

“DISCOVER CULINARY CONNECTICUT”

Connecticut is home to hundreds of extraordinary restaurants that serve up a wide variety of cuisines and dining environments. And, our culinary options are not limited to simply dining. Many eateries can offer meeting planners unique food & beverage-related activities to enhance the experience of groups convening in our Nutmeg State. Culinary team-building, cooking classes, and even tasting events and food festivals can make an important meeting or convention *memorable and delicious*.

Self-Guided Food & Beverage Trails include:

- Connecticut Wine Trail
- Connecticut Beer Trail
- Connecticut Chocolate Trail
- Central Regional Tourism District's Burgers & Brews Trail

Annual Food Festivals Offer Tastes of Home-Grown Delights including:

- Shad Derby (the State fish) in Windsor
- Garlic Festival – Mystic
- Oyster Festival – Norwalk
- Apple Harvest Festival – Southington
- Chowder Festival – Norwalk
- Chowder Days – Mystic Seaport

Plus, many Connecticut cities and town host an annual “Restaurant Week” with discounted pricing on special menus.

Celebrity Chefs with Restaurants at Mohegan Sun in Uncasville:

- Bobby Flay's Bar Americain
- Bobby's Burger Palace (Bobby Flay)
- Buddy Valastro's (TV's *Cake Boss*) Carlo's Bakery
- Todd English's Tuscany
- The Original SoupMan (Legendary soupman, Al Yeganeh, and his NY restaurant, Soup Kitchen International from *Seinfeld*)

Meeting Planners will Love:

The Silo at the Hunt Hill Farm in New Milford. At Litchfield Hills' Hunt Hill Farm on the estate of the late musician Skitch Henderson and wife, Ruth. Founded by the Hendersons in 1972, this combination cooking school, art gallery and gourmet kitchenware/food store features corporate team building skills. www.hunthillfarmtrust.org

Fascia's Chocolates in Waterbury. Group tours, tastings, demonstrations and private events can be booked in advance for minimum of 15 people. Sample daily selections and make your own chocolate bar & toppings. www.fasciaschocolates.com

Beltane Farm in Lebanon. Cheese-making demonstrations and tasting with milks from hormone-free goats on the farm. www.Beltanefarm.com

Westford Hill Distillers in Ashford. Produces exquisite clear fruit brandies, organic vodka and other beverages in the distillery, designed as a New England barn on 200 acres. Group tours can be arranged in advance. www.westfordhill.com

Taste of New Haven Food & Drink Tours in New Haven. In the city that still cooks up the first hamburger sandwich (at Louis' Lunch) and boasts some of the nation's best pizza (including Frank Pepe Pizzeria Napoletana), tour guides take *foodies* on walking or bicycle adventures to show off the city's rich culture, history and eateries. www.tasteofnewhaven.com

Cucina Casalinga in Wilton. Chef/cookbook author Sally Maraventano's home-based Italian cooking school offers daytime and evening corporate and private cooking classes, followed by luncheon or dinner with wine and dessert. A wood-fired Tuscan oven, herb garden, fig & lemon trees, and fountain on the patio– a little bit of Italy in Connecticut www.cucinacasalinga.com

Mystic Seaport in Mystic. Living history museum features a village, ships and 17 acres of exhibits depicting coastal life in 19 century New England. Groups book in advance for special experiences including interactive open hearth cooking classes (max. 8-12), behind-the-scenes tours, and charter boat rides, some on historic vessels. www.mysticseaport.org

The Crush Club in Wallingford. Blending Classes: groups can experience the art of wine making, tasting and blending delicious wine in a hands-on setting. They then bottle, cork and capsule it, create a custom label and leave with a custom bottle of wine. www.thecrushclub.net

Let us help you plan a meaningful, productive event.