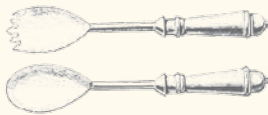




Come and Stay
Down on the Farm.



Stay • Cook • Dine • Celebrate



Celebrate, Gather and Experience the Food and the Farm

Heyday Farm is a family-run 25-acre sustainable and historic farm on Bainbridge Island. Our farm, four-bedroom farmhouse and farm kitchen allow guests to learn about local food and to be nourished on a working farmstead nestled within a picturesque and small island community on the Puget Sound.

STAY · COOK · DINE · CELEBRATE

With the option for overnight stays in our comfortable guest rooms, custom cooking classes, field to table meals and unique farm experiences, we serve as a venue and host for celebrations that center on high quality local food produced ethically right here on the farm.



HEYDAY FARM IS A FAMILY-RUN 25-ACRE SUSTAINABLE AND HISTORIC FARM ON BAINBRIDGE ISLAND.

www.heydayfarm.com · info@heydayfarm.com · 206-201-1770



It's All About the Food

Our in-house chef, Kerrie Sanson, and her team create meals to be savored and remembered. We focus on celebrating and bringing out the essence of what is in season and work to revive shared traditions passed on by good cooks living within the boundaries of their own local produce, one generation to the next.

· OUR TEAM ·

We bring the farm full circle by involving our staff in every aspect of the production of good and ethically raised food. Our animal assistants, garden team and dairy assistant all help serve at events, process foods and work in our Farm Store. They bring an amazing work ethic, knowledge and enthusiasm to every aspect of the farm.

· OUR NAME ·

Our name comes from our commitment to increase our collective nourishment just as farms did back in their heydays.

· FARM STORE AT LYNWOOD CENTER ·

Lynwood Center on Bainbridge Island's south end is a thriving neighborhood center. Our Farm Store is proud to be among an array of restaurants and vendors serving the island and its visitors. Our store includes seasonal specialty items made in our kitchen, like relishes and soups, yogurt and cheeses from our creamery, and all the fresh produce, eggs, chicken, beef and pork that the farm has to offer.

· FARM PRACTICES ·

Our farm practices include heritage breeds, heirloom varieties and pasture and land management that honor the whole ecosystem. We respect the land and its limits and grow food of the highest integrity, taste and quality. Our cutting-edge systems include crop and animal rotation, solar power, biodiesel, water recapture and composting to conserve, reclaim and regenerate resources.

· CLASSES, MEALS & CELEBRATION VENUE ·

Whether a night out with your book club for appetizers or a weekend with your whole family for a reunion or golden anniversary, we can help you plan an unforgettable experience. We offer tailored cooking classes based on the season and your group's interest. Our meals are painstakingly executed with great attention to the food and the experience. We also honor the connections between people and food to create a special experience to help you, your family and friends celebrate life's milestones.



Accommodations

Our farmhouse bedrooms are simple, tasteful and extremely comfortable, designed for restful sleep after a stimulating day. Our four guest rooms can sleep up to 10 people (2 with private baths, 2 with in-room wash basins and shared hallway bath). Each room features a comfortable bed with luxurious bedding, rustic artisan furniture and wireless internet service.

In addition to our guest rooms, overnight guests have access to our shared spaces, including the living room, dining room and outdoor seating areas. Our kitchen is a working part of the farm and is only available to Heyday staff.

- **Guest Room 1:** Double Bed and Twin Bunk Bed (sleeps 4)—in-room washbasin and shared hallway bath with large shower
- **Guest Room 2:** King Bed (or 2 twin beds)—in-room washbasin and shared hallway bath with large shower
- **Guest Room 3:** Queen Bed—private bath with large shower
- **Guest Room 4:** King Bed (or 2 twin beds): balcony—private bath with large shower.

· FARM STAYS ·

When you stay at the farm, you have the option to sign up for a unique farm experience. The options vary with the season and might include the opportunity to observe milking time, open the chicken houses at dawn, collect eggs from the chickens, feed the pigs, harvest food, learn about and sample the seasonal crops in the kitchen garden or follow a self-guided walking tour. We'll customize your stay based on your interests and the seasonal options.

· AROUND BAINBRIDGE ISLAND ·

The Island has many outdoor, art and cultural organizations. From kayaking, hiking, and cycling to theater and music, there is plenty to discover and enjoy. The local town of Winslow offers an array of boutiques, art galleries, museums and award-winning restaurants. The countryside is host to local wineries, art studios and public gardens—all within 10 miles.



Go from field to table to a restful night's sleep in our extremely comfortable rooms.

Rates

\$250/room with in-room bathroom, farm breakfast included

\$200/room with shared bathroom, farm breakfast included

Optional add-ons

\$35/person lunch

\$65-\$95/person dinners (family-style to formal)

\$75/person cooking classes

Beer and wine

Optional gratuity





“This was the best meal dining out I’ve had in a long, long time. (and for that matter, it’s inspiring me to kick my own cooking up a notch.) The seasonings and sauces and condiments really make the meal sing.”



The Nitty-Gritty

· DEPOSITS AND PAYMENT ·

Payment for all charges may be made by credit card, cash or personal check.

Your date may be secured with a credit card on file and payment in full will be processed two weeks prior to your reservation date.

Any additional charges accrued during your stay will be charged to your credit card upon departure.

· CANCELLATION ·

Cancellations received at least 30 days prior to an event are eligible for a full refund, less a \$40 processing fee. Cancellations 2 weeks prior to event are eligible for a 50 percent refund, less a \$40 processing fee. Refunds are not available for cancellations within 2 weeks of the event.

· WHAT TO BRING ·

- Layers of clothing—Pack your weekend casual clothes. Because temperatures can be cool in the Northwest (even in the summertime), it's a good idea to pack many layers of clothing according to the season so you can add/remove layers to suit your comfort level.
- Raincoat
- Comfortable and washable walking shoes or boots
- We have hair dryers on site

Telephone and Internet Service: Wi-Fi is available inside the farmhouse. Cell phones have mixed reception at Heyday Farm.



Trails: Heyday Farm has walking trails throughout our main farming areas, and in adjacent properties. Most of the trails include some inclines and require moderate physical ability. Please use caution and stay in the designated areas to assure you are safe near our livestock and to respect the privacy of our neighbors.

Pets: Out of respect and concern for the animals that make Heyday Farm their natural home, we do not allow pets on the property.

Smoking: Heyday Farm is a non-smoking facility. There is no smoking anywhere on the premises.

Farm Health and Wellness: If you or any member of your party has traveled to another country or spent time on another farm in the past year or you have any farm animals at your home, please let us know.

Human Health and Wellness: Please understand that if you or any member of your party is very young or very old or has a compromised immune system, farms may pose an increased risk for illness.

Allergies: Please let us know if you have any allergies, food, bees or otherwise. We keep honeybees at both our farm locations!

Alcohol: We are permitted to sell only wine and beer for on-premise consumption and all alcohol must be served by trained Heyday Farm staff and consumed in designated area only. Alcohol consumption outside of a designated area is in violation of our liquor license.

Kitchen: Our kitchen is for use by farm staff only and is not open for personal use.

Decorations: All decorations are subject to approval from Heyday Farm staff and may be delivered no earlier than 3 days prior to your event. All items must be removed from premises at the conclusion of your event.



TRANSPORTATION

Bainbridge Island Taxi 206-842-1021

Taxis & Tours 206-842-7660

Washington State Ferries <http://www.wsdot.wa.gov/ferries/>



· HEYDAY'S FARMHOUSE AND KITCHEN ·
4370 Old Mill Road NE, Bainbridge Island, WA 98110
Our main phone number is 206-201-1770

