



Educate & Engage: Private Classes

In the heart of Greenwich Village at our flagship Bleecker Street store, Murray's Cheese has two charming classrooms which set the stage for an unforgettable night of cheese education. With a unique bird's-eye view of the shop and state of the art AV capabilities, our classrooms are the perfect setting for entering into the world of cheese. Our Education Team offers classes for all levels of cheese knowledge, and creates personalized experiences for a minimum of 10 guests. It's a fun way to celebrate a special occasion or simply bring the team together.

All classes are 90 minutes and include dried fruits, nuts, and sliced baguette.

CHEESE 101 | \$95 per person

Guided tasting of seven premium cheeses covering all styles from fresh to blue! We'll answer all those burning cheese questions including how cheese is made and best storage practices. Continuous pours of house wine | **maximum of 30 guests**

GRILLED CHEESE WORKSHOP | \$120 per person

Guided tasting of five cheeses that are great for grilling | Hands-on gourmet grilled cheese making session with sweet and savory add-ins led by a Murray's Cheese expert | Continuous pours of house wine | **maximum of 20 guests**

MOZZARELLA OR BURRATA MAKING CLASS | \$120/\$130 per person

Guided tasting of five Mozzarella-style cheeses | Hands-on Mozzarella or Burrata-making session led by a Murray's Cheese expert | Continuous pours of house wine | Every guest receives additional Mozzarella curd to take home! | **maximum of 20 guests**

CHEESE & WINE 101 | \$120 per person

Guided tasting of 6 wines (domestic and/or international selections) paired with 6 cheeses. A beverage expert and cheese expert will walk you through basic styles, unique make processes and pairing principles. | **maximum of 24 guests**

BEER/CIDER & CHEESE 101 | \$110 per person

Guided tasting of 6 beers/ciders (including craft, local and/or imported selections) paired with 6 cheeses. A beverage expert and cheese expert will walk you through basic styles, make processes and pairing principles. | **maximum of 24 guests**

PAIRING PERFECTION WORKSHOP | \$120 per person

Guests enjoy two stations situated around the room. Each station includes three cheeses and three items specifically paired with each cheese in order to guide guests through Murray's Pairing Principles. Guests then engage in competition back at their table where they are given the tools to create their own perfect bite! They'll be able to choose from two more cheeses, and four pairing items. Class is complete with unlimited pours of house red and sparkling. | **maximum of 15 guests**

Upgrade Your Private Class

A SELECTION OF SUPPLEMENTARY SERVICES TO TAKE YOUR GATHERING TO THE NEXT LEVEL

Beer | \$15, \$25 or \$35 per person, depending on tier selection

Choose from a rotating selection of craft producers such as Transmitter, Grimm, Barrier Brewing, Eden Ciders, Descendant Ciders and more!

Wine | \$15, \$25 or \$35 per person, depending on tier selection

Please see our upgraded wine pricing sheet with three different tiers to add different vintages and varietals to your party!

Additional Time | \$250 per half hour, \$400 per hour

Want to party the night away? Add time before and after your class for mingling and drinking for an inclusive flat rate.

Décor

Sometimes, the décor makes the meal. Add the special touch of pressed linens, candles, tasteful floral arrangements and placecards for an inclusive flat rate.

Gift Bags | \$25, \$35 or \$60 per person

Send your guests home with the ultimate gift to remember your event by! Three different tiers are available with a variety of cheese snacks, jams and tools.

Bites & Nibbles | \$20 or \$30 per person

Give yourself a little more of a taste of what Murray's has to offer. We provide housemade seasonal stationary appetizers to enrich your experience! *purchase of this upgrade requires a time extension to your event

Antipasto & Charcuterie Board | \$140 (serves 10 - 12)

Take advantage of our delicious cured meat selection and olive bar with a spread of salami, prosciutto, artichokes and the like, served with spicy whole grain mustard.

Dips and Crudite Platter | \$140 (serves 10-12 people)

Chef's seasonal selection of 3 dips served with crudité

Cheese and Sweets Board | \$140 (Serves 10-12)

Want to finish your meal with a bang? Add on a hand crafted cheese and sweets board for your guests. Board will include 3 cheeses and 3 dessert items such as cookies, chocolate, or jam.

Signature Cocktail | \$12 per person

Looking to round out your beverage package? Try our signature cocktail and give your guests the full experience. Each guest will enjoy one cocktail.

Explanation of Fees | Each package is subject to a 10-15% administrative fee, 2-3% service fee, and 8.875% NYC tax. With the addition of food and time extension, both service and administrative fees are subject to change. The Administrative and Service fee referenced herein is to offset the costs associated with the administrative and managerial overhead, documentation, and preparation of the event; such Administrative and Service Fee is not, nor is it intended to be, a gratuity. All of our wait and bar staff are competitively compensated.

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