



2025-2026 GROUP TOURS

Activity and Meal Package Rates

CLASSES & EXPERIENCES		
Maine in a Glass: A Survey of Maine Adult Beverages	1 hr	\$17/pp
Maine Wine & Cheese Pairing	1 hr	\$18/pp
Maine Beer & Cheese Pairing	1 hr	\$18/pp
Maine Cider & Cheese Pairing	1 hr	\$18/pp
Maine Beer & Cider Tasting (Flavors of Maine 201)	1 hr	\$15/pp
Maine Wine & Mead Tasting (Flavors of Maine 201)	1 hr	\$15/pp
Maine Cheese Tasting (Flavors of Maine 201)	1 hr	\$15/pp
Maine Seafood Tasting (Flavors of Maine 201)	1 hr	\$15/pp
Maine Fermented Foods Tasting (Flavors of Maine 201)	1 hr	\$15/pp
Flavors of Maine 101	1 hr	\$15/pp
Maine Oyster Experience	1.25 - 1.5 hrs	\$25/pp
Maine Blueberries: They're Wild!	1.25 - 1.5 hrs	\$16/pp
Maine Potato Candy Experience	1.25 - 1.5 hrs	\$18/pp
MEAL PACKAGES		
Deluxe Boards Package	Flexible	\$26/pp
Maine Bean Suppah (Family Style)	Flexible	\$15/pp
Maine Chowder & Cornbread	Flexible	\$15/pp
Maine Grains Bagel Spread (Family Style)	Flexible	\$16/pp
OTHER		
Quick Stop	Flexible	\$10/pp
Quick Stop Plus	45 min - 1 hr	\$13/pp

CLASSES & EXPERIENCES

- **Maine in a Glass: A Survey of Maine Adult Beverages**

Explore Maine's craft beverage scene in this guided tasting! Sample five Maine-made drinks—one each of beer, wine, cider, mead, and spirits—while learning about the local ingredients, producers, and traditions that shape these industries. From fall apples to foraged botanicals, each sip tells a story of Maine's land and makers.

- **Maine Wine/Beer/Cider & Cheese Pairing**

A guided pairing experience featuring four curated pairing courses of Maine wines, beer or cider (please choose one) and Maine cheeses. Learn the basics of pairing alcoholic beverages with cheese, explore the stories behind the wineries, breweries or cideries and creameries represented and leave with a new knowledge of some of Maine's most vibrant food and beverage industries!

- **Flavors of Maine 201: Wine & Mead**

Explore the wines and meads of Maine! Take your tastebuds on a trip around the state and explore the wide variety of wines made right here in our state - including those made with imported grapes, those made with cold-hardy grapes grown in Maine, and those made from ingredients that aren't grapes at all! Participants will be introduced to six Maine-made wines and meads from six different producers - and hear the stories behind the wineries that brought them to your glass.

- **Flavors of Maine 201: Beer & Cider**

Explore the brewed flavors of Maine! Take your tastebuds on a trip around the state and explore the wide variety of beers and ciders being produced right here in our state. Participants will be introduced to six Maine-made ciders and beers from six different producers - and hear the stories behind the brewers that brought them to your glass.

- **Flavors of Maine 201: Cheese**

Maine has over 80 licensed cheesemakers, one of the largest amounts per capita of any US state! In this class, participants will be introduced to six different Maine creameries and hear the stories of the cheesemakers behind them - while sampling their delicious products! Learn about our state's vibrant cheese industry, its history, and how you can better engage with it.

- **Flavors of Maine 201: Seafood**

Eel and seaweed and salmon, oh my! Take your tastebuds on a trip down Maine's coast and explore the aquatic ingredients and flavors that make Maine so special. Participants will be introduced to Maine's wild and farmed seafood industries and hear the stories of local farmers, fishermen and other producers - while sampling delicious products that represent them!

- **Flavors of Maine 201: Fermented Flavors**

Producers across the state are harnessing the power of fermentation to create an amazing array of value-add products! In this class, participants will be introduced to a variety of Maine fermented products and hear the stories of the innovative producers behind them - while sampling their delicious products!

- **Flavors of Maine 101**

Blueberries, seaweed, potatoes and so much more - take your tastebuds on a trip around the state and explore the ingredients and flavors that make Maine so special. Explore some of Maine's most iconic food and drink industries and hear the stories of local farmers, fishermen and other producers - while sampling delicious products that represent them!

- **Maine Oyster Experience**

Meet with an oyster farmer from a local oyster farm on the Damariscotta River to learn about the oyster farming industry in our region and the work that goes into bringing oysters to your plate. Sample three local oysters with accoutrements to highlight the flavor differences between oysters from different areas and farms, plus enjoy a shucking demonstration. Please note that this experience requires a minimum of 15 participants and is subject to the availability of our oyster farm partners.

- **Maine Blueberries: They're Wild!**

Discover the difference between the original Maine wild blueberry and hybridized "grocery store" blueberries through a guided tasting experience showcasing a variety of blueberry products made by Mainers. Learn about our state's wild blueberry industry and the people who have worked to sustain it for centuries.

- **Maine Potato Candy Experience**

Get to know an iconic Maine candy made from our state's top crop - potatoes! Learn the story behind this tasty treat - and Maine's potato industry - while watching a demonstration on how they're made. Each attendee will leave with potato candy recipes and have the opportunity to try several flavors of Needhams.

MEAL PACKAGES

- **Deluxe Boards Package**

Each guest chooses a deluxe tasting board. Board offerings change year to year but options typically include: Maine Cheese Board, Maine Charcuterie Board, Maine Cheese & Charcuterie Board, Smoked Seafood Board, Farmer's Bounty (Vegan) Board. All boards include bread, crackers, jams and other suitable accoutrements. Final menus will be provided at the beginning of the season of your visit. Vegetarian, Vegan and Gluten free requests can be accommodated with substitutions.

- **Maine Bean Suppah**

Experience one of Maine's oldest communal meal traditions - the Bean "Suppah" - served family style. Enjoy housemade bean hole-style beans made with local heritage beans, served alongside coleslaw, housemade cornbread and the iconic "Red Snapper" hot dog. Vegetarian requests can be accommodated with substitutions.

- **Maine Chowder and Cornbread**

Enjoy a hearty, comforting lunch featuring a rotating selection of Maine chowders—options may include oyster, haddock, or salmon, depending on what's in season and available. A delicious vegetarian chowder option is always available as well. Each bowl is served with a slice of warm, homemade cornbread made with Maine Grains cornmeal and a salad on the side.

- **Maine Grains Bagel Spread**

A family-style feast featuring New York-style bagels from local baker Knead & Nosh, paired with an abundant selection of Maine-made accompaniments. Choose from sweet and savory cream cheeses, locally made butter and jam, smoked fish and fish spreads, fresh veggies, sliced cheeses, and egg salad made with local eggs. Served with fruit salad and potato chips for a satisfying and flavorful meal.

*Add on an adult beverage (Maine craft beer, wine, cider, or mead) to any meal package for an additional \$3 per person. Non-alcoholic options are also available.

OTHER

- **Quick Stop**

Stop by for a refreshing break from the rigors of the road! Head to the Tasting Room, where your guests can make use of our facilities, browse the tasty local products in our retail shop, explore the exhibits in our Discovery Center, and enjoy a Maine-made adult beverage or soda of their choice. A Maine Tasting Center host will accompany your group for the duration of your visit to answer questions, provide direction, and share fun facts about Maine's food economy.

- **Quick Stop Plus+**

Enjoy all the amenities of a regular Quick Stop visit with a little extra boost of education! While your guests are enjoying their adult beverage or soda in the Tasting Room, a Maine Tasting Center host will offer a 10-minute mini-class on one of Maine's iconic food industries – complete with a themed bite-sized snack for each participant. Available topics include: Wild Blueberries, Maple Syrup, Potatoes, Artisanal Cheese, Aquaculture & Fisheries.

NOTES AND POLICIES

1. Recommended visit lengths listed on the first page are inclusive of restroom breaks, bus unloading/loading time and a brief visit to our small retail shop. Please increase your planned visit length by 15-30 minutes if you would like your group to have ample time to explore the retail shop and the exhibits in our Discovery Center building.
2. Prices listed on the first page are inclusive of tax and gratuity.
3. Custom classes & experiences are available. Please contact sara@mainetastingcenter.com to discuss your program ideas and request customized rates.
4. Classes/Experiences that involve food (cheese pairings, Flavors of Maine 101, Cheese or Seafood) cannot be booked alongside Deluxe Boards lunch packages.
5. Minimum group size for most programs is 10 people. Minimum group size for "Maine Blueberries: They're Wild" and "Maine Oyster Experience" is 20 people.
6. Maximum group size is 40 people.
7. Final headcount and meal selection (if applicable) is due two weeks in advance of your visit. Your final invoice amount will be based on this headcount. Each group booking includes a free spot for one guide and one driver.