

# PRIVATE CLASSES

the *Homestead* at



## BEDFORD CHEESE SHOP

Our Private Classes are accompanied by a combination of some of our signature accoutrements: bread, dried fruit, nuts, cornichons, olives, jam, honey, and house wines. Each Class is taught by a seasoned Bedford Cheese Shop cheesemonger. The two-hour experience is inclusive of 60 minutes for tasting and instruction, a 15-20 minute Q&A portion at the end, followed by time for you and your guests to relax and talk cheese!

The minimum size for Private Classes is 8 guests with a maximum of 12-18 (class dependent) seated or 24 standing. Classes take place between 10:00 am and 7:00 pm. Please email for availability outside of this window. All plating is done as individual portions unless otherwise specified.

*Homestead (Hōm-sted) n. a space to learn, experience and gather; the daily workspace, private classroom & event space at Bedford Cheese Shop!*

*For current private event costs and fees please email [info@bedfordcheeseshop.com](mailto:info@bedfordcheeseshop.com) or feel free to give us a call at 718-395-3080.*

### CHEESE 101

A guided tasting of several cheeses. Our discussion ranges from flavor profile and milk type to production and aging. After all, cheese is a marriage of science and art. This Class also includes portions of charcuterie, antipasto, and house wines. We provide lots of information and fun!

4+ CHEESES | HOUSE WINES

### VIRTUAL CHEESE 101

A guided tasting of four cheeses - virtually! We ship our Tasting Kit in advance of the Class. The Kit includes four cheeses, crackers, salami, jam and chocolate. We meet over Zoom and make everyone feel right at home in our virtual classroom! The cost of shipping is additional.

### WINE & CHEESE PAIRING

A guided tour where we answer the burning question: what cheese goes with my wine? Or, is it: what wine goes with my cheese!? Either way, we address the basics of how to pair these decadent delights and dive into the reasoning behind age-old pairings (terroir, acidity, etc.). This Class also provides portions of charcuterie, antipasto, and tasting pours of selected wines. Want to elevate your wines? Switch out wine for beer or cider? Let's discuss it!

4+ CHEESES | 4 WINES

### MOZZARELLA MAKING

We created this Class for those looking to get their hands messy and learn the process of making fresh cheese. We walk you through each step of the mozzarella making process, all while discussing interesting facts and the history of mozzarella as well as other popular Italian cheeses.

1 CHEESE | CURDS | HOUSE WINES | MAX CAPACITY 12

### CURATED CLASSES

### Price Upon Request

Looking for a unique experience? Chocolate pairing, a deep dive into a specific type of cheese, or a session on a region-specific cheese? We will do our best to curate an experience that you will not soon forget! Send us an email to inquire at [info@bedfordcheeseshop.com](mailto:info@bedfordcheeseshop.com).

### CHARCUTERIE & CHEESE BOARD MAKING CLASS

Our seasoned cheesemonger will guide you on building a dynamic "cheese and charcuterie" board.. And one of the BEST parts.... you get to take your masterpiece home to ENJOY with your friends, family or just for yourself! Learn the in's and out's of cutting, slicing and truncating various styles of cheese highlighting their beauty and taste, the tricks of the trade for charcuterie folding and the art of arranging all these delectable items to create an exciting and balanced display. And yes of course there will be house wines to enjoy while learning the craft of edible art!

3 CHEESES | 2 MEATS | HOUSE WINES | MAX CAPACITY 16

### BUBBLES & CHEESE

Talk about decadent! A mouthwatering experience of bloomy and washed rind triple creams, bubbles, and cheese education from one of our seasoned BCS cheesemongers, plus so much more! You will delight in this Class as we walk you through the different crème de la crème luxurious, rich cheeses and how their flavor profile is heightened and perhaps changed by the perfectly paired effervescent sparkling wine. This Class also offers portions of charcuterie, antipasto and additional pairings. Oh la la!

4+ CHEESES | 4 SPARKLING WINES



# About Us



Bedford Cheese Shop was founded in 2003 with the mission of purveying hand selected cheeses, charcuterie, specialty pantry items and house-made foods for our community near and far. We endeavor to share our passion and knowledge of these foods in a way that creates a fun, memorable and educational experience for our customers.

As a women-owned small business, we thrive on the opportunity to support similar efforts whenever possible: hand-made, small batch, farmstead, local, independent, and delicious. All the while, we work shoulder to shoulder with our colleagues in an environment where we value hard work, respect, integrity, inclusivity, and laughter!

We extend our passion for cheese and community beyond the walls of our Shop by offering classes and creating a range of products - platters, cheese boards, gift baskets - available for pick-up or delivery at home, in New York City and beyond. We look forward to serving you soon!



## ADDITIONAL

### BITES & BOARDS

Additional Platters, Boards and Salads are available upon request (for an additional fee).

### HOMESTEAD ROOM RENTAL

Hosting a small gathering? Our beautiful educational space can accommodate up to 24 guests for private events. Please email [info@bedfordcheeseshop.com](mailto:info@bedfordcheeseshop.com) for rates reflecting a 2-hour experience 7 days a week, 10 AM - 4 PM. Pricing and minimum do not include gratuity, service fees, admin fees, or applicable taxes.

### ATMOSPHERE & DECOR

Let us take care of the linens, candles, and floral arrangements. We will coordinate with local vendors to create beautiful pieces in our space with seasonal decor. Pricing TBD (additional fees may apply).

### ADDITIONAL TIME

If you are interested in extending your event time past 2 hours; our Homestead can be rented at a rate TBD per half hour. Not to extend after 9:00 pm.

### CLEAN UP

If your Private Class requires special clean up, there will be an additional fee TBD charged on the day of the Class. We do not allow confetti, glitter, nails, etc.

### MERCHANDISE

Interested in the perfect gift to pair with your cheese Class? Be it to say thank you, congratulations, and so much more - include our Bedford Cheese Shop signature swag!

BCS Tote

BCS Trucker Hat

BCS Gift Card | \$TBD

BCS Perfect Pairing (BCS Tote or Cooler Bag, One cheese (1/4 pound), cracker and jam)



Each Private Class is subject to a 15% Administrative Fee and 8.875% Tax. The Administrative Fee is intended to offset the costs associated with administrative and managerial oversight, documentation, and preparation of the Class. It is not, nor is it intended to be, a gratuity. All of our team are competitively compensated but gratuity, should you choose to add it, is always appreciated.