

Group Dining

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

MENU OPTIONS

Brunch: \$42 / person, 3 courses, 20 - 54 guests

Canapés: \$49 / person, 6 passed canapés- 10-125 guests

Small Plates Dinner: \$57 / person, 3 courses, 10 - 54 guests

Dinner: \$75 / 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 | \$28 / guest

Bloody Mary • Mimosa • Bellini

Unlimited Brunch Sommelier Wine Selection three hours | \$30 / guest

Selection of 3 Wines
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### **Corkbuzz Selection | \$50 / guest**

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

### **Sommelier Selection | \$60 / guest**

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

### **Masters' Selection | \$75 / 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 seven wines

### **Supplementary Unlimited Spirits | \$35/ guest**

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

## **PRIVATE WINE CLASSES**

*Private Wine Classes at Corkbuzz can be reserved for groups of 10 - 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 | \$90 / guest**

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



## Brunch Menu

Select two from first course & dessert, three from the second course.

All dishes to be ordered and individually plated for guests.

\$42.00 per Guest

### 1<sup>st</sup> Course

\*BERRIES & BALSAMIC TOAST *housemade ricotta, honey sunflower bread, fresh berries*

BRUSSELS SPROUTS *shallots, garlic, lemon, pecorino*

CITRUS SALAD *frisée, cider vinaigrette, cranberry relish, sunflower seeds, citrus*

SHRIMP COCKTAIL *lemon-pepper aioli, Old Bay cocktail sauce*

### 2<sup>nd</sup> Course

FARM BOWL *grits, brussels, carrots, eggs, charred onion gravy*

BUTTERMILK PANCAKES *sweet ricotta, cranberry relish, maple syrup*

OVER EASY TARTINE *focaccia, arugula, sun dried tomatoes*

SALMON *arugula pesto, young potatoes, cherry tomatoes*

PESTO GRILLED CHICKEN *arugula pesto, glazed fennel, baby carrots*

TAGLIATELLE A LA VODKA *pancetta, parmesan*

### Dessert

RICOTTA DOUGHNUTS *raspberry jam, dark chocolate ganache*

BRIOCHE FRENCH TOAST *cinnamon sugar butter, maple syrup, fresh berries*

LEMON CHESS BAR *raspberry jam, coconut macaroons*



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

## Plated Dinner

Please select two first course options, three from the second course options, & two third course options to be individually plated

\$75 per Guest

### 1<sup>st</sup> Course

RICOTTA & BALSAMIC TOAST *honey sunflower bread, fresh berries*

BERKSHIRE PORK MEATBALLS *tzatziki, feta*

MANILLA CLAMS *garlic white wine sauce, charred bread*

CAPRESE FLATBREAD *bocconcini, cherry tomatoes, balsamic, basil*

CITRUS SALAD *frisée, cranberry relish, sunflower seeds, cider vinaigrette*

BRUSSELS SPROUTS *lemon, shallots, pecorino*

### 2<sup>nd</sup> Course

SPRING PEA RISOTTO *shaved prosciutto, Marcona almonds, parmigiana*

PESTO GRILLED CHICKEN *arugula pesto, glazed fennel, baby carrots*

NY STRIP STEAK *baby carrots, feta, young potatoes*

GREEN MARKET TAGLIATELLE *cremini mushrooms, tomatoes, spinach, peas*

### Dessert

RICOTTA DOUGHNUTS, *dark chocolate ganache*

BLINIS *ricotta, fresh berries*

LEMON CHESS BAR *seasonal jam, coconut macaroons*

BERRIES & CREAM *mint, basil*

CHEESE BOARD *3 selections*



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## Small Plate / Sharing Menu

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

\$57.00 per Guest

RICOTTA & BALSAMIC TOAST *honey sunflower bread, fresh berries*

STEAK TARTARE *parsley & dill, grain mustard, homemade crackers*

BERKSHIRE PORK MEATBALLS *tzatziki, feta*

MANILLA CLAMS *garlic white wine sauce, charred bread*

BRUSSELS SPROUTS *shallots, garlic, lemon, pecorino*

BROWN BUTTER CAULIFLOWER *capers, garlic, lemon, pecorino*

SHRIMP COCKTAIL *lemon-pepper aioli, Old Bay cocktail sauce*

CAPRESE FLATBREAD *bocconcini, cherry tomatoes, balsamic, basil*

SPRING PEA RISOTTO *shaved prosciutto, Marcona almonds, parmigiana*

SHRIMP COCKTAIL *lemon-pepper aioli, Old Bay cocktail sauce*

RICOTTA DOUGHNUTS, *dark chocolate ganache*

CHEESE BOARD *3 selections paired with your beverage selections*



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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

\$49 per Guest

Please select 6 items

### VEGETARIAN

RICOTTA & BALSAMIC TOAST honey sunflower bread, fresh berries

PROVOLONE PANINO & MARINARA herbs, lemon, flax seed bread

BLINI ricotta, cranberry relish

CAPRESE SKEWER bocconcini, cherry tomatoes, balsamic, basil

### SEAFOOD

BEET CURED SALMON ROULADE *whipped goat cheese, maldon salt*

LEMON & HERB FRIED CALAMARI

BLACKENED SHRIMP *garlic hummus, cucumber*

SHRIMP COCKTAIL *lemon-pepper aioli, Old Bay cocktail sauce*

### MEATS WHITE & RED

GRILLED CHICKEN FLATBREAD arugula pesto, parmigiana, piquillo peppers

BERKSHIRE PORK MEATBALLS tzatziki, feta

SHAVED STEAK CROSTINI horseradish cream, onions



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## STATIONS & ACCOMPANIMENTS

Corkbuzz accompaniments can be made to serve a **minimum of 20 people** as an appetizing way to start or end a dining event or private class. Items below are stationed for guests to help themselves.

Prime Rib Carving Station \$27 per guest  
*horseradish cream, milk soft rolls, dijon*

Pasta Station \$15 dollars per guest  
*vodka, alfredo, marinara*  
*\*\*vegetables and proteins available*

Bananas Flambe station \$15 per guest  
*cinnamon, vanilla ice cream, spiced rum*

Buttermilk Pancake Bar \$14 per guest  
*sweet ricotta, raspberry jam, candied nuts, maple syrup, bananas*

Cheese Board \$9 per guest  
*house made jam, candied nuts, olives, homemade breads*

Charcuterie Board \$10 per guest  
*Dijon, candied nuts, olives, homemade breads*

Market Vegetable Board \$9 per guest  
*roasted garlic hummus, ricotta*

FLATBREAD BOARD  
*vegetable, grilled chicken,*

Tour of Chocolate Board \$17 per guest  
*milk, dark, white, ganache, dipped strawberries,*

SAUTE CLAMS STATION \$13 per guest  
*white wine, garlic charred house breads*  
***Cake Cutting fee \$5 per person***

## PETROSSIAN CAVIAR

~Daurenki~

~ Ossetra Royal~

\*\*\*Inquire for pricing\*\*\*



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