

GROUP DINING

Seated dining events at Corkbuzz Chelsea can be reserved for parties of 6-14 guests and can be booked up to a year in advance. Dining events last approximately 2 hours.

(Please note, pricing excludes tax and gratuity)

FOOD PACKAGES

Canapés: \$49/person, 6 passed canapés total

Small Plates (Choice of 5): \$57/person, 3 courses, 6-14 guests

UNLIMITED WINE PACKAGES

Beverage packages last for 2 hours. Prices are in addition to menu cost. Can be paired with a cocktail style reception. Custom themed packages available upon request.

Corkbuzz Mixtape | \$47/person

Put yourself in our hands with a few selections our sommeliers are excited about

Includes a sparkling, white, and red

Sommelier Selection | \$57/person

We will select a variety of wines that please multiple palettes and pair with your chosen menu

Includes a sparkling, two white, and two red wines

Master Selection | \$75/person

Wines curated with your requests (region / season / varietal) by our wine team to pair perfectly with your event

Includes a sparkling 2 whites and three reds

Small Plate/Tapas/Sharing Menu

All plates will be served a few at a time and paced throughout the event.

Choice of 5 Plates - \$57 per person

HOUSEMADE RICOTTA CROSTINI, honey, Calabrian chili oil

BIBB LETTUCE, sorrel oil, sesame & sunflower seeds

KALE, sweet potato, cheddar. Almond

ASPARAGUS, grilled asparagus, chermoula, soft egg

STEAK TARTARE, parsley, dill, grain mustard

ZUCCHINI CARPACCIO, marinated zucchini, citrus, Calabrian chili oil

SPRING PEAK & SPECK REGINETTI, basil pasta, basil oil

MEATBALLS, Berkshire Pork, herb emulsion, feta

TUNA, seared tuna, shaved fennel, paprika aioli

*menu changes seasonally
wine pairings available*

STANDING RECEPTION

Standing receptions at Corkbuzz Chelsea can be reserved for parties of 15-50 guests and booked up to a year in advance. Receptions are two hours from start to finish. All hors d'oeuvres are passed and beverages are stationed.

(Please note, pricing excludes tax and gratuity. Food and beverage minimums do apply.)

6 passed hors d'oeuvres \$49/ person

VEGETARIAN

HOMEMADE RICOTTA toasted bread, Calabrian chili oil, honey

EGGPLANT Charred Eggplant, Bocconcini

FISH

SCALLOP CRUDO Long Island Scallop, Plums, Pickled Ramp, Aioli, Basil

PEPPER SHRIMP Romesco Dipping Sauce

MEAT

STEAK TARTARE Beef, Parsley & Dill, Grain Mustard, Butter, Crackers

MEATBALLS Berkshire Pork, Herb Emulsion, Feta

ACCOMPANIMENTS

The accompaniments options can be made for 15-50 people.. They are an appetizing way to start or end a dining event or private class. For standing receptions, items below are stationed for guests to help themselves.

CHEESE BOARD

10 person minimum

\$9/ person

Three varieties of cheese with fruit chutney & bread

CHARCUTERIE BOARD

10 person minimum

\$10/person

Three varieties of charcuterie with pickled vegetables & bread

BEEF BOURGUIGNON SLIDER

15 person minimum

\$18/person

Red wine fonduta, mushroom, onions, bacon

MARKET VEGETABLE BOARD

10 person minimum

\$9/person

herb emulsion, ricotta & calabrian chili oil

PRIVATE WINE CLASSES

Seated Private Wine Classes at Corkbuzz can be reserved for parties of 6-14 guests. Classes can be booked up to a year in advance, and a week prior to the event date. The classes are one and a half hours long and typically include six different wines. Taste and learn about wine laws of specific wine regions and their climates, history, grapes, styles of production and suggested pairings.

(Please note, pricing excludes tax and gratuity)

Wine 101 | 75/person

Blind Tasting | 80/person

Tour of: California, France, Germany, Italy, Spain or Southern Hemisphere | 85/person

Wine & Cheese Pairings | 90/person

Old World Classics | 120/person

Think you have an old-world palate? explore the benchmark regions of Europe- from Barolo to Bordeaux to Burgundy- with these favorites; includes six wines

Inquire about off-site events by emailing [**events@corkbuzz.com**](mailto:events@corkbuzz.com)

Buyouts at Corkbuzz Chelsea can be reserved for parties of up to 45 guests and can be booked up to one year in advance.

Entire restaurant closed to the public, please inquire for pricing