

## 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 & administration fee  
email [barbara@corkbuzz.com](mailto:barbara@corkbuzz.com) for more information*

### MENU OPTIONS

Brunch \$35 / person, 3 courses

Dinner \$65 / person, 3 courses + family style appetizer

Small Plates Dinner \$48 / person

Reception Canapes \$40 / person

Blind Tasting Event \$85 / person

Buffet events \$75 / person \*supplements available

### CORPORATE TEAM/CLIENT BUILDING EVENTS

Our most requested experience! 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.

### BUFFET CELEBRATIONS

Let us host your corporate or private parties with an elegant buffet. For buy-outs only 50-100 guests. This event is designed for you and your guests to wine & dine in a warm, relax environment. Hors d'oeuvres are served for an hour and half upon the start of the event, the hot bar dinner will be served after hors d'oeuvres. Dinner is served for an hour and a half.

### BUY-OUT

Please inquire for pricing and availability.



CHARLOTTE  
4905 Ashley Park Ln, suite J Charlotte, NC 28210  
[barbara@corkbuzz.com](mailto:barbara@corkbuzz.com)  
704.625.1328

## 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: \$25 / guest**

Bloody Mary Mimosa Screwdriver

### **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, two beers

### **Sommelier Selection | \$55 / guest**

curated by our staff to pair with a menu specially for you! includes six wines, three beers

### **Masters' Selection | \$65 / 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, assortment of beer

### **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 6-30 guests and are hosted by one of our Sommeliers. Classes can be booked up to a year in advance and as soon as up two weeks 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 | \$65 / guest**

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

### **An In-Depth Guide to | \$75 / guest**

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

### **Wine & Cheese Pairing | \$70 / guest**



## Brunch

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

\$35.00 per Guest

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

BISCUITS *salted butter, honey*

ROASTED CHICKEN SALAD *cucumber, bibb lettuce, meyer lemon emulsion, sunflower seeds*

KOHLRABI CAESAR SALAD *shaved parmigiano, She Wolf Breadcrumbs*

BRUSSELS SPROUTS *marcona almonds, cheese curds*

SEASONAL TART *roasted peppers, whipped goat cheese, herbs*

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

BRIOCHE FRENCH TOAST *poached apples, whipped cream, maple apple syrup*

SAUSAGE EGGS BENEDICT *poached eggs, biscuit, hollandaise, served w/grits*

RICOTTA GNOCCHI *seasonal vegetables*

BURGER *thick-cut bacon, cheddar fondue, onion jam, house-made pickles, fries*

CORKBUZZ FARM PLATE *two sunny-side up eggs, grits, roasted vegetables, onion gravy*

### Dessert

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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## Plated Dinner

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

\$65 per Guest

Family Style House-Made Breads w/ Ricotta

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

SEASONAL TART *roasted peppers,, whipped goat cheese, herbs*

CRISPY BRUSSELS SPROUTS *pecorino, shallots, lemon*

GREENMARKET SALAD *mustard vinaigrette*

MEATBALLS *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, *chickpeasi, red pepper flake, kale, parmigiano*

ROASTED CHICKEN SALAD *cucumber salad, meyer lemon emulsion*

SEA BASS *field peas, rosemary & thyme, aioli*

HANGER STEAK A LA PLANCHA *romesco, caramelized onions*

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

### Dessert

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

\$48.00 per Guest

HOUSEMADE RICOTTA *toasted sourdough, olive oil*

CRISPY BRUSSELS SPROUTS *pecorino, shallots, lemon*

SEASONAL CROSTINI *beef, herbs*

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

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

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

ROASTED CHICKEN SALAD *cucumber, meyer lemon emulsion*

RIGATONI *chickpeas, red pepper flake, kale, parmigiano*

RICOTTA GNOCCHI *seasonal vegetables, herbs*

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

CHARCUTERIE *house-made breads, pickled vegetables, mustards*

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

CAULIFLOWER *pecorino, shallots, lemon*



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## STANDING RECEPTION

Standing receptions at Corkbuzz can be reserved for parties of 10-120 guests and booked up to a year in advance. Receptions are three hours from start to finish. Select six items.

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

\$40 per Guest

BEETS *oat crumble, coffee orange tahini*

GOAT CHEESE DUMPLINGS *spring onions, spicy shrimp sauce*

SEASONAL CROSTINI *beef, herbs*

CAULIFLOWER *pecorino, shallots, lemon*

CHEESE *house-made breads, jam, seasonal nuts*

GOUGERES *\*seasonal availability*

SEASONAL TART *charred peppers, whipped goat cheese, herbs*

BRUSSELS SPROUTS *marcona almonds, cheese curds*

CHILLED MUSSELS *celery escabeche, green grapes, yukon gold, dill*

MEATBALLS *Berkshire pork & herb, tomato & garlic*

CHARCUTERIE *house-made breads, pickled vegetables, mustards*

MINI CAKE *hazelnut olive oil, rosemary, honey roasted apples*

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



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## Buffets

For buy-outs only 50-100 guests. This event is designed for you and your guests to wine & dine in a warm, relax environment. Hors d'oeuvres are served for an hour and half upon the start of the event, the hot bar dinner will be served after hors d'oeuvres. Dinner is served for an hour and a half.

### **Buffet Menu \$75/head**

Hors D'oeuvres (upon arrival, choice of 4)

Proteins (choice of 3 + 1 vegetarian option)

Seasonal Greens Salad (accompaniment)

Assortment of House-Made Breads, butter and spreads

Sides (choice of 3-4)

Variety of House-made Cookies and Cupcakes

Caviar Service (\$30/head supplement)

NC osetra caviar

Smoked Trout Roe

Paddlefish Roe

Blinis

Onion, Egg, Crème fraiche

Ribeye Carving Station (\$15/head supplement)

Beer Mustard

Horseradish Crema

Pickles

House-made Rolls

Raw Bar (\$20/head supplement)

Oysters, Lemons, mignonette, hot sauce, crackers

Shrimp, cocktail sauce

Ceviche, citrus, shallots

Smoked Salmon, cultured cream cheese, capers

