MURRAY'S CHEESE WEDDING TOWERS
Murray’s cheese towers are perfect for the couple that prefers savory over sweet. A dazzling and delicious alternative to a tiered cake for your reception, bridal shower, or day-after brunch. Our team will help you craft the cheese tower of your dreams from Murray’s wide array of high-quality cheeses, for a standout centerpiece that tastes as good as it looks.

Contact us at gifting@murrayscheese.com to speak to a specialist.

SHARE YOUR TOWER WITH US ON SOCIAL!
@murrayscheese
SIGNATURE TOWERS
Our signature offerings are expertly selected to elevate your gathering.

Hudson Jewel • $290
A miniature masterpiece, featuring smaller wheels to bring the perfect accent to a shower, cocktail hour, or intimate reception. Dainty but far from forgettable in flavor.

Montealva | Citrusy, Dense, Sharp
St. Stephen | Creamy, Buttery, Rich
Mini Hudson Flower | Floral, Bright, Sheepy
Bijou | Tangy, Fresh, Sweet

Approx. 6 lbs. • Serves 30-50 guests

White Wedding • $400
This delicate tower is made for weddings. The bright white rinds on these creamy cheeses serve as the world’s tastiest canvas—just add your favorite flowers, ribbons, or fresh fruit.

Humboldt Fog | Tangy, Minerally, Fudgy
Brillat Savarin | Buttery, Lactic, Soft
Kunik | Decadent, Buttery, Creamy
Organic Champlain Triple | Mushroomy, Mild, Creamy

Approx. 8 lbs. • Serves 60-90 guests

To the Moon & Back • $700
Featuring a lavish and decadent selection of grey-rinded cheeses, this tower’s striking good looks will bring a touch of glamour to any occasion.

Sottocenere | Silky, Truffle-infused, Fragrant
Cambozola | Blue, Buttery, Mushroomy
Garrotxa | Nutty, Herbaceous, Cakey
Valençay | Velvety, Minerally, Tangy

Approx. 20 lbs. • Serves 125-175 guests
Choosing Your Tower
You can opt for one of our signature offerings, or customize something to perfectly suit your palate. Whatever your needs, our specialists will work with you to choose the best products for the style and size of your event. For custom towers, our specialists can provide a guided tasting of our cheese case at Murray’s Cheese on Bleecker St., so you can select the tower of your dreams.

Quantities & Sizing
Our towers come in a variety of sizes that can feed an intimate gathering of 10 to 12 people or a large reception of 150+ guests. We recommend 2-3 ounces of cheese per person.

Cheese Accompaniments
We offer a full range of pairing options, from dried fruits to artisanal crackers to nuts and chutneys. Our team of experts is happy to advise on a delicious assortment for your cheese tower.

Cheese Accessories
We can provide you with the tools and accessories to cut and wrap the cheese wheels like a pro, for serving at your event or creating gifts for your guests to enjoy later. Cheese wires and harps, specialized knives, cheese paper, and tote bags can all be added on to round out your cheese tower experience.

Decorating Tips
While our cheeses are gorgeous on their own, they can easily be decorated to fit in beautifully at your event. We encourage you to work with your florist or planner to display the tower to your vision. You can start with some inspo from our experts:

- Tie ribbons around each wheel to add a colorful accent.
- Place fresh and dried fruit on and around the tower for an abundant look. The fruit can easily be incorporated into the spread for your guests once the tower is broken down.
- What’s a wedding without flowers? Choose your favorite varieties of flowers or greenery and arrange them artistically across your tower.

Tasting Boxes
It’s hard to choose a tower based on looks alone! Contact our specialists to request a sample box for one of our signature towers, and we’ll send a taste of your chosen tower’s cheeses straight to your door for a flat rate that includes shipping.

Administrative Fee
All cheese tower proposals will have a 20% administrative fee applied based on the total cost of the cheese tower plus any add-ons. This is to offset ancillary expenses associated with the cheese tower, including planning, administration, logistical coordination, and consultation.

Mobile Monger
Our Mobile Monger program will bring a cheese expert to your event to break down your tower into a gorgeous spread for your guests to enjoy. Please inquire for rates and availability.

Shipping & Delivery
We can arrange with your event space or planner to have your tower shipped or delivered. We recommend scheduling items to arrive two to three days prior to your event.

Contact Information
For more information or to start ordering your tower, contact our specialists.
212-243-3289 ext. 641
gifting@murrayscheese.com

SHARE YOUR TOWER WITH US ON SOCIAL!
@MURRAYSCHEESE
SLICE & SERVE LIKE A PRO

Once everyone has ooh-ed and ahh-ed over your gorgeous tower, it's time to eat. After your wheels have been broken down into smaller portions, our cut guide makes it easy to slice them into bite-size pieces for all your guests to enjoy.

For a soft, round wheel, cut into small, even wedges—just like you would a birthday cake!

A slab of hard cheese is easy to portion. Cut straight across and then in half again!

Slice the rind off the side of a firm wedge, then continue slicing to create easy-to-eat triangular portions.

A soft wedge with a bloomy rind just needs to be sliced from the side, then portioned into smaller pieces.

For some firm blues and aged cheeses, chunk along the natural break by wedging in your knife perpendicular to the cutting board. Or try slicing off the side for the perfect triangular bite.

A soft, washed rind cheese can be cut similarly to a bloomy wedge.

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