BRINGING EDIBLE
GARDENS BACK
INTO THE CITY

URBAN FARMING EXPERIENCES



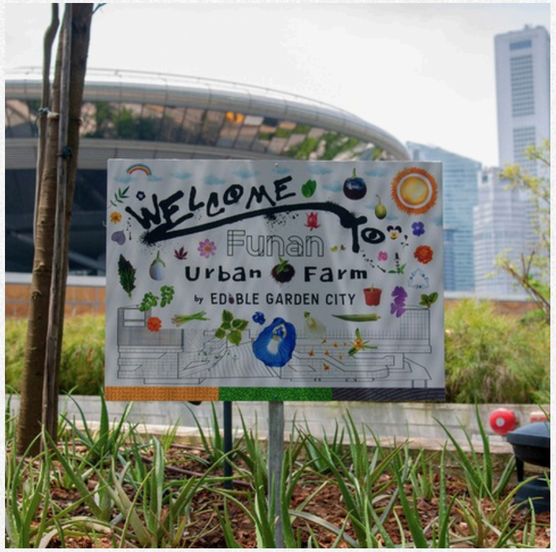




TOURS, WORKSHOPS &
OTHER UNFORGETTABLE
MOMENTS

EDIBLE
GARDEN CITY

ABOUT EDIBLE GARDEN CITY



OVERVIEW

Edible Garden City is a social enterprise leading the charge for Singapore to reclaim our food systems and to create greater food democracy in Singapore. Our belief is that by re-looking at the way we grow our food, we can create positive impact on communities, environment and boost our national resilience. It could also reinforce our Singapore food identity, shaped by our rich food heritage.

We are not re-inventing the wheel. We pay homage to how food has been grown for millennia – by soil cultivation. We believe that healthy soil equals healthy lives. Soil-based growing can create employment opportunities, encourage care farming for elderly and the disadvantaged, and can turn land and space limitations into innovative opportunities.

THE EGC DIFFERENCE

Through edible landscaping, we have activated 300 under-utilised areas in schools, businesses and homes into green community spaces. Our closed-loop farming model produces fresh and nutritious vegetables from chefs and home cooks. Additionally, EGC teaches and supports fellow farmers and hires from disadvantaged communities.



OUR SOCIAL & ENVIRONMENTAL MISSION



INCLUSIVE HIRING

EGC's social mission of providing inclusive employment does not waver. We continue to work closely with the Autism Resource Centre to provide meaningful employment to adults with Autism. Many of our colleagues employed through ARC have been working with us for 10 years.

THERAPEUTIC HORTICULTURE

EGC's social mission of providing inclusive employment does not waver. We continue to work closely with the Autism Resource Centre to provide meaningful employment to adults with Autism. Many of our colleagues employed through ARC have been working with us for 10 years.

NATURE-FRIENDLY FARMING TOWARDS FOOD RESILIENCE

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DON'T SETTLE
FOR LESS.
WE'VE GOT YOU.

TAILOR MADE FOR YOU



SCHOOL PROGRAMMES

Working with edible plants takes many forms - Applied Learning Program (ALP), Values In Action (VIA), Character & Citizenship Education (CCE), Co-Curriculum Activity (CCA), for Uplift / Gear Up, Eco Stewardship Programme (ESP) integration into the curriculum and more. We conduct learning journeys and have established programmes that will help you make edible gardening effective for students and staff.

Since 2012, we have taught more than 40,000 students from primary schools, secondary schools and institutes of higher learning.

In the area of edible gardens and urban farming, we can:

- Run edible gardening & urban farming workshops and learning journeys
- Work with you to potentially help integrate an existing edible garden into your curriculum
- Help you design, build and maintain an edible garden

CORPORATE TEAM BONDING

And yes, we have actual fun corporate team bonding programmes. Every session involves some type of a hands-on activity, be it gardening (what we are known for), cooking with local produce (we have cool chef partners) or letting creative juices flooooow (hammering flowers to create art is very relaxing). For the past ten years, we've had

VISIT SINGAPORE!

We offer a distinctive, authentic Singapore experience that goes beyond the usual attractions. Our tours give visitors a rare behind-the-scenes look at how food is grown in one of the world's most urbanised cities, bringing Singapore's food resilience story to life through working urban farms, fresh tastings, and engaging storytelling. Join us for a memorable, meaningful experience that connects food, sustainability, and local culture - while offering something truly uniquely Singaporean.

SOCIAL & THERAPEUTIC HORTICULTURE

Gardening is about so much more than just growing food! Edible Garden City builds gardens and creates programmes that employ gardening as the backdrop to guide participants in five aspects of holistic well-being:

- Physical Movement
- Social Synergy
- Mental Engagement
- Nutrition and Knowledge
- Psychological well-being

EDIBLE
GARDEN CITY

IMMERSIVE LEARNING
THAT IS FUN

FARMING EXPERIENCES

AT OUR FARMS OR AT YOUR SCHOOL/OFFICE

[TOURS &
WORKSHOPS]



GREAT FOR SCHOOLS &
CORPORATE GROUPS

SKY GARDEN EDEN

1-ARDEN FOOD FOREST
@ CAPITASPRING 51ST FLOOR

FOOD FOREST IN THE SKY: CULTIVATING FOOD, BIODIVERSITY & EDIBLE URBAN LANDSCAPES

Discover the world's highest edible garden atop the 51st floor of CapitaSpring. The 1-Arden Sky Garden is a stunning farm-to-table rooftop oasis, offering sweeping city views while showcasing sustainable urban farming in action. Spanning 10,000 sqft and home to over 80 varieties of plants, this productive garden invites you to explore how urban greenery can be integrated into city life.

During the tour, you will learn how food forestry methods and edible landscapes drive sustainability, gain insight into farm-to-table practices and Singapore's food resilience, and experience how heritage, locally acclimated, and medicinal plants are cultivated. The tour also highlights the challenges and opportunities of green spaces in urban buildings, including their role in passive cooling. To bring these concepts to life, select plants will be introduced and sampled, providing a sensory connection to the lessons on sustainable urban agriculture.

HIGHLIGHTS:

- **01** Highest edible garden in the world
- **02** Food forest with more than 80 plant types
- **03** Panoramic 360-degree view of singapore

LEARNING OBJECTIVES:

- **01** Building green & resilient cities
- **02** Impact of urban planning on food resilience
- **03** Sky farming challenges & opportunities







1 hour per session
Up to 40 pax



GREAT FOR SCHOOLS & CORPORATE GROUPS

FOOD RESILIENCE EXPERIENCE

URBAN PRODUCTION FARM @ FUNAN

SEED TO CITY: FARMING SINGAPORE'S RESILIENT FUTURE

The Food Resilience Experience invites participants to explore the evolution of farming – past, present, and future – and understand its impact on food production. One of the few urban farms in Singapore open to the public, and the first urban farm to be designed into a Singapore shopping mall from the onset, it is an example of how farming can be seamlessly integrated into city living.

Guests will gain insight into the importance of local produce and food accessibility, while seeing how urban farms engage the public to raise awareness. The tour highlights the Funan Urban Farm's contributions to Singapore's food scene, visitors, and community initiatives such as soup kitchens, sharing real farmer stories along the way. Participants will leave with a deeper understanding of Singapore's food story and food resilience, reflecting on how urban agriculture supports sustainable, locally sourced food systems.

HIGHLIGHTS:

- **01** EGC's main production farm
- **02** Nature-friendly farming methods
- **03** Produce that shapes our Singapore food story

LEARNING OBJECTIVES:

- **01** Food resilience challenges and opportunities
- **02** Importance of local food
- **03** Past, present & future of farming in Singapore







1 hour per session
Up to 40 pax

GREAT FOR SCHOOLS & CORPORATE GROUPS

HANDS-ON WORKSHOPS

All workshops can also be conducted at your school, centre or office!

[POT-A-PLANT]



Basics of starting your own edible garden at home. Soil fertility, watering, light, pots, pest management. Growing different kinds of edible plants in Singapore.

Hands-on: Propagate plant cuttings - participants can bring home and nurture a pot of their own creation.

Duration: 1 hour

[MICROGREENS]



Nature's superfood: microgreens! Learn how to grow organic microgreens at home or in the office. Learn about the different types of microgreens grown - pea shoots, mustard frills, snap peas etc.

Hands-on: Prepare planting medium and sow seeds.

*Participants will bring their pots home and wait to harvest in 1 to 3 weeks.

Duration: 1 hour

[NATURE ART]



Unleash your creativity! Try your hand at creating art from natural, sustainable materials. These calming, immersive experiences reconnect you with nature while letting you create unique, one-of-a-kind pieces.

Hands-on: Botanical printing, terracotta pot painting, handmade paper, or edible dye watercolour painting,
*Hands-on dependent on type of workshop chosen.

Duration: 1 hour

[DIY SELF-WATERING PLANTER]



Make an Instagram-worthy self-watering planter with a recycled drink bottle. Propagate herbs using stem cuttings.

Hands-on: Using recycled plastic water bottle to grow your own salads. Bring home your own self-watering planter.

*Participants are required to bring their own used plastic drink bottle.

Duration: 1 hour

GREAT FOR SCHOOLS & CORPORATE GROUPS

HANDS-ON WORKSHOPS

All workshops can also be conducted at your school, centre or office!

[DIY ECO ENZYME]



Learn how to make an eco enzyme from citrus peels, that can be used as a natural fertiliser or cleaner.

Hands-on: Prepare ingredients; mix and prepare the solution.

*Participants are required to bring their own materials such as orange peels and plastic containers.

Duration: 1 hour

[WAR TIME ACTIVITY]



A great complement to history or social studies, this war time activity puts participants in the shoes of Singaporeans who went through food scarcity in WW2. Discover wartime foods and how these varieties are rooted in our history as a nation.

Hands-on: An immersive game where participants choose the right plants to grow to ensure their survival during wartime.

Duration: 30 minutes

[BOTANICAL BREWS]



Unwind and rejuvenate by engaging with fresh local botanicals. Participants learn about different herbs and their wellness benefits, such as stress relief and improved digestion.

Hands-on: Brew your own herbal teas using fresh and/or dried edible flowers and herbs. Sample curated blends or create your own concoctions tailored to individual tastes and wellness goals!

Duration: 1 hour

[GARDENING SKILLS]



Looking to level up your gardening skills? We offer gardening courses for the A to Z of edible planting, from pest & disease management, composting, vermicomposting, soil health, garden design and more. Hands-on activities differ from course to course.

*SkillsFuture Credit and National Silver Academy subsidies may be applicable, subject to terms & conditions

Duration: 3 hours

DESIGN, BUILD, CONVERT & MAINTAIN

GARDEN BUILD & MAINTENANCE PROGRAMMES

SPACE TO GROW

THE ULTIMATE GOAL OF FARMING IS NOT THE GROWING OF CROPS, BUT THE CULTIVATION AND PERFECTION OF HUMAN BEINGS.
-MASANOBU FUKUOKA

01 EDIBLE GARDEN DESIGN & BUILD/CONVERT

02 MAINTENANCE BY EGC TEAM

03 CO- MAINTENANCE PROGRAMMES

04 MODULAR GARDENING PROGRAMME

EDIBLE GARDEN DESIGN & BUILD / CONVERT

Transform your space with a bespoke edible garden tailored to your users – chefs, residents, or students. Designed to be accessible, functional, and engaging, each garden supports hands-on learning in sustainability while fostering well-being, collaboration, and a deeper connection to nature. From design to harvest, every detail is crafted to deliver fresh produce and meaningful impact.

[SCHOOLS]





Projects include: Raffles Girls' School, Raffles Institution, German European School, Chatsworth International, Alexandra Primary, Raffles Institute, Anglo-Chinese School (Junior) and more

[HOTELS & RESTAURANTS]





Projects include: 1-Arden, Open Farm Community, Marina Bay Sands, PARKROYAL COLLECTION Pickering, PARKROYAL COLLECTION Marina Bay, Rasa Shangi-la Sentosa and more.

[SOCIAL SERVICE ORGANISATIONS]





Projects include: HEB Ashram Halfway House, Lions Home for the Elders (Bishan), APEX Harmony Lodge, Tan Tock Seng Hospital Rehabilitation Centre, Rise Above Halfway House and more.

YOUR GARDEN IN
TRUSTED HANDS

MAINTENANCE BY EGC TEAM







Our award-winning maintenance team provides dedicated maintenance to ensure your edible garden remains lush, productive, and visually inviting all year round. From crop planning and planting to pruning, pest management, and harvesting, we take care of every detail using sustainable, best-in-class practices.

By partnering with us, you benefit from the expertise of experienced urban farmers who understand both the science and craft of growing in city environments. This allows your garden to consistently thrive as a living asset that continues to engage users, support learning, and deliver fresh, high-quality produce with minimal disruption to your operations and team.



CO-MAINTENANCE

A great way to get hands-on under guided expertise. Your staff or students will learn from and garden alongside a trained educator (ie. formal education qualifications, and.or significant expertise in teaching gardening), who is also a competent and experienced gardener. This allows students and staff to engage with the educator for direct access to knowledge and advice in the advancement of their own maintenance, as well as any other support required regarding the garden.

With support from EGC's designated facilitator to the site, the programme is designed for participants to become confident about maintaning the garden regularly (eg watering, weeding, pest management) & periodically (eg. sowing, pruning, harvesting).

1

PART A: THEORIES
BASIC GARDENING MAINTENANCE

2

PART B: PRACTICAL
HANDS-ON GUIDANCE WITH GARDENER-IN-RESIDENCE

END

By the end of the programme participants should be able to:

- **Identify plants in the edible garden**
- **Carry out basic garden maintenance**
- **Observe & manage common pests or diseases**
- **Progagate from stem cuttings**
- **Harvest edibles appropriately**

FULLY CUSTOMISABLE PROGRAMMES

MODULAR GARDENING PROGRAMMES

Empower students and staff to explore the natural world through gardening, composting and nature-inrspired art. Designed as a flexible, modular prohrammes, it offers 15 standalone lessons that can be tailored to suit different age groups, settings and learning hoals. Topics include microgreens, soil health, composting, pest management, recycled papermaking and more.

SUSTAINABILITY



Topics: Food systems & Food Security, Microgreens & Seeding Pruning & Harvesting, DIY Self-watering Planter, Soil Health & Composting, Vermicomposting, Eco Enzyme Making, Recycled Papermaking

GARDEN SCIENCE



Topics: Microgreens & Seeding Pruning & Harvesting, Soil Health & Composting, Garden Plants & Nature Journaling, Propagation, Transplanting, Plant Pests & Diseases, Vermicomposting, Eco Enzyme Making,

NATURE ART



Topics: Garden PLants & Nature Journaling, Recycled Papermaking, Nature Collage, Collagraph Printmaking, DIY Watercolours

SOCIAL & THERAPEUTIC HORTICULTURE

GARDEN & PROGRAMMING MODIFICATIONS FOR AT-RISK GROUPS

THERAPEUTIC GARDENS

NATURE IS THE GREATEST HEALER







Therapeutic gardens are accessible, sensory-rich spaces with features like shaded seating, textured plants, and edible greenery that promote calm and interaction. They support mental, physical, and social well-being, and are especially important for at-risk communities, offering safe, inclusive environments that foster connection, resilience, and improved quality of life.

Every element of our therapeutic gardens and accompanying programmes is carefully considered to create a space that is not only functional, but also uplifting, immersive, and meaningful to those who use it.

SILVER LEARNERS

With Singapore's ageing population and our belief in the wellness benefits of gardening, Edible Garden City is committed to creating opportunities for seniors to stay active, engaged, and connected through meaningful, hands-on experiences with nature.

NATIONAL SILVER ACADEMY



Edible Garden City offers National Silver Academy (NSA) courses that equip Singaporeans and PRs with practical gardening skills, with participants able to utilise their SkillsFuture credits. To date, over 3,000 participants have benefited from these programmes.

ACTIVE AGEING CENTRES



We have also engaged close to 1,000 Active Ageing Centre (AAC) participants, focusing on keeping seniors active, socially connected, and meaningfully engaged.

RESEARCH SUPPORT



Beyond training, we support research on the impact of gardening on the elderly, contributing to a deeper understanding of how horticulture enhances well-being and quality of life.

FULLY CUSTOMISABLE PROGRAMMES

MARGINALISED COMMUNITIES

Gardening can have a powerful impact on marginalised communities by creating spaces for connection, purpose, and opportunity. Through shared cultivation, individuals build relationships, reduce social isolation, and develop a stronger sense of belonging. Gardening initiatives can also open pathways to meaningful employment and skills development, empowering participants with confidence and independence. Beyond the physical act of growing food, these spaces foster dignity, inclusion, and community resilience, helping individuals feel seen, valued, and rooted in a supportive environment.

[PERSONS WITH DISABILITIES]



Clients and Partners: Rainbow Centre, AWWA, Autism Resouece Centre, SPD, SG Enable, Metta School, MINDS and more

[EX-OFFENDERS]



Clients & Partners: Siingapore Prisons Services, HEB Ashram Halfway House, Rise Above Halfway House, The Turning Point, Jamiyah Halfway House Darul Islah, Yellow Ribbon Project

[CARE HOME RESIDENTS & PATIENTS]



Clients & Partners: Lions Home for the Elders, Apex Harmony Lodge, Tan Tock Seng Rehabilitation Centre, Montfort Care and more.

[MIGRANT WORKERS]



Clients & Partners: Centre for Domestic Employees, Sayur Story, Rotary Club of Singapore

LOCAL, SOCIAL, ETHICAL

COMPLEMENTARY SERVICES



PESTICIDE-FREE PRODUCE

WHY BUY FROM US?

01 No harmful chemicals or pesticides used

02 Locally-grown and freshly harvested. Less than 24 hours from plant to plate

03 Support inclusive employment; farmers include PWDs

We supply fresh herbs, edible flowers, and vegetables such as microgreens to 100 food and beverage outlets weekly , as well as to families through our Citizen Box programme. Growing Local, Fresh and Social is our mantra.Chef tours and samples also available.









LUSH & LOCAL

EDIBLE FLORAL DISPLAYS

01 Vibrant, beautiful, textural table arrangements, bouquets, centre pieces for every occasion

02 Celebrating native and endemic plants, horticultural trimmings

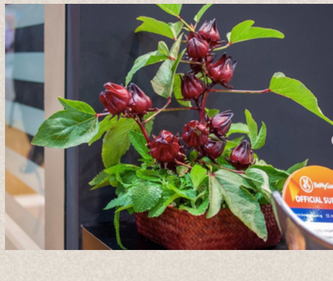
03 Sustainable floral arrangement workshop

Our floral arrangements celebrate the beauty and abundance of locally-grown, edible varieties. Each creation is lush, textural, and sensorial, highlighting the natural forms and colours of the harvest.

We embrace sustainability by working with regionally-native and locally-endemic plants, transforming them into compositions that feel alive and connected to the land. Our goal is to delight the senses, spark curiosity, and honor the harmony between food, flowers, and place. The plants that we use in our displays celebrate colour, texture, aroma, local heritage and food culture. They include both interesting and ubiquitous types, from miracle berries to gingers and hibiscus flowers.









CORPORATE GIFTING SOLUTIONS

WHEN GIFTS ARE THEIR LOVE LANGUAGE

01 Fully-customisable seed kits, merchandise & edible plant gifts

02 Prices start from $3.80 per piece, with low MOQ

03 Tried & tested seed kits with full and clear instructions







Easy to use and suitable for all ages, our seed kits and plant gifts invite recipients to reconnect with nature, cultivate their own herbs or plants, and enjoy the satisfaction of watching something thrive from seed to harvest. It's a simple yet lasting gift that nurtures well-being, creativity, and a deeper appreciation for where our food comes from.



BEGINNER-FRIENDLY GROW KITS

TRIED AND TESTED, SO YOU CAN GROW YOUR GREEN THUMBS WITH CONFIDENCE

01 Packed by our colleagues from the Autism Resource Centre

02 Retailing at The Art Faculty and KADA Collective

03 Tried & tested seed kits with full and clear instructions. Uses premium Franchi Seeds.

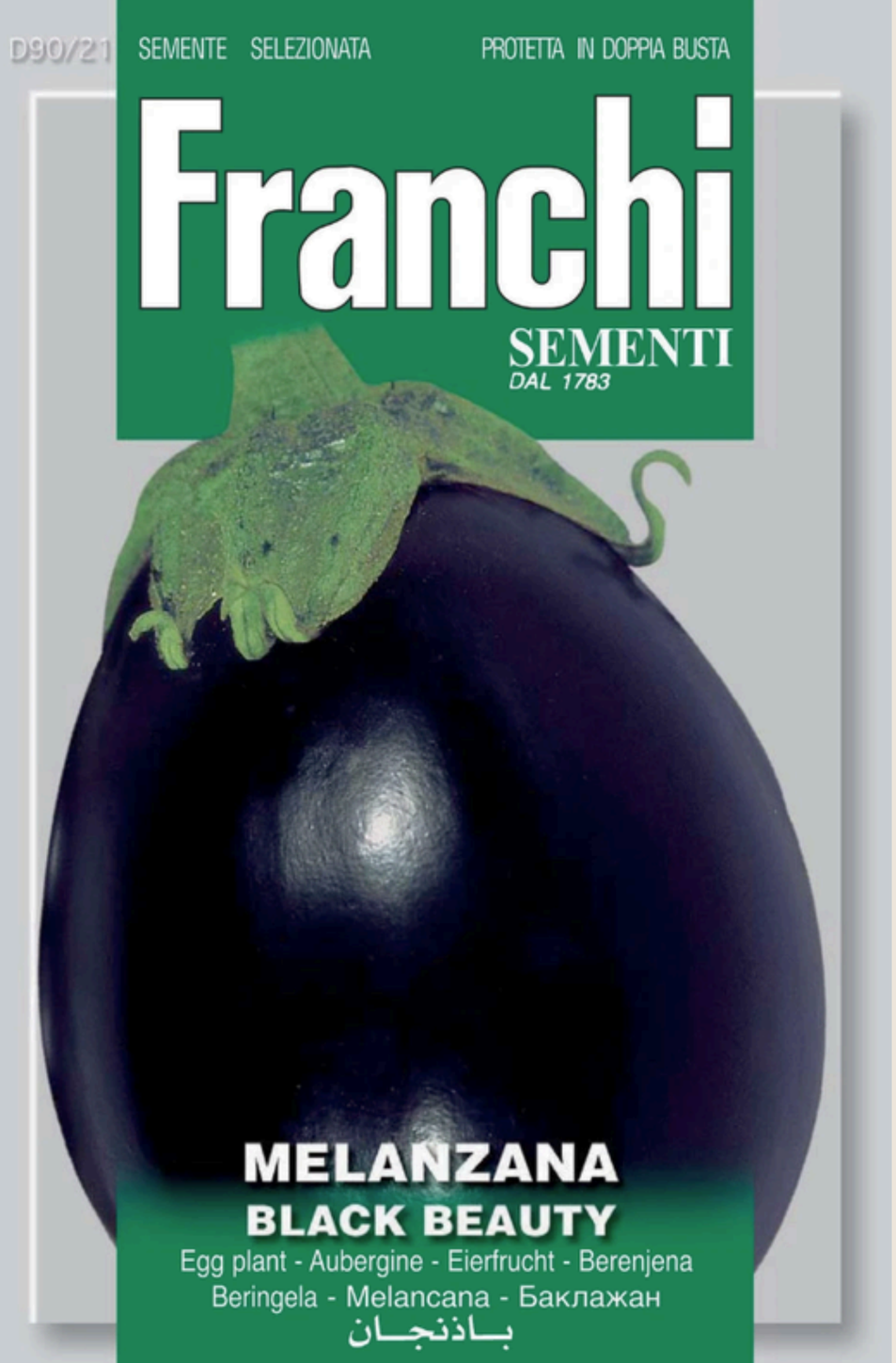






Our line of grow kits and other gardening materials is now available for retail at physical stores and online: https://www.ediblegardencity.com/product-page/grow-kits-dinosaur-kalelavender

We also offer bulk prices for corporate gifting. Enquire to find out more.



FRANCHI SEEDS

EGC IS SOLE DISTRIBUTOR OF FRANCHI SEEDS IN SINGAPORE

[01] Currently retailing at Gardens By The Bay and selected Far East Flora and Goodwood Garden Centres

[02] Premium Italian seeds, founded in 1783

[03] Clear expiration, weight, germination rate on packaging

We offer bulk prices for corporate gifting. Enquire to find out more or if you are keen to stock Franchi Seeds in your retail shop (physical or online).

OUR CLIENTS

DON'T JUST TAKE OUR WORD FOR IT. HEAR WHAT PAST PARTICIPANTS HAVE TO SAY.

01 AMELIA, GOVT STAT BOARD

"My colleagues and I had a fun time learning about the different plants that could be grown in Singapore... workshop conducted by the EGC emplopyees were informative, engaging and taught us how to appreciate food security."

02 TERENCE HO, SINGAPORE CHINESE ORCHESTRA

"I must say Edible Garden City has a team of very passionate professionals who champion the grow-your-own-food movement. My staff enjoyed themselves tremendously with the grow your oen microgreens workshop. Thank you Edible Garden City for "opening" our eyes and inspiring us that day."

03 HOD / CCE LOCAL SECONDARY SCHOOL

"For many of our students, your organisation offered their first real glimpse into a social enterprise — the kind of experience that a classroom simply cannot replicate. Being able to see, hear, and ask questions in a real workspace is exactly the kind of self-discovery our school's experiential learning programme is built around. We hope your team found the visit as worthwhile as our students did."

GET BUSY.
IDLE HANDS TO
GREEN THUMBS

JOIN THE MOVEMENT

BRING EDIBLE
GARDENS BACK
INTO THE CITY

Reach out to us for a unique and hyper-urban farming experience tailor-made for you. Our friendly farmers are happy to customise and recommend experiences and adventures that will make for an unforgettable day.

WEBSITE:

WWW. EDIBLEGARDENCITY.COM

EMAIL:

SALES@EDIBLEGARDENCITY.COM

SOCIAL MEDIA:

@EDIBLEGARDENCITY (ALL)
@EDIBLEGARDENCITYPROJECT (FB)

ADDRESS:

THE WORKING CAPITOL
1 KEONG SAIK ROAD

EDIBLE
GARDEN CITY