



nook

Offsite catalogue 2026

Stronger Teams.
Smarter Ideas. Inspired Together.

request your quote: nooksociety.com



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lululemon

NETFLIX

SONY MUSIC

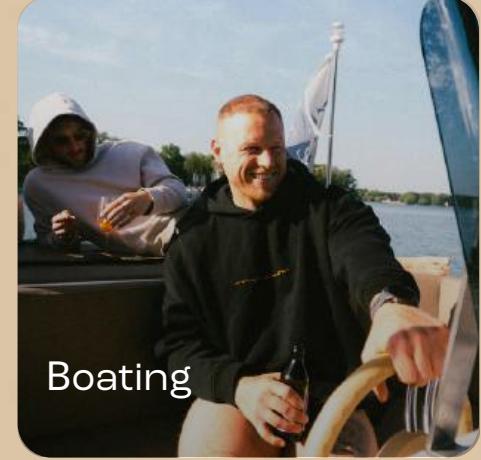
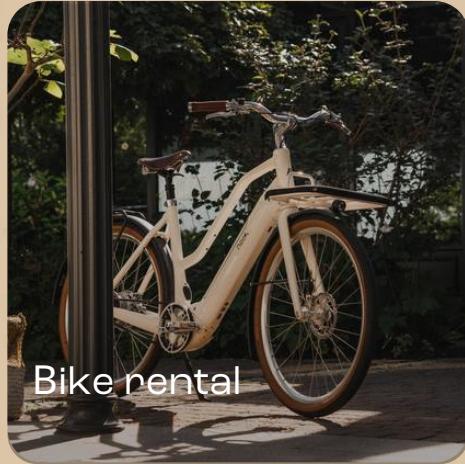
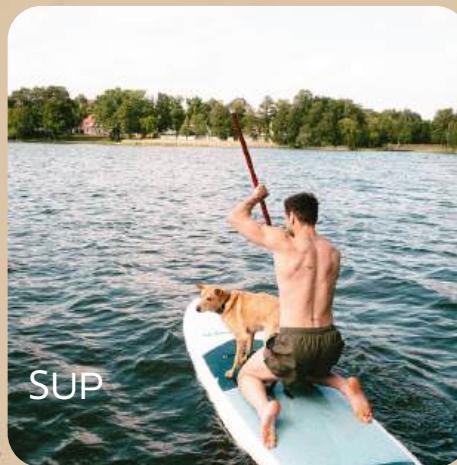
schindelhauer

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LAP

HY. AM STUDIOS

nook's active program is driven by the environment, inspiring connections and activating mind and body.



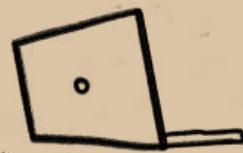


IDEAL FOR

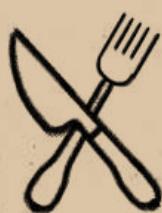
SLEEPING



MEETING SPACE



FOOD CONCEPT



ACTIVITIES



PRICE



FOCUS

ESSENTIAL

SIGNATURE

Deep work & strategy

11 rooms (sgl/dbl)
Breakfast from the farm

175 € / 200 € p.p.

Equipped workspace
Flipchart, whiteboard,
smart TV

250 € / day

Restaurant
recommendations
Lunch from 25 €
Dinner from 45 €
Community cooking

Kitchen rental: 250 € / day

Board games
Hiking & running routes
Direct lake access

Included

Team alignment & energy

11 rooms (sgl/dbl)
Breakfast from the farm

175 € / 200 € p.p.

Workspace
+ filled fridge, coffee
station,
+fruit basket

+25 € p.p. / day

Private chef (veg. opt.)
Lunch 35 €
Dinner 65 €

Cooking class on request

Curling & mulled wine
Therme day pass
Karaoke & bonfire

From 20-50 € p.p.

High-impact experiences

11 rooms (sgl/dbl)
Breakfast from the farm

175 € / 200 € p.p.

Workspace
+ premium catering &
service staff

+39 € p.p. / day (min. 10 guests)

Live cooking by Jonathan
Kartenberg
Lunch from 75 €
Dinner from 95 €

Cooking class on request

Private sauna
Fitboxing
Wim Hof Method

From 145-600 € per session

2,700 €
1 night · 10 guests

3,450 €
1 night · 10 guests

4,485 €
1 night · 10 guests



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LAP

HY. AM STUDIOS

From Irma La Douce and eins44 in Berlin, chef Jonathan Kartenberg brings his unmistakable style to the lakehouse.



Known for his instinctive approach to flavour, he serves, grills, cooks, and pours whatever inspires him — and whatever brings joy.



from € 75 p.p.
min. 10 people





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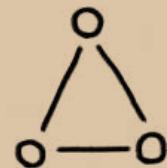
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L&P

HY. AM STUDIOS

At nook, we believe performance isn't confined to meeting rooms, it's equally shaped by movement, rhythm, and shared moments outdoors.

That's why we've assembled a handpicked circle of coaches who understand the subtle balance between business and sport.

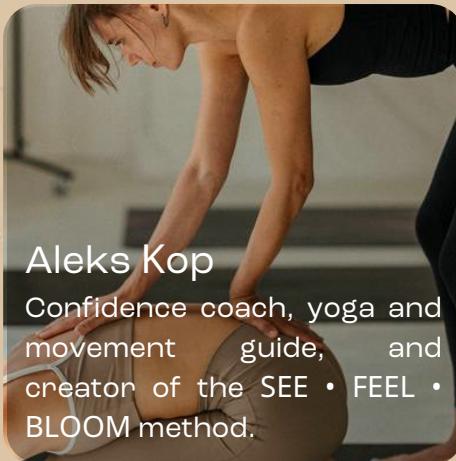


from € 145 - 600
per session



Fee Beyer

Specialized in leadership coaching, mental health & transformation.



Aleks Kop

Confidence coach, yoga and movement guide, and creator of the SEE • FEEL • BLOOM method.



Marvin Sagninés

Founder & CEO of notus, a personal branding agency that helps founders & executives generate demand through content & community.



Offside

Offside is an agency for meaningful encounters, designing offsites and team retreats.



Katalina Ketschau

Focussess on organizational development, change management, and leadership training



Sukkhadas

Wim Hof Method Instructor

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LAP

HY. AM STUDIOS

Let's curate a bespoke team offsite together.
Please use the form on our [website](#).

Let's go,
nook nook

Stay | Calendar | Offsites & Retreats | Travels | About | Invest | EN | DE | **BOOK NOW**

Company *
Company or project name:

Name *
Full name:

Email *
Email Address:

Phone Number *
+49 Phone number:

About the event

Objective
Please tell us a bit about your plans.

Date
 Rooms are available from 15:00, with check-out at 11:00. You're welcome to use the workspace earlier on arrival day or stay longer on departure day if needed.

Single rooms
How many single rooms do you need?

Double rooms
How many double rooms do you need?

Indicative Budget
A sense of your budget helps us tailor something just right.

Food & Beverage
Our delicious farm-fresh breakfast is always included. For lunch and dinner, our private chef Juliane caters personally to groups of 10 or more. Smaller gatherings enjoy meals crafted by carefully selected local partners.

Day 1 (arrival day)
 lunch
 coffee; tea & delicious cake
 snacks & fruits
 dinner

Day 2 (departure day)
 lunch



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