

ROMEO LAVENDER FARM

Dinner Date Experience 2026

Imagine an unforgettable evening surrounded by acres of lavender, and wildflowers.

The calming aroma of fresh lavender fills the air, setting the tone for a peaceful and romantic experience – lavender is a natural mosquito repellent.

Relax in your private outdoor setting as you enjoy a thoughtfully prepared **banquet-style gourmet buffet**, professionally presented and served by our attentive staff – creating a seamless, elevated dining experience.

Unwind and enjoy your private picnic in a truly one-of-a-kind setting.

You Bring: blankets, pillows, lawn chairs, small tables – whatever makes you feel comfortable at your private picnic setting.

- Dinner Package Includes -

- Curated gourmet banquet-style buffet with many entrée selections
- Professional on-site waitstaff service
- Complimentary U-Pick Experience – take home an extra large bouquet of lavender
 - Unlimited photo opportunities
 - Intimate, private picnic setting
 - Full access to all 17 acres, including nature walks and u-pick flowers

Guests are responsible for their beverage

Alcohol drinks is not provided or served.

Reservation Deposit Required

\$30 per person deposit is required to reserve your date. This amount is applied toward your total experience price.

RESERVATIONS REQUIRED

Please visit: RomeoLavender.com and click on the Dinner Date tab

80800 Van Dyke, Bruce Twp., MI 48065
(586) 383-6734 • info@RomeoLavender.com

Menu

A CURATED BUFFET

ENJOY ALL SELECTIONS, NO PRE-SELECTION REQUIRED

\$75.00 PER PERSON

FEATURED CARVED ENTREE

Herb-Roasted Strip Sirloin of Beef with a Red Wine Jus

CHEF'S CHICKEN FEATURE

Grilled Chicken Breast with optional Lemon Cream Sauce

SEAFOOD SELECTION

Shrimp Scampi with
Garlic Butter, White Wine and Herbs
Served Over Pasta

CHEF'S ITALIAN FEATURE

Sweet Italian Sausage
with Roasted Pepper and Onions
in a Light Tomato Herb Sauce

PASTA SELECTION

Penne Marinara in a Slow-Simmered Tomato Sauce

SEASONAL ACCOMPANIMENT

Roasted Green Bean Medley with Olive Oil and Sea Salt

FRESH SALAD

Garden Salad with Ranch or Lavender Vinaigrette

FRESH BAKED BREAD

Dinner Rolls with Whipped Butter

DESSERT

Chef's Seasonal Dessert Selection

To Make Reservations Please Visit:

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