

Partner	Type of Organization	Food Tour Value	Availability	Limiting Factors/Deal Breakers	How Much Notice?	Compensation
9 Mile Legacy Brewing	Brewer/Distiller	Tasting room/event space located in Riversdale. Events and tours available at production brewery and tasting room	Open year-round Two event space available for bookings. Tasting room capacity 50 people, production brewery capacity 150 people		Two weeks for tasting room; four weeks for production brewery	Staff and product costs An event fee may be applied if the engagement is a total interruption of operations
Black Fox Farm & Distillery	Brewer/Distiller	Tasting room Grains and botanicals used in distilling all grown on the farm - hyper local, zero waste messages	Open year-round	Variable availability - best to check	Two weeks if possible	Per case basis
Local Kitchen YXE	Consultant	<ul style="list-style-type: none"> Walking tour development experience Cooking classes Brief cooking demonstrations, using local food/ingredients online classes a la cart 	Preferably evenings. Nov - Jan is the busy season. Summer is quite flexible.	We are currently constrained during the daytime - Drift restaurant is very busy during the day. So evenings or off-site popups would be preferred. Late Nov/Dec we don't take on any additional projects - our team is swamped.	At least two weeks	(this can be flexible or by negotiation, but if you have any preferences that people should know before they contact you, please share them). Minimum \$25/hour to cover the cost for a chef, cover cost of any food ingredients, \$20/hour for any host of chef needed. Evenings in our space we rent per use at \$200 so that would need to be covered for anything that would be lengthy (i.e. greater than 60 -90 mins) or in-depth. This could be negotiated based on what the ask for involvement is. Utilization of any pre-recorded content would be easy and more affordable to adapt (virtual cooking demos). Live virtual is an option too and would be more affordable (chef time would remain the same)
Inspired by Nature Culinary Consulting - Chef Jenni Willems	Consultant	<ul style="list-style-type: none"> Developer of Han Wi Moon dinners at Wanuskewin Food tour development experience Wild crafting foods from proper protocol, gathering, preparations/cooking, storytelling 	Highly scheduled; booking tends to happen months in advance	Can't hold dates unless pre-paid. Non-refundable	Four months minimum	\$85/h or \$500 day rate. \$50/h for non-profits. Plus travel and accommodations
Jenn Sharp	Consultant	<ul style="list-style-type: none"> Author of <i>Flat Out Delicious: Your Definitive Guide to Saskatchewan's Food Artisans</i> Producer and host of <i>Flat Out Food</i> television series Well-known food and agriculture advocate and personality 	Flat Out Food episodes may be available as part of a food-related tour experience Public speaking/VIP tours	Production schedule of Flat Out Food requires travel across the province; scheduling needs to work around these travel schedules		\$100-125/h
Honey Constant	Consultant	<ul style="list-style-type: none"> Background in Indigenous Tourism and archaeology Experienced as a tour guide Brings perspective of deep history and continuum of human culture to any topic 	Flexible	As an Indigenous person, not interested in cultural protocol not being followed. Open to conversations about it before this becomes a deal breaker.	Two weeks if possible	Base rate: \$97/h Half day: \$250 Full day: \$500 Training services by negotiation
Farm One Forty	Farmer	<ul style="list-style-type: none"> Holistically managed, grass-fed beef and lamb, and pasture-raised pork Meat and vegetables produced supply Odlia, a restaurant co-owned by farmers, chef and sommelier Offering a farm tour and culinary experience package with Farm One Forty and Odlia 	Private and Public Sleigh Rides between Dec-Feb dates are flexible Private and Public Farm Dinners between June-September, Public dinners are on Sundays, for private dinners the dates are flexible	Meat processing days are not ideal for visitors Lambing/calving is unpredictable Venue fee and minimum food/beverage spend for private farm dinners and private sleigh rides	minimum 2 weeks is ideal	Compensation for staff time and food costs
Sunnyside Creamery & Farmacy Market	Farmer	<ul style="list-style-type: none"> First creamery (selling bulk milk) in the province of Saskatchewan Have tasting capacity and a retail store Dairy farm available for scheduled tours Annual event reinstated for 2022: Perogyfest Retail space sells whey-fed pork, beef, vegetables, perogies, preserves, pies and local dry goods 	Year round, same hours. 10-6 Monday to Friday, 9-5 Saturday. Closed Sundays and Holidays		Two weeks notice preferred; considering being available one day per week for a 1.5 h tour/talk between April and September (TBD)	
Pine View Farms	Farmer	<ul style="list-style-type: none"> Naturally raised chicken, beef, pork and lamb Farmacy store and 'big red barn' Owner-operators speak eloquently about their values and the importance of local food 	Open year round - store hours are limited	As a working farm, tours/visits need to be planned around chicken processing schedule	As much as possible	Have provided tours for \$10/person in the past. Compensation for staff time
The Cure	Food Production Company	<ul style="list-style-type: none"> Locally made charcuterie products using traditional methods Partnered with several restaurants. Tours of production facility, including aging prosciutto joints available 	Open year round	Need to work around production schedule and catering	Two weeks if possible	Negotiable
U of S Greenhouses	Greenhouse	<ul style="list-style-type: none"> Source of plants including cultivars developed by fruit and vegetable programs Connection to breeders of locally harder fruit such as dwarf sour cherries and haskaps, who may be available to speak about their work Ongoing breeding projects to develop prairie-hardy fruit and vegetables 	Could accommodate tours approximately once per month except in deal breaker months	May is planting season September is busy for faculty	One month if possible	May be considered part of mission; depends how much staff time is required.

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Floating Gardens	Greenhouse	<ul style="list-style-type: none"> Converted dairy farm producing year round leafy greens, flowers, and herbs, almost year round cucumbers, tomatoes, eggplant 	Flexible	Food safety certification requires shoe changes for access to greenhouse	As much as possible	Staff and planning time (\$100/h)
Wanuskewin	Non-profit	<ul style="list-style-type: none"> Restaurant and banquet services Han WI Dinners at full moon of June, July, August, September 	<ul style="list-style-type: none"> Summer is available. October/November/December are your busy season; March/April also appear busy. School tours tend to be busy in May and June 	Banquet season - gets very busy	As much as possible depending on the size of the groups	<ul style="list-style-type: none"> Catering cost information available online. Custom events by negotiation
Meewasin	Non-profit	<ul style="list-style-type: none"> Professional interpretation staff and program planners Naughty By Nature is an existing food event at Beaver Creek Conservation Area Interest in developing heritage tours and other land-based dinners that could build culinary tourism capacity Future capacity at native plant greenhouses 	<ul style="list-style-type: none"> Shoulder seasons (May, September/October) are preferable as Meewasin is busy with programming at conservation areas during June and July. 	<ul style="list-style-type: none"> June/July are booked Staff is often allocated to existing funded programs, so it takes some planning (and funding) to direct them to partner events 	Two months	Cost recovery for staff time; also by negotiation
Saskatoon Food & Ingredient Processing Cluster	Non-profit	<ul style="list-style-type: none"> Networking organization focusing on connecting food and ingredient producers to one another and to their supply chain and support organizations. 	<ul style="list-style-type: none"> Access to the Saskatoon Food and Ingredient Processing Cluster membership list can be found on the SaskAgrisource Website. 	N/A	N/A	N/A
U of S Culinary Services	Restaurant	<ul style="list-style-type: none"> On-campus catering and dining Food security and food waste projects - great stories to share from an institutional perspective on issues of sourcing local, serving community. 	<ul style="list-style-type: none"> Variable - flexible but also unexpected projects come up 	<ul style="list-style-type: none"> Unexpected demands on staff time can come up that change availability 	As much as possible	Contact Marquis Events Centre
Odia	Restaurant	<ul style="list-style-type: none"> Farm to Table Restaurant connected to Farm One Forty Focuses on all local ingredients 				
Cohen's/Picaro	Restaurant	<ul style="list-style-type: none"> Part of Taste Restaurant Group Multiple options for rented spaces - Picaro is a smaller restaurant; Cohens is large and has a patio; also a private room for 10-12 available for booking Culinary team also caters for multiple spaces (The Alt Hotel; Crossmount Cidery) Community-minded, making regular community donations and feature menu items 	<ul style="list-style-type: none"> Flexible; slow days and early happy hour time slots preferred 	<ul style="list-style-type: none"> Avoid impacting regular business operations (catering, busy days/times in the restaurants) 	<ul style="list-style-type: none"> One week's notice; larger groups or off-site catering may require more notice 	<ul style="list-style-type: none"> Fair compensation for staff and food costs; avoid lost customers by careful planning
Primal Pasta	Restaurant					
SaskMade Market Place	Retail	<ul style="list-style-type: none"> Have piloted food tours Member-based, promoting Saskatchewan farmers and makers; good source of connections to farmers and producers the store is a tour stop in itself Offer private in-store events where SaskMade culinary consultants talk about products, vendors and farmers. Farm tours of member vendors are available and a tour guide is provided. 	<ul style="list-style-type: none"> By appointment for groups. Otherwise open 7 days a week 		<ul style="list-style-type: none"> For in store events: one month notice For farm tours: 6 weeks notice 	<ul style="list-style-type: none"> For in store tastings, cost ranges from \$0-\$100 depending on the size and requests from the group Farm tour costs are customized.