

MURRAY'S MOBILE MONGER EVENTS

Our Mobile Monger events focus on the social and interactive elements of cheese and the ways it can bring people together. We send a crew of experienced mongers and waitstaff to your office, home, or favorite venue along with a bountiful cheese-focused spread to delight your hungry guests.

MOZZARELLA PULLING STATION

\$85pp · 2 Hours · Add Burrata Demo for Additional \$25pp

Wow your guests with a customized fresh Mozzarella Pulling station at your event! Our Mongers arrive onsite and set up a station where they pull fresh curd to create silky mozzarella, served with mozzarella for your guests, served with accompaniments including prosciutto, freshly sliced bread, olive oil, and jams or dried fruit.

*Pricing includes two mongers for 10 guests; for larger groups, there is an additional monger fee.

CORNUCOPIA TABLES

Our Cornucopia Tables are our most abundant option with an expertly arranged presentation of cheeses, meats, and accompaniments.

*Cornucopia tables do not include the table and are built directly onto Butcher Paper. Please ask us about our referred Rental partners for any additional décor or display items you would like in addition to the cornucopia spread.

MONGER'S MIX

\$50pp · \$300 Flat Rate Staffing Fee · 2 Hours, No Replenishment
3 Cheeses, 2 Meats, Seasonal Accoutrements

DECADENT DELIGHTS

\$65pp · \$300 Flat Rate Staffing Fee · 2 Hours, No Replenishment
5 Cheeses, 3 Meats, Decadent Accoutrements and Styling

*There are supplementary fees for the addition of product, replenishment, and onsite staff.

ADDITIONAL INFORMATION

Rental Fee

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

Transportation Fee

There is a transportation fee starting at \$100 for all off-site events.

Administrative Fee

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.

*\$1,200 minimum for all Mobile Monger events. Pricing includes Murray's branded napkins and disposable bamboo plates and utensils. Anything beyond these items for serving must be provided by the client.



MURRAY'S OFF-SITE CLASSES

Our off-site classes offer the delectable abundance of a Murray's Cheese class in your home, office, or chosen venue. Each class lasts 1.5 hours and offers a guided tasting through a flight of premium cheeses, led by one of our passionate cheese expert instructors or mongers. Every guest will leave the class with an in-depth educational packet to continue their cheese education journey.

CHEESE 101 → \$100pp

6 Cheeses • Signature Accoutrements

Start your cheese education with this guided tasting of our most luxurious cheeses, led by a Murray's expert. A delicious and engaging journey through the world of cheese, exploring a diverse array of styles, flavors, and textures.

*Price includes one monger for up to 10 people. For larger groups, there may be an additional monger fee of \$150.

CHEESE PAIRING 101 → \$110pp

4 Cheeses • 4 Food Pairings or Recommended Beverage Pairings
Signature Accoutrements

You guide us to where your pairing curiosity lies, and we provide an inspired selection of cheeses to taste alongside top food or beverage pairings. Based on your theme, we'll supply either culinary accompaniments (think pickles or chocolate) or recommended beverage pairings (wine, beer, or cocktails).

*Murray's cannot supply alcohol. The price includes one monger for up to 10 people; for larger groups, there may be an additional monger fee of \$150.

MOZZARELLA MAKING → \$125pp

Guided Tasting • Hands-On Cheesemaking • Signature Accoutrements

If you've wondered how your favorite Italian cheese is made, we offer a hands-on experience. The class starts with a guided tasting of five mozzarella-style cheeses. Then your guests will get their hands dirty in an interactive mozzarella making session. Everyone will also receive mozzarella curd to take home!

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Administrative Fee

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.

*\$1,200 minimum for all off-site classes by the client.