



A-la-Carte Packages

- Up to 30 guests – 3 choice per course
- Over 30 guests - alternate drop - 3 choices per course
- Note maximum of 12 guests at one table during a-la-carte service

\$55	2 course	-	Main & Dessert
\$60	2 course	-	Entrée & Main
\$75	3 course	-	Entrée, Main & Dessert
\$90	4 course	-	4 x Canapés, Entrée, Main & Dessert

Please select 3 items from each course.

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

ENTREE

Arancini, leek & taleggio, green pea puree

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

Fried cuttlefish, green nam jim (gf)

Prawn & sandcrab cannelloni, saffron lemon butter sauce

Lamb meat balls, Greek smoked tomato sauce, tzatziki, herbs & flat bread

MAINS

Battered Catch –

Tempura fish & local prawns, chips, salad, rustic tartare sauce

Confit duck, ancient grains, grape jelly, pan juices, watercress (gf)

Salmon fillet, braised leek risotto, salmon roe, pickled cucumber, chive oil (gf)

Spanish style vegan sausage, roasted pumpkin, broccolini & herb salad, romesco, green onion oil (vegan)

Pork belly, chilli tamari caramelised pumpkin, green coconut sauce, chargrilled pak choy (gf)

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* Eye fillet 200g, cauliflower rosti, broccolini, semi-dried tomatoes,
Centennial hop jus (gf) * \$5 surcharge applies

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

King prawn linguine, cherry tomato, basil, garlic, lemon, evoo

Braised oxtail ragu, potato gnocchi, green peas, pan juices, Parmesan

Sides charged additionally

Broccolini, almonds, lemon	8
Chips, rosemary salt, aioli	8
House salad	7
Onion rings	8
Sweet potato fries, chipotle mayo	9

DESSERTS

Cinnamon donut & chocolate hazelnut ice cream sandwich,
rich chocolate sauce, strawberry jelly

Double chocolate & almond brownie, dehydrated raspberries,
almond syrup ice cream (vegan) (gf)

Apple crumble pie, crème anglaise & cinnamon ice cream

Sticky date cake, chocolate stout ice cream

Copperhead Restaurant Brewery



Function Packages

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.*

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

Friday – Saturday, from 4pm to late the minimum spend is \$9,000

Sunday - from 11.30am to 3pm or 4pm to 9pm the minimum spend is \$6,000

Standard Alcohol packages

Standard wine selection, beers, soft drinks, tea & coffee

\$35 for 2 hours

\$43 for 3 hours

\$52 for 4 hours

Premium Alcohol packages

Premium wine selection, beers, basic spirits, soft drinks, tea & coffee

\$45 for 2 hours

\$55 for 3 hours

\$65 for 4 hours

Finger Food Package

Minimum of 40 people to a maximum of 150 people

For exclusive use of venue above mentioned prices apply.

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 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

COPPERHEAD RESTAURANT BREWERY TERMS AND CONDITIONS

DEPOSITS - PREPAYMENTS - CONFIRMATION OF BOOKING

1. All tentative bookings will automatically lapse after a seven 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. If cancellation occurs less than 4 weeks before function date, 50% of the deposit will be refunded.
2. If cancellation occurs less than 1 weeks before function date, the client will not receive any refund on their deposit, unless it is deemed exceptional circumstances by the Venue Manager/Owner.

EXPECTED CONDUCT, LOSS or 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 Restaurants 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 graffiti, 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 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.
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: _____