

To our cherished guests,

On behalf of all of the staff here at Hastings House Country House Hotel, I am pleased to welcome you to our property. We are honoured that you have chosen to stay with us and we look forward to providing you with a memorable and rejuvenating experience amidst our old-world country charm.

For your enjoyment, Hastings House offers the finest onsite amenities. The Wellspring Spa is housed in the cedar-clad barn, nestled among our lovingly nurtured gardens, and provides relaxing massages, facials & body treatments. Likewise, our award-winning Bistro offers a selection of tasteful dishes influenced by the freshest ingredients from our farm-to-table gardens and local farmers. Please feel free to wander our 22 acres of gardens and grounds at your leisure.

If you're ready to go out and explore the local area, our hotel is conveniently located within easy walking distance to the heart of Ganges where you'll find shops, restaurants, and the island's renowned markets. Art gallery tours and visits to the local wineries are popular here, as are visits to various artisans, organic farms, and food producers. There is also an abundance of natural beauty, breathtaking panoramas, and pleasant walking, hiking, and cycling trails. Please do not hesitate to seek recommendations.

Should you need anything during your stay, any of our staff will be pleased to assist you. Simply dial '0' on your in-room phone and our professional Reception team will be at your service.

We sincerely thank you for choosing Hastings House Country House Hotel and we hope that you have a comfortable and relaxing stay here on Salt Spring Island.

Warmly,

Alan Lawley
General Manager

Hotel Information



Reception

Our reception is open daily and hours vary depending on the season. Please dial ‘0’ for assistance. If you have an after-hours emergency, please phone 250-537-6978 for assistance.

Checkout

Checkout time is 11:00 am. We are happy to hold your luggage at reception for the remainder of the day if you wish to enjoy the property or explore the local area.

If you need to check out before Reception opens, please settle your account the day prior. If checking out before breakfast, you may request a cold breakfast hamper to be delivered at turndown.

Resort Fee

A daily resort fee of \$25 will be added to your account. This fee is in lieu of gratuities for our guest services, gardens and grounds, housekeeping and back office staff.

Housekeeping Service

If you do not wish to be disturbed, the “Do-Not-Disturb Dog” can be hung outside your door so your room will not be serviced. The Cat indicates your room is available for cleaning service. To request service for your room simply remove the dog or display the cat outside your door before 2:30 pm. Housekeeping will also provide turndown service each evening between 6:00 pm and 8:00 pm.

Wifi

Wireless internet is available in all guest rooms on the property. Simply select the wireless network name that matches your room and enter the password: welcomehome

Mail & Amenities

If you’ve forgotten to pack any essentials, complimentary amenities are available at Reception for your convenience. Items include basic toiletries, slippers, shower caps, mending kits, earplugs, makeup remover wipes, and feminine products. Should you wish to send or receive mail, our friendly Guest Services staff will be happy to assist you.

Parking

Guest parking is located up the hill behind reception and foot access is via the stairs near the Manor House or the pathway near the lower parking area. The lower parking area is for short-term loading and unloading as well as accessible parking.

Ice

There is a freezer with bagged ice located beside the reception office, opposite The Barn. There is also an ice machine located at the side of the second Hillside Suite building.

Septic System

As we operate on a septic system, it is important that only bathroom tissue be put in the toilet, any other disposables should be placed in the bins supplied.

Power Failure

In case of power outage, emergency lights will turn on automatically. They can also be removed from the wall and used as portable flashlights, providing approximately 90 minutes of light.

Smoking

All of our rooms and common areas are non-smoking. Smoking is permitted outdoors and ash containers are located around the property. A \$250 mandatory cleaning fee will be charged for any smoking inside.

Gardens

Guests are always welcome to wander through the property. Our woodland walk can be accessed through the flower garden, between the pastures and up the hill. We are proud to display a number of outdoor art installations for your enjoyment and a detailed list is available at Reception. Gardens are fenced to keep the deer out and we ask that if you go through a gate with a sign that says, "Please close the gate behind you," kindly be sure to do so. This helps ensure that we always have fresh produce and flowers for you to enjoy. We apologize for any inconvenience if we occasionally need to close part of our gardens for upkeep.

Gift Items

We are pleased to offer a variety of locally-made gifts and spa items in our retail display located in Reception. Peruse our collection from Saltspring Soapworks, the beautiful art cards by Jill Louise Campbell depicting our property, and our house-made jams, jellies, and infused oils. We also have a selection of local books as well as our very own Hastings House: A History.

Activities

There are a number of outdoor activities available for you to enjoy right here on our property and around the island. Please do not hesitate to ask about our free bike rentals, complementary binoculars, or bocce, croquet, and horseshoe sets. In blackberry season, typically at the end of summer, you are welcome to pick as you please from our grounds or around the island.

Food & Beverage



The Bistro

A distinctive culinary experience is an integral part of a memorable stay at Hastings House. Choose from either our à la carte menu or our three-course Chef's menu, with the option to experience the atmosphere of either our classic Manor Dining Room or our light-filled verandah. Reservations are strongly recommended.

Farm-to-Table & Local-First

Our selection of tasteful dishes are influenced by the freshest ingredients from our abundant onsite gardens. Vegetables, flowers, fruits, and herbs are often harvested just a few hours before cooking. We are proud that everything we grow onsite is non-GMO and free of any chemical fertilizers or pesticides.

What cannot be home-grown is sourced from local farmers and producers wherever possible. Salt Spring Island lamb from Ruckle Farm is renowned for its quality while duck, chicken and quail's eggs are also produced nearby. We are proud to offer fantastic accompaniments from Salt Spring Island Cheese, Bullock Lake Farm, Salt Spring Island Ales, Del Vecchio Pasta Fresca, Garry Oaks Estate Winery, Salt Spring Vineyards and Salt Spring Wild Cider, as well as seasonal, locally-foraged blackberries and mushrooms, and more.

Morning Muffins & Breakfast

A complimentary basket of freshly baked muffins will be quietly left outside your door each morning at approximately 7:30 am. Fresh, made-to-order, breakfast is included with your room and can be enjoyed in the Manor House each morning from 8:00 am until 10:00 am.

Seaside Social Hour

Each day from 4:00 to 6:00 pm, enjoy exclusive and inspired cocktails in either our cozy, fireside living room or on our tree-lined patio with views over Ganges Harbour. A special happy hour menu is available, featuring succulent charcuterie arrangements and mouth-watering canapés.

Menus



Three-Course Chef's Menu

Appetizer

Smoked Albacore Tuna, Onion Marmalade, Caperberries

Entrée

Grilled Salt Spring Island Lamb, Caramelized Shallot Potato Purée, Grainy Honey Mustard Jus

Dessert

Dark Belgian Chocolate and Zucchini Torte, Vanilla Ice Cream

\$95 per person

* All menu items are subject to seasonal changes

Bistro Menu

APPETIZERS

We use the freshest ingredients from our abundant gardens and local island farmers.

Soup du Jour	12
Please ask your server about our Daily Soup Feature!	
Pacific Seafood Chowder	15
With Garden Chives & Crème Fraîche	
Hastings House Garden Greens	10 15
Dressed with House-Made Parsley Vinaigrette, Small or Large	
Belgian Endive, Blue Cheese & Roasted Walnut Salad	16
Chicken Liver & Armagnac Mousse	18
With Pickled Gherkins, Onion Marmalade & Crostinis ~ Gluten-Free Option Available	
House Smoked Albacore Tuna	17
Accompanied by Savoy Cabbage & Caperberries	
Spicy Avocado Prawns	18
With Toasted Sesame Asian Slaw	
Salt Spring Island Lamb Meatballs	16
Smothered with House-Made Tomato Purée & Basil Pesto	
Escargot, One Dozen	18
Paprika Garlic Herb Butter, Parmesan Reggiano & Baguette	

BREAD

Assorted Bread Basket with Herb Butter	10
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VEGETARIAN ENTRÉES

Vegetarian Wild Mushroom Stroganoff	36
Served atop Butter Linguini, complemented by Sour Cream	
Kale, Artichoke & Goat Cheese Ravioli	38
Hastings House Summer Tomato Sauce	

ENTRÉES

We are proud that our on-site produce is non-GMO and grown in accordance with organic farming standards.

Shepherds Pie	20	38
Made with Salt Spring Island Lamb, accompanied by a side of Artisan Garden Greens, Small or Large		
Oven Roasted Game Hen	38	
With Sweet Potato Purée & Green Peppercorn Jus		
Pan-Seared Sockeye Salmon	40	
Accompanied by Vegetable Quinoa		
Herb Crusted Pacific Halibut	42	
Atop Chef's Creamy Parmesan Polenta with Seasonal Vegetables, dressed with Basil Pesto		
Breaded Pork Tenderloin Schnitzel	39	
Sunny Hill Farm Egg Spätzle & Wild Mushroom Sauce		
"Triple A" Alberta Beef Tenderloin	45	
With Caramelized Onions, our Pinot Noir Reduction and Roasted New Potatoes		
Sautéed Deep Sea Scallops & Prawns	40	
On Caesar Salad topped with Potato Hay		

DESSERTS

White Chocolate Crème Brûlée	16
Trio of House-Made Sorbet	15
Topped with Fresh Berries	
Affogato	16
Vanilla Bean Ice Cream & Espresso	
Dark Belgian Chocolate Pâté	16
Drizzled with Raspberry Coulis	
Local & International Cheese Plate	24
Served with Artisan Crisps & Fruit Compote	

Wellspring Spa at **Hastings House**



RELAIS &
CHATEAUX

In the cedar-clad barn, nestled among the lovingly nurtured gardens of our enchanting country estate, we welcome you to experience exceptional service from our expert therapists. The relaxing and healthful offerings at our spa include a variety of massages, facials & body treatments.

Spa Etiquette & Policies

Please try to arrive a few minutes early, as treatments may need to be shortened if arriving after the scheduled appointment time. Kindly speak softly and switch off mobile phones. It is not encouraged for parents to bring their children.

Missed treatments, or cancellations made within 24 hours of the appointment time, will be charged at full treatment price. There is no charge for cancellations or changes made more than 24 hours in advance of treatment.

You can find a full menu of our spa services in your room.

Sustainability



Inspired by the property's long history as a working farm, we are committed to operating as sustainably as possible. Everything we do, from food production to gift items to the details in our guest rooms, is approached with responsible practices in mind.

Reducing Waste

Surplus fruit from our heritage orchard is used in preserves that are served at the hotel's breakfast tables and offered as gift items. Herbs grown in our gardens have been dried and used to infuse oils, and a new farm stand offers excess produce for sale to the community. Even our in-room bouquets, picked freshly for each room, are carefully planned and picked according to seasonal changes. We approach our energy consumption with a similar eye to waste minimization, employing LED lighting property-wide, and have committed to reducing single-use plastics by eliminating mini toiletries and plastic water bottles.

Being Water Conscious

Our irrigation needs are supplemented through a series of onsite water catchments, as well as the property's original well, and rely on smart technology that syncs with real-time weather. Our tap-water is filtered through a highly effective system to ensure absolutely safe, clean water for drinking. All water units throughout the property are low-flow to ensure maximum water conservation.

Organic Gardening

Part of our 22 acres has been devoted to growing organic, non-GMO fruit and vegetables, avoiding all herbicides, pesticides, and chemical fertilizers. During the growing season, the gardens generate up to 75% of the produce used in our dining rooms, reducing transportation and our carbon footprint. Products that cannot be home-grown are sourced from local farmers and producers. The remainder of the property benefits from responsible land stewardship that enhances the natural ecosystem and old-growth forests.

Pursuing Local-First

In addition to partnerships with local food and beverage producers, we are proud to support the artists and artisans in our community. This can be seen in the toiletry items from Salt Spring Soapworks, turndown gifts from Sunset Farm and Harlan's Fine Chocolates, and retail items from Jill Louise Campbell Art Gallery, Sacred Mountain Lavender, and Salt Spring Island Sea Salt, among others.

Salt Spring Info



Salt Spring Island is approximately 29 kilometers long and varies from 3 to 16 kilometers wide. There are almost 800 kilometers of road winding past lakes, across farmlands, and through wooded areas with frequent views of the ocean, other islands, and the mainland mountains. In the town of Ganges you will find many essential services along with bakeries, cafes, shopping and restaurants. The following might be useful for you during your stay:

Salt Spring Car Rentals

124 Upper Ganges Rd, Salt Spring Island, BC V8K 2S2
250-537-3122 | rentals@saltspringmarina.com

Upper Ganges Liquor Store

378 Lower Ganges Rd, Salt Spring Island, BC V8K 2V7
250-537-8699

Thrifty Foods Liquor

133 Lower Ganges Rd, Salt Spring Island, BC V8K 2T2
250-537-9463

Country Grocer

374 Lower Ganges Rd, Salt Spring Island, BC V8K 2V7
250-537-4144

Thrifty Foods

114 Purvis Ln, Salt Spring Island, BC V8K 2S5
250-537-1522

CIBC Bank

120 Fulford-Ganges Rd, Salt Spring Island, BC V8K 2S4
250-537-2035

BMO Bank

116 Fulford-Ganges Rd, Salt Spring Island, BC V8K 2S4
250-537-5524

Island Savings Credit Union

124 McPhillips Ave, Salt Spring Island
250-537-4542

Ganges Gas

151 Fulford-Ganges Rd, Salt Spring Island, BC V8K 2T9
250-537-5671

Co-op Gas Bar

135 Rainbow Rd, Salt Spring Island, BC V8K 2V5
250-537-4851

Ganges Post Office

109 Purvis Lane, Salt Spring Island, BC V8K 1A0
250-537-2321

Mouat's Trading Company

118 Fulford-Ganges Rd, Salt Spring Island, BC V8K 2S4
250-537-8515

Salt Spring Marina

124 Upper Ganges Rd, Salt Spring Island, BC V8K 2S2
250-537-5810 | info@saltspringmarina.com

Salt Spring Island Public Library

129 McPhillips Ave, Salt Spring Island, BC V8K 2T5
250-537-4666

Emergency Services

Call 911 for police, fire, ambulance, Search and Rescue, and Coast Guard services.

Salt Spring Island Fire Rescue

105 Lower Ganges Road, Salt Spring Island, BC Canada V8K 2T1
250-537-2531

Lady Minto's Hospital

135 Crofton Rd, Salt Spring Island, BC V8K 2R8
250-538-4800

Royal Canadian Mounted Police

401 Lower Ganges Rd, Salt Spring Island
250-537-5555

Recommendations

Salt Spring's many galleries, together with its markets, arts exhibits, and organic farmers and food producers have given the island an international reputation as a hotbed of world-class artists and organic farmers. We highly recommend the following local establishments:

Salt Spring Island Adventure Company

Offering kayaking, whale watching, and marine wildlife tours as well as lessons and rentals, Salt Spring Island Adventure Co. is all about living the dream! For a fun and memorable outdoor experience, enjoy their top-of-the-line 12-passenger Zodiac, a tour through beautiful marine reserves, a guided paddle on a placid lake or harbour, or an epic independent bike ride around the island.

250-537-2764 | info@saltspringadventures.com

SSI Reel Action Charters

Indulge in a personalized fishing charter aboard a custom-built 24ft Northwest Aluminum boat. With a fully-enclosed heated cabin and the most up-to-date fishing equipment, all charters are kept to a maximum group size of 4 to ensure you have the comfort and the room you need to reel in your catch.

250-537-6613 | ssireelaction@ssireelaction.ca

Garry Oaks Winery

Garry Oaks works its vineyard by hand to produce naturally small lots of original wines. Visit its terraced vineyard overlooking the beautiful Burgoyne Valley, walk the labyrinth, and taste their award-winning wines, all of which are grown entirely in their own vineyard.

250-653-4687

Salt Spring Vineyards

Salt Spring Vineyards evokes the character of Salt Spring Island - the most beautiful, artistic, musical and bucolic Gulf Island in Canada. Stop by for a quick tasting or relax on the grounds and enjoy a picnic.

Wines tend to be dry and crisp but offer a selection of tastes ranging from traditional champenoise-style sparkling, whites, reds, pinks and dessert wines.

250-653-9463 | info@saltspringvineyards.com

Salt Spring Island Ales

From deep in the mountain, the cleanest, freshest spring water is piped straight into the brew house where it's combined with organic Canadian two row pale malt and other natural ingredients to create a lineup of distinctly Island-made ales. Brewed entirely by hand in small batches using traditional, unhurried methods, these highly flavourful beers pair wonderfully with local gastronomic fare.

778-400-8752 | info@saltspringislandales.com

Salt Spring Wild Cider

Owned and operated by a philosopher and a stone sculptor, Salt Spring Wild developed out of a passion to create quality cider from the wild apples that grow on Salt Spring Island. Some of the apples in their blends are from 100-year-old heritage trees, some are from organic orchards, and some are from wild apple trees that live in farmer's fields and along gentle roadsides, all are 100% organic.

250-931-5554 | wild@saltspringwildcider.com

Salt Spring Island Cheese Co.

Salt Spring Island Cheese Company specializes in hand packaged artisan goat cheeses. Enjoy a visit to the farm shop for samples and to peruse accompanying foods and beverages. While there, wander around the farm, see the animals and enjoy the scenery. You can also watch the cheese being made through the viewing windows or you can find a quiet table in the garden to enjoy a picnic.

250-653-2300 | info@saltspringcheese.com

Jill Louise Campbell Art Gallery

Artist Jill Louise Campbell has owned and operated a gallery in the heart of Ganges on Salt Spring Island for almost 25 years. Bursting with the energy and colour Jill's artwork is known for, the gallery's features and displays change regularly as it celebrates new collections and community events throughout the year.

250-537-1589 | jlcgallery@gmail.com

Harlan's Fine Chocolates

This little chocolate shop was started in 1980 by Harlan himself, providing handmade, small batch recipes that have earned awards and special recognition. Over the years it has evolved its West Coast style and the truffle selection has expanded to include flavours unique to BC as well as an assortment of gelato. But it's focus remains; to develop chocolate confectionery that meets the taste buds of every individual and chocolate aficionado.

250-537-4434 | harlansfinechocolates@gmail.com

Saltspring Soapworks

For over 40 years, Saltspring Soapworks has made products rich in organic ingredients and natural botanicals. Today, they offer a complete line of handmade natural soaps as well as skin, hair, and body care products. Catch your breath in their Ganges shop and browse their delicious lineup.

250-537-2811 | info@saltspringsoapworks.com

History



In the late 1930's Warren and Barbara Hastings moved to Salt Spring Island from Sussex, England. They purchased this property as a farm in 1939 and lived in the original farmhouse while planning the construction of the Manor House. A prominent naval architect, he and Barbara enjoyed a full and storied life here until 1980 when they moved to Sidney on Vancouver Island, British Columbia.

At that time, Canadian hoteliers Donald & Shan Cross from Calgary, Alberta purchased the property with dreams of creating an elegant, country-style resort. They knew this land had a soul. The Hastings were very supportive of their concept and hoped that the history would remain intact. Likewise, the Crosses were determined that the necessary renovations and restorations would not alter the gentle, comfortable feeling of the property. They envisioned a tranquil retreat for discriminating guests, offering "luxury without pretension."

In the fall of 1981, after twenty months of construction using only Salt Spring contractors, Hastings House Country House Hotel opened for business. Over the next 14 years, the twelve room hotel developed a worldwide reputation, with many guests returning year after year.

Two such guests, Bonny O'Connor and Jerry Parks, were so enchanted when they first came in 1986 that they returned for eight straight years. In April 1995, on learning that the Crosses planned to put Hastings House up for sale, they immediately made an offer to purchase the property and the closing date was set for the end of that season. During these months, they made several visits to Hastings House to learn as much as possible about the hotel's operations. They even made a special visit to Mr. and Mrs. Hastings in Sidney, when Warren was 95 years old.

For Bonny and Jerry, owning and running Hastings House Country House Hotel continues to be a labour of love. They see Hastings House as a getaway from all the concrete and lights of the city, a sanctuary for rest, rejuvenation, and indulgence. In this way, they carry on the legacy created by Shan and Donald Cross in the spirit of Warren and Barbara Hastings, keeping the property's history intact by providing luxury accommodations in a uniquely calm and beautiful setting while delivering exceptional dining, wellness, and relaxation.

For a complete history, see Hastings House A History on display in the Living Room or for sale in Reception.



RELAIS & CHATEAUX

Established over half a century ago, in 1954, Relais & Châteaux is an association of the world's finest hoteliers, chefs, and restaurateurs, setting the standard for excellence in hospitality. It represents more than 540 landmark hotels and restaurants operated by independent innkeepers, chefs, and owners who share a passion for their businesses and a desire for authenticity in their relationships with their clientele.

Relais & Châteaux is established around the globe, from the Napa Valley vineyards and French Provence to the beaches of the Indian Ocean. It offers an introduction to a lifestyle inspired by local culture and a unique dip into human history.

Relais & Châteaux members are driven by the desire to protect and promote the richness and diversity of the world's cuisine and traditions of hospitality. They are committed to preserving local heritage and the environment, as encompassed in the Charter that was presented to UNESCO in November, 2014.

In a world that is rich in its differences, people from all cultures have always placed importance on two timeless traditions: Cuisine and Hospitality. Throughout history, these two traditions have contributed to happiness, fellowship and the art of living well, or what the French call "l'Art de vivre." It's therefore vital to our humanity that cuisine and hospitality be cherished, preserved and continually revived, ensuring both can always play a role in our capacity to live well together.

At Relais & Châteaux, we know that others share these beliefs and have similar humanitarian goals, and we wish to work with them to support a mission focused on making a better world: A principle objective of Relais & Châteaux is "to make the world a better place through cuisine and hospitality," and to elevate the arts de vivre.

"How beautiful it is to do nothing, and then to rest afterward."

- Spanish Proverb

