



De Kaasserie

Sharing Cheese

Team Events 2026

Our most popular events

Basic cheesemaking + Dinner

3,5 hours

6-12 p - 142,20 pp

12-16p - 111,30 pp



Basic cheesemaking+ Lunch

3 hours

6-12 p - 123,00 pp

12-16p - 92,10 pp



Tasting+ small workshops

2 hours

6-20 p - 80,40 pp



Is your group larger than 20?

Cheesemaking Workshop + Wine Tasting

For groups up to 48, we split the group in two, half makes cheese, the other half follows. Wine tasting with our specialised neighbour partners

It is also possible to do small workshops so the group switch and everyone get to do both.

[Get in touch for more details](#)

We come to you!

We can offer a personalised guided tasting at your location. It can be one of our themes or a special cheese menu adapted to your occasion and needs

[Get in touch for more details](#)

Our Workshops

Basic cheesemaking

* cheeses are taken home

1,5 hours - 1 fresh cheese

51,25 € pp - 6 to 12 people
41,20 € pp - 13 to 24 people

3 hours - 2 fresh cheeses - 1 tasting

103 € pp - 6 to 12 people
72,10 € pp - 13 to 24 people

Mozzarella/burrata

* cheeses are eaten at the end

2 hours - 1 mozzarella and 1 burrata

61,80 € pp - 6 to 10 people

Oaxaca

* cheeses are eaten at the end

2 hours - 1 Oaxaca or mini Oaxaca

61,80 € pp - 6 to 10 people

Pressed cheese

* cheese is picked up the next day and aged at home

2 hours - 1 pressed cheese - 1 tasting

82,40 € pp - 6 to 10 people

Yogurt cheese

* cheeses are taken home

2 hours - 1 embroidered cloth to hang at home - 1 tasting

2 hours - 1 jar with cheese balls oils and herbs - 1 tasting

61,80 € pp - 6 to 12 people

Our Tastings and dinners

Curated cheese selections guided by a cheese expert

History tasting

Milestones in the history of cheese 5 countries, 10 cheeses

€39,20 with wine / **€36,20** sparkling water

10–20 people (Kaasserie or on location)

Diversity tasting

Celebrating diversity with cheeses from your team's countries

€35,10 with wine / **€29,90** sparkling water

20–50 people (on location)

Dutch, French or British

A special selection from any of these three countries

€29,90 with wine / **€24,80** sparkling water

50–100 people (on location)

Softs, hards and blues

Three families of cheeses, for all tastes

Fondue dinner

Always cozy and fun, to share with your group

* 2 hours per event

* all prices are per person and excluding vat

* 2 glasses of wine per person

* all options can be offered alone or as an add-on to the workshop

* custom themed tastings possible on request

Quesadilla dinner

Quesadillas and warm courgette soup to enjoy together

Tasting course

Academy of Cheese Level 1

209,20 € pp - 6 to 12 people

Welcome to our community of cheese lovers!

Tasting and analysing of 12 cheeses
Divided in 4 families:

- Hard pressed
- Bloomy rind
- Blue
- Washed rind

Tasting of cheeses based on the
Academy of Cheese tasting wheel

Pairing and understanding of basic pairing principles

Cheesemaking in the dairy:
Soft cheese
Hard cheese

After an assessment at home -
Diploma of Academy of Cheese Level 1

7 hours



Making







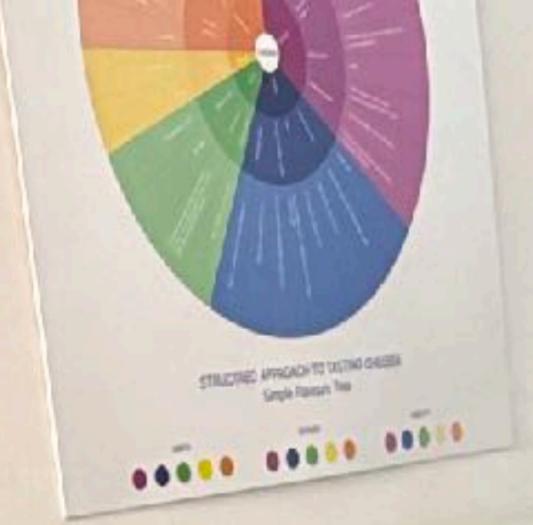


Tasting





Fonue dinner at Kaasserie



Tasting at Kaasserie



Tasting on location



Tasting on location

What people say about us

A fantastic workshop! We had a great time learning about cheese. The host, Paula, was very friendly and knowledgeable and it was a delight to hear her share her passion. The workshop is well-organized and you end up with delicious cheeses to take home at the end. A must-do for any cheese-lovers in your life.

What a great class and something different while in Amsterdam. I highly recommend this class the instructor has a wealth of knowledge about all types of cheeses and is very friendly and a great teacher, my cheese turned out really good. Can't wait to try this at home. Very nice group as well which makes it a great experience.

[More reviews here](#)



A close-up photograph of a cheese wheel, likely a Casu Marzu, showing a radial pattern of cuts that create a starburst effect. The cheese is a pale yellow color with a slightly textured surface.

**We'll create a unique
Cheese experience
for you**

Get in touch: saycheese@dekaasserie.com



Thank you