



PRIVATE GROUP VISITS

AOOA welcomes groups of 15 to 30 people Fridays (12pm-7pm) and Saturdays and Sundays (10am-5pm). Private Group Visits consist of one or more of the educational programs below plus lunch—please see our Private Group Menu for food and beverage options. Please note that program availability is sometimes dependent on the season.

Program	Price*
TOURS	
AOOA Farm Tour (45 minutes)	\$15 per person
An insider view of our working farm. Learn about how AOOA came to be and what it means to be a “regenerative silvopasture farm.”	
Progressive Farm Tour (1 hour)	\$30 per person
An interactive walking tour and tasting experience of our regenerative silvopasture farm. Includes 4 tasting stations.	
Distillery Tour & Tasting (1 hour)	\$50 per person
See, smell, taste, and enjoy our farm-inspired macerations and finished libations. Includes a 10% discount off all bottles purchased that day. {21+ only}	
WORKSHOPS	
Pick & Preserve (1 hour)	\$25 per person
Pick and preserve the farm’s peak produce, creating delicious foodstuffs for your larder. Using time-honored techniques, learn how to capture a season’s goodness and savor it year-round. Bring home a jar of pickles!	
Flower Picking (30 - 60 minutes)	\$25 per person
Pick your own flowers! Have fun exploring the flower garden and cut beautiful flowers to take home.	
Tea Blending (45 minutes)	\$25 per person
Learn how to blend teas and tisanes with ingredients grown on the farm! Bring home your custom blend.	
Medicinal & Edible Plant Walk (1 hour)	\$25 per person
Join us for a plant walk, where you will harvest and learn about local herbs and their medicinal properties. Then, experience a tasting of the various remedies we can make with the plants.	
Botanical Smash & Stitch (3 hours)	\$50 per person
Learn about botanical dye techniques on silk and the basics of embroidery stitching and design. Forage for natural dyes on the farm and apply stitching techniques to create your own beautiful one-of-a-kind silk scarf.	



Culinary Demo (2 hours)	\$50 per person
<p>With French culinary maven Ariane Daguin. Includes a taste of the final dishes! Choose from:</p> <p>Basic Sauces ~ Learn how to master pestos, egg-based sauces (mayo, hollandaise, bearnaise), and béchamels and how to modernize them as nutritious and delicious accompaniments or dips.</p> <p>Soulful Soups ~ Create the broths, veloutés, and purée-based soups with what you have on hand.</p> <p>Eggstravaganza ~ Learn how to make the perfect soufflés, quiches, poached eggs, and homemade mayo.</p>	
KIDS	
Art at the Farm (1 hour)	\$15 per child
<p>Explore the farm, collect a variety of natural materials, and create a unique piece of art. We will use sticks, leaves, branches, berries, and flowers to make one-of-a-kind pieces to take home.</p>	
Flower Power (1 hour)	\$15 per child
<p>Learn all about flowers and their role on our farm. How do they grow? Why are they important? Learn this and more and harvest a beautiful bouquet to take home.</p>	
Little Farmers (1 hour)	\$15 per child
<p>AOOA uses regenerative farming methods to improve soil conditions, make homes for native species, produce delicious food, and more. Learn about some of the methods we use, and get your hands dirty completing a farm chore, too!</p>	

Optional Add-On	
Mini Market	\$15 per person
<p>We will set up a beautiful display of assorted seasonal vegetables. Each person will receive a reusable AOOA tote bag to fill with veggies to take home.</p>	

****8.125% sales tax applies. A 50% deposit and signed contract is required to book your date.***