



Educate & Engage: Virtual Private Classes

Our Virtual Classes offer the unique experience of connecting with your loved ones or your team while still enjoying the comfort of your home. Have our cheeses and pairing items shipped right to your door and tune in with EZtalks to enjoy the lesson and chat with your friends! 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 1 Hour long and include a digital cutting and plating guide to make your pro cheese board at home.

MURRAY'S FAVORITES | \$120 per person

Guided tasting of four premium cheeses and four items specifically paired with each cheese in order to guide guests through Murray's Pairing Principles. This package includes our staff tested favorites from double creme brie, all the way to our favorite blue. We'll answer all those burning cheese questions including how cheese is made and best storage practices. | **maximum of 50 guests**

MURRAY'S CULT FAVORITES | \$130 per person

Guided tasting of four elite cheeses and four special items specifically paired with each cheese in order to guide guests to create their own perfect bite. This package includes our decadent classics from triple cremes to Gouda! Your cheese expert will have all the knowledge to make this virtual experience the best. | **maximum of 50 guests**

MURRAY'S HAPPY HOUR PACKAGE | \$80 per person

Practice your perfect pairings on your own, or grab some friends and host your own virtual cheese tasting! This package includes four expert-selected cheeses and accompaniments, plus our comprehensive Digital Pairing Guide, so that you can explore a world of flavor on your own time, without taking a Murray's-led virtual class.

WHAT COMES WITH THE VIRTUAL PACKAGE?

Each guest will have a virtual cutting and plating guide digitally sent to them. Each guest will receive a FedEx shipment of their 3 cheeses and 2 pairing items the day before their class. On the day of the class, they will follow the cut and plate guide to create their pro cheese plate! Guests will receive an email with the webinar ID from EZTalks and they will be able to tune in live to their virtual class. Virtual classes are very interactive and social as the chat function allows everyone to interact and share with each other and the teacher.

Upgrade Your Private Class

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

Crudite or Fruit Platter | \$15 per platter

Looking to upgrade with something fresh and crunchy? Add on a crudite or fruit platter for your guests to enjoy alongside their cheeses! Each platter will serve 2-3 guests.

Additional Time | \$100 per half hour

Want to party the night away? Add time before and after your class for extended educational knowledge or even a happy hour cocktail party! Our instructors will either host a Q & A for your guests, extend the class for further knowledge including wine pairings, or consult your liquor cabinet and help you craft cocktails!

Charcuterie | \$20 per platter

Add on the Gift of Charcuterie: Send your guests a handcrafted charcuterie board featuring 2 meats and pairing items expertly plated by our catering team. Charcuterie platter serves 2-3 guests.

Swag Bags

Complete your virtual experience by sending your guests some extra Murray's Swag! Options include a cheese knife, a cheese board for them to plate on, or a Murray's tote.

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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