



## TEAM BUILDING OPPORTUNITIES

Spark your group's competitive spirit by challenging them to our unique team building opportunities. With activities available year round ranging from water sports, golf challenges or cooking competitions, you are sure to discover an interest that will ensure your team shares in a memorable interactive experience.

### Onsite Activities

#### Port Ludlow Marina

##### ***Kayak & Stand Up Paddle Board Rentals***

Experience and explore the scenic and beautiful views of Port Ludlow from the water with one of our watercrafts available for rent. Cruise the pristine shoreline and enjoy seals and birdlife in a protected bay with no boat traffic over 5mph.

*Kayaks- \$15-\$20/hour, Standup Paddle Boards \$25-\$35/hour*



##### ***Evening Dinner Cruise***

Embark on a sunset cruise and explore the waters of Puget Sound. Enjoy a customized menu prepared by our culinary team. Full hosted bar available by request.

*\$750-\$1250/hour, Menu \$59-\$99/person*

##### ***Fire Pit Rental***

After a productive day of meetings, treat your team to a fun and relaxing evening of s'mores around our marina fire pit. Tell ghost stories, toast marshmallows, and take in the stunning sunset view.

*Fire pit set-up \$250, S'mores \$10 per person*

#### Port Ludlow Golf Course

##### ***Championship Golf – Audubon Certified***

Port Ludlow Golf Course will transform groups of all skill levels. Our PGA Professionals are trained and experienced in golf tournament operations and events, and offer unique packages to accommodate your group's agenda – whether 9 or 18 holes, enjoy our spectacular natural surroundings.

*\$20/person, 4 person minimum*



*Pricing varies depending on number of participants, availability, and seasonal rates.*

*Pricing exclusive of service charge and tax.*

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### **Hiking**

Explore Port Ludlow's 26 miles of maintained hiking and biking trails. Enjoy the magical views and abundant wildlife which are the wonders of Mother Nature as only Port Ludlow can present.

*\$ Complimentary – included in Resort Fee*

### **Ludlow Falls**

Just a two minute drive from the Marina or Inn, or even better – a 15 minute walk. This short trail can be an afternoon refresher or couple hours' wander through one of Port Ludlow's little gems.

### **Who says games are for kids?**

Take a short break during your meeting, or the entire afternoon, to be young at heart. Enjoy the views of Ludlow Bay and the Olympic Mountains while delighting in a few laughs. Our front lawn is the perfect setting to set up ladder ball and bocce ball. Add beverages, snacks, or a picnic lunch.

*\$225*



### **Pottery**

Express yourself! Participants will be given the tools to decorate a soft piece of pottery guided by an instructor to help create the perfect piece of art. Enjoy your final product – maybe a bowl, mug, or a what-the-heck-is-that-thing! Pieces will be fired at the art studio and then shipped to your office or home upon completion.



*\$63/person*

***Ask us about other unique teambuilding options, group activities and entertainment.***

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## Cooking Challenges

*Chef Dan Ratigan and our culinary team facilitate cooking-related classes and competitions featuring locally-sourced, fresh, seasonal ingredients. Our cooking events can be adapted to meet your group's specific interests and agenda.*

### Meet our Chef:



Originally from upstate New York, Dan Ratigan arrived in the Pacific Northwest at age 14 and worked his way up through many of Seattle's finest restaurants. Chef Dan took the helm at The Fireside Restaurant in 2007. Chef Dan has worked to create seasonal menus that feature Northwest gastronomy at its best. His approach is simple - start with top-notch ingredients, prepare them carefully and send them out of the kitchen in meals that showcase the best the ingredients have to offer. Collectively his culinary team has over 100 years of creative experience to ensure your event is a savored success.

### ***Pasta Making Class***

Working in teams, participants rotate through stations to learn unparalleled (or is that [Pappardelle](#)) pasta-making skills as they are expertly guided through each step of the process.

### ***Cooking Class***

Sure to inspire and motivate participants learn to prep, cook, and present with locally sourced products hand selected by our culinary team. Have you ever seen a lobster mushroom?



### ***"Top Chef" Cooking Competition***

Mirroring the popular TV show, participants are divided into teams and compete against each other in various culinary challenges. Teams are given a basket containing seasonal mystery ingredients and access to a pantry of products sourced from the area's local farms. Teams are timed and asked to prepare and present dishes to our revered judges. Each team will be awarded points based on their teamwork, dish presentation, and taste. Hint: An adult-beverage station inevitably adds to the team's culinary confidence.

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### **Farm Basket Competition**

After enjoying a self-guided farm tour of Chimacum Valley Farms to gather in-season produce and baskets full of local product, teams will prepare a dish for presentation to our revered judges. Another popular option is to challenge Chef Dan to a blind-basket demonstration. If you believe you have a capable cook in your group, a “journey to the gauntlet” cook-off with Chef Dan is always rewarding, and entertaining.



*Pricing will vary per person depending on the event chosen, length of commitment, and food selection. \$1,000 minimum for any cooking event.*

### **Meet our Cellar Master:**



Julie Johnson grew up in the Pacific Northwest and has a passion for traveling that brought her overseas to teach, learn, and explore abroad. In 2006, she attended culinary school in New Zealand and transitioned into the wine industry. Julie is an author and self-described hiker, yogi, and wine geek. We’re thrilled to welcome Julie as our Cellar Master at The Resort.

### **Wine Tastings**

Explore wine tasting and all that Northwest grapes have to offer. Take an international trip with each sip, or focus on a particular winery of interest under the tutelage of our Cellar Master. Minimum of 5 people or more and includes light appetizers.

*\$55/person*



### **Cork & Canvas**

Step by step instructions are provided by an accomplished local artist allowing you to bring home your own cherished work of art. Enjoy the scenic views from the Veranda at the Inn, settle in with a glass of award winning Washington wine and savor delicious appetizers.

Minimum of 8 people.

*\$69 - \$73/person.*

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## Offsite Activities

### Farm Tours:

*Chef Dan Ratigan has developed strong partnerships with our local farms, allowing our culinary team to serve the freshest cuisine found on the Olympic Peninsula. Let us plan a tour for your team and discover more about the food you will be served while staying at The Resort at Port Ludlow. Visitors experience a working farm, each with a unique personality that opens their barn doors to the public for farm fresh food, fiber, cider, crafts and more.  
\$ Complimentary – included in Resort Fee.*

### **Red Dog Farm**

Stop by the Red Dog Farm Stand overlooking nearby Chimacum Valley. Red Dog Farm boasts gorgeous views, salmon-bearing creek frontage, and prime growing conditions. They are certified organic and grow over 150 different varieties of vegetables, berries, cut flowers and plant starts on 23 acres.



### **SpringRain Farm**

A certified organic family farm located in the heart of Chimacum on 28 acres of prime agricultural land. Farmer John and his family grow a wide variety of berries, orchard tree fruits, perennial vegetables, greenhouse crops, salad greens and also produce honey, eggs, chicken, rabbit, duck, and lamb. SpringRain Farm is committed to conservation and caring for the land we live and grow on.

### **Wilderbee Farm**

A 12 acre organic family farm located in Port Townsend. Wilderbee Farm grows certified organic u-pick lavender, cut flowers, blueberries and pumpkins. They also raise hens for eggs, honeybees, and a conservation flock of rare, primitive sheep called British Soay for their naturally soft wool.

### **Finnriver Farm**

A 33 acre organic farm and artisan cidery along a restored salmon stream in the scenic Chimacum Valley. At Finnriver you may choose to do a hard cider tasting, and/or walk the land on a guided tour. At the forefront of the Pacific Northwest hard cider revival, Crystie and Keith Kisler, owners/farmers/fermenters, share the wonderful story behind the success of their farm.

***Boxed lunches to-go can be prepared upon request to further enhance your farm tour experience.  
\$20/person***

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### **Whale Watching**

Spend the day on gorgeous Puget Sound and witness some of the planet's most majestic creatures in their natural habitat. In addition to orcas, watch sea lions, harbor seals, tufted puffins, and bald eagles grace the sea and sky. A trained marine naturalist guides you through many beautiful sites along the way. *4-hour tour \$118/person, 8-hour tour \$128/person*

## **Seasonal Activities**

### **October is a howling good time to visit!**

#### ***Edible Pumpkin Class***

The perfect pumpkin will be provided from Wilderbee Farm. Chef Dan Ratigan will teach you to break down your pumpkin and prepare it for a memorable holiday dish.

*\$45/person*



#### ***Pumpkin Carving Contest***

A farm fresh pumpkin and carving kit will be supplied. Participants will be judged on creativity and structure. May the steadiest hand win! *\$30/person*

Choose a 3 course dinner following your class - our chefs will prepare a complete pumpkin inspired menu. *\$59-\$99/person*

### **'Tis the Season!**

#### ***Wreath Making***

Learn to use nature's creations found right outside our door to design and construct a welcome piece for your front door. *\$155/per person, 5 person minimum*

#### ***Gingerbread House Decorating Contest***

Each participant will be provided the tools and supplies to build and decorate a gingerbread house. Prizes awarded to the most creative candy masterpiece.

*\$35/person*

#### ***Pottery Ornaments***

Create a memory for the holiday season that will reflect the fun your team enjoyed in Port Ludlow. Pieces will be fired and shipped to your office or home upon completion.

*\$63/person*

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