

## TOUR Marion Acres, Helvetia Farm Market & Helvetia Poultry

Thank you for your interest in our **Farm Tours**! We offer tours from March thru November. Farm tours last 60 - 90 minutes.

One of our staff will take you on a guided tour to meet all the animals and experience farm life. You'll get to see the entire "farm-to-table" process from chick, to pasture, to processing, to packaging and finally to market. We will visit all the animals and learn the important role they each play in the sustainable cycle on our farm. Cows, pigs, laying hens, broilers, baby chicks, the brooder, the processing facility, garden, the market and more!



Your tour package comes with a **10% discount** on your entire in-store purchase of **fresh chicken & eggs** during your visit. (Discount not valid for frozen meat or other grocery items, except for tours scheduled in March & April; they DO qualify for 10% discount on frozen chicken.)

### Private Farm Tours

Adults \$55 each | Children \$25 each | (minimum \$150)

10+ Participants: \$20 each

11-30 Participants: \$15 each

31-40 Participants: \$10 each

*Private tour group sizes limited to 40 participants*

+ Farm-to-Table Meal (optional, see below for details)

### School Tours

This is a fantastic hands-on experience for school classes! Students get to walk the field, see all the animals, hold baby chicks, pet the animals and learn what it takes to be a farmer. If you're interested in a more in-depth hands-on experience by participating in farm chores along the way, let us know when you schedule your tour! This is a great option for Jr. High and High School students.

All Participants: \$5 each (\$150 minimum)

+ Farm-to-Table Meal (optional, see below for details)

### Restaurant & Chef Tours

Please contact us directly at [hello@marionacres.com](mailto:hello@marionacres.com)

**WHAT TO BRING:** Most of our tour is outside, so dress accordingly for the weather. Boots and hand sanitizer are strongly recommended since we will be around animals. Be prepared to walk up to a mile around the farm. Let us know if there are any handicap, wheelchair or stroller restrictions and we can discuss other tour options to accommodate you as strollers and wheelchairs generally don't do well in the field. No outside food or drink except water bottles. Drinks & snacks available for purchase inside Helvetia Farm Market on site as well as special farm-to-table options for tours, with an advance order.

## FARM TOUR Lunch Options

For a true "Farm-to-Table" experience, we encourage you to pre-order a lunch with your tour! Everything below is locally made and/or made with all local products. When possible, we use our own Marion Acres farm fresh chicken, eggs, herbs, edible flowers, and more in the options below.

### Breakfast Plate - \$10

Locally made gluten-free, dairy free quiche with a small local fruit and/or veggie side, depending on the season.

### Chicken Salad Lunchbox - \$12 each (minimum order of 10)

We use our own Marion Acres Pasture-Raised meat to make a chicken salad for dipping. Lunches come with crackers and a variety of other local snacks in a to-go containers to enjoy at the farm or take with you!

### Helvetia Wrap - \$6.95 - \$7.95 each

Farm-fresh ½ wraps with your choice of meat. All wraps are made with a flour tortilla. Choice of Helvetia Ham, Turkey Chutney or Italian. We make our wraps in house with seasonal PNW ingredients when possible. + **Add** we have many snacks, fruits and veggies to go along with your wrap that can be purchased in the market when you arrive.

### Charcuterie Snack for One - \$8 each (minimum order of 10)

Comes with a local in-house selection of meat, olives, cheese, hummus, crackers & hazelnuts.

### Picnic Charcuterie (Serves 1-2) - \$25

House selection of local items from Helvetia Farm Market on a shared platter. Local cheese, salami, olives, hummus, hazelnuts, crackers & herbs. All served on a beautiful compostable palm leaf plate.

### Luncheon Charcuterie (Serves 2-4) - \$45

House selection of local items from Helvetia Farm Market on a shared platter. Local cheese, salami, olives, hummus, hazelnuts, crackers & herbs. All served on a beautiful compostable palm leaf plate.

### Party Charcuterie (Serves 8-10) - \$65

House selection of local items from Helvetia Farm Market on a shared platter. Local cheeses, salamis, olives, pickled items, hummus, nuts, crackers, dips, jam, chevre & herbs.

### Drinks - Prices Vary

Available for purchase while at the market, no need to pre-order.

**Beer** 16oz pours, growlers & to-go cans available.

**Non-Alcohol** 16oz pours & growlers of root beer. Also available in cans/bottles are lemonade, kombucha, water kefir, CBD, cold brew, ginger ale, cold-pressed juice, hibiscus brew, shrub & more.

**Wine** Red, White & Rosé selections; 6oz pours and bottles available.

**Cider** 16oz pours, growlers and to-go cans & bottles available.

**Espresso Bar** Full espresso bar selection such as; House coffee, americano, espresso, cappuccino, latte, mocha, chai, matcha, cocoa, steamer, tea, italian soda, and a monthly selection of specialty drinks.

**Flights** Can't decide? Choose a flight of 4 items from our menu to sample for \$12

**Hard Seltzer** To-go cans available.