



Sooke Region Museum

TOUR & GROUP INFORMATION 2018

Our tours can be custom tailored to meet the requirements of our clients, the following are examples of what we offer:

Museum Tours

Self-guided walk-through of museum exhibits and gallery	n/c (donation appreciated)
Interpretive tour of Historic Moss Cottage, 1870 heritage house	\$3.00 per person
Tour of Triangle Island Lighthouse interpretive center	\$3.00 per person
To choose both paid options above	\$5.00 per person

Upon arrival your group should be divided into sub groups of 10 or less for better mobility. Bus parking is available.

Meals

1. Coffee, Tea & Cookies	\$7.00 per person
2. Afternoon Tea: Strawberry Shortcake, Tea\Coffee (seasonal)	\$10.00 per person
3. Hot Luncheon: Chicken, Rolls, Rice, Veg, Tea\Coffee, Dessert	\$26.00 per person
4. Sandwich Lunch: Variety of fillings, Tea\Coffee, Dessert	\$18.00 per person
5. Westcoast Salmon barbecue using historical outdoor method over a green Alder wood fire, Roll, Salads, Tea\Coffee and Dessert	\$40.00 per person

Step On Bus Tours

The museum historian will board your bus/vehicle to lead a one hour guided tour of community heritage points of interest.
\$50 per bus/vehicle

Weddings & Special Event Catering

We would be happy to work with you on developing a package that meets the needs of your special day.

Room & Grounds Rental

The museum has a meeting room, kitchen, picnic pavilion, gallery and grounds that can be rented for meetings and events. For local community groups, the boardroom is a \$25+tax, for others it is \$25+tax an hour or portion of (over 4 hours of use, please contact us). Other facilities may be available.

Policies

Meals are subject to a 15% gratuity charge, and both meals and tours are subject to applicable taxes. During the meal, a 29-minute video presentation of "The All Sooke Day Story" can be shown at no additional charge. Driver & Guide are free.

Groups can be served within the dining area of our auxiliary museum building or within the outdoor roofed pavilion, depending on the weather and group size. We usually require a minimum of 30 days' notice for all bookings, final numbers are required 7 days in advance. Minimum of 15 people for Salmon BBQ, 10 for all other meal options. Forest Fire conditions may require alterations salmon cooking.

Far right: Salmon being slowly cooked over a green alder fire.

Right: Our pavilion with fireplace and radiant heaters, plus removable walls.

