

## 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 Mimosas 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**

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

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

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

### **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

***Please inquire about gluten free, vegetarian & vegan options***

## Brunch

Select two from first course & dessert, 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*

BERRIES & CREAM *honey, vanilla, mint*

AVOCADO TOAST *lemon, frisee, hazelnut*

HEIRLOOM CAPRESE *basil, mozzarella di bufala, balsamic*

SUMMER SQUASH SALAD *zucchini, gold bar squash, lemon, mint, chili, feta*

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

WHOLE WHEAT BLUEBERRY PANCAKES *oatmeal, lemon zest, maple syrup*

EGGS BENEDICT *serrano, chipotle hollandaise, baby lettuce*

RIGATONI PASTA *cherry tomatoes, basil, preserved lemon, calabrian chili*

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

CHICKEN BISCUIT *buttermilk fried chicken thigh, fennel-apple slaw,  
honey-sriracha glaze, fries*

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

ROAST CHICKEN *summer squash, heirloom tomato salad*

DRY AGED BURGER *heirloom tomato, crispy shallot, gruyere*

### Dessert

BERRIES & CREAM *honey, vanilla, mint*

CANNOLIS *chocolate chip, honey-pistachio*

CASHEW & WHITE CHOCOLATE BLONDIE *house-made nutella, peanut butter  
gelato, gosling's butter-rum*

COOKIES & CURD *seasonal curd, shortbread cookies*

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



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## Plated Dinner

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

\$72 per Guest

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

HEIRLOOM CAPRESE *basil, mozzarella di bufala, balsamic*

SUMMER SQUASH SALAD *zucchini, gold bar squash, lemon, mint, chili, feta*

CRISPY BRUSSELS SPROUTS *pecorino, shallots, lemon*

WATERMELON SALAD *cucumber, mint, pepitas, feta*

GRILLED OCTOPUS *zucchini, lemon, mint, chili*

MEDITERRANEAN TASTING *baba ganoush, hummus, tzatziki, market crudite, toasted pita, olives, peppers*

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

TAGLIATELLE PUTTANESCA *cauliflower, heirloom tomato, boquerones, capers*

ORGANIC ROAST CHICKEN *summer squash, heirloom tomato salad*

BRANZINO FILET *chorizo, heirloom tomato, fingerlings, oregano*

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

GRILLED PORK TENDERLOIN *tuscan kale, roasted heirloom carrots, molasses*

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

GOUGERES *cheese gougeres, dark chocolate ganache*

CANNOLIS *chocolate, pistachio*

CASHEW & WHITE CHOCOLATE BLONDIE *house-made nutella, peanut butter gelato, gosling's butter-rum*

COOKIES & CURD *seasonal curd, shortbread cookies*

CHEESE PLATE (*\$5 supplement per person*)



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## 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, tzatziki, market crudite,  
toasted pita, olives, peppers*

HEIRLOOM CAPRESE *basil, mozzarella di bufala, balsamic*

SUMMER SQUASH SALAD *zucchini, gold bar squash, lemon, mint, chili, feta*

CRISPY BRUSSELS SPROUTS *pecorino, shallots, lemon*

GRILLED OCTOPUS *zucchini, lemon, mint, chili*

STEAMED PORK BUNS *cucumber, hoisin, five spice, scallion*

DRY AGED BURGER *heirloom tomato, crispy shallot, gruyere*

FRIED GREEN TOMATOES *valentina crema*

TAGLIATELLE PUTTANESCA *cauliflower, heirloom tomato, boquerones, capers*

CRISPY CHICKEN THIGHS *tuscan kale, heirloom baby carrots*

BURRATA *grilled asparagus, romesco*



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# 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

WATERMELON SKEWERS *feta, mint, white balsamic*

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*

CEVICHE SPOONS *lime, cilantro, fresno chili*

## Meat

FRIED CHICKEN BITES *honey, sriracha*

DRY AGED BURGER SLIDERS *arugula, heirloom tomato, gruyere*

## 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

STEAMED PORK BUNS *cucumber, hoisin, five spice, scallion*

BBQ SHORT RIB SLIDERS *housemade bbq sauce, fennel-apple slaw*

JERK CHICKEN SLIDERS *mango chutney*



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## 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, tzatziki, toasted pita, olives, peppers*

Fritto Misto

\$230 / 20 Guests

*mixed fry of fresh seafood & squash with cracked pepper aioli & spicy marinara*

Sliders

\$310 / Feeds 20 Guests

DRY-AGED BURGERS *arugula, heirloom tomato, gruyere*

BBQ SHORT RIB *fennel-apple slaw*

JERK CHICKEN *mango chutney*

STEAMED PORK BUNS *cucumber, hoisin, five spice, scallion*

Fried Chicken Platter

\$310 / Feeds 20 Guests

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

Assorted Desserts

\$60 / 20 Guests

*assorted cookies, cannoli & seasonal curd tartlets*



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