

## Large Party Events Group Dining- 2024

Corkbuzz is a wine-focused restaurant and private event venue owned and operated by Laura Maniec, Master Sommelier. As a woman-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, private 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.

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 guest 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: \$60 / person, 3 courses, 20 - 54 guests

Canapés: \$68 / person, 6 passed canapés- 20-125 guests

Small Plates Dinner: \$80/ person, 6 options shared, 10 - 54 guests

Dinner: \$100 / person, 3 courses, 10 - 32 guests

## BRUNCH

### Plated 3 Course

\$60 / person, 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.

#### 1st Course:

*select two to share for the table*

**Yogurt Parfait**, Greek yogurt, homemade granola, seasonal fruit, honey

**Frisee Salad**, 6 minute egg, bacon lardons, mushrooms, Dijon vinaigrette

**Ricotta Toast**, figs, honey, bee pollen

#### 2nd Course:

*select two, guest chooses*

**Chicken Schnitzel**, watercress salad, fennel, whole grain mustard aioli

**Citrus Cured Salmon**, soft scrambled eggs, chive Creme fraiche, toasted bread

**Risotto**, seasonal mushrooms, pesto, aged parmesan

#### 3rd Course:

*select one*

**Chai Sugar Donuts**, fig jam

**Passion Fruit Mousse**, dulce de leche, feuilletine

**Olive Oil Cake**, mascarpone, honey

### Brunch Beverage Packages

**Unlimited Brunch Cocktails** [ two hours ]

**\$35 / guest**

Bloody Mary • Mimosa • Bellini

**Unlimited Brunch Sommelier Wine Selection** [ two hours ]

**\$45 / guest**

Selection of Three Wines

**Unlimited Bridal Package** [ two hours with guided tasting from a sommelier ]

**\$90 / guest**

Selection of Four Celebratory Wines to perfectly complement Bridal story &  
Bloody Mary • Mimosa • Bellini



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

## DINNER

### Plated 3 Course Dinner

3 Course Dinner: \$100 / person, 20 - 32 guests.

Guests will choose from one of the selected options per each course.

Price excludes beverage, tax and gratuity.

All courses are individually plated except when noted.

Optional cheese course for an additional \$15 per person.

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

#### 1st Course:

*select two*

**Bass Crudo** lemon, mint, pistachio

**Grilled Flatiron**, caramelized onions, romesco

**Roasted Cauliflower**, turmeric tahini, chermoula, pomegranate

**Arugula Salad**, fennel, almonds, pears, caraway vinaigrette

#### 2nd Course:

*select two*

**Seared Scallops**, parsnip puree, apple-walnut relish, cider jus

**Squash Risotto**, honeynut squash, pumpkin seed pesto, aged parmesan

**Grilled Lamb Loin**, warm farro salad, olive tapenade

**Seared Duck Breast**, chestnut creme, grilled endive, cassis jus

#### 3rd Course:

*select one*

**Brioche Donuts**, Fig jam

**Basque Cheesecake**, seasonal berries

**Saffron Orange Creme Brûlée**



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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  
\$80.00 per Guest

### Hamachi Crudo

*serrano, scallions, yuzu-soy vinaigrette*

### Burrata

*pear jam, marcona almonds, mint*

### Meatballs

*san marzano tomato sauce*

### Shaved Brussels Sprouts

*socca, celery root, pecorino*

### Carne Crudo

*shallots, fresno chili pepper, tonnato sauce*

### Cavatelli Cacio e Pepe

*Black pepper, parmesan*

### Roasted Cauliflower

*turmeric tahini, chermoula, pomegranate*

### Duck Confit

*grilled endive, persimmon mostarda*

### Shrimp al Ajillo

*sherry vinegar, olive oil, chillies, grilled bread*

### Grilled Lamb Loin

*butternut squash, farro, olive tapenade*

### Insalata Verde

*cava vinaigrette, hazelnuts, pecorino*

### Grilled Flatiron

*potato lyonnaise, bordelaise*

### Brioche Doughnuts

*chai sugar*



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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

\$68 per Guest

Please select 6 items

### VEGAN

Artichoke & Olive tapenade crostini

Grilled Tofu satay, peanut sauce

### VEGETARIAN

Cheese Arancini, truffle aioli

Sweet potato 'crostini', goat cheese, sage, honey

### SEAFOOD

Smoked trout roe blinis, creme fraiche, chives

Crab tostada, avocado mousse, serrano

### MEATS WHITE & RED

Duck confit tartlette, fig jam

Chicken & Biscuits, hot honey

Grilled Skirt steak crostini with chimichurri

## GRAND CRU OFFERINGS (priced per piece)

*CRAB CAKES \$6*

*OLD BAY AIOLI*

*WAGYU BEEF IN A BLANKET \$6*

*CREAMY DIJONNAISE*

### **SLIDER OPTIONS**

*BUZZ SAUCE BURGERS \$5*

*SPICY CHICKEN \$5*



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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 \$15

*Candied nuts, seasonal jam, honey, fresh bread*

Charcuterie Board \$15

*Whole grain mustard, cornichons, pickled vegetables, fresh bread*

Market Vegetable Board \$12

*garlic hummus, tzatziki*

Chef's Selection Dessert Board \$15

*selection of desserts picked to close out your event perfectly*

## DINNER BEVERAGE PACKAGES

In addition to food packages, beverage packages last for 2 hours and can be paired with both seated and standing event styles. Custom themed packages available upon request.

### **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 three wines

### **Sommelier Selection | \$75 / guest**

curated by our staff to pair with a menu specially for you!  
includes five 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, beer and two house cocktails

### **Supplementary Premium Open Bar | \$30/ guest**

vodka, gin, rum, tequila, whiskey, bourbon with mixers



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## **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 are 60 minutes long and are more education focused in a classroom style setting. The following classes include a selection of 6 wines per person. You select the class and we take care of the rest!*

### **Wine 101 | \$85 /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... | \$100 / guest**

*from the following:*

France | Italy | Spain | Germany | California | South America | Australia | New Zealand

### **Wine & Cheese Pairing | \$115 / guest**

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

### **An In-Depth Guide to... | \$125 / guest**

*from the following:*

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

## **BUY-OUT**

*Please inquire for pricing and availability.*



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