

CHURCH MOUSE CHEESE TASTINGS

THE PERFECT BREAKFAST CHARCUTERIE & BURRATA BOARD

🕒 9:30am – 10:15am

Start the day deliciously with a vibrant breakfast-inspired board built around the creamy centrepiece of Burrata. Learn how to balance sweet and savoury morning flavours – think fresh fruits, artisanal cured meats, flaky pastries, smoked salts and more– while discovering the art of creating a visually stunning and satisfying platter.

HOW TO TAPAS WITH CHEESE & CHARCUTERIE

🕒 12:30pm – 1:15pm

Step into the world of relaxed, stylish entertaining with a tapas-style tasting session featuring bold flavours and Spanish flair. Explore the nuances of Manchego and its regional counterparts while pairing them with premium charcuterie, pickled vegetables, olives and more.

THE FRENCH WAY

🕒 3:30pm – 4:15pm

Take your tastebuds on a tour de France as you journey from the delicate bloom of Brie and Camembert to the bold, blue-veined beauty of Roquefort. Learn about the PDO (Protected Designation of Origin) and why it matters when selecting authentic French cheeses.

CREATING THE PERFECT PLATTER

🕒 11:00am – 11:45am

Get hands-on in this interactive workshop where guests will build their own mini cheese and charcuterie platter to take home. Along the way, uncover insider tips and tricks on how to layer textures, colours and heights to create beautiful boards that are equal parts elegant and inviting.

PAIR IT PERFECTLY – CHEESE, CHOCOLATE & MORE

🕒 2:00pm – 2:45pm

Unlock the secrets to creating unforgettable flavour pairings in this indulgent session. Discover how cheese can be beautifully complemented by rich chocolate, sweet and savoury condiments, and other gourmet surprises. Learn the secrets behind flavour contrast and harmony and discover how to confidently pair like a pro at your next dinner party.

**CHURCH
MOUSE™**
CHEESE

ROMA STREET PARKLAND
**Providore
Park**