

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:

Canapés: \$49/person, 6 passed canapés total

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 3 wines, 2 beers

Sommelier Selection | \$57/person

We will select a variety of wines that please multiple palettes and pair with your chosen menu

Includes 5 wines, 2 beers

Master Selection | \$75/person

Wines curated with your requests (region / season / varietal) by our wine team to pair perfectly with your event

Includes 7 wines, 2 beers

Shared Plates Menu

All plates will be served a few at a time and paced throughout the event.

Choice of 5 Plates - \$57 per person

MINI BOURGUIGNON BURGER SLIDERS red wine fondue, mushroom, bacon

BERKSHIRE MEATBALLS berkshire pork, tzatziki, feta, lemon zest

PESTO BURRATA balsamic reduction, basil

CHARRED EGGPLANT bocconcini, tomato & garlic sauce, herb salad

FINGERLING POTATOES rosemary, garlic aioli

KALE CAESAR SALAD house-made croutons, caesar dressing, parmesan

HERB ROASTED CHICKEN kale, brown butter, garlic

WILD MUSHROOM LINGUINI, seasonal mushrooms, brown butter, cream

PANNA COTTA poached pear

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: /\$49 per person,
6 passed hors d'oeuvres

VEGETARIAN

RICOTTA CROSTINI *brioche, Calabrian chilli oil, honey*

CAPRESE SKEWER *mozzarella, tomatoes*

FISH

SCALLOP CRUDO *Long Island scallop, plums, pickled ramp, aioli, basil*

SHRIMP *garlic, lemon*

MEAT

PULLED CHICKEN CROSTINI *caramelized onions, piquillo peppers*

MEATBALLS *Berkshire Pork, tzatziki, feta*

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.

CHEESE BOARD

15 person minimum

\$9/ person

Three varieties of cheese with fruit chutney & bread

CHARCUTERIE BOARD

15 person minimum

\$10/person

Three varieties of charcuterie with pickled vegetables & bread

BEEF BOURGUIGNON SLIDER

\$18/person

Red wine fonduta, mushroom, onions, bacon

MARKET VEGETABLE BOARD

\$9/person

herb emulsion, ricotta & calabrian chili oil

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: California, France, Germany, Italy, Spain or Southern Hemisphere | 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 45 guests and can be booked up to one year in advance.

Entire restaurant closed to the public, please inquire for pricing