

Private Events

👉 at Murray's Bleecker Street 👈



From cocktail hours to seated dinners to expert-led cheese classes, Murray's offers cheese-forward private events hosted within our flagship Bleecker Street location. It's a versatile space in the heart of Greenwich Village where you can build your perfect party. We'll work with you to customize the experience to your specific needs, for an event that will please every palate.

The Space

Our Bleecker Street location boasts three customizable event spaces.



Two upstairs rooms feature big, bright windows overlooking our Greenwich Village flagship store, ideal for groups of 24 seated or 35 standing. The versatility of these spaces makes them perfect for events from birthdays and showers to corporate outings and team building activities.



Our third space is **The Leroy Room**, an unexpectedly chic, subterranean space located below our Bleecker Street store. With a focus on approachable luxury, The Leroy Room takes a founding piece of Murray's, our original cheese caves, and reinvents it—from the art of aging cheese to the art of entertaining. It features a cocktail reception area and a large dining space, with a capacity of 45 seated or 70 standing.

* For Leroy Room events, there is a \$5,000 minimum food and beverage spend.

The Cheese

Murray's makes, sources, sells, and serves exceptional cheese. Our menu for private parties showcases our cheeses in a culinary setting, while our private classes provide in-depth guided tastings.



The Food

In addition to cheese and charcuterie boards, we offer a seasonal menu of playful small bites, bright salads, satisfying entrees, and incredible desserts.

The Beverages

The best way to enjoy great cheese is with perfectly paired drinks. Our team is happy to provide recommendations on wine, beer, cider, and mocktails for any of our events.



Event Offerings

Explore our variety of event styles to find one perfectly suited to your needs. All of these options are customizable, and each of these offerings can be hosted in any of our three event spaces, depending on your preferences and guest list.

PRIVATE CLASSES

All private classes are taught by a Murray's Cheese expert and feature an array of cheeses and accompaniments. Our classroom minimum is 10 people, and the maximum is 24. We're happy to accommodate dietary restrictions and food allergies, as well as custom requests.

CHEESE 101 • \$120pp • 1.5 Hours

6 Cheeses | Signature Accoutrements | Sparkling & Red Wine

PAIRING PERFECTION • \$130pp • 1.5 Hours

4 Cheeses | 4 Pairing Items | Signature Accoutrements | Sparkling & Red Wine

MEAT & CHEESE • \$130pp • 1.5 Hours

4 Cheeses | 4 Meats | Signature Accoutrements | Sparkling & Red Wine

WINE & CHEESE • \$135pp • 1.5 Hours

4 Cheeses | 4 Wines | Signature Accoutrements

Ask us about doing a beer or cider and cheese pairing class instead!

MOST DECADENT NIGHT • \$170pp • 1.5 Hours

4 Decadent Cheeses | 4 Indulgent Pairing Items | 4 Top Tier Wines

MOZZARELLA MAKING • \$130pp • 1.5 Hours

Guided Mozzarella Tasting | Hands-On Cheesemaking | Sparkling & Red Wine

* Upgrade to burrata making for an additional \$10pp.

ADDED TIME • 30 Minutes • \$150 | 1 Hour • \$300

If you'd like to keep the party going (with more pours of sparkling and red wine), add some time to your class.



EXPLANATION OF FEES

Each package is subject to a 20% administrative fee and 8.875% NYC tax.

The administrative fee referenced herein is to offset the costs associated with the administrative and managerial overhead, documentation, and preparation of the event; such administrative fee is not, nor is it intended to be, a gratuity.

All of our wait and bar staff are competitively compensated.

Event Offerings

(continued)

COCKTAIL PARTIES

CHEESE 101 COCKTAIL PARTY • \$135pp • 2 Hours

3 Cheeses | 2 Meats | Signature Accoutrements | Sparkling & Red Wine
This event is a standing cocktail party with a food display featuring cheese and charcuterie. Make it your own by adding customized small bites, specialty beverages, and more.

* Add monger services to receive a 15-minute cheese presentation from a Murray's expert (\$150 flat fee).

DINNERS

We offer a seasonal, chef-driven menu for seated dinner parties, served by our experienced waitstaff. Depending on the space, the meal can be served family- or buffet-style. Create a custom dinner party, or choose one of our class and dinner packages below.

MOZZARELLA OR BURRATA MAKING

DINNER PARTY • \$185pp • 3 Hours

1-Hour Class: Hands-On Cheesemaking

2-Hour Dinner Party: 1 Entrée | 2 Seasonal Sides | 1 Salad or Dessert

*Upgrade to two entrées for an additional \$10pp.

CHEESE & WINE 101 DINNER PARTY

\$185pp • 3 Hours

1-Hour Class: Guided Tasting | 3 Cheeses | 3 Wines

2-Hour Dinner Party: 1 Entrée | 2 Seasonal Sides | 1 Salad or Dessert

*Upgrade to two entrées for an additional \$10pp.

CUSTOM OPTIONS

Don't see exactly what you're looking for here? Events at Murray's are highly customizable: just let our event specialists know what you're thinking, and we're happy to help.

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Add-Ons

INTERACTIVE STATIONS

Chef-Led Mac & Cheese or Grilled Cheese Station

\$20pp for Classic Experience | \$24pp for Flavored Experience

\$28pp with Add-Ons

* Additional \$250 chef fee.

SWAG

* The swag packages come in an unbranded gift bag, but you can upgrade to a Murray's Tote for \$12pp.

GOODIE BAG • \$15pp

Young Manchego, Mini Jam, Mini Toasts

CHEF FAVORITES • \$55pp

Isigny Salted Butter, Grana Padano, Burrata

THE MOZZARELLA PACKAGE • \$65pp

Il Forteto Basil Pesto, Sfoglino Trumpets Pasta, Olive Oil, Parmigiano Reggiano

#1 FAN • \$75pp

Murray's Mini Brie, Murray's Mini Jam, Murray's Hat

DIY CHEESE BOARD • \$85pp

Cheese Board, Aged Gouda, Sea Salt Crackers, Honey

DECOR

\$250 Flat Fee

Fresh florals, linens and candles.

BOARDS & PLATTERS

CHARCUTERIE BOARD • \$150

A selection of fine cured meats, olives, spreads crackers, and baguette.

ANTIPASTO BOARD • \$95

A snackable selection of marinated vegetables, pickles, and olives.

BAGEL PLATTER • \$180

An assortment of mixed bagels, cultured butter, cream cheese, jam, smoked salmon, pickled onions, capers, and lemon.

PASTRY PLATTER • \$150

A selection of babka, croissants, cultured butter, cream cheese, jam, fruit danish, and fresh fruit.

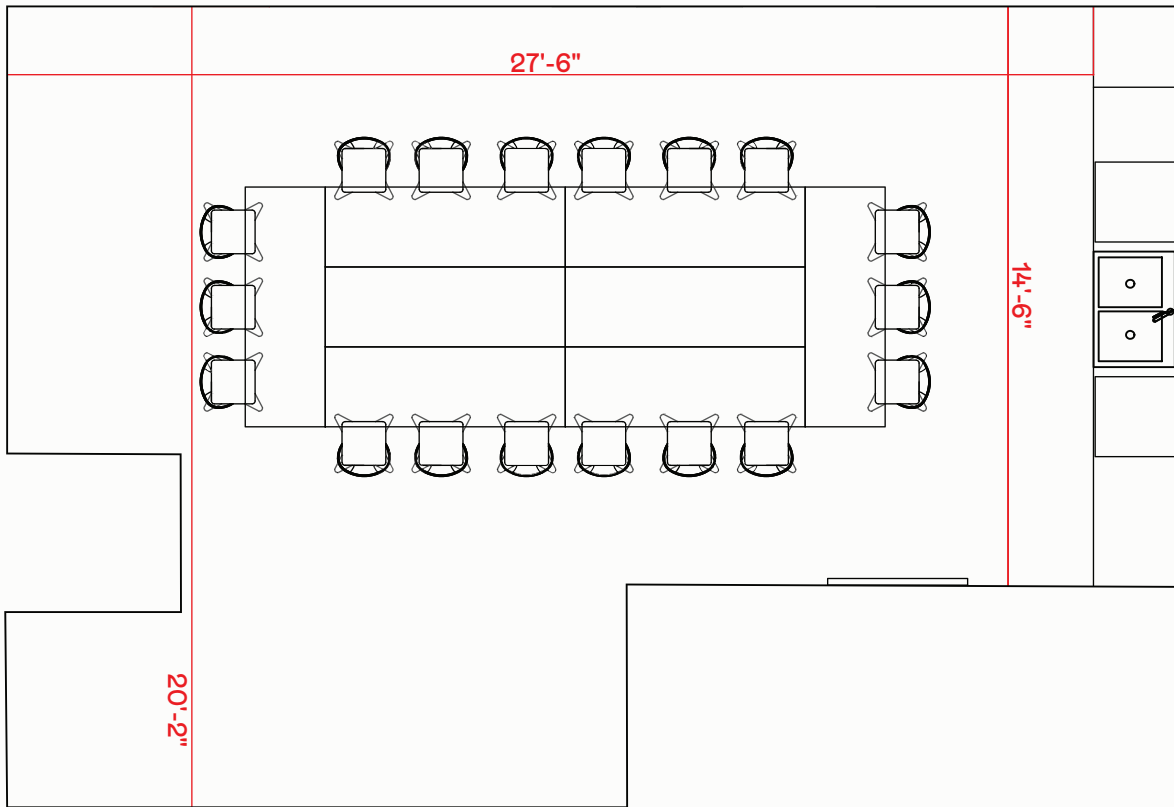


Contact Us

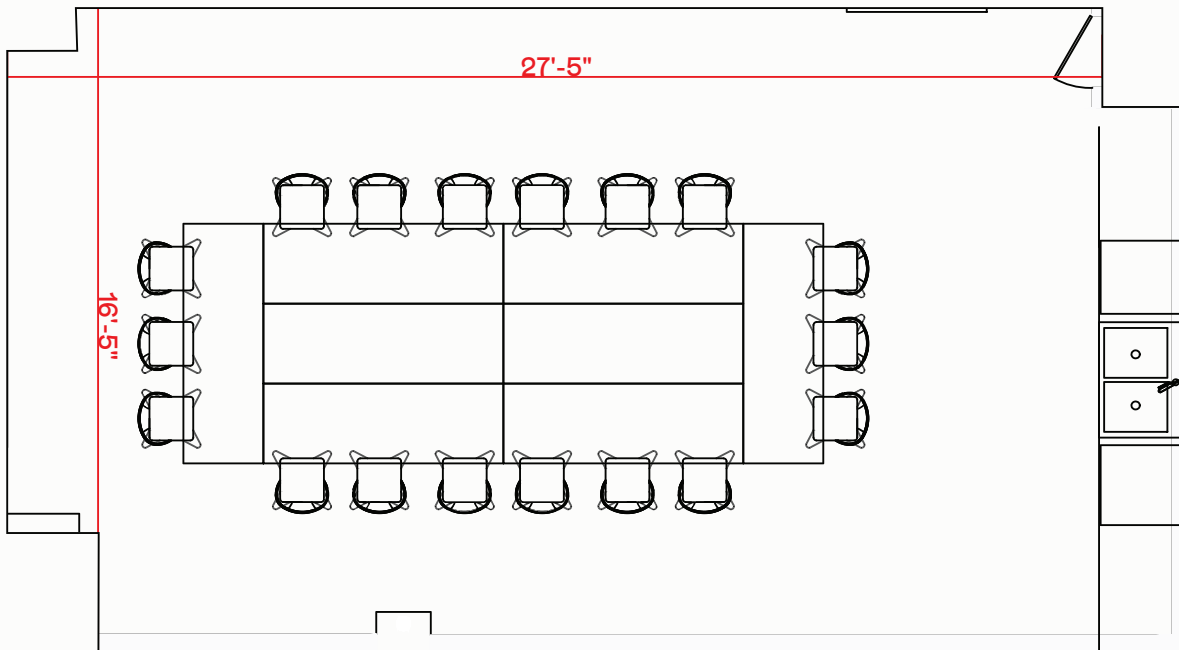
For more information contact our private events team at
events@murrayscheese.com or 212-243-3289 ext. 6.

Floor Plans

Upstairs Rooms



EVENT SPACE 1



EVENT SPACE 2

Floor Plans

Leroy Room

