

UNLIMITED WINE PACKAGES

Beverage packages last for 2 hours. Prices are in addition to menu cost. Can be paired with cocktail style reception or plated dinner. Custom themed packages available upon request.

Brunch Cocktails: \$22 / guest

Bloody Mary Mimosa Bellini

Brunch Sommelier Selection | \$24 / guest

Selection of 3 Wines

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### **Corkbuzz Selection | \$40 / guest**

put yourself in our hands with a selection of wines we are excited about-changing frequently with the season and availability includes four wines

### **Sommelier Selection | \$55 / guest**

curated by our staff to pair with a menu specially for you! includes six wines

### **Masters' Selection | \$75 / guest**

a collection of our special wines curated with your requests (region / season / varietal) by our wine team to pair perfectly with your menu for the ultimate in indulgent nights out! includes seven wines

## PRIVATE WINE CLASSES

*Private Wine Classes at Corkbuzz can be reserved for groups of 10 - 34 guests and are hosted by one of our Sommeliers. Classes can be booked up to a year in advance and as soon as up to a week prior to the desired event date.*

*Private Wine Classes are 90 minutes long and are more educational focused than interactive. The following classes include 6 different wines per person.*

*Taste and learn about wines of specific regions, history, grapes, styles of production and vintage. You select the class and we take care of the rest!*

### **A Tour of | \$85 / guest**

Argentina, Australia, California, France, Germany, Italy, Spain

### **An In-Depth Guide to | \$100 / guest**

Champagne, Burgundy, Napa & Sonoma, Tuscany, Barbaresco, Bordeaux

### **Wine & Cheese Pairing | \$90 / guest**



UNION SQUARE  
13 East 13<sup>th</sup> Street New York NY 10003  
[events@corkbuzz.com](mailto:events@corkbuzz.com)  
646.873.6071

## Brunch

Select two from first & third course course, three from second course.  
First course and dessert are served family style.

\$38.00 per Guest

### 1<sup>st</sup> Course

CRISPY BRUSSELS SPROUTS *pecorino, shallots, lemon*

FRESH FRUIT SALAD *fresh cream, honey, citrus zest, vanilla*

AVOCADO TOAST *lemon, frisee, hazelnut*

APPLE & WALNUT SALAD *frisée, arugula, cambozola, chardonnay vinaigrette*

FENNEL & CITRUS SALAD *arugula, seasonal citrus, shaved fennel*

### 2<sup>nd</sup> Course

BAKED FRENCH TOAST *compote, vanilla mascarpone*

BLUEBERRY PANCAKES *oatmeal & wheat flours, lemon zest  
ricotta, pure maple syrup*

EGGS BENEDICT *fresh hollandaise, English muffin, serrano*

RIGATONI PASTA *tomato, basil, lemon zest, chili*

CREAMY POLENTA *poached egg, crispy bacon, cheddar cheese*

FRIED CHICKEN *flakey biscuits, honey-sriracha glaze*

FRITTATA *seasonal sauteed veggies, fresh herbs, goat cheese mousse*

ORGANIC ROASTED CHICKEN *garlicky kale, crispy shallot, sherry vinegar*

BOURGUIGNON BURGER *red wine fondue, mushroom-bacon relish*

### Dessert

GOUGERES *cheese gougeres, dark chocolate ganache*

CANNOLIS *chocolate chip, honey-pistachio*

TIRAMISU *house-made nutella, crunchy ladyfingers  
honey-cinnamon mascarpone cream*

COOKIES AND CURD *seasonal citrus curd, shortbread cookies*

CHEF'S CHEESE PLATE *(\$5 supplement per person)*



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