



PRESERVING OF LOCAL CULTURES

Preserve Balinese culture through an engaging activity with the ROLE Foundation who empower local people and businesses through practical education programs. It allows them to improve their local environment and develop sustainable communities. Your group will experience traditional weaving and craft a traditional drink called Jamu. The activity also includes an afternoon learning traditional Balinese dance lessons with the resorts' fokloric dancing group.



PROTECTING THE ENVIRONMENT

Agrisud is an organisation who educates local farmers with best farming practices to eliminate the use of pesticides. Club Med partners with Agrisud to support those farmers who implement these practices by purchasing their local produce in return.

Spend an afternoon at the resort with local farmers. Understand the farm-to-table process while experiencing a Balinese cooking workshop with our Executive Chef. Enhance your experience by inviting our Ambassador Samantha Gowing – author of Food as Medicine, to facilitate your hands on cooking experience.



SUPPORTING THE COMMUNITY

Spend an enriching half-day with the organization Seeds of Hope, to understand the lives of Bali's disadvantaged children. As a local non-profit organization, they support the underprivileged community through a series of educational and practical workshops.

Your group will join the Balinese children either onsite at the children's home to join in with fun activities – that both benefit their social development and wellbeing, or within our resort to engage with the children on a very memorable event.

Your event will be directly financing the program that helps uplift the lives of these Balinese children.







PRESERVING OF **LOCAL CULTURES**

Traditional Thai cuisine is one of the most renown and this will for sure interest the foodie in all of us. The morning starts with your group exploring the local Thai food market and be guided to select the best products for your menu later in the day. Participate in a typical Thai cooking class at the famous Blue Elephant restaurant and discover the beauty of Thailand through its gastronomy. Our supporting partner for this activity is World Vision in Thailand.



Visit the Chalong Bay Rum Distillery, located 20 minutes from our resort and learn about the distillery's sustainable sugar cane farming practices. Chalong's Rum is certified organic with pesticide free sugarcanes and eco-friendly thanks to the usage of recycled materials and recyclable packs and cups. Chalong Bay Rum Distillery also focuses on handcrafted processes and reusable energy.

Enjoy a 30-minute guided tour and then join Chalong Bay's expert mixologists and learn to mix, stir and shake delicious rum cocktails.



SUPPORTING THE **COMMUNITY**



This activity is incredibly interesting on a human level and will sure give your employees a good idea on how to give back to a community.