



**The
Cheese
Wedge**



GIFT GUIDE

WWW.THECHEESEWEDGE.CA
519-491-1199



GIFT CARDS

Available in any denomination

CHEESE BOX OF THE MONTH



Each month we handpick 3 to 4 types of cheese from around the world for you to taste and try. We include a bonus item that changes from month-to-month for an extra surprise. In the box, you will find descriptions of the cheese, their tasting notes, and beverage pairings that go well with each item. There are even food pairings for those who love to take their cheese experience to the next level. Choose your duration from 3, 6, 9 or 12 months, or keep things flexible with our month-to-month subscription.

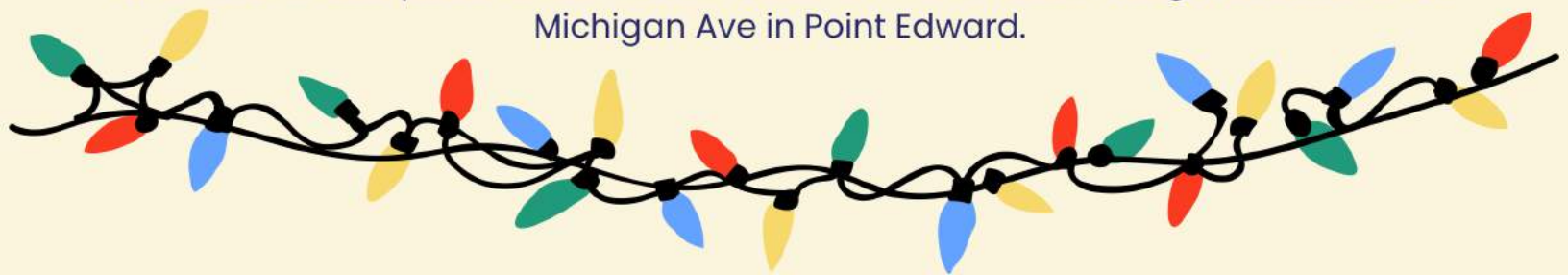
CHEF TABLE EVENTS

Private or Ticketed



Enjoy an intimate meal with a small group of people, whether as a themed dinner or interactive cooking class, with one of our private chefs here at The Chefs Table at The Cheese Wedge. Simply give us a call - and we will arrange a date, time, and special menu that caters to everyone in the group. All allergies and dietary restrictions can be accommodated and worked with, please just notify when booking.

Minimum attendance is up to each individual chef. The cost of the events vary based on what is being served but, typically range from \$70-\$100 per person. Chef events take place at our "Chef's Table" at The Cheese Wedge, located at 601 Michigan Ave in Point Edward.



GIFT BASKETS

The whole family will love



Bronze

\$55

- 3 Types of Cheeses (Subject to availability)
- Meat - Dry Cured Salami
- Crackers
- Wine Jelly
- Attractive Gift Wrap and Gift Tag



Silver

\$80

- 4 Types of Cheeses (Subject to availability)
- Meat - Dry Cured Salami
- Crackers
- Chutney
- Attractive Gift Wrap and Gift Tag



Gold

\$125

- 5 Types of Cheeses (Subject to availability)
- Meat Dry Cured Salami
- Sliced Cured Meat
- Premium Crackers
- Chutney
- Olives
- Attractive Gift Wrap and Gift Tag



CUSTOM GIFT BASKETS

A Basket of Happiness



ALL IN-STOCK PRODUCTS AVAILABLE IN CUSTOM GIFT BASKETS. WE WORK WITH ANY BUDGET AND BUILD YOU A PERFECT GIFT BASKET.



PLATTERS

For Any Occasion



Bronze

\$55

- 3 Types of Cheese
- Meats - 2 different cured or smoked meats
- Crackers
- Wine Jelly
- Grapes
- Figs, apricots and herbs
- 12' Recyclable tray



Silver

\$80

- 4 Types of Cheese
- Meats - 2 different cured or smoked meats
- Crackers
- Wine Jelly
- Grapes
- Figs, apricots and herbs
- 16" Recyclable tray



Gold

\$125

- 5 Types of Cheese
- Meats - 2 different cured or smoked meats
- Crackers - 2 different types
- Wine Jelly
- Grapes
- Olives
- Figs, apricots and herbs
- Recyclable tray

CUSTOM PLATTERS

Add all your favorites



ALL IN-STOCK PRODUCTS AVAILABLE IN CUSTOM
PLATTERS. WE WORK WITH ANY BUDGET AND BUILD
YOU A PERFECT PLATTER FOR ANY OCCASION.

BULK GOUDA

15% off full format



ORDER YOUR BULK GOUDA AT 15% OFF FULL FORMAT
OR ORDER ANY OTHER FULL FORMAT CHEESE FOR 10%
OFF. PERFECT FOR YOUR CHEESE LOVING FAMILY
MEMBER OR FRIEND IN YOUR LIFE.
BASED ON AVAILABILITY

GIFTWARE & CHEESE ACCESSORIES

Even to gift to yourself!



LOCALLY MADE CHEESE BOARDS

From locally sourced wood

Ask us to add cheese & charcuterie to any board!



CHEESE MAKING KITS!

Handcrafted by you!



Make a full wheel of cheddar using this easy to follow recipe and fully equipped kit. There's enough ingredients to make 10 full batches! (1 Batch = 1 Pound of cheese!). You can age your cheddar in the fridge using the coating provided to create a mild, medium or old cheese. Additionally, you can infuse your cheese however you'd like! Try Jalapenos, Herb & Garlic, Whiskey, Beer, Wine or Liquid Smoke. All you have to do is choose your own milk! The kit comes with a fitted mold and pressing lid.



Savour the delicious flavour (and squeak) of fresh, homemade cheese curds! This kit has enough ingredients to make 8 batches and comes with all the equipment, ingredients and instructions you need. (1 Batch = 1 Pounds of cheese!) We also include a bonus gravy! All you have to do is provide your own milk... and the fries!



You can make your own Fresh Mozzarella (aka. Bocconcini) in an hour! This kit has enough ingredients to make 40 BATCHES (1 Batch = 1 Pound of cheese!). Shape your cheese into balls or make one large batch to slice up and put on your pizza or caprese salad. This kit also comes with a bonus recipe to make your own Fresh Ricotta in the same amount of time! All you have to do is provide your own animal milk.



Make a genuine batch of Greek Feta or a smooth log of Goat Cheese using the easy to follow recipes in this fully equipped kit! There are enough ingredients to make 10 batches of cheese! (1 batch = 1 pound of cheese!) Using the mould provided, you can shape your Feta and store it in a brine in the fridge. Or, roll your Goat cheese into a log and infuse it with exciting flavours! Try Basil, Lemon, Cranberry, Garlic or more! All you have to do is provide the milk!



Do you love cheese, but don't eat dairy? This is the kit for you! We include enough ingredients to make 8 batches of nut cheese that you can slice, grate and even melt! (1 batch = 1 pound of cheese!) GO NUTS and add your own flavours. To start you out, we give you raw cashews to make your cheese, but feel free to experiment with other types of nuts or seeds like almonds, macadamia, sunflower and sesame. You walnut be disappointed!