



corkbuzz

PRIVATE EVENTS 2025

ABOUT US

Corkbuzz is a wine-focused restaurant and private event venue owned and operated by Laura Maniec, Master Sommelier. As a woman-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, private classes, birthdays and other celebrations.





THE SPACE

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.

Seated events at Corkbuzz can be reserved for groups of 10-54 guests. Standing receptions can be reserved for groups of 13-120 guests.

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 guest 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.



BEVERAGE PACKAGES

All beverage packages last for two hours and can be paired with both seated and standing event styles.

Custom themed packages available upon request.

DINNER

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

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

BRUNCH

Brunch Cocktails | \$35 / guest

Bloody Mary • Mimosa • Bellini

Brunch Sommelier Wine Selection | \$45 / guest

Selection of Three Wines

Bridal Package | \$90 / guest

Selection of Four Celebratory Wines to perfectly complement Bridal story & Bloody Mary • Mimosa • Bellini

Please note-pricing excludes gratuity & tax

DINNER PACKAGES

Small Plates Dinner

\$95/ person, 6 options shared, 10 - 54 guests

Sample Menu:

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

Steamed Mussels

fennel, tomatoes, white wine, grilled bread

Crispy Artichokes

saffron aioli, pangrattato

Hamachi Crudo

citrus chili ponzu, pickled fennel, grapefruit

Burrata

english pea purée, marcona almonds, pea tendrils

Meatballs

san marzano tomato sauce

Roasted Peppers

panisse, watercress, pecorino

Cavatelli Cacio e Pepe

Black pepper, parmesan

Shrimp al Ajillo

sherry vinegar, olive oil, chillies, grilled bread

Gem Lettuce Salad

pistachios, goat cheese, lemon vinaigrette, croutons

Grilled Flatiron

grilled baby leeks, almond romesco

Brioche Doughnuts

cinnamon sugar

Please note-pricing excludes gratuity & tax

Chef's Selection Dinner

\$125 / person, 3 courses, 10 - 16 guests

Sample Menu:

Set first and second course served family style, select three options for entree.

All courses are individually plated except when noted.

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

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

First Course

served family style

Gem Lettuce Salad

pistachios, goat cheese, lemon vinaigrette, croutons

and

Burrata

english pea purée, marcona almonds, pea tendrils

Second Course

served family style

Cacio E Pepe Cavatelli

black pepper, parmesan

and

Meatballs

san marzano tomato sauce

Third Course

select three, individually plated

Black Bass

fennel & sugar pea salad, rhubarb jus

Flatiron Steak

grilled baby leeks, almond romesco

Duck Breast

parsnip purée, maitake mushroom, fig jus

Roasted Peppers

panisse, watercress, pecorino

BRUNCH

\$60 / person, 3 courses, 20 - 54 guests

Sample Menu:

1st & 3rd Courses will be shared 2nd course will be individually plated.

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

First Course

select one to share for the table

Buttermilk Biscuits

apple butter, honey, cultured butter

Gem Lettuce Salad

radishes, english peas, croutons, green goddess dressing

Ricotta Toast

figs, honey, bee pollen

Second Course

select two, guest chooses

Chicken Milanese

watercress salad, fennel, whole grain mustard aioli

Lemon Ricotta Pancakes

berry syrup

Herbed Goat Cheese Omlette

watercress salad

Third Course

select one

Brioche Donuts

cinnamon sugar

Chocolate Pot de Creme

hazelnuts, fresh creme

Olive Oil Cake

mascarpone, berries

If you would like to bring a cake:

Cake Plating Fee \$3 per person



Please note-pricing excludes gratuity & tax

STANDING RECEPTION

\$68 / person, 20-120 guests, passed unlimited for two hours

Passed Canapés

Sample Menu

Please select 6 items

VEGAN

Cucumber chips, olive tapenade

Flatbread bites, hummus, shug

Grilled Artichoke bites with vegan saffron aioli

VEGETARIAN

Ricotta crostini, fig, balsamic

Caprese skewers, balsamic glaze, basil

Endive bites, blue cheese mousse, pear

SEAFOOD

Charred Octopus Skewer, almond romesco sauce

Crab tartare, cucumber chips

Smoked salmon rillette, dill creme fraiche, rice cracker crisp

MEATS WHITE & RED

Mini toast, horseradish cream, beef tartare

Lettuce cups, grilled steak, Nuoc cham

Chicken salad, phyllo cup, tarragon

Stationed Food

Items below are stationed for guests to help themselves.

Items are priced PER GUEST

Cheese Board \$15

Candied nuts, seasonal jam, honey, fresh bread

Charcuterie Board \$15

Whole grain mustard, cornichons, pickled vegetables, fresh bread

Market Vegetable Board \$12

garlic hummus, tzatziki

Chef's Selection Dessert Board \$15

selection of desserts picked to close out your event perfectly

GRAND CRU OFFERINGS

Items priced per piece

Crab Cakes, old bay aioli \$10

Sliders:

BUZZ SAUCE BURGERS \$6

SPICY CHICKEN \$6

Please note-pricing excludes gratuity & tax

PRIVATE CLASSES VS GUIDED TASTINGS

Our classes start at \$85 per person plus a \$400 instructor fee, and come with a selection of 6 wines, cheese and 60 minutes of instruction. These are more education focused, with little time to socialize. You will learn a lot!

A guided tasting is a little more informal. They are \$90 per person before tax gratuity and are part of beverage package, with a selection of 6 wines, two house cocktails and beers offered unlimited for two hours. The sommelier will give a brief 15-20 minute introduction about the wines and then be available throughout your event to answer questions, offer insight and share stories about the wine selection. This is more conducive for social settings

We also offer private wine experiences. The private wine experience is for up to 8 guests and include 6 bottles of wine, printed materials, personal instruction, and cheese. We reserve a table within our main dining room for 60 minutes, and the teacher leads the group through a themed, guided tasting, checking in and out with the group to leave time for conversation and fun. It is \$975 before tax.

In regards to theme - we have a lot of flexibility. If there is a specific subject you would like to cover, please let us know and we can work to accommodate.

PRIVATE CLASSES

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 in a classroom style setting. The following classes include a selection of 6 wines per person. You select the class and we take care of the rest! All classes include a \$400 sommelier instructor fee, plus class price per guest.

Classes Offered:

Wine 101 | \$85 /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... | \$100 / guest

from the following:

France | Italy | Spain | Germany | California | South America | Australia | New Zealand

Wine & Cheese Pairing | \$115 / guest

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

An In-Depth Guide to... | \$125 / guest

from the following:

Champagne | Burgundy | Bordeaux | Tuscany | Piedmont | Napa & Sonoma

Please note-pricing excludes gratuity & tax

FAQ

Can I bring flowers/decorations for my event?

Yes, we just ask to avoid glitter/confetti as this is hard to clean up.

Can I bring a cake?

You are welcome to bring a cake - we have a cake plating fee of \$3 per person.

Are you able to accommodate Kosher guests?

We are not a Kosher certified kitchen, but do have some Kosher wine.

Will I have control over the music in my private event space?

Our private event areas are not fully enclosed rooms. They are separated by metal partitions that go up to the ceiling. This makes for an intimate feel for your event while still getting the ambiance of our dinner service. You have control of the volume in your private area, but wouldn't be able to play your own music.

Do you have AV capabilities?

We have projectors, screens, and a wireless mic. The projectors cannot play sound.

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For a buyout, please inquire for pricing and availability.