

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.

Corkbuzz 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

Sommelier Selection | \$58/person

We will select a variety of wines that please multiple palettes and pair with your chosen menu
Includes a sparkling, two white, and two red wines

Master Selection | \$75/person

Wines curated with your requests (region / season / varietal) by our wine team to pair perfectly with your event
Includes a sparkling 2 whites and three reds

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, rosemary*

HOUSEMADE RICOTTA, *creamy, fresh cow*

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

ROASTED CARROTS, *honey glaze, fennel*

BEEF TARTARE, *capers, mustard, cornichon*

SAUTED SHITAKI MUSHROOM, *fresh herbs, garlic, parmesan*

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

GRILLED PRAWN, *risotto, zucchini, chorizo, micro salad*

HOUSE-MADE SQUASH TAGLIATELLE, *broccoli rabe, butter, parmesan*

ROASTED CHICKEN BREAST, *sauted kale, brown butter, garlic*

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

S'MORES BROWNIE, *marshmallow, graham cookies*

SEASONAL FRUIT TART, *brown butter, cinnamon whipped cream*

***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 ROSEMARY GOUGERES, *fontina fonduta*
GRILLED CHEESE SANDWICH, *gruyere, fig jam, balsamic reduction*
BUTTERNUT SQUASH ARANCINI, *parmesan, parsley*
MUSHROOM BRUSCHETTA, *thyme, balsamic vinegar, parsley*
RICOTTA TART BITES, *spinach, red pepper crush, garlic*

Fish

CRISPY COD BITES, *housemade tartar sauce*
SMOKED FISH CROQUETTES, *lemon zest, spicy aioli*
GRILLED SHRIMP, *lemon, butter, old bay*
CEVICHE SPOON, *cilantro, serrano pepper, lemon zest*

Meat

PULLED PORK SLIDERS, *crispy slaw, greens*
FIG & PROSCIUTTO BITES, *balsamic glaze, basil*
BOURGUIGNON BURGER SLIDERS, *red wine fondue, bacon, mushrooms*
CHICKEN SKEWERS, *avocado and tomatillo sauce*
BEEF EMPANADAS, *peppers, onions, garlic aioli*

Dessert

CHOCOLATE TRUFFLES, *cranberry sea salt,*
S'MORES BROWNIE, *graham crackers, marshmallow*
CANNOLI, *citrus sweet ricotta,*
SEASONAL TART, *brown butter, cinnamon whipped cream*

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, 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 | 75/person

Blind Tasting | 80/person

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

Wine & Cheese Pairings | 90/person

Old World Classics | 120/person

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

Inquire about 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