

A photograph of a modern restaurant interior. In the foreground, a long wooden table is set with white plates, glasses, and silverware. Several dark brown leather bar stools are tucked under the table. To the left, a bar area is visible with a wooden counter, stools, and shelves stocked with bottles and glasses. A chalkboard menu is mounted on the wall behind the bar. The ceiling features exposed ductwork and modern pendant lights. Large windows on the right side offer a view of the outside. An "EXIT" sign is visible above the glass doors.

PRIVATE EVENTS PACKAGES
2020

CORKBUZZ
CHARLOTTE

4905 Ashley Park Lane, Suite J, Charlotte NC
704 625 1328

ABOUT US



LAURA MANIEC FIORVANTI

The Wall Street Journal called Maniec the "It Girl" of the New York wine scene.

Laura has established herself in the wine world by becoming one of 32 women in the world to achieve Master Sommelier status and successfully owning Corkbuzz Restaurant & Wine Bar in three separate locations: Union Square, Chelsea Market and Charlotte, NC.

Laura's fresh approach to wine has made Corkbuzz a destination for expert and novice drinkers alike and earned her recognition as both a sommelier and entrepreneur. Crain's New York Business honored her as one of their "40 Under 40," Food & Wine magazine named her one of 2013's "Sommeliers of the Year" and Wine Enthusiast included her in their list of "Top 40 Tastemakers under 40."



CORKBUZZ: CHARLOTTE

We are a series of wine-centric restaurants with a focus on offering an approachable yet varied selection of wines from the classical to the esoteric. Whether you're having a casual glass or hosting an event, we have a menu built to pair seamlessly with wine. On and off the floor our sommeliers can guide you through all aspects of our wine list, assist in selecting food to pair, and be there for all your wine needs.

A photograph of a man and a woman in formal wedding attire. The woman is wearing a white backless dress with a pearl necklace and a red flower in her hair. The man is wearing a white shirt and a red bow tie. They are standing at a bar with shelves of glasses in the background.

GROUP DINING OPTIONS

Seated dining events at Corkbuzz Charlotte can be reserved for parties of 10-50 guests and can be booked up to a year in advance. Standing receptions can be reserved for parties of 10-100 guests.

BRUNCH | \$32 per person*

3 courses, 10 - 50 guests

CANAPÈS | \$35 per person*

6 passed canapés- 10-100 guests

SHARED PLATES | \$45 per person*

6 options shared, 10 - 50 guests

DINNER | \$60 per person*

3 courses, 10 - 50 guests

**Please note, pricing excludes tax and gratuity, **Please inquire for buy-out pricing and availability by emailing events@corkbuzz.com*



THE PRIVATE DINING ROOM

This inviting space is the perfect private room for seated reception dinners, corporate meetings/dinner parties, private wine tastings, and bachelorette parties.

CAPACITY

SEATED | 20 guests (1 table)

24 guests (3 tables)

STANDING | 25-30 guests

AMENITIES

Private & Exclusive Dining Space

Personal sommelier and server

Projector screen and AV



THE CELLAR

This warm and rustic space offers an inviting, private room for cocktail style events and seated dinners. The perfect accommodation for brunch parties and walk-around cocktail parties.

CAPACITY

SEATED | 24-30 guests

STANDING | 50 guests

AMENITIES

Private Event Space & Restrooms

Private Bar & Service Staff

3 Televisions with limited AV capabilities and Patio Accessibility



PRIVATE WINE CLASSES

WINE 101 | \$55 / person

Learn the basics and discover what you like in a wine so you can choose bottles in a restaurant or wine shop with confidence.

AN IN-DEPTH GUIDE TO... | \$65/ person

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

TOUR OF... | \$65 / person

California, France, Germany, Italy, Spain or Southern Hemisphere

WINE & CHEESE PAIRINGS | \$75 / person

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

Great for teambuilding events!

(Please note, pricing excludes tax and gratuity)

WINE & SPIRIT PACKAGES

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

CORKBUZZ SELECTION | \$40/person

Put yourself in our hands with a few selections our sommeliers are excited about. Includes four wines; availability may be subject to change.

SOMMELIER SELECTION | \$50/person

Curated by our staff to pair with a menu specially selected for you! Includes six wines.

UNLIMITED SPIRITS | \$25/person

A supplementary package that includes a premium open bar: vodka, gin, tequila, whiskey, and bourbon with mixers.

UNLIMITED BRUNCH COCKTAILS

(3 hrs.) | \$22/person

Bloody Mary • Mimosa • Bellini

UNLIMITED BRUNCH SOMMELIER SELECTION

(3 hrs.) | \$25/person

Selection of 3 Wines





FOOD PACKAGES



BRUNCH MENU

2 selections for first course & dessert, 3 selections for second course.

Each course to be individually plated | Menu changes seasonally.

Can be booked for 20-54 guests.

3 Courses | \$32 per person

FIRST COURSE | 2 selections

RICOTTA FIG CROSTINI | housemade ricotta, honey sunflower bread, red wine

BRUSSELS SPROUTS | shallots, lemon, pecorino

MINI FRITTATA | wild mushrooms, goat cheese

TUSCAN CEASAR SALAD | baby laminator kale, crisp parmesan, crouton

BABY BEET SALAD | ruby red grapefruit, radish, marcona almonds

HOUSEMADE GRANOLA & ORGANIC YOGURT | honey, seasonal fruit

TARTINE | avocado, citrus

SECOND COURSE | 3 selections

FRENCH TOAST | fresh berries, maple butter

EGGS BENEDICT | potato hash, country ham, hollandaise, bed of greens

BREAKFAST CASSOULET | white beans, bacon, egg, greenmarket vegetable

ROAST PETITE CHICKEN | baby carrot, radish, lardons

GRILLED SALMON | sautéed greens, caper, lemon, brown butter

RICOTTA GNOCCHI | wild mushrooms, mascarpone, shaved parmesan

DESSERT | 2 selections

DOUGHNUTS | seasonal jam, vanilla sugar

APPLE TART | frangipane, toasted almonds, chantilly

RICOTTA BRULEE | housemade ricotta, saffron

BERRIES & CREAM | mint, basil

**Please see following page for supplemental options*



BRUNCH SUPPLEMENTAL ADDITIONS

Can be placed for guests upon arrival or on dining tables as guests place orders.



PASTRY BASKET | 36

croissants, danish, cinnamon roll, jam, butter

feeds 9, 3 of each

TEA SANDWICHES | 48

egg, salmon, cucumber

feeds 9, 4 of each

CHEESE BOARD | \$9 person

3 selections, toasted bread

CHARCUTERIE BOARD | \$10 person

3 selections, toasted bread



STEAK ENTREE | \$5 person

sauteed broccoli rabe, warm garlic vinaigrette

STANDING RECEPTION MENU

Standing receptions at Corkbuzz can be reserved for parties of 10 to 100 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

Choice of Six | \$35 per person

SEAFOOD

FRIED CALAMARI

lemon, herb

TUNA TARTARE

lemon, capers

GARLIC SHRIMP SKEWER

white wine, parsley

FRIED MUSSELS

beurre blanc

MEATS WHITE & RED

GRILLED CHICKEN PINTXOS

herb pistou

BERKSHIRE PORK MEATBALLS

pomodoro, micro basil

SMOKED BEEF CROSTINI

horseradish chantilly

BOURGIGNON SLIDERS

bacon jam relish, red wine fondue

VEGETARIAN

RICOTTA CROSTINI

housemade ricotta, red wine fig,
micro basil

BAKED FETA

phyllo, honey, sesame seed

ROASTED MUSHROOM

green market stuffing

SHARED PLATES MENU

All plates will be served family style and paced throughout the event.

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

Choice of Six Plates - \$45 per guest

APPLE ORCHARD SALAD

blue cheese, candied pecans, shaved apples, apple cider vinaigrette

BERKSHIRE MEATBALLS

berkshire pork, marinara, parmesan

BURRATA

roasted pears & apples, charred bread

BRUSSEL SPROUTS

bocconcini, tomato & garlic sauce, herb salad

RICOTTA FIG CROSTINI

red wine, honey

MUSSELS

garlic, white wine, butter, herbs, grilled ciabatta

GARLIC SHRIMP SKEWERS

white wine, garlic

BUTTERNUT SQUASH FLATBREAD

caramelized onion, fennel sausage, goats cheese, balsamic

RICOTTA GNOCCHI

wild mushrooms, mascarpone, parmesan
add protein additional \$3/ person

BRIOCHE DONUTS

cinnamon sugar



PLATED DINNER MENU

Custom menus will be made for your event reflecting your selection. | \$60 / guest

FIRST COURSE | 2 selections

RICOTTA FIG CROSTINI

honey, red wine

BRUSSELS SPROUTS

shallots, garlic, lemon, pecorino

APPLE ORCHARD SALAD

blue cheese, candied pecans, shaved apples,
apple cider vinaigrette

CRAB CAKE

dijon, aioli

SECOND COURSE | 3 selections

ROASTED POUSSIN

sautéed greens, roasted shallots, fingerlings

GRILLED RIB EYE

sautéed broccoli rabe, warm garlic vinaigrette

MEDITERRANEAN BRANZINO

sautéed spinach, capers, lemon

RICOTTA GNOCCHI

wild mushrooms, mascarpone, parmesan

DESSERT | 2 selections

BRIOCHE DOUGHNUTS

cinnamon sugar

PUMPKIN CHEESECAKE

chocolate tuile

DUET OF CHEESE

2 selections

corkbuzz

R E S T A U R A N T & W I N E B A R