

fogo island inn



Newfoundland's **Fogo Island Inn** offers 29 one-of-a-kind rooms and suites featuring views of the Atlantic from floor-to-ceiling windows. The award-winning Inn launched in 2013 and is built on the principles of sustainability and respect for nature and culture. [Fogo Island Inn](#) is an initiative of **Shorefast**, a registered charity with the mandate to help build community wellbeing for Fogo Island while sharing new models of economic development that hold learnings for places worldwide. The Inn is a 100% social business and a community asset: all operating surpluses are reinvested in Shorefast's initiatives to help secure a resilient future for Fogo Island.

Founded by eighth-generation Fogo Islanders Zita, Alan, and Anthony Cobb in 2004, Shorefast's work is comprised of a holistic set of charitable programs and social businesses based on the inherent cultural and natural assets of Fogo Island. Shorefast pioneered the innovative Economic Nutrition Certification Mark: a tool for radical transparency that demonstrates "where the money goes" for its social businesses, both geographically and operationally.

How to Get Here

The closest international airport to Fogo Island Inn is Gander, Newfoundland (YQX). The best routes for a direct flight into Gander are through Toronto (YYZ), Halifax, NS (YHZ) and St. John's, NL (YYT) depending on one's originating airport. From Gander, travel via ground transportation to the Fogo Island Ferry, followed by a short, scenic drive across Fogo Island to the Inn.

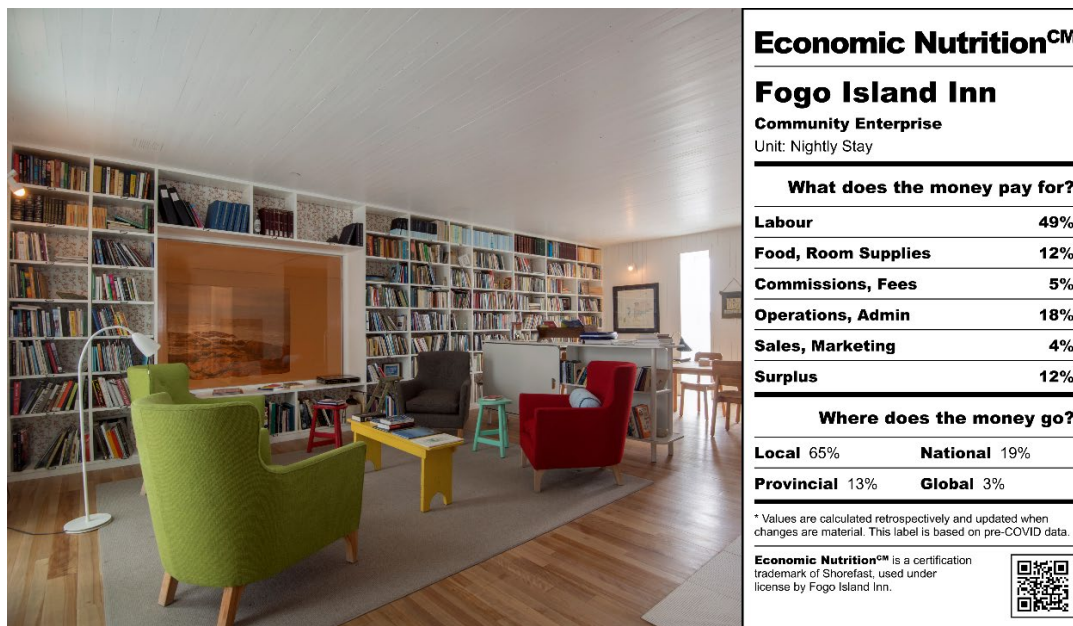
Private air options, including fixed-wing and helicopter services, are available for those who wish to arrive directly to Fogo Island's air strip. In addition, charter helicopter services are available from Gander and from St. John's to Fogo Island's airstrip.

Design

Designed by Newfoundland-born, Norway-based architect Todd Saunders, the Inn's architecture speaks to Fogo Island's vernacular building methods while standing as a stunning example of contemporary, [place-specific architecture](#). A collective of interior designers all having particular specialties were guided by Ilse Crawford, a British interior and furniture designer known for putting human needs and desires at the forefront of all projects. The Inn features stilt-like pillars designed to have a gentle footprint on the landscape, and they are also reminiscent of the 'shores' found on traditional wooden buildings of Newfoundland & Labrador that still persist throughout the province's outports today.

Holistic Sustainability and Environmental Commitment

A sustainable travel experience in its true form includes human, social, economic and environmental factors. Fogo Island Inn offers a holistic immersion into community development and cultural preservation. The Inn's 100% social business model and commitment to community are clearly illustrated via Shorefast's [Economic Nutrition Certification Mark](#), which shows exactly "where the money goes" and how the cost of a stay contributes to the local and global economy. Strict sourcing policies ensure that local suppliers are favoured for food, amenities, and third-party services.



Throughout construction and operation, the Inn has consistently surpassed the requirements of environmental laws with goods and services only accepted from suppliers in jurisdictions that uphold basic environmental and labor standards. The architecture and operational systems have been designed to meet the highest levels of energy efficiency and conservation while maintaining exceptional guest experience standards: the Inn's steel frame is highly insulated, and the windows have the equivalent rating of triple pane glazing. Rainwater from the roof is collected into two cisterns in the basement and subsequently filtered for use in toilets, laundry, and kitchen appliances. The outbuilding adjacent to the main Inn, where offices are located, contains the Inn's wood-fired boilers, as well as solar thermal panels on the roof which supply hot water for the in-floor radiant heating, the laundry and kitchen equipment. The required number and orientation of the solar panels dictated the form of the outbuilding – an example of environmental stewardship guiding design and execution.

Other examples of sustainability practices:

- Member of [Regenerative Travel](#) and [Virtuoso Sustainability](#)
- Dining room serves seafood and fish harvested in the waters around Fogo Island, including Fogo Island Fish handline cod which is Oceanwise recommended
- Fogo Island Inn kitchen follows the "80/20" rule: 80% of ingredients used are fished, farmed, hunted, or harvested locally in Newfoundland. The other 20% (including essentials such as chocolate, spices) are sourced from as close to home as possible and from traditional trading partners
- Guests can opt in to achieve [carbon neutrality](#) for their stay, supporting a Newfoundland-based project, through our partner Carbonzero.
- Cotton cycled out in favour of more sustainable linen for bedding and table linen
- Steel water bottles provided to all guests while at the Inn – no plastic bottles
- Environmentally friendly toiletries produced locally in St. John's, NL

Seven Seasons

Situated off the Northeast coast of Newfoundland, Canada, Fogo Island's still-wild world counts [seven seasons](#): Winter, Pack-Ice, Spring, Trap Berth, Summer, Berry, and Late Fall. Each season offers a distinct natural and/or cultural experience of the place.

Dining and Foodways

At Fogo Island Inn, food is the medium through which nature and culture come together to form an absolute expression of locality. Executive Chef Tim Charles and his culinary team pride themselves on representing Fogo Island's foodways through contemporary cuisine, adding human knowledge to natural offerings to reflect a place-specific identity tangled up in food. The dining menu reflects the region, with a focus on ingredients that are farmed, hunted, fished and foraged locally on the island. New to the Inn's premises in 2019, [The Shed](#) is a multi-purpose venue for small group gatherings, events and activities, and casual dining located just steps from the Inn. Simple in form and lit by kerosene lamps, it is less formal than the Inn but not lacking in beauty and function. Guests can avail of the Inn's regularly scheduled crab suppers in the Shed, complete with live music and stories from community.



Fogo Island Inn Amenities and Shared Guest Spaces

- Wood-clad [rooftop hot tubs](#) and traditional Scandinavian, wood-fired sauna
- [The Shed](#), a communal dining venue with a sunset view for the traditional crab suppers
- Fitness/Yoga centre with ocean view and equipment
- [Cinema](#), a partnership with the National Film Board of Canada
- [Gathering Hall](#), a function space with a Grand Piano; suitable for business meetings, weddings, concerts, and other events
- [Heritage library](#) with a large collection of works specific to the nature, culture, and history of Newfoundland & Labrador
- Tea room, featuring a fireplace and cozy seating
- [Bar & Lounge](#), with live music and place-based cocktails
- [Art gallery](#), in collaboration with Fogo Island Arts, showcasing the works of selected artists who have completed residencies on Fogo Island

Some Highlights of Unique Fogo Island Inn Suites

Fogo Island Sunrise and Sunset Suites

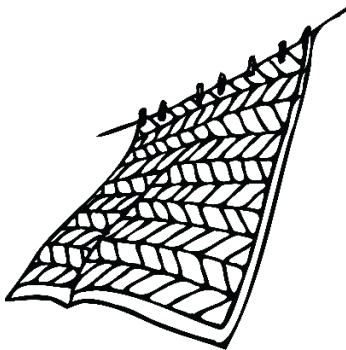
Fogo Island Sunrise and Sunset Suites are two large corner suites with windows on three sides, best suited for two people. The [Sunset Suite](#) is oriented to the west and offers panoramic sunsets from the room's soaker tub. The [Sunrise Suite](#) is cantilevered over the Inn's two-storey stilts and is oriented to the east: a perfect perspective from which to view sunrises and fishing boats in the distance ducking in and out of Joe Batt's Arm harbour. Both have a sitting area, bathtub, walk-in shower, and wood stove.

Fogo Island Family Suites

The [Fogo Island Family Suites](#) are perfect for families of up to four. Each is unique and all have a bathtub, walk-in shower, and wood stove. Some have an extra washroom, and all have a separate sleeping alcove in addition to the main "master" bed area.

Flat Earth Suite, Room 29

A sublime [1100 sq. ft. corner suite](#) oriented to the east with a distinctive two-storey design and floor-to-ceiling windows on three sides that offer commanding views to the north, east, and south. It is suited for up to three people and features a large living area with several pieces of distinctive heritage furniture, lofted sleeping quarters, and a walk-in shower, bathtub, wood stove, and extra washroom.



Address

Fogo Island Inn, 210 Main Road, Joe Batt's Arm, Newfoundland, Canada AOG 2X0

Social Media @fogoislandinn

Reservations

For more information and to book, call Canada & U.S. Reservations: 855-268-9277; International Reservations at 709-658-3444; or email reservations@fogoislandinn.ca. Online visit: www.fogoislandinn.ca or email sales@fogoislandinn.ca

Contacts

Innkeeper	Zita Cobb	
Managing Director	Amanda Decker-Penton	
Chief Marketing Officer	Sorya Gaulin	E: soryagaulin@fogoislandinn.ca C: 416.301.4012
VP, Sales & Marketing	Alexandra Taylor	E: alexandrataylor@fogoislandinn.ca C: 647.223.5115
PR Contact	Alison Hendrick	E: alisonhendrick@fogoislandinn.ca C: 647.767.1988

Shorefast

[Shorefast](#)

Founded by Zita Cobb and her brothers Alan and Anthony, Shorefast is a registered Canadian charity dedicated to unleashing the power of place so local communities can thrive in the global economy. Using business-minded means to help secure economic and cultural resilience for Fogo Island, Newfoundland, Shorefast's notable achievements to date comprise of a holistic set of charitable initiatives, including the world-class artist-in-residence program [Fogo Island Arts](#) (fogoislandarts.ca), and three innovative social businesses whose operating surpluses are returned to Shorefast for reinvestment in further community development work. Specifically, Shorefast is behind the award-winning [Fogo Island Inn](#) (fogoislandinn.ca), [Fogo Island Workshops](#) (fogoislandworkshops.ca), and [Fogo Island Fish](#) (fogoislandfish.ca) which sells premium and sustainable fish and seafood, including hand line caught North Atlantic cod to select distributors and fine restaurants in Canada. Shorefast has pioneered the [Economic Nutrition](#) certification mark for its social businesses, which transparently demonstrates “where the money goes.” Shorefast's model is both unwaveringly specific and infinitely spreadable, holding relevance for communities worldwide.

[Fogo Island Workshops](#)

Fogo Island Workshops is a retailer of locally crafted furniture, textile and furnishings originally designed for the Inn that supports the livelihoods of dozens of makers. Items are priced to net a 15% surplus that is returned to Shorefast to support the charity's ongoing work. Building on the success of its “heritage collection” of Inn-specific furnishings, the Workshops has expanded its line to include a collection of pieces that complement a wide variety of interiors and lifestyles.



[Fogo Island Fish](#)

Fogo Island Fish brings premium hand-lined cod and ethically harvested seafood to fine-dining restaurants and partners across Canada. Like all Shorefast social businesses, there is no private gain—the business is operated for the exclusive benefit of strengthening the cultural heritage, supporting ecological sustainability, and investing in the economic well-being of Fogo Island. Fogo Island Fish works directly with the Fogo Island Co-operative Society Ltd.—a community-owned enterprise—to catch and process our seafood products.



Fogo Island Arts

Fogo Island Arts is a founding initiative of Shorefast and a contemporary arts venue for artists, writers, and thinkers from around the globe. Now regarded as one of the world's most sought-after residency programs, Fogo Island Arts hosts artists for periods ranging from several weeks to several months; they live in restored heritage homes within Fogo Island's communities and work in off-grid studios designed by Todd Saunders. While not a production-based residency, artists are required to make one public presentation or activation within the community.



Zita Cobb

Zita Cobb is an eighth-generation Fogo Islander, Founder and CEO of the registered charity Shorefast, and Innkeeper of the award-winning Fogo Island Inn. Zita graduated high school on Fogo Island before studying business in Ottawa. Following a subsequent successful career in high-tech, Zita returned to Fogo Island and established Shorefast to put another leg on the Island's struggling economy to complement its ever-important fishery. With an enduring commitment to Fogo Island, Shorefast is expanding its mission through its [Community Economies](#) initiative – a national network to strengthen place-based economic development within the global economy.

Zita has been a Member of the Order of Canada since 2016 and was a 2020 inductee to Canada's Business Hall of Fame. She holds honorary doctorates from McGill University, Memorial University of Newfoundland, the University of Ottawa, and Carleton University. She volunteers her full time and energy to Shorefast's charitable initiatives and community businesses.