



# 2024-25 GROUP OFFERINGS

## OFFSITE CLASSES & ACTIVITIES

<b>ADULT CLASSES &amp; EXPERIENCES</b>		
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 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
<b>YOUTH CLASSES &amp; EXPERIENCES</b>		
Incredible Edible Insects	45 min	\$8/pp
The Wild World of Maine Blueberries	45 min	\$8/pp
Diving Deep with Maine Seaweed	45 min	\$8/pp
Farm Fresh: Exploring Maine Agriculture	45 min	\$8/pp

**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](mailto: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 20 miles are not subject to travel fee. Locations 21-50 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.

# ADULT PROGRAMS

- **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 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.*

# YOUTH PROGRAMS

Ages 6-12

- **Incredible Edible Insects**

*Did you know that millions and millions of people around the world eat bugs? It's true! Insects have long been both a delicacy and an everyday ingredient in countries like Mexico, Brazil, Ghana, Thailand and China and are gaining popularity in countries like the Netherlands, Australia and...even the United States! In this awesome insect adventure, kids of all ages will have the opportunity to sample a wide variety of bug-based snacks and learn why edible insects might just be the food superheroes we've been waiting for! Plus, hear the stories of Mainers who are selling and farming edible insects - and why their businesses are such a great thing for our state!*

- **The Wild World of Maine Blueberries**

*Maine is home to one of the healthiest superfoods around - wild blueberries! Wild blueberries have been growing here for thousands of years, and they're not only super tasty—they're good for you too! In this berry-licious class, kids will explore the wonderful world of Maine Wild Blueberries. They'll learn how these tasty berries grow and why they're so special. Get ready to taste wild blueberries and compare them cultivated ones! Plus, you'll get to make a fun wild blueberry craft, find out why these little fruits are important for Maine farmers, and discover what makes them different from the blueberries you see in the grocery store!!*

- **Diving Deep with Maine Seaweed**

*Did you know that Maine's oceans are home to many kinds of seaweed? This tasty sea vegetable is becoming super popular in kitchens all around the world! In this fun underwater adventure, kids will dive into the exciting world of Maine seaweed. They'll learn how seaweed is harvested and discover all the cool ways it can be used in cooking and healthy eating. Participants will explore different types of seaweed that grow in Maine, taste some yummy seaweed snacks, and find out how these ocean plants help keep our environment healthy. Plus, they'll hear amazing stories from local seaweed farmers about how they grow seaweed and why it's good for our planet!*

- **Farm Fresh: Exploring Maine Agriculture**

*From sweet wild blueberries to creamy cheeses and yummy maple syrup, Maine's farms are full of delicious surprises! In this fun and hands-on class, kids will explore the amazing world of Maine agriculture. They'll learn about popular foods like potatoes and wild blueberries, discover how farming is a big part of Maine's way of life, and find out how small farms use special techniques to keep our environment healthy. Plus, everyone will get to taste some tasty treats made from Maine's fresh ingredients, hear the stories of local farmers who help grow our food, and plant their very own food plant (varieties will change depending on the season) using seeds from a local seed company to take home and nurture!*