



Sip & Socialize: Private Events

We have two private event spaces above our flagship store on Bleecker Street, each with a unique bird's-eye view of the shop and state-of-the-art AV capabilities. Each offers a flexible layout for interactive gatherings like team building, celebrations and educational events. Our Events Team creates a personalized experience for a minimum of 10 guests and a maximum of 34 for a seated dinner or 40 for a standing reception.

All of our event packages include our top tier house wines, a Tempranillo and Sparkling Cava.

MURRAY'S CHEESE & WINE PARTY | \$95 per person

5 cheeses paired with seasonal condiments, fresh bread and artisanal crackers | **2 hour standing or seated event**

SEASONAL COCKTAIL PARTY | \$110 per person

2 seasonal stationary appetizers | 3 cheeses and 2 meats paired with seasonal condiments, fresh bread and artisanal crackers | **2 hour standing or seated event**

FARM-TO-TABLE DINNER PARTY | \$110 per person

Green salad or farm vegetable plate | 2 seasonal sides | 2 entrées (vegetarian options available) | **2 hour standing or seated event**

CHEESE 101 COCKTAIL PARTY | \$135 per person

Guided one hour tasting of six premium cheeses led by a Murray's Cheese expert, followed by a 2 hour cocktail party | Two seasonal stationary appetizers | **3 hour seated event**

CHEESE 101 DINNER PARTY | \$150 per person

Guided one hour tasting of six premium cheeses led by a Murray's Cheese expert, followed by a 2 hour dinner party | Green salad or farm vegetable plate | 2 seasonal sides | 2 entrées (vegetarian options available) | **3 hour seated event**

CHEESE & WINE 101 DINNER PARTY | \$170 per person

Guided one hour tasting of four premium cheeses and wines led by a Murray's Cheese and Wine expert, followed by a 2 hour dinner party | Green salad or farm vegetable plate | 2 seasonal sides | 2 entrées (vegetarian options available) | **3 hour seated event**

MOZZARELLA OR BURRATA MAKING PARTY | \$185 per person

1 hour hands-on Mozzarella or Burrata making demonstration led by a Murray's Cheese expert | Green salad or farm vegetable plate | 2 seasonal sides | 2 entrées (vegetarian options available) | **3 hour seated event**

Upgrade Your Private Event

A SELECTION OF EXCITING ACTIVITIES & SERVICES TO TAKE YOUR PARTY 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!

Non-Alcoholic Beverages | \$5 per person

A selection of sodas, juices and sparkling water to quench your thirst.

Coffee & Tea Service | \$6 per person

Stumptown Coffee and a variety of hot or cold teas

Sommelier Services | \$175

Engage a trained sommelier to share their expertise and mingle with your guests!
*requires an upgraded wine package

Monger Services | \$175

Hire a Murray's cheese enthusiast to share their expansive knowledge with your guests

Raclette Station | \$20 per person + \$175 Chef fee

Our mongers will scrape the soul-warming melted cheese of France & Switzerland onto an assortment of traditional accompaniments. Think pickles and cured meat!

Mac & Cheese Station | \$20 per person + \$175 Chef fee

Craft your own Mac&Cheese! Our Chef starts with our classic three cheese blend and you pick the rest (seasonal accoutrements!)

Dessert Station | \$8 - \$12 per person

Housemade seasonal treats from signature cheesecakes to personalized tartlets

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.

Explanation of Fees | Each package is subject to a 20% administrative fee, 3% service Fee, and 8.875% NYC tax. 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.