



COPYCAT
**BAR &
RESTAURANT**

EVENTS PACK



THE SPACE

Copycat is situated in the heart of Elsternwick, adjacent to the train station and next to the Classic Cinemas. Formerly home to After The Tears, this historic building has been completely renovated to feature spacious, refined interiors with 100 seats inside, 30 outside on our heated terrace, and 65 upstairs at our exclusive Southside bar event space.

Designed around Articolo's iconic Fizi Ball pendant light, the space features marble top tables, restored century-old timber flooring, textured concrete walls, and forest green finishes.

Choose from half the venue to suit your individual needs and party size, book out the entire restaurant or Southside Bar for a private party.

WHOLE VENUE UP TO 120-150 GUESTS

Can cater to up to 120 guests seated (*inclusive of bar & terrace tables*) and 150 guests standing

DINING ROOM UP TO 48 GUESTS, seated only

As the rest of the restaurant will still be in operation, we unfortunately cannot accommodate speeches & choice of music

SOUTHSIDE BAR EXCLUSIVE IDEAL FOR 30-70 GUESTS, standing or partially seated

Classic Cinema's upstairs event space can be hired for events catered by Copycat.

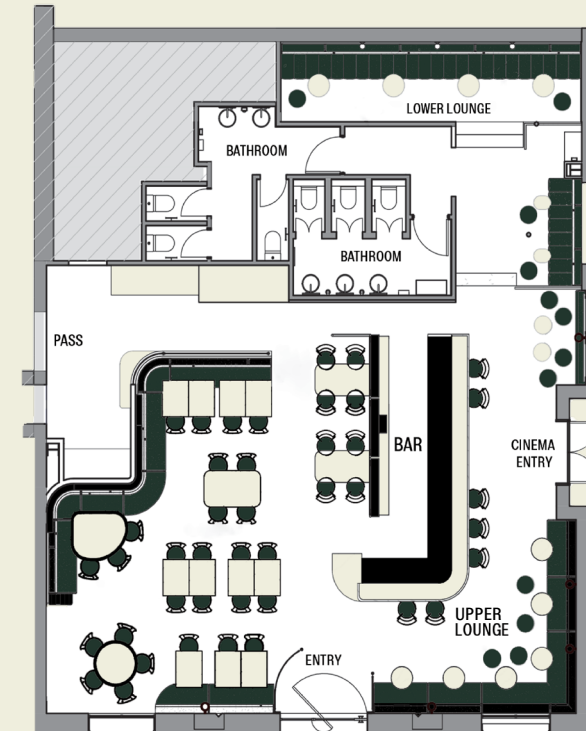
As this event space is not owned or managed by Copycat, it will be subject to Classic Cinema's availability and discretion.

PLEASE NOTE, MINIMUM SPEND APPLIES ON FOOD & DRINKS, DEPENDING ON THE TIME AND DATE OF YOUR EVENT.

COPYCAT VENUE LAYOUT

Our venue layout can be altered to cater for fully seated, semi-seated or standing only events. Our venue can cater for up to 120 guests seated (including bar & terrace tables) and 150 guests standing.

Get in touch with us to discuss how we can set up the space to best suit your individual requirements.



TERRACE
OUTDOOR SEATING



COPYCAT DINING ROOM

PERFECT FOR SEATED DINING, CATERING UP TO 48 GUESTS



SOUTHSIDE BAR

IDEAL FOR 30-60 GUESTS, STANDING OR PARTIALLY SEATED

BEVERAGE PACKAGES

Curated by our sommelier and expert bar manager, our free-flowing drinks packages are designed to complement both our chef's menu and canapé selection.

If hosting your event with a beverage pack, all guests must be on the same beverage package, except for non-drinkers who can enjoy our non-alcoholic beverage package.

Wine, beer & spirit selection is subject to availability.

Collaborate with our team to design a drink list that suits you!

ESSENTIALS PACK

A generous selection of bottomless beer, wine & soft drinks

2 hours — \$45pp
3 hours — \$55pp
4 hours — \$65pp

PREMIUM PACK

Bottomless beer, wine & soft drinks with the addition of select spirits and mixers

2 hours - \$55pp
3 hours - \$70pp
4 hours - \$80pp

NON-ALCOHOLIC PACK

We can organise a range of non-alcoholic beer, wines or even *mocktails for your event

2 hours - \$20pp
3 hours - \$30pp
4 hours - \$40pp

MAKE IT A BIT MORE SPECIAL!

COCKTAILS ON ARRIVAL

For an extra \$10 per person, choose up to three different cocktails for your guests to enjoy as they settle in.

A beverage package must be selected for this option.

CHAMPAGNE ON ARRIVAL

For an extra \$10 per person, offer your guests a glass of champagne on arrival.

A beverage package must be selected for this option.



BAR TAB

Alternatively to choosing a beverage package, a bar tab can also be organised for your event with a set bar tab limit of your choice.

Together with our bar manager, we can curate a drinks list suitable for your guests.

This drink list & tab limit will have to be finalised prior to the day of your event.

DRINKS MENU

This is a sample **ESSENTIALS PACK** menu to provide a general indication of what your beverage package could look like. *Wine, beer & spirit selection is subject to availability.*

- SPARKLING** 2022 Chalmers 'Dott.,' Prosecco
Heathcote, Victoria
- WHITE** 2021 Hesketh, 'Bright Young Things,' Sauvignon Blanc
Limestone Coast, South Australia
- 2021 Alkoomi, 'Grazing Collection,' Riesling
Franklin River, Western Australia
- 2019 Astrolabe, Chardonnay
Marlborough, New Zealand
- ROSÉ** 2021 Coulter, Sangiovese Rosé
Adelaide Hills, South Australia
- RED** 2019 Coulter, Pinot Noir
Adelaide Hills, South Australia
- 2019 Hesketh, 'Midday Somewhere,' Shiraz
Limestone Coast, South Australia
- 2019 Karman, 'Tinto Rioja,' Garnacha
Rioja, Spain
- BEER** Stomping Ground, 'Hop Stomper,' IPA
6.0% ABV · Collingwood, Victoria
- Kaiju 'Krush,' Tropical Pale Ale
4.7% ABV · Huntingdale, Victoria
- Estrella Damm, Lager
5.4% ABV · Barcelona, Spain
- SODA** Coke / Diet Coke / Sprite / Capi Soda



CANAPÉS

Our chef's canapé selection is the perfect free-range menu, allowing you to flexibly sample Copycat favourites. Build your own roaming canapé menu or let us design one for you.

ESSENTIALS PACK — \$35 per person

Your choice of: 2 cold + 2 hot + 1 substantial

PREMIUM PACK — \$55 per person

Your choice of: 3 cold + 3 hot + 2 substantial + 1 sweet



HOT

Manchego & sweet corn
croquette, romesco (gf, vg)

Roast pork belly skewers,
apple relish

Polenta chips, coconut cream,
soffritto

Mushroom arancini,
coriander cream (v)

Spiced lamb + quinoa meatballs,
rose harissa

SUBSTANTIAL

Chicken skewer,
roast chicken sauce (gf)

Pork & fennel sausage rolls,
tomato relish (gfo)

Reuben sliders, pastrami, swiss
cheese, Russian dressing

Eggplant, red pepper & cheese
empanada (vo)

Spiced lamb shoulder slider,
eggplant, rose harissa

COLD

Stracciatella & tomato tart (vg, gf)

Natural oyster,
pomegranate mignonette (gf)

Duck liver parfait profiterole

Local brie, chia crisp, quince (gf)

Beetroot tartare, wattle seed
macadamia cream, wild rice crisp (gf, v)

SWEET

Chocolate mousse choux (vg)

Lemon curd tartlet (gf)

Vanilla cheesecake, passionfruit (vg)

Eton mess, poached peach, dulce de
leche cream, macadamia praline (vg)

Vanilla panna cotta,
macadamia & chocolate crumble (gf)

PLEASE NOTE, DUE TO THE SEASONAL NATURE OF OUR MENU, ALL CANAPÉS ARE SUBJECT TO CHANGE



SET MENU FROM \$79 PER PERSON

For seated events, indulge in the Copycat experience with a twist. Championing locally-sourced produce, Modern Australian flavours and seasonal ingredients, our chef's menu is an elevated offering based on our seasonal a la carte menu.

We'll feed you and your guests four courses of the best that Copycat has to offer, with optional extras available on request including an oyster bar, grazing platters, or dessert station.

The chef's menu is priced **from \$79 per person**, and can easily be customised according to your individual dietaries and requirements.

SET MENU OPTIONS

FIRST COURSE CHOOSE TWO (SERVED ONE EACH PER PERSON)
 Natural oyster, pomegranate mignonette (gf)
 Manchego & sweet corn croquette, romesco sauce (gf, vg)
 Half shell baked scallop, cauliflower, 'nduja dressing, saltbush, finger lime (gf)
 Grilled flatbread, olives, za'atar, hummus (v)

SECOND COURSE CHOOSE TWO (SERVED TO BE SHARED)
 Beetroot tartare, wattle seed, macadamia cream, grapefruit pearls, wild rice crisp (gf, v)
 Stracciatella mozzarella, grilled peach, tomato, smoked almond, herb oil (gf, vg)
 Pastrami cured salmon, sweet pickle relish, crème fraîche, cucumber, rye toast (gfo)
 Calamari fritti, aioli, rocket salad (gfo)

THIRD COURSE CHOOSE TWO (SERVED TO BE SHARED)
 Twice cooked chicken, tarragon, roast chicken sauce (gf)
 Blue swimmer crab linguine, cherry tomatoes, lemon, bonito crumb (gfo)
 Tomato tarte tatin, onion & tamarind jam, coconut feta, dehydrated olive (v)
 Baked barramundi fillet, adobo rojo sauce, coriander cream, crispy shallot (gf)
 Pan-roasted pork chop, braised fennel, apple relish (gf)
 Slow cooked beef short rib, potato mash, snake beans, red wine jus, crispy shallots (gf) **+\$10pp**
 Southern Ranges scotch fillet, potato terrine, herb butter (gf) **+\$10pp**
 Spiced lamb shoulder, eggplant, rose harissa (to share) **+\$10pp**

Third course to be served with a combination of mixed leaf salad & fried potatoes

FOURTH COURSE CHOOSE ONE (SERVED TO BE SHARED)
 Vanilla panna cotta, apricot sorbet, turrón (gf)
 Eton mess, poached peach, Turkish delight, dulce de leche cream, macadamia praline (vg)
 Bombe Alaska, passionfruit parfait, coconut (gf, vg) **+\$5pp**

PLEASE NOTE, DUE TO THE SEASONAL NATURE OF OUR MENU, ALL DISHES ARE SUBJECT TO CHANGE

FEELING A LITTLE EXTRA?

OYSTER BAR — FROM \$110

Welcome your guests with freshly shucked Australian oysters sourced locally and seasonally from a rotating selection of farms. Orders are available by the dozen.

- 24 oysters — \$110
- 36 oysters — \$170
- 48 oysters — \$230
- 60 oysters — \$290
- 120 oysters — \$550

ANTIPASTO BOARD — \$250

Ideal for 10 to 15 guests per board

- 500g Salumi
- 250g Soft Cheese
- 250g Hard Cheese
- Lavosh
- 400g Marinated Olives
- Crackers + Condiments
- Pickles
- Grilled Flatbread

CHEESE PLATTER — \$20 PER PERSON

A selection of Australian & International cheese, served with quince, lavosh and fresh fruit. Cheese platters are prepared at 100g of cheese per person.

WANT TO MAKE IT A BIT MORE SPECIAL?
ASK US FOR ANY OTHER SPECIAL REQUESTS & WE'LL SEE WHAT WE CAN DO!



THE FINE PRINT

EVENT TERMS & CONDITIONS

DEPOSIT & CONFIRMATION

Function deposits are to be made at the amount of 15% of the total cost of food & beverage. This amount will be deducted from the final bill.

All deposits are refundable up to one week before the time of the event. As most food & beverages must be ordered at least 7 days ahead of time, to cover the cost of goods, security deposits will be forfeited if an event cancellation is confirmed within one week of the function.

Copycat requires a deposit to secure all functions. Only once this deposit has been received by our accounts can a function be considered confirmed. Placement of this deposit confirms the agreement of Copycat's Event Terms & Conditions.

MINIMUM SPEND & PAYMENT

All events hosted at or by Copycat must adhere to the agreed upon minimum spend. It is the responsibility of the client to meet this minimum spend by the conclusion of their function. This amount includes all food & beverages purchased or consumed at the time of the event.

The final bill of an event must be established at its conclusion. This bill must be paid in full by the end of an event, on premises, and in one transaction.

CANCELLATIONS

Cancellations must be made **and confirmed** by our team at least one week prior to the time of an event.

All security deposits will be refunded for cancelled events if the above requirements are met.

As most food & beverages must be ordered at least 7 days ahead of time, to cover the cost of goods, security deposits will be forfeited if an event cancellation is confirmed within one week of the function.

DETAILS & DIETARY REQUIREMENTS

The final number of guests in attendance of an event must be confirmed no later than 48 hours prior to the function. Event details will be established based on the number of guests confirmed at this time. Absences after this grace period cannot be considered in the establishment of the final bill.

Whilst Copycat endeavours to cater to all dietary concerns at any given time, we request confirmation of dietary requirements no later than 7 days prior to the event date to allow our chefs an appropriate amount of time to order and prepare.

BEHAVIOURAL CODES OF CONDUCT

In the interest of the health and safety of staff and guests, it is the client's responsibility to ensure all guests at an event behave in an orderly and safe manner, adhering to restaurant and licencing laws, including but not exclusive to the Responsible Service of Alcohol.

Clients are liable for any damages made to the premises, any person or equipment. In the case where damage is made, the client will be invoiced to cover any associated costs and repairs.

CONSUMPTION OF ALCOHOL

Copycat is licenced to supply liquor at its premises from 7am to 1am (the following the morning). Any liquor supplied by Copycat must be consumed on premises, and within these trading times.

Copycat's alcohol licence does not include BYO concessions. All liquor consumed at an event must be supplied by Copycat only.

DECORATIONS

Copycat welcomes the use of decorations to personalise an event. However, constraints must be made for decorations considered potentially damaging, troublesome or offensive. Prohibited decorations include objects that must be firmly attached to the wall, loose glitter and, confetti.

A fee may be required from the client should decorations lead to damage or exorbitant cleaning.

MUSIC & AV

Clients are welcome to request the use of Copycat's AV equipment at free of charge. As the rest of the restaurant will still be in operation for dining room only events, only whole venue or Southside events can cater to this request.

Copycat's audiovisual equipment include speakers and overhead lighting. Any other AV equipment required must be supplied by the client, and is the responsibility of the client to set up and maintain. Music levels will be monitored and adjusted at management's discretion.

SMOKING & VAPING

In adherence to Victoria's Tobacco & E-Cigarette laws, smoking (including the use of e-cigarettes such as vapes) is not permitted at Copycat. This includes anywhere inside the venue, as well as at our outdoor terrace.

Guests who wish to smoke must do so at least 4 metres away from the venue.

GET IN TOUCH

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