



# De Kaasserie

Sharing Cheese

Team Events 2026



# Workshops

## Basic cheesemaking

\* cheeses are taken home

**1,5 hours** - 1 fresh cheese

**3 hours** - 2 fresh cheeses - 1 tasting

**51,25 € pp** - 6 to 12 people

**103 € pp** - 6 to 12 people

**41,20 € pp** - 13 to 24 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

# Tastings and dinners

Curated cheese selections guided by a cheese expert

## History tasting

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Milestones in the history of cheese 5 countries, 10 cheeses

## Diversity tasting

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Celebrating diversity with cheeses from your team's countries

## Dutch, French or British

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A special selection from any of these three countries

## Softs, hards and blues

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Three families of cheeses, for all tastes

## Fondue dinner

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Always cozy and fun, to share with your group

## Quesadilla dinner

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Quesadillas and warm courgette soup to enjoy together

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

10–20 people (Kaasserie or on location)

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

20–50 people (on location)

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

50–100 people (on location)

\* 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

# Tasting course

## Academy of Cheese Level 1

**247,20 € pp** - 6 to 12 people

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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**



A group of women are gathered in a kitchen, all wearing blue aprons over their casual clothing. They are positioned along a long stainless steel countertop, which is equipped with several large silver pots. The women are actively engaged in cooking, with some holding small wooden bowls and others using kitchen tools like graters. The atmosphere appears to be collaborative and focused. The background shows a typical kitchen environment with white walls and a doorway leading to another area.

Making



















A group of people are seated at a long table with a vibrant blue tablecloth in a restaurant setting. In the foreground, a man with a beard and curly hair, wearing a dark shirt, looks towards the right. Next to him, a man with a mustache and glasses, wearing a black shirt, looks forward. To the right, a woman with blonde hair in a blue shirt is seen from the back, holding a glowing white orb. The table is set with a clear glass carafe of water, a glass, a red napkin, a plate of food including cheese and vegetables, and a colorful circular chart. In the background, other diners and a person in a blue apron are visible near a bar area with bottles.

Eating





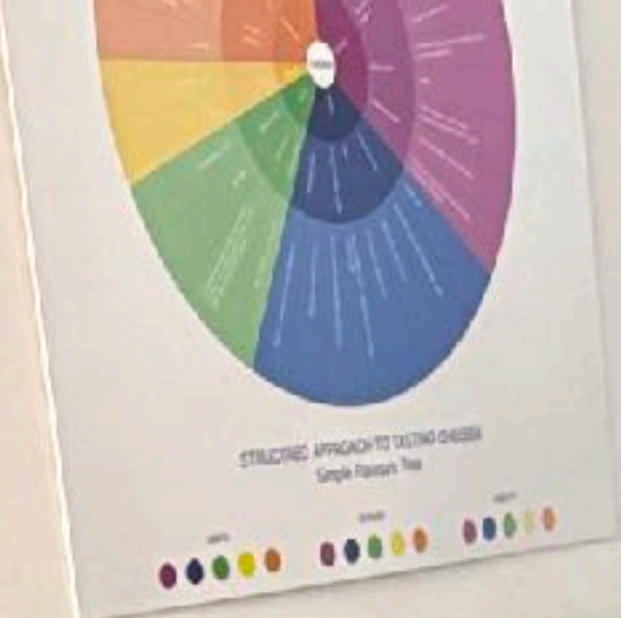
Fonue dinner at Kaasserie





Tasting on location





Tasting at Kaasserie



# 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](#)







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

**Get in touch: [saycheese@dekaasserie.com](mailto:saycheese@dekaasserie.com)**





Thank you