

Large Party Events Group Dining- 2021

Corkbuzz is a wine-focused restaurant and private event venue owned and operated by Laura Maniec-Fiorvanti, Master Sommelier. As a women owned business, with a female executive chef, we specialize in intimate events and are experts at Wine Focused Brunch and Dinner Parties, Corporate Wine Events and Classes, Birthdays and other celebrations.

Our space is designed to feel like a home with 2000 square ft. of warm interiors, plush rugs, wood tables and 17 foot ceilings that give the space an intimate and open feel.

We also offer outside, covered dining in our "wine garden" for groups of 30 or less.

Executive Chef Laura Walker's cuisine is inspired by dining and travel through the fine wine regions of the world.

Our team of sommeliers can customize wine packages based on the guests of honor's favorite wines and regions.

Entertaining and education has always been a core value for Corkbuzz and we are happy to incorporate wine tastings and lessons into any special occasion.

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

FOOD MENU OPTIONS

Brunch: \$55 / person, 3 courses, 20 - 54 guests

Canapés: \$58 / person, 6 passed canapés- 10-125 guests

Small Plates Dinner: \$75/ person, 6 options shared, 10 - 54 guests

Dinner: \$95 / person, 3 courses, 10 - 54 guests

BRUNCH- Plated 3 Course

\$55 / person, 20 - 54 guests.

Price excludes beverage, tax and gratuity.

All courses are individually plated except when noted.

Silent options are available with each menu that accommodate dietary restrictions and allergies.

1st Course:

select two to share for the table

Spinach Salad-*soft boiled egg, mushrooms, bacon-mustard dressing*

Arugula & Pear Salad-*goat cheese, pomegranate vinaigrette*

Avocado Toast-*crispy chickpeas, kale, lemon vinaigrette*

Housemade Ricotta Toast-*figs, honey, hazelnuts*

Brussels Sprouts-*shallot, lemon and parmesan cheese*

2nd Course:

select two, guest chooses

Chicken Marsala-*mushrooms, spinach*

Herbed Goat Cheese omelette-*mixed greens*

Roasted Salmon-*farro, sesame spinach*

Cavatelli-*butternut squash, kale pesto, parmesan cheese*

3rd Course:

select one

Bombolone- *nutella cream*

Basque Cheesecake- *fresh berries*

Chocolate Mousse- *salted caramel cream*

Brunch Beverage Packages

Unlimited Brunch Cocktails [two hours]

\$35 / guest

Bloody Mary • Mimosa • Bellini

Unlimited Brunch Sommelier Wine Selection [two hours]

\$45 / guest

Selection of Three Wines

Unlimited Brunch All Inclusive [two hours]

\$70 / guest

Selection of Three Wines & Bloody Mary • Mimosa • Bellini



UNION SQUARE
13 East 13th Street New York NY 10003
events@corkbuzz.com
646.873.6071

DINNER

Plated 3 Course Dinner

3 Course Dinner: \$95 / person, 20 - 54 guests.

Guests will choose from one of the selected options per each course.

Price excludes beverage, tax and gratuity.

All courses are individually plated except when noted.

Optional cheese course for an additional \$15 per person.

Silent options are available with each menu that accommodate dietary restrictions and allergies.

1st Course:

select two

Hamachi Tartare-*pine nuts, asian pear, yuzu vinaigrette, sesame crisp*

Wild Mushroom Risotto- *aged parmesan*

Kale Caesar Salad- *garlic croutons, 6 minute egg*

Fennel Arugula Salad- *honey crisp apples, caraway vinaigrette*

Duck Confit- *lentils, frisee, cranberry jus*

2nd Course:

select two

Seared Striped Bass-*braised celery, fennel, saffron brodo*

Miso Glazed Salmon -*bamboo rice, shiitake mushrooms*

Filet Mignon- *truffle potato gratin, watercress, bordelaise sauce*

Squash Ravioli-*sage, hazelnut brown butter*

Roasted Chicken- *spinach, carrot puree, lemon jus*

3rd Course:

select one

Bombolone- *nutella cream*

Basque Cheesecake- *fresh berries*

Chocolate Mousse- *salted caramel cream*



Small Plates Sharing Menu

Select 6 plates total, all will be served a few at a time & paced throughout the event

\$70.00 per Guest

Salmon Crudo

ginger, soy-sesame dressing

Burrata

Crispy artichokes, croutons, olive tapenade

Wild Mushroom Risotto

aged parmesan

Steak Tartare

pickled mustard seed, colatura, lemon zest, salsify chips

Kale Caesar Salad

garlic croutons, six minute egg

Pan Seared Duck Breast

lentils, frisee, cranberry jus

Brussels Sprouts

Maple butter, hazelnuts, bacon, ricotta salata

Ricotta Gnocchi

Maitake mushrooms, squash puree, salsa verde

Fennel Arugula Salad

honey crisp apples, caraway vinaigrette

Lamb Shank Ragu

Pappardelle, bacon, tomato, aged parmesan



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 unlimited for 2 hours

PRICING

\$58 per Guest
Please select 6 items

VEGETARIAN

RICOTTA CROSTINI olive tapenade
TOMATO FLATBREAD shallots, garlic confit, basil
DEVILED EGGS garlic chips, bagel seasoning
CAPRESE BITES basil pesto

SEAFOOD

TUNA TARTARE avocado mousse, wonton crisp
SHRIMP LOLLIPOP sesame dipping sauce
SMOKED SALMON BLINI creme fraiche, tobiko
FRIED OYSTERS spicy mayo

MEATS WHITE & RED

GRILLED CHICKEN PINTXOS mojo verde
PORK BELLY BITES kohlrabi slaw
BABY LAMB LOLLIPOP mint chimichurri
ROAST BEEF CROSTINI horseradish cream, pickled red onion

GRAND CRU OFFERINGS (priced per piece)

CRAB CAKES \$6
OLD BAY AIOLI

WAGYU BEEF IN A BLANKET \$6
CREAMY DIJONNAISE

SLIDER OPTIONS

BACON JAM BURGER \$5
CRISPY CHICKEN \$5



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STATIONS & ACCOMPANIMENTS

Corkbuzz accompaniments can be made to serve as an appetizing way to start or end a dining event or private class. 12 guest minimum
Items below are stationed for guests to help themselves.
Items are priced PER GUEST

Cheese Board \$10

Marcona almonds, red wine grapes, honeycomb, fresh bread

Charcuterie Board \$12

Whole grain mustard, cornichons, pickled vegetables, fresh breads

Market Vegetable Board \$9

roasted garlic hummus, tzatziki

Flatbread Board \$10

seasonal vegetables flatbread, grilled chicken flatbread

Chef's Selection Dessert Board \$10

selection of desserts picked to close out your event perfectly

DINNER BEVERAGE PACKAGES

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

Corkbuzz Selection | \$58 / guest

put yourself in our hands with a selection of wines we are excited about-
changing frequently with the season and availability
includes three wines

Sommelier Selection | \$75 / guest

curated by our staff to pair with a menu specially for you!
includes five wines

Masters' Selection | \$90 / 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 six wines, beer and two house cocktails

Supplementary Premium Open Bar | \$30/ guest

beer, vodka, gin, rum, tequila, whiskey, bourbon with mixers



PRIVATE WINE CLASSES \$400 sommelier Fee

Private Wine Classes at Corkbuzz can be reserved for groups of 8 - 32 guests and are hosted by one of our Sommeliers. Classes are 60 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! Refilled during class

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 | \$100 / guest

Taste and cover: composition of cheese and wine; main types of cheese; general pairing guidelines; specific pairing suggestions.

BUY-OUT

Please inquire for pricing and availability.

