



MAINE

TASTING CENTER

**2022
GROUPS
EVENTS &
SPACE RENTALS**

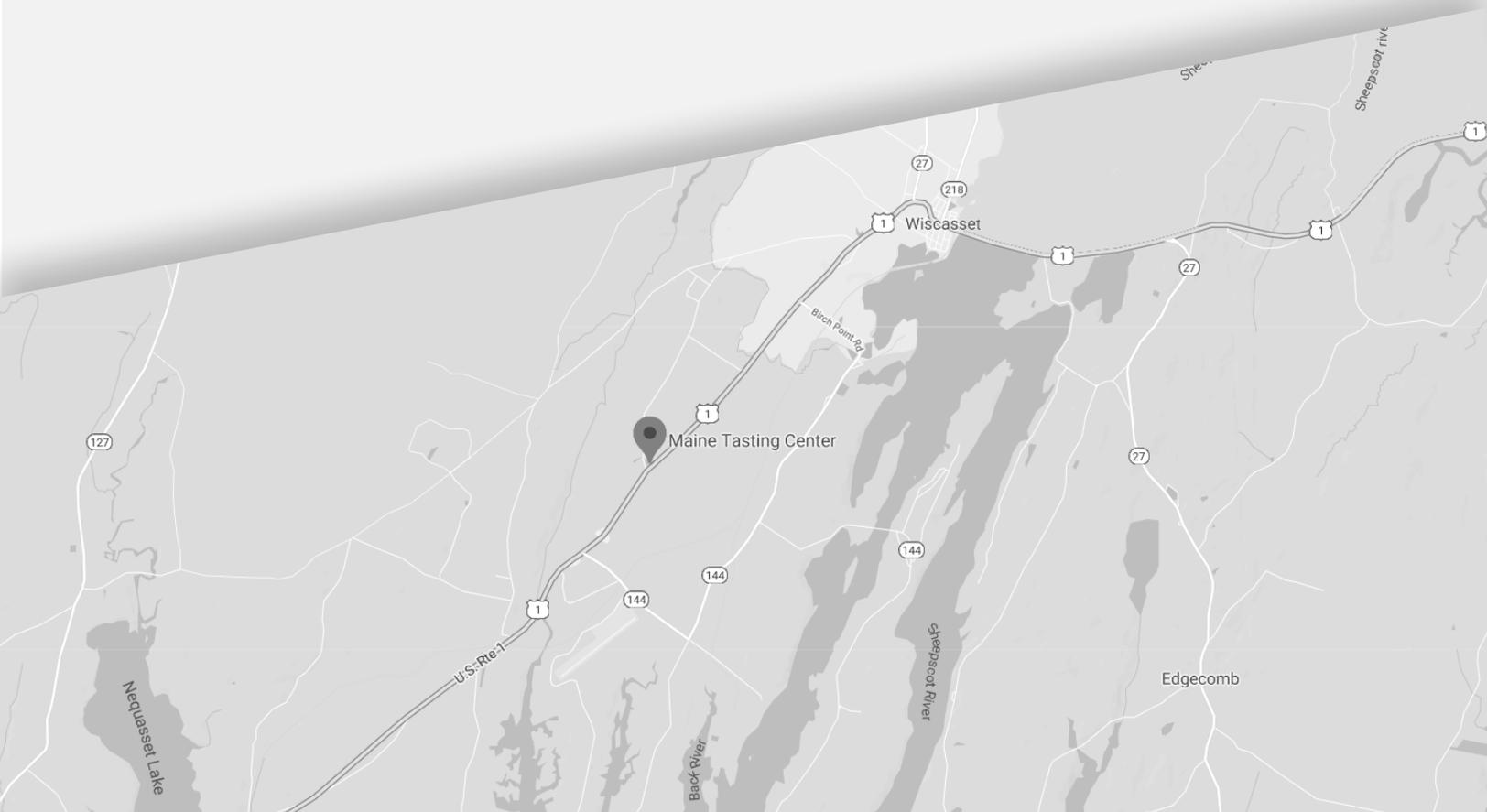
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Thank you for considering Maine Tasting Center for your next event!

Situated along Route 1 in Wiscasset, our business is conveniently located for any coastal Maine adventure. Whether you're looking for a corporate team-building experience, a memorable birthday party or even just a space rental, we have options for you!

Our welcoming and accessible campus features multiple buildings ready to host your next event. Group activities, classes and meal packages are available. This catalog includes all of our regular group offerings - but if you don't see what you're looking for, please reach out anyways! We would love to work with you on a custom event or rental package.

Have questions? Ready to lock in your dates? Please contact Sara Gross at sara@mainetastingcenter.com



GROUP OUTINGS & PRIVATE EVENTS

Looking for a memorable destination for your next group outing?

Mix-and-match our group offerings to create your perfect group experience.

**Birthday Parties
Retirement Parties
Corporate Team-Building
Family Reunions
Club Outings
Showers**

GUIDED ACTIVITIES

Maine Tasting Center educators are available to host a private interactive class or curated food and beverage pairing for your group

[LEARN MORE](#)

DELICIOUS FOOD

Bringing more than 10 people? Or just want to make your food arrangements in advance? Add-on a meal package or call at least 24-hours in advance to place your order off our regular menu

[LEARN MORE](#)

PRIVATE SPACES

Rent the Tasting Room after hours or the Learning Center anytime for a fully private space in which to host your party, meeting or presentation

[LEARN MORE](#)

INTERACTIVE CLASSES

Looking to spend two hours or more at Maine Tasting Center? Book a class in the Learning Center to learn more about specific industries within Maine's food and drink scene...and taste their delicious products!

After your class, your group will head to the Tasting Room to enjoy a Maine-made beverage of choice (included) and chat with your class presenter and friends about all that you've learned.

All classes are 90 minutes long, followed by 30 minutes (or more, depending on your schedule) in the Tasting Room, and are taught by industry experts.

AVAILABLE CLASSES

Please note that private classes are only available to groups of 12 or more. Smaller groups can buy tickets to our scheduled public classes; groups of 8 or more qualify for a 10% discount on public class tickets.

\$53
PP

Flavors of Maine 101

A survey of some of Maine's most iconic, important and historic ingredients and dishes - yum!

\$56
PP

Maine Wine & Cheese Pairing

A pairing experience featuring a variety of Maine-made wines and Maine artisanal cheese

\$49
PP

Maine Blueberries: They're Wild!

An introduction to one of Maine's most recognizable (and delicious!) crops

\$59
PP

Maine Craft Beer & Iconic Foods Pairing

A pairing experience featuring local craft beer and iconic Maine foods

\$49
PP

Artisanal Cheeses of Maine

A journey through the past, present & future of Maine artisanal cheese



MINI-PAIRINGS

Looking for a guided experience but don't have time for a full class in the Learning Center? Consider treating your group to a mini-pairing in the Tasting Room!

These pairings are led by a Maine Tasting Center educator and take 30-45 minutes, depending on your schedule. Each mini-pairing includes four courses - four sample-sized beverages and four curated food pairings for them.

Choose between:

Maine Wine & Maine Cheese Mini-Pairing

Maine Craft Beer & Maine Snacks Mini-Pairing

Need a non-alcoholic option? Contact us at sara@mainetastingcenter.com to discuss other options!

\$18
per
person



MEAL PACKAGES

SMALL PLATES PACKAGE

Each guest chooses a small plate combo for their meal. Please note that this is a sample menu only. Exact selections may change due to seasonality, availability or other factors beyond our control.

DIP DUO COMBO

Two of our most popular dips! Hummus made with Maine heritage beans from Green Thumb Farm, served with pesto and chips; and Finnan Haddie Paté made with Maine smoked haddock and served with sliced baguette

SWEET TREAT COMBO V

Hootenanny Bread baguette slices topped with creamy basket ricotta from Lakin's Gorges Cheese, topped with blueberry blossom honey, pistachio dust and Aleppo pepper flakes; served with glazed nuts featuring maple syrup from Hilltop Boilers

GAME DAY COMBO V

A classic deviled egg with a twist - seasoned lightly with wasabi and mirin, topped with housemade furikake and served over a bed of Atlantic Sea Farms fermented seaweed salad; served with a Hootenanny Bread soft pretzel and housemade beer cheese featuring Allagash 16 Counties Ale

BAR SNACKS COMBO V opt

A pink pickled egg, pepperoni sticks from Sausage Kitchen, glazed nuts featuring maple syrup from Hilltop Boilers, and a Morse's half-sour pickle

SEA SMOKE COMBO GF

A classic deviled egg with a twist - seasoned lightly with wasabi and mirin, topped with housemade furikake and served over a bed of Atlantic Sea Farms fermented seaweed salad; served with bite-sized canapés featuring smoked mussels from Coldwater Seafood

CHICKEN SAUSAGE COMBO

Geaghan's Special Reserve chicken sausage from Maine Family Farms, grilled and served with Gouda from Balfour Farm, Hootenanny Bread baguette, Morse's half-sour pickles and Raye's beer mustard

\$15/pp
Food only; drink not included

\$17/pp
Includes one drink*



**Each guest can choose one drink from our menu of beer, wine, cocktails, cider, mead, kombucha or soda. Beverage selections DO NOT need to be submitted in advance, as our selection changes frequently - please visit mainetastingcenter.com/menu or our onsite menu boards on the day of your visit to view our current menu.*

MEAL PACKAGES CONT.

DELUXE BOARDS PACKAGE

Each guest chooses a deluxe board for their meal. Please note that this is a sample menu only. Exact selections may change due to seasonality, availability or other factors beyond our control.

MAINE CHEESE BOARD

Curated selection of three Maine-made artisanal cheeses, served with bread, assorted crackers, Morse's half-sour pickles, Raye's mustard, Worcester's blueberry rhubarb chutney and maple-glazed nuts

V GF opt

MAINE CHARCUTERIE BOARD

Curated selection of three Maine-made artisanal charcuterie meats, served with bread, assorted crackers, Morse's half-sour pickles, Raye's mustard, Worcester's blueberry rhubarb chutney and maple-glazed nuts

GF opt

CHARCUTERIE & CHEESE BOARD

Curated selection of two Maine-made artisanal cheeses and one Maine-made artisanal charcuterie meat, served with bread, assorted crackers, Morse's half-sour pickles, Raye's mustard, Worcester's blueberry rhubarb chutney and maple-glazed nuts

GF opt

SMOKED SEAFOOD BOARD

Housemade Finnan Haddie Paté, hot smoked salmon from Coldwater Seafood, cold smoked salmon from Grindstone neck of Maine and smoked mussels from Coldwater Seafood, served with Atlantic Sea Farms fermented seaweed salad, nori cream cheese, assorted crackers and bread

GF opt

BAR SNACKS DELUXE BOARD

A Hootenanny Bread soft pretzel, beer cheese made with Allagash 16 Counties Ale, a pink pickled egg, pepperoni sticks from Sausage Kitchen, maple glazed nuts, and a Morse's half-sour pickle

V opt

\$25/pp

Food only; drink not included

\$27/pp

Includes one drink*

**Each guest can choose one drink from our menu of beer, wine, cocktails, cider, mead, kombucha or soda. Beverage selections DO NOT need to be submitted in advance, as our selection changes frequently - please visit mainetastingcenter.com/menu or our onsite menu boards on the day of your visit to view our current menu.*

SPACE RENTALS

Normally, meal packages, mini-pairings and reserved tables are hosted in the Tasting Room, which is open to the public 12-6 pm every day of the week. However, if you're looking for a fully private space for your meeting, presentation, party or other group outing, we also have space rentals available!

THE TASTING ROOM

Great for parties, rehearsal dinners, family reunions and more!

The Tasting Room is available for private events beginning at 6 pm every day. Rent the outdoor deck and gazebo (up to 50 people), the indoor seating area (up to 50 people)...or both! All spaces include access to restrooms. You are welcome to bring your own caterer work with us on a custom meal package.



THE LEARNING CENTER

Great for meetings, presentations, cooking demonstrations and more!

The Learning Center is available for private events during and after business hours. The space can seat up to 50 people and has its own accessible restroom. Other amenities include a demonstration kitchen and an AV system with a TV, microphone/sound system and hearing loop. You are welcome to bring your own food, work with an outside caterer, or work with us on a custom meal package.



THE TASTING ROOM	w/ Drink Package	Space Rental Only
Indoor Dining Room OR Outdoor Deck	\$100* Up to 3 hours +\$25 each additional hour	\$250 Up to 3 hours +\$35 each additional hour
Indoor Dining Room AND Outdoor Deck	\$150* Up to 3 hours +\$30 each additional hour	\$300 Up to 3 hours +\$40 each additional hour
THE LEARNING CENTER	w/ Drink Package	Space Rental Only
	\$60/hour	\$80/hour

**Plus the cost of your drink package. Cash bar, open bar and drink ticket packages available - please contact us to put together a package that works for your event!*