



*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.

Hamachi Crudo

*blood orange aguachile, finger limes, serrano, mint*

Burrata

*fig, hazelnut, balsamic*

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

*potato lyonnaise, bordelaise*

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

*fig, hazelnut, balsamic*

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

*yukon potatoes, tomato-olive compote*

Flatiron Steak

*potato lyonnaise, bordelaise, watercress*

Duck Confit

*grilled endive, asian pear mostarda, watercress*

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

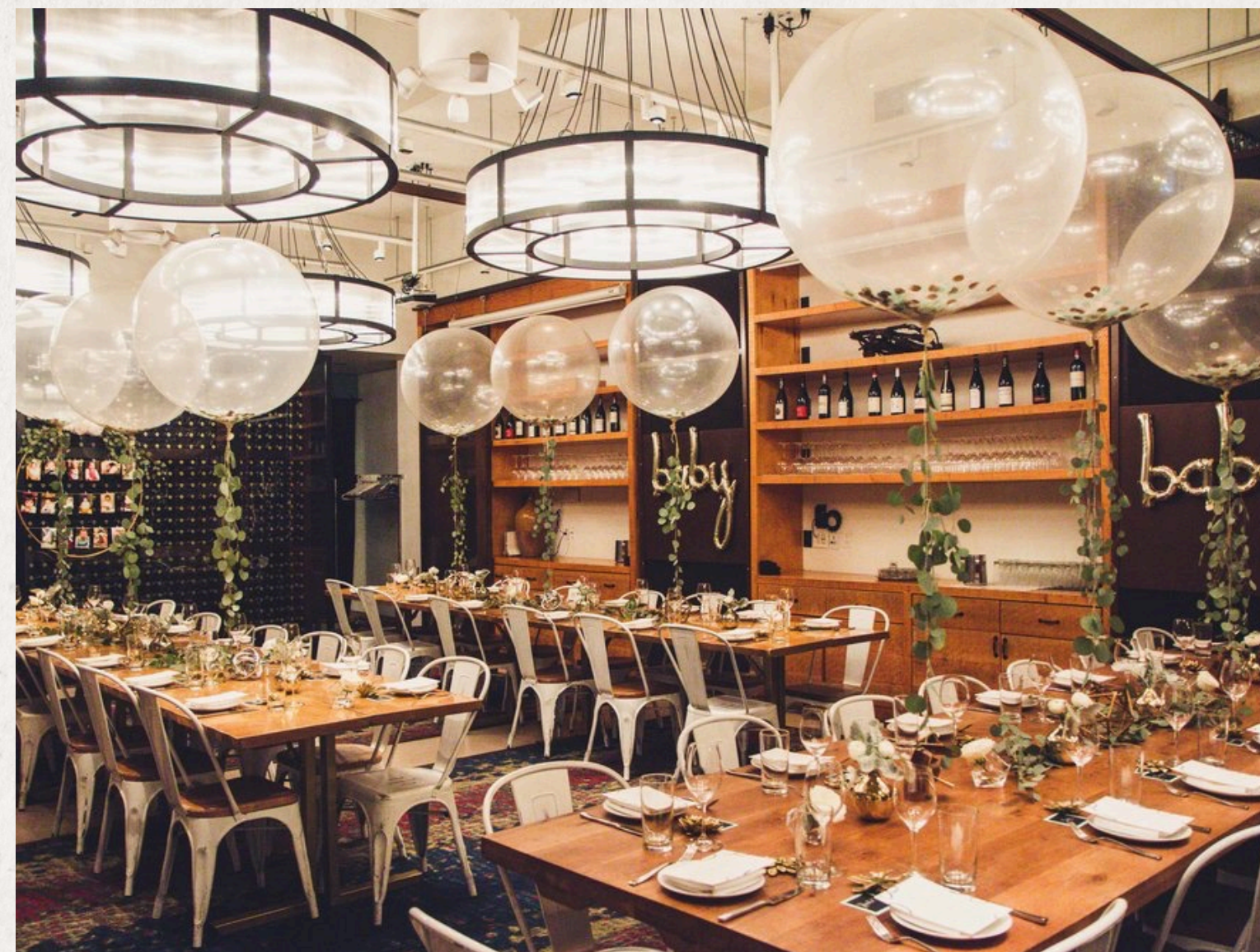
*hazelnuts, fresh creme*

#### 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.