



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 guests 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 or \$40 + 1 brunch cocktail

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.

HOLIDAY BUFFET CELEBRATIONS

For exclusive use only, 50-75 guests, please inquire for pricing and supplements.

BUY-OUT

Please inquire for pricing and availability.

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

includes 3 wines or 2 wines + 1 beer.

SOMMELIER SELECTION: \$50 / guest

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 or individual.

1st Course

BRIOCHE FRENCH TOAST lemon ricotta, pear, maple
ROASTED CAULIFLOWER pecorino, shallots, lemon
STUFFED POBALNO PEPPERS spaghetti squash, portobello, raclette,
lime crème fraiche
DUCK CONFIT EMPANADAS ricotta, pickled peppers, mustard honey
ROASTED BRUSSELS SPROUTS marcona almonds, cheese curds
BUTTERMILK BISCUITS bacon, ricotta, pear jam

2nd Course

*FLANK STEAK SANDWICH brussels sprouts fondue, grilled carrots, suave pepper puree, side salad
FRIED CHICKEN SANDWICH grilled cabbage slaw, truffle honey, hot sauce, fries
*EGGS BENEDICT house-made English muffin, serrano ham, shrimp & pepperoni gravy, grits
*THE BURGER bacon, quark, pickles, egg, roasted shallot aioli
SMOKED ARTICHOKE SALAD radish, sunflower seeds, parmesan vinaigrette
(*add chicken \$5 supplement*)
CRISPY EGGPLANT SANDWHICH portabella, raclette, salsa verde, artichoke ravigote, side salad
**add a fried egg to anything for \$3 supplement*

Dessert

PUMPKIN CAKE cream cheese, brown butter, walnut syrup
SOURDOUGH APPLE FRITTERS white chocolate crumble, cider syrup
WHOOPIE PIE mint filling, musadine, chocolate

Plated Dinner

Please select three entrée options & two dessert options.

\$55 / guest

1st Course

SMOKED ARTICHOKE SALAD radish, sunflower seeds, parmesan vinaigrette
GOAT CHEESE DUMPLINGS spring onions, spicy shrimp sauce

2nd Course

NC TROUT crab mousse, roasted potatoes, brussels sprouts fondue, pear
RICOTTA GNOCCHI spaghetti squash, portabella, olives, lemon parmesan
BUTTERMILK FRIED CHICKEN duchess potatoes, summer squash,
truffle honey, hot sauces
*THE BURGER bacon, quark, pickles, egg, roasted shallot aioli, fries

Dessert

PUMPKIN CAKE cream cheese, brown butter, walnut syrup
SOURDOUGH APPLE FRITTERS white chocolate crumble, cider syrup
WHOOPIE PIE mint filling, musadine, chocolate

Plated Dinner

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

\$65 / guest

Family-Style

ASSORTMENT OF HOUSE-MADE BREADS

1st Course

SMOKED ARTICHOKE SALAD radish, sunflower seeds, parmesan vinaigrette
GOAT CHEESE DUMPLINGS spring onions, spicy shrimp sauce
*TUNA TARTARE pork belly, lemon, egg, dijon, salsa verde
U.A.V BURRATA beet salad, lime, pistachio butter
PORK BELLY EMPANADAS ricotta, pickled peppers, mustard honey

2nd Course

CORVINA SEA BASS braised field peas, salami, grilled carrots, suave pepper
RICOTTA GNOCCHI spaghetti squash, portabella, olives, lemon parmesan
NC TROUT crab mousse, roasted potatoes, brussels sprouts fondue, pear
*GRASS-FED FLANK STEAK crispy rice, sweet peppers, scallions,
almond tamari
BUTTERMILK FRIED CHICKEN duchess potatoes, summer squash,

truffle honey, hot sauces

Dessert

PUMPKIN CAKE cream cheese, brown butter, walnut syrup
SOURDOUGH APPLE FRITTERS white chocolate crumble, cider syrup
WHOOPIE PIE mint filling, musadine, chocolate
BRIOCHE FRENCH TOAST lemon ricotta, pear, maple

Plated Dinner

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

Family-Style

BRUSSELS SPROUTS or ROASTED CAULIFLOWER

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

1st Course

SMOKED ARTICHOKE SALAD radish, sunflower seeds, parmesan vinaigrette
GRILLED OCTOPUS masa panisee, shrimp & pepperoni gravy
*TUNA TARTARE pork belly, lemon, egg, dijon, salsa verde
U.A.V BURRATA beet salad, lime, pistachio butter
PORK BELLY EMPANADAS ricotta, pickled peppers, mustard honey
SEA BASS CROQUETTES country ham, onion, arugula aioli

2nd Course

SEARED TUNA crispy eggplant, broccoli puree, artichoke ravigote
*GRASS-FED FLANK STEAK crispy rice, sweet peppers, scallion,
almond tamari
CORVINA SEA BASS braised field peas, salami, grilled carrots, suave pepper
BUTTERMILK FRIED CHICKEN duchess potatoes, summer squash slaw, truffle honey, hot
sauces
RICOTTA GNOCCHI spaghetti squash, portabella, olives, lemon parmesan

Dessert

PUMPKIN CAKE cream cheese, brown butter, walnut syrup
SOURDOUGH APPLE FRITTERS white chocolate crumble, cider syrup
WHOOPIE PIE mint filling, musadine, chocolate
BRIOCHE FRENCH TOAST lemon ricotta, pear, maple

Family-Style Small 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
U.V.A BURRATA beet salad, lime, pistachio butter
SMOKED ARTICHOKE SALAD radish, sunflower seeds,
parmesan vinaigrette
TUNA TARTARE pork belly, lemon, egg, dijon, salsa verde
BRUSSELS SPROUTS marcona almonds, cheese curds
SEA BASS CROQUETTES country ham, onion, arugula aioli
DUCK CONFIT EMPANADAS ricotta, pickled peppers, mustard honey
ROASTED CAULIFLOWER lemon, pecorino, shallots
STUFFED POBLANO PEPPER spaghetti squash, portabella, raclette,
lime crème fraiche
BUTTERMILK FRIED CHICKEN duchess potatoes, summer squash,
truffle honey, hot sauces
RICOTTA GNOCCHI spaghetti squash, portabella, olives, lemon parmesan

Standing Reception Canapes

Select 6 options. Hors d'oeuvres are stationed.
\$40 / guest

WARM GOUGERES seasonal
VEGETABLE FRITTERS seasonal
BACON TATER TOTS parmesan, comeback sauce
DUCK CONFIT EMPANADAS ricotta, pickled peppers, mustard honey
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
SOURDOUGH APPLE FRITTERS white chocolate crumble, cider syrup

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

TUNA TARTARE pork belly, lemon, egg, dijon, salsa verde
GRILLED OCTOPUS masa panisse, shrimp & pepperoni gravy
U.V.A BURRATA beet salad, lime, pistachio butter
HOUSE-MADE RICOTTA seasonal accoutrements

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
TUNA TARTARE pork belly, lemon, egg, dijon, salsa verde
ROASTED CAULIFLOWER pecorino, lemon, shallots
DUCK CONFIT EMPANADAS ricotta, pickled peppers, mustard honey
SEA BASS CROQUETTES country ham, onion, arugula aioli
GOAT CHEESE DUMPLINGS onions, spicy shrimp sauce
BRUSSELS SPROUTS marcona almonds, cheese curds
BACON TATER TOTS parmesan, comeback sauce
HOUSE-MADE RICOTTA seasonal accoutrements

Holiday Celebrations

Let Corkbuzz host your corporate or private holiday parties! For buyouts only, 50-75 guests, we offer an elegantly curated Holiday Buffet. This special event is designed for you and your guests to wine & dine with your colleagues in a warm, relaxed environment.

Perfect for socializing!

Off Premise

The Corkbuzz team loves bringing unique, memorable experiences to our guests! For our offsite capabilities including retail orders, catering, private wine dinners and classes please inquire for pricing.

EVENTS & EDUCATION
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