



Pricing for Private Events

(as of Jan. 1, 2018)

prices and terms subject to change

A. Group Class Pricing for a 1 hour “Cheesemaking 101” Presentation*

This presentation includes a demonstration on making your choice of Chevre or Ricotta and includes sampling of 4-5 different varieties of cheeses for each participant. We will go over all the equipment and ingredients needed to successfully make this cheese at home, cover the basic science behind cheesemaking, and teach you how to choose and where to find the best milk for the particular cheese you’re making. Each participant will also receive recipes for several easy cheeses and information on cheesemaking resources.

\$250 for up to 8 (\$25 per person for each additional person)

B. Group Class Pricing for a 2 hour “Hands-on” Cheesemaking Class*

During this 2-hour class, students will get hands-on experience making their own homemade cheese. There are many hands-on classes to choose from, but several top choices are listed below. Each class will cover all the information from the 1 hour class above, plus participants will actually get to make their own cheese and take home some of their homemade creation.

\$400 for up to 8 (\$45 per person for each additional person)

Suggested classes (full descriptions can be found at www.theartofcheese.com/classes):

Beginner-level: *Mozzarella, Ricotta & Burrata*

Intermediate-level: *Introduction to Hard Cheesemaking*

Advanced-level: *Cheddar Cheese Curds*

* Pricing is for classes taught at our classroom at 505 Weaver Park Rd., Unit E in Longmont. Events taking place offsite are subject to a travel fee from our classroom at the rate of .50 per mile round trip, plus an additional \$75 set-up fee (this can be waived if you provide all the dishes, pots and pans and do the clean-up). A 50% deposit is required to hold the date for your private event with the balance due on or before the day of the event.