MURRAY'S CHEESE WEDDING TOWERS



EST. 1962
Murray's
CHEESE

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 **weddings@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.

Coupole | Citrusy, Bright, Fudgy
Mini Hudson Flower | Floral, Bright, Sheepy
Montealva | Citrusy, Dense, Sharp

Serves 30-50 guests



Crème de la Crème · $456

This tower is equal parts decadence and elegance, featuring two ultra-creamy selections and a silky blue—a unique addition to weddings, showers, birthdays, or any celebration.

Kunik | Decadent, Buttery, Creamy
Brillat Savarin | Buttery, Lactic, Soft
Caveman Blue | Spicy, Buttery, Creamy

Serves 40-60 guests



Love in Bloom · $1,000

The stars of this lavish wedding centerpiece are two floral stunners, accented with crowd-pleasing cheeses. A colorful feast for the eyes, with or without added decorations.

Kunik | Decadent, Buttery, Creamy
Hudson Flower | Floral, Bright, Sheepy
Montealva | Citrusy, Dense, Sharp
Stockinghall | Tropical, Buttery, Creamy
Alp Blossom | Fragrant, Earthy, Floral

Serves 90-125 guests

ALL THE DETAILS

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 the tower to arrive at least three days prior to your wedding.

Contact Information

For more information or to start ordering your tower, contact our specialists.

212-243-3289 ext. 641

weddings@murrayscheese.com

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@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.

