



2025-26 GROUP OFFERINGS

OFFSITE CLASSES & ACTIVITIES

ADULT CLASSES & EXPERIENCES		
Maine Wine & Cheese Pairing*	1 hr	\$18/pp
Maine Beer & Cheese Pairing*	1 hr	\$18/pp
Maine Cider & Cheese Pairing*	1 hr	\$18/pp
Flavors of Maine 201: Wine & Mead*	1 hr	\$15/pp
Flavors of Maine 201: Beer & Cider*	1 hr	\$15/pp
Flavors of Maine 201: Cheese	1 hr	\$15/pp
Flavors of Maine 201: Fermented Flavors	1 hr	\$15/pp
Maine in a Glass: A Survey of Maine Adult Beverages	1 hr	\$17/pp
Maine Heirloom Beans & the Classic Bean Supper	1.25 hrs	\$16/pp
Maine Mocktail Mixology	2 hrs	\$35/pp
Maine Cocktail Mixology*	2 hrs	\$35/pp

Policies

SET UP: Program lengths listed in the second column do not include set-up or clean-up time. Your program presenter will arrive 1 hour in advance of the scheduled start time to set up.

CUSTOM PROGRAMS: Custom classes & experiences are available. Please contact sara@mainetastingcenter.com to discuss your program ideas and request customized rates!

TRAVEL FEE: Offsite programs are available in locations up to 50 miles from Maine Tasting Center. Locations within 25 miles are not subject to travel fee. Locations 26-50 miles from Maine Tasting Center subject to a \$30 flat travel fee.

GROUP SIZE: For offsite programs, minimum group size is 12 people and maximum group size is 30. Larger groups may be possible for some programs - please let us know if you are expecting a group larger than 30 people. Final headcount is due no later than 3 days before the program; you will be billed based on this final headcount.

*Classes that involve alcohol should be booked at least one month in advance to allow ample time for the acquisition of an alcohol catering permit.



- **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: 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!

- **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 Heirloom Beans & the Classic Bean Supper**

Explore the wide world of beans—a cornerstone of our region's culinary heritage. From the original indigenous bean-cooking techniques to lumber camps to "upta camp," beans have long been a staple of the Maine diet. In this class, discover the history of the beanhole suppah, sample several Maine heritage bean varieties, and hear the stories of present-day Maine bean farmers.

- **Maine Mocktail Mixology**

Mocktails (mixed drinks made entirely without alcohol) are quickly growing in popularity and are a great way to add a little flair to your next event. Explore a variety of mocktail-ready ingredients made right here in Maine - syrups, shrubs, infusions, flavored sugars and more - and learn how to turn them into beautiful non-alcoholic drinks that are sure to impress. Attendees will get hands-on, tasting and mixing up a handful of special mocktail recipes featuring Maine ingredients.

- **Maine Cocktail Mixology**

Discover the rich flavors of Maine's distilling scene by learning how to craft delicious cocktails featuring locally made spirits. In this hands-on workshop, participants will explore a variety of Maine-made spirits and mixers, learn essential mixology techniques, and create a selection of signature cocktails that showcase the best of Maine's distilleries.