
Management Summary:

Coffee, barista and roasting courses and events for your company.

1. Discover the world of coffee with all your senses: taste, experiment, learn and enjoy.
2. Become a barista yourself and prepare espresso, cappuccino and your first latte art creations.
3. Taste and compare different coffees and discover what really defines quality.
4. Or choose your own green coffee beans and roast them yourself.
5. You'll take home at least 250 g of your own home-roasted speciality-grade coffee
6. Our events combine indulgence, hands-on learning, fun and genuine team-building. The modular concept can be tailored to suit your team, your interests and your timeframe. We organise the perfect programme for groups of 4 to 20 participants. Do. Feel. Sense. Enjoy.

Your team. Your coffee. Your experience

Description

Coffee, barista & roasting events for businesses

A team event that you don't just experience, but actively take part in.

With our modular coffee, barista and roasting events, your staff will experience coffee in a whole new way: they'll taste, experiment, learn, work together and get actively involved. Whether it's making the perfect espresso, creating their first latte art heart, tasting different coffees or roasting their own beans – our motto is: Do. Feel. Sense. Enjoy. Our events are consistently designed as hands-on experiences. Instead of lectures, the focus is on working together. This creates a relaxed atmosphere where communication, team spirit and fun come together naturally.

Tailored to your needs

Our programme is modular and can be individually adapted to your group, your interests and your preferred timeframe. The basic module provides the framework for your exclusive corporate event. You can then combine this with various specialist modules. For larger groups, we divide the participants into smaller teams. The individual groups can work at different stations in parallel and then swap over. This creates a varied programme in which every participant is actively involved and nobody has to wait for long. All our events can be conducted in German and English. Depending on availability, individual modules can also be offered in French or Portuguese.

We support you throughout the planning process and work with you to develop the right programme, including appropriate group sizes, station allocation and timing.

Detailed content / Timing / Programme

A1: Basic module

The Basic Module forms the foundation of your exclusive corporate event and includes:

- Exclusive use of our venue for up to 4 hours
- Support from 2–3 members of our team
- Espresso, cappuccino, coffee, tea, drinking water, cow's milk, oat milk and soya milk
- Organisation and bespoke planning of the event programme

Price: €650 net

If you're simply looking for our venue, some coffee expertise and a great atmosphere, then this is all you need. Our venue and ambience have always been a hit with guests.

Depending on your interests and time frame, you can supplement the basic module with the following specialist modules; whether you choose one, two or all of them is entirely up to you.

A2.1 Specialised module: Coffee knowledge – understanding coffee & recognising quality

What actually makes a good cup of coffee?

In this interactive module, your staff will discover the world of coffee through various coffees – such as those found in supermarkets, our own roasts and selected green coffees. Together, we'll taste and compare different qualities, showing what makes for good coffee and how to recognise it when buying – and here's a little spoiler: no, the highest price doesn't always mean the best coffee. It's all about the hands-on experience:

- Tasting and comparing coffee
- Recognising differences in quality and flavour
- Getting to know green coffee and roasted coffee
- Understanding how origin, processing and roasting influence the flavour
- Receiving tips on selecting and buying good coffee

Duration: approx. 60 minutes
Participants: 1–20 people; larger groups will be split into smaller groups
Trainer: One of our managing directors/owners
Languages: Standard: German & English (French only on request)

Price: 2–8 people: €40 net per person; 9
or more people: €20 net per person

A 2.2 Specialist module: Introductory Barista Experience course From coffee to the perfect espresso & cappuccino

How do you turn coffee, water and milk into a really good espresso or cappuccino?

In our hands-on barista course, your staff will learn how to use a professional portafilter machine and, of course, get to try it for themselves. The extent and depth of the training will depend on the number of participants and your time frame.

- Preparing espresso professionally on a portafilter machine
- Understanding grind size and extraction
- Frothing milk correctly
- Making a cappuccino
- An introduction to latte art techniques

Work will be carried out in small groups at a single machine so that everyone can try things out for themselves as much as possible.

Trainer: A trained and certified barista from the German Barista School with 10 years' experience

Duration: approx. 1–2 hours
Languages: German / English
Price: €90 net per person

A 2.3 Specialist module: Coffee Roasting – Roast your own coffee

From green coffee beans to the finished roast.

In this unique experience, your staff will become coffee roasters themselves. Under the guidance of our head roaster, participants will first select a green coffee from our range to suit their personal taste. The coffee will then be roasted together. In the process, participants will experience first-hand how the colour, aroma and flavour change during the roasting process. Each participant takes home at least 250g of their own hand-roasted speciality-grade coffee in a sealed bag. It can be stored in this bag for 3–5 months.

Duration: 60 minutes
of which approx. 30 minutes is spent actively roasting at the roaster itself

Trainer: Our head roaster

Price: €90 net per person

Food & drink information

D1: Coffee & drinks

The following are included:

- Espresso
- Cappuccino
- Filter coffee / Coffee
- Small pastries and nibbles
- Filtered drinking water

Charged according to

consumption:

- Soft drinks such as cola and others
- Mineral water / sparkling water
- Apple and orange juice – 100% natural juice

Alcoholic drinks

are only available on specific request. During the event, we generally recommend abstaining from alcohol.

Food

As we do not have our own on-site kitchen, we can organise bespoke catering through selected external partners to round off the event, if required. We will discuss the options and costs with you on a case-by-case basis.

Prices

Basic package: 635 euros

Additional modules available

1 Barista:	90 euros per person
2 Roasting	90 euros per person (including 250g to take home)
3 Coffee Knowledge	Groups of up to 8 people: 40 euros per person
	Groups of more than 8 people: 20 euros per person

Food & drinks

Drinks	Coffee, water and milk are free during the event; other drinks are charged according to consumption
Food:	Available on request and subject to offers from external partners

Your bespoke event from our range of options

This overview shows our full range of options, including indicative prices, and is intended to guide you in planning your corporate event. Not every combination of number of participants, modules and timeframe is equally suitable.

Our experienced team will help you to develop a varied, time-efficient and group-size-appropriate overall experience from the individual components, so that everyone leaves the event with a smile and a wonderful shared experience.

Next steps:

We'd like to take about 30 minutes of your time to clarify the exact content and timeframe.

We'd be happy to do this at your

premises, at ours, or over the phone. Your

Barista Lab Team