COPPER BLUES
EST
2010
ROCK PUB & KITCHEN

VIP

50 GUESTS SEATED
75 GUESTS STANDING

BEER GARDEN

70 GUESTS SEATED
150 GUESTS STANDING

PUB

125 GUESTS SEATED
200 GUESTS STANDING

FULL PUB

200 GUESTS SEATED
350 GUESTS STANDING

CUSTOM FLOOR PLANS AVAILABLE FOR LARGE RESERVATIONS

LUNCH RUSH

$18 PER GUEST | PLATED

STARTER

WARM PRETZEL STICKS
WARM PRETZELS | SMOKED SALT | WHITE CHEDDAR BEER SAUCE

ENTREE (CHOICE OF)

SEASONAL KALE
TUSCAN BLACK KALE | QUINOA | SHAVED BRUSSELS SPROUTS | SPICED PECAN
PARMESAN | GRAPE | RED WINE VINAIGRETTE

FRIED FISH SANDWICH
BATTERED & FRIED FISH | TOMATO | LEMON DILL AIOLI | BRIOCH BUN

TURKEY CLUB
ROASTED TURKEY BREAST | TOMATO | AVOCADO | BACON | BIBB LETTUCE
PICKLED RED ONION | BASIL PESTO AIOLI | WHITE BREAD

SHAVED RIBEYE SAMMY
ROASTED & SHAVED PRIME RIB | HAVARTI | GRILLED ONION & PEPPER
HORSERADISH SOUR CREAM | AU JUS | FRENCH ROLL

ENHANCEMENT

MINI PEANUT BUTTER POT DE CREME - $4 PER GUEST

PARTY MENUS

THE ROADIE

$12 PER GUEST - BUFFET

WARM PRETZEL STICKS
HUMMUS & FLATBREAD
CRISPY CHICKEN WINGS

SOUND CHECK

$18 PER GUEST - BUFFET

SPINACH & ARTICHOKE DIP
COPPER ONION RINGS
MAC & CHEESE
STEAK BITES

OPENING ACT

$20 PER GUEST - BUFFET

HUMMUS & FLATBREAD
WARM PRETZEL STICKS
GRILLED CHEESE SLIDERS
TURKEY SLIDERS
COPPER SLIDERS

ENHANCEMENT

MINI PEANUT BUTTER POT DE CREME - $4 PER GUEST

THE HEADLINER

$25 PER GUEST | BUFFET

STARTERS

WARM PRETZEL STICKS
WARM PRETZELS | SMOKED SALT | WHITE CHEDDAR BEER SAUCE

HUMMUS & FLATBREAD
CHICKPEA HUMMUS | GRILLED PITA | QUEEN OLIVE | CUCUMBER | CHERRY TOMATO

CHOPPED SALAD
MIXED GREENS | CUCUMBER | FIJI APPLE | PROVOLONE CHEESE | PEPITA SEED
GOLDEN RAISINS | RED ONION | CHERRY TOMATO | HONEY MUSTARD VINAIGRETTE

ENTREES

CRISPY CHICKEN WINGS
BRAISED & FLASH FRIED

MARGHERITA PIZZA
SLICED ROMA TOMATO | MOZZARELLA | BASIL

THE MEAT EATER PIZZA
HOUSE ITALIAN SAUSAGE | PEPPERONI | BACON
TOMATO SAUCE | MOZZARELLA | BASIL

DESSERT

MINI PEANUT BUTTER POT DE CREME
WHIPPED CREAM | CHOCOLATE DIPPED PRETZEL STICK

FULL BAND

$35 PER GUEST | BUFFET

STARTERS

WARM PRETZEL STICKS
WARM PRETZELS | SMOKED SALT | WHITE CHEDDAR BEER SAUCE

BRUSSELS SPROUTS
CRISPY PANCETTA | BLISTERED CHERRY TOMATO | WALNUTS
BALSAMIC | PARMESAN CHEESE | LEMON ZEST

SEASONAL KALE
TUSCAN BLACK KALE | QUINOA | SHAVED BRUSSELS SPROUTS | SPICED PECAN
PARMESAN | GRAPE | RED WINE VINAIGRETTE

ENTREES

MAC & CHEESE
CAVATAPPI PASTA | WHITE CHEDDAR BEER SAUCE | CHEDDAR JACK CHEESE | PUB CHIP CRUST

CRISPY CHICKEN WINGS
BRAISED & FLASH FRIED

ST. LOUIS RIBS
BRAISED & GRILLED PORK RIBS | BOURBON BBQ SAUCE | FRESNO CHILI | CILANTRO

DESSERT

MINI PEANUT BUTTER POT DE CREME
WHIPPED CREAM | CHOCOLATE DIPPED PRETZEL STICK

CUSTOM MENU

OPTION ONE | $20 PER GUEST
SELECT: 1 SALAD + 2 APPETIZERS + 1 ENTREE

OPTION TWO | $26 PER GUEST
SELECT: 1 SALAD + 3 APPETIZERS + 2 ENTREES

OPTION THREE | $35 PER GUEST
SELECT: 1 SALAD + 3 APPETIZERS + 2 ENTREES + 1 SWEET

OPTION FOUR | $42 PER GUEST
SELECT: 2 SALADS + 3 APPETIZERS + 3 ENTREES + 2 SWEETS

SALADS

CHOPPED SALAD
MIXED GREENS | CUCUMBER | FUJI APPLE | PROVOLONE | CHERRY TOMATO
GOLDEN RAISIN | RED ONION | PEPITA SEED | HONEY MUSTARD VINAIGRETTE

SEASONAL KALE
TUSCAN BLACK KALE | QUINOA | SPICED PECAN | SHAVED BRUSSELS SPROUTS
PARMESAN | GRAPE | RED WINE VINAIGRETTE

CHINESE CHICKEN
ROASTED CHICKEN | SHAVED CABBAGE | MIXED GREENS | ROASTED PEANUT
CILANTRO | CARROT | SCALLION | SESAME GINGER DRESSING

FULLY LOADED WEDGE
ICEBERG LETTUCE | CHERRY TOMATO | CHOPPED EGG
CRISPY SPICED BACON | BLACK PEPPER BLEU CHEESE DRESSING

APPETIZERS

WARM PRETZEL STICKS
WARM PRETZELS | SMOKED SALT | WHITE CHEDDAR BEER SAUCE

BRUSSELS SPROUTS
CRISPY LARDONS | WALNUT | BALSAMIC | PARMESAN CHEESE | LEMON ZEST

STEAK BITES
SEARED BEEF | ROASTED GARLIC | HORSERADISH BUTTER
CRISPY ONION | GRILLED CIABATTA BREAD

HUMMUS PLATE
CHICKPEA HUMMUS | GRILLED PITA | QUEEN OLIVE
CUCUMBER | CHERRY TOMATO

SPINACH & ARTICHOKE
MELTED MOZZARELLA | TORTILLA CHIPS

ENTREES

NACHOS
HOUSE MADE TORTILLA CHIPS | BLACK BEAN | WHITE CHEDDAR BEER SAUCE
SHREDDED CHEDDAR-JACK | PICO GALLO | PICKLED JALAPEÑO
CHIPOTLE SOUR CREAM

CRISPY CHICKEN WINGS
BRAISED & FLASH FRIED

MAC & CHEESE
CAVATAPPI PASTA | WHITE CHEDDAR BEER CHEESE SAUCE
CHEDDAR JACK CHEESE

ST. LOUIS RIBS
BRAISED & GRILLED PORK RIBS | BOURBON BBQ SAUCE
FRESNO CHILI | CILANTRO

GRILLED CHEESE SLIDER
PROVOLONE PICANTE | HAVARTI | WHITE BREAD

COPPER SLIDER
ANGUS BEEF | CRISPY THICK BACON | SHARP WHITE CHEDDAR | TOMATO | PICKLE
CARAMELIZED ONION | BIBB LETTUCE | COPPER SAUCE | TOASTED BRIOCHE BUN

TURKEY CLUB SIDER
ROASTED TURKEY BREAST | TOMATO | AVOCADO | BACON | BIBB LETTUCE
BASIL PESTO AIOLI | PICKLED RED ONION | WHITE BREAD

PEPPERONI PIZZA
PEPPERONI | MOZZARELLA | MARINARA| TORN FRESH OREGANO

THE MEAT EATER PIZZA
ITALIAN SAUSAGE | PEPPERONI | BACON | MARINARA
MOZZARELLA | TORN FRESH OREGANO

BBQ CHICKEN PIZZA
ROASTED CHICKEN | BBQ SAUCE | MOZZARELLA
BACON | RED ONION | CILANTRO

MARGHERITA PIZZA
SLICED ROMA TOMATO | MOZZARELLA | BASIL

COPPER CHEESE PIZZA
MOZZARELLA | HERBED RICOTTA
TORN FRESH BASIL & OREGANO

SWEETS

MINI PEANUT BUTTER POT DE CREME
WHIPPED CREAM | CHOCOLATE DIPPED PRETZEL STICK

COOKIES & BROWNIES

OPEN BAR

BACKSTAGE PASS

WELL COCKTAILS | HOSUE WINE
BOTTLED BEER | DOMESTIC & LOCAL DRAFT BEER

$42 PER PERSON - 2 HOURS
$55 PER PERSON - 3 HOURS

ALL ACCESS PASS

PREMIUM COCKTAILS | PREMIUM WINE
BOTTLED BEER | DOMESTIC & LOCAL DRAFT BEER

$48 PER PERSON - 2 HOURS
$60 PER PERSON - 3 HOURS

THE RIDER

FOOD & BEVERAGE MINIMUMS - THE MINIMUM REQUIREMENT WILL VARY DEPENDING ON DATES, TIMES AND AVAILABILITY. THE FOOD AND BEVERAGE MINIMUM PRICE DOES NOT INCLUDE SALES TAX, THE 4% SERVICE CHARGE OR 17% GRATUITY.

PAYMENT/DEPOSITS - A CREDIT CARD IS REQUIRED AT THE TIME OF CONFIRMATION TO HOLD THE RESERVATION AND TO GUARANTEE PRICING AND DISCOUNTS. THE EVENT MAY BE CANCELLED UP TO 30 DAYS PRIOR TO THE RESERVATION DATE. 50% OF THE FOOD AND BEVERAGE MINIMUM WILL BE CHARGED TO THE CARD ON FILE, IF CANCELLATION IS LESS THAN 30 DAYS PRIOR TO THE RESERVATION DATE.

FINAL HEAD COUNT - THE FINAL HEAD COUNT IS DUE ONE WEEK PRIOR TO YOUR EVENT. THE FINAL HEAD COUNT CANNOT DECREASE AFTER THIS TIME.

FORMS OF PAYMENT - PAYMENT MUST BE MADE BY CREDIT CARD (VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER)