

WHAT WILL BE INCLUDED IN OUR 7 DAY CAMP

- 🏠 7 nights accommodation at Tangbo Surf House
- 📺 Welcome pack on arrival
- 🍳 All breakfasts
- 🍴 All Dinners prepared by our local aunties + 1 Graduation dinner
- 🏄 All surf equipment provided
- 🌊 Daily surf lessons (suitable for all levels)
- 📖 Surf theory session to boost your knowledge
- 🧘♀️ 4x yoga sessions (a mix of energising + restorative flows)
- 🎨 Paint & sip night at camp
- 🌿 Local Farm experience/cooking class
- 🎬 Terrace movie night with snacks under the stars
- 🚗 Airport transfers to/from Siargao Airport
- 🛥 Island boat trip with lunch included

OTHER INCLUSIONS

- 🛏 Fresh towels & linen provided (with mid-week towel change)
- 🧹 Room cleaning service (2x per week, or on request)
- 💧 Refillable drinking water station
- 🧴 Toiletries provided (soap, shampoo, conditioner)
- 🗺 Camp info board (daily schedule, surf forecast, tide times)
- 🍪 Snacks corner (biscuits, bananas, or local treats available anytime)
- 🌞 Rooftop hangout space
- 📚 Books and games available

FINAL PRICE: €1500 Premium villa

€1150 Double room (1 rooms left)

€900 Dorm room (6 spaces left)

Please note:

Flights, insurance, lunches and motorbikes are not included in the price.

Bikes are available for rent.

Our daily schedule may change depending on wave conditions

WEEKLY SCHEDULE

	DAY	MORN	MIDDAY	AFTERNOON	EVENING
SUNDAY	1		Arrival + check-in 2:30PM	Welcome pack & orientation	Welcome dinner & circle
MONDAY	2	Breakfast + Surf theory	Tropical Academy experience /cook class	Surf lesson 1/ Yoga	Dinner at camp
TUESDAY	3	Yoga + Breakfast	Surf Lesson 2	Free time/ Optional magda spring pool	Dinner at camp/ Terrace movie night w/ snacks
WEDNESDAY	4	Breakfast + Surf Lesson 3	Free time / yoga (stretch based)	Paint & Sip session	Dinner at camp
THURSDAY	5	ISLAND BOAT TRIP			Dinner at camp
FRIDAY	6	Breakfast/ surf	Beach clean up with the kids	Free time/ Yoga	Pizza Cocktail Night
SATURDAY	7	Breakfast/ Yoga	Hagukan Cliff Dive snorkel session	Breakfast/ Surf	Celebration dinner & wrap-up
SUNDAY	8	Breakfast	CHECKOUT 11AM		

BREAKFAST MENU

this is buffet style

Day 1: Filipino Welcome Feast

- Silog Station: Tapsilog served with garlic fried rice and sunny-side-up eggs
- Champorado: Chocolate rice porridge made with tablea, served with condensed milk
- Fresh Fruits: Bananas, mangoes, and papayas
- Breads & Spreads: Pandesal (filipino bread) with butter, peanut butter, and assorted jams

Day 2: Wellness Morning

- Quinoa & Chia Porridge: Cooked with almond milk, topped with mango and nuts
- Smoothie Bar: Berry smoothies with banana, spinach, and local fruits
- Granola Bowls: Homemade granola with yogurt and assorted fruits
- Sourdough Toast: Topped with smashed avocado, poached eggs, and grilled tomatoes

Beverages: Herbal teas and coconut water

Day 3: Sweet & Savory Mix

- Pancakes & Waffles: Served with syrups and fruits
- Chia Seed Pudding: Prepared with coconut milk and topped with fruits
- Breakfast Muffins: Savory muffin with spinach, veg, and cheese
- Yogurt Parfaits: Layered with granola and fruits

Day 4: Protein Power-Up

- Egg Station: Scrambled, fried, and poached eggs
- Meats: Bacon, sausages, and ham (optional)
- For vegetarians - veggie plate - tomatoes, onions, cucumbers,
- Toast & Spreads: Whole grain toast with butter and jams
- Fruits: Bananas and apples

Day 5: Breakfast Wrap Buffet

- Scrambles eggs
- wraps
- Roasted sweet potato cubes
- Sautéed spinach, diced red peppers & onions
- crumbled feta or a sprinkle of shredded cheese
- Sauces - tomatoe, sour cream, avocado, hummus
- Assorted fruit options

DAY 6 we ask which breakfast the team would like us to repeat for their last time.

DINNER MENU

ready on the table for guest

Day1 – Kinilaw (Filipino ceviche)

- Main: Fresh yellow fin tuna marinated in coconut vinegar, calamansi, ginger, onion, chili, & coconut milk
- Alternative option for (vegetarian/vegan): Replace the fish with tofu and cucumber chunks in the same marinade.
- Side: Ensaladang talong (roasted eggplant salad with tomato & onions)
- Bonus: A side of steamed rice and cooked vegetables (chopseuy)
- Dessert: mango float

Day2– Pasta night

- Main: pesto pasta, creamy spinach pasta and tomato pasta
- Additions: Fish and chicken on the side that can be added to the dish
- Alternative option for (vegetarian/vegan): vegetables and mung bean
- Side: a fresh salad with an oil based sauce and cheese
- Dessert: Banana bread

Day3– Tortilla spin

- Main: soft tortilla wraps, gluten-free options available
- Fillings: fried vegetables (onions, peppers, mushrooms etc)
- Meat: fish and chicken
- Alternative option for (vegetarian/vegan): mung bean or tofu
- Side: grilled corn and rice on the side
- Dessert: Swedish balls

Day4– BBQ

- Main: bbq fish and meats, Grilled Vegetable Skewers: bell peppers, aubergine, onions, and tomatoes with olive oil and herbs, roasted potatoes,
- Additions: salad, coleslaw
- Dessert: fresh watermelon and pineapple

Day 5 we ask which meal they would like us to repeat...

Day6– Celebration Dinner

- Main: Pizza, vegetarian, fish and meat options available
- Sides: olives, fries, mozzarella balls
- DRINKS and snacks :)