

HOTEL CAN XIQUET & EVENTS CENTRE

Spaces to disconnect, innovate and grow

BUSINESS PRESENTATION



WELCOME TO A NEW CONCEPT OF MICE

We know that the business world is moving very fast and companies need to come up with new ways to motivate their teams.

That's why we wanted to go a step further and offer a **perfect combination** between our **SPACE** and **SERVICES** and **ACTIVITIES** that promote motivation and personal and professional growth.



BECAUSE WE KNOW THAT
THERE ARE NEW WAYS
TO WORK



AND TO MOTIVATE TEAMS





WE PROPOSE YOU
**SESSIONS TO
DISCONNECT**
FOR
CREATE, INSPIRE AND
GROW

*SERVICES AND
ACTIVITIES*



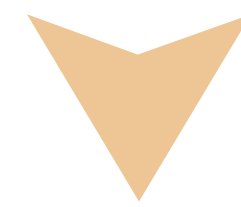
**Services and
Activities**

Coaching &
Learning/
Movement/
Gastronomy

&

**Hotel &
Events Centre**

Spaces in
nature
equipped with
all amenities



We'll help you to figure out what you need:

- **Training and Leadership Programs**
- **Change management and conflict mediation**
- **Meeting Facilitator**
- **Workshops, Conventions and congresses**
- **Nature and efficiency**

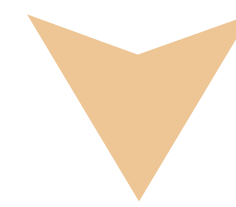
Turning it into sessions and activities connected to nature and the environment.

COACHING & LEARNING SESSIONS



coaching & learning ACTIVITIES

*Ipad Film fest, Funny olimpic games, Orientation games with ipad, Music & Teambuilding, Design Thinking sessions, specific workshops in technology, coaching, trends, ..., **Botanical for a day** (through nature biologists and botanists will show you how the efficiency of millions of years applies to business).*



We take movement as a common thread to facilitate participation and learning through:

- **Trekking and Nature** (secret routes of Albera)
- **Exercise & Mindfulness**
- **Games and sports** to work program goals.

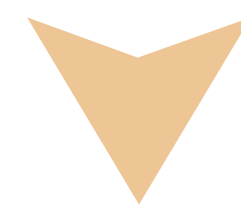
We complement it with relaxation packs in the Hotel (sports massage, wine therapy, essential oils) and gastronomy with local products.

MOVEMENT SESSIONS



movement
ACTIVITIES

E-bike, human table football, laser combat, hiking and vertical hiking with a professional guide to work program values and objectives with possibility of geocaching (using tablets / mobiles), yoga & mindfulness, Algas & Cayac (at the same time that we practice sports we get know and taste marine plants of Cap de Creus).



Our experts in gastronomy, wine and cava (chefs, nutritionists, biologists, winemakers and sommeliers) have created experiences thinking about our centre and surroundings:

- **Workshops** that will teach you the local gastronomy.
- **Gastrobotany:** learning from the most traditional cuisine to the avant-garde through the wild resources (flowers, plants, seaweed or mushrooms found in the vicinity of the Hotel).

And all this taking advantage of the spaces (gardens, pool, paddle court) of our Hotel.

FOOD & WINE SESSIONS



food and wine ACTIVITIES

- **"Master Chef"** program using Km0 products. We'll divide the group in different teams. The activity will take place in *the look out room* with Emporda's views.
- The program **"Winemaker for a day"** aims to create the best coupage while we know the world of wine from the inside (Venue: vineyards and wine cellar)
- **From the boat to the table** (we go fishing and cook what we have caught.)
- **Matching between flowers and eco-picnic.**
- Workshop of **green juices, detox diet.**

And if you have known a little ask us for more.

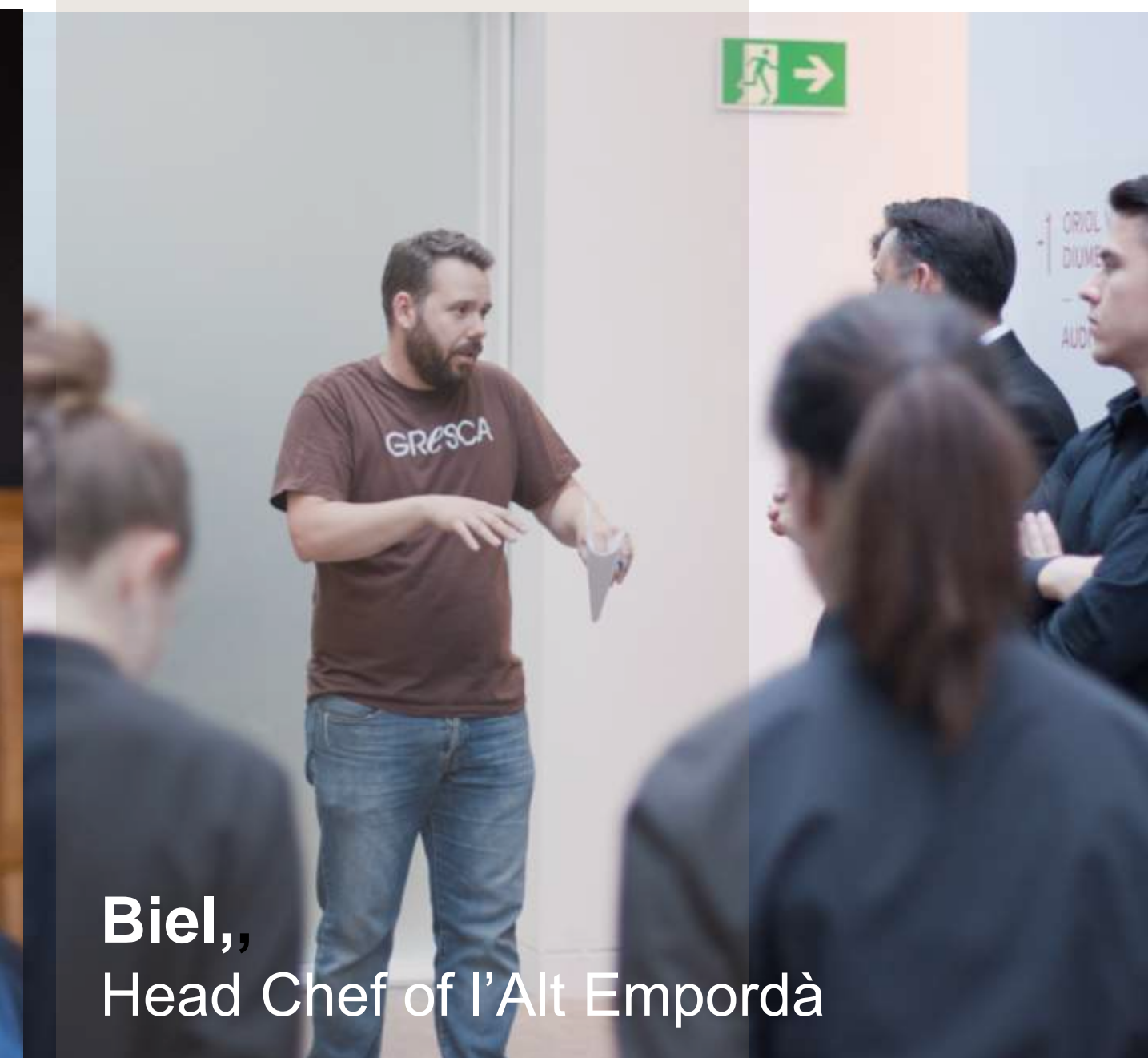
WE WORK WITH
HIGH LEVEL PROFESSIONALS
TO PROVIDE AN INTEGRATED
OFFER



Evarist,
botanist of the Celler de Can Roca



Marc,
Coacher. Girona.



Biel,
Head Chef of l'Alt Empordà

THE TEAM

HOTEL & EVENTS CENTRE

1

The management and marketing team have worked hand in hand with expert professionals to offer you innovative sessions.

COACHERS- CONSULTANTS

2

They will help you to detect and define what your team needs.

BUSINESS & INNOVATION EXPERTS

3

We offer you experts in business trends and team management. They will help you to build your program: **workshops, conferences, meetings, ...**

LOCAL PRODUCERS

4

We work with local producers to offer you **the best of the territory, turning it into experiences for groups.**

We have Chefs, oenologists, producers of organic products (honey, curd, oil, wine), teachers of yoga and mindfulness, etc.





AND ALL IN
OUR EVENTS
CENTER &
HOTEL

The Events Centre:



The Hotel:



TELL US YOUR CHALLENGES
AND WE'LL RECOMMEND YOU
THE SESSIONS
THAT BEST FIT YOUR TEAM

▲
Spaces to disconnect, innovate and grow.

You can contact us
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