Culinary Team Building Events & Retreat Add-Ons

Our goal is to provide an educational, energetic, and fun atmosphere to learn the basic fundamentals in the art of cooking while connecting people through food. We pride ourselves in using the best seasonal products available while focusing on the importance of sustainability. Loyola’s Retreat and Ecology Campus is located in the heart of Woodstock, Illinois, surrounded by the beauty of rolling hills and lush landscape—an ecological mecca to this area. Our facility includes four acres of vegetable and perennial gardens which give guests the full farm-to-table experience. Loyola’s new Duchossois Food Systems Lab and Kitchen has a state-of-the-art design and includes a multitude of amenities to create a true educational experience.

PRIVATE EVENTS
Put yourself in our hands as we design a participation class tailored specifically for your group. This is the perfect setting for entertaining your guests while offering a hands-on educational experience. We supply the staff, training, great food, and clean up. Just show up and enjoy a truly unique experience!

TEAM BUILDING
We lead the cooking while inspiring, guiding, and teaching your team along the way. Class topics and goals can be customized to meet your goals, schedule, and budget of your organization.

IRON CHEF EXPERIENCE
Work as a team to create the best menu possible. Our chefs will assist the different teams to help mentor and create a dynamic experience. Remember, this is a competition! Once the meal is complete, you will have the opportunity to sit down and sample all the menu items created. This will stimulate critical thinking and planning that exists in today’s ever changing workplace.

EMPLOYEE INCENTIVE
Let your team or employees know how much they mean by celebrating in an engaging environment filled with food, wine, and education.

FARM WORKSHOPS
Engage your students or staff on their retreat to experience everything Loyola’s Retreat and Ecology Campus has to offer. Take a self-guided or guided tour of our gardens and understand the importance of the Loyola farm. Learn how to plant/harvest, the principles of sustainability, techniques for proper gardening, how to utilize your food after harvest, cooking techniques that help to showcase your foods, food preservation, or the importance of the Loyola farm.

Cost: $55–$65 per person; 20 percent discount for Loyola groups.
Duration: 1–3 hours per event, available for groups of 6–16 people.
Please note: All culinary events are customizable and are tailored to meet the objectives, goals, and budget of individual groups.

For more information, contact lurec@LUC.edu or 815.338.1032.