

TEAM BUILDING WORKSHOPS AT

THE  LOFT



Experience unique workshops and demonstrations led by local vendors at the Calgary Farmers' Market. These hands-on sessions offer the chance to learn from passionate experts while supporting local talent. Perfect for team-building, private events, or special occasions, each workshop highlights the best of our community's products and skills.

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Whiskey Tasting

| 30 Per person, Minimum of 6 people

- Enjoy a personalized whisky experience, guided by an expert who will take you through a selection of whisky styles. Our tasting flight includes a variety of whiskies, allowing you to explore different flavors. This package features our classic Canadian whiskies along with a special seasonal offering, with a total of 5 unique products to sample.



Cocktail Making Classes

| 55 Per person, Minimum of 6 people

Cocktail Class Package:

- Perfect for events or parties, this workshop brings groups together to learn the art of mixing and crafting cocktails using local ingredients.
- Participants will acquire essential skills to mix drinks confidently and recreate them at home. The class covers the basics, teaching how to make classic cocktails like Margaritas, Old Fashioneds, and Martinis. Branded mixology supplies can be included for an additional cost.



Custom Eau Claire Portfolio Tasting

| 25 Per person, Minimum of 6 people

- Enjoy a guided tasting led by an Eau Claire expert, featuring a diverse selection of spirits, including whisky, gin, vodka, and our Canned Cocktails. You'll have the chance to explore a variety of products, from classic favorites to unique, limited-edition releases. This tasting includes 3 cans and 3 spirits, showcasing both clear and dark options.



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Sourdough Shaping & Scoring

| 55 Per person, Minimum of 6 people

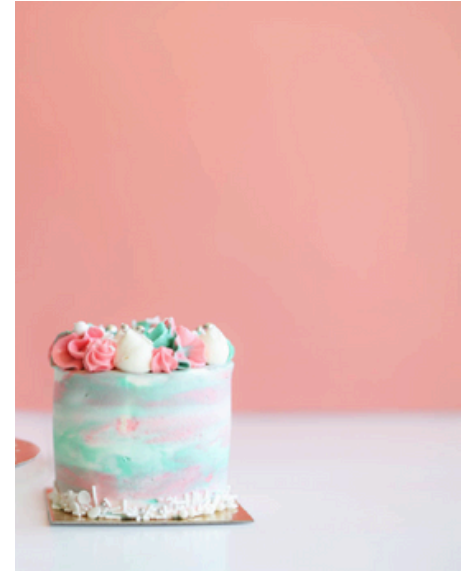
- In just one hour, you'll learn the art of shaping sourdough bread and master the technique of scoring beautiful, intricate designs on the tops. You'll leave with two freshly crafted loaves, ready to enjoy at home!



Cake Decorating

| 55 Per person, Minimum of 6 people

- In this fun-filled 1-hour session, you'll get hands-on experience decorating your very own mini cake! Our head pastry chef will teach you various piping techniques to create stunning designs in your choice of colors and decorations. You'll leave with a beautifully personalized mini cake, crafted by you!



Macaron Making

| 55 Per person, Minimum of 6 people

- Our head pastry chef will guide you through every step of creating the perfect macaron. From piping to filling, you'll have the chance to master the techniques firsthand. Plus, you'll get to take home 6 delicious macarons, crafted by you!





1 Hour: Local Supporting Local

| 80 Per person, Minimum of 15, Maximum of 50

- At Lucs, we take pride in discovering unique, high-quality local products, and this workshop is a celebration of Alberta's finest. Join us as we explore a variety of small-batch items from local farms and producers, delving into the concept of "Terroir" and its significance in shaping the flavors of our region. From dairy and meats to preserves, mustards, and beyond, we'll showcase what makes these products so special.
- Throughout the workshop, you'll have the opportunity to taste and experience the diversity of local offerings, learning about the craftsmanship behind each one. Plus, guests will leave with a \$25 retail value gift bag filled with hand-picked local treasures!

Charcuterie BYOB Class (Build Your Own Board)

| 80 per person, minimum of 15 people, maximum 40 people.

- In this hands-on cooking class, one of our charcuterie experts will guide you through the fundamentals of crafting your own unique and visually stunning charcuterie board, which you'll get to take home and enjoy!
- The class includes a brief history of charcuterie, an overview of key ingredients like meats, cheeses, mustards, jellies, pickles, carbs, and garnishes, along with design principles for a perfect board. You'll also learn pairing techniques and enjoy tasting your creations along the way!

1 Hour: Cheese Flight Tasting

| 65 per person, minimum of 15 people, maximum 80 people.

- Join one of our expert cheesemongers for a personalized cheese flight experience! You'll learn about each cheese's origins, production process, tasting profile, and unique characteristics. As you sample, your monger will share fun facts and helpful tips for pairing and using these cheeses.
- Each guest will enjoy a curated board featuring 4 gourmet cheeses, along with 2 local preserves, slices of fresh baguette, and a pickled item from Innisfail—creating a delicious and educational tasting experience!

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Wine Tasting Experiences By Market Wines

Guided by a Wine Expert | Minimum 8 Guests, Maximum 20



4 WINES- GUIDED WINE TASTING

\$30 Per person

Duration: 1 hour

Includes:

- Guided tasting of 4 curated wines (retail value \$25–\$35 each)
- Professional presentation led by an expert
- Flexible wine selection options:
 - 2 Whites & 2 Reds
 - 4 Whites
 - 4 Reds
 - 1 Sparkling, 1 White, 1 Rosé, 1 Red

7 WINES- GUIDED WINE TASTING- CLASSIC

\$42 Per person

Duration: 1.5 to 2 hours

Includes:

- Guided tasting of 7 wines (retail value \$25–\$35 each), including welcome bubbles
- Themed tasting options (customizable)
- Professional presentation led by an expert
- Wine selection options:
 - Welcome Bubbles + 3 Whites & 3 Reds
 - Welcome Bubbles + 6 Reds
 - Welcome Bubbles + 6 Whites

7 WINES- GUIDED WINE TASTING- PREMIUM

\$60 Per person

Duration: 1.5 to 2 hours

Includes:

- Guided tasting of 7 premium wines (retail value \$40–\$55 each), including welcome bubbles
- Themed tasting options (customizable)
- Professional presentation led by an expert
- Wine selection options:
 - Welcome Bubbles + 3 Whites & 3 Reds
 - Welcome Bubbles + 6 Reds
 - Welcome Bubbles + 6 Whites





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Make Your Own Lip Balm

| 55 Per person, Minimum of 6 people

In this hands-on class, learn to make your own moisturizing lip balm! Take home several balms that you create, as well as recipes.

Make Your Own Massage Oil

| 55 Per person, Minimum of 6 people

Learn how and what to blend to create a super moisturizing body oil and/or a revitalizing, healing massage oil.

Take home several products that you make in this hands-on workshop.