

## **Group Dining**

Seated events at Corkbuzz can be reserved for groups of 10-55 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, 9 savory & 2 dessert canape selections

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

Dinner: \$75 / person, 3 courses, 10 - 55 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*

GOTHAM GREENS *sorrel oil, sesame & sunflower seeds*

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

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

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

### 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, fried eggs, romesco, onion*

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

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

### Dessert

STRAWBERRY & RHUBARB CAKE *yogurt, pistachios*

BREAD PUDDING FRENCH TOAST *cinnamon sugar butter, maple*

BERRIES & CREAM *mint & basil*



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 second course options, & two third course options to be individually plated

\$75 per Guest

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

HOMEMADE RICOTTA *toasted sourdough, olive oil*

MEATBALLS *Berkshire pork, herb emulsion, feta*

GOTHAM GREENS *sorrel oil, sesame, sunflower seeds*

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

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

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

EGGPLANT *charred eggplant, bocconcini, tomato & garlic sauce, herb salad*

CHICKEN *braised chicken, prosecco, rosemary, turnips, potatoes*

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

HANGER STEAK *a la plancha, romesco, onion*

CALAMARI & SHRIMP LINGUINI *chili flakes, garlic, lemon*

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

### Dessert

PUDDING *dark chocolate, whipped cream, fleur de sel*

STRAWBERRY & RHUBARB CAKE

CHEESE BOARD



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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

HOMEMADE RICOTTA *toasted sourdough, olive oil*

STEAK TARTARE *beef, parsley & dill, grain mustard salted butter, crackers*

MEATBALLS *Berkshire pork, herb emulsion, feta*

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

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

ARTICHOKE *whole artichoke, castelvetrano olive, lemon zest, toasted panko, paprika aioli*

EGGPLANT *charred eggplant, bocconcini, tomato & garlic sauce, herb salad*

CALAMARI & SHRIMP LINGUINI *chili flakes, garlic, lemon*

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

STRAWBERRY & RHUBARB CAKE

CHEESE BOARD



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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 and beverages are stationed.

### PRICING

\$49 per Guest

All of the below will be served.

### VEGETARIAN

HOMEMADE RICOTTA *toasted sourdough, calabrian chili oil*

EGGPLANT CROSTINI *charred eggplant, bocconcini, tomato & garlic sauce, herb salad*

ASPARAGUS FRITTATA *grilled asparagus, bottarga, chermoula*

### FISH

SCALLOP CRUDO *Long Island scallop, plums, pickled ramp, buttermilk, basil*

PEPPER SHRIMP *romesco dipping sauce*

LEMON & HERB FRIED CALAMARI *paprika aioli*

### MEAT

STEAK TARTARE *beef, parsley & dill, grain mustard, salted butter, crackers*

MEATBALLS *Berkshire pork, herb emulsion, feta*

CHICKEN *braised chicken, prosecco, rosemary, turnips, potatoes*

SALAMI *kohlrabi, mustard, arugula*

### DESSERT

STRAWBERRY & RHUBARB CAKE

CHEESE BOARD



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## 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.

Cheese Board \$9 per guest

Charcuterie Board \$10 per guest

Market Vegetable Board \$9 per guest

*herb emulsion, ricotta, Calabrian chili oil*

Zucchini Carpaccio & Charred Eggplant 9\$ per guest

*white bean purée, crackers*

Cured Fish & Caviar \$18 per guest

*Courtesy of Russ & Daughters*

Hanger Steak \$20 per guest

*a la plancha, chermoula, onion, grilled bread*

Chocolate Board \$10 per guest

*milk, dark, white*

***Cake Cutting fee \$5 per person***

