



HOST YOUR RETREAT

"A slow, conscious space to hold space for others."

RETREATS AT THE LILAC FARM

If you're a leader in yoga, nutrition, wellness, writing — or absolutely anything else — and you're looking for a slow, conscious space to host your next retreat, we would love to have you. Just an hour from Bengaluru, our 13-acre working farm offers fresh air, open skies, and a rhythm shaped entirely by nature.

YOGA

& more

NUTRITION

& more

WELLNESS

& more

WRITING

& more



WHERE YOU'LL STAY

Pick the stay that fits your group's size and spirit

4 STAY TYPES

From shared dorms to private rooms, earthen mud houses to open-air tents — choose what suits your group's size, budget, and spirit. Every stay is simple, comfortable, and deeply connected to the land.



DORM & PRIVATE ROOMS

DETAILS

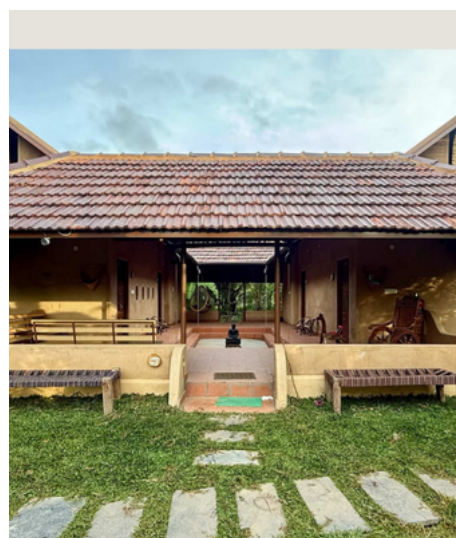
Our dorm stay is a shared, communal room — easy on the budget and ideal for larger groups who want to stay close together. For more privacy, our regular rooms offer a comfortable couple stay with the same farm-fresh simplicity.



MUD ROOMS & TENTS

DETAILS

- Mud Rooms — earthen rooms built the slow way: cool, grounded, and quietly beautiful.
- Tents — sleep closer to the stars, right on the farm, under open sky.
- Every stay shares the same common spaces, home-cooked meals, and farm rhythm.



NOURISHMENT

Simple Indian Satvik food, cooked with the seasons

OUR FOOD

Meals here are simple, Indian, and Satvik — made from what's growing on the farm that week. Expect humble, seasonal thalis built from local grains, foraged greens, and fresh farm produce, prepared with the same care as a home kitchen.



DIETARY ADJUSTMENTS

GET IN TOUCH

Have dietary needs for your group? Get in touch with our team ahead of your retreat and we'll work the menu out together.



EATING TOGETHER

Meals are shared at common tables — part of the slow, communal rhythm of a retreat here. It's often where the best conversations happen.



COLLABORATE WITH US

Braid our own teaching into your retreat

3 WAYS TO COLLABORATE

Want a more collaborative retreat? Bring in our own teaching services and weave them into your program for an even richer experience for your group.

FARMING & COOKING

- Farming — hands-on sessions in regenerative, chemical-free growing practices.
- Cooking — slow, seasonal Satvik cooking with our kitchen team.

WELLNESS

Nature-based wellness practices rooted in this land, woven into your retreat schedule.

GET IN TOUCH

Reach out to our team to design a collaborative retreat together.





Let's Host Something Together

"Nature is not a place to visit. Nature is home."

The Lilac Farm is a 13-acre, zero-waste, solar-powered farmstay near Someshettihalli, Bengaluru — a serene, working farm shaped by sustainable living and seasonal, native food. Whatever you teach, we'd love to host the space where you teach it.

GET IN TOUCH

WhatsApp: wa.link/tkcads

Email: lilacfarmevents@gmail.com

Instagram: [@the.lilac.farm](https://www.instagram.com/the.lilac.farm) · thelilacfarm.com

Note: This brochure is an introduction to retreat hosting at The Lilac Farm. For availability, group size, and planning your retreat, please reach out to our team directly.