

FROM FARM TO FORK



Our farm has always been our family's dream. We originally purchased the farm as a family retreat. The choice of this site was not made randomly. The area combines special environmental and climatic conditions that allow the cultivation of almost all kind of Greek nature's fruit and vegetables.

In one year we realized that the farm was producing enough vegetables to cater for our guests at the hotel. The following year, the idea of opening the farm to the public became a reality. We wanted people to experience the privilege of eating organic fresh produce directly from a farm. Keeping true to our values, we created our Farm to Fork experience whilst keeping it homely and real.

Giagos & Thodoris





## The Farm Experience

- A guided walk around the vegetable garden
- O Get the chance to pick some vegetables
- Feed the animals
- See Billy the rescue Donkey
- O Buy olive oil from our pop up shop
- See a live cooking demonstration from our Chef
- Savor a Greek dining experience based on vegetables in season



## **Event Fact Sheet**

- Event Type: Social, corporate, incentive groups, power meetings, parties
- Lunch or dinner
- Summer and Winter
- Catering from 15 people to 100 people
- Catering: Our Chef Panagiotis Giakalis can arrange a menu to suit your needs. Including special dietary requirements.
- Event storage space
- Wifi free
- AV support
- Valet parking on request

For reservations: +30 210 9670924 events@themargi.gr



















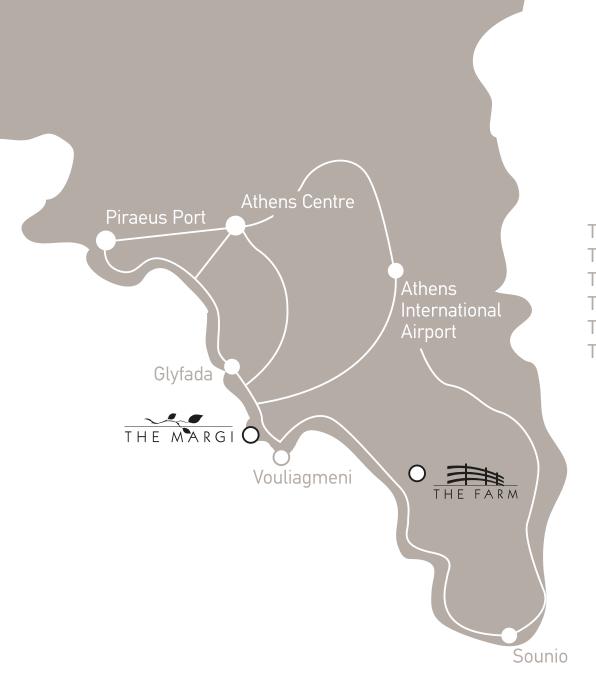
Indulge in a truly fresh organic meal!











The Farm-The Margi: 20km (20 min)

The Farm-Airport: 12km (11 min)

The Farm-Athens Centre: 34km (36 min)

The Farm-Piraeus Port: 38km (48 min)

The Farm-Vouliagmeni: 20km (25 min)

The Farm-Glyfada: 21km (28 min)