



Brunch/Daytime Showers & Events Group Dining-Spring 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 and director of operations, we specialize in intimate events and are experts at Bridal Showers, Baby Showers, 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.

Starting in late March 2021, we will 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. Events can be booked up to a year in advance.

Please choose from a themed menu below

3 Course Lunch or Brunch: \$55 / 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.

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

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 Chausser-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



UNION SQUARE
13 East 13th Street New York NY 10003
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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

Spanish Tapas
All served "tapas" style and coursed out

Pan con Tomate-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
Private Room fee- \$250 per section, \$750 for entire restaurant/bar



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UNLIMITED BEVERAGE PACKAGES

Beverage packages last for 2 hours. Prices are in addition to menu cost

Unlimited Brunch Cocktails | \$40 / guest

Bloody Mary • Mimosa • Bellini

Unlimited Brunch Sommelier Wine | \$45 / guest –themed to match lunch

Selection of 3 Wines

PRIVATE WINE CLASSES- \$400 sommelier fee

A sommelier can guide you through your wine tasting with a 30-minute class prior to any event

Virtual Showers are also available, please see event booklet



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