



PRIVATE EVENTS

COPPER BOTTOM BREWING'S TAPROOM IS ONE OF PEI'S MOST UNIQUE VENUES. FEATURING COMMUNAL STYLE SEATING, EXPOSED WOOD BEAMS, AND A GORGEOUS PATIO OVERLOOKING THE MONTAGUE RIVER, OUR LARGE, OPEN CONCEPT SPACE IS DESIGNED TO ACCOMMODATE A WIDE RANGE OF EVENTS AND CREATE ONE OF A KIND EXPERIENCES FOR OUR GUESTS.

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FIND US AT: 567 MAIN STREET, MONTAGUE, PEI - COA 1R0



I. ABOUT US

COPPER BOTTOM BREWING IS AN AWARD-WINNING CRAFT BREWERY OWNED BY HUSBAND AND WIFE ASHLEY CONDON & KEN SPEARS. WE'RE HOME TO A SPIRITED TEAM WHO SHARE A PASSION FOR ELEVATING CUSTOMER EXPERIENCES, CREATING QUALITY FOOD & DRINK, AND SHARING IT WITH THE COMMUNITY THAT SURROUNDS US.

BEFORE WE OPENED OUR DOORS IN 2017, OUR BUILDING HAD A LONG HISTORY OF SERVING THE COMMUNITY. WHAT STARTED AS A TOWN HALL IN 1938 HAS SEEN ITS WALLS TRANSFORM INTO MANY SERVICES OVER THE YEARS, INCLUDING THE LOCAL FIRE HALL, REGIONAL LIBRARY, HARDWARE STORE, AND MORE RECENTLY, HOME TO THE EASTERN GRAPHIC. 80 YEARS LATER, WE ADDED 'LOCAL BREWERY' TO THAT LIST.

TODAY, COPPER BOTTOM'S BEER CAN BE FOUND ACROSS ATLANTIC CANADA, BUT THE TEAM REMAINS FIRMLY ROOTED IN THE BELIEF THAT BUILDING A BREWERY IS JUST AS IMPORTANT AS BUILDING A COMMUNITY GATHERING SPOT; SOMEWHERE LOCALS CAN GATHER, MEET NEW FRIENDS, AND EXPERIENCE WORLD-CLASS ENTERTAINMENT - ALL WHILE ENJOYING AWARD-WINNING FOOD & DRINK.





II. VENUE PRICING & SERVICES

WE CAN HOST EVENTS UP TO 100 PEOPLE IN OUR TAPROOM AND AN ADDITIONAL 40 ON OUR STUNNING PATIO. EVERY RENTAL OF THE SPACE INCLUDES BAR SERVICE, ACCESS TO OUR STATE OF THE ART SOUND EQUIPMENT, ON-SITE PARKING, AND GENERAL SETUP.

MINIMUM SPEND REQUIREMENT | BASED ON A 5-HOUR RENTAL

PLEASE NOTE THAT OUR RETAIL AREA WILL REMAIN OPEN TO THE PUBLIC FOR PRIVATE EVENTS UNLESS OTHERWISE SPECIFIED.

OCTOBER-MAY:

50-75 ATTENDEES: \$1,500

75-90 ATTENDEES: \$2,000

90+ ATTENDEES: \$2,500

JUNE-SEPTEMBER:

50-75 ATTENDEES: \$2,000

75-90 ATTENDEES: \$2,500

90+ ATTENDEES: \$3,000

ADDITIONAL SERVICES:

- **SOUND TECHNICIAN: \$35 PER HOUR**
- **ENTERTAINMENT COORDINATION: PLEASE CONTACT**

*ALL PRICING IS SUBJECT TO APPLICABLE HST. FOR REGISTERED NON-PROFIT GROUPS, PLEASE CONTACT US FOR SPECIAL PRICING

III. CATERING MENU

AT COPPER BOTTOM BREWING, WE'RE NOT JUST PASSIONATE ABOUT BEER. OUR CULINARY TEAM IS DEDICATED TO PROVIDING AN ELEVATED DINING EXPERIENCE FOR OUR GUESTS, USING SUSTAINABLE COOKING PRACTICES & INGREDIENTS FROM LOCAL SUPPLIERS.

OUR CULINARY TEAM IS LED BY OUR HEAD CHEF, LUNA BOZZANO-DE MANUEL. GROWING UP IN A LARGE FAMILY, LUNA'S FONDEST MEMORIES AS A CHILD ALWAYS INVOLVED FOOD, AND THE SOCIAL ASPECT THAT CAME ALONG WITH IT. HER LOVE OF COOKING LED HER TO PURSUE CULINARY ARTS AT LA SALLE COLLEGE IN MONTREAL, AFTER GRADUATING, LUNA ADVANCED HER CAREER WITH STINTS AT MULTIPLE FINE-DINING ESTABLISHMENTS IN MONTREAL, TORONTO, NEW YORK, AND MADRID.

NOW RESIDING IN PEI, LUNA IS PASSIONATE ABOUT CREATING APPROACHABLE COMFORT FOOD, AND HER SPANISH & FILIPINA HERITAGE IS REFLECTED IN THE DISHES SHE CREATES AT COPPER BOTTOM.





III.I. HORS D'OEUVRES PRICED BY THE DOZEN UNLESS OTHERWISE STATED.

BEEF EMPANADAS

FILIPINO-STYLE HANDPIES FILLED WITH GROUND BEEF, POTATOES, CORN, CARROTS & MUSHROOMS.

\$48

VEGGIE EMPANADAS

FILIPINO-STYLE HANDPIES FILLED WITH PORTOBELLO MUSHROOMS & HOUSE-MADE RICOTTA CHEESE.

\$48

PULLED PORK SLIDERS

BRAISED PORK SHOULDER, STOUT BBQ SAUCE, PICKLED DAIHON, CARROT, GREEN APPLE SLAW, CHIPOTLE MAYO.

\$60

SMASH BURGER SLIDERS

MINI SMASH BURGERS TOPPED WITH APPLETREE SMOKED CHEDDAR, TOMATO, PICKLES, HALE & GARLIC AIOLI.

\$60

CHORIZO TACOS

CHOICE OF CHICKEN OR PORK TACOS TOPPED WITH RICOTTA, PICO DE GALLO, TOASTED ONIONS, LIME CREMA.

\$72

CAULIFLOWER TACOS

CHARRED HONEY-GLAZED CAULIFLOWER TACOS TOPPED WITH RICOTTA, PICO DE GALLO, TOASTED ONIONS, LIME CREMA

\$60

SMOKED SALMON BAGEL BITES

HOUSE-CURED SALMON GRAVLAX, SERVED ON BITE-SIZED MONTREAL BAGELS WITH CREAM CHEESE, CAPERS & PICKLED RED ONIONS.

\$19

*8 SERVINGS PER ORDER

BREWER'S BOARD

CHEF'S SELECTION OF CURED MEAT & CHEESE, PICKLED VEGETABLES & ACCOUTREMENTS

\$33

*SERVES 4-5 GUESTS

PLEASE INQUIRE ABOUT MENU ITEMS THAT CAN BE PREPARED TO FIT YOUR DIETARY NEEDS.
ALL ITEMS MUST BE PRE-ORDERED A MNIMUM OF 21 DAYS IN ADVANCE.



III.II BUFFET-STYLE DINNERS

SUCKLING PIG

- CHOICE OF BEET SALAD, HALE CAESAR SALAD, OR RAMEN SOUP
- WHOLE ROASTED SUCHLING PIG SERVED WITH SEASONAL VEGETABLES
 - CHOICE OF MASHED OR ROASTED POTATOES

\$65 PER PERSON
*MINIMUM OF 30 ORDERS

PEKING DUCK

- CHOICE OF BEET SALAD, HALE CAESAR SALAD, OR SOUP
- PEKING-STYLE DUCK SERVED WITH SEASONAL VEGETABLES
 - CHOICE OF MASHED OR ROASTED POTATOES

\$65 PER PERSON
*DUCK CAN BE SUBSTITUTED FOR TRADITIONAL CORNISH HEN

PRIME RIB

- CHOICE OF BEET SALAD, HALE CAESAR SALAD, OR SOUP
- ROASTED PRIME RIB SERVED WITH SEASONAL VEGETABLES
 - CHOICE OF MASHED OR ROASTED POTATOES

\$65 PER PERSON
*MINIMUM OF 30 ORDERS

VEGETARIAN OPTION

- CHOICE OF SALAD OR MUSHROOM MISO SOUP
- ROASTED TOFU SERVED WITH SEASONAL VEGETABLES
 - ROASTED POTATOES

\$65 PER PERSON

+ STANDARD MENU OFFERINGS

OUR STANDARD MENU CAN BE MADE AVAILABLE TO GUESTS UPON REQUEST. PLEASE VISIT OUR WEBSITE TO VIEW OUR MOST UP-TO-DATE MENU.

PLEASE NOTE THAT CERTAIN ITEMS & PRICING ARE SUBJECT TO CHANGE, BASED ON AVAILABILITY AND SEASONALITY.

PRICES DO NOT INCLUDE APPLICABLE TAX OR GRATUITY.



III.III. ADD-ONS

LIVE OYSTER SHUCKING

SELECTION OF PEI OYSTERS SHUCKED RIGHT IN FRONT OF YOU BY A MEMBER OF OUR CULINARY TEAM. SERVED WITH TRADITIONAL GARNISHES.

\$2.75 PER OYSTER

*PLUS \$150 SHUCKING FEE PER HOUR. MINIMUM PURCHASE OF 100 OYSTERS.

SALAD BAR

CHOICE OF HALE CAESAR SALAD OR BEET SALAD SERVED BUFFET-STYLE.

\$10 PER PERSON

DESSERT STATION

SELECTION OF DESSERTS FROM HELEN'S PASTRY CO.

\$10 PER PERSON

*CAKE CUTTING SERVICE AVAILABLE FOR \$1.50 PER PLATE.

LATE NIGHT TACO BAR

BUFFET-STYLE TACO BAR WITH SELECTION OF TOPPINGS

\$10 PER PERSON

TABLE GROWLERS

PRE-FILLED 64oz GROWLERS PLACED TABLESIDE UPON GUESTS ARRIVAL.

\$30 PER GROWLER

*LIMITED TO STANDARD BEER OFFERINGS

TEA & COFFEE BAR

LOCALLY ROASTED COFFEE & TEA. SELF-SERVICE.

\$100

IV. BAR MENU

OUR VENUE FEATURES 14 ROTATING TAPS OF AWARD-WINNING BEER BREWED IN-HOUSE, AS WELL AS LOCALLY MADE CIDER, HOMBUCHA, AND A VARIETY OF OTHER BEVERAGES ARE AVAILABLE BY THE GLASS AND BOTTLE.

BEER

14 TAPS OF AWARD WINNING BEER BREWED IN-HOUSE, FROM CLEAN & REFRESHING LAGERS, ROBUST IPA'S, AND BALANCED STOUTS. TO VIEW OUR CURRENT TAPLIST, VISIT OUR WEBSITE.

WINE & CIDER

BOTH RED & WHITE WINE OPTIONS ARE AVAILABLE BY THE GLASS AND BY THE BOTTLE. ADDITIONALLY, WE ARE PROUD TO CARRY AWARD-WINNING CIDER FROM RED ISLAND CIDER HOUSE.

SPIRITS & COOLERS

WE CARRY A SELECTION OF CANS FROM OUR READY-TO-DRINK LINE OF BANTAM HARD SELTZERS, AND FEATURE A ROTATING CASH COCKTAIL AT THE BAR.

NON-ALCOHOLIC

WE HAVE MANY NON-ALCOHOLIC OPTIONS AVAILABLE AT THE BAR, INCLUDING HOMBUCHA, CRAFT MADE SODA'S, AND NON-ALCOHOLIC BEER.



V. PREFERRED VENDORS

NEED SOME SUGGESTIONS FOR PLANNING YOUR EVENT?
CONTACT OUR PREFERRED VENDORS.

MAYTREE ECO-RETREAT, ACCOMMODATIONS

WEB: MAYTREERETREAT.CA

EMAIL: STAY@MAYTREERETREAT.CA

LANE'S RIVERHOUSE INN, ACCOMMODATIONS

WEB: LANESRIVERHOUSEINN.COM

PHONE: (902) 838-2433



FOR ALL EVENT & CATERING
INQUIRIES, PLEASE CONTACT:

ASHLEY CONDON
OWNER-OPERATOR
ASHLEY@COPPERBOTTOMBREWING.COM
(902) 326-9173

FIND US AT: 567 MAIN STREET, MONTAGUE, PEI - COA 1R0

