

Wine & Wilderness – A culinary nature journey (3 days) **From € 1 495/person**

Savor Finnish nature through local ingredients, seasonal foraging, and expert-led culinary experiences. This three-day journey combines wild ingredients, wine pairings, and refined Nordic cuisine in the serene surroundings of The Terwa.

DAY 1 – FORAGING & FOREST TO TABLE

15:00 Arrival and sparkling welcome.

16:00 Foraging Walk – Wild Herbs, Berries, or Mushrooms
A guided foraging experience led by a professional. Participants learn to identify edible wild herbs, berries, or mushrooms depending on the season and explore their traditional and modern use in Nordic cuisine.



18:00 Forest to Table – Summer Wild Food Experience
The experience concludes with a shared Forest to Table meal prepared with a professional chef, transforming the gathered ingredients into a modern Nordic dish.

DAY 2 – WINE, WELLBEING & LOCAL FOOD

08:30 The Terwa Breakfast.

10:30 Forest Mind – as an Aperitif
A guided Forest Mind session offering mental clarity and sensory awakening through gentle movement, mindfulness, and presence in nature.

13:00 Lunch Menu with Wine Pairings.



15:00 Wine Tasting in The Terwa Wine Cellar
A guided wine tasting featuring selected international wines paired with Nordic-inspired tasting bites, hosted in The Terwa's atmospheric wine cellar.

17:00 Sauna Experience by the Lake.

19:00 Five-Course Local Food Dinner with Paired Wines at the Manor
A refined tasting menu inspired by Nordic wild ingredients, including carefully selected wine pairings.

DAY 3 – CLOSING & DEPARTURE

08:00 The Terwa Breakfast.

10:00 Wilderness Picnic Preparation Together.

11:00 Light Lunch Picnic at the Lakeside Viewpoint.

Includes tips and insights from a Rotisseur-level chef.

13:00 Closing Circle & Departure.



Good to know :

Categories / Themes: Culinary / Nature / Wellbeing / Private Experience

Physical Difficulty Level: Easy

Season: Spring, Summer, Autumn

Duration: 3 days

Participants / Group Size: Minimum 8 guests

Languages: English

Rotisseur-Level Cuisine Included: Full board, including wine pairings and drink packages as specified

Overnights Included in the Price: Two nights' accommodation in a double room (high hotel standard)

Guide Included in the Price: Yes – professional guides and chefs

Transportation: Activities usually start from the courtyard, but transport to the activity location is always included in the program. Separate transport services are available.

Optional Services: Airport transfer: 4 people or less €215 per direction / 4–16 people €380 / More than 16 people €490

Sustainability Aspect: Seasonal foraging, local ingredients, and knowledge-sharing support sustainable food culture and respectful use of natural resources.

Price: €1,495 / person (minimum 8 guests) incl. VAT.

Includes meals, drink packages and wines mentioned in the menu, workshops, and accommodation.