market supper is 450 (shifts of 75 every half hour for three hours)
- We require 2 months' advance notice, to ensure the availability of our vendors
- The cost for 200 guests is \$18 + HST per person, which includes \$12 worth of tickets to be spent with any food vendor, plus a serving of fresh made bread and local salad. For groups of 250 or more, the cost is reduced to \$16 + HST per person
- 75% of payment (based on fixed numbers) is due in advance of the market supper. The remaining 25% is to be paid within 14 days after the supper
- The price/person includes the rental of the building for the duration of the supper and all staffing of the Market Supper.
- Live music can be booked for \$150 + HST
- Generally, the best days for market suppers are Monday, Tuesday, Thursday, or Friday



Catering Providers

Please see the below list of available market caterers. Menu samples and further information can be found at the back of the Catering, and Vendor Handbook.

Company Name: Slow Dough Pastries



Business overview: Slow Dough is an artisanal scratch bakery, using wholesome ingredients to create fine pastries, breads, savoury lunches and frozen entrees to go.

We're known for our wonderful, traditional slow-rise breads featuring locally grown grains as well as an eclectic menu of grilled sandwiches, pizza, soups and salads. Most of these options can be found daily at the Slow Dough Café at 461 Main St. in Wolfville.

Offering to WFM Renters: We offer catering services and ask that you contact us directly for more information on tailored menu options and pricing.

Payment forms: Cash, credit, e-transfer

Price List: Please contact us directly to learn more about our service offerings, and find out more about our unique and local product offering.

Contact Information: Slow Dough Pastries

Email: Elizabeth@slowdough.ca

Phone Number: 902-698-1856

Website: www.slowdough.ca



Company Name: Yesteryear Baking



Business overview: Inspired by timeless recipe collections, wholesome local ingredients and seasonality, Yesteryear Baking is a business looking to bring a taste of old fashioned baking to the modern table.

Offering to WFM Renters: We can offer catering for functions of up to 100 people, and have four different set catering options. Other special orders can be prepared for pick-up at the Wolfville Farmer's Market during market hours. We are happy to partner with other local vendors to meet the catering needs for your upcoming function. Please see *Appendix A* for our catering options and pricing. We ask that you contact us direct for more information and to confirm estimates and pricing.

Payment forms: Cash, E-transfer or business and personal cheque

Price List: For full price list, orders and product information contact us direct.

Contact Information: Christine Fancy

Email: chrisjfancy@gmail.com

Phone Number: 902 300-7114

Facebook: [@yybaking](https://www.facebook.com/yesteryearbaking)

Company Name: Big Monkey Kettle Corn



Business overview: Big Monkey Kettle Corn is a local kettle corn manufacturer that still makes each batch by hand. We have been making our own recipe of kettle corn for over six years now, the longest of any kettle corn company in Nova Scotia. Customers of Big Monkey Kettle Corn have 9 different delicious and addictive flavours to choose from. We sell our kettle corn through various channel, i.e. farmers markets, events & weddings.



Offering to WFM Renters: We are willing to work with customers to meet your individual needs and can offer a variety of purchasing sizes as well as tailored kettle corn services. We are a mobile based company that can cater to your individual needs, whether it be a size of several hundred, or having our kettle brought in to pop onsite. Let Big Monkey Kettle Corn be the delicious snack food you serve at your next function or event, and give your participants a fun delectable take home gift.

We would be happy to work with other vendors to meet the full needs of your function.

Payment forms: Cash, e-transfer

Price List: Please contact us directly to learn more about our service offerings, and find out more about our unique and local product offering.

Contact Information: Ken Hollingum

Email: bmkc@icloud.com

Phone Number: 902-209-0494

twitter: @bigmonkeykc

Company Name: Deb's Gluten Free

Business overview: I make delicious gluten free baked goods and specialty cakes. My products can cater to dairy free, egg free and vegan. I love to make custom cakes as well as wedding cakes as well a variety of smaller bite cakes and dessert goodies. I do not use soy or corn in my baking and will cater to food sensitivities.

Offering to WFM Renters: I would be happy to partner with other local catering vendors to meet the needs of your function. I can cater up to 200people, and look forward to learning more about your special occasion. My cakes are delicious for everyone.

Payment forms: Cash, e-transfer and personal or business cheque

Price List: Please contact us directly to learn more about our service offerings, and find out more about our unique and local product offering.

Contact Information: Debra McDonald

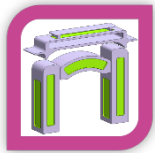
Email: Avaqueen@hotmail.com

Phone Number: 902-717-0726

twitter: @deb'sglutenfree



Company Name: Gourmandises Avenue Chocolaterie and Patisserie



Gourmandises Avenue
CHOCOLATERIE

Business overview and offerings: We have over 30 years of experience in creating wonderfully delicious and decadent high quality artisan chocolates, truffles, and macarons. We are known for our beautiful and tailored wedding cake designs. Our handmade French pastries style, chocolates and desserts are perfect for small, medium and large style caterings. We use only the finest and highest quality local and internationally sourced ingredients. Please contact us for more details, and see our website for a full list of products.

Offering to WFM Renters: We can provide buffet tables of desserts or single plated dessert options for your function and are capable of dessert catering for up to 300 people. Our individual truffles and elegant selection of macarons are the perfect party favor, and memorable guest offering for weddings.

Payment forms: All forms of payment

Price List: For full price list, orders and menu information contact us direct.

Contact Information: Jean-Pierre Gallois

Email: gourmandisesavenue@gmail.com

Phone Number: 902 463 5695

Website: <https://gourmandisesavenue.com/>

Company Name: Le Caveau



Business overview: Le Caveau is available to assist you in all your catering needs. Whether it is an elegant dinner or a casual gathering with friends.



Offering to WFM Renters: At Le Caveau our goal is to make your event memorable and stress-free. Work directly with Beatrice Stutz as well as our Chef Jason Lynch to put together the perfect event for you and your party to enjoy! You will receive the same award winning service, food and wine that Le Caveau and Grand Pre Winery are known for.

Payment forms: All forms of payment

Price List: For full price list, orders and menu information contact us direct.

Contact Information: Jason Lynch

Email: lecaveau@grandprewines.ns.ca

Phone Number: 902 542 7177

Website: <http://grandprewines.ns.ca/restaurant/catering-service/>

twitter: @grandprewines

Instagram: <https://www.instagram.com/grandprewines/>

Company Name: Taj Mahal Catering

Business overview: Locally Grown, Home-made Delicious Indian food. We provide many different options and spices to satisfy individual needs and taste buds.

Offering to WFM Renters: We can provide catering for up to 100 people and would be willing to partner with other local vendors and caterers to meet your menu needs.

Menu Offerings Include:

Vegetarian Pakora

Gluten Free Vegetarian Samosa

Wheat Free Samosa

Chick Pea Curry

Vegetarian Parantha

Vegetarian Thali

Lamb Samosa

Rice

Selection of Curries

Payment forms: Cash or E-transfer

Price List: For full price list, orders and product information contact us direct.

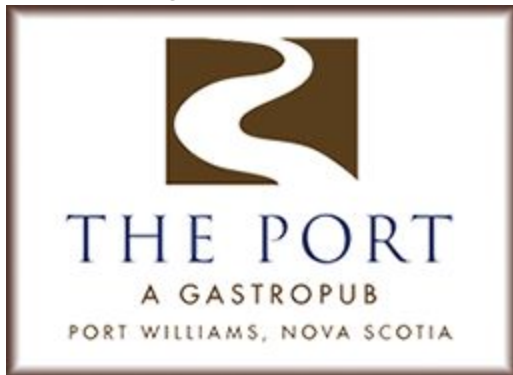
Contact Information: Vijah Mahajan

Email: vijay9summer@gmail.com

Phone Number: 902 542 1500



Company Name: The Port Pub



Business overview: The Port Pub, built by friends and owned by community shareholders, welcomes you. Enjoy good cheer and wonderful locally-produced food and drink, in an idyllic location in Port Williams, Nova Scotia.

The Port Pub and Bistro, situated on the banks of the Cornwallis River, is one of the first gastropubs in Nova Scotia. The Pub was purposefully designed and built as a gastropub by local tradesmen and showcases a unique architectural design. You can enjoy beautiful Annapolis Valley views from both within the pub or outside on our waterside deck.

Your food is prepared in our kitchen from local produce within season. We feature our own micro-brewed beers produced on site and an adventurous drink selection.

Offering to WFM Renters: Off site The Port can provide catering service for private functions & in home groups of any size along with larger public locations. Any off-site location may require a facility inspection by our chef to determine which menu elements would work best for your location. The Port is primarily the food service only for off site events and other aspects of your event such as decorating & set up may be available depending on the nature of your event. For both on & off site events a minimum of one week is required to plan and organize your services although two weeks is preferable. Final guest count & menu confirmations including dietary restrictions are required no less than 48 hours prior to your event, or as set out in your consultation / booking agreement. Payment for your event is required 24 hours prior to your event except for some on site caterings & cash bar services. Cancellation or rebooking of services is required as soon as possible no later than 48 hours prior to your event or a late cancellation fee may apply.

Menu Offerings Include: A consultation with our Chef will show that many things are possible from breakfast, luncheons to extravagant in home tasting menus with foie gras & caviar. [Click here](#) to view our current catering menu.



Payment forms: All forms of payment

Price List: Please contact us directly to learn more about our service offerings, and find out more about our unique and local product offering.

Contact Information: Chef Robert MacAskill

Email: info@theportpub.com

Phone Number: 902-542-5555

Website: <https://www.theportpub.com/>

Facebook: [The Port Pub](#)

Beverage Providers

Company Name: Barrelling Tide Distillery



Business overview and offerings: We are a grain to glass distillery and have partnered with over 12 local valley farmers and producers. We produce and sell on site in Port Williams – Vodka, Gin, Rum, locally sourced Fruit Liqueurs, and a Coffee Liqueur, partnering with Just Us! Coffee Roasters. Our products are commodity based, so please get in touch for availability.

Offering to WFM Renters: We would love to collaborate and are willing to work with you on fun local offerings as party favours, specialty bar drinks or otherwise to help make your function memorable. To find out more about our tailored offerings please contact us directly.

Payment forms: VISA, MasterCard, Cheque & Cash

Price List: For full price list, tasting notes and product information on our website

Contact Information: Colleen Murphy

Email: barrellingtidedistillery@gmail.com

Phone Number: 902-542-1627

Website: <http://www.barrellingtidedistillery.com/>

twitter: @barrellingtide

Instagram: #barrellingtidedistillery



Facebook:

Company Name: Benjamin Bridge Winery



Business overview: In little more than a decade, Benjamin Bridge has distinguished itself by its dedication to time proven techniques, expert guidance, and most importantly its acclaimed, distinctive wines.

The Benjamin Bridge vineyards are located in the heart of the Gaspereau Valley on the Bay of Fundy, where the cool climate bears an uncanny affinity with the Champagne region of France. Our experienced winemakers work in collaboration with international experts to produce world-class Méthode Classique sparkling wines and limited edition luxury wines.

Our collection of hand crafted fine wines, including perennial sell-out Nova 7, together with our sparkling wine program, have helped raise the profile of Nova Scotia terroir and its winemaking in Canada and internationally.

Offering to WFM Renters: Wedding clients who are interested in having Benjamin Bridge offerings as their wine beverage of choice will be invited to join our barrel tasting prior to their special day. Depending on client needs, there is the opportunity to have staff pour/offer tidbits of education for wedding guests on their special day. Please inquire about this option.

All the products we will be tasting will be available for purchase.

"A barrel tasting is held at 12pm, 1pm, 2pm & 3pm, 7 days a week, in peak season. This is a brief yet detailed 30-minute introduction to the winery including a tasting of 3 wines and is available to individuals and small groups. It is not private and drop ins are welcome, when available."

Payment forms: All types

Price List: For full price list, tastings and product information check out our website or contact us direct.

Contact Information: Alexandra MacMillan

Email: wines@benjaminbridge.com or appointments@benjaminbridge.com



Phone Number: 902 542-1560

Website: www.benjaminbridge.com

twitter: @Benjamin_Bridge

Instagram: <https://www.instagram.com/benjaminbridge/>

Company Name: Grand Pre Wines



Business Overview: As the oldest estate, family owned winery, we take great pride in making the finest Nova Scotian wines produced with grapes that are 100% grown in the Annapolis Valley. The results are apparent in our array of award-winning vintages, which wine lovers across Canada and around the world appreciate.

Offering to WFM Renters: We offer an array of wines that will perfectly fit any events needs. Starting with Sparkling wines all the way to our popular Pomme D'Or Ice Cider or Cream Liqueur. You will receive the same award winning service, food and wine that Grand Pre Winery and Le Caveau Restaurant are known for.

Payment Forms: All forms of payment

Price List: For a full price list please contact us directly

Contact Information: Cacilia Stutz

Email: wineshop@grandprewines.ns.ca

Phone Number: 902 542 1753

Website: www.grandprewines.com

Facebook: Facebook.com/grandprewines

Instagram: @Grandprewines

Company Name: Suprima Farms



Business overview: Suprima was founded 25 years ago with the still current mission to provide you with food products grown locally, in an ecologically sustainable manner, without the use of synthetic pesticides, fertilizers and preservatives, processed as naturally as possible to optimize safety, nutritional value and flavour. Our apple juice can be described in four words fresh, pure, tasty, local. Unsprayed apples are grown totally naturally some with only human energy.

We have two different flavours of fresh pressed or fresh/frozen sweet apple cider. Our cider is commonly known at the Farmers' Market as either the red cap or the blue cap. The red cap is sweeter and the blue cap has extra acidity in the flavour.

Offering to WFM Renters: We have the capability to provide sweet apple cider for any size group. An added offering is we can provide a service staff for an added hourly cost. We would be happy to work with you on this and ask that you please contact us directly to find out more about this option as well as our pricing.

Payment forms: All types

Price List: For full price list, tastings and product information contact us direct.

Contact Information: Richard Hennigar

Email: Richard.hennigar@gmail.com

Phone Number: 902 582-3044

Website: <https://www.wolfvillefarmersmarket.ca/wfm2go/>

Company Name: Ironworks Distillery



Business overview: Ironworks Distillery opened its doors in June of 2010. We are a micro-distillery located in the old port of Lunenburg on Nova Scotia's historic South



Shore. Our name evolved from the 1893 heritage building we call home: a marine blacksmith's shop that, for many decades produced ironworks for the shipbuilding trade. Today we craft our spirits with the same love of traditional methods and attention to detail.

Our popular Bluenose Rum is made from Crosby's Fancy Molasses. The Vodka is distilled from Annapolis Valley apples and the Gin distillation includes three locally sourced botanicals. We offer over 15 products in our line up but these three are our top sellers, and are also available at most NSLC outlets.

Offering to WFM Renters: If you are looking for a unique local party favour ask us about our mini spirit and/or liqueur trio gift boxes which contain three 50 ml bottles. They are very popular as wedding favours for guests.

Payment forms: All types

Price List: For full price list, tastings and product information check out our website or contact us directly.

Contact Information: Cindy Sangster

Email: crafted@ironworksdistillery.com

Phone Number: 902-640-2424

Website: www.ironworksdistillery.com

twitter: @ironworks_NS

Instagram: <https://www.instagram.com/ironworksdistillery/>

Facebook: www.facebook.com/IWDLunenburg

Company Name: Lightfoot & Wolfville



Business overview and offerings: Our focus on classic vinifera includes *CHARDONNAY*, *PINOT NOIR*, *RIESLING*, and other German-styled whites specifically selected for our microclimates.

We're maximizing the expression of our wines by practicing biodynamic viticulture in some of the *ANNAPOLIS VALLEY'S* most privileged vineyard sites. Our intention from the beginning has been an unwavering dedication to quality throughout the wine's journey.



Offering to WFM Renters: As well as our wines, we also retail beautifully hand crafted scented candles, made from reused Lightfoot and Wolfville wine bottles. These are the perfect thank you gift, and local offering for your next function.

Payment forms: All types

Price List: For full price list, tastings and product information check out our website or contact us direct.

Contact Information: Jocelyn Lightfoot

Email: info@lightfootandwolfvillewines.com

Phone Number:

Website: <http://lightfootandwolfvillewines.com/>

twitter: @lwwines

Instagram: <https://www.instagram.com/lwwines/?hl=en>

Company Name: Planters Ridge Winery



Business overview and offerings: Planters Ridge is housed in recently renovated 150-year-old timber frame barn that combines historical features with some modern flourishes. This artisanal winery has invested in state of the art equipment, producing highly acclaimed wines worthy of the Planters Ridge label. With a focus on blends, Planters Ridge has developed a reputation for crafting aromatic whites and well-balanced, silky smooth reds – and this is just the beginning. They welcome connoisseurs and new wine drinkers alike to experience the beauty of the Annapolis Valley from their stunning vantage point in Port Williams. Offering wine tasting, wine by the glass, light fare and tours by appointment.

Offering to WFM Renters: Planter Ridge is known for hosting events and catered tasting as well as provides venue rental, and catering. They are also known for unique local products, Rummed Cider, sparkling and still mead which can be specially ordered and delivered for offsite events.

Payment forms: All types

Price List: For full price list, tastings and product information please contact the winery.



Contact Information: Taylor deVries

Email: info@plantersridge.ca

Phone Number: 902-542-2711

Website: www.plantersridge.ca

twitter: @plantersridge

Instagram: Instagram - https://www.instagram.com/planters_ridge/

Company Name: Seven Acres Farm



Business overview: We make a rotating and seasonally-influenced line of hand-crafted, small-batch fermented sauerkrauts, kimchis, and pickles, as well as fermented, non-alcoholic kombucha and water kefir. We also grow a variety of heirloom tomatoes, ranging from cherry size to large beefsteaks, with various colour and flavour profiles (available August and September).

Offering to WFM Renters: Our kombucha and water kefir are a perfect non-alcohol beverage for your weddings, corporate or private functions.

Payment forms: Cash, e-transfer, personal or business cheque

Price List: Please contact us directly to learn more about our service offerings, and find out more about our unique and local product offering.

Contact Information: Jocelyn Durston

Email: farmteam@sevenacresfarm.ca

Phone Number: 902-993-0083

Website:

twitter: @farmforlife

Instagram:

Company Name: TAN Coffee





Business overview: We specialize in freshly roasted single origin organic fair trade coffee. We believe that Fresh is Best and will custom roast for your special occasion.

Offering to WFM Renters: We provide coffee and tea service as well as hot chocolate and specialty drinks for catered events.

Payment forms: All types

Price List: For full price list, tastings and product information contact us direct.

Contact Information: tancoffee.com

Email: Jacob@tancoffee.com

Phone Number:

Website: <https://selectnovascotia.ca/business/suprema-farms-ltd>

twitter: @tancoffee

Instagram:

Company Name: Wayfarers' Ale



Business overview: Craft Beer made locally in Port Williams.

Offering to WFM Renters: We can provide taps for WFM functions as well as bar staff, and have six different beers on tap. We have a 10 x 10 tent that can be rented for an extra cost.

Payment forms: All types



Price List: For full price list, tastings and product information on our website

Contact Information: sales@wayfarersale.ca

Email: info@wayfarersale.ca

Phone Number: 902-542-7462

Website: www.wayfarersale.ca

twitter: WayfarersAle

Instagram: wayfarers.ale.society

Retail Services

Company Name: Arquoise Design

ARQUOISE  DESIGN.COM

Business overview: Arquoise Design is a graphic design and letterpress studio offering 19th century printing with a modern twist.

Offering to WFM Renters: From fine stationery - to greetings cards - to ornamental metal art prints, I re-use and create designs using modern and 19th century tools.

Payment forms: Cash, electronic e-transfer, business and personal cheques

Price List: Please contact us directly to learn more about our service offerings, and find out more on how we create unique and specialized products for all our clients.

Contact Information: Tina Arsenault

Email: tina@arquoisedesign.com

Phone Number: 902 691 5551

Website: www.arquoisedesign.com

Instagram: @arquoisedesign

Company Name: Equilibrium Business Services

Business overview: We are experienced planners of workshops, seminars, conferences and training events (NOT weddings).



Offering to WFM Renters: By efficiently taking care of the logistics and registration process for your event we free up your time. Each event is tailored to your specific requirements.

Payment forms: Cash, e-transfer, business or personal cheque

Price List: Please contact us directly to learn more about our service offerings, and find out more about our unique and local product offering.

Contact Information: Helen Woodward

Email: helen@equilibriumbusinessservices.ca

Phone Number: 902-791-0820

Website: www.equilibriumbusinessservices.ca

Company Name: Sister Lotus Body Care



Business overview: We are an artisanal, herbal body care producer made with local & exotic plant material. All items are coloured & scented with botanical ingredients only. We also specialize in smudging products such as sage, copal and sweetgrass.

Offering to WFM Renters: Our Herbal body care, artisanal soap and teas are the perfect thank you gift or party favor for weddings, corporate or private functions. Business owner, Angie Oriana Jenkins, is also able to offer her tasteful & family-friendly belly dancing services to your celebration. Adds a little sparkle to any event!

Payment forms: All forms of payment

Price List: Please contact us directly to learn more about our service offerings, and find out more about our unique and local product offering.

Contact Information: Angie Jenkins

Email: Oriana@sisterlotus.com

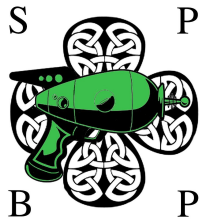
Phone Number: 902-680-8839

Website: www.sisterlotus.com

Instagram: <https://www.facebook.com/SisterLotus/?pnref=lhc>



Company Name: Space Paddy Bog People



Business overview: We are a band that specializes in songs and instrumental Celtic music from Ireland, England and Scotland. We perform on guitar, mandolin, flute and fiddle.

Offering to WFM Renters: Our music is suitable for contra dances, or background for easy listening, pub type atmosphere, receptions etc. Sample by hearing them play at Horton Ridge Malt House, Grand Pre Saturdays 3-5pm.

Payment forms: Cash, e-transfer

Price List: Please contact us directly to learn more about our service offerings, and find out more about our unique and local product offering.

Contact Information: Denise Aspinall

Email: aspinallpottery@eastlink.ca

Phone Number: 902-300-9149

Company Name: Topsy Toad Soaps and Body Products



Business overview: Topsy Toad Soaps and Body Products are formulated using natural ingredients and goat milk from our own herd of Miniature Nubian Goats. Every step of the production process, from milking the goats to label design and packaging takes place at our farm in Tremont. Topsy Toad products are made with sensitive skin in mind

Offering to WFM Renters: We offer a wide variety of products that can be customized for use as wedding or party favors and promotional gifts. We can produce individual



guest-sized versions of many of our products and we will work with you to tailor colours, scents, and packaging to your liking.

Payment forms: All types

Price List: Prices vary depending on size and item but can start as low as \$1 per item.

Contact Information: Sue Earle

Email: sue@tipsytoadsoaps.com

Phone Number: 902-825.9057

Website: tipsytoadsoaps.com

Facebook: [tipsytoadsoaps](https://www.facebook.com/tipsytoadsoaps)

Company Name: Cosmic Tree Essentials



Business overview: Cosmic Tree Essentials offers fresh, natural, holistic cosmetics, artisan crafted with distillates of Annapolis Valley grown fruits, vegetables, flowers and herbs. Our colour cosmetic shades are inspired by the natural beauty of Maritime Canada and created with our own unique blends of cosmetic grade minerals. Our Elemental Coloration Lipsticks are a favourite for their chocolatey flavour; they're made with fair trade dark chocolate from Just Us! and artisan cast in a teardrop tip mold. We're proud to be recognized as a Safe Cosmetics Champion Company by the Campaign for Safe Cosmetics. Everything we offer is cruelty-free and vegan.

Offering to WFM Renters: As a licensed makeup artist, Cosmic Tree Essentials founder, Beth Thompson, offers natural, holistic skin care recommendations and natural makeup applications for weddings and special events.

Payment forms: Cash, credit card, e-transfer

Price List: Beth offers a Pre-Wedding Consultation for the bride-to-be, working together with you to create a look that harmonizes with your natural colouring and plays up the features that make your face beautiful and unique, \$37.50 for 45 minutes, complimentary with a minimum \$50 purchase of Cosmic Tree Essentials cosmetics. Wedding Day Makeup Applications are \$37.50 for the bride and \$30 for each additional member of the wedding party. Special Event Makeup Applications are \$37.50.



Contact Information: Beth Thompson

Email: contact@cosmictree.ca

Phone Number: 902-542-3069

Website: www.cosmictree.ca

Facebook: facebook.com/cosmictreeessentials

Company Name: Two Birds One Stone Farm



Business overview: Two Birds One Stone Farm is a small cut flower farm in Hall's Harbour. Our blooms evolve seasonally, are grown organically, and are the kind you'd find in an established, well-loved garden.

The flowers we provide for weddings and events are perfect for those looking for lush, garden style arrangements that reflect the season and are made only with local flowers. We will customize your arrangements to your desired colour palette, and choose the finest of what's growing the week of your event.

Offering to WFM Renters: We provide floral design services for weddings, and special events.

Payment forms: All forms of payment

Price List: Please contact us directly to learn more about our service offerings, and find out more about our unique and local product offering.

Contact Information: Sarah Macalpine

Email: twobirdsonestonefarm@gmail.com

Phone Number: 902-385-8818

Website: <https://twobirdsonestonefarm.com>

Facebook: <https://www.facebook.com/twobirdsonestonefarm/>





Appendix A: Yesteryear Menu



Seasonal Celebration Cake (\$75)

includes...

- One 9", four-layer sponge cake – serves 12-16 people;
- Seasonal jam or filling;
- Buttercream finish;
- Decorated with fresh flowers or foliage

Afternoon Tea (\$85)

includes...

- 60 pieces total:
 - Cookies: shortbread, meringue, thumbprint
 - Chocolate & malt squares
 - Herb & lemon semolina cake
 - Scones
- 1 jar Tangled Garden jam
- 1 jar Devon cream

Ladies' Luncheon (\$95)

includes...

- One large Molasses & Ginger cake
- One large Banana loaf
- One large Seasonal coffee cake
- One 9" Seasonal pie
- Two 6" Black Pepper & Cheddar bannock

