



Set Menus For Groups

Exclusive & Non-Exclusive

- From 30 guests - alternate drop - 3 choices per course
- Note maximum of 10 guests at one table

\$55 2 course Main & Dessert

\$60 2 course Entrée & Main

\$75 3 course Entrée, Main & Dessert

Please select 3 items from each course.

This will be the menu presented to your group on the day of the booking.

ENTREES

Polenta chips, Ranch dressing (gf) (veg)

Heirloom tomato and buffalo Mozarella salad, fresh basil, evoo

Smoked paprika, manchego cheese, orange arancini, bell pepper relish (veg)

Seared scallops, crisp pork belly, miso mayo, pea tendrils (gf)

Flash fried calamari, house made smoked sweet chilli and ginger sauce (gf)

Prawn & sand crab cannelloni, saffron lemon butter sauce

Onion & chickpea fritters, indian spices, mint labna (gf) (vgn)

MAINS

Pork belly, hazelnut buttered carrots, cinnamon honey glaze, pickled apples, radish salad (GF)

Beer battered local fish, hand cut chips, house salad, rustic tartare sauce

Local seafood, fish, prawns, mussels & scallops, fennel, cherry tomatoes potato, leek, butter cream sauce, crusty bread, grilled lemon (GFA)

Baked pumpkin & tofu tart, Asian salad, fried almonds (gf) (vgn)

Chicken Parmigiana, house crumbed free range chicken breast, smoked ham, napoli sauce, mozzarella, hand cut chips & house salad

Confit duck, black barley, Tagigan Farm mushrooms, roast eschalots pan juices

Grass-fed sirloin 300g, potato galette, confit tomatoes, charred leeks

* \$5 surcharge applies per steak ordered

DESSERTS

French vanilla slice, poached rhubarb, vanilla custard

Matcha cheesecake, pecan crust, pandanus gel, lychee ice cream (gf)

Citrus & almond cake, lemon glaze, blueberry and coconut ice-cream (gf)(vgn)

Donut sandwich, hazelnut ice-cream, raspberry jam, chocolate sauce

Canape Selection For Groups Exclusive & Non-Exclusive

Minimum of 40 people to a maximum of 150 people

Non - Exclusive groups under 40 should order from the a-la-carte menu.

Numbers must be confirmed and paid for 7 days prior to function date.

\$45 per head 8 pieces \$55 per head 10 pieces

Steamed chicken shiitake dumplings, aged black vinegar

Seared beef fillet en crouete with horseradish cream

Vietnamese vegetarian spring rolls nam jim dipping

Seared tuna tataki with kipfler potato & wasabi mayo

Smoked salmon, dill & spinach frittata

Bacon, roasted red pepper & feta frittata

Grilled prosciutto wrapped asparagus with bearnaise

Pork & marmalade sausage roll smoked tomato sauce

Green pea, mint & taleggio arancini balls, green aioli

Sweet potato falafels sumac yogurt

Wagyu meat balls with romesco

Pork belly & pickled vegetable bao mi

Exclusive use of venue

To secure the exclusive use of the entire venue a minimum spend is required - this can be made up with food and beverage packages - ***note that these figures are general and may vary due to season eg. Easter or school holidays***

Monday - Thursday, from 4pm to late the minimum spend is \$6,000

Friday - Saturday, from 4pm to late the minimum spend is \$10,000

Sunday - from 11.30am to 3pm or 4pm to 9pm the minimum spend is \$8,000

COPPERHEAD RESTAURANT BREWERY TERMS & CONDITIONS FOR GROUP BOOKINGS

DEPOSITS - PREPAYMENTS - CONFIRMATION OF BOOKING

1. All tentative bookings will automatically lapse after a 7 day period. A 10% deposit of minimum spend is required within 7 days of initial booking date along with this terms and conditions form completed and signed to secure the reservation.

Where a minimum spend does not apply, a \$200 deposit must be paid on confirmation of numbers 3 days prior to the date of the function.

2. The catering and beverage component of your function is to be paid in full 48 hours prior to function date. Liquor charged on consumption basis may be settled by way of cash or credit card during function or at the conclusion of the function. No split bills for event bookings.
3. Copperhead Restaurant Brewery requires to be informed of final numbers at least 7 days prior to function date along with any additional payments and any special dietary requirements.

CANCELLATION

1. Cancellation made **over 4 weeks** out from event will result in full refund of deposit.
2. If cancellation occurs **less than 4 weeks** before function date, 50% of the deposit will be refunded.
3. If cancellation occurs **less than 1 week** before function date, the client will not receive any refund of their deposit, unless it is deemed exceptional circumstances by the Venue Manager/Owner.

EXPECTED CONDUCT, LOSS & DAMAGE OF PROPERTY

1. The client shall conform to the requirements of Local Government Acts and will be liable for any breach of these.
2. The Management reserves the right to remove patrons attending functions from the premises for unruly behaviour and or showing signs of intoxication as determined by the management's discretion or by the Responsible Service of Alcohol act.
3. The client shall remain responsible at all times for any loss or damage to the property of Copperhead Restaurant Brewery caused by the client, guest(s) and invitees.

4. While we do take extreme care of guests and their property, we cannot take responsibility for the damage or loss of items belonging to guests before, during or after a function.
5. Please ensure all function guests are informed of the Restaurant's standard dress code.
6. Decorations may be supplied by the client however no items are to be attached, pinned or glued to any of the wall surfaces without prior approval from management.
7. No glitter or rice is allowed on the premises

MINORS

1. Management must be informed of minors attending functions.
2. Minors are not permitted to sit at the bar
3. Minors must be under constant and strict supervision by their legal guardian at all times whilst on the premises.
4. It is illegal to serve alcoholic beverages to any person under 18 years of age and Copperhead Restaurant Brewery reserves the right to request suitable identification from any guest.
5. Any person providing alcohol to minors will be removed from the premises.

AGREEMENT

I hereby acknowledge and agree to the terms and conditions outlined above.

Name: _____

Signed: _____

Date: _____

Function Date: _____