



SUSTAINABLE FOOD CENTER

SFC BUSINESS RETREATS

Join Sustainable Food Center for a unique team building engagement opportunity that supports your local food system!

We offer cooking classes, garden tours, and conference space for local businesses that want to provide a meaningful experience for their employees while giving back to the community.

All proceeds from our for-fee offerings benefit our free programs and efforts to improve access to nutritious, affordable food for low-income residents and communities facing health disparities and food insecurity in and around central Texas.

sustainablefoodcenter.org | 512-236-0074 ext.133 | rentals@sustainablefoodcenter.org
2921 E 17th St. Building C, Austin, TX 78702



How it Works:



We offer both full and half day retreat packages, including meeting space in our solar-powered, 4-star rated green energy building, and your choice of an SFC experience: a hands-on cooking class, demonstration cooking class, or tour of our teaching garden and beehives.

Cooking classes feature local, seasonal produce and ethically-raised meats, and encourage participants to try new foods and healthier options. Our retreats foster team building and communication in a fun, unique setting.

Pricing is based on retreat package and headcount; contact us for a price quote (packages start at \$625). Retreats are available Monday-Friday, 8:00 am-5:00 pm.

To get started, choose your retreat package and SFC experience, and get in touch to make a reservation: rentals@sustainablefoodcenter.org

Amenities:

- Room setup and on-site support
- Coffee, tea, and filtered water
- Free, on-site parking
- Solar-powered, 4-star rated green energy building
- Adjacent to the CapMetro MLK Rail Station
- WiFi
- Optional add-on: Breakfast tacos from SFC Farmers' Market vendors, a.m. only; \$4/taco
- Optional add-on: Lunch from SFC Farmers' Market vendor or partner; variable price



Conference Room & Kitchen Features:



- Bright, sunny, courtyard view conference room
- Open concept meeting space with capacity of 75
- Movable work tables and chairs
- HDMI-enabled projector with sound system & laptop (MS Windows)
- Dishwasher
- Double-decker convection oven
- 6 burner gas range
- Large island counter space
- Walk-in cooler

Step 1: Choose Your Retreat Package

Half Day Retreat Package

- Up to 4 hours of meeting space in the conference room & kitchen
- Your choice of one SFC experience: hands-on cooking class, cooking demonstration class, or garden tour

Full Day Retreat Package

- Up to 8 hours of meeting space in the conference room & kitchen
- Your choice of one SFC experience: hands-on cooking class, cooking demonstration class, or garden tour

Step 2: Choose Your SFC Experience

Hands-on Cooking Class



2-3 hours, with a full meal, up to 25 people.

Participants work in teams to prepare a full meal, which they enjoy together on site.

Instructors are on hand to assist, and provide printed recipes to take home.

Demonstration Cooking Class



1.5 hours, with taste-sized samples, up to 50 people.

An instructor will prepare one recipe and provide practical cooking tips and nutrition information.

Participants taste small samples of the dish and take home a printed recipe.

* Vegetarian and gluten-free options are available by request *

Tour of JP's Peace Love & Happiness Foundation Teaching Garden at SFC



1 hour, any group size.

Take a tour of SFC's teaching garden and apiary, adjacent to the SFC building along the hike & bike trail. The tour will teach participants about SFC's mission, gardening programs, children's sensory garden, honeybees, chicken coop, and sustainable food gardening practices.

The tour is a great way to learn more about SFC and sustainable gardening in a peaceful, beautiful outdoor setting.

Step 3: Get in Touch

Sophie Fitzpatrick
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SUSTAINABLE FOOD CENTER: GROW. SHARE. PREPARE.

SFC cultivates a healthy community by strengthening the local food system and improving access to nutritious, affordable food. SFC envisions a food secure community where all children and adults grow, share and prepare healthy, local food.

From seed to table, Sustainable Food Center creates opportunities for individuals and institutions to participate in a vibrant local food system. From hosting interactive cooking and food gardening classes to promoting business for local farmers, we strive to empower Central Texas residents to improve their long-term health and food security.

