

Canadian Thanksgiving at Fogo Island Inn

*Three Night Stay
(October 11-14, 2019)
Available Berry Season*



September and October make up Berry Season on Fogo Island, Newfoundland. The bounty of the season will be celebrated over **Canadian Thanksgiving** weekend (Friday, October 11 to Monday, October 14, 2019) with a multi-faceted line-up of adventurous programming on this island off an island in the North Atlantic. The weekend's festivities will include explorations of Fogo Island foodways, from berry-picking through the hills, to a traditional outdoor boil-up, and a Thanksgiving Sunday Supper culled from the bounty of the Island's unique land and seascapes. A veritable outpost celebration is in store.

The Canadian Thanksgiving itinerary at Fogo Island Inn includes all meals, an Island Orientation with a Community Host, and a range of Berry Season activities and excursions. A three-night minimum stay is required. To book a stay, call Reservations direct at **+1 709 658 3444**, toll-free in US & Canada at **+1 855 268 9277**, or email reservations@fogoislandinn.ca

Sample 3-Night Itinerary

DAY 1 - Friday, October 11, 2019

AFTERNOON

Arrive on Fogo Island and allow the Island start to reveal itself on the drive through outport communities as you make your way off to your refuge, Fogo Island Inn. Take time for exploration.

Check into Fogo Island Inn, a traditional yet contemporary masterpiece of modern architecture and design. The Inn was named as Travel & Leisure's Best Resort Hotel in Canada, 2018 for the second consecutive year - among the country's best hotels from coast to coast.

6PM

Welcome Reception in the Lounge.

EVENING

Supper is served in the Dining Room. Enjoy the abundant offerings brought to our shores by the Labrador Current while the waves of the Atlantic crash just beyond your table setting.

LATE EVENING

Head to the Cinema for a special film screening, or retire to your room, sated from a soul-satisfying meal.

DAY 2 - Saturday, October 12, 2019

DAYBREAK

Greet the sun as she rises and find a handmade wooden Daybreak Tray outside your door filled with coffee or tea and fresh pastries. Linger.

MORNING

Breakfast is served in the Dining Room at your leisure.

10AM

Grab a bucket and meet your Community Host in the Lobby for your Island Orientation. Take to the hills picking the bountiful wild berries that are this current season's namesake. Be prepared for fresh perspectives and insights, stories and laughter during your half-day outing being led in your discovery of this "salty Narnia" by the people of the place, whose sense of self comes from deep historical ties to landscape and seascape.

DINNER (LUNCH)

Enjoy a traditional island boil-up: lunch served outdoors over an open fire where one can truly soak in the surroundings while enjoying a local Fogo Island custom and staples which can include salt fish, cod cakes, lassy bread, blackberry cake, jam tart, and strong tea.

AFTERNOON

Join in the festivities of the annual Partridgeberry Harvest Festival at the Iceberg Arena—a focal point of the Island's calendar for artists, artisans, musicians, bakers and makers to share their talents with neighbours and visitors alike.

SUPPER

Return to the Inn and have supper served in the Dining Room, where the provenance of every menu is inspired by the seasonal taste of the outport terroir. Everything coming out of the kitchen is intended to feed more than your hunger.

EVENING

Unwind in our rooftop sauna and hot tubs while gazing at the infinitely starry skies overhead.

DAY 3 - Sunday, October 13, 2019

DAYBREAK

Meet another morning with your Daybreak Tray. Ease into the day gradually.

MORNING

Breakfast at your leisure in the Dining Room.

10AM

Set out with an ocean breeze at your back on a hike along the rocky shoreline to the Great Auk, the bronze sculpture created by artist Todd McGrain as part of his Lost Birds Project, in remembrance of the now-extinct flightless seabirds which inhabited the nearby Funk Islands.

DINNER (LUNCH)

Lunch is served back at the Inn at your leisure.

AFTERNOON

Using the bountiful fruits of the season, learn traditional tart-making techniques or how to bottle jam with a knowledgeable Community Host.

SUPPER

A Canadian Thanksgiving feast prepared by Executive Chef Jonathan Gushue and served inside the glass-walled Dining Room overlooking the tempestuous North Atlantic.

EVENING

Convene outside for a bonfire on the rocks by the Inn's iconic stilt legs.

DAY 4 - Monday, October 14, 2019

DAYBREAK

Relish in your Daybreak Tray from the comfort of your room.

MORNING

Fortify yourself for your journey home with a farewell breakfast in the Dining Room.

DEPARTURE

Depart Fogo Island Inn for the journey homewards.

Contact

For Further Information:

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