



Coppersmith

# FUNCTION PACK

2021



Welcome to the Coppersmith Hotel, a sophisticated urban oasis, and the ideal location for your next event.

The following pages will introduce you to our spaces and our food and beverage packages.

Once you have reviewed our offerings, please contact our team who would love to assist in planning your event.

Walkthroughs are also available on appointment.

**Coppersmith Events Team**

Phone: 03 8696 7777

Email: [hello@coppersmithhotel.com](mailto:hello@coppersmithhotel.com)

# OUR SPACES

By offering four unique spaces, Coppersmith Hotel caters for events of all formalities.

We have experience hosting birthday parties, engagement parties, graduation parties, EOY and Christmas parties, baby showers, gender reveal parties, corporate meetings and school functions.

## Our Spaces

- **The Rooftop**
- **The Bar**
- **The Bistro**
- **The Cellar**



# THE ROOFTOP





# THE ROOFTOP

Perfect for: Cocktail Events

Caters for: 40-50 Standing

25-30 Seated

Situated on level 3, the Coppersmith Rooftop features stunning views of the Melbourne City skyline and Albert Park. These views will wow your guests and serve as the perfect backdrop for your event photos.

We recommend this space for standing cocktail events, on those warmer Melbourne days.

Rooftop amenities include a small private bar, a greenery wall, dining tables, benches, high bar tables, umbrellas, HDMI connection TV (on request), sound system, Wi-Fi and heaters.

*Some important mentions...*

Access to the rooftop is via our lift only.

There are no bathrooms on the rooftop. The nearest bathrooms are on the ground floor in the bistro.

There is limited covering on the rooftop. In the event of bad weather, guests will be seated in the Bar.



# THE BAR

# THE BAR

Perfect for: Casual Events

Caters for: 120-150 Standing

50-60 Seated

The Coppersmith Bar is located on the ground floor of the hotel. Featuring communal style seating and vast space for standing, the bar is perfect for large casual events.

Bar amenities include large screen televisions with Foxtel, drop down projector screen, in house sound system, HDMI connection TV (on request), Wi-Fi, access to main bar, long dining tables, high bar tables, outdoor street seating, aircon and heating.

*Some important mentions...*

The public will still have access to the Bistro during your event and therefore the Bar is only semi-private. The Bar and Bistro can be combined to create a larger, purely private event space and will be required for those larger events.



# THE BISTRO





# THE BISTRO

Perfect for: Formal Seated Events

Caters for: 28 Seated

The Coppersmith Bistro is located on the ground floor, slightly tucked away from the Bar. Featuring banquette seating and modern furnishings, the Bistro is perfect for those more intimate, formal events.

Bistro amenities include drop down projector screen, in house sound system, HDMI connection TV (on request), Wi-Fi, access to main bar, table, chairs and cushioned benches, aircon and heating.

*Some important mentions...*

The public will still have access to the Bar during your event and therefore the Bistro is only semi-private. The Bistro and Bar can be combined to create a larger, purely private event space and will be required for those larger events.



# THE CELLAR

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CELLAR **1870** CCH



# THE CELLAR

Perfect for: Private seated dinners and meetings

Caters for: 10-14 Seated

You will find the Coppersmith Cellar in the basement of the hotel. With a long table surrounded with floor to ceiling wine racks stocked with the best wines from around the world. The cellar offers a truly unique environment for a private dinner or meeting.

Cellar amenities include private entry, HDMI connection TV (on request), Wi-Fi, access to main bar upstairs and a long dining table located in the middle of the room.

*Some important mentions...*

Access to cellar is via stairs or our hotel lift.

There are no bathrooms in the cellar. The nearest bathrooms are one level up, on the ground floor in the bistro.

This is still a working cellar; staff may require access to retrieve wines and there will be some noise from our fridges.

# FOOD AND BEVERAGE PACKAGES



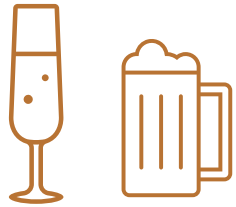
# BEVERAGE PACKAGES

We offer three beverage packages: Gold , Silver and Bronze which are outlined in the following pages.

The Gold package offers more beverage choices for your guests whereas the bronze package is more cost effective.

Each beverage package can be booked for 2-hour, 3-hour or 4-hour periods.





### **Bronze Beverage Pack**

**2 hours \$45 per person**

**3 hours \$55 per person**

**4 hours \$65 per person**

### **Sparkling Wines**

NV Da Luca Prosecco (Ita)

### **Wines (select any 4 wines)**

2018 Haut-Poitou Vive La Loire Sav Blanc (Fra)

Secret Garden

- 2019 Pinot Grigio
- 2019 Chardonnay
- 2018 Shiraz

2017 Cabernet Sauvignon

2018 Trentham Estate Pinot Noir

2018 La Tonnelle IGP Alpes de Hautes

Provence Rosé (Fra)

### **Tap Beers**

(For rooftop functions, only 2 tap beers available)

Mountain Goat Lager 4.2%

Carlton Draught 4.6%

Peroni Leggera 3.5%

Hello Sunshine Cider 5.0%

Zero Alcohol & Light beer bottles

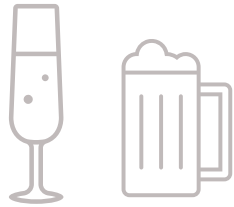
### **Soft Drinks**

All

### **Cocktails & Spirits**

Available for additional cost

All wines are subject to change & availability. A minimum 4 days' notice of your selection required



### **Silver Beverage Pack**

**2 hours \$55 per person**

**3 hours \$65 per person**

**4 hours \$75 per person**

All wines are subject to change & availability. A minimum 4 days' notice of your selection required

### **Sparkling Wines**

NV Da Luca Prosecco (Ita)

NV Maison Varichon & Clerc Brut (Fra)

### **Wines (select any 4 wines)**

2018 Petits Detours Pinot Gris (Fra)

2018 The Pass Sauvignon Blanc (NZ)

2019 Oscars Folly Chardonnay

2018 JJ Hahn 'Homestead' Cabernet Sav.

2018 Ingram Road Heathcote Shiraz

2018 Petits Detours Pinot Noir (Fra)

2018 La Ville Ferme Côtes du Ventoux Rosé (Fra)

### **Tap Beers**

(Rooftop functions only 2 tap beers available)

Mountain Goat Lager 4.2%

Carlton Draught 4.6%

Gage Roads Atomic Pale Ale 4.7%

Peroni Leggera 3.5%

Hello Sunshine Cider 5.0%

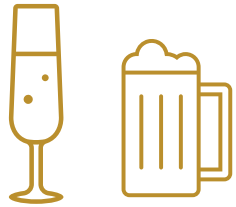
Zero Alcohol & Light beer bottles

### **Soft Drinks**

All

### **Cocktails & Spirits**

Available for additional cost



### **Gold Beverage Pack**

**2 hours \$65 per person**

**3 hours \$75 per person**

**4 hours \$85 per person**

All wines are subject to change & availability. A minimum 4 days' notice of your selection required

### **Sparkling Wines**

NV Da Luca Prosecco (Ita)

NV Maison Varichon & Clerc Brut Rose (Fra)

Yarra Burn Vintage Brut Cuvee

### **Wines (select any 5 wines)**

2017 Domaine Schieferkopf, Baden Riesling  
(Ger)

2019 Holm Oak Pinot Gris

2018 Opwa Sauvignon Blanc (NZ)

2018 Kooyong Clonale Chardonnay

2018 Opwa Pinot Noir (NZ)

2017 'Héritage du Conseiller' Pinot Noir (Fra)

2018 Cravens Place Heathcote Shiraz

2016 West Cape Howe Top Cape Cab.  
Sauvignon

2017 M.Chapoutier Belleruche Grenach & Syrah

2018 Antinori Santa Cristina Toscana IGT (Ita)

2019 Chateau des Ferrages, Roumery Rose (Fra)

### **Tap Beers**

(Rooftop functions only 2 tap beers available)

Mountain Goat Lager 4.2%

Carlton Draught 4.6%

Gage Roads Atomic Pale Ale 4.7%

Peroni Leggera 3.5%

Asahi Super Dry 5.0%

Asahi Super Dry Black 5.5%

Peroni Nastro 5.1%

Hello Sunshine Cider 5.0%

Zero Alcohol & Light beer bottles

### **Soft Drinks**

All

### **Cocktails & Spirits**

Available for additional cost

# FOOD PACKAGES

Our chefs have created a menu that tips its hat to traditional pub food, prepared with quality fresh produce, sourced locally wherever possible.

With two catering options, and the flexibility to accommodate for all dietary requirements, you can be confident that every guest will leave your event satisfied.



STANDING CANAPES



SEATED SET MENU



# CANAPES

## **BRONZE PACKAGE**

\$30 Per Person

6 Pieces Per Person

(Made up of 3 small choices)

## **SILVER PACKAGE**

\$45 Per Person

9 Pieces Per Person

(Made up of 4 small choices, 1 bigger choice)

## **GOLD PACKAGE**

\$60 Per Person

12 Pieces Per Person

(Made up of 5 small choices, 2 bigger choices)

### **SMALL**

Smoked Beetroot & Whipped Ricotta Tartlet with Hazelnut & Dill (V)

Bruschetta of Marinated Peppers, Salsa Verde and Whipped Tofu Cream (V, VG)

Chicken Liver Parfait Crostini with Balsamic Onion Jam

Lamb Merguez Mini Sausage Rolls with Spiced Tomato Chutney

Truffled Mac n Cheese Croquettes with Truffle Mayo (V)

Polenta Chips with Chilli Jam & Fried Shallot Crumble (GF)

### **BIGGER**

Cheeseburger Sliders

Fish & Chip Cones with Tartare & Lemon

Gnocchi with Tomato Napoli, Basil & Buffalo Mozzarella (V)

Korean Fried Chicken Wings with Spring Onions & Sesame

### **SWEET (+ \$4 Per Piece)**

Mini Lemon Meringue Tartlets

Chocolate Brownie with Whipped Mascarpone and Cocoa Nib Crumble (GF)



# SET MENU

For those more formal seated occasions, we offer a choice of three set menus:

## **BRONZE MENU**

\$40 Per Person

- + Entree Share  
Board
- + Pub Classic  
Main

## **SILVER MENU**

\$50 Per Person

- + Entree *OR*  
Dessert
- + Main

## **GOLD MENU**

\$65 Per Person

- + Entree
- + Main
- + Dessert

*As our chef cooks by season, our menu is constantly changing.  
Please contact our team for our current set menus.*



## ACCOMODATION

Make your night extra special with 10% off accommodation for function guests.

Stay in one of Coppersmith Hotel's modern and architecturally designed 15 hotel rooms.

All suites offer a deluxe queen or king bed, elegant ensuites with overhead showers, smart televisions with recordable Foxtel, a customisable mini bar, Nespresso coffee machines and air-conditioning.

# MAKING YOUR BOOKING

We would love to hear from you!

Coppersmith Events Team

Phone: 03 8696 7777

Email:  
[hello@coppersmithhotel.com](mailto:hello@coppersmithhotel.com)



# TERMS & CONDITIONS

**BOOKING CONFIRMATION:** To confirm a function booking a credit card must be supplied. Otherwise, a direct deposit for pre-payment can be arranged.

**FINAL NUMBERS & DETAILS:** Menu selections and numbers must be made seven (7) days before the function. The total bill will be based off these numbers only. Any number increases will be accommodated on a case-by-case basis.

**CANCELLATIONS:** A cancellation fee of 50% of the food package will be charged to the credit card on file when less than seven (7) days' notice is given. 100% of food cost will be charged when less than 72 hours' notice is given. COVID 19 mandated cancellations will not be charged a fee.

**FINAL PAYMENT:** Payment for the function will be calculated on made via the credit card on file 3 days prior to the function. Any additional costs incurred during the function will also be charged on the credit card on file, unless another form of payment is organised.