

NIAGARA GREEK FESTIVAL



2026 OFFICIAL PROGRAM

FRIDAY, SEPT 4 — MONDAY, SEPT 7

LABOUR DAY WEEKEND

FRIDAY, SEPT. 4: 4:00 — 11:00 PM
SATURDAY, SEPT. 5: 3:00 — 10:00 PM
SUNDAY, SEPT. 6: 3:00 — 10:00 PM
MONDAY, SEPT. 7: 2:00 — 7:00 PM

FREE ADMISSION • FREE PARKING



Corks
Winebar & eatery

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Versions



ANCHOR NIAGARA

The **Viking Shop**

BACK BY POPULAR DEMAND

Frappé Coffee

A blend of instant coffee, sugar, and milk.
Served with ice.

\$5

INTERESTED?

Find it in the Dessert Tent!



Mythos Beer

Crack open a bottle of Mythos and taste the best of Greece!

\$10

This year we are also offering pitchers of domestic beer.

AGORA MARKETPLACE

GREEK WORLD

GREEK GODDESS
CREATIONS

COSTCO / TELUS

GORANI OIL

BEADS OF LOVE

NORWEX

ST. JOHN'S
AMBULANCE

YOUR DESIGNATED
DRIVERS

EMINE BOZYEL
GULER, FACEPAINTER
(Kidz Zone)

ANNA MARIA
TREASURES

TABLE OF CONTENTS

Welcome Letter	3
Niagara Dance Groups / Kidz Zone	4
Entertainment Schedule	5
St. Katharine Ladies of Philoptochos	6
GreekFest Raffle	7
GreekFest Menu	8-9
Greek Spicy Cheese Dip (Tirokafteri) Recipe	10
Greek Lettuce Salad (Maroulosalata) Recipe	11
Baked Giant Beans (Gigantes) Recipe	12
Greek Beef Stew with Orzo (Giouvetsi) Recipe	13
Baklava Recipe/THE ODYSSEY: A STORY THAT NEVER LEFT GREECE	14
Greek School / Dance Registration	15
Social Media Contest / Charity Partners	16

KALOS ORISATE—WELCOME TO A TASTE OF GREECE!



YOUR NIAGARA GREEK FESTIVAL ORGANIZING COMMITTEE

Maria Apostolakos, George Balaskas, Jim Danakas, Steve Hadjiyannakis, Jodi Kandiotis, Sophia Kandiotis, Andrew Kondos, Peter Koroneos, Harry Korosis, Tony Kranidis, Vicki Kranidis, Gena Liakos, Cathy McCormack, Evy McCormack, Harriet McLoughlin, George Morfidis, John Paraskevopoulos, Marianna Peca, John Philippeos, Angelo Polihronis, Corina Psarrou, Agapi Robinson, Dave Robinson, and John Soutos

We're delighted to welcome you to the 2026 Niagara Greek Festival, proudly hosted by St. Katharine Greek Orthodox Church / Greek Community of Niagara!

Since 2006, our Festival has been our way of opening our hearts — and our kitchen — to Niagara. Come hungry and enjoy authentic Greek food, traditional desserts, refreshing beverages, live music, dancing, faith, family and the warm hospitality at the heart of Greek culture. Whether it's your first visit or an annual tradition, we're so glad you're here.

At the heart of it all is **philoxenia** — the Greek tradition of welcoming others with generosity and treating guests like family. And when Greeks come together to eat, dance and celebrate, there is always **kefi** — that unmistakable joy, spirit and zest for life. You'll taste it around our tables, feel it on the dance floor and see it in the hundreds of volunteers who make this weekend possible.

Our heartfelt thanks — **efcharistó** — to our volunteers, sponsors, performers and supporters who bring the Festival to life.

That same spirit of philoxenia extends into our community. This year, we're proud to support Community Care of St. Catharines & Thorold, which helps individuals and families facing food insecurity and other challenges, and Community Crew, which provides nutritious school lunches to children across Niagara. Please consider bringing a non-perishable food donation or making a cash or debit donation at our food-order stations, with 100% of all monetary donations received at those stations shared equally between Community Care of St. Catharines & Thorold and Community Crew.

JOIN US — BE GREEK FOR A DAY!

EAT WELL. DANCE OFTEN. CELEBRATE WITH KEFI!



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Kidz Zone

BOUNCY RIDES,
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& POPCORN

FRI	4PM – 8PM
SAT	3PM – 8PM
SUN	3PM – 8PM
MON	2PM – 7PM



**PHOTO BOOTH
LOCATED IN THE KIDZ ZONE!**



BONES
VISITING KIDZ ZONE
Sat, Sept 5 @ 4-5 pm

Bring your kids out for
some fun!



ENTERTAINMENT SCHEDULE

FRIDAY NIGHT: 7:00 - 11:00 PM

FEATURING:
DJ GOLDEN FETA

DANCE UNDER THE STARS
with your παρέρ, family & friends!

SIGNATURE DRINK:
Santorini Spritz

YIA MAS
A BIG FAT
Greek Dance Party!

FRIDAY, SEPTEMBER 4, 2026
7:00 — 11:00 pm

SATURDAY TO MONDAY: LIVE GREEK MUSIC PERFORMED BY OLYMPIC ENTERTAINMENT

FRIDAY

Greek Dance Performances
5:30, 6:00 PM

SATURDAY

Greek Dance Performances
4:00, 6:00, 7:00, 8:00, 9:00 PM

SUNDAY

Greek Dance Performances
4:00, 6:00, 7:00, 8:00, 9:00 PM

MONDAY

Greek Dance Performances
3:00, 4:30, 6:00 PM

.....

Greek Community of Niagara Dancers, featuring its
Niagara Hellenic Dance Group

Hamilton Hellenic

Hellas Dance Troupe of London

La Troupe Folklorique Grecque Syrtaki—Montreal

Levendia-X Hellenic Folklore Association - Toronto

Levendogenia Dance Group—Kitchener

GUIDED CHURCH TOURS

Friday	4:00, 6:00 & 8:00 PM
Saturday	4:00, 6:00 & 8:00 PM
Sunday	4:00, 6:00 & 8:00 PM
Monday	4:00 & 6:00 PM

ST. KATHARINE LADIES OF PHILOTOCHOS



Thank you to the Greek Community of Niagara for always supporting the Ladies Philoptochos.

St. Katharine Ladies of Philoptochos tirelessly support those in need through charitable works, outreach programs, and fundraising efforts, enriching the lives of individuals and families across the Niagara Region throughout the year.

- Community Care Donations
- Out of the Cold St. Catharines
- Gillian's Place Donations
- Help Families in Need
- Folk Arts & NGF—Prepare Desserts/Food
- Memorials
- Sunday Coffee & Desserts
- Easter & Christmas Bake Sales
- Loukoumades Sales



**BEST WISHES FOR A
SUCCESSFUL FESTIVAL!**

GRAND PRIZE: GREEK GETAWAY

ATHENS-SANTORINI-CRETE
12 DAYS & 10 NIGHTS

(Value: \$9,000) Beforeifly & Air Transat



GREEK COMMUNITY OF NIAGARA
ST. CATHARINES & DISTRICT

RAFFLE



LABOUR DAY
WEEKEND

SEPTEMBER 4-7, 2026

585 Niagara St, St. Catharines

Draw at 7:30 pm on Monday, September 7, 2026

2nd Prize:

LADIES DIAMOND "RING"
(Value \$5,650) - Karat Jewellers

3rd Prize:

\$2,000 TRAVEL VOUCHER
- George's Greek Village

4th Prize:

MENS NAVY SEALS WATCH
(Value \$1,011) - Karat Jewellers

5th Prize:

\$1,000 CASH
Gyros on the Lake

EARLY
BIRD PRIZE

EARLY BIRD PRIZE:

\$500 CASH + \$500 JOE FETA'S GIFT CARDS

Joe Feta's Greek Village - Value \$1,000

DRAW AT 1:00 PM ON SUNDAY, AUGUST 30, 2026



Raffle Terms & Conditions at: niagaragreekfestival.com

LICENCE NUMBER #M890110

7,500 TICKETS PRINTED



OUTSIDE: BAR TENT

WINE \$8 GLASS, \$40 BOTTLE

Domestic (Queenston Mile)—Red & White Wine

Greek—Red & White Wine

BEER

Domestic—Great Lakes Brewery \$8 GLASS, \$32 PITCHER

Greek—Mythos \$10

COOLERS—Vodka \$8

LIQUOR—Ouzo / Tsipouro \$8

SIGNATURE DRINK \$10

NON-ALCOHOLIC

Soda / Water / Bubly \$3

Mocktail (Lemonade) \$6

OUTSIDE: FRIES TENT

Hercules Fries \$15

Fries topped with crumbled feta, Greek salad dressing, and gyro meat.

Greek Fries \$11

Fries topped with crumbled feta & Greek salad dressing.

Fries \$8

OUTSIDE: DESSERTS TENT

Combo Platter \$22

2 Baklava with 6 assorted Greek cookies.

Baklava \$8

Buttered flaky filo pastry sheets layered with chopped nuts, baked & soaked in sweet honey syrup.

Galaktobouriko \$8

Buttered sheets of flaky filo filled with an egg custard. Baked until golden brown & topped with sweet honey syrup.

Kourambiedes 4 for \$8

Classic shortbread butter cookies topped with powdered sugar.

Melomacharona 4 for \$8

Walnut cookies, baked, dipped in a honey sweet orange syrup & sprinkled with chopped walnuts.

Baklava Ice Cream Sundae \$8

Vanilla ice cream with crumbled baklava.

Loukoumades \$8

Mouth watering, light fluffy Greek fried dough puffs dipped in honey and topped with cinnamon.

Coffee \$3

BACK! Frappé Coffee \$5

A blend of instant coffee, sugar, and milk. Served with ice.

(Available in DESSERTS TENT)

INSIDE: MAIN FOOD HALL NIAGARA GREEK FESTIVAL

DINNER & COMBO PLATTERS



- 1 Gyro Dinner \$20**
Gyro (combination of beef and lamb) wrapped in a pita with tzatziki/tomato/onion. Served with Greek salad and rice.



- 2 Chicken Souvlaki Dinner \$20**
Chicken souvlaki wrapped in a pita with tzatziki/tomato/onion. Served with Greek salad and rice.



- 3 Moussaka & Greek Salad \$20**
A baked combination of ground beef layered with eggplant, potatoes, béchamel cream sauce and grated cheese. Served with Greek salad.



- 4 Vegetarian Platter \$15**
Greek salad, rice, 2 spanakopita/pita/tzatziki.



- 5 Lamb Shank Dinner \$28**
Fall-off-the-bone kokkinisto lamb shank braised in a red wine tomato sauce served with rice.

PITA WRAPS



- 6 Gyro Pita \$12**
Gyro (combination of beef and lamb) wrapped in a pita with tzatziki/ tomato/onion.



- 7 Chicken Souvlaki Pita \$12**
Chicken souvlaki wrapped in a pita with tzatziki/tomato/onion.

EXTRAS

- | | |
|----------|-----|
| Tzatziki | \$2 |
| Pita | \$2 |
| Rice | \$7 |

SALADS & SIDES



- 8 Greek Salad \$12**
Lettuce, cucumbers, onions, tomatoes, feta cheese, and Greek olives with traditional Greek dressing.

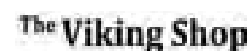


- 9 Spanakopita 4 for \$7**
Filo filled with a tasty blend of feta cheese and spinach.



- 10 Chicken Souvlaki Sticks 2 for \$11**
2 chicken sticks, marinated, skewered, and barbecued. Served with tzatziki.

DON'T FORGET TO PURCHASE YOUR RAFFLE TICKET!



GREEK SPICY CHEESE DIP (TIROKAFTERI)



INGREDIENTS

- 1/3 clove(s) of garlic
- 50 g olive oil
- 1/2 chili pepper
- 1/2 teaspoon(s) chili flakes
- 400 g feta cheese
- 200 g strained yogurt

DIRECTIONS

1. In a chopper blender, add the garlic, olive oil, chili flakes and finely chopped chili pepper.
2. Beat until all of the ingredients are completely incorporated.
3. In a bowl, add the feta coarsely chopped, strained yogurt and the mixture from the blender. Mix thoroughly with a spoon.
4. Transfer cheese dip to a small bowl.

TIPS

- Add chili flakes, finely chopped chili pepper, and fresh herbs.
- Serve with bread slices for dipping.
- You can also dip chopped vegetables and crackers or spread it in your sandwiches instead of mayo.



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GREEK LETTUCE SALAD (MAROULOSALATA)



INGREDIENTS

- 1 ½ heads romaine lettuce
- 5 sprigs green onion
- 1/3 cup fresh dill, chopped
- 2 tbsp. olive oil
- 2 tbsp. vinegar (or substitute with lemon juice)
- 1 tsp. salt
- ½ tsp. black pepper

DIRECTIONS

1. Wash the romaine lettuce and chop to your desired size.
2. Transfer to a large bowl.
3. Thinly slice the green onion.
4. Add green onions to the bowl along with the freshly chopped dill.
5. Add the olive oil, vinegar, salt, and black pepper.
6. Mix to combine, and adjust seasoning to taste.
7. Serve this delicious salad as a side dish to any meal.

TIPS

- You can add lemon juice or any other spices you desire; however, it is meant to be simple.
- This salad is best enjoyed on the day it's made. If you want to meal prep it, store the lettuce, onion, dill together and the olive oil, vinegar and salt in a small container.
- Drizzle the olive oil, vinegar and salt over the salad ingredients, toss and serve when ready.



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BAKED GIANT BEANS (GIGANTES)



INGREDIENTS

- 500 g giant beans such as lima beans
- 2 dry onions, thinly sliced
- 4 cloves garlic, thinly sliced
- 1/2 cup olive oil
- 1 sprig celery, finely chopped
- 1 carrot, finely chopped
- 800 g chopped tomatoes (2 cans of 400 g each)
- 2 pinches sugar
- Salt / Freshly ground pepper
- 1/2 bundle parsley
- A little dill
- 1 cup water

DIRECTIONS

1. Soak the beans overnight in plenty of water with baking soda dissolved in it. The next day, rinse them well, place them in a pot with cold water, and boil until tender (skimming the foam), about 40 minutes.
2. Drain and transfer them to a rectangular baking dish measuring 37×25 cm, or a round one, 35 cm in diameter.
3. Heat half the olive oil in a deep skillet over medium heat, and add the onions. Let them cook for about 10 minutes, until translucent.
4. Add the garlic, celery, and carrot, and continue to sauté for 2 to 3 more minutes. They should not brown, only soften.
5. Add the sugar, tomatoes, parsley, salt, and pepper. Simmer the mixture for 10 minutes, then pour it over the beans.
6. Add the remaining olive oil and 1 cup of water.
7. Bake with top and bottom heat in a preheated oven at 200°C/400°F for about 45 minutes, until the beans are left in their oil. If using a convection oven, place the dish on the middle rack and reduce the oven temperature.
8. Also, cover the baking dish with aluminum foil, as the beans will dry out on the outside before softening completely on the inside.



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GREEK BEEF STEW WITH ORZO (GIOUVETSI)



INGREDIENTS

- 2 tbsp. olive oil, divided
- 1 ½ lb diced beef
- 1 large onion, diced
- 4 garlic cloves, finely chopped
- ½ cup (100 mL) red wine
- 2 tbsp. tomato paste
- 1 can (14 oz/400 g) crushed tomatoes
- ½ tsp. ground nutmeg
- 2 bay leaves
- 1 cinnamon stick
- 2 cups (500 mL) chicken stock
- 2 cups (400 g) orzo
- ½ cup (40 g) grated Kefalotyri or Parmesan
- Salt and freshly ground black pepper to taste

DIRECTIONS

1. Heat 1 tbsp. olive oil in a heavy-bottomed pot such as a Dutch oven and add the diced beef when the oil is hot. Sprinkle with a pinch of salt and cook for 8-10 minutes over medium heat until the meat is browned on all parts. When the beef is cooked, remove it from the pot.
2. Add the remaining tbsp. of olive oil to the same pot together with the onion and garlic. Cook for 4-5 minutes or until the onion becomes translucent. Pour the red wine and cook for 1-2 minutes until the liquid mostly evaporates.
3. Stir in the tomato paste and crushed tomatoes together with the nutmeg, bay leaves and cinnamon stick. Pour the chicken broth and stir well to combine. Add the cooked beef back to the pot and bring to a boil. Lower the heat, cover with a lid and simmer for 45 minutes.
4. Remove the bay leaves and cinnamon stick. Stir in orzo and cook for 15-20 minutes or until tender. Stir constantly to prevent it from sticking to the bottom of the pot. Add extra chicken stock if it looks too dry.
5. Stir in the grated Kefalotyri or Parmesan and adjust the seasoning.
6. Serve hot with some extra grated cheese on top if you like.

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BAKLAVA



INGREDIENTS

FOR THE BAKLAVA

- 25 -30 sheets of phyllo dough
- 500 g (17 oz) walnuts, chopped (or mix of walnuts, pistachios, almonds)
- 2 tsps. cinnamon powder
- 2 tsps. ground cloves
- 300 g butter, melted (10 oz)
- whole cloves for garnish (optional)

FOR THE SYRUP

- 600 g sugar (20 oz)
- 400 g water (14 oz)
- 180 g honey (2.8 oz)
- zest of 1 lemon or orange

DIRECTIONS

1. Melt the butter in a saucepan over low heat. Use a cooking brush to butter the bottom and sides of a baking dish (approx. 40x30 cm/15x12 inch). Layer 10-12 sheets of phyllo on the bottom of the baking dish one at a time, making sure to sprinkle each one with melted butter.
2. In a large bowl, mix chopped nuts, cinnamon and ground clove. Sprinkle the nut mixture over the phyllo base and continue. Top the nuts with the rest of the phyllo sheets (10-15 of them), sprinkling each one with melted butter and brush the top of the baklava with enough butter. You can also add some filling in between phyllo layers.
3. Place baklava in the fridge for 15 minutes to make it easier to cut into pieces. Remove from the fridge and use a sharp knife to cut into pieces. If you fancy the taste of clove, place one whole clove in the middle of each baklava piece. Sprinkle the top with some cold water.
4. Place the baklava in preheated oven at 150°C / 300°F on the lower rack (both top and bottom heating elements on) and bake for about 1.5 - 2 hrs, until all the phyllo layers are crisp and golden.
5. Prepare the syrup. Mix all the ingredients for the syrup in a small pot (except honey) and bring to the boil. Boil for about 2 minutes until the sugar is dissolved. Take it off the heat and stir in the honey. Let the syrup cool down. As soon as the baklava is ready, ladle slowly the cold syrup over the hot baklava, until it is fully absorbed.
6. Let the baklava cool down completely and serve after the syrup has soaked throughout. Enjoy!

THE ODYSSEY: A STORY THAT NEVER LEFT GREECE

For nearly 3,000 years, Homer's Odyssey has remained an important part of Greek culture, inspiring generations of Greeks through its stories of adventure, family, home and perseverance.

- **Part of Greek Heritage:** Greek children have grown up hearing the stories of Odysseus, Penelope, the Cyclops and the Greek gods. Homer remains an important part of Greek literature and education.
- **Home Has a Special Meaning:** Odysseus spends 10 years trying to return to Ithaca. His journey represents "nostos"—longing to return home—a powerful idea in Greek culture. Nostalgia is derived from "nostos"
- **The Sea Connects Greece:** The sea plays a major role in The Odyssey. For generations, Greece's islands and coastline have connected communities, shaped traditions and influenced Greek life.
- **Family Comes First:** Beneath all the monsters and adventures, the story is about Odysseus trying to return to Penelope, his wife, and Telemachus, his son.
- **Cleverness Over Strength:** Odysseus is famous not because he is the strongest hero, but because he is clever, resourceful and determined—qualities admired throughout Greek storytelling.
- **A Story That Travelled the World:** The Odyssey has inspired countless books, plays, paintings, films and songs. Even the word "odyssey" is now used to describe a long and adventurous journey.
- **Almost 3,000 years later, the journey continues...**For Greeks everywhere, Ithaca can represent more than a place—it can represent home, family, heritage and the journey back to our roots.

GREEK INTERNATIONAL FILM FESTIVAL TOUR OF CANADA (GIFFT)

We are delighted to announce that the movie

St. Paisios

Is coming to St. Catharines

Saturday, October 3, 2026

Tickets are \$10/person and are now available!

Tickets are available on the First Ontario
Performing Arts Center website.





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NIAGARA GREEK FESTIVAL

GREETINGS FROM THE GREEK COMMUNITY OF NIAGARA!

The Greek Community of Niagara offers **GREEK SCHOOL**,
SUNDAY SCHOOL & DANCE programs.

Registration for all three programs will be held on Wednesday,
September 16th from 5:00 - 7:00 pm in the church office.

Follow St. Katharine Greek Orthodox Church on Facebook for
upcoming programs and events, such as:

- Bible Study/Adult Catechesis
- Cooking Classes
- Art Classes and MORE!

For further information, please call the office at (905)685-3028 or
email office@greekcommunityofniagara.com.



←F HARISTO!

THANK YOU FOR SUPPORTING OUR
NIAGARA GREEK FESTIVAL!

NIAGARAGREEKFESTIVAL.COM



SNAP PICS AND VIDEOS TO WIN!

Win amazing prizes by posting your GreekFest 2026 photos and videos! Just tag us on Facebook or Instagram using #NiagaraGreek Fest to enter!

NIAGARA GREEK FESTIVAL 2026

PROUDLY SUPPORTING OUR 2026 CHARITY PARTNERS



COMMUNITY CREW

NOURISHING CHILDREN. INSPIRING FUTURES.

Community Crew helps Niagara children arrive at school nourished, encouraged and ready to learn. Through nutritious lunches, enrichment opportunities and caring community connections, it helps children build confidence, discover their potential and thrive.



COMMUNITY CARE

OF ST. CATHARINES & THOROLD
FOOD SECURITY. ESSENTIAL SUPPORTS.

Community Care provides food security and other essential services to local individuals and families, helping meet immediate needs while supporting their journey toward greater stability and self-sufficiency.

DONATE DURING THE FESTIVAL



POINT-OF-SALE DONATIONS

Add a donation when you pay at the Main Food Hall. All point-of-sale donations will be divided equally between Community Crew and Community Care.



NON-PERISHABLE FOOD DRIVE

We are also accepting non-perishable food donations for Community Care. Please use the collection bins located at the festival entrances.

TWO LOCAL ORGANIZATIONS. ONE STRONGER COMMUNITY.