



Set Menus For Groups

Exclusive & Non-Exclusive

- One account per table. Customer must work out and settle their portion with a staff member at the table.
If separate accounts are desired, guests will self-service drinks from our bar.
- Up to 30 guests - 3 choices per course
- Over 30 guests - alternate drop - 3 choices per course
- Note maximum of 10 guests at one table

\$60	2 course	Main & Dessert, a schooner of beer or a glass of house wine
\$65	2 course	Entrée & Main, a schooner of beer or a glass of house wine
\$80	3 course	Entrée, Main, Dessert, a schooner of beer or a glass of house wine
\$90	4 course	4 x Canapés, 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

Eggplant chips, Japanese mustard mayo (gf) (veg)

Manchego cheese & smoked paprika arancini, bell pepper relish (veg)

Seared scallops, crisp pork belly, miso mayo, watercress (gf)

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

Prawn & sand crab cannelloni, saffron lemon butter sauce

Green pea falafel, spiced date chutney, mint mojito sauce (vgn)

Middle eastern spiced cauliflower, tahini yoghurt & pomegranate

Beetroot cured salmon, fennel, radish, salmon pearls, citrus crème fraiche

Mains

Beer battered fish & local prawns, chips, cos salad, rustic tartare sauce

Blackened confit duck, harissa treacle glaze, charred tomatoes,
Jerusalem artichokes (gf)

Grilled white fish, warm diced salad of prawns, chorizo, chickpeas, preserved lemon
and roasted capsicum

All spiced baked pumpkin & tofu tart, crispy kale, fried chickpeas, almonds (gf) (vgn)

...see over....

Pork belly, honey glazed, pickled apple, radish, carrots, hazelnut butter (gf)
Chicken parmigiana, house crumbed free range chicken breast, smoked ham,
Napoli sauce, mozzarella, chips & house salad

Eye fillet 200g, port glazed golden shallots, black pearl mushrooms, potato & chive rosti, chimichurri (gf)
\$5 surcharge for eye fillet

Sides charged additionally

Chips, rosemary salt, aioli	9	Sweet potato fries, chipotle mayo	10
Green salad & parmesan	8		

Desserts

French vanilla slice, poached rhubarb, vanilla custard, honey sugar shard
Lemon curd & torched Italian meringue tart
Spiced orange & almond cake, raisin ice cream, citrus syrup (gf) (vgn)
Donut sandwich, double chocolate ice cream, strawberry gel, chocolate fudge 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
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Steamed chicken shiitake dumplings, aged black vinegar
Seared beef fillet en croute 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

Chocolate brownie squares & passionfruit cheesecake tartlets

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 \$7,000

Standard Alcohol packages

Standard wine selection, beers, soft drinks

\$35 for 2 hours

\$43 for 3 hours

\$52 for 4 hours

Premium Alcohol packages

Premium wine selection, beers, basic spirits, soft drinks

\$45 for 2 hours

\$55 for 3 hours

\$65 for 4 hours

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.
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: _____