



Dining on the Ocean Floor

FREQUENTLY ASKED QUESTIONS

What is Dining on the Ocean Floor?

Dining on the Ocean Floor is a one of a kind culinary adventure that includes a Nova Scotia edibles tour, a scrumptious afternoon seafood feast, a private guided tour of the ocean floor and tidal pools, an intimate 3-course meal at the ocean floor dining room prepared by The Flying Apron's Chef, local NS beer and wine pairings with every course, and a campfire on the ocean floor.

What is involved for guests?

We want you to be prepared for every minute of your incredible experience. During your Dining on the Ocean Floor experience you will:

- Transport yourself to and from Burntcoat Head Park (45 Faulkner Lane, Noel, NS).
- Walk through Burntcoat Head park on your 45-minute Nova Scotia wild edibles tour (grassy terrain and trails).
- Enjoy the Shore Boil, a lunchtime seafood feast with NS wine & beer pairings, in the park.
- Walk up and down the stone stairs to the ocean floor several times (equivalent to approximately 3 flights of stairs).
- Climb over rocks and down the stone steps to access the ocean floor.
- Discover the hidden creatures & the natural history of the park during your Tidal Reveal tour (includes several kilometres of walking over uneven terrain with rocks and muddy patches).
- Sit back and enjoy a 3-course gourmet meal with beer & wine pairings in the ocean floor dining room.
- Retire to the ocean floor campfire for coffee & tea before climbing the stairs one last time to go home.
- You will be on your feet for approximately 3 hours of the experience. The pace of the tours is relaxed, no rushing or keeping up. You will walk approximate 3-4 km of through the day.
- You will enjoy two wonderful meals with beverage pairings, two tours and a campfire!



When are you offering Dining on the Ocean Floor in 2020?

We are offering 5 experiences on the following dates (with approx. timing):

Thurs, July 2nd 2:30-8:30 (Back-up date: Friday, July 3rd 3:00-9:00)

Wed, July 15th 12:30-6:30 (Back-up date: Thurs, July 16th 1:30- 7:30)

Thurs, July 30th 1:00-7:00 (Back-up date: Friday, July 31st 2:00-8:00)

Friday, Aug 14th 12:30-6:30 (Back-up date: Sat, Aug 15th 1:30-7:30)

Friday, Aug 28th 12:30-6:30 (Back-up date: Sat, Aug 29th 1:30-7:30)



Can I book my own Dining on the Ocean Floor experience on another date?

No, we are not offering any private DOF events in 2020. The 5 dates above are the only Dining on the Ocean Floor experiences available for the season.

What is the cost?

The 2020 cost is **CAN \$1050/per couple** +HST & Gratuity (CAN\$1,307.50 total).

What about accommodations?

The Flying Apron has 5 beautiful Inn rooms available for \$165-\$185+HST/night. We reserve these rooms for Dining on the Ocean Floor customers on the event/back up dates and they sell out fast! Available for booking when you book your seats.

If you miss out on our rooms, there are other local accommodations available and we are happy to provide you with that information.



How do I pay?

We take a credit card number to secure your reservation. The credit card on file for your booking will be charged the full amount for your reservation (seat price + tax & gratuity, and accommodations if applicable) 21 days (3 weeks) before the experience date. The experience will be fully paid and refunds are not available after this point.

What is the cancellation policy?

Due to the popularity of the experience and the advanced planning required, our cancellation policy requires notification at least 21 days prior to the event. We will charge the credit card on file the full cost of the experience (price, plus HST & Gratuity, and accommodations if applicable) 3 weeks before the event. Refunds are not available after the charges are processed.

Where does Dining on the Ocean Floor take place? How do I get there?

The experience is held at beautiful Burntcoat Head Park, home of the worlds highest recorded tides. The park address is: 45 Faulkner Lane, Noel, NS.

You are responsible for your travel to and from Burntcoat Head Park. The park is approximately 45 minutes by car from The Flying Apron and approximately 1.5 hours from Halifax.

Due to the tide schedule, it is important that we start the experience on time and we are unable to wait for latecomers. Therefore, **we recommend that you arrive at the park 15 minutes before the start time of your experience.** There is a lighthouse onsite with a gift shop and many interpretive signs through the park for you to enjoy while you wait.

For more information on the park, please visit www.burntcoatheadpark.ca



What is the weather policy?

Dining on the Ocean Floor is a bucket list experience for our guests and we make every effort to go ahead on the designated date. The weather policy is that Dining on the Ocean Floor will go ahead as long as it's safe to do so. We will closely watch the weather forecasts in advance of the event and will be in touch with all registered guests. Please ensure we have a phone number and email address on file where you may be reached in the days before the experience/while you're traveling.

In the event of fog/light rain/drizzle the tours will take place as scheduled, so please be prepared to be out in all weather!

Under certain circumstances, we may consider moving the experience to the next day. **For this reason, all guests must be available on the day of and the day following the experience. If the experience is moved to the back up date and you are not available, no refunds will be issued. It is important that all guests be in the area and available on the date and back up date (next day).**

In the event of severe weather (high winds, heavy rain, lightening) on the date and back up date, the event will be cancelled. If we must cancel due to weather, a full refund will be issued.



What do I need to bring with me?

Any time you are near the water it's good to be prepared for all weather. Please be prepared with:

- Sturdy shoes with a good tread. The ocean floor is a mix of rock, sand and beautiful Bay of Fundy mud. Your shoes will get muddy! Rubber boots are a great option if you have room to pack them. Sturdy hiking shoes or sneakers are also appropriate. Clean shoes for the ride home are also recommended.
- Layers appropriate for wind, light rain and warmth are recommended. The weather can change quickly at the shore and we want you to be comfortable through the entire event.
- It can be very hot, sunny and bright on the ocean floor so sunscreen, a sun hat and sunglasses are a must.
- If there is the potential of rain in the forecast, be prepared with rain gear and extra dry clothes to change into afterward.
- The dress code for Dining on the Ocean Floor is casual and most importantly, comfortable! No need to dress up.
- A camera or phone to capture memories of this amazing event; the view from the ocean floor is incredible!
- A backpack is great so you don't have to return to your car to get these items when you need them.

We will provide headlamps if needed in the evening, water, and the ingredients for an amazing experience.

What's on the menu?

The amazing, local food menu is:

Shore Boil (lunch meal): a bowl brimming with fresh, sustainable Nova Scotia seafood cooked in Nova Scotia Tidal Bay wine, accompanied by a Flying Apron biscuit (depending on the season, seafood may include: lobster, mussels, clams, haddock, Arctic Char, salmon).

Celebration Plate (first course): Flying Apron charcuterie, pickles and preserves paired with fine Nova Scotia cheeses, served with house-made crackers.

High Tide Low Tide (main course): A beautiful cut of Nova Scotia pastured beef with herb cream paired with Nova Scotia lobster tail with saffron aioli, served with organic vegetable & bean succotash.

Sun & Moon Meet (dessert): Layers of fresh local berries, house-made lavender phyllo and Grand Marnier mascarpone cream.



What if I don't eat _____?

While we are happy to accommodate dietary restrictions in our restaurant, it is very difficult for us to make substitutions for Dining on the Ocean Floor. We will do our best to accommodate allergies and exceptions discussed in advance of the event, so please advise us of any food allergies or dietary restrictions at the time of booking and we will let you know if we can offer an accommodation. There is always the option of leaving off/skipping the item(s) in question.

The menu is designed to showcase Nova Scotia seafood; if you do not eat shellfish, we do not recommend this event to you as the seafood is central to the experience.

If you have an anaphylactic allergy to anything on the menu, we do not recommend you attend this experience.

Please note that we are unable to accommodate any dietary restrictions without advanced notice.



Brought to you by:

The Flying Apron Inn & Cookery

The Flying Apron Inn & Cookery is an award-winning local food business located in Summerville, NS. This one of a kind culinary destination features a licensed restaurant and patio, charming 4-star Inn, beautiful Cookery School, art gallery, gourmet food shop and used book store.

The Flying Apron is Award Winning

- Curated Magazine Halifax **25 Best Places to Eat** 2019/2020
- TripAdvisor **Certificate of Excellence** 2016-2019
- Awarded Taste of Nova Scotia 2017 **Culinary Ambassadors**
- Awarded Taste of Nova Scotia 2015 Prestige Award for **Best Restaurant: Chef Inspired Casual Dining**
- Eastlink Magazine's Nova Scotia's Best: **Best Inn 2015**

www.flyingaproncookery.ca

