

# corkbuzzy

RESTAURANT & WINE BAR



## GROUP DINING

Seated events at Corkbuzz can be reserved for groups of 10-60 guests. Standing receptions can be reserved for groups of 15-120 guests. Events can be booked up to a year in advance.

Our Private Dining group seats 20 guest comfortably, 30 guests for standing reception. Our Cellar can seat up to 30 guests, 45 guests for a standing reception. Our Main Dining room can seat up to 65 guests and up to 120 guests for a standing reception. We have an open patio available weather permitting.

Please note pricing excludes tax, gratuity & administration fee.

### MENU OPTIONS

Brunch \$35 / person, 3 courses + 1 brunch cocktail  
Lunch \$35 / person, 3 courses  
Dinner \$55 / person, 3 courses  
Dinner \$65 / person, 3 courses + family style appetizer  
Dinner \$75 / person, 4 courses + cheese/charcuterie  
Small Plates Dinner \$45 / person  
Reception Canapes \$40 / person

### CORPORATE TEAM/CLIENT BUILDING EVENTS

Events are two hours and can be reserved for 10-120 guests. Walk Around Blind Tasting or Wine 101 are incorporated. All hors d'oeuvres and beverages are stationed.

### BUY-OUT

Please inquiry for pricing and availability.



CHARLOTTE  
4905 Ashley Park Lane, Suite J Charlotte, North Carolina 28210  
cltevents@corkbuzz.com  
704.625.1328

## **UNLIMITED BEVERAGE PACKAGES**

Wine packages last for the duration of the scheduled event. Prices are in addition to menu costs. Packages can be paired with cocktail style receptions or plated dinner. Custom themed packages are available upon request.

BRUNCH COCKTAILS: \$25 / guest  
*bloody mary, mimosa, bellini*

BRUNCH SOMMELIER SELECTION: \$30 / guest  
*selection of 3 wines + bloody mary, mimosa, bellini*

CORKBUZZ SELECTION: \$40 / guest  
*put yourself in our hands with a selection of wines we're excited about. your requests are considered.  
includes 3 wines or 2 wines + 1 beer.*

SOMMELIER SELECTION: \$50 / guest  
*curated by our staff to pair with a menu especially for you. includes 5 wines (1 sparkling, 2 whites, 2 reds) + 2 beers.*

MASTER'S SELECTION: \$60 / guest  
*a collection of our special wines curated with your requests. our wine team will perfectly pair region, season, varietal with your menu. includes 7 wines (1 Champagne, 3 whites, 3 reds, 2 beers)*



## **PRIVATE WINE CLASSES**

Private wine classes at Corkbuzz can be reserved for groups of 6-20 and are hosted by one of our Sommeliers. Classes can be booked up to a year in advance and as soon as two weeks prior to the desired event date.

Wine classes are 90 minutes and have a more educational focus. The following classes include 6 different wines per person. Taste and learn about wines of specific regions, history, grapes, styles of production and vintage. Simply let us know what class you'd like and we'll take care of the rest!

Wine 101 or Blind Tasting 101 \$60 / guest  
*introduction to the all the basics of wine & blind tasting*

A Tour of... \$65 / guest  
*France, Spain, Italy, Germany, California, South America, Australia and New Zealand.*

In depth Guide to ... \$75 / guest  
*Burgundy, Bordeaux, Alsace, Champagne, Tuscany, Piedmont, Napa, Sonoma etc (any region or grape)*

Wine & Cheese Pairing \$70 / guest  
*let us pair our favorite cheeses with interesting & delicious wine for you! plus some life-long knowledge along the way.*



## BRUNCH

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

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

PORK BELLY FLATBREAD arugula, jalapeno, peach  
ROASTED CAULIFLOWER pecorino, shallots, lemon  
CHILLED PEA SOUP potato, mint, red pepper crème fraiche  
OLD BAY BAGEL quark, jalapeno, shrimp & avocado salsa  
ROASTED BRUSSELS SPROUTS marcona almonds, cheese curds

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

BLACK PEPPER BISCUITS fried eggs, braised mushrooms,  
mustard crème fraiche, grits  
SCRAMBLED EGG SANDWICH fried chicken, summer squash slaw,  
aged cheddar, hot sauce, fries  
POACHED EGGS seabass croquettes, country ham, arugula,  
tomato sauce, grits  
THE BURGER bacon, quark, pickles, egg, roasted shallot aioli  
GRILLED PEACH SALAD goat cheese, focaccia, candied peanuts, molasses  
VEGETABLE PITA Portobello, pickled bok choy, onions,  
tatsoi, goat cheese, side salad

### Dessert

RICOTTA DOUGHNUTS glazed, lemon curd  
PEACH SEMIFREDDO maple ginger fried dough, diplomat cream  
COCONUT CAKE butterscotch pudding, pineapple buttercream, bourbon milk

### BRUNCH SIDES (supplement)

Black Pepper Biscuits (\$6)  
Ricotta Grits (\$5)  
Toast (\$3)  
Fries (\$4)



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## LUNCH

Select two from first & third course. First & third can be either family-style or individually plated.  
For plated, guests can select from three options. Select three for second course.

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

ROASTED CAULIFLOWER pecorino, shallots, lemon  
BRUSSELS SPROUTS marcona almonds, cheese curds  
PORK BELLY FLATBREAD arugula, jalapeno, peach  
HEIRLOOM TOMATOES mozzarella custard, bacon, truffle corn broth  
ASSORTMENT OF HOUSE MADE BREADS seasonal accompaniments  
CHILLED PEA SOUP potato, mint, red pepper crème fraiche

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

GRILLED PEACH SALAD goat cheese, focaccia, candied peanuts, molasses  
SUMMER SALAD marcona almonds, squash, tomatoes, cucumbers,  
pecorino, scallion vinaigrette  
*\*add grilled chicken \$5 / guest*  
FRIED CHICKEN SANDWICH squash slaw, truffle honey, hot sauce  
THE BURGER bacon, quark, pickles, egg, roasted shallot aioli  
CHEDDAR BURGER onion chutney, cremini mushrooms, comeback sauce  
CURED HAM & SALAMI SANDWICH castelvetrano olives, tomato,  
ricotta, balsamic  
VEGETABLE PITA Portobello, pickled bok choy, onions, tatsoi, goat cheese  
*\*sandwiches served w/fries or side salad*

### Dessert

RICOTTA DOUGHNUTS glazed, lemon curd  
PEACH SEMIFREDDO maple ginger fried dough, diplomat cream  
COCONUT CAKE butterscotch pudding, pineapple buttercream, bourbon milk  
BOURBON CHOCOLATE CAKE nougat glace, hazelnut, blackberries,  
pretzel fudge



## Plated Dinner

Please select three entrée options & two dessert options.  
\$55 / guest

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

GRILLED PEEACH SALAD goat cheese, focaccia, candied peanuts, molasses  
CHILLED PEA SOUP potato, mint, red pepper crème fraiche

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

NC TROUT pole beans, smoked tomatoes, shrimp & avocado salsa  
CORN GNOCCHI squash, tatsoi, tomato, ricotta  
BUTTERMILK FRIED CHICKEN duchess potatoes, summer squash,  
truffle honey, hot sauces  
THE BURGER bacon, quark, pickles, egg, roasted shallot aioli, fries

### Dessert

RICOTTA DOUGHNUTS glazed, lemon curd  
BOURBON CHOCOLATE CAKE nougat glaze, hazelnut, blackberries,  
pretzel fudge  
COCONUT CAKE butterscotch pudding, pineapple buttercream, bourbon milk

## Plated Dinner

Please select two first course options, three & two dessert options.  
\$65 / guest

### Family-Style

ASSORTMENT OF HOUSE-MADE BREADS

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

GRILLED PEEACH SALAD goat cheese, focaccia, candied peanuts, molasses  
CHILLED PEA SOUP potato, mint, red pepper crème fraiche  
GOAT CHEESE DUMPLINGS spring onions, spicy shrimp sauce  
PORK BELLY FLATBREAD arugula, jalapeno, peach

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

CORVINA SEA BASS artichokes, roasted brussels sprouts, charcuterie sauce  
CORN GNOCCHI squash, tatsoi, tomato, ricotta  
NC TROUT pole beans, smoked tomatoes, shrimp & avocado salsa  
BUTTERMILK FRIED CHICKEN duchess potatoes, summer squash,  
truffle honey, hot sauces



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## Dessert

RICOTTA DOUGHNUTS glazed, lemon curd  
BOURBON CHOCOLATE CAKE nougat glace, hazelnut, blackberries,  
pretzel fudge  
COCONUT CAKE butterscotch pudding, pineapple buttercream, bourbon milk

## Plated Dinner

Please select three first course & dessert options, four entrée options.  
\$75 / guest

## Family-Style

ASSORTMENT OF HOUSE-MADE BREADS

CHEF'S SELECTION OF CHEESE & CHARCUTERIE served w/  
house-made accoutrement

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

GRILLED OCTOPUS castelvetroano olives, spicy bok choy, bacon, squid ink  
BEEF TARTARE limes, shallots, white anchovy, yogurt, pita  
GRILLED PEACH SALAD goat cheese, focaccia, candied peanuts, molasses  
ROASTED BROCCOLI poached egg, portobello, new potatoes,  
pistachio, scallion vinaigrette  
HEIRLOOM TOMATOES mozzarella custard, bacon, truffle corn broth

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

SEARED TUNA charred corn tart, blistered shishitos,  
jalapeno brown butter  
SMOKED PRIME NY STRIP braised cremini mushrooms, pickled salad, onion  
chutney, aged cheddar  
CORVINA SEA BASS artichokes, roasted brussels sprouts, charcuterie sauce  
BUTTERMILK FRIED CHICKEN duchess potatoes, summer squash slaw, truffle  
honey, hot sauces  
CORN GNOCCHI squash, tatsoi, tomato, ricotta

## Dessert

RICOTTA DOUGHNUTS glazed, lemon curd  
BOURBON CHOCOLATE CAKE nougat glace, hazelnut, blackberries,  
pretzel fudge  
COCONUT CAKE butterscotch pudding, pineapple buttercream, bourbon milk  
PEACH SEMIFRADDI maple ginger fried dough, diplomat cream



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## Small Plates Dinner

Select 6 plates total, all will be served a few at a time & paced throughout the event  
\$45 / guest

HOUSE-MADE RICOTTA seasonal accoutrements  
GOAT CHEESE DUMPLINGS spring onions, spicy shrimp sauce  
HEIRLOOM TOMATOES mozzarella custard, bacon, truffle corn broth  
GRILLED PEACH SALAD goat cheese, focaccia,  
candied peanuts, molasses  
BEEF TARTARE lime, shallots, white anchovy, yogurt, pita  
BRUSSELS SPROUTS marcona almonds, cheese curds  
SEA BASS CROQUETTES country ham, onion, arugula aioli  
PORK BELLY FLATBREAD arugula, peach, jalapeno  
ROASTED CAULIFLOWER lemon, pecorino, shallots  
THE BURGER bacon, quark, pickles, egg, roasted shallot aioli, fries  
CORN GNOCCHI squash, tatsoi, tomato, ricotta  
BUTTERMILK FRIED CHICKEN duchess potatoes, summer squash,  
truffle honey, hot sauces

## Standing Reception Canapes

Select 6 savory options. Hors d'oeuvres and wine are stationed.

WARM GOUGERES seasonal  
VEGETABLE FRITTERS seasonal  
BACON TATER TOTS parmesan, comeback sauce  
PORK BELLY FLATBREAD arugula, jalapeno, peach  
SEA BASS CROQUETTES country ham, onion, arugula aioli  
BRUSSELS SPROUTS marcona almonds, cheese curds  
GOAT CHEESE DUMPLINGS spring onions, cheese curds  
ROASTED CAULIFLOWER pecorino, shallots, lemon  
RICOTTA DOUGHNUTS glazed, lemon curd

## Supplements - \$5 / guest for 1 selection, \$10 / guest for 2 selections

BEEF TARTARE lime, shallots, white anchovy, yogurt, pita  
GRILLED OCTOPUS castelveltrano olives, spicy bok choy, bacon, squid ink  
HEIRLOOM TOMATOES mozzarella custard, bacon, truffle corn broth  
HOUSE-MADE RICOTTA seasonal accoutrements



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## Team Building / Client Appreciation Events

Event incorporates Blind Tasting contest or Wine 101 in walk-around format. 6 wines & 6 hors d'oeuvres will be served during the event. Please select six stationed food items and leave the wine to us!

\$80 / guest

WARM GOUGERES seasonal  
VEGETABLE FRITTERS seasonal  
ROASTED CAULIFLOWER pecorino, lemon, shallots  
PORK BELLY FLATBREAD arugula, jalapeno, peach  
SEA BASS CROQUETTES country ham, onion, arugula aioli  
BRUSSELS SPROUTS marcona almonds, cheese curds  
MINI SALMON RILLETTE artichokes, piquillo peppers, cucumber  
BLACK PEPPER BISCUITS local honey, butter

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