



Escape the ordinary!

Discover Broadleaf's experiential learning program that will empower your team.

**Broadleaf's Experiential Learning Workshop –3 Day Outing
Sample Agenda**

This package is based on 10 participants.

Transform your workday into a workshop that promises to turn the ordinary into extraordinary.

Day One:

10:30am Arrival of group and check into accommodations. Fresh Fruit and Veggie Tray upon arrival.

Noon Lunch. Menu Suggestion: Homemade Soup served with an assortment of sandwiches, dessert, tea & coffee.

1:00pm Workshop commences- Time allotment for your group's agenda items.

4:00pm Afternoon Activity – Experiential Learning Program (Session One) and group de-brief.

5:30pm Dinner. Menu Suggestion: Ranch BBQ Ribs. Enjoy a huge portion of our BBQ Ribs topped with our Chef's special BBQ sauce and served with baked potato, medley of fresh sautéed vegetables and ranch dessert. {Cash Bar available upon request}

Day Two:

8:00am Breakfast. Menu suggestion: Full County Breakfast to include eggs, bacon, sausage, home fries, ranch toast with homemade jams and jellies, fruit and beverage.

9:00am Workshop Continues

10:30am Coffee Break – to include homemade sticky buns, fresh fruit tray with yogurt dip, tea and coffee.

12:30pm Lunch. Menu Suggestion: Lasagna – our own chef's lasagna recipe is served with garlic break and Caesar salad with dessert, tea & coffee.

1:30pm Afternoon Activity – Experiential Learning (Session Two) and group de-brief

3:00pm Nutrition Break: Assorted squares, veggie and cheese tray, beverage

3:30pm Workshop Continues

6:00pm Dinner. Menu Suggestion: Salmon served with zesty Cajun spice, rice pilaf, and medley of sautéed vegetables, rolls, dessert, tea & coffee. {Cash Bar available upon request}

Day Three:

8:30am Check out of accommodation and breakfast. Menu Suggestion: Ranch Quiche served with pan fries, ranch toast with assorted homemade jams and jellies, tea & coffee.

9:30am Workshop continues

10:30am Nutrition break – Homemade biscuits and preserves, fresh fruit bowl, beverage.

Noon Workshop Wrap-up and Lunch. Menu Suggestion- Chicken Caesar Salad, Rolls, Dessert, tea & coffee.

1:30pm Departure from the ranch

This package is a sample and can be customized to meet the requirements of our guests. Arrangements can be made to alter arrival and departure times, as well as menu and activity options, number of participants and workshop session time allotments.

- All inclusive

- \$425.00 per participant, plus tax and gratuity.

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Let us challenge you to overcome your obstacles!