

‘Homage’ at Heritage Haven

At Heritage Haven, we're creating a unique dining experience that celebrates meals as pivotal communal events. While in the early phases of establishing our bed and breakfast nature stay, we want to begin offering our dining experiences, which foster connection, conversation, and shared enjoyment.

Our approach to food is deliberately rooted in the rich Black culinary traditions of the South and the African diaspora, enhanced by diverse flavors from personal travels to over twenty countries.

Honoring the local Southern and Gullah Geechee heritage and the global influences that enrich the American food scene, reflecting my New Jersey upbringing, Homage at Heritage Haven prioritizes seasonal menus highlighting local produce and sustainable practices.

Our meals are plant-forward, reflecting the diet of our ancestors, who predominantly ate more vegetables than meat. We also focus on maritime culinary practices aligned with Gullah Geechee foodways.

Heritage Haven is not currently open for on-site bookings; however, we offer catering experiences upon request and availability. Our food and beverage offerings are detailed below.

Food and Beverage Offerings

Together: Family-Style Dining Experience

- **Small Group (up to 10 people): \$475**
- **Medium Group (11-20 people): \$925**
 - Includes:
 - Customized menu tailored to dietary preferences and needs
 - Seasonal, locally sourced ingredients
 - Full-course plant-forward meal (appetizer, main course, dessert)
 - Cultural storytelling and background of dishes

Gather: Camping/Campout Dining Experience

- **Weekend Package (up to 15 people): \$1,475**
 - Includes:
 - Breakfast, lunch, and dinner for two days
 - Customized menu tailored to dietary preferences and needs

- Seasonal, locally sourced ingredients
- Snacks and beverages
- Cultural storytelling and background of dishes

Add-Ons

- **Beverage Package:** \$11 per person
 - Includes:
 - Selection of locally sourced beverages (non-alcoholic)
 - Custom mocktails
- **Additional Courses:** \$10 per person per course
 - Options include:
 - Extra appetizers
 - Additional main courses
 - Extra desserts
- **Live Cooking Demonstration (3hrs):** \$425
 - Includes:
 - Interactive cooking session for up to 20 people
 - Recipe cards for each participant
 - Q&A with the chef

Booking Information

To book your dining experience or catering service with Homage at Heritage Haven, don't hesitate to contact us with your preferred date, group size, and any dietary preferences. We recommend booking at least 30 days in advance to ensure availability.

- **Email:** takeyameggett@icloud.com
- **Phone:** 336-389-8085