



*corkbuzz*  
RESTAURANT & WINE BAR

## EVENTS & EDUCATION

CHARLOTTE  
4905 Ashley Park Lane, Suite J Charlotte, North Carolina 28210  
events@corkbuzz.com  
704-625-1328



# PRIVATE GROUP DINING

Seated dining events at Corkbuzz can be reserved for private parties of up to 22 guests in our private dining area, or semi-private seated dining for up to 50 guests in the main dining area. Our patio can seat 22 comfortably. Dining events last approximately two - three hours.

Please note, pricing excludes gratuity, tax and 3% administration fee.

## WINE À LA CARTE

We have wine from all around the world in many price points and styles, wine can be ordered from our list and bottles will be charged upon consumption. Let us know your budget or style and our sommelier will help guide you.

## WINE TASTINGS GUIDED BY A SOMMELIER

Please note these are tasting portions, not unlimited wine.

3 Wines, 1 paired with each course

Cru \$35/person, Premium Cru \$50/person

6 Wines, 2 wines paired with each course

Cru \$45/person, Premium Cru \$55/per person

## UNLIMITED BEVERAGES

Beverage packages last the duration of the event. Prices are in addition to menu cost.

Brunch: \$20/person

Selection of: 1 Sparkling, 1 White

Mimosa, Bloody Mary, Coffee, Tea, Juice

Cru: \$35/person

Selection of: 1 Sparkling, 1 White, 1 Red, 1 Beer

Premier Cru: \$45/person

Selection of: 1 Champagne, 2 Whites

2 Reds, 2 Beers, 1 Specialty Cocktail

Grand Cru: \$55/person

Selection of: 1 Top Shelf Champagne, 3 Whites

3 Reds, 3 Beer, Premium Liquor



## PLATED DINNER

### **\$35 menu** (guests select one from each course)

Blueberry Salad, cucumber, marcona almonds, goat cheese, honey vinaigrette

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Bourguignon Burger, red wine fondue, bacon-mushroom relish, french fries

Parmesan Gnocchi, summer squash, cherry tomatoes, green beans, lemon

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Ricotta doughnuts, cinnamon sugar, almond milk  
Chocolate chip cookie sandwich, hazelnut ice cream, chocolate sauce

### **\$55 menu**

*~choice of two~*

Chilled Crab Salad, mint, feta, dried olives, chickpeas, roasted tomato vinaigrette

Bacon Summer Rolls, rice noodles, radish, carrots, mint, sherry miso aioli

Caramelized Broccoli, turnips, peanuts, parmesan, cider syrup

Blueberry Salad, cucumber, marcona almonds, goat cheese, honey vinaigrette

*~choice of three~*

Corvina Sea Bass, artichokes, roasted brussels sprouts, charcuterie sauce

Roasted chicken, spicy prosciutto stuffed, cucumber salad, braised radish, broccoli puree

Parmesan Gnocchi, summer squash, cherry tomatoes, green beans, lemon

Grilled Pork Tenderloin, cilantro rubbed, goat cheese potatoes, grilled romaine, blueberry Dijon

Crab Linguine, english peas, castelvetro olives, garlic confit, farmer's cheese

*~choice of two~*

Ricotta doughnuts, cinnamon sugar, almond milk  
Chocolate chip cookie sandwich, hazelnut ice cream, chocolate sauce

Graham Cracker Crème Brûlée, macerated strawberries

### **\$45 menu** (guests select one from each course)

Blueberry Salad, cucumber, marcona almonds, goat cheese, honey vinaigrette

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Corvina Sea Bass, artichokes, roasted brussels sprouts, charcuterie sauce

Roasted chicken, spicy prosciutto stuffed, cucumber salad, braised radish, broccoli puree

Parmesan gnocchi, summer squash, cherry tomatoes, green beans, lemon

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Ricotta doughnuts, cinnamon sugar, almond milk  
Chocolate chip cookie sandwich, hazelnut ice cream,

### **\$65 menu**

*~Family style snacks~*

Cheddar and Nduja Biscuits, local honey, butter  
Creamed Corn Dip, artichokes, summer squash, smoked mozzarella, tortillas

*~choice of two~*

Grilled Octopus, sweetie drop peppers, guanciale, jalapeno chow chow, parmesan

Chilled Crab Salad, mint, feta, dried olives, chickpeas, roasted tomato vinaigrette

Goat Cheese Dumplings, spring onions, spicy shrimp sauce

Bacon Summer Rolls, rice noodles, radish, carrots, mint, sherry miso aioli

Blueberry Salad, cucumber, marcona almonds, goat cheese, honey vinaigrette

*~choice of three~*

Wagyu Beef Sirloin, grilled corn grits, charred pole beans, smoked ricotta

Corvina Sea Bass, artichokes, roasted brussels sprouts, charcuterie sauce

Parmesan Gnocchi, summer squash, cherry tomatoes, green beans, lemon

Grilled Pork Tenderloin, cilantro rubbed, goat cheese potatoes, grilled romaine, blueberry Dijon

Crab Linguine, english peas, castelvetro olives, garlic confit, farmer's cheese

*~choice of two~*

Ricotta doughnuts, cinnamon sugar, almond milk  
Chocolate chip cookie sandwich, hazelnut ice cream, chocolate sauce

Graham Cracker Crème Brûlée, macerated strawberries



## STANDING RECEPTIONS

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 hors d'oeuvres are passed and beverages are stationed.

Please note, pricing excludes gratuity, tax and 3% administration fee.

## PRICING

Food: \$35/person  
6 savory and 2 dessert passed hors d'oeuvres selections

Unlimited Beverage:

Cru: \$35/person  
Selection of: 1 Sparkling, 1 White, 1 Red, 1 Beer

Premier Cru: \$45/person  
Selection of: 1 Champagne, 2 Whites, 2 Reds  
2 Beers, 1 Specialty Cocktail

Grand Cru: \$55/person  
Selection of: 1 Top Shelf Champagne, 3 Whites  
3 Reds, 3 Beer, Premium Liquor



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## STANDING RECEPTION MENU

*Please select six from each category \$35/person*

Blistered Shishito Peppers, chorizo, onion, lime  
Oil and Vinegar Braised Pork Belly, grilled corn salad,  
farmer's cheese, harissa yogurt

Cheddar and Nduja Biscuits, local honey, butter  
Bacon Summer Rolls, rice noodles, radish, carrots, mint,  
sherry miso aioli

Spaghetti squash and mushroom fritters, harissa crème  
fraîche

Castelvatrano olive and pimento cheese crostini  
Caramelized Broccoli, turnips, peanuts, parmesan, cider  
syrup

Goat Cheese Dumplings, spring onions

Ham Hock Tater Tots, parmesan, sauce gribiche

Brussels Sprouts, fennel, marcona almonds, cheese curds

### Dessert

Ricotta doughnuts, cinnamon sugar, almond milk

Warm chocolate chip cookies

*menu is subject to change with the season\**



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## ACCOMPANIMENTS

Corkbuzz's accompaniments can be made to serve 10-124 guests. They are an appetizing way to start or end a dining event or private class. For standing receptions they are stationed for guests to help themselves.

### CHEESE BOARD

\$10/person

Three varieties of cheese with fruit chutney & bread

### CHARCUTERIE BOARD

\$10/person

Three varieties of charcuterie with pickled vegetables & bread



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