

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 for more information*

FOOD MENU OPTIONS

Brunch: \$22 per person including 3 courses for 10 to 50 guests

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.



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.

Brunch Cocktails & Wine \$12 per guest

Unlimited two hours

Bloody Mary's, Bellinis, Mimosas and Screwdrivers,
one red & one white wine

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 \$25 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!



Brunch

\$22 per guest

Select two from the first course to be served family style & three from the second course to be served individually.

Select two dessert options to be served family style.

Custom menus will be printed for your event to reflect your selection.

1st Course

BROWN BUTTER CAULIFLOWER *pecorino, lemon, capers*

RICOTTA TOAST *housemade ricotta, ciabatta crostini, honey, apple, pecans*

CHAMPAGNE SALAD *frisée, champagne vinaigrette, fresh apple, sunflower seeds, cranberry relish*

BRUSSELS SPROUTS *mornay, marcona almonds, caramelized onions*

APPLE CINNAMON BUNS *maple cream cheese icing & walnuts*

2nd Course

SHRIMP & GRITS *sausage and pepper gravy*

CHICKEN SANDWICH *bacon, romaine, apples, honey mustard, focaccia*

FARM BOWL *sunny side up eggs, grits, charred onion gravy, market vegetables*

BRIOCHE FRENCH-TOAST *chantilly cream, maple syrup*

Dessert

DOUGHNUTS *milk chocolate ganache, seasonal jam*

PEANUT BUTTER MOUSSE CAKE *flourless chocolate cake, popcorn gelato, caramel popcorn*

LEMON CHESS BAR *red wine-raspberry sorbet, berries, mint*



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*

CAESAR SALAD *marinated olives, mixed greens, focaccia*

BERKSHIRE PORK MEATBALLS *marinara, parmigiana, breadcrumbs, basil*

BRUSSELS SPROUTS *mornay, marcona almonds, caramelized onions*

SHRIMP & CALAMARI *white wine tomato sauce, olives, parmigiana, ciabatta*

FLATBREAD *tuscan bean spread, roasted peppers, onions, pesto, pecorino*

CURED SALMON CROSTINI *chioggia beets, whipped ricotta, lemon*

HARVEST TART *butternut squash, cipolini onions, mushrooms, pecans*

RISOTTO *roasted pumpkin, feta cheese, spiced pumpkin seeds*

DOUGHNUTS *milk chocolate ganache, seasonal jam*



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.

1st Course

CHAMPAGNE SALAD *frisée, champagne vinaigrette, fresh apple, sunflower seeds, cranberry relish*

RICOTTA TOAST *housemade ricotta, ciabatta crostini, honey, apple, pecans*

BERKSHIRE PORK MEATBALLS *marinara, parmigiana, breadcrumbs, basil*

BRUSSELS SPROUTS *mornay, marcona almonds, caramelized onions*

2nd Course

SQUASH RISOTTO *peas, bacon, parmesan*

CACIO E PEPE *bolognese, parmigiana, basil*

MARKET FISH *squash bisque, arugula, yukon gold potatoes, blistered tomato*

COQ AU VIN *parsnip puree, brussels, honey roasted cipollini*

STEAK FRITES *piquillo sauce, arugula*

Dessert

DOUGHNUTS *milk chocolate ganache, seasonal jam*

LEMON CHESS BAR *raspberry-red wine sorbet, berries, mint*

SORBET *coconut macaroons, berries*



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

BLINI *sweet ricotta, blackberry jam*

BOURGUIGNON BURGER *red wine fondue, mushroom & bacon relish*

BLACKENED SHRIMP *garlic hummus, cucumber*

MINI-CROQUE MONSIEURS *gruyere, swiss, cured ham, ciabatta*

MEATBALLS *marinara, parmigiana, breadcrumbs, basil*

SHAVED STEAK CROSTINI *horseradish cream, onions, ciabatta*

CHICKEN & MUSHROOM FLATBREAD *garlic spread, piquillo peppers*

Sweets

LEMON CHESS BARS (gluten free option available)

COCONUT MACAROONS (gluten free)

SALTY CANDIED PECANS

DARK CHOCOLATE BROWNIE BITES

