

Through the mud of your fears and suffering will the lotus flower of your inner heart grow.

Trust in the unfolding of your petals.



RETREAT INFORMATION

3rd Dec to 5th Dec 2021

- Friday 3rd Dec to Sunday 5th Dec
- Address: | 31 Austinville Road,Mudgeeraba QLD
- Inclusions: | All inclusive, accommodation,

chef catered meals, beverages,

all activities & classes.

Accommodation: | 2 br cottage triple share

Boutique bunkhouse share 8-10

Private treehouse, 1 available

Check-in/Check- | Arrival from 10am.

out:

Check-out 10am, stay until 4pm

Payment: Cottage: \$650pp.

Treehouse: \$810 (1 only)

Bunkhouse: \$610pp

Payment plans available.

If we are unable to run the retreat due to COVID, or there is Government imposed lockdown in Qld, the venue will allow us to reschedule at no additional cost.

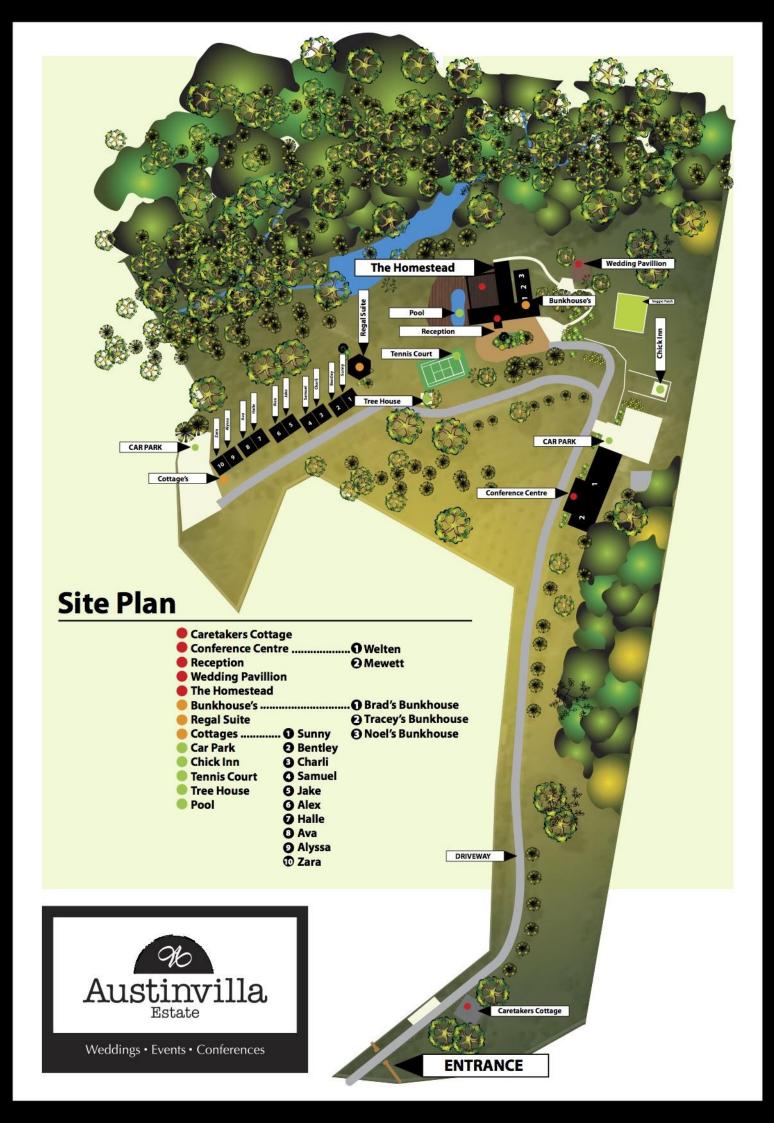


RETREAT INFORMATION

PACKING CHECKLIST

- → Yoga mat, bolster, eye pillow, straps, blanket
- + Healing tools cards, crystals, books, essential oils
- → Paintbrush, additional watercolour paper 300gsm
- → Journal & pen
- → 3-4 changes of clothes (active wear/yoga clothes)
- → Walking shoes/sneakers & slip-on shoes/thongs
- → Warm PJ's, Tracksuit
- → Rain jacket
- Swimmers, pool towel, sunscreen, hat
- → Toiletries
- → Camera, phone & charger
- → Insect repellant





10 AM	Arrive, MORNING TEA & Mingle	RAINFOREST DECK
11 AM	Journey Through the 5 Elements with Lou	PAVILLION
12:30 PM	LUNCH & Free Time	RAINFOREST DECK
2 PM	Games & connection time (optional)	RAINFOREST DECK
3:30 PM	AFTERNOON TEA & Free TIme	RAINFOREST DECK
4 PM	Free Time	
4 PM 5:30 PM	Free Time Welcome Mandala & Alter Creation	HILLSIDE
		HILLSIDE
5:30 PM	Welcome Mandala & Alter Creation	



6:15 AM	Silent Meditation with Caroline (optional)	PAVILLION
6:30 AM	Morning Yoga Boost with Caroline	PAVILLION
7:30 AM	BREAKFAST & Free Time	HOMESTEAD
8:30 AM	Intuitive Watercolour Meditation - Embrace Formlessness with Caroline	OUTSIDE MEWETT
9:30 AM	MORNING TEA & Free Time	OUTSIDE MEWETT
10 AM	A Process of Self Discovery with Kirtan, Philosophy & Mala Meditation with Candace	HOMESTEAD
12 PM	LUNCH & Free Time	HOMESTEAD
3 PM	AFTERNOON TEA & Free Time	RAINFOREST DECK
3:30 PM	Healing with Yoga Massage & Reiki Workshop <i>with Susie</i>	HOMESTEAD
4:30 PM	Exploring AcuYoga Workshop with Greg	WELTEN ROOM
6 PM	DINNER Socialising, Chanting, Dancing (optional)	HOMESTEAD
8:30 PM	Harnessing the Energy of the New Moon Restorative Yin & Sound Bath with Caroline	HOMESTEAD



RETREAT ITINERARY

Day 3 - Sun 5th Dec

6:30 AM	Morning Gentle Flow & Pranayama with Caroline	PAVILLION
7:30 AM	BREAKFAST & Free Time	HOMESTEAD
9 AM	Meditation walk with Mother Nature with Greg	PAVILLION
10:30 AM	MORNING TEA & Free Time	RAINFOREST DECK
11 AM	Partner & Kids Yoga Play with Caroline	HILLSIDE
12 PM	LUNCH & Free Time	HOMESTEAD
1 PM	Closing Ceremony, Photos & Free Time	HOMESTEAD



CATERING MENU

FRIDAY 3rd DEC

Full menu is vegetarian & gluten free

MORNING TEA

Fresh fruit platter
House baked banana bread with vanilla coconut yogurt,
blueberry & lemon jam

LUNCH

Shitake mushroom & miso broth pho BBQ jackfruit bao buns Vietnamese salad

AFTERNOON TEA

Raw chocolate snickers bar Roasted corn frittata with tomato salsa

DINNER

Vegetable eggplant lasagne Garlic bread Warm roasted cauliflower, chickpea & capsicum salad Fresh green salad with fennel & orange

DESSERT

Banoffee pie, buckwheat biscuit crumble, caramelised coconut sugar bananas & vanilla coconut cream.



CATERING MENU

SATURDAY 4th DEC

BREAKFAST BUFFET

Coffee & tea

Freshly squeezed green juice - apple, celery, cucumber & ginger Banana & mango cacao power bowl, almond milk, seeds & nuts Banana bread Mixed tropical fruit salad Smashed avocado, crispy potato, pico de gallo, tomato & rocket

MORNING TEA

Apricot French Danish pastry
Tomato & fresh basil tart

LUNCH

Halloumi fattoush salad San choy bow Light sides

AFTERNOON TEA

Chocolate brownie baked cheesecake with berries
Vegetable crudities with homemade hummus & baba ghanoush

DINNER - Mexican Night

Mexican Tapas

Jackfruit tacos with pickled cabbage, corn salsa, grilled corn, tortilla Cauliflower florets tempered, smoked tomato relish, green salad Cheese & capsicum or spinach & mushroom quesadillas Corn chips with pico de gallo, guacamole, sour cream

DESSERT

Cacao mango pie, cashew biscuit crumble, caramelised mango & whipped vanilla cream



CATERING MENU

SUNDAY 5th DEC

Full menu is vegetarian & gluten free

BREAKFAST BUFFET

Coffee & tea
Freshly squeeze juice - carrot, orange & tumeric juice
Pancakes
Fresh fruit with crunchy quinoa & honey lime dressing
Eggs to order with toast

MORNING TEA

Raw cacoa ferrero rocher chocolate bar Raspberry & banana chia pudding

LUNCH

Fresh green salad with cucumbers, tomato & avocado with herb vinaigrette
Buddha bowl, brown rice, corn cucumber, spinach & more

