

Group Dining

Seated events at Corkbuzz can be reserved for groups of 10-70 guests. Standing receptions can be reserved for groups of 10-120 guests. Events can be booked up to a year in advance.

Please note-pricing excludes gratuity & tax

MENU OPTIONS

Brunch: \$38 / person, 3 courses, 20 - 70 guests

Canapes: \$49 / person, 9 savory & 2 dessert canape selections

Small Plates Dinner: \$57 / person, 3 courses, 10 - 54 guests

Dinner: \$72 / person, 3 courses, 10 - 70 guests

Wine Seminars

Daytime: \$2500 space rental

Evening: \$1500 per room, 25 Guests maximum

Includes glassware, spittoons and A/V equipment

Buy-Out

Please inquire for pricing and availability.

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

~~~

### **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**

France, Italy, Spain, Germany, California, South America, Australia & New Zealand

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



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

Champagne, Burgundy, Bordeaux, Tuscany & Piedmont, Napa & Sonoma  
**Wine & Cheese Pairing | \$90 / guest**

## 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*



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

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

## Plated Dinner

Please select two first course options, three second course options & two dessert options.

\$72 per Guest

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

WARM FARRO SALAD *roast butternut squash, crispy brussels  
brown butter, herbs*

APPLE & WALNUT SALAD *mixed lettuce, honeycrisp apple, cambozola  
chardonnay vinaigrette*

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

GRILLED OCTOPUS *sepia ink aioli, crispy basil*

MEDITERRANEAN NIBBLES *baba ganoush, hummus, lemon-garlic yogurt  
sauce, peppers, olives, tri-color cauliflower, toasted pita*

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

TAGLIATELLE *ragu bolognese, shaved parmigiano*

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

BRANZINO *puttanesca, toasted bread, lemon*

GRILLED STEAK *pommes frites, garlic-cracked pepper aioli*

DUCK CONFIT *crunchy brussels, tart cherry*

MUSHROOM RISOTTO *seasonal mushrooms, grana padano, herbs*

### 3<sup>rd</sup> Course

GOUGERES *cheese gougeres, dark chocolate ganache*

CANNOLI *chocolate, pistachio*

TIRAMISU *house-made nutella, crunchy ladyfingers, spiced marscapone cream*

COOKIES & CURD *seasonal citrus curd, shortbread cookies*

CHEESE PLATE (\$5 supplement per person)



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

## Small Plate / Sharing Menu

Select 6 plates total, all will be served a few at a time & paced throughout the event  
\$57.00 per Guest

HOUSEMADE RICOTTA *toasted bread, olive oil, cracked pepper*

MEDITERRANEAN TASTING *baba ganoush, hummus, lemon-garlic yogurt,  
toasted pita olives, tri-color cauliflower, roasted peppers*

ROASTED CAULIFLOWER, *coriander, pomegranate, garlic-lemon yogurt*

CRISPY BRUSSELS SPROUTS *shaved pecorino, shallots, lemon*

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

APPLE WALNUT SALAD *fresh greens, honeycrisp apple, cambozola chardonnay  
vinegar*

POLENTA & GREENS *garlic, kale & chard, shaved grana padano*

GRILLED OCTOPUS *sepia ink aioli, basil*

MEDITERRANEAN LAMB TACOS *spiced lamb ragu, garlic-lemon yogurt, toasted  
pita*

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

TAGLIATELLE *ragu bolognese, shaved parmigiano*

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

RISOTTO *seasonal mushrooms, grana padano, fresh herbs*



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

## STANDING RECEPTION

Standing receptions at Corkbuzz can be reserved for parties of 15-125 guests and booked up to a year in advance. Receptions are two hours from start to finish (all dishes included). All hors d'oeuvres are passed and beverages are stationed.

### PRICING

\$49 per Guest

All of the below will be served.

### Vegetarian

WARM GOUGERES *fontina cream filling*  
CRISPY ARTICHOKE HEARTS *lemon-garlic yogurt*  
POTATO CROQUETTES *scallion, grana, garlic-cracked pepper aioli*

### Fish

CRAB CAKE BITES *garlic-cracked pepper aioli*  
GRILLED SHRIMP *lemon, butter, herbs*  
BAY SCALLOPS PUTTANESCA *tomato, basil, olives, capers*

### Meat

FRIED CHICKEN BITES *honey-sriracha sauce, buttermilk biscuit*  
BOURGUIGNON BURGER SLIDERS *red wine fondue, mushroom-bacon relish*

### Dessert

ASSORTED COOKIES *chocolate chip, oatmeal, white chocolate cranberry*  
CANNOLI *chocolate chip, pistachio*  
MINI TARTLETS *seasonal curd*

### Supplements -\$7 / guest for 1 selection | \$10 / guest for 2 selections

MEDITERRANEAN LAMB TACOS *spiced ragu, garlic-lemon yogurt, toasted pita*

BBQ SHORT RIB SLIDERS *housemade bbq sauce, crunchy slaw*

JERK CHICKEN SLIDERS *mango chutney*



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

FALAFEL SLIDERS *tzatziki, toasted pita, hummus*

## ACCOMPANIMENTS

Corkbuzz accompaniments can be made to serve 10 - 124 guests as an appetizing way to start or end a dining event or private class. Items below are stationed for guests to help themselves.

Small OR Large Cheese Board

\$105 / 20 Guests

\$185 / 40 Guests

*three varieties of cheese with seasonal fruit chutney & toasted bread*

Small OR Large Charcuterie Board

\$125 / 20 Guests

\$210 / 40 Guests

*three varieties of charcuterie, grain mustard, cornichons & toasted bread*

Mezze Platter

\$140 / 20 Guests

*baba ganoush, hummus, lemon-garlic yogurt sauce, peppers*

Fritto Misto

\$230 / 20 Guests

*Mixed fry of fresh seafood & Squash with cracked pepper aioli & spicy marinara*

Sliders

\$310 / Feeds 20 Guests

*bourguignon burger red wine fondue, mushroom-bacon relish*

*bbq short rib crispy slaw*

*jerk chicken mango chutney*

*falafel tzatziki, toasted pita, hummus*

Fried Chicken Platter

\$310 / Feeds 20 Guests

*crispy chicken, honey-sriracha sauce, buttermilk biscuits*



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

Assorted Desserts  
\$60 / 20 Guests  
*assorted cookies, cannoli & seasonal curd tartlets*



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