

## **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 | \$47 / 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 | \$57 / 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

Select two from first course & dessert, three from second course.  
All dishes to be ordered and individually plated for guests.

\$42.00 per Guest

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

HOMEMADE RICOTTA *toasted sourdough, seasonal jam, olive oil, salt*

BIBB LETTUCE *sorrel oil, sesame & sunflower seeds*

ZUCCHINI CARPACCIO *marinated zucchini, citrus, Calabrian chili oil*

ASPARAGUS *grilled asparagus, bottarga, chermoula, soft egg*

RAVIOLI AL UOVO *dill, ricotta, pepper, butter*

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

POACHED EGG *white beans, market greens, parsley, lemon*

MEATBALL SANDWICH *Berkshire pork, soft scrambled egg, herb emulsion, feta*

HANGER STEAK *a la plancha, scrambled eggs, romesco*

SPRING PEA & SERRANO REGINETTI *basil pasta, basil oil*

TUNA *seared tuna, soft egg, fennel, white beans, parsley, lemon*

### Dessert

STRAWBERRY & RHUBARB CAKE *yogurt, pistachios*

BREAD PUDDING FRENCH TOAST *cinnamon sugar butter, maple*

BERRIES & CREAM *mint & basil*



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