

## **Corkbuzz Group Dining**

Seated events at Corkbuzz can be reserved for groups of 10-70 guests. Standing receptions can be reserved for groups of 10-120 guests. Events may be booked up to a year in advance.

*Please note: pricing excludes gratuity and tax  
email [kim@corkbuzz.com](mailto:kim@corkbuzz.com) for more information*

### **FOOD MENU OPTIONS**

Small Plates Sharing Menu: \$40 per person for 10 to 50 guests

Dinner: \$55 per person including 3 courses for 10 to 50 guests

Standing Reception Canapés: \$30 per person for 10 to 100 guests

***Please inquire for pricing, menus, and availability for a full buyout of any of our spaces.***



CHARLOTTE  
4905 Ashley Park Ln, suite J Charlotte, NC 28210 [kim@corkbuzz.com](mailto:kim@corkbuzz.com)  
704.625.1328

## **Unlimited Beverage Packages**

Beverage packages last for two hours. Prices are in addition to menu cost. Can be paired with cocktail style reception or plated dinner. Custom themed packages as well as an a la carte wine list available upon request.

### **Corkbuzz Selection \$35 per guest**

Unlimited two hours

Put yourself in our hands with a selection of wines we are excited to offer

These options change frequently depending on season and availability

Includes three wines and two beers

### **Sommelier Selection \$45 per guest**

Unlimited two hours

Curated by our sommeliers to pair with your menu

Includes six wines and two beers

### **Supplementary Unlimited Spirits \$20 per guest**

Unlimited two hours

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

### **Private Wine Classes/\$55-75 depending on class**

Private Wine Classes at Corkbuzz can be reserved for groups of 10 to 30 guests and are 90 minutes of instruction with one of our certified sommeliers leading the education. All classes inclusive of a tasting portion of six wines.

Taste and learn about wines of specific regions, history, grapes, styles of production and vintage. You select the class and we take care of the rest!



## Small plates sharing menus

**\$40 per guest**

Select six plates total, all of which will be served family style and paced throughout the event.  
Custom menus will be printed for your event to reflect your selection.

BROWN BUTTER CAULIFLOWER *pecorino, lemon, capers*

BERKSHIRE PORK MEATBALLS *marinara, parmesan*

BRUSSELS SPROUTS *smoked bacon, shallots, maple glaze*

PIMENTO CHEESE ARANCINI *house-made pimento cheese, sweet pepper puree*

FLATBREAD *house-made ricotta, roasted heirloom tomatoes, balsamic reduction, micro basil*

HARVEST SALAD *purple kale, arugula, tomato, radish, rainbow carrots, citrus vinaigrette*

HEIRLOOM TOMATO CAPRESE *mozzarella, basil pesto, balsamic reduction, focaccia crisp*

SPAGHETTI CARBONARA *smoked bacon, english peas, parmesan, cracked black pepper*

DOUGHNUTS *milk chocolate ganache, seasonal jam*



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## Plated Dinner

**\$55 per guest**

Please **select two of the first course** options, **three of the second course** & **two of the dessert course** options. Custom menus will be made for your event reflecting your selection.

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

BROWN BUTTER CAULIFLOWER *pecorino, lemon, capers*

BRUSSELS SPROUTS *smoked bacon, shallots, maple glaze*

HARVEST SALAD *purple kale, arugula, tomato, radish, rainbow carrots, citrus vinaigrette*

HEIRLOOM TOMATO CAPRESE *mozzarella, basil pesto, balsamic reduction, focaccia crisp*

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

ROASTED HALF CHICKEN *24-hr brine, confit potatoes, seasonal succotash, piquillo pepper puree, herb jus*

GRILLED BISTRO STEAK *corn fondue, charred elote corn, cotija cheese, chimichurri*

N.C. CHESHIRE PORK CHOP *24-hr brine, collard greens, sweet potato puree, molasses glaze*

MARKET FISH *chef's daily creation using sustainable fish and local ingredients*

SPAGHETTI CARBONARA *smoked bacon, spring peas, pecorino romano, cracked black pepper*

### Dessert

DOUGHNUTS *milk chocolate ganache, seasonal jam*

LEMON CHESS BAR *raspberry sorbet, berries*

SORBET *coconut macaroons, berries*



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## Standing Reception

**\$30 per guest**

Standing receptions at Corkbuzz can be reserved for parties of 10 to 120 guests and booked up to a year in advance.

Receptions are three hours from start to finish.

All hors d'oeuvres can be passed or stationary

**Select 6 items**

MINI VEGETABLE HUMMUS *roasted garlic hummus, seasonal vegetables*

BOURGUIGNON BURGER SLIDERS *red wine fondue, bacon and mushroom jam*

SHRIMP & GRITS SHOOTERS *stone ground yellow grits, andouille gravy*

MINI-CROQUE MONSIEURS *fontina béchamel, prosciutto, house-made brioche*

MEATBALLS *marinara, parmigiana, breadcrumbs, basil*

STEAK CROSTINI, *corn fondue, mexican street corn, cotija cheese*

FLATBREAD *house-made ricotta cheese, roasted heirloom tomatoes, balsamic reduction, micro basil*

### Sweets

LEMON CHESS BARS (gluten free option available)

COCONUT MACAROONS (gluten free)

SALTY CANDIED PECANS

DARK CHOCOLATE BROWNIE BITES



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