Flying Apron 2024 Seasonal Rates for Accommodations Packages

Packages		Bed & Breakfast: Charcuterie Box and a Fresh Hot Breakfast	Additional Nights Accommodation Or Add On Accommodation to a Cooking Class, Chefs Dinner or Special Event	Romantic Getaway Package: Charcuterie Box, NS Wine & Local Chocolates with a Fresh Hot Breakfast	Trio of Taste Package: Tasting Certificates with Charcuterie Box and Fresh Breakfast (1 Night)	Cook with the Chef Exclusive Culinary Getaway: Private 4 Course Cooking Class for 2, Dinner, Aprons & Recipes with a Fresh Hot Breakfast	Private Group Culinary Getaway Pkg: Private Group Cooking Class & Overnight (6-10 ppl) Hands On Class \$99+HST/pp Demo Class \$85+HST/pp
Summer High Season July/August/ September	Rooms 1-4	\$235	\$205	\$270	\$275	\$600	Private Group Class Or Chefs Dinner Accommodation Rates are based on Seasonal Room Rates (Second Column)
	Room 5	\$255	\$225	\$290	\$295	\$600	
Shoulder Spring & Fall Seasons May/June/October	Rooms 1-4	\$215	\$185	\$250	\$255	\$600	
	Room 5	\$235	\$205	\$270	\$275	\$600	
Winter Season *Rates Through April 2024	Rooms 1-4	\$190	\$165	\$225	N/A	\$600	
	Room 5	\$210	\$185	\$245	N/A	\$600	

^{*}Package Rates are based on double occupancy.

Public Cooking Classes are priced Individually and Schedules Change Monthly, Contact Us for our Current Class Schedule.

^{*}HST applies to all class fees and accommodations.

^{*}Maximum occupancy for Rooms 1-4 is 2 adults and for Room 5 is 2 Adults + up to 2 Children. The charge for an additional person in Room 5 is \$25+HST/night (double pull-out).

^{*}High Season Rates may apply to Special Event room bookings.