

Adult Group Bookings

As of October 2021 - Indigenous Experiences, the producers of the annual Summer Solstice Indigenous Festival and an award-winning cultural attraction at the Canadian Museum of History, along with the National Capital Commission, are proud to announce a new Agri-tourism destination in Ottawa's Greenbelt that builds on the growing interest in agritourism, farm-to-table culinary experiences and authentic cultural experiences from an Indigenous perspective.

WELCOME TO MĀDAHÒKÌ (TO SHARE LAND) FARM.

Mādahòkì Farm (formerly the Lone Star Ranch) is located on the traditional unceded territory of the Algonquin Nation at 4420 West Hunt Club Rd. in Ottawa. Mādahòkì means "to share the land" in the Anishinaabe language and reflects our vision of agricultural, tourism and Indigenous community use as a safe space where Indigenous communities and our welcomed guests from all walks of life can reconnect with the land. It will help to work towards greater understanding and reconciliation with all Canadians through sharing the traditional teachings and gifts of the land from our Indigenous perspective.

This beautiful farm is also the new home for our recently acquired and rare Ojibwe Spirit Horses (also called the little horses of the big woods), an endangered horse breed Indigenous to these traditional lands and shared history with our communities since time immemorial.

We are excited to welcome your groups to our new home here at Mādahòkì Farm and invite you and your group to Share our Land! We are now ready to open our doors for any of your group tours.

Individuals are always welcome to visit the farm (with no scheduled programming) during our seasonal open hours and festivals, with no reservations.

A LITTLE BIT ABOUT OUR NEW HOME & GROUP EXPERIENCES:

- CANADA'S ONLY INDIGENOUS AGRI-TOURISM DESTINATION AND WORKING FARM.
- NESTLED ON 164 ACRES OF SCENIC FARMLAND IN OTTAWA'S GREENBELT ONLY 15 MINUTES FROM
- DOWNTOWN CONVENIENTLY LOCATED DIRECTLY OFF HIGHWAY 416
- FREE ONSITE PARKING FOR APPROXIMATELY 90 TO 100 CARS (OR LARGE BUS PARKING AREA FOR MULTIPLE BUSES)
- CURRENTLY OFFER UPGRADED & HEATED BATHROOM TRAILER WITH TWO UNITS (AND ACCESSIBLE PORTA-POTTY)
- MAMAWI (INDOOR LODGE) THAT FITS APPROX. 160 PEOPLE SEATED WITH SMALL STAGE AND FIREPLACE
- ACCESS TO ONSITE MARKETPLACE WITH AUTHENTIC INDIGENOUS ARTS, CRAFTS AND CULINARY FOR YOUR GUESTS TO BROWSE AND PURCHASE
- GROUP PICNIC AREAS



STEP ONE: CHOOSE YOUR BASE PACKAGE

Adult Groups coming to Madahoki Farm can choose from our Base Package for a general welcome/introduction to the Farm and the chance to tour the grounds or one of two Meal and Pow Wow Dance Packages. In addition, we also offer optional add-on elements, including workshops.

ADULT GROUP BASE PACKAGE @ MĀDAHÒKÌ FARM

\$20.00 per person + HST

All guests to Madahoki Farm will be welcomed with a traditional song and have an interactive introduction to the diversity of Indigenous culture across Canada. Includes some free time for the group to explore the farm animals and marketplace. (1 hour)

You will then add one or more **workshops or experiences** to your Base Program, as outlined in the "Add-On Experiences" section below.

We also offer two **meal-based packages** with dance performances which include the Traditional Welcome and Introduction to Indigenous Culture for your group. These tend to run 2 to 2.5 hours.

Please see the last two pages of this document for full details, including menu options, serving formats, and menu choices.

STEP TWO: CHOOSE ADD-ON WORKSHOPS/EXPERIENCES

Choose as many add-ons as you like and we'll build your itinerary starting with the Base Package.

SPIRIT OF DANCE POW WOW PERFORMANCE (1 HOUR) \$1,000.00 + HST

Enjoy our signature performance featuring a variety of different pow wow dances. This add-on is the option to experience the dance performance without the Taste/Celebration of Indigenous Spirit Meal menus.

THE STORY OF THE SPIRIT HORSES (1 HOUR)

\$12.00 per person + HST

Witness the beauty and hear the stories of the Rare and Endangered Ojibwe Spirit Horses

Indigenous Experiences are proud to welcome our new herd of the rare and endangered Ojibwe Spirit Horses to the Mādahòkì farm. These small horses really share their own story of resilience and sacred connection to the Ontario lands where they roamed free for thousands of years. You will have a chance to see these special little horses and hear their stories through the work of Artist Rhonda Snow with a painted series of stories she collected from the Elders across Turtle Island on their memories of this once wild horse.

TRADITIONAL TEA & BANNOCK BY THE FIRE (1 HOUR)

\$19.00 per person + HST

One of our most popular "Indigenous Experiences"

Groups can enjoy traditional Indigenous teas and cooking your own Bannock over a rustic bonfire completes any visit to the Farm. This program will have you rolling up your sleeves to prepare and cook your own Bannock over the open fire. Then relax around the fire and enjoy some of our traditional teas! Your Cultural Ambassador will share songs, stories, and some of our cultural teachings.



FEEL THE HEARTBEAT WORKSHOP (1 HOUR)

\$12.00 per person + HST

Explore our strong connection to Mother Earth

Visitors and guests will explore our strong connection to Mother Earth through her "Heartbeat" while learning a new song and exploring musical connections through this interactive workshop. This music workshop is interactive where the audience participates with rattles and a stomp dance.

GUIDED MEDICINE WALK - LEGACY TRAIL (1 HOUR)

\$12.00 per person + HST

Walk our rustic legacy trail with one of our ambassadors – sharing stories of the lands and listen to healing properties that our natural plants hold

Enjoy land-based experiences and learn about Indigenous culture and heritage; and reconnect to the land and gain traditional knowledge about the seasons and the moons, plants and wildlife important to Indigenous people. Also lining the trails, are important messages of Reconciliation on the rocks painted and left by our previous visitors (available as an add on experience). These are rustic trails and require appropriate outdoor footwear to enjoy.

RECONCILIATION ROCKS (1 HOUR)

\$7.50 per person + HST

Visit our Reconciliation Rock Station & paint your own reconciliation rock

Write or draw your own message or picture of reconciliation on a personalized orange rock and leave your mark along our Legacy trail! The material costs cover the cost of purchase, cleaning, painting, and varnish of your rocks. We encourage any groups that can, also make a donation to the work being done for reconciliation and survivors to any charitable group, including our partner Legacy of Hope found on the website.

MAKE AND TAKE CREATIVE WORKSHOPS

DREAMCATCHER WORKSHOP (1 HOUR)

\$12.00 per person + HST

Lead by one of our ambassadors, this workshop will have your guests making their own dreamcatcher and learning about the traditional origin story of dreamcatchers.

*** Price includes materials & supplies.

CORN HUSK DOLLS (1 HOUR)

\$12.00 per person + HST

Lead by one of our ambassadors, this workshop uses the husksfrom corn to create a traditional no face doll. In Indigenous tradition – the dolls have no face, and you will learn the meaning behind that.

*** Price includes materials & supplies.



CELEBRATION OF INDIGENOUS SPIRIT





A memorable celebration of our culture with our talented group of Pow Wow dancers who have shared their traditions and talent with millions of visitors from around the world. Sure to be a highlight of any visit. You can witness the vibrance, resilience and beauty of our culture through these dances which have been passed on through the generations and continue to inspire our future generations. Each dance style shares important insight to our culture, teachings, and beliefs as told through the recorded narration available in English, French, German and Japanese and a shared friendship dance.

Each Celebration of Indigenous Spirit and Taste of Indigenous Spirit includes a traditional welcome and introduction to Indigenous culture at Madahoki Farm, an Indigenous meal prepared by our Indigenous Chefs served family or buffet style along with an interactive Pow Wow dance performance. The program normally runs approximately 2 to 2.5 hours but can accommodate tighter itineraries.







MEAL-BASED PACKAGES

TASTE OF INDIGENOUS SPIRIT MENU

\$69.00 per person + HST

A light lunch option with one main dish accompanied by 2 seasonal side dishes selected by our chef

Group minimum of 25 and maximum of 160 (larger groups can be accommodated; please ask us)

Served family or buffet style, this program includes your light meal and our Pow Wow dance performance. Approx 2 - 2.5 hours.

PLEASE NOTE YOU ARE SELECTING ONE MENU FOR THE ENTIRE GROUP FROM THE FOLLOWING:

- Baked Maple BBQ Bison Balls Meatballs
- Smoked Venison Sausage
- Bison Burgers (Homemade Patties)
- Grilled Maple Salmon Skewers
- Indian Tacos with Salsa and Sour Cream
- Hearty Bison Stew
- Woodfired Bannock Pizza (Vegetarian and Bison options)

EACH TASTE OF INDIGENOUS SPIRIT MENU COMES WITH TWO OF OUR SEASONAL SIDE DISHES:

- Fresh Baked/Fried Bannock
- Three Sister Soup
- Wild Rice Salad
- Wild Rice Casserole
- Three Sister Salad
- Tossed Field Greens with Maple Squash and Raspberry Vinaigrettes
- Woodfire Corn with Savoury Sage Butter
- A third seasonal side dish or dessert can be added for \$6.00 per person.

CELEBRATION OF INDIGENOUS SPIRIT MENU

\$89.00 per person + HST

A generous three-course dinner with dessert. Seasonally determined by our chef

Group minimum of 25 and maximum of 160 (larger groups can be accommodated; please ask us)

Served family or buffet style, this program includes your light meal and our Pow Wow dance performance. Approx 2 - 2.5 hours.

THIS DINNER MENU IS SEASONAL AND LOCALLY INSPIRED MENU WHICH CAN VARY, BUT A SAMPLE MENU COULD INCLUDE:

- Traditional Three Sisters Soup with Bannock
- Wild Rice Casserole
- Baked Squash with Maple or Roasted Corn with Savoury Sage Butter
- Arctic Char (or other seasonal fish) Grilled and/or Smoked
- Bison Meatloaf Medallions
- Dessert: Angel Food Cake with Seasonal Wild Berry Compote