

De Kaasserie

Sharing Cheese

Team Events 2026

How it works

1. Pick a workshop

Hands-on cheesemaking, from fresh cheese to your own string cheese.

2. Add a tasting or dinner

Optional, guided by a cheese expert. Or book a tasting on its own.

3. We take care of the rest

At De Kaasserie or at your location. Groups from 6 to 100 people.

Good to know

All events are fully hands-on and hosted by a cheese expert.

Every price is per person and excludes VAT.

Tastings include two glasses of wine per person.

Dietary requirements? Let us know when booking.

Zo werkt het

Kies een workshop, voeg eventueel een proeverij of diner toe, en wij regelen de rest. Alle prijzen zijn per persoon, excl. btw.



Workshops

Basic Cheesemaking

3 HOURS

Make two fresh cheeses from scratch, finished with a guided tasting.

Your cheeses go home with you.

Morning workshops: add a lunch built around the cheeses you just made, with bread, salad and pairings — **€20 p.p.**

6–12 people — **€105** p.p.

13–24 people — **€95** p.p.

Mozzarella & Burrata

2 HOURS

Stretch your own mozzarella, then fill and close a burrata by hand.

Eaten together at the end.

6–10 people — **€70** p.p.

Oaxaca — String Cheese

2 HOURS

Pull, stretch and wind your own Oaxaca: the most hands-on cheese we make.

Eaten together at the end.

6–10 people — **€75** p.p.



Tastings & dinners

Curated cheese selections guided by a cheese expert. Two hours, two glasses of wine per person. Book on their own, or add to any workshop.

Diversity Tasting

Cheeses from your team's own countries.

History Tasting

Milestones in cheese history: 5 countries, 10 cheeses.

Softs, Hards & Blues

Three families of cheese, for all tastes.

Dutch Cheese Tasting

A journey through the cheeses of the Netherlands.

French Cheese Tasting

A selection from across the French regions.

Custom themed tastings on request.

Vegetarian Tasting

Only cheeses made without animal rennet.

Baby Shower Tasting

A pasteurised selection, chosen with pregnant guests in mind.

Fondue Dinner

Dutch, French or British. Always cosy.

Burrata Dinner

Fresh burrata, shared at the table.

Quesadilla Dinner

Quesadillas with warm courgette soup.

GROUP	WITH WINE	WITH WATER
10–20 people	€40	€35
20–50 people	€35	€30
50–100 people	€30	€25

10–20 people: at De Kaasserie or on location.
Larger groups: on location.



Most booked

Workshop and meal in one session — our most popular team events.

Cheesemaking + Dinner

3,5 HOURS

Basic Cheesemaking workshop followed by dinner together.

6–12 people — **€145** p.p.

13–16 people — **€135** p.p.

Cheesemaking + Lunch

3 HOURS

Basic Cheesemaking workshop followed by a shared lunch.

6–12 people — **€125** p.p.

13–16 people — **€115** p.p.

Tasting + Small Workshops

2 HOURS

A guided tasting combined with short hands-on workshops.

6–20 people — **€85** p.p.

Groups over 20?

We come to you.

Cheesemaking + Wine Tasting

For groups up to 48. We split the group in two: one half makes cheese while the other follows a wine tasting with our specialised neighbours — then everyone switches, so nobody misses out.

Guided Tasting at Your Location

A personalised tasting at your venue: one of our themes, or a cheese menu built around your occasion.

Get in touch for a tailored quote: saycheese@dekaasserie.com



Academy of Cheese

Level 1

The programme

Tasting and analysis of 12 cheeses across four families: hard pressed, bloomy rind, blue and washed rind. Tasting follows the Academy of Cheese tasting wheel, with the basic principles of pairing.

In the dairy

Making one soft cheese and one hard cheese.

Certification

After an assessment at home, you receive the official Academy of Cheese Level 1 Diploma.

Format & price

7 hours · 6–12 people

€225 per person

Welcome to our community of cheese lovers.



We'll create a unique cheese experience for you
saycheese@dekaasserie.com