



Large Party Dinner Parties & Wine 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 Wine Focused 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.

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 Dinner: \$95 / person, 20 - 54 guests, price excludes beverage, tax and gratuity. All courses are individually plated except when noted. Chef can design a 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

Jonah Lump Crab Chitarra-Uni Butter, Lemon-Chili Gremolata

3rd Course: Guests to Choose 1

Calamari Ripieni-Olives, Capers, Tomatoes, Pine Nuts
Or

Lamb Chops-Caponata, Broccoli Rabe, Crispy Pancetta

Lost In France

1st Course:

Spring Tarte Flambee-Spring Onions, Garlic, Crème Fraiche, Bacon

Smoked Salmon Niçoise-Bibb lettuce, Niçoise Olives, Potatoes, Quail Egg,
Haricot Verts, Mustard Vinaigrette

2nd Course:

Duck Confit, Potato Sarladaises, Leek Marmalade, Bitter Greens

3rd Course:

Cote du Veau Dijonaise-Asparagus, Pearl Onions, Morel Mushrooms
Or

Coq Au Vin-Baby Carrots, Mushrooms, Baguette



UNION SQUARE
13 East 13th Street New York NY 10003
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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-Carrots, Sunchokes, Radishes, Orange Vinaigrette

2nd Course:

Oysters Rockefeller, Spinach, Lemon, Parmesan Breadcrumbs

3rd Course:

Buttermilk Fried Chicken, Biscuits, Collard green slaw, Hot Honey
Or

Lobster Etouffee, Peppers, Tomatoes, Rice (5pp supplement)

Additional Charges: Cake Cutting fee \$3 per person

Private Room fee- \$250 per section



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UNLIMITED BEVERAGE PACKAGES

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

Sommelier's Wine Pairings | \$58 / guest

Sparkling, White, Red

Master Sommelier's Wine Pairings | \$75 / guest –themed to match dinner

Selection of 6 Wines- Sparkling Upon Arrival, 2 wines for each course

Wine List Also Available Ala Carte

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 Events are also available, please see event booklet



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