

Group Dining

Seated dining events at Corkbuzz Chelsea can be reserved for parties of 6-14 guests and can be booked up to a year in advance. Dining events last approximately 2 hours.

(Please note, pricing excludes tax and gratuity)

Food Packages:

Canapes: \$43/person, 6 savory and 2 dessert canape selections

Small Plates (Choice of 3): \$50/person, 3 courses, 6-14 guests

Small Plates (Choice of 5): \$57/person, 3 courses, 6-14 guests

UNLIMITED WINE PACKAGES

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

Sommelier Mixtape | \$47/person

put yourself in our hands with a few selections our sommeliers are excited about; includes a sparkling, white and red wine

Yes Way Rosé | \$55/person

drink pink, 'nuff said; includes one sparkling rosé and two still rosé wines

What Grows Together, Goes Together | \$58/person

for an authentic pairing experience, we'll select wines that have been traditionally and locally enjoyed with your menu's selections; includes a sparkling, a white, and two red wines

California Dreaming | \$72/person

take a trip up Highway One and drink some of our favorite bottles from the Golden State; includes two whites and three red wines

Old World Classics | \$95/person

Think you have an old-world palate? Explore the benchmark regions of Europe - from Barolo to Bordeaux to Burgundy- with these regional favorites; includes six wines

Small Plate/Tapas/Sharing Menu

All plates will be served a few at a time and paced throughout the event.

3 Plates - \$50 per person

5 Plates - \$57 per person

GOUGERES, *gouda fonduta*

HOUSEMADE RICOTTA, *creamy, fresh cow*

PEPPERS PIEDMONTESE, *parmesan chips, olive oil*

ANTIPASTI, *vegetables, olives, salami, cheese, grilled bread*

HARICOT VERT, *bacon lardon, garlic, lemon*

BEEF TARTARE, *capers, mustard, cornichon*

BEET SALAD, *goat cheese mousse, frisee, lemon*

KALE CAESAR SALAD, *radish, bread crumbs, shaved parmesan*

SNAPPER CEVICHE, *red onion, serrano chile, mint*

GRILLED PRAWNS, *pearl couscous, zucchini, red onion, feta*

HOUSE-MADE SPINACH TAGLIATELLE, *prosciutto, oyster mushroom, parmesan*

SLOW COOKED CHICKEN, *garlic & rosemary potato*

MINI BOURGUIGNON BURGER, *red wine fondue, mushroom, bacon*

PECAN BROWNIE, *salted caramel drizzle*

SEASONAL FRUIT TART, *brown butter, cinnamon*

menu changes seasonally

wine pairings available

STANDING RECEPTION

Standing receptions at Corkbuzz Chelsea can be reserved for parties of 15-50 guests and booked up to a year in advance. Receptions are two hours from start to finish. All hors d'oeuvres are passed and beverages are stationed.

(Please note, pricing excludes tax and gratuity. Food and beverage minimums do apply.)

PRICING

Food: /\$43 per person,
6 savory and 2 dessert passed hors d'oeuvres selections

Vegetarian

WARM GOUGERES, *fontina fonduta*
PEPPERS PIEDMONTESE, *parmesan chips, olive oil*
GRILLED CHEESE SANDWICH, *gruyere, fig jam, balsamic reduction*
POTATO CROQUETTES, *spring peas, gruyere cheese, garlic aioli*
STUFFED MUSHROOMS, *goat cheese, cayenne, lemon zest*

Fish

CRISPY COD BITES, *housemade tartar sauce*
FRIED OYSTER, *tabasco, lemon zest, cilantro aioli*
GRILLED SHRIMP, *lemon, butter*
RED SNAPPER CEVICHE, *mint, serrano pepper*

Meat

BEEF TARTARE, *crostini, shallots, micro greens, cornichons*
PULLED PORK SLIDERS, *green apple slaw, avocado mash*
MUSHROOM BLT, *baguette, spicy mayo*
ASPARAGUS ROLL ON PROSCIUTTO, *fennel, honey,*
BOURGUIGNON BURGER SLIDERS, *red wine fondue, bacon, mushrooms*
CHICKEN EMPANADA, *peppers, spicy aioli*
TASSO HAM SANDWICH, *salsa verde, aioli*

Dessert

CHOCOLATE TRUFFLES, *coconut flakes, mint*
PECAN BROWNIES, *salted caramel drizzle*
CANNOLI, *citrus sweet ricotta*

ACCOMPANIMENTS

Corkbuzz's accompaniments can be made to serve 10-50 guests. They are an appetizing way to start or end a dining event or private class. For standing receptions, items below are stationed for guests to help themselves.

SMALL OR LARGE CHEESE BOARD

\$105/Feeds 20 person

\$185/ Feeds 40 person

Three varieties of cheese with fruit chutney & bread

SMALL OR LARGE CHARCUTERIE BOARD

\$125/Feeds 20 people

\$210/ Feeds 40 people

Three varieties of charcuterie with pickled vegetables & bread

ANTIPASTI PLATTER

\$210/Feeds 20 people

Salami, hard cheese, ricotta, peppers, artichokes, olives

MEZZE PLATTER

\$160/Feeds 20 people

Baba Ghanoush, Artichoke purée, Tzatziki, Pita, Crudité, Peppers

SEAFOOD TOWER

\$465/Feeds 20 people

4 dozen oysters (selection of east and west coast)

2 dozen little neck clams, tabasco, lemon

6 ounces lobster ceviche

2 dozen chilled shrimp, cocktail sauce

BOURGOGNE BURGER SLIDERS

\$310/Feeds 20 people

Red wine fondue, bacon-mushroom relish

PULLED CHICKEN SANDWICHES

\$310/Feeds 20 people

Pulled chicken, avocado mash, green apple slaw

PRIVATE WINE CLASSES

Seated Private Wine Classes at Corkbuzz can be reserved for parties of 6-14 guests. Classes can be booked up to a year in advance, and a week prior to the event date. The classes are one and a half hours long and typically include six different wines. Taste and learn about wine laws of specific wine regions and their climates, history, grapes, styles of production and suggested pairings.

(Please note, pricing excludes tax and gratuity)

Wine 101 | 77/person

Wine & Cheese Pairings | 82/person

Tour of: Australia, California, France, Germany, Italy, South America, Spain | 85/person

Old World Classics | 122/person

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Inquire about Private Classes, and off-site events by emailing events@corkbuzz.com

Buyouts at Corkbuzz Chelsea can be reserved for parties of up to 50 guests and can be booked up to one year in advance.

Entire restaurant closed to the public, please inquire for pricing