

A scenic view of Sabor Mexicano Farm. The image features a white, two-story house with a dark roof and a chimney, nestled among tall, slender pine trees. In the foreground, there is a grassy area with several tables and chairs set up for an outdoor event, possibly a wedding. The text "Sabor Mexicano Farm" is written in a white, cursive font across the middle of the image.

Sabor Mexicano Farm

Weddings

Welcome to Sabor Mexicano Farm!



This stunning Sonoma County Organic Farm, Vacation Retreat & Event Center is nestled in a fertile valley, two miles from the Russian River. It's the ultimate setting for weddings, receptions, garden parties, anniversaries, birthdays, reunions, and business, yoga and meditation retreats -- or simply as your next incredible escape from the city! The Colonel Armstrong Home, a historic farmhouse on the property, was built circa 1890. It has been completely renovated and recently opened to the public for the first time!



The Property:

- Features hiking trails winding through a forest of Redwood, Madrone and Douglas Fir
- Outstanding view of the surrounding hilltops
- Expansive lawn perfect for a wedding, garden party, or other special event

The Farm:

- 130 acres nestled in a fertile valley along Fife Creek
- Beautiful organic farm growing: varieties of tomatoes, chili peppers, cucumbers, cilantro, purslane, spinach, corn, broccoli, watermelon, garlic, onion, cabbage and apples

The Location:

- One and a half hours drive from San Francisco
- Five minute walk to Armstrong Redwoods State Natural Reserve where you can marvel at the majestic Redwoods
- Five minute drive to the Russian River resort town of Guerneville
- Twenty minute drive to Jenner by the Sea and the dramatic spot where the river meets the ocean



About the Owners

Sabor Mexicano Farm, Retreat and Event Center is a family owned operation. The proprietor, Jorge Saldana, is a 3rd generation farmer who leads with his heart in managing this very special destination. The interior has been decorated by his wife Carmina, a natural host and wonderful designer. Together, they have created an authentic and unique vacation home. Their farm, as well as their specialty Sabor Mexicano Salsa and Homemade Chips business and three popular restaurants, center around their philosophy that good health contributes to the greater good of the environment and the community. All their produce is grown organically, some from heritage seeds that have been handed down to Jorge by his family in Mexico. Nothing goes to waste; for example, alfalfa is grown to feed the goats, horses and chickens. The farm is irrigated by a natural spring that flows through the property. The produce grown in the fields supplies Sabor Mexicano salsas (freshly made onsite at a state-of-the-art commercial kitchen), as well as Jorge and Carmina's thriving restaurants: Cancun in Berkeley, Tlaloc in San Francisco, and Cinco at The Barlow, a new food, art and wine mecca in Sebastapol.

Prices

Please inquire about our prices for weddings and other large events.

TOT#: 1527N

Catering by **Sabor Mexicano** or approved caterers

Sit-Down traditional Mexican Dinner Chef Jorge Saldana
up to 30 guests \$1,500.00

Rustic Field Picnic with Chef Jorge Saldana
for up to 100 guests \$5,000.00

Prices and catering options may vary. Please inquire about prices and different menu options.





"If you are looking to add some sabor to your retreat or gathering, then Sabor Mexicano is definitely the place to go! It was such a special retreat space for my colleagues and I, tucked away in the beautiful redwoods with complete privacy. The modern amenities and full beautiful kitchen were a definite plus! Having direct access to explore the organic farm and visit the chickens and goats during our breaks was the highlight for me! I can't wait for my next opportunity to visit the farm!"

- Calgary Brown, Operations Manager, Impact Hub Oakland



Call to Reserve 510-704-0379

www.bayareagreentours.org info@bayareagreentours.org

Discover the area nearby

with



To help you discover the rich surrounding area and enjoy your trip even more, consider booking a tour through Bay Area Green Tours, the non-profit organization which facilitates Sabor Mexicano bookings. Their entertaining and educational offerings include:

- Sustainable Farms
- Artisan Cheese
- Wine & Cheese
- Cider Tours
- River, Ocean & Redwoods
- Nature Walk with a Renowned Local Naturalist
- Fibershed: Local Artisan Fibers & Dyes
- and more -- **please inquire for details!**



Founder & Executive Director Marissa LaMagna



Visit the rich area around Sabor Mexicano Farm on a Wine and Cheese tour



“Don’t miss an opportunity to go on a tour: it’s a fantastic way to learn about sustainable practices and spend a wonderful Saturday with great people. The experience was both fun and educational and a great opportunity to meet new people. The tour was very well organized.”

- Beatrice B.

“The tours are lively, upbeat, spirited, information-rich, and inspiring. In a relatively brief period, you get to visit some of the cutting edge sustainability enterprises in the country, and meet and talk with their operators.”

- Mark McLeod

Non-profit support: Renting Sabor Mexicano helps support Bay Area Green Tours (www.bayareagreentours.org). A portion of the proceeds helps fund our ability to offer local farm and food justice tours.

Our Mission: to provide educational tours and events that demonstrate the sustainable economy in action, inspire support of local green businesses, and empower people to incorporate environmental responsibility and social justice into their personal and professional lives.