

*corkbuzz*  
RESTAURANT & WINE BAR

## Chelsea Market Private Group Options 2023

Corkbuzz is a wine-focused restaurant and private event venue owned and operated by Laura Maniec, Master Sommelier. As a women-owned business, with a female executive chef, we specialize in intimate events that celebrate the world of flavor that comes from the perfect pairing of food and wine.

Positioned in the center of Chelsea Market, we are an energetic wine bar with a comprehensive list of offerings and seasonal small plates.

Our team of sommeliers can customize wine packages based on any variety of specificities from region to varietal to method of winemaking, and more.

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

Seated events can be reserved for groups of up to 16 guests. Standing receptions can be reserved for up to 20 guests.

Buyouts of our main space can be accommodated for 40-50 guests standing cocktail style. Please inquire for further details.

### FOOD MENU OPTIONS

Canapés: \$54 / person, 4 stationed canapés- min of 15 guests

Small Plates Dinner: \$80/ person, 6 options shared, 15 guests max

## STANDING RECEPTION

Standing receptions at Corkbuzz can be reserved for parties of 10-20 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 refreshed unlimited for 2 hours**

### PRICING

\$54 per Guest

Please select 4 items

### VEGAN

CUCUMBER CUPS with Olive Tapenade

### VEGETARIAN

DEVILED EGGS

CROQUETTES

### SEAFOOD

CRAB TOSTADAS, coconut, lime, serrano

SALMON TARTARE yuzu-soy vinaigrette, scallions, chili crunch

### MEATS WHITE & RED

CHICKEN AND BISCUITS hot honey

MEATBALLS san marzano tomato sauce

## 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

### Salmon Crudo

*serrano, cucumbers, scallions, yuzu-soy vinaigrette*

### Burrata

*squash puree, pumpkin seed pesto*

### Meatballs

*san marzano tomato sauce*

### Cacio e Pepe

*Trofie, black pepper, parmesan*

### Insalata Verde

*cava vinaigrette, hazelnuts, pecorino*

### Grilled Skirt Steak

*chimichurri, french fries*

### Roasted Peppers

*chickpea panisse, capers, watercress, pecorino*

### Olive Oil Cake

*mascarpone, fig jam*

## 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

*Marcona almonds, red wine grapes, honeycomb, fresh bread*

Charcuterie Board \$15

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

Market Vegetable Board \$10

*roasted garlic hummus, tzatziki*

## **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

## FOOD & WINE PAIRING EXPERIENCES

### A Big Apple Bite and Bev

(Minimum of 4 guests, off-peak hours will be given preference)

Our simplest package for groups who are short on time  
3 half-pours of New York Wines served with an accompanying nibble to  
pair with those drinks.

A sample menu:

Living Roots Sessions (sparkling) paired with a Deviled Egg  
Macari Reserve Chardonnay (white) paired with a Croqueta  
Sheldrake Point Gamay (red) paired with a Mini Pot De Creme

**\$32/person\*\***

### Grander Group Options

*Our Guided Wine Tastings are 30-90 minutes long and include 3-6 different wines, depending on the option selected. Educational materials and our house-made ricotta with bread will be provided as well. Souvenir Go-Vino cups may be offered for groups. Minimum of 4 guests.*

#### Fast & Flavorful | \$50/person\*\*

A great option for a shorter time frame. This 30-minute session includes 3 different wines

#### Wine Classic | \$100/person\*\*

Our standard tasting will last approximately 1 hour with 6 different wines to take you on a wine-learning journey.

#### Wine & Food Component Tasting | \$150/person\*\*

Elevate your knowledge of food and wine pairings in 90-minutes as we take you through 6 different wines paired with different bites of food to explore Salt, Acid, Fat, Bitter, Heat, & Sweet

#### A Spirited Experience | \$150/person or more\*\*

Wine may be our specialty, but we also love our spirits, and have 2 certified spirits professionals on the team. We'd be happy to build a spirits tasting for you paired with some light bites. Final price will depend on selection and number of spirits. 3-6 base spirits and 2 cocktails included in this 90-minute session.

### Themes:

*We can accommodate a variety of themes, suggested offerings include:*

**Wine 101, A Tour of a Region, An In-Depth Guide to a Region**

**\*\*Please note-pricing excludes gratuity & tax**

## **Booking & Cancellation Policy:**

Private Group Events must be booked a minimum of ten days prior to the event date for staffing considerations and a maximum of 6 months. Cancellations will be honored for a full refund up to ten days prior to the reservation. Within ten days, a \$200 dollar cancellation fee will apply. We are unable to accommodate refunds within 48 hours of your reservation.