

Corporate away days and sustainability workshops with a difference

Real woodland, real growing, real circular economy - designed and taught by Adi Staempfli: forager of 45+ years trained by Swiss mushroom controllers, published academic (PhD, 15+ years lecturing), member of the Association of Foragers. Sessions are designed as a community of practice, not as training - everyone hands-on, learning together.

The formats

Foraging away day (Sep-Nov)	A 4-hour expert-guided foraging walk through ancient West Sussex woodland near London and Brighton, with an optional dinner at a superb local pub. Teams learn the forest ecosystem, the role of mycorrhizal fungi - nature's original network - and safe identification. 8-13 people. Walk Only 175 GBP per person; Walk + Dinner on request.
Cultivation workshop at your office (year-round)	A hands-on session where every participant inoculates and takes home their own oyster-mushroom grow bag - grown on recycled coffee grounds and straw. Works as team building, inclusion programming or a lunch-and-learn people still mention a month later.
Circular economy & biodiversity sessions (year-round)	Not theory: we grow gourmet mushrooms commercially on recycled waste, so the circular loop is demonstrated live. Formats for ESG engagement, CSR days and biodiversity programmes - including the fungal side of roof gardens, planting and grounds.
Grow kits as corporate gifts (Oct-Dec)	A sustainable gift people actually use, made on recycled materials by a South London non-profit. Decide in October, order by late November, deliver in December.

Why this works (and why it is credible)

Away days are led by a teacher and researcher by profession - the answer to the fair question of why this person is qualified to design a learning experience for your team. The organisation behind it is Urban Mushrooms London Ltd: a non-profit social enterprise with an asset lock, a registered UK food business with a 5-star Food Hygiene Rating, 90 five-star Google reviews and sell-out foraging seasons. Surplus funds free community sessions and the South London Mushroom Club - your away day quietly funds community work.

The practical part

2026 away-day Fridays (earmarked): 25 Sep, 2 Oct, 9 Oct, 16 Oct, 23 Oct, 6 Nov - other weekday dates usually possible. Meeting point in West Sussex, around 1h15 from South East London; full travel details with booking. 50% deposit secures the date; balance due two weeks before. Corporate bookings typically run 6-8 weeks ahead - the autumn window is short.

Book a conversation: adi@urbanmushrooms.co.uk · adisurbanmushrooms.co.uk/for-organisations · Tell us your group size, date window and what you want the day to achieve - the session is designed around it.

Adi's Urban Mushrooms is the operating identity of Urban Mushrooms London Ltd, company no. 13142879. Registered office: The Remakery, 51 Lilford Road, London SE5 9HY. Non-profit social enterprise. All food activity complies with UK Food Standards Agency guidance; no medical or health claims are made.