

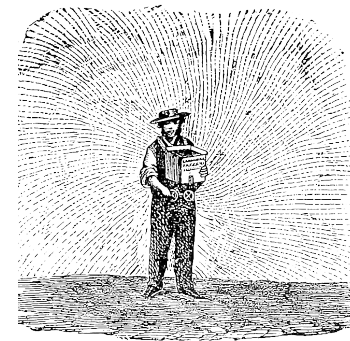
WELCOME

Honoring the seasonal rhythms of nature is where we thrive at Stone Soup Farm. We highlight the abundance each season provides through our regional foods and farm grown flowers to celebrate special occasions in balance with nature. We welcome the opportunity to share our biodiverse farmland through thoughtfully curated experiences that inspire reconnection to our beautiful earth.



THE SETTING

Secluded paths lead to our cultivated woodland of lush grape vines, blackberry brambles, cherry trees, alders, and elders, set against our dramatic mountainside. This botanical sanctuary is consistently changing as we build up the food forest system, rehabilitate habitats, and define resting places for moments of quiet meditation.



PRIVATE DINING

Savor the season with beautiful landscapes and farm fresh fare. Our private dining packages offer delicious food crafted with local ingredients, set amongst beautiful farm spaces that celebrate the abundance of nature. Al fresco dining that keeps to the relaxed and organic nature of our farm.

Seasonal & Simple



ALFRESCO

Site Rate \$500
\$50.00 per person

grazing boards, crudité's and canapé
hydration bar with seasonal drinks

up to 3 hours of private seating

wood tables and benches

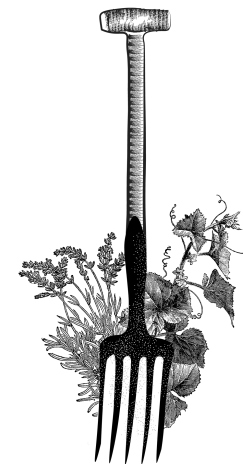
sustainable stoneware & glassware

stainless steel flatware

bud vase floral arrangements with accent lighting
soft music selection, determined by host

Full bar available for a separate charge.

Upgrades available for an additional fee.



FARM SOCIAL

Site Rate \$500
\$75.00 per person

3 course seasonal meal (starter, main, and dessert)

one glass of wine

hydration bar with seasonal drinks

up to 3 hours of private seating

wood tables and benches

sustainable stoneware & glassware

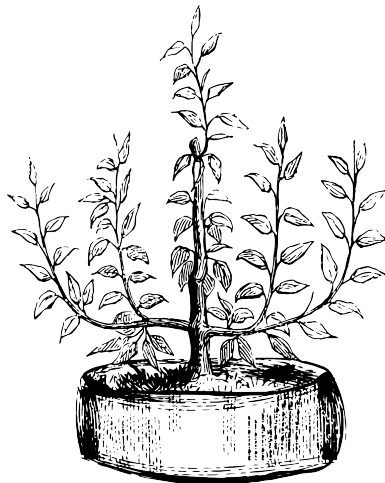
stainless steel flatware

bud vase floral arrangements with accent lighting

garden inspired table setting

soft music selection, determined by host

Full bar available for a separate charge.
Upgrades available for an additional fee.





SUPPER CLUB

Site Rate \$1,000
\$165.00 per person

wild crafted 5 course meal, Chef's Fire Pit Menu
two glasses of wine
hydration bar with seasonal drinks
up to 4 hours of private seating
wood tables and benches
sustainable stoneware & glassware
stainless steel flatware
full seasonal table dressing, bespoke florals,
mood lighting, organic linens
fire pits & earth lounge
soft music selection, determined by host

Full bar available for a separate charge.
Upgrades available for an additional fee.



FLORISTRY

Inspired by each season, our floristry and centerpieces reflect the beauty of our regional landscape. Farm blooms are incorporated with foraged botanicals, creating pastoral arrangements that embrace the unassuming wildness of nature's form. These balance seeking compositions are often arranged in antique bowls and hand crafted pottery.

Installations and extended floristry available for an additional price.



CRAFT BAR

Inspired by al fresco living, Craft Bar brings together freshly harvested farm ingredients with local brews, spirits, and artfully crafted libations.

