



OFF-SITE CLASSES

At Murray's, there's only one thing we love more than cheese, and that's sharing that passion for cheese with you! The Murray's Cheese Events Team is excited to offer all the knowledge, fun, and delectable abundance of a Murray's class in the comfort of your home, office, or favorite venue. We offer private programming where you can taste through a flight of premium cheeses, and each course is taught by our expert instructors and mongers. Bring the experience of Murray's home with you!

\$1200 minimum for all off-site classes

CHEESE 101 | \$85 per person

Start your cheese education with this guided tasting of seven of our most luxurious cheeses, led by a Murray's Cheese Expert. Learn about the world of cheese, accompanied by fresh sliced baguette, dried fruits, and nuts. Every guest receives a Murray's exclusive in-depth educational packet – practically a cheesemonger in paper form! Take a seat and enjoy the full Murray's experience.

CHEESE PAIRING 101 | \$100 per person

Have a wine, beer, cider, or cocktail that you love but, always wondered, "What cheese pairs with this?" Don't worry, Murray's Cheese has the answer. This guided tasting takes your favorite drink and designs premium pairings. You'll taste seven artisanal cheeses chosen precisely for your beverage of choice, accompanied by fresh sliced baguette, dried fruits & nuts, and in-depth educational packets for your enjoyment and perusal. Just have a seat, sip your drink, eat your cheese, and let Murray's take care of the rest.

MOZZARELLA MAKING | \$120 per person

If you've ever wondered how your favorite Italian cheese is made, we offer a hands-on experience! Guided by a Murray's Cheese Expert, you start with a guided tasting of five deliciously creamy Mozzarella-style cheeses. Next, it's time to get your hands dirty in a hands-on Mozzarella making session. You and all of your guests even receive additional mozzarella curd to take home and make again! The class includes fresh sliced baguette, dried fruits & nuts, and in-depth educational packet for your future mozzarella making endeavors.

ADDITIONAL INFORMATION

Décor

Flowers, Candles, Specialty cheese pairing guides etc. \$150 Flat Rate

Rentals

There is an equipment rental fee for particular room setups, linens, specialty dishware/glassware, and necessary culinary instruments.

Transportation Fee

There is a transportation fee for all off-site events.

Administrative Fee

All events are subject to a 20% Administrative fee which is based on the cost of the event including Food, Beverage, and Staffing. The Administrative fee is not a gratuity and serves to offset ancillary expenses associated with the planning, basic decorating, and administration of the event.

Each package is subject to NYC tax 8.875%.



MOBILE MONGER OFF-SITE EVENTS

The Murray's Cheese Event Team is excited to offer all the knowledge, fun and delectable abundance of a Murray's event in the comfort of your own home, office or favorite venue. With our new Mobile Monger Program we'll send a crew of experienced mongers and waitstaff to your party along with an interactive and bountiful cheese-focused spread for your guests to enjoy. Our off-site events focus on the social and interactive elements of cheese and all the magical ways that it brings people together. We look forward to bringing our passion, knowledge and delicious cheeses to your next event to create a unique experience that your guests will keep talking about.

\$1200 minimum for all off-site events

RACLETTE PARTY | \$65 per person

Raclette (meaning 'to scrape') is a fun, soul-warming dish typically seen in the mountains of Switzerland and France. Using our special Raclette machine, your personal party monger will warm a wheel of cheese and scrape the melty goodness right off the top and onto traditional accompaniments including potatoes, cornichons, pickled onions and cured meat.

CHEESE & CHARCUTERIE DISPLAY | \$80 per person

Bring the Murray's experience to your party or event with our signature cheese and charcuterie display. Work with one of our expert mongers to select three cheeses and two meats (or five cheeses) paired with seasonal condiments, freshly sliced bread, and artisanal crackers. Our expert monger will then lead a guided tasting as your guests enjoy the beautiful display of artisanal treats that we've worked with you to create. Nestled among rustic wooden boxes and gorgeous stone slates, this bountiful spread will create a cheese-experience that your guests won't soon forget.

MAC & CHEESE ACTION STATION | \$85 per person

Let your guests be their own culinary genius as they create a personalized Mac & Cheese masterpiece. With a Murray's chef leading the way, your guests will put their own twist on our classic Murray's recipe. Starting with a base of our favorite noodles and proprietary three-cheese blend, they can pick from an abundant selection of flavorful seasonal toppings and mix-ins to create a customized and unique mac & cheese experience. Your guests will love this indulgent and delicious update to a classic comfort dish. Dig In!

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