

## Introduction to Experiential Tourism

Wednesday, Nov. 4, 2020

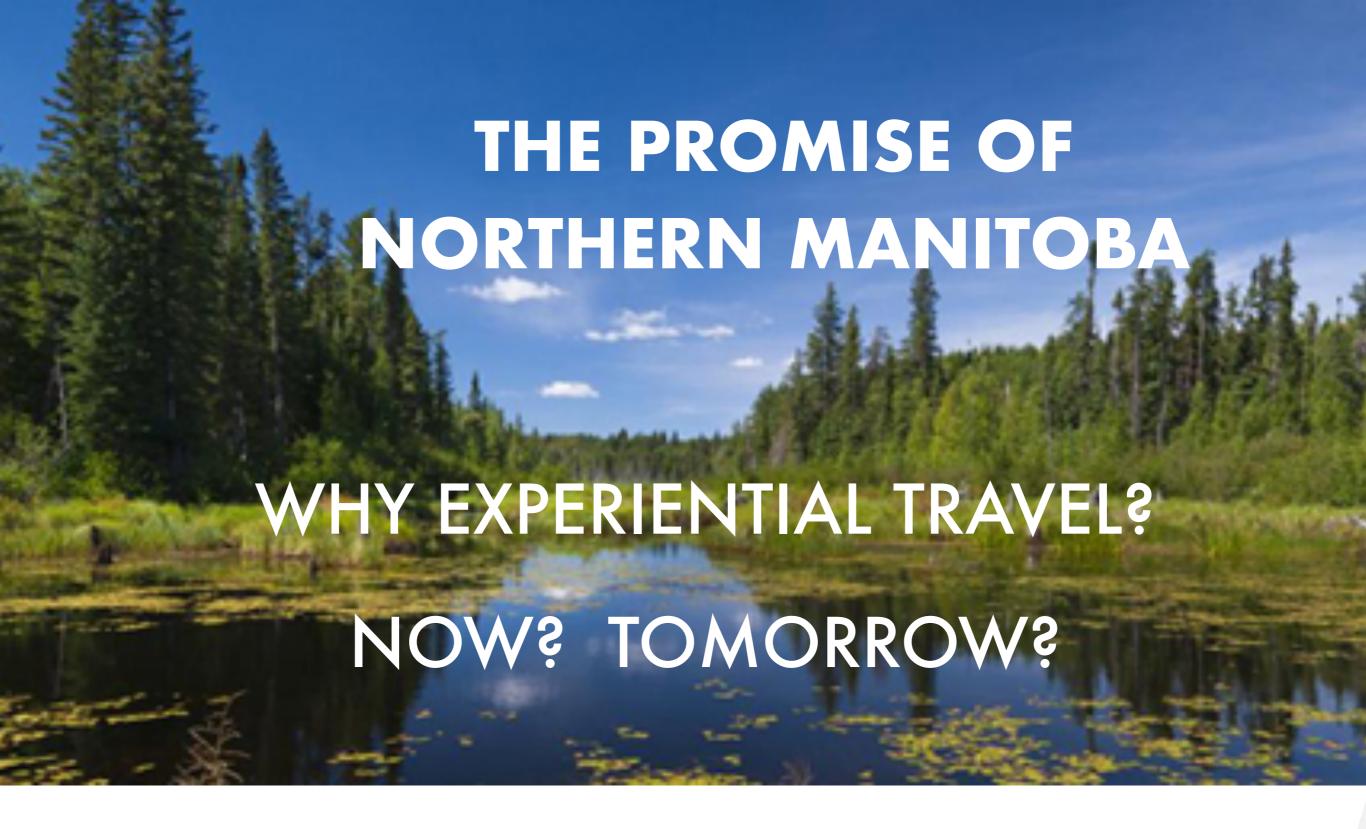
"We travel not to escape life, but for life not to escape us."

-Meena Singhal
The Transformative Power of Travel
Thrive Global

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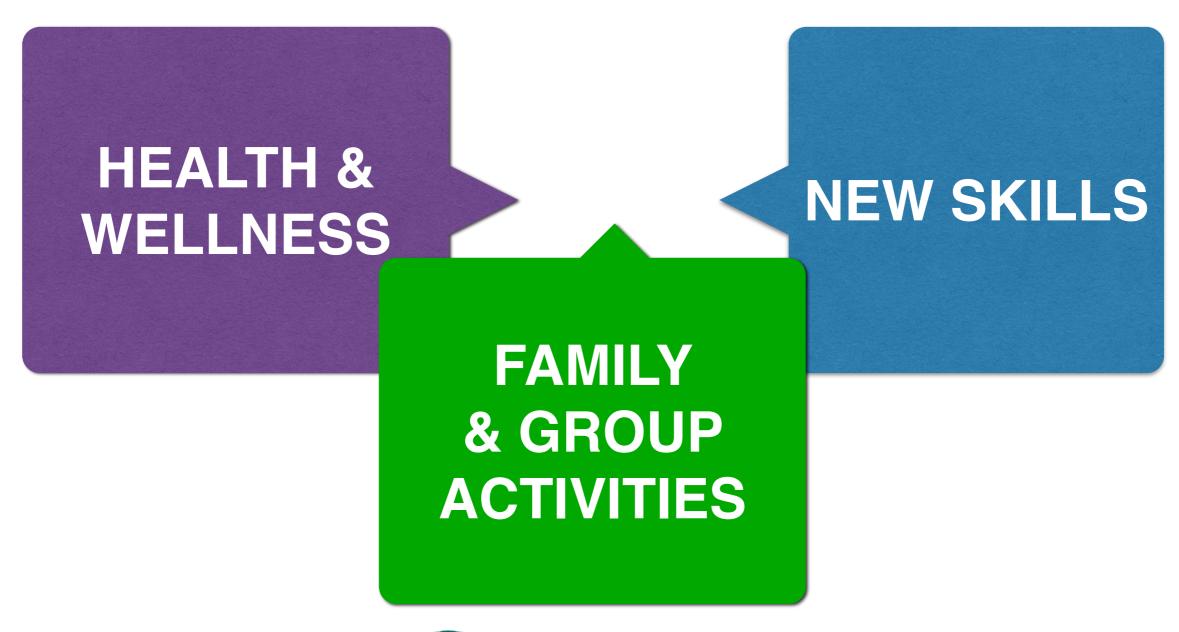
## **EXPERIENTIAL TOURISM**

- 1. Programming generates revenues; infrastructure by itself does not.
- 2. The heart of an experience is a guide or storyteller (Experience Partner) who is paid to share that story.
- 3. Many Experience Partners may not consider themselves to be part of the tourism sector. They are "non-traditional" tourism partners.

©Heidi Cook



## TripAdvisor 2019 Experiential Travel Trends





# Experiences Offer Business Resilience

Within the travel and tourism industry, there is a growing sense of urgency to find longterm, resilient, sustainable tourism industry development pathways that are respectful of destinations' natural and local social ecosystems.

## Covid-19 Opportunity for Tourism Experience Development

- Small groups Bubbles, Families, Friends. Safety.
- Longer Stays in the Destination much longer. ROI Higher.
- Experiential programming offers new ways to experience culture. place, travel, learning.
- Employment local people as guides, storytellers (Training)
- Disruption of international travel and trade channels well into the next 3 - 4 years means we need to adapt, do different.
- Private tours, customized programs, personalized packages will be the key. The experiences will be the key module within these tours and packages. Now, and well into the future. This means higher yield.



## What is Experiential Travel?

Experiential travel involves an immersive, hands-on way of engaging visitors to connect them to the people, stories, and places that they visit.

Experience design is a creative process, using a "recipe of ingredients" to engage the senses and create memorable travel activities that are revealed over time. Travellers take home memories, and become advocates for the people and places they have visited.

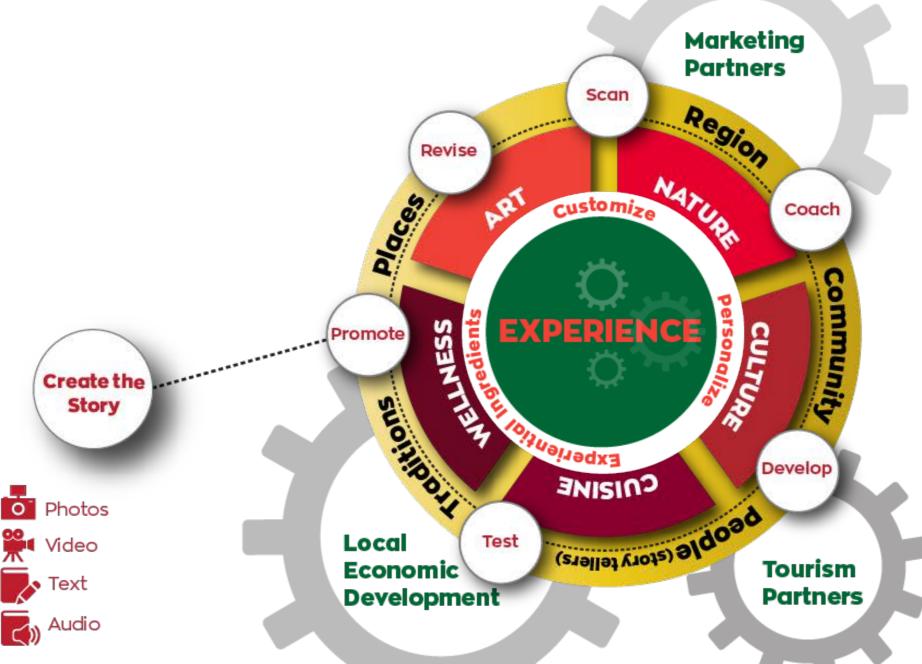
Transformation is the goal of experiential travel, with guests responding in ways that are personal, making connections that are social and involve physical, emotional, spiritual or intellectual engagement.

Adapted ©2020 Earth Rhythms, from Arsenault and CTC



## COMMUNITY DEVELOPMENT PROCESS With Experiential Tourism

**In Northern Manitoba** 



©2020 Earth Rhythms



# An Economic Context for Experiential Tourism



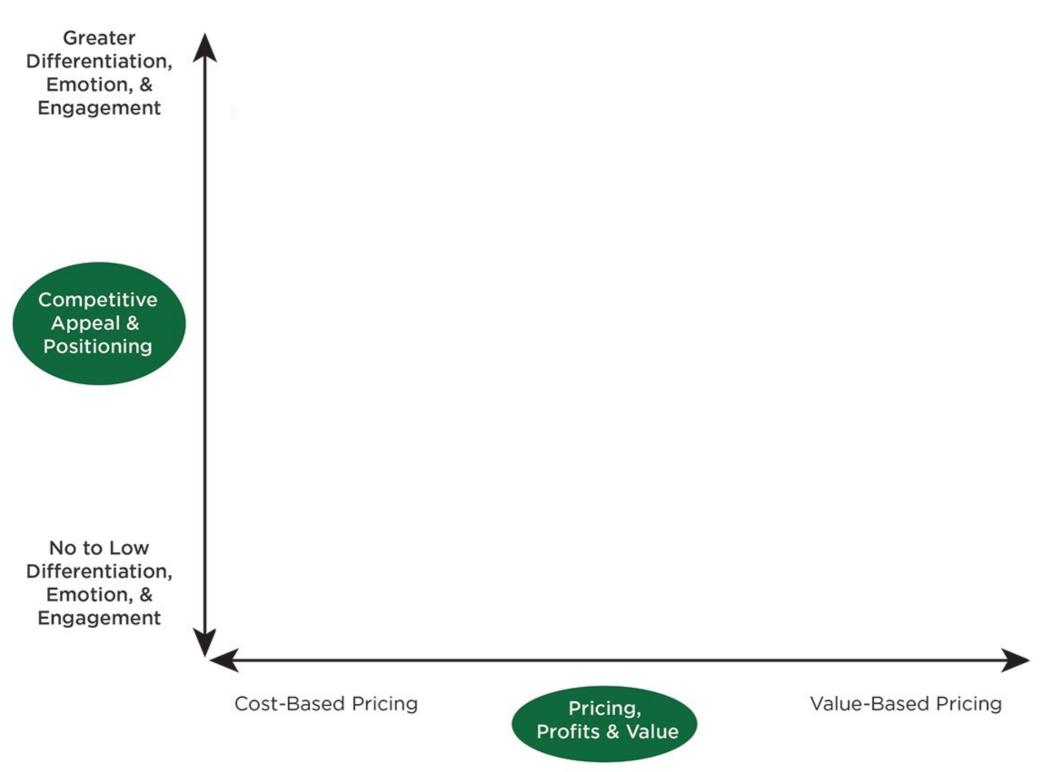
# Progression of Economic Value



Greater
Differentiation,
Emotion, &
Engagement

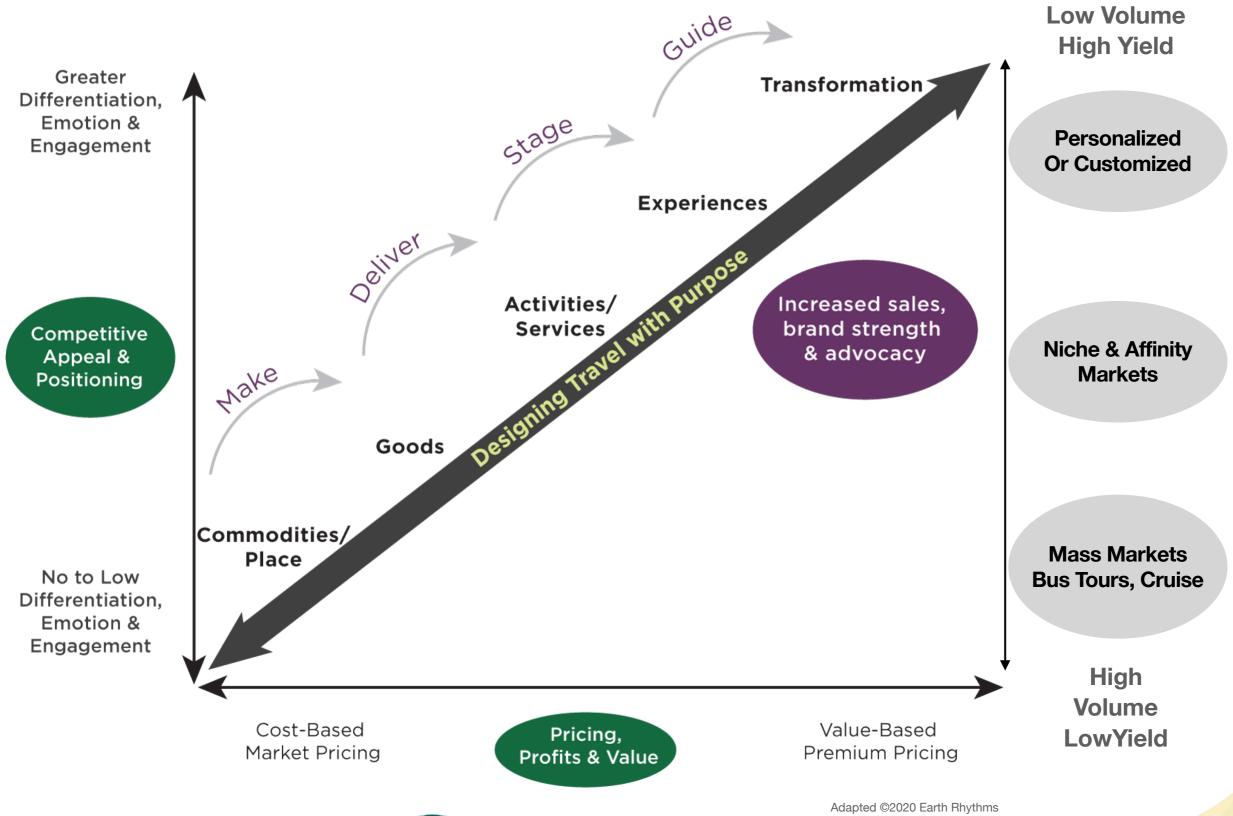
Competitive Appeal & Positioning

No to Low Differentiation, Emotion, & Engagement



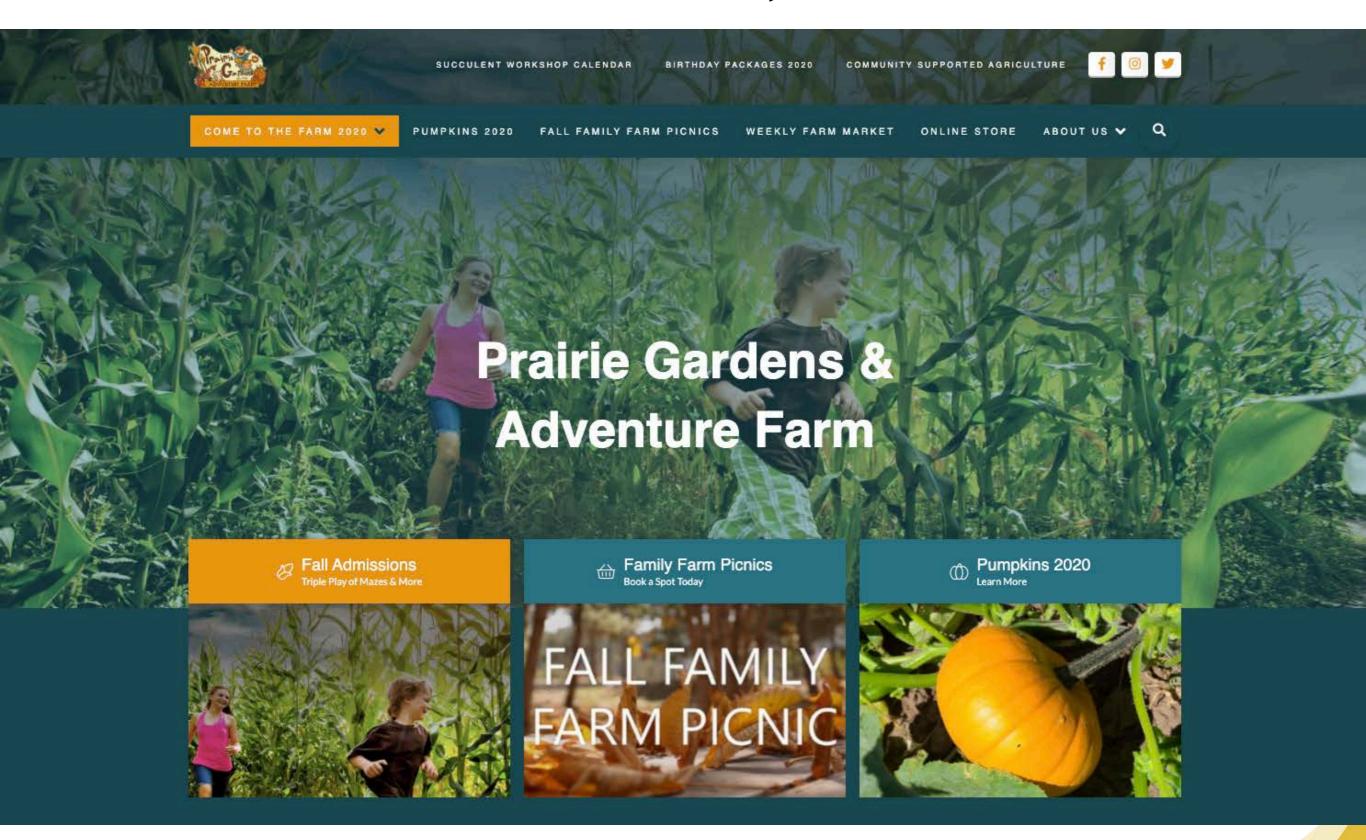


#### PROGRESSION OF TOURISM ECONOMIC VALUE





## Prairie Gardens, Alberta



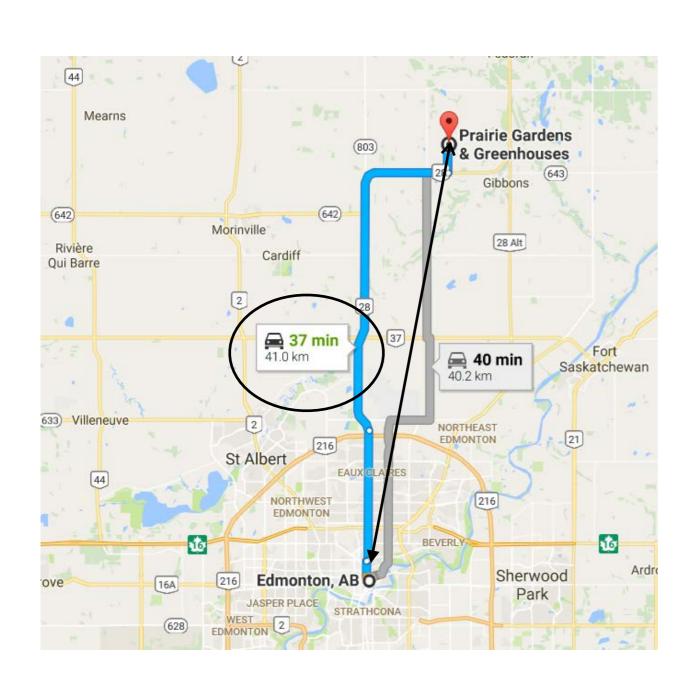


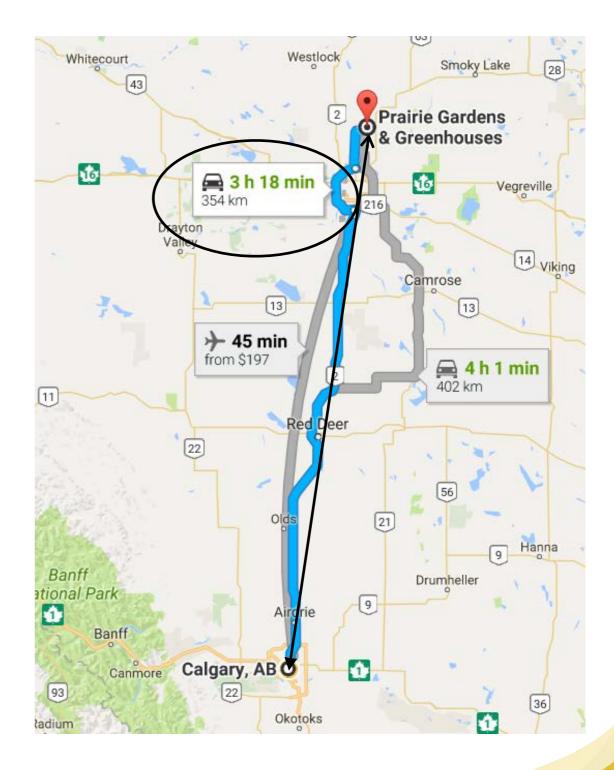
# HOW AN EXPERIENCE FITS INTO AN EXISTING BUSINESS

- 1. Understand the Progression of Economic Value. How a farm producer has added experiences, new audiences, and new revenues.
- 2. When adding **new core experiences**, make it adaptable to new markets and seasons.
- 3. Demonstrate how a collaborative approach with community partners to developing experiences has value.



## LOCATION: BON ACCORD, ALBERTA PROXIMITY TO EDMONTON







## The farm

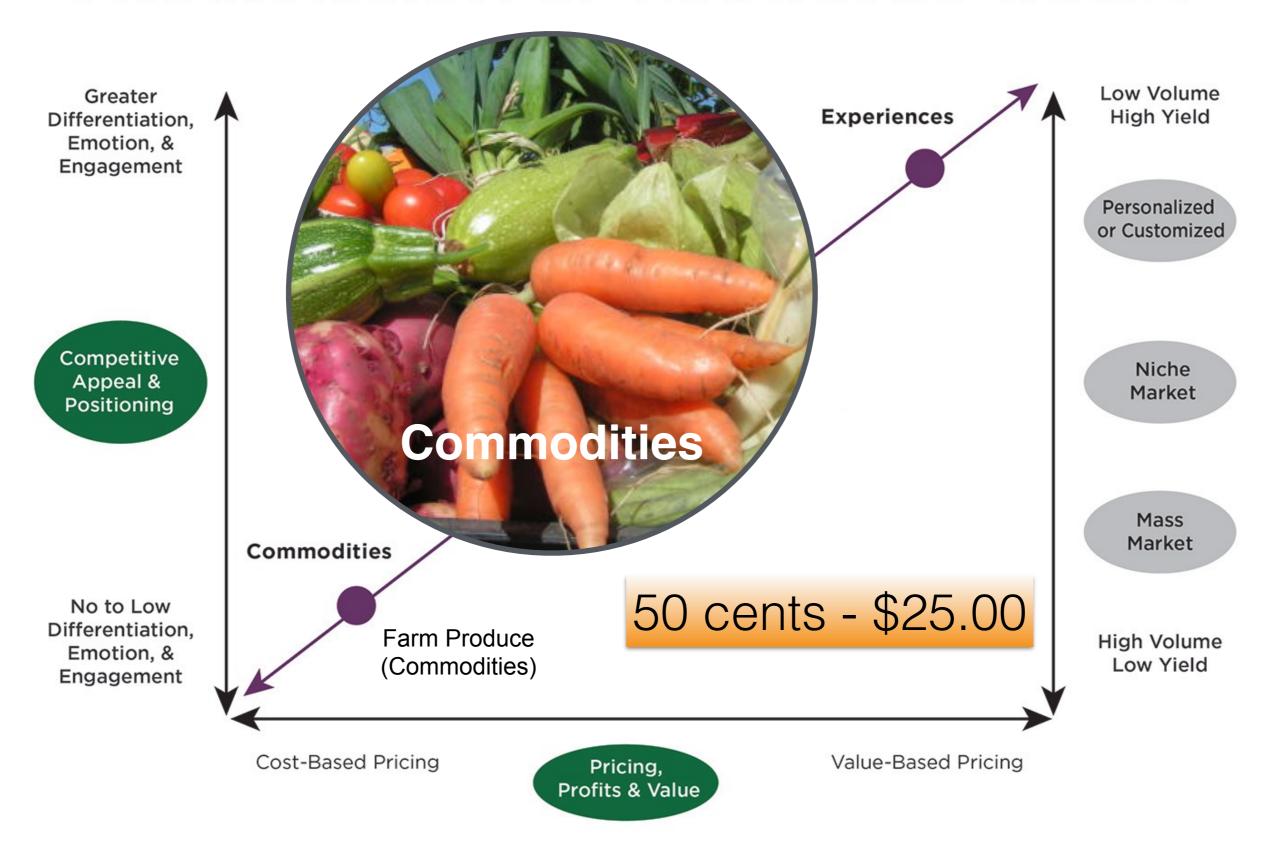
"We are a working sustainable family farm. We grow 35 acres of produce, naturally, for family dinner tables.

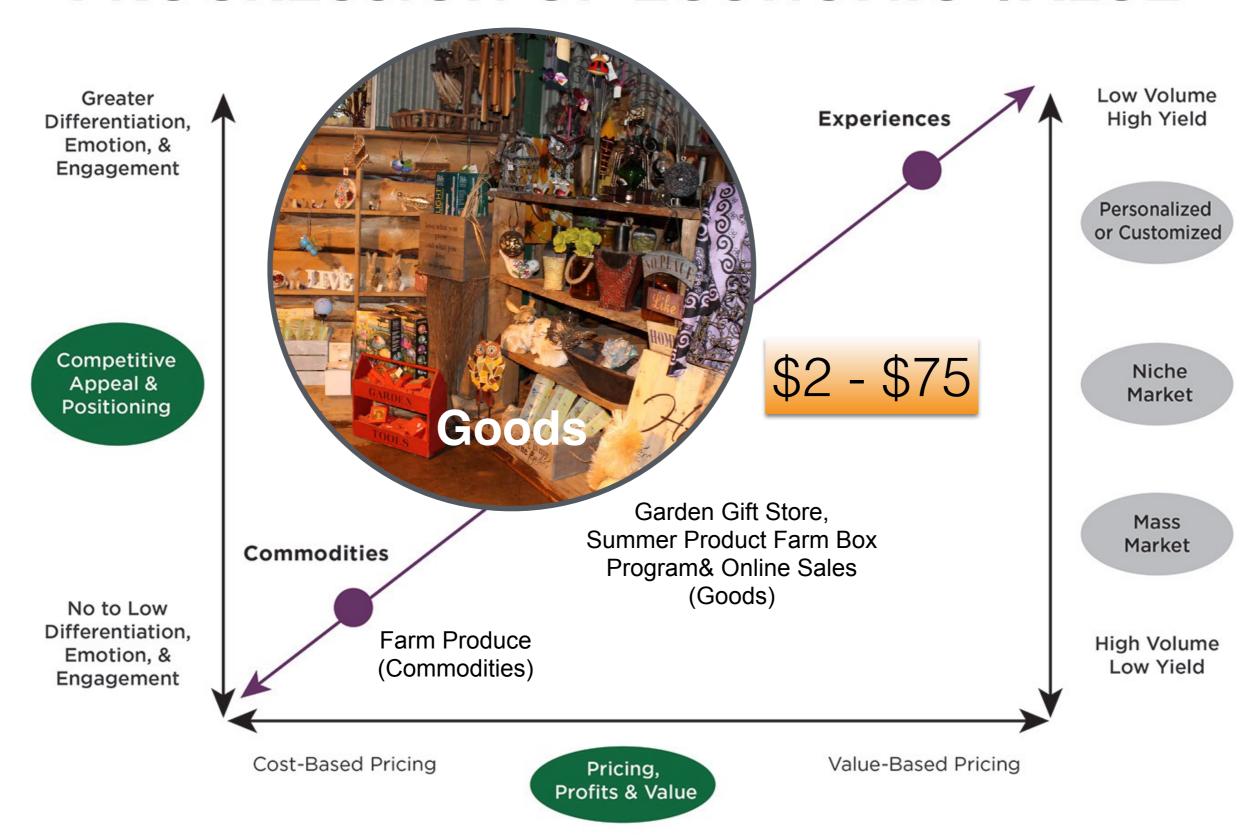
Our goal is to connect visitors back to the land, to each other, and to a simpler time.

Rustic country weddings, corn mazes, and pumpkin patches re just a few of our family fun activities."

prairiegardens.org









Greater Differentiation, Emotion, & Engagement

**Experiences** 

Low Volume High Yield

Personalized or Customized

Niche

Market

Competitive Appeal & Positioning Fire Roasters Long Table Experiences

We have been cooking in our wood fired cob oven at the farm for the past two summers – and we've loved it fro fire – but there was a learning curve. Now that we've fully mastered the art of fire roasting – we invite you to jo community outing!

\$149 - \$175

Choose from our Fire Roaster program offerings below...



Mass Market

High Volume Low Yield

No to Low Differentiation, Emotion, & Engagement

Cost-Based Pricing

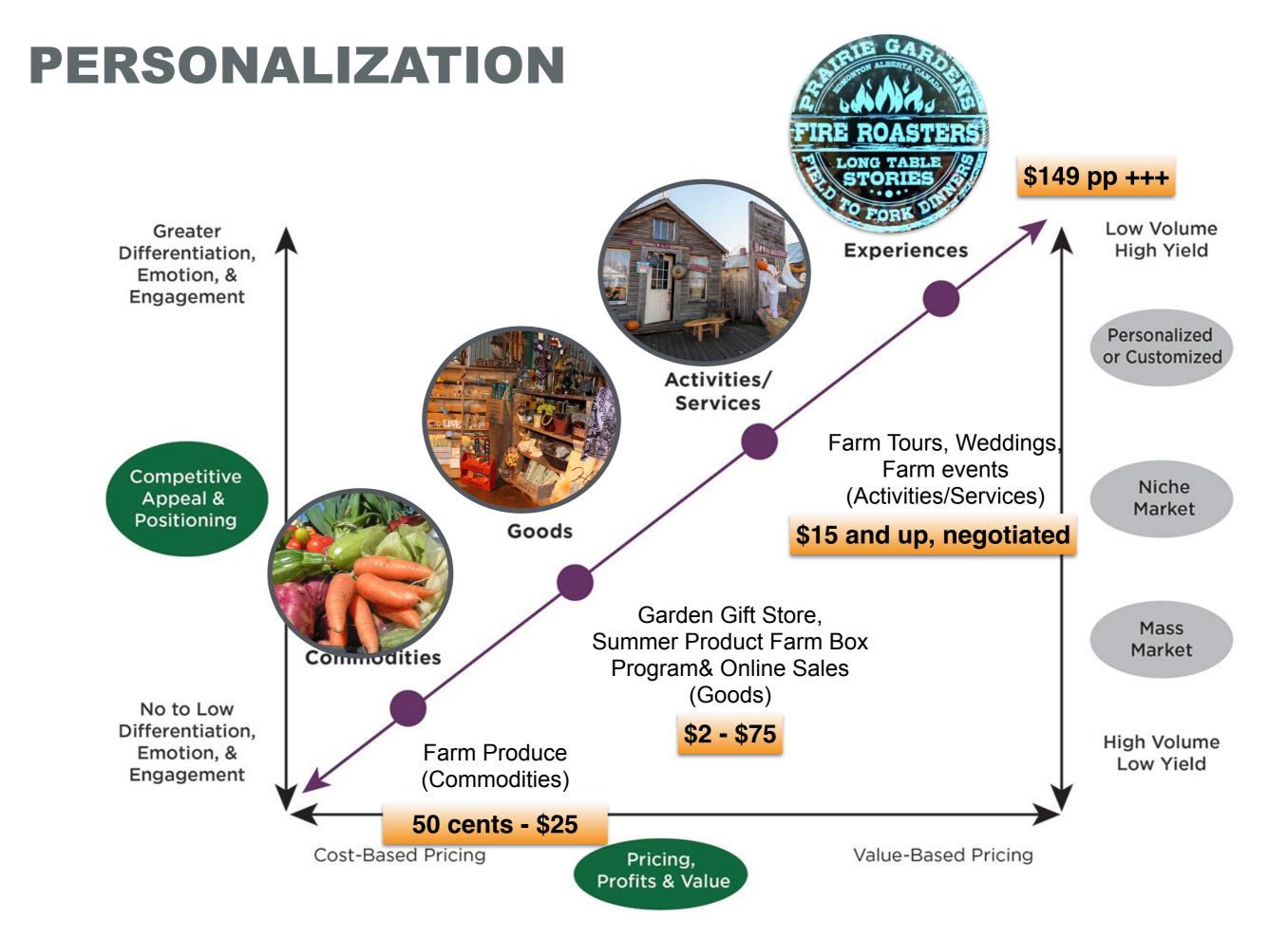
Pricing, Profits & Value

Value-Based Pricing

Roasters Long

Table & Farm to Fork

dinners







| Fire Roasters Christmas Parties |                 |
|---------------------------------|-----------------|
|                                 | Learn More >    |
|                                 | Inquire Today > |
|                                 |                 |







Fire Roasters Company Outings



Fire Roasters Cooking Classes





Suite of **Experiences** 

All year long

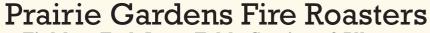


Fire Roasters Campfires









Field-to-Fork Long Table Stories of Alberta

Welcome to a Fire Roasted Culinary Adventure at Prairie Gardens! Take part in a truly Alberta experience and be one of the over one million guests who have visited Prairie Gardens and Adventure Farm, 22km from

Upon arrival you will be greeted by our storytellers and, of course, Farmer Tam! Your evening will begin around a campfire to hear the history of Prairie Gardens and our local partners, enjoy a fire roasted treat and warm your belly with a taste of locally stilled Moonshine.

As you move from the fire pit to the greenhouse, you'll step into our world. Try your skill at making a smoked sea salt and herb rub that you will get to take home in unique locally crafted fire kilned pottery.

For the main event, our signature salad board will present our fresh garden greens in a way that will have your cameras snapping and your mouth watering. On to the main course of organically raised meat or vegetarian option paired with freshest ingredients grown right on the farm. Heirloom tomatoes, baby potatoes, fresh herbs and pumpkin are a few of the taste sensations you will experience during your meal.

#### **Price Includes:**

- Unique Fire Boasters experience on the most northern pumpkin farm in the
- 5 course gourmet dinner with fresh produce grown right here on the farm, in a cozy warm greenhouse or surrounded by the fields of produce
- Explore vear round sustainable and natural food production practices.
- Immerse vourself into our community through "Long Table Stories" gathered over 60 years of farming in northern
- · Learn how to make a herbal infused smoked salt rub to take home.

#### WE LOVE TO CUSTOMIZE - ASK US!

#### YEAR ROUND GROUP RATES

|                       | 2016<br>RETAIL RATE | 2016<br>GROUP RATE | 2017<br>RETAIL RATE | 2017<br>GROUP RATE |
|-----------------------|---------------------|--------------------|---------------------|--------------------|
| 12 PEOPLE MINIMUM     | \$149 PER PERSON    | \$125 PER PERSON   | \$159 PER PERSON    | \$135 PER PERSON   |
| 25+ 60 PEOPLE MAXIMUM | \$139 PER PERSON    | \$115 PER PERSON   | \$149 PER PERSON    | \$125 PER PERSON   |

Pricing per person. Transportation contact available upon request. Dates available December 1st - March 30th. Blackout dates: October weekends, Christmas and New Years Day, Limited availability Saturday evenings during the summer. 5% GST excluded. Rates valid to December 31, 2017 but are subject to change. Bookings require a minimum 7 days notice in advance. All cancellations less than 30 days will result in a 25% penalty. Luncheons: 11:00am to 3:00pm, Dinners: 5:00pm to 9:00pm









P: 780.921.2272 | E: info@prairiegardens.org | www.PrairieGardensAdventureFarm.com









#### **Prairie Gardens**

Youth & ESL Campfire Cookouts

Offering Fire Roasted Culinary Adventures at Prairie Gardens & Adventure Farm! Established in 1956, Prairie Gardens & Adventure Farm has welcomed over 1 million quests to visit the farm.

Take part in a truly Canadian culinary experience at the world's furthest north pumpkin farm, 22 km from Edmonton. With over 50 family fun farm activities we offering a wide range of experiences from youth group corn maze and campfires adventures, farm tours and luncheons to youth farm to fork junior farmer and cooking classes year round. Great for educational youth adventures, corporate MICE programs, and seniors outings. Min 12. Max 250.

WE LOVE TO CUSTOMIZE - ASK US!

#### ALL INCLUSIVE CAMPFIRE COOKOUT PRICES:

|                       | 2016<br>RETAIL RATE                                      | 2016<br>NET RATE               | 2017<br>RETAIL RATE            | 2017<br>NET RATE |  |
|-----------------------|--|--------------------------------|--------------------------------|------------------|--|
| 12 PEOPLE MINIMUM     | \$26 <sup>.50</sup> PER PERSON                           | \$19 <sup>.95</sup> PER PERSON | \$29 <sup>.50</sup> PER PERSON | \$22 PER PERSON  |  |
| 13+ 60 PEOPLE MAXIMUM | \$24 <sup>.50</sup> PER PERSON                           | \$17 <sup>.95</sup> PER PERSON | \$27 <sup>.50</sup> PER PERSON | \$20 PER PERSON  |  |
|                       | \$12.00 PER PERSON - EXCLUDES CAMPFIRE AND HOT DOG ROAST |                                |                                |                  |  |

mited availability Saturday evenings during the summer 5% GST excluded. Rates valid to December 31, 2017 but are subject to change. Bookings require a minimum 7 days notice in advance. All cancellations less than 7 days will result in a 25% penalty. Luncheons: 11:00am to 3:00pm. Dinners: 5:00pm to 9:00pm.



Tour Details:

Celebrate every season from spring,

summer fall or winter and enjoy the

spectacular farm fun, local food, and

fire roasters cookouts. Enjoy hiking,

team building, seasonal cuisine, a

or a stroll through the forest. Learn

how to build a campfire, go on a

trackless train ride, giggle through a

Farmer Olympic challenge, and cook

kettle corn or bannock on a stick

over a campfire.

moonlit walk through the corn maze

Book TODAY! Space is limited. P: 780.921.2272 | E: info@prairiegardens.org www.PrairieGardensAdventureFarm.com









## COLLABORATION OFFERS WIN:WIN

None of us alone will create a destination but together we have greater appeal and can offer a more interesting experience.

- We all grow our businesses by supporting each other;
- More flexibility to customize and adjust our price;
- Exposes new businesses with relatively little risk;
- We get inspired by each other's energy and ideas;
- Guests love meeting people from the community;
- Grass roots collaborations are win:with municipalities.



## Northern Manitoba Opportunities

- 1. How could the inland fishery be the heart of a suite of new northern Manitoba experiences that include learning about the fishery, but also northern cuisine (making and cooking a shore lunch together), and life skills?
- 2. How can **non-timber forest products** be shifted to be also **non-timber forest experiences**? What's the value proposition? How much will people pay?
- 3. How might you create a luxury winter cabin camping experience to experience night and northern lights in the shelter of northern forests, and make your own snowshoes to take away?

What is "ordinary" to you is "extra-ordinary" to those from away.

Because of that, you can help them see the extra-ordinary in a personally guided, storytelling way in your forest, at your fishing boat, or in your community.

The economic value comes from charging the guest for the privilege of learning about your "ordinary".





OTTERCREEK WOODWORKS

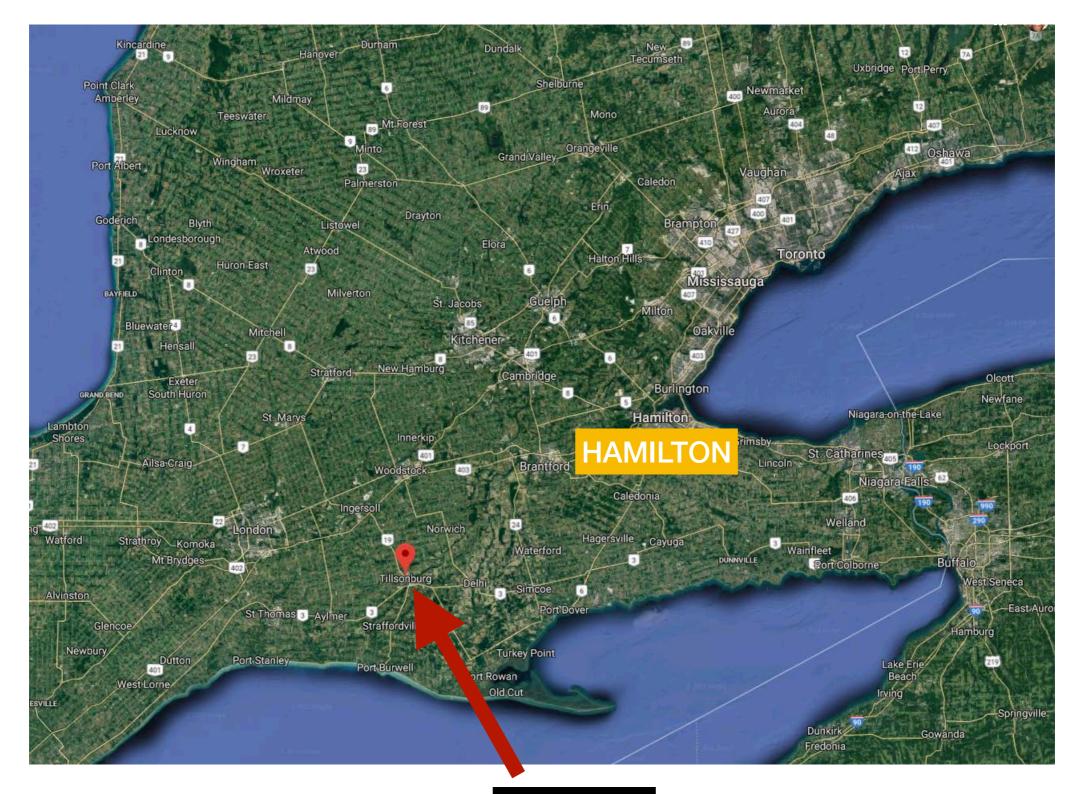




## NON-TRADITIONAL (AN ARTIST) EXPERIENCE PROVIDERS

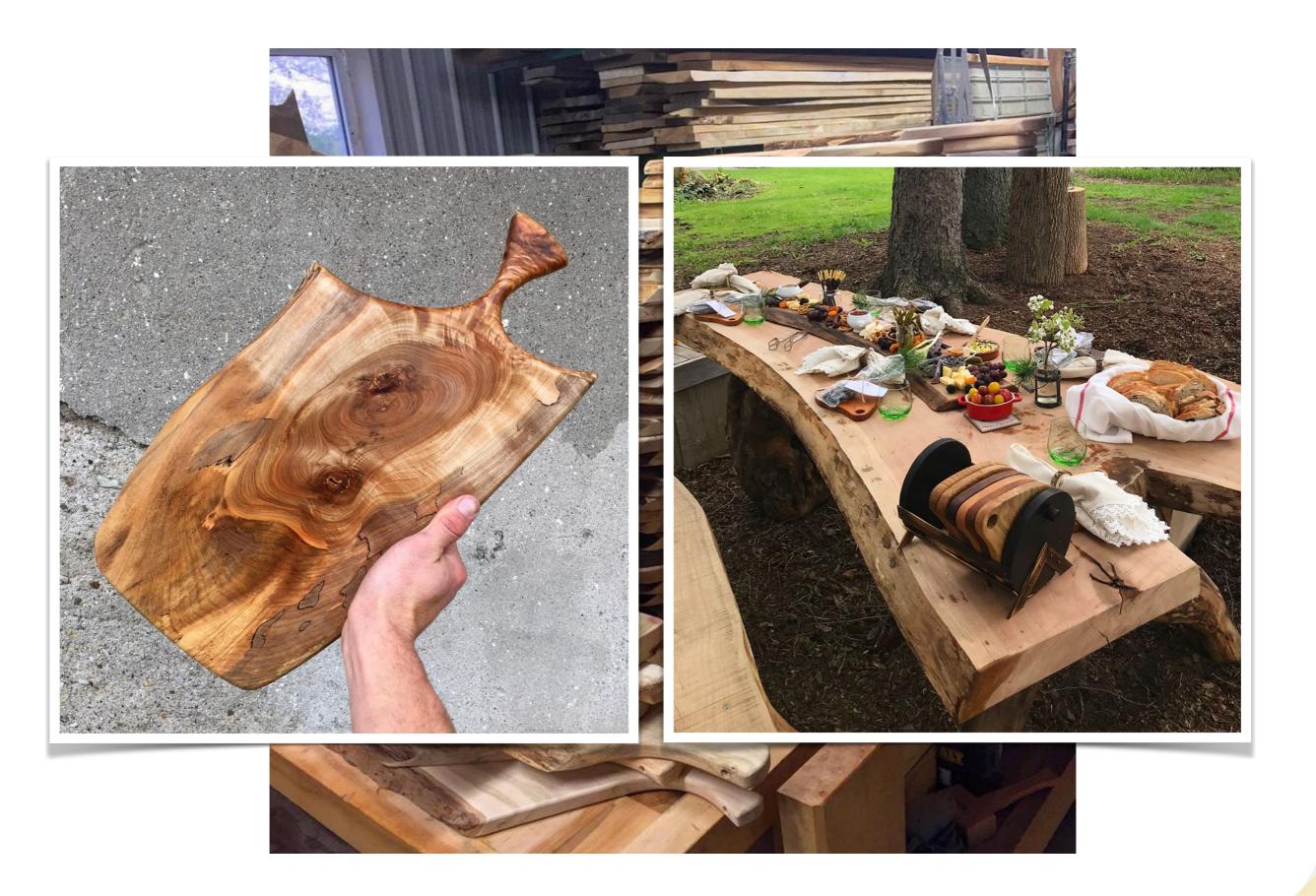
- Celebrate how a rural wood-worker in southern
   Ontario has created a new experience that generates
   new revenues, and is rewarding to him.
- 2. How developing a new experience revised his investment into a new workshop to include programming space, and how that has become critical to their business strategy.
- 3. Demonstrate how this experience partner understands that the story is the product.





### Tillsonburg







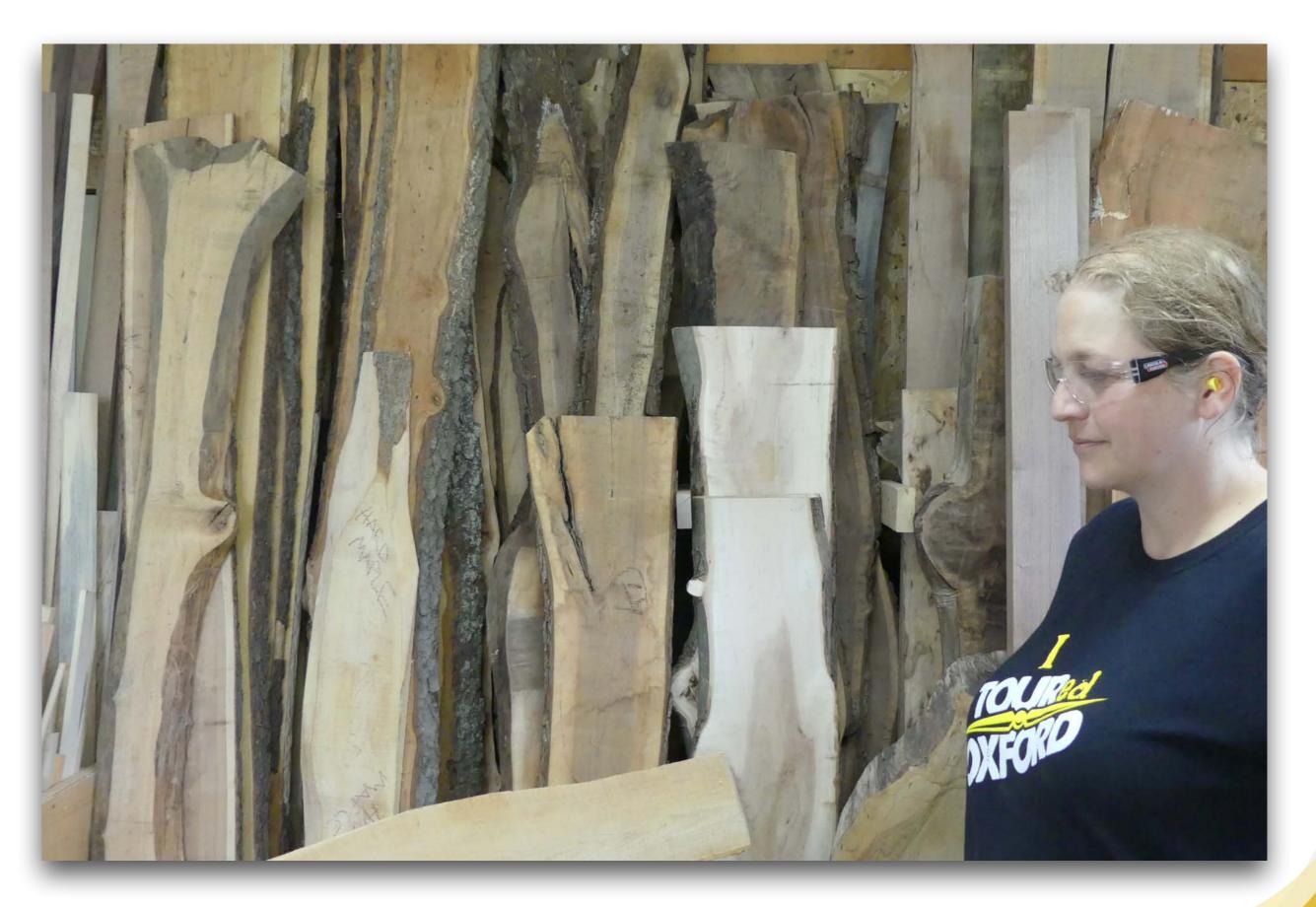
































What I realized is that my story was the product. Not the board.

It was me.

Tree to Table
has become a reflection of my
real life. And, so that's
the story I tell.



# LESSONS LEARNED & INSIGHTS



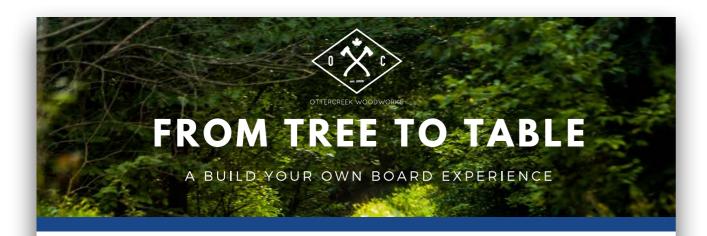
### **Business Benefits**

- First time offered (Four weekends in May, 2018) - Sold Out! And again in 2019. And again in the fall of 2020.
- Year 1: Revenues from this experience were 7% of my annual revenue.
- Year 2: 12% (just based on pre-sales and gift certificates)
- Year 3: Even with Covid, new \$



### Shifts in business model

- Using his business to create understanding for a better planet.
- Experiences = new revenues, high yield
- Focusing on a different customer base.
- Changed the design of their new shop; invested capital into programming space.



#### DEEPEN YOUR REVERENCE FOR THE FOREST WHILE CREATING A LIVE-EDGE CHARCUTERIE BOARD

Enjoy a guided walk inside a Carolinian Forest with woodworker David Schonberger to get a behind the scenes look at life in the country and get in touch with the roots of the forest. Enter the artisanal workshop and create your own live-edge charcuterie board alongside Dave using a piece of locally harvested lumber you select yourself. Draw your board with local artist Michelle Schonberger and work with a variety of tools including David's grandfather's tools to create your board. In addition to getting your hands dirty in the woodshop, enjoy a handpicked selection of savoury, local charcuterie while socializing around a table crafted from a towering white pine. Finally, return to the workshop to explore a studio of handcrafted boards, add a custom tag to your work and learn how to use your new charcuterie board at home to enjoy with friends.









#### WHAT YOU NEED TO KNOW

The workshop must have a minimum of 4 people registered to run and up to 6 people maximum. It runs 9:30-3:30pm.

Dress for the weather and bring a pair of boots that can get muddy. This is a day of exploration and discovery!

For gift cards, to register & more info:
OttercreekWoodworks.com

DATES AVAILABLE: Mon. April 29th Sat. May 4th Sun. May 5th Fri. May 10th Fri. May 17th Sun. May 26th Sat. June 1st Sun. June 2nd



f @the.woodsman
The shop is located on
Bell Mill Side Rd. in Tillsonburg
N4G 4G9
1-519-983-9199

\$99

\$230

\$250

\$275/pp + taxes



### Northern Manitoba Opportunities

- 1. Who are your storytellers that will share their stories as new revenue-generating experiences?
- 2. Where are the **stages** for these experiences?

3. How will you develop a strategy for thriving, being paid a living wage for the stories you share as experiences? (Programming generates revenues.)

TO SHARE AS EXPERIENCES

**ARTISTS** 

**FISHERS** 

**CRAFTSPEOPLE** 

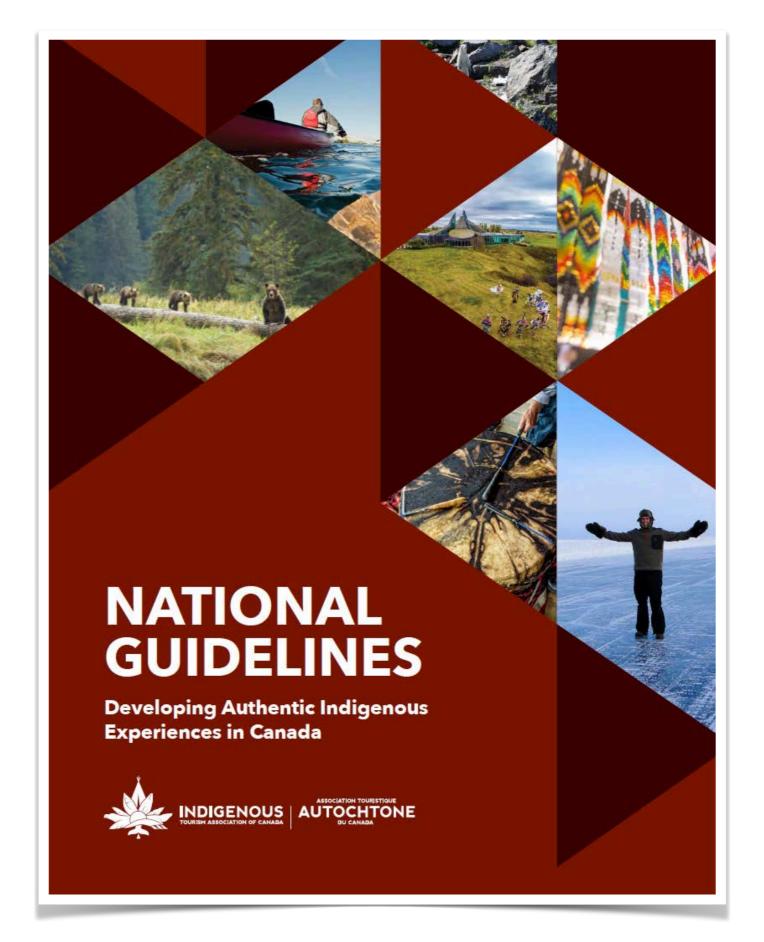
**FORAGERS** 

SNOWSHOE MAKERS



# The Power of Indigenous Tourism in Canada







"Indigenous cultural tourism experiences need to find a balance between offering an experience that has wide tourism appeal, while still remaining true to the past and present culture of their community."

■National Guidelines, Developing Authentic Indigenous Experiences in Canada

# Authenticity is at the heart of Indigenous Tourism









#### Things To Do Regions Video Gallery

#### Blog





#### Alberta

From the prairies in the south, the badlands, to the foothills and mountains plus the northern boreal forest, Alberta's Indigenous people share their culture through many tourism experiences.



#### British Columbia

Canada's westernmost province is filled with breathtaking scenery and diverse geographic regions and climates. British Columbia is home to Métis and more than 200 distinct First Nations - one-third of all the Indigenous people in Canada.



#### Manitoba

Located in the centre of Canada, Manitoba's untouched natural beauty will leave you captivated. There are 63 different First Nations in Manitoba as well as Métis. Visit Manitoba to hear the beating of the drums during the vacation of a lifetime.



#### **New Brunswick**

New Brunswick is home to the Mi'kmag and Maliseet people. You can enjoy Indigenous festivals, events and pow wows that celebrate and embrace native language and uphold Indigenous heritage.



#### Newfoundland & Labrador

Newfoundland and Labrador is on the most easterly edge of Canada. A vast land, with a relatively small population, Newfoundland and Labrador is home to a diversity of Indigenous cultures plus stunning coastlines, breaching whales, icebergs, and more.

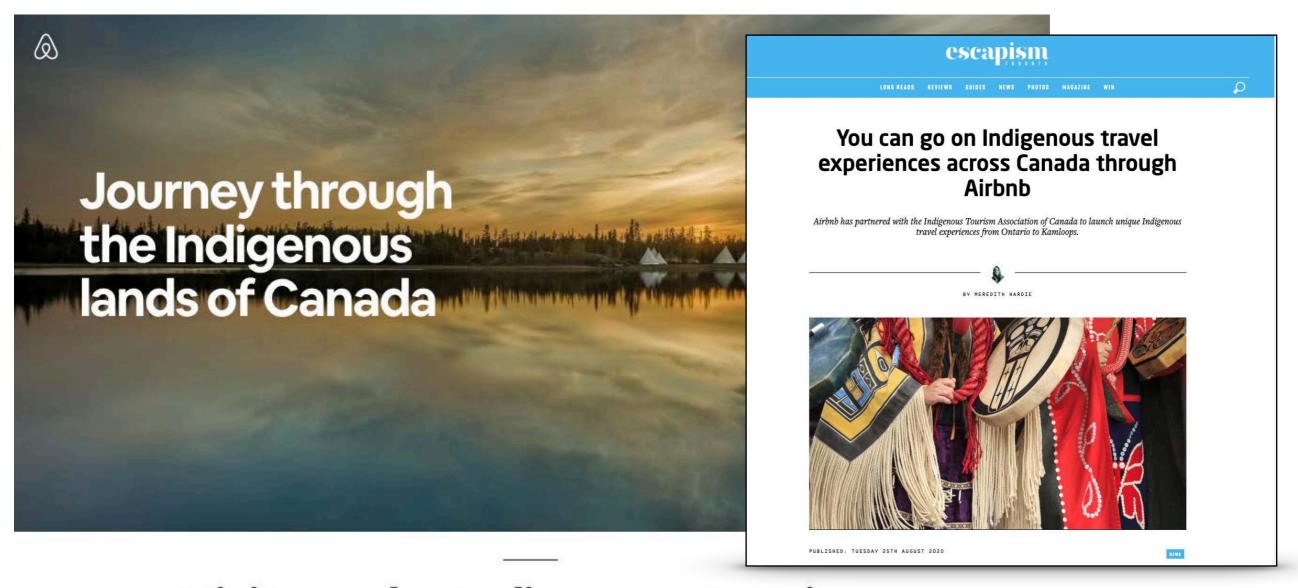


#### Northwest **Territories**

The Northwest Territories landscape is vast and beautiful, encompassing huge lakes, mighty rivers, mountains and the spectacular barrenlands. Dene, Inuvialuit and Métis invite visitors to explore a variety of authentic cultures.

indigenoustourism.ca





### Visit nearby Indigenous tourism experiences

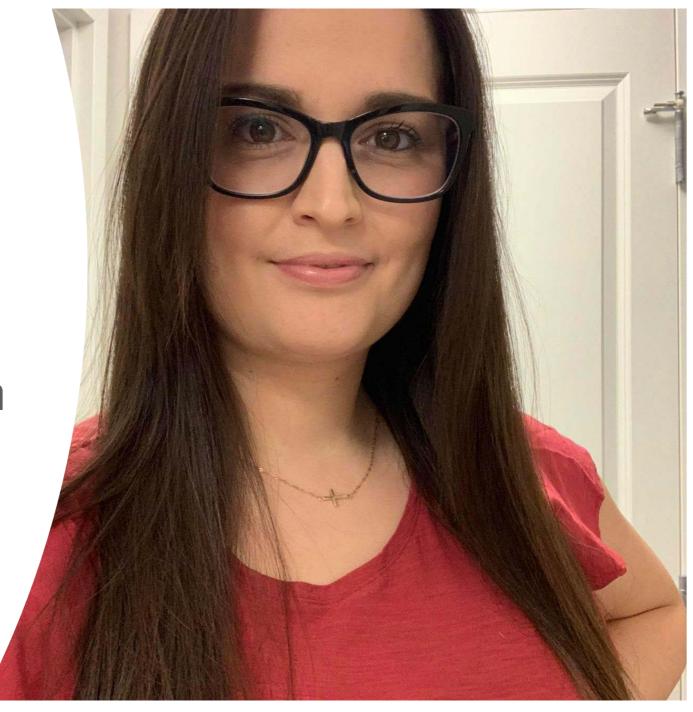
Airbnb and the Indigenous Tourism Association of Canada have partnered together to showcase exciting First Nations, Inuit and Métis Cultural sites and tourism experiences.

Immerse yourself in 15,000 years of Culture, Tradition, food, and history of Indigenous Peoples in Canada — all on your doorstep.



#### **Holly Courchene**

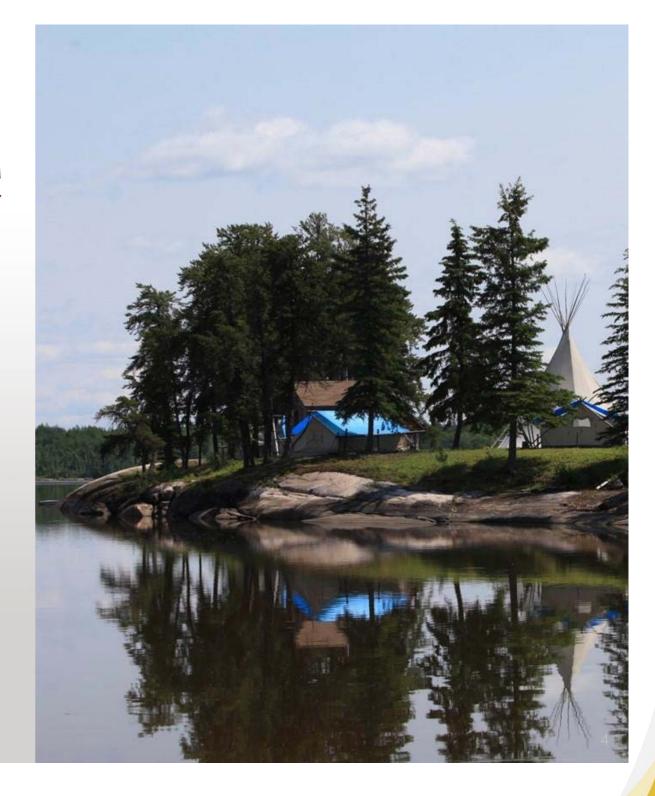
Manitoba Regional
Coordinator
Indigenous Tourism
Association of
Canada



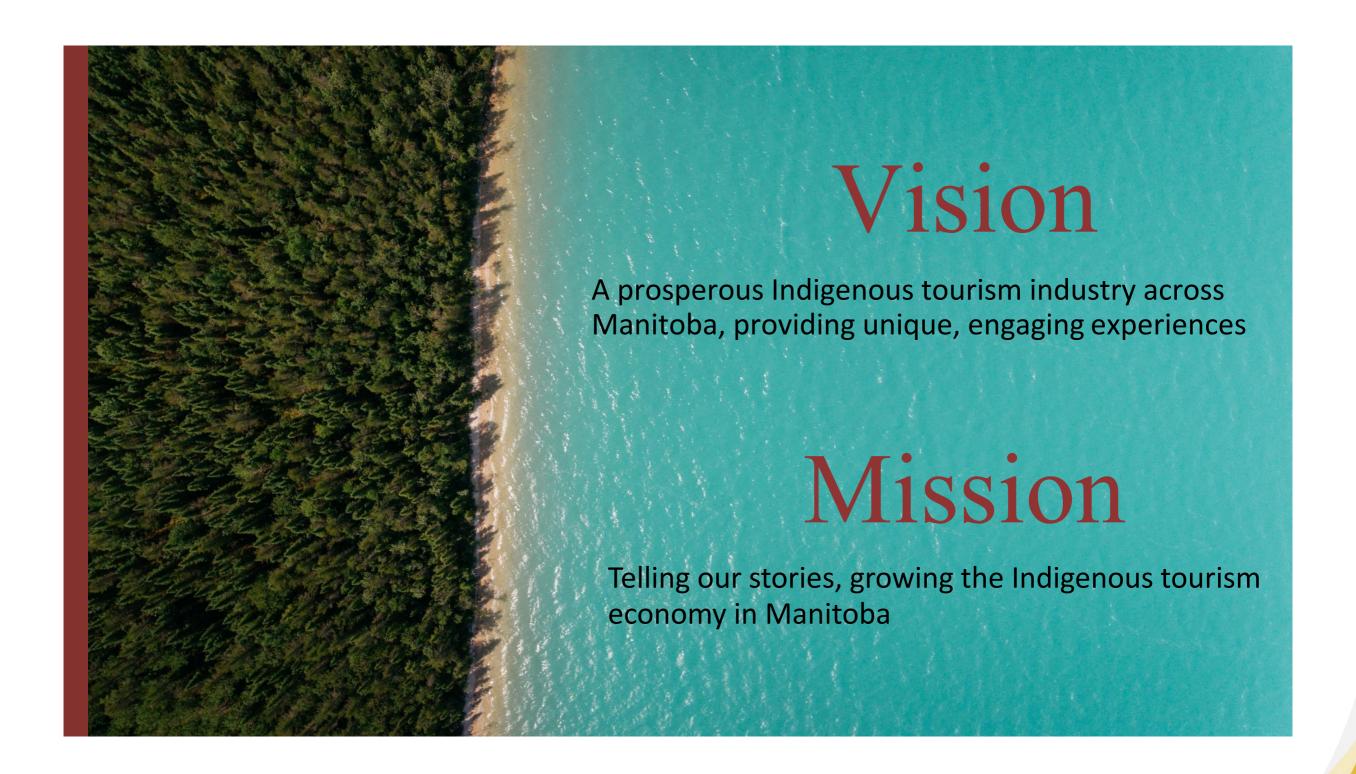


## Memorandum between Travel Manitoba and ITAC

- Travel Manitoba and the Indigenous Tourism
   Association of Canada aim to grow the Indigenous
   Tourism economy.
- The MOU sets the foundation for partnerships with other organizations interested in advancing economic development and tourism growth that supports Indigenous communities throughout Manitoba.









### Who is offering Experiential Tourism?

(Global)

**G** Adventures Frontiers North, Churchill **Great Spirit Circle Trail, Manitoulin Island Responsible Travel Friendly Planet Travel** Road Scholar **Pure Life (Luxury)** Wineries Voomago (Italy)



# Differentiators for Northern MB experiences?

- Culture
- Indigenous people, stories, culture, foods, way of living.
- The opportunity to develop a series of northern MB experiential guides as distinct and different from fishing or hunting guides.

- Single Experiences about culture, northern forests that are not in Churchill.
- Water-based travel, and "walking on water" in winter
- Northern culinary, wild foods.
- · Remote.
- Stay longer. Visit multiple communities.

# Mindset for Experiential Tourism at this time

- Collaborative
- Champion what's local
- Practicing sustainability
- Think as a destination (Northern Manitoba is the Host Community welcoming Guests, not just individual communities.)
- It's business New \$, as single experiences, multiple experiences, multiple locations. High yield.
- Covid-19 is a pause, and an opportunity to shift.



# Where do you start? With what already exists.

