

## 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 BEVERAGE 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.

### **Unlimited Brunch Cocktails three hours: \$28 / guest**

Bloody Mary Mimosa Bellini

### **Unlimited Brunch Sommelier Wine Selection three hours | \$30 / 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

### **Supplementary Unlimited Spirits | \$25/ guest**

premium open bar, vodka, gin, rum, tequila, whiskey, bourbon with mixers

## **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**



## 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

SEASONAL FRUIT & GREEK YOGURT *honey*

AVOCADO TOAST *lemon, herbs*

GREENMARKET SALAD *mustard vinaigrette*

KOHLRABI CAESAR SALAD *She Wolf Breadcrumbs*

CRISPY BRUSSELS SPROUTS *pecorino, shallots, lemon*

SEASONAL TART *zucchini & squash, whipped goat cheese, herbs*

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

OATMEAL BLUEBERRY PANCAKES *orange zest, maple syrup*

EGGS BENEDICT *serrano, hollandaise, baby lettuce*

RIGATONI PASTA *ceci, red pepper flake, kale, parmigiano*

CHICKEN PAILLARD *cucumber salad, meyer lemon emulsion*

GRILLED CHEESE *cheddar, gruyere, bacon, thyme, rosemary*

### Dessert

SEASONAL FRUIT PLATE *honey*

PUDDING *dark chocolate pudding, whipped cream, fleur de sel*

CAKE *hazelnut olive oil cake, rosemary & honey roasted apples*

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



UNION SQUARE  
13 East 13<sup>th</sup> Street New York NY 10003  
[events@corkbuzz.com](mailto:events@corkbuzz.com)  
646.873.6071

## Plated Dinner

Please select two first course options to be served family style, three second course options for your guest to select night of & two third course options to be served family style.

\$72 per Guest

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

SEASONAL TART *zucchini & squash, whipped goat cheese, herbs*

CRISPY BRUSSELS SPROUTS *pecorino, shallots, lemon*

GREENMARKET SALAD *mustard vinaigrette*

POLPETTE *berkshire pork & herb, tomato & garlic sauce*

MUSSELS ESCABECHE *chilled mussels, celery escabeche, green grapes, yukon gold, dill*

CARROTS FORIANA *walnuts, pine nuts, golden raisins, capers*

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

RIGATONI pasta, *ceci, red pepper flake, kale, parmigiano*

CHICKEN PAILLARD *cucumber salad, meyer lemon emulsion*

SOLE *chive butter, blistered lemon caper string beans*

HANGER STEAK A LA PLANCHA *romesco, caramelized onions*

PAPPARDELLE *homemade pasta, juniper and bay braised duck, green peppercorn sauce*

### Dessert

SEASONAL FRUIT PLATE *honey*

PUDDING *dark chocolate pudding, whipped cream, fleur de sel*

CAKE *hazelnut olive oil cake, rosemary & honey roasted apples*

CHEF'S 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, sourdough, olive oil*

CRISPY BRUSSELS SPROUTS *pecorino, shallots, lemon*

STEAK TARTAR *parsley & dill, grain mustard, homemade crackers*

ROASTED BEETS *lavender & thyme oat crumble, coffee orange tahini*

POLPETTE *Berkshire pork & herb, tomato & garlic sauce*

KOHLRABI CAESAR *kohlrabi, romaine, shaved parmigiano, She Wolf breadcrumbs*

CARROTS FORIANA *walnuts, pine nuts, golden raisins, capers*

BROCCOLI RABE *toasted coriander, orange oil*

RIGATONI *pasta, ceci, red pepper flake, kale, parmigiano*

MUSSELS ESCABECHE *chilled mussels, celery escabeche, green grapes, yukon gold, dill*

CHEF'S CHEESE PLATE *selection of three cheese, honey, seasonal fruit*



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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 dished included).

All hors d'oeuvres are passed and beverages are stationed.

### PRICING

\$49 per Guest

All of the below will be served.

### Vegetarian

STUFFED MUSHROOM *ricotta, parsley*  
BEETS *oat crumble, coffee orange tahini*  
POTATO CROQUETTES *scallion, grana, garlic pepper aioli*

### Fish

GRILLED SHRIMP *lemon, butter, herbs*  
CRISPY COD BITES *garlic-cracked pepper aioli*  
CEVICHE SPOONS *lime, cilantro, fresno chili*

### Meat

FRIED CHICKEN BITES *avocado tomatillo sauce*  
MEATBALL SLIDERS *Berkshire pork & herb, tomato & garlic*

### Dessert

CHOCOLATE BOMBOLONI *strawberry sauce*  
SEASONAL TARTLETS *dark chocolate pudding*



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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

*tahini, hummus, tzatziki, toasted pita, crudite*

Sliders

\$310 / Feeds 20 Guests

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

PULLED CHICKEN *apple slaw, avocado*

SEASONAL VEGETABLE SLIDER *tahini, brioche*

Fried Chicken Platter

\$310 / Feeds 20 Guests

*crispy chicken, avocado, tomatillo*

