



GROUP TRAVEL CATALOG 2027

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THANK YOU FOR CONSIDERING MAINE TASTING CENTER FOR YOUR NEXT GROUP TRAVEL EXPERIENCE!

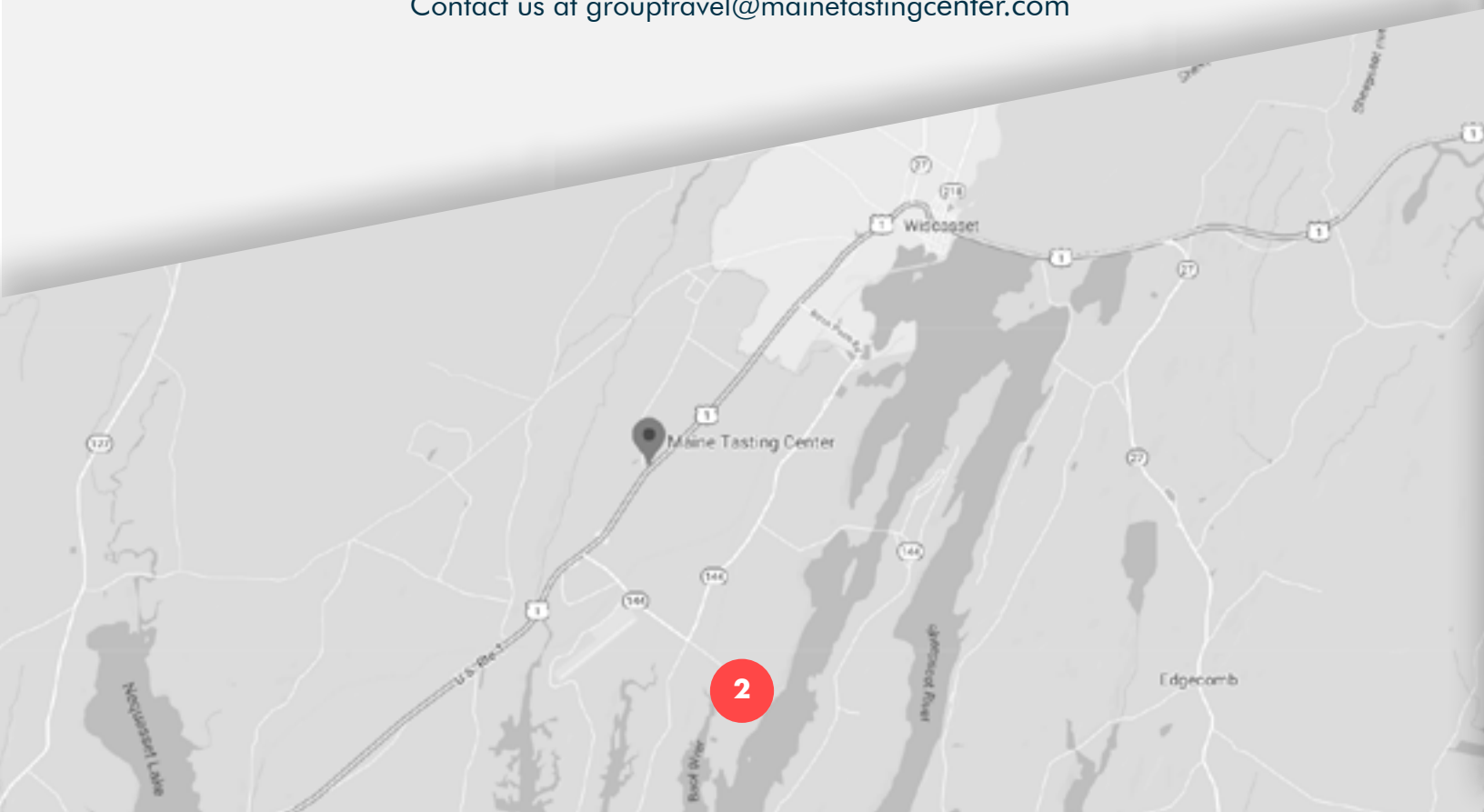
Maine Tasting Center is home to Maine Food and Beverage Education Center, a 501(c)3 nonprofit dedicated to strengthening Maine's local food economy by connecting visitors with the state's small food and drink producers. Located on Route 1 in Wiscasset, we're an easy and meaningful stop on any coastal Maine itinerary.

Drawn from our most popular experiences, our private group programs introduce guests to some of Maine's most important food and drink industries and the hardworking producers behind them. Your travelers will leave with a deeper appreciation for Maine's food heritage, and every visit supports our educational mission. Tell us about your group, and we'll help you choose the experience that fits your schedule!

Our recently renovated campus was designed with groups in mind:

- Two dedicated full-length bus parking spaces
- Seven single-user, unisex restrooms, four of which are wheelchair accessible
- ADA-compliant buildings and outdoor spaces with walking paths, ramps, and seating

Have questions or ready to lock in your dates?
Contact us at grouptravel@mainetastingcenter.com



FLAVORS OF MAINE 101

OUR FLAGSHIP TASTING EXPERIENCE

60-75 MINUTES | \$15/PP | MIN GROUP SIZE: 10 | MAX GROUP SIZE: 52

Take your group on a trip around the state without leaving your seat! Our most popular program, Flavors of Maine 101 is a favorite for travel groups, celebrations, corporate outings, and more.

In this guided, 1-hour experience, guests sample a snack-sized tasting menu representing some of Maine's most iconic food industries, like wild blueberries, maple syrup, heritage grains and beans, artisanal cheese, potatoes, and aquaculture. Along the way, they'll hear the stories of the farmers, fishermen, and makers behind each bite.

It's the perfect introduction to Maine, and our team is happy to share recommendations for farms, markets, and other food experiences along your route. Every Flavors of Maine 101 class delivered supports our nonprofit mission of connecting visitors with Maine's small producers.



DESSERT EDITION

30-45 MINUTES | \$10/PP | MIN GROUP SIZE: 10 | MAX GROUP SIZE: 52

New for 2027! Who says learning can't be sweet? This abbreviated take on our popular Flavors of Maine 101 introduces your group to four iconic Maine industries, told entirely through candy, confections and baked goods. Seaweed in candy? Only in Maine!

It's a fun, fast-paced option for groups short on time, as well as celebrations, team outings, and anyone with a sweet tooth.

TASTING EXPERIENCES

GUIDED FOOD & DRINK TASTINGS

60 MINUTES | \$18/PP | MIN GROUP SIZE: 12 | MAX GROUP SIZE: 52

Maine is home to a rich variety of craft food and drink producers, and our guided tastings are a delicious way to explore them. Led by a Maine Tasting Center guide, each experience showcases a curated selection of local products while sharing the stories of the small producers behind them, from how they're made to what makes them uniquely Maine.

▶ AVAILABLE TOPICS

MAINE CHEESE TASTING

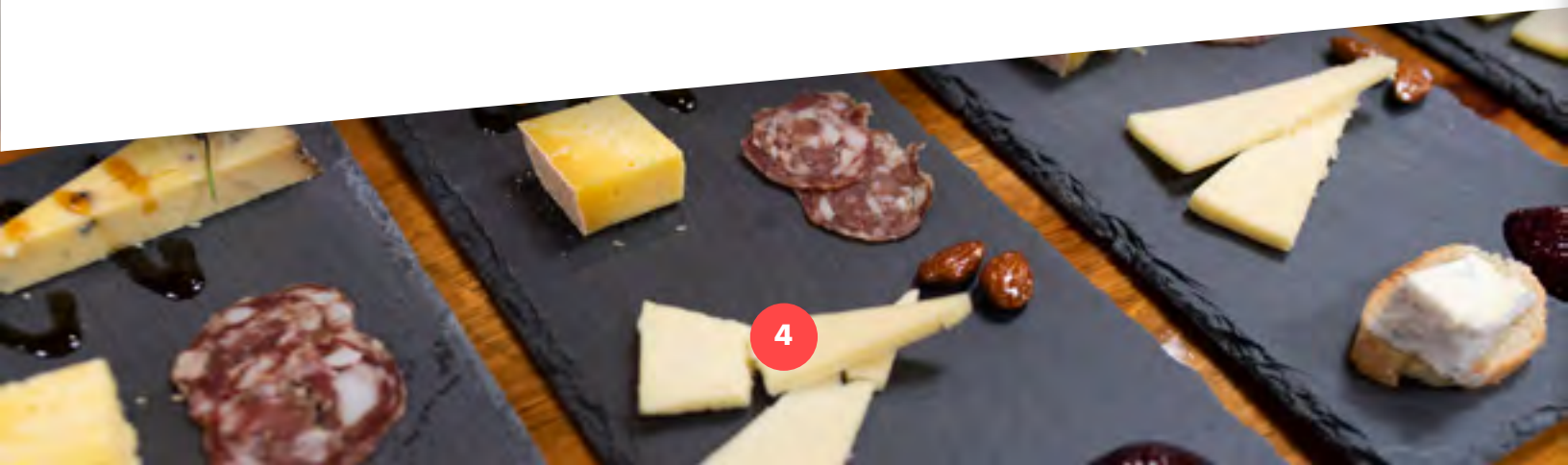
Maine has over 80 licensed cheesemakers, one of the largest amounts per capita of any US state! In this class, participants will be introduced to a variety of Maine creameries and hear the stories of the cheesemakers behind them - while sampling their delicious products! Learn about our state's vibrant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

MAINE WINE & MEAD TASTING

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! Sample a variety of Maine wines and meads and learn about the winemakers that brought them to your glass!

MAINE BEER & CIDER TASTING

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 a variety of Maine-made ciders and beers and hear the stories of brewers behind them.



MAINE OYSTER EXPERIENCE

A DELICIOUS LOOK AT MAINE AQUACULTURE

75 MINUTES | \$35/PP | MIN GROUP SIZE: 15 | MAX GROUP SIZE: 36

The Damariscotta River is one of the most celebrated oyster-growing regions in the country, and this experience gives your group an insider's look at the industry. Led by an experienced oyster farmer, guests learn about oyster farming in our region and the hard work that goes into bringing oysters to your plate.

Each guest samples three local oysters with accoutrements, tasting side by side how the "merroir" of the Damariscotta region (the unique influence of water, location, and environment) and the choices each farmer makes shape an oyster's flavor. The experience also includes a live shucking demonstration.

Upgrade to a half dozen: For an additional \$10 per person, each guest enjoys six oysters instead of three.



HANDS-ON FUN

UNIQUE & CREATIVE EXPERIENCES

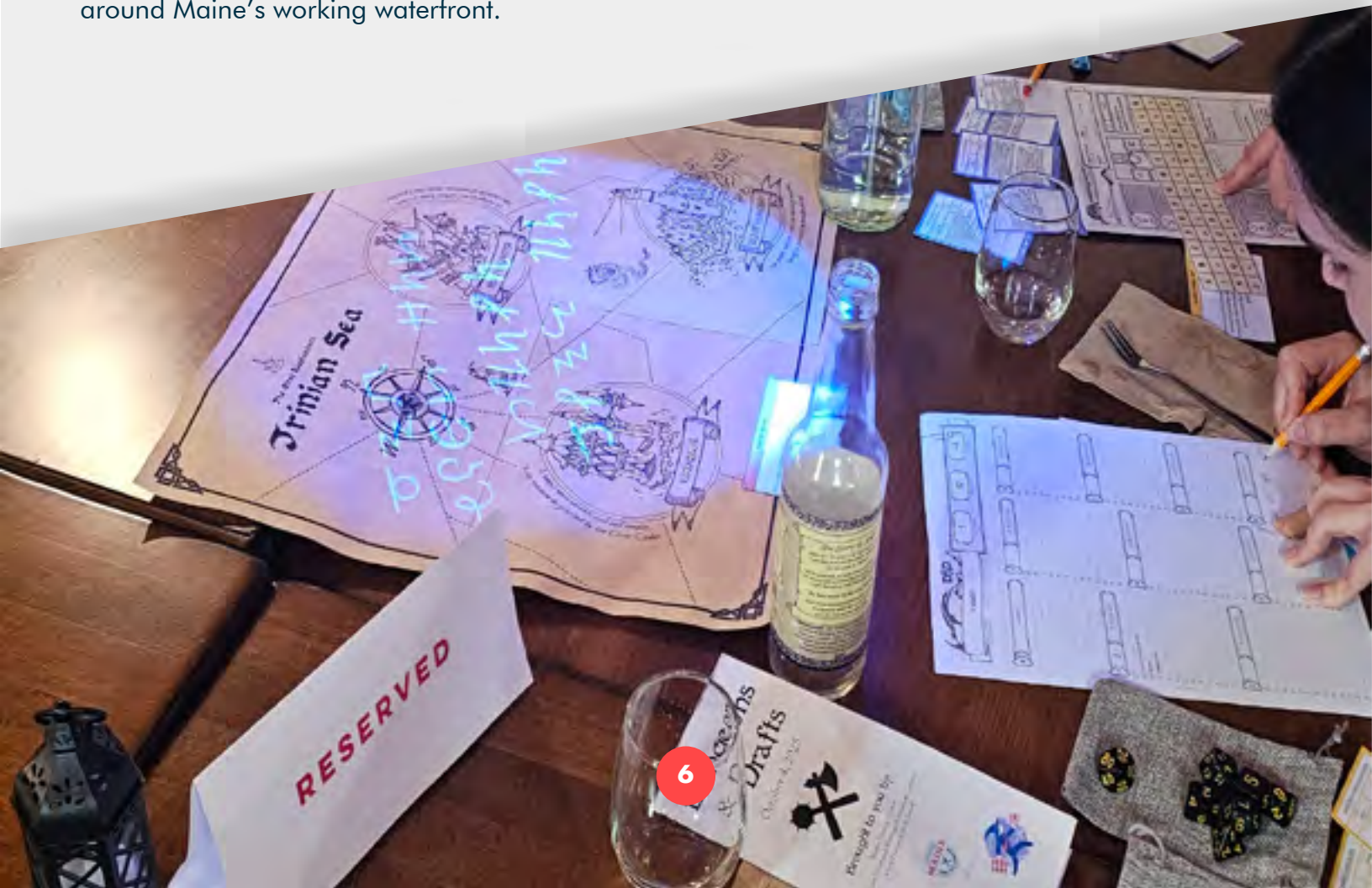
Looking for an immersive, delicious and memorable group activity? The following experiences bring together Maine food education and lots of creativity for a unique night out your guests won't soon forget.

DUNGEONS & DRAFTS

180 MINUTES | \$60/PP | MIN GROUP SIZE: 16 | MAX GROUP SIZE: 24

Our most unique offering - an evening of Maine food-themed fantasy role-playing! Step into the role of an adventurer and participate in a thrilling quest centered around iconic Maine foods - blueberries, maple syrup, potatoes and more! Designed to accommodate beginning and experienced players alike, the event begins with a brief introduction to Dungeons & Dragons gameplay and a number of pre-generated characters to choose from. Then, the adventure (a three hour one-shot campaign) begins!

Two adult beverages, a Maine-made snack box, and a set of souvenir dice are included per person. Additional outside food is welcome. Choose between two campaigns at the time of booking: a 1st-level adventure themed around iconic Maine foods or a 3rd-level seafaring campaign themed around Maine's working waterfront.





BRUSHES & BIVALVES

150-180 MINUTES | \$60/PP | MIN GROUP SIZE: 10 | MAX GROUP SIZE: 30

Join us for a shuck-tacular happy hour featuring none other than the Maine oyster! Start by diving into the flavorful world of Maine oysters with a local oyster farmer as they reveal the secrets of oyster cultivation in the renowned Damariscotta River - enjoy a shucking demonstration and hear the stories of the Mainers responsible for bringing this coastal delicacy to your plate.

After an hour of tasting and learning, head over to the Tasting Room for a paint-and-sip activity featuring upcycled oyster shells from the Damariscotta River. Each attendee will leave with their own beautifully painted oyster shell trinket dish, ready to display proudly at home or give as a gift. A half dozen oysters and one adult beverage per person are included. Additional outside food is welcome.

KELP & CRAFTS

150-180 MINUTES | \$60/PP | MIN GROUP SIZE: 10 | MAX GROUP SIZE: 18

Join us for a deep dive into one of Maine's most exciting and fastest-growing industries: seaweed! Start by exploring the wide world of Maine seaweed with Bree George from Ecosynque, as she details the incredible diversity of species found along our coastline and the booming industry built around them; from ocean farms to wild harvesters, Maine is a leader in this industry.

After an hour of learning with Bree, head over to the Tasting Room for a drink, some light Maine seaweed snacks and a one-of-a-kind craft experience: seaweed gel printing! Using real Maine seaweed as your medium, you'll create a beautiful, nature-inspired print to take home. Each attendee will leave with their own original work of art, made with the very seaweed we spent the evening celebrating. Light seaweed snacks and one adult beverage per person are included. Additional outside food is welcome.

POLICIES

▶ VISIT LOGISTICS

1. The program lengths listed in this catalog are NOT inclusive of restroom breaks or bus loading/unloading time. Please plan for an additional 15 minutes beyond the length of the program you are booking.
2. Custom classes & experiences may be available. Please contact grouptrip@mainetastingcenter.com to discuss your program ideas and request customized rates.
3. Groups are welcome to bring in additional food and non-alcoholic beverages. Outside alcoholic beverages are not permitted.

▶ COST & BILLING

1. Prices listed in this catalog are inclusive of tax.
2. Payment is due in full no later than the day of your visit.
3. All programs have a minimum and maximum size that can be accommodated. You may book a visit for a smaller number of people than the published minimum, but you will be billed for the minimum registration number.
4. For the Flavors of Maine 101, Tasting Experience and Maine Oyster Experience programs, one guide and one driver are included in your visit at no cost. They do not count towards the minimum number of participants required. Driver/guide comps are not available for the Unique & Creative Experiences on pages 5-6.
5. Final headcount is due no later than 7 days in advance of your visit. You will be billed based on the final headcount provided by this deadline regardless of whether fewer people attend on the day of the program. If more people attend than were reflected in your final headcount, additional fees will apply.
6. Payment must be made in a single lump sum via credit card, cash or check. If participants will each be paying separately, it is the responsibility of the guide or tour company to collect the individual payments and render them to MTC as a single amount.

▶ OFFSITE PROGRAMS

1. All programs are available to be delivered offsite as long as adequate space and furniture are available at the offsite location. For all programs except for Wine/Mead and Beer/Cider tastings, alcoholic beverages will not be provided - Maine-made soft drinks will be provided in their place.
2. Wine/Mead and Beer/Cider tastings must be booked a minimum of 1 month in advance to allow ample time to acquire alcohol catering permit. Please be advised that we will not be able to acquire the requisite alcohol catering permit for programs happening in locations that are already covered by another liquor license.
3. 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.