

Large Party Events Group Dining- 2021

Corkbuzz is a wine-focused restaurant and private event venue owned and operated by Laura Maniec-Fiorvanti, Master Sommelier. As a women owned business, with a female executive chef, we specialize in intimate events and are experts at Wine Focused Brunch and Dinner Parties, Corporate Wine Events and Classes, Birthdays and other celebrations.

Our space is designed to feel like a home with 2000 square ft. of warm interiors, plush rugs, wood tables and 17 foot ceilings that give the space an intimate and open feel.

We also offer outside, covered dining in our "wine garden" for groups of 30 or less.

Executive Chef Laura Walker's cuisine is inspired by dining and travel through the fine wine regions of the world.

Our team of sommeliers can customize wine packages based on the guests of honor's favorite wines and regions.

Entertaining and education has always been a core value for Corkbuzz and we are happy to incorporate wine tastings and lessons into any special occasion.

Seated events at Corkbuzz can be reserved for groups of 10-54 guests. Standing receptions can be reserved for groups of 13-120 guests. Events can be booked up to a year in advance.

Please note-pricing excludes gratuity & tax

FOOD MENU OPTIONS

Brunch: \$48 / person, 3 courses, 20 - 54 guests

Canapés: \$58 / person, 6 passed canapés- 10-125 guests

Small Plates Dinner: \$75/ person, 6 options shared, 10 - 54 guests

Dinner: \$95 / person, 3 courses, 10 - 54 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 | \$35 / guest

Bloody Mary • Mimosa • Bellini

Unlimited Brunch Sommelier Wine Selection three hours | \$45 / guest

selection of three wines

Corkbuzz Selection | \$58 / guest

put yourself in our hands with a selection of wines we are excited about-
changing frequently with the season and availability
includes two wines

Sommelier Selection | \$75 / guest

curated by our staff to pair with a menu specially for you!
includes four wines

Masters' Selection | 90 / 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 indulgent night out!
includes six wines

Supplementary Unlimited Spirits | \$30/ guest

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



UNION SQUARE
13 East 13th Street New York NY 10003
events@corkbuzz.com
646.873.6071

PRIVATE WINE CLASSES \$400 sommelier Fee

Private Wine Classes at Corkbuzz can be reserved for groups of 8 - 32 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 education focused than interactive. The following classes include 6 different wines per person. You select the class and we take care of the rest!

Wine 101 | \$75 / guest

Learn the basics and discover what you like in a wine so you can choose bottles in a restaurant or wine shop with confidence.

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 | \$100 / guest

Taste and cover: composition of cheese and wine; main types of cheese; general pairing guidelines; specific pairing suggestions.



Brunch Menu

\$48.00 per Guest

Please choose from a themed menu below

3 Course Lunch or Brunch: 20 - 54 guests,
price excludes beverage, tax and gratuity.

All courses are individually plated except when noted.

Silent options are available with each menu that accommodate dietary
restrictions and allergies.

Italian Affair

1st Course:

Spring Panzanella-*arugula, english peas, sugar snap peas, asparagus,
cucumber, watermelon radish, basil buttermilk vinaigrette*

2nd Course: Guests to Choose 1

Saffron Poached Eggs-*tomatoes, yukon gold potatoes, cannellini Beans,
wilted greens, pecorino crisp*

Or

Chicken Involtini-*prosciutto, lemon ricotta, spinach*

Dessert:

Bombolone-*nutella crème, orange sugar dusting*



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French Countryside

1st Course:

Smoked Salmon Niçoise-*bibb lettuce, niçoise olives, potatoes, quail egg,
haricot verts, mustard vinaigrette*

2nd Course: Guests to Choose 1

Chicken Chasseur- *tomatoes, spring onions, mushrooms*

Or

Breakfast Galette-*leeks, potatoes, goat cheese, sunny side up egg*

Dessert:

Selection of 3 Cheese

Comte, Morbier, Saint Maure, honey comb, pickled grapes & almonds



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California Wine Country

1st Course:

Spring Salad-*citrus ricotta, spring peas, runner beans, radishes, mint, lemon vinaigrette*

2nd Course: Guests to Choose 1

Tartine-*sourdough, marinated heirloom tomatoes, goat cheese, avocado, baby kale, everything bagel seasoning*

Or

Crispy Chicken-*roasted spring onions, preserved lemon vinaigrette*

Dessert

Lemon Merengue Parfait
graham cracker crumble, lemon curd



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Spanish Tapas

All served "tapas" style and coursed out

Pan con Tomato- grilled bread, tomato, garlic

Tortilla Espanola-eggs, confit potatoes, Spanish onions, chorizo vinaigrette

Mushroom Croquettes-manchego, smoked paprika, aioli torrija

Caramelized French Toast- crystalized honey, cinnamon

Gambas al Ajillo Pintxos-padron peppers, mojo verde

Patatas Bravas-salsa brava, garlic aioli

Dessert

Basque style cheesecake

Additional Charges:

Cake Cutting fee \$3 per person



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Plated 3 Course Dinner-

choose from a themed menu below

3 Course Dinner: \$95 / person, 20 - 54 guests, price excludes beverage, tax and gratuity. All courses are individually plated except when noted. Optional dessert course for an additional \$10 per person or cheese course for \$15. Silent options are available with each menu that accommodate dietary restrictions and allergies.

Touring Through Italy

1st Course:

Grilled Asparagus- *boznersauce, crispy pancetta, dijon vinaigrette*

2nd Course

Crab Chitarra- *uni butter, lemon-chili gremolata*

3rd Course: Guests to Choose 1

Black Bass- *olives, capers, tomatoes, pine nuts*

Or

Lamb Chops- *caponata, broccoli rabe*

Lost In France

1st Course:

Tarte Flambée- *spring onions, garlic, crème fraîche, bacon*

2nd Course:

Duck Confit- *potato sardaises, leek marmalade, bitter greens*

3rd Course:

Cote du Veau Dijonnaise- *asparagus, pearl onions, morel mushrooms*

Or

Coq Au Vin- *baby carrots, mushrooms, baguette*



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Camino del España

1st Course:

Octopus y Piperade-peppers, capers, fingerling potatoes, preserved lemon

2nd Course:

Baby Leeks & Asparagus con Romesco-toasted almonds, espelette oil

3rd Course:

Cod con Salsa Verde-peanut potatoes, tomatoes, spring onions

Or

Lamb Chops y Caparrones- chorizo vinaigrette, kidney bean stew, spinach

American Road Trip

1st Course:

Shaved Vegetables-Seasonal Vegetables, orange turmeric vinaigrette

2nd Course:

Oysters Rockefeller-spinach, lemon, parmesan breadcrumbs

3rd Course:

Buttermilk Fried Chicken-biscuits, collard green slaw, hot honey

Or

Crab Etouffee-peppers, tomatoes, rice (5pp supplement)

Additional Charges:

Cake Cutting fee \$3 per person



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Small Plates Sharing Menu

Select 6 plates total, all will be served a few at a time & paced throughout the event

\$70.00 per Guest

House Made Ricotta

Grammy's recipe, pepper, olive oil

Gem Lettuce Salad

sugar snap peas, chèvre, fresh herbs, lemon vinaigrette

Shaved Summer Squash

english peas, mint, shaved parmesan, lemon vinaigrette

Steak Tartare

pickled mustard seed, colatura, lemon zest, salsify chips

Blistered Shishito Peppers

basil, espelette, buttermilk vinaigrette

Tomato & Goat Cheese Crostata

shallots, garlic, fresh herbs

Duck Confit

crispy sunchokes, radicchio, rhubarb mostarda

Grilled Lamb Chops

spiced yogurt, green garbanzo salad



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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 dishes included).

All hors d'oeuvres are passed unlimited for 2 hours

PRICING

\$58 per Guest

Please select 6 items

VEGETARIAN

RICOTTA CROSTINI olive tapenade

TOMATO FLATBREAD shallots, garlic confit, basil

PAO DE QUEIJO guava jam

SEAFOOD

TUNA TARTARE avocado mousse, wonton crisp

SHRIMP LOLLIPOP sesame dipping sauce

FRIED OYSTERS spicy mayo

MEATS WHITE & RED

GRILLED CHICKEN PINTXOS mojo verde

PORK BELLY BITES kohlrabi slaw

BABY LAMB LOLLIPOP mint chimichurri

ROAST BEEF CROSTINI horseradish cream, pickled red onion

GRAND CRU OFFERINGS (priced per piece)

CRAB CAKES \$6

OLD BAY AIOLI

WAGYU BEEF IN A BLANKET \$6

CREAMY DIJONNAISE

SLIDER OPTIONS

BACON JAM BURGER \$5

CRISPY CHICKEN \$5

LOBSTER ROLL \$8



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STATIONS & ACCOMPANIMENTS

Corkbuzz accompaniments can be made to serve as an appetizing way to start or end a dining event or private class. 12 guest minimum
Items below are stationed for guests to help themselves.
Items are priced PER GUEST

Cheese Board \$10

Marcona almonds, red wine grapes, honeycomb, fresh bread

Charcuterie Board \$12

Whole grain mustard, cornichons, pickled vegetables, fresh breads

Market Vegetable Board \$9

roasted garlic hummus, tzatziki

Flatbread Board \$10

seasonal vegetables flatbread, grilled chicken flatbread

Chef's Selection Dessert Board \$10

selection of desserts picked to close out your event perfectly



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