

Add the Cheesetique Experience to Your Next Virtual Gathering

Your choice of two immersive, educational topics featuring personalized remote instruction via Zoom or Vimeo, a “class kit” with all cheese included, educational materials, and the option to add on a bottle of wine to pair with your cheeses.

Online Class Topics

Cheese 101

\$65/person without wine; \$85/person with wine plus sales tax, speaker cost, and delivery or shipping if desired.

This comprehensive class will teach you all about the five styles of cheese, with beloved examples of each style for tasting. This is a fantastic experience for cheese beginners and seasoned cheese lovers alike.

Your ticket includes:

- A "class kit" bag with all five cheeses in the Fresh, Soft-Ripened, Firm, Blue, and Washed Rind categories. Also includes crispy crackers and seasonal accompaniment for pairing. *One kit serves 2-4 tasters.*
- Access to our interactive live class taught by Cheesetique's owner, Jill Erber. You will be able to chat, ask questions, and taste as a group.
- Educational handout for following along in class
- A bottle of Dr. Loosen "Gray Slate" Dry Riesling is available to add to your kit. This wine pairs surprisingly well with every cheese in the collection and you won't find it anywhere else.

French Bloomy Cheeses

\$65/person without Champagne; \$110/person with Champagne (plus additional speaker cost)

Indulge in this decadent, creamy, and varied style, direct from the nation that created it. We will also study different levels of butterfat (hello, double- and triple-crème!). And what better wine to pair than our owner's favorite Champagne, renowned for being fabulously food-friendly?

Your ticket includes:

- A "class kit" with all tasting items, including four unique French soft-ripened cheeses, fresh-baked baguette, and juicy grapes for pairing. *Each kit serves 2 - 4 tasters.*
- Access to our interactive live class taught by Cheesetique's owner, Jill Erber. You will be able to chat, ask questions, and taste as a group.
- Educational handout for following along in class
- A bottle of Besserat de Bellefon Champagne is available to add to your kit. This gem hails from the illustrious town of Epernay in the Champagne region and is our owner's favorite.

Frequently Asked Questions

How do we get our kits?

If you are local to the DC area, then you are welcome to pick up your kit from Cheesetique on the day of your event. We will deliver kits within a 13-mile radius of Cheesetique for a cost of \$20 per kit delivered. Kits can be shipped via FedEx for an extra charge. This may range anywhere from \$25 to \$100 per kit, based on where the recipient is located and what the kit contains. Note: We do not deliver or ship kits containing wine to Maryland.

What additional costs are there beyond the cost of the kits?

There is an additional speaker cost of \$500, which covers advance preparation and active teaching time. Your class will be taught personally by our owner and "Cheese Lady" Jill Erber. View Jill's bio at <http://cheesetique.com/about>.

How many participants can I have in my session?

The minimum number of attendees (kits) is 10. There is no maximum number of attendees.

Which online platforms will the class utilize?

Online events can be hosted on Zoom (attendees can see and hear one another) OR Vimeo (attendees can only see and hear the instructor but can interact with each other through online chat). In either case, the link to the session can be created by Cheesetique and shared with attendees. Alternatively, the client can provide a link to be used.

How long does the class last?

Classes typically last about one hour but there is the possibility for that to fluctuate a bit based on how involved the participants are.

How do I book?

Email events@cheesetique.com to confirm availability for your preferred date and time.

How does payment work?

Once availability is confirmed, a 50% deposit (based on approximate number of attendees) is due to secure the date. The remaining balance, including any delivery and shipping charges, is due 48 hours before your event. If you prefer, Cheesetique can handle all class registrations through our website.

What is the deadline for sending the list of attendees?

Final headcount and in-town guest addresses for delivery are due at least 48 hours before your event. Out-of-town addresses for shipping are due at least 7 days before your event. Any additions or changes after those deadlines may be accommodated for an extra fee.