



Choose Dublin
City's Sustainable
Food Hub for
unique corporate
events & activities

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Airfield Estate – Dublin's Sustainable Food Hub

Located in Dundrum, Dublin 14.
Airfield Estate is a 38 acre working
urban farm and gardens.

This unique place is guided by the trailblazing and pioneering Overend sisters who were passionately committed to creating and sharing a sustainable, beautiful and productive environment for all to enjoy.

Today, Airfield is becoming Dublin's Sustainable Food Hub. Our estate of gardens, orchards, farm and facilities deliver a sustainable ecosystem that produces food, manages waste, promotes biodiversity, conserves energy and tackles climate change.

Tailored experiences for corporates in a unique setting
Our Corporate Events Team has developed activities that brings sustainability to life at Airfield including:

- Team-building games with The Orchard Centre
- Group cooking in The Neff Inspiration Kitchen using freshly harvested ingredients straight from our farm
- Tours of the Estate
- Workshops... and much more.



Airfield Estate

Urban farm, organic gardens and heritage site

At Airfield we are:



**Passionate about
food sustainability**



**Leaders in food
sustainability
approaches**



**Calling people
to action**

Corporate Sustainability Events at Airfield
Our Corporate Events Team create unique experiences for your organisation, customers and teams. We're delighted to share our ideas and develop the perfect event with you.

Activities for Corporates

There are a range of different activities to choose from on our 38 acre working farm and gardens including:

Cookery Classes and Demonstrations

Hands-on Cookery Classes and Demonstrations in The Neff Inspiration Kitchen with farm fresh ingredients.

Tours and Workshops

Sustainability Tours focused around the UN SDG goals linked to the Estate.

Airfield Estate Tours tailored for your interests, whether it be Farm, Heritage or Gardens.

Composting Workshop with our expert gardening team.

Seminars and Events

Seminars on healthy sustainable diets or climate change from leading experts.

Volunteering Opportunities

Join our expert team for some volunteering opportunities within the estate whether it be with the farm, gardens or facilities team to help and give back to your local community.

Team Activities with The Orchard Centre

Through a range of fun and challenging team activities, participants experience a sense of achievement and competitiveness, in a challenging environment.

Workplace Wellness Strategy Day

Collaborating with Wellness Programme Innovator, Aisling Larkin, your team explores workplace wellness practices and develops recommendations for Wellness programmes in your organisation.

Corporate Team Building - Mindful and Sustainable Cooking and Eating

Guided by Wellness and Food expert Aisling Larkin, your team will explore the relationship between nature, food and wellness in a half day of hands-on gardening and cooking.



Cookery Classes and Demonstrations

Choose a two hour team building class of either hands-on or demonstration in our Neff Inspiration Kitchen. With our chef's step-by-step guidance, your group will create delicious dishes using ingredients from the estate. Once the food is cooked, you can then enjoy your dishes as a group.

We have a wide range of menus to choose from for all levels of ability.

Choose from menus such as:

- Healthy Eating and Lunch Ideas
- Zero Waste Dinners and Cooking
- Farm to Fork
- Traditional French Cooking
- Tapas Demo
- Asian Fusion
- Baking

We provide all the ingredients, utensils, equipment, aprons, recipes and tuition with a fully qualified chef.

How many people can take part?

- Minimum 10 people
- Maximum 20 people



“

Thank you to you and your colleagues for all your help. The group was delighted with the day.

Arthur Cox

”

Tours and Workshops

Whether your group prefers the history of the estate, nature and the gardens or sustainability and composting, we have the tour for you.

Our passionate and dedicated team of can create the perfect tour for your Corporate Event. In the company of our experts, your team can explore Airfield and even get their hands into the soil!

Tours include:

- Sustainability Tour
- Garden Tour
- Heritage Tour
- Farm Tour

A tailored tour

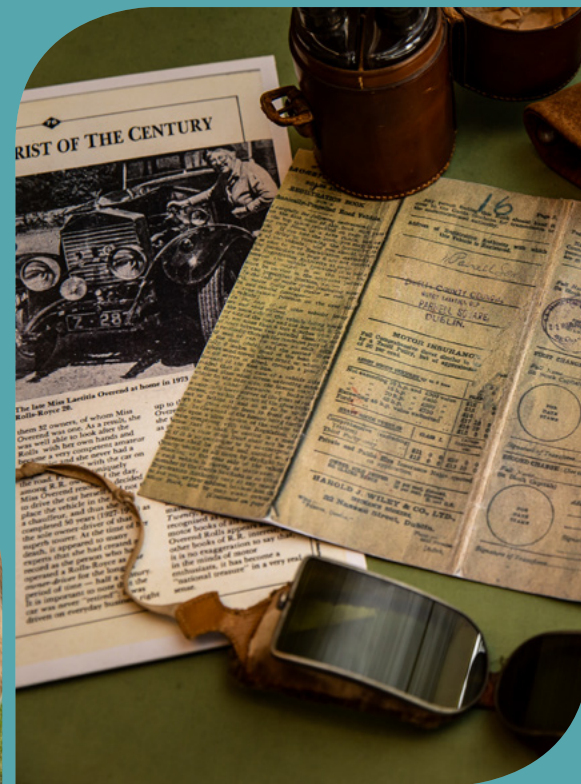
Our team is happy to develop tailored solutions that combine a number of the tours and workshops.

Workshops include:

- Composting workshop

How many people can take part?

Maximum 20 people



“

We had a great event and the staff were so helpful and friendly, it really helped everything run smoothly. The room worked perfectly and I can't praise you, your team, and Airfield itself as a location more highly.

”

Social Enterprise Development

Team Activities with The Orchard Centre

The Orchard Centre run programmes that are packed with a range of fun and challenging team activities.

With teamwork at the centre of all the activities, the combination of competition, challenges and a unique environment create unforgettable experiences.

Choose 8 activities from the below:

Wheelbarrow race

Meggars

Poc Fada

Welly Throwing

Tug O' War

Turf Stacking

Links

Giant Jigsaw Puzzle

Giant Dinosaur Egg

Human Pinball

Pyramid Challenge

Traditional Irish Bowls

The 'Stilt' Walk

Space Hopper Challenge

Penalty Shootout

How many people can take part?

Minimum 15 guests

Maximum 110 guests



“

The venue was ideal, the catering was excellent and the staff were very helpful and friendly. We availed of the good weather and made the most of the lunch break to explore the grounds.

Foróige

”

Workplace Wellness Strategy Development – Full Day

Airfield Estate is delighted to partner with TV Cook and broadcaster Aisling Larkin who has a wealth of multi-dimensional expertise within the food and wellness space.

An M.Sc in Culinary Innovation & FDP with a specific focus on food for wellness over the last five years, combined with a unique and highly valued skill set of qualifications in Mindful Eating, Feeding Therapy, Behavioural Economics, Workplace Wellness from TU Dublin, along with Organisational Leadership at Oxford, has led Aisling to bring a depth of empathy and appreciation to the value of sustainable behaviour change in the areas of corporate wellness and food.

Developing effective workplace wellness programmes that contribute real value to your organisation is an inclusive and collaborative process.

Morning Guided Tour

Explore Airfield's sustainable farm and gardens followed by delicious, nutritious refreshments.

Cultural Values and Workplace Wellbeing Session

Workplace wellness models
Sustainable and impactful metrics
Key roles within the team

Lunch

Sustainable and sustaining lunch, with ingredients from the Airfield farm and gardens

Afternoon

Wellness Planning Session
Insights and ideas
Plans and programmes
Evidence-based pathways

A blueprint for your organisation

Based on the ideas generated at the Workplace Wellness Strategy planning day, we produce a report. This provides short, medium and long-term recommendations on how to implement sustainable Wellness programmes in your organisation.

How many people can take part?

Minimum 10 people
Maximum 20 people



“

Absolutely fabulous venue and we had a really productive meeting. Lunch was stunning.

Mars

”

Corporate Team Building Mindful and Sustainable Cooking and Eating – Half Day

Arrive at the Neff Inspiration Kitchen school for a cup of tea or coffee and some homemade treats. We will then head out for a short walk around the extensive edible gardens, where you will begin to see our connection to cooking with local and seasonal ingredients at the fore. Spend a little time giving back to the planet by getting stuck in volunteering in our gardens for some hands-on gardening and experience the benefits of that body-mind connection. We may even be lucky enough to collect some ingredients for our class as we learn how to become **more sustainable in our workplace and at home with our food.**

From here, it is back to the kitchen, where Aisling Larkin will guide you through **tangible mindful and sustainable eating techniques to help you improve your eating habits.**

Then it's on to a delicious demonstration of some fabulous zero waste, plant conscious recipes.

After this, it is time to don your apron and get stuck in for some hands on cooking. You and your colleagues will cook some of the items from today's class, and Aisling will be on hand to guide you, answer questions, and give you lots of top culinary tips.

When all the dishes are cooked, it is time to sit and enjoy a delicious meal together. Take home your new ideas about eating better for the planet and your wellness while feeling full of positivity and inspiration. The menu will be seasonal, sustainable and wholesome.

How many people can take part?

Minimum 8 people
Maximum 20 people



“

Our group of 26 people had a fantastic offsite day at Airfield. I was delighted with the venue and we will definitely be back again.
Aladdin

”

Prices

Prices vary depending on number of participants and activities chosen. Please contact our Corporate Events Team who can help develop the perfect event for you.

Cookery Classes and Demonstrations



Cookery Classes range from €50–€65 per person depending on menu choice and class length.

Tours and Workshops



Tours and workshops range from €20–€80 per person.

The Orchard Centre



Activities start from €1,200 ex. VAT for a minimum of 15 guests over 2 hours. Additional guests €49.50 ex. VAT per person.

Workplace Wellness Strategy Day



€4,950 ex. VAT for workshop and workplace policy development.

Mindful and Sustainable Cooking and Eating



€3,500 ex. VAT for 20 people.

Food and Beverage Options

Food Menus

Gourmet Sandwich Lunch

€12.00 per person ex. VAT

Gourmet Sandwich Lunch with Soup

€15.00 per person ex. VAT

Buffet Lunch

from €35.00 per person ex. VAT

Buffet Dinner

from €55.00 per person ex. VAT

BBQ Buffet Menu (minimum 50 guests)

from €60.00 per person ex. VAT

Seated dinner in Overends Kitchen (50-120 guests)

from €75.00 per person ex. VAT

Day option

Rental of The Hive:

€700 ex. VAT

Evening option

Rental of The Hive/Front Paddock:

€950 ex. VAT

Prices are subject to change and additional charges may apply



Why choose Airfield?

Airfield provides an inspirational setting, a unique interconnected ecosystem that produces healthy and nutritious food, promotes biodiversity and tackles climate change. Our awards recognise the value of our ethos and the quality of our actions.



Sustainable Development Goals Winner

Winner of the Dun Laoghaire Rathdown Chamber of Commerce Business Awards Sustainable Development Goals (SDG/CSR) 2022/2023



A Leader in Environmental Sustainability

Airfield was recognised by Fáilte Ireland as a leader in environmental sustainability within the visitor attraction sector.

<https://supports.failteireland.ie/climate-action-case-studies/>



Dublin's Most Sustainable Restaurant

The Restaurant Association of Ireland awarded Airfield's Overends Kitchen the title "Dublin's most sustainable restaurant."



Sustainable Food Systems Exhibition Series

New exhibition **Foodscape: Soil Society** will be the first in a series of permanent exhibitions focused on sustainable food systems with a mission to educate through a fun and interactive approach, allowing kids and adults to actively explore the wonderful world of soil.



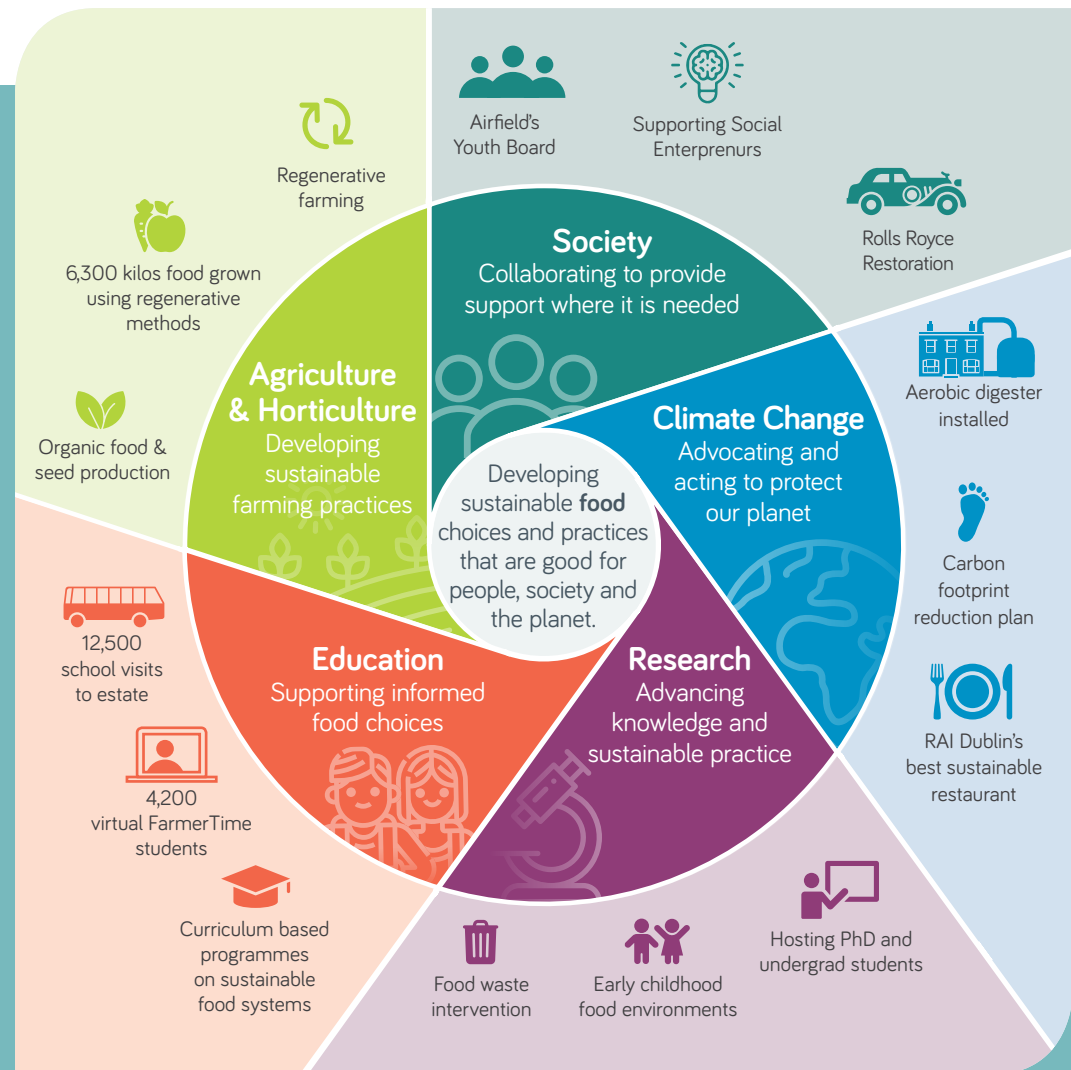
100 Best Wedding Venues 2022/2023

Airfield was featured in the One Fab Day "100 Best Wedding Venues 2022/2023"

Why choose Airfield?

We are fully committed to sustainable financing and have a target that our investment fund is to be 85% ESG invested by 2025.

We are a charity and all of the income from these activities will be put back into the running of Airfield Estate.



Get in touch

Our Corporate Events Team can develop the perfect event for your organisation.

To find out more about our tailored packages contact us:



sales@airfield.ie



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