

THE COPPER ROOM

ABOUT

The Copper Room at The Lead Station is an intimate and stylish bar and function room available for private use for any occasion. Suitable for all events, whether a decadent private party or gathering of friends and family, The Copper Room is the perfect space.

We offer a range of catering packages and can provide bespoke catering to suit individual needs and tastes on request. With a fully stocked cocktail bar, TV and sound system, The Copper Room is a discreet, stylish home from home in which to meet, host, entertain, relax and/or party.

FYI:

The Copper Room is so called as a continuation of The Lead Station and was born out of the combination of three ideas. Firstly that copper, like lead, is a metal; secondly, that the building itself was originally the Chorlton Police Station (police > coppers > copper); finally and most pertinently, from the colours and materials used in the room.

CAPACITY

The room holds up to fifty people comfortably; however, depending on the nature of your event and whether you are eating we recommend a smaller number may be a more suitable maximum.

We only accept birthday parties over the age of twenty one, for children's birthdays we have a separate back terrace that can be hired. This is a great space where kids can play securely and you can mingle with friends, this area is suitable for up to twenty five guests.

Please speak to a manager about hiring this area.

BAR

The bar is fully stocked including three draught beers and we have a fabulous cocktail menu to suit every occasion. We are licensed until midnight – last orders will be called at 11:45pm (Sunday – Thursday we are licensed until 11pm).

We run a challenge twenty one scheme and staff will ask anyone they believe to be under twenty one for I.D, please note that you cannot bring your own alcohol to any event.

Please note:

The bar can accept card and cash payments. The event organiser can run a tab but other guests should come prepared to pay as they go.

BOOKING COST

To secure the room we require payment of £100.

This charge is non-refundable and is payable in advance to secure your booking.

We ask for a minimum spend of £400 for lunch time and mid-week bookings, Friday and Saturday evening events require a minimum spend of £600.

Once the hire charge has been paid you will receive a booking confirmation by email and you'll also be asked to complete an accidental damage pre authorisation. This is set at £300 and it must be completed within 7 days.

This is our insurance against any damage that may occur to fixtures and fittings during your party, absolutely no money is charged unless any damage occurs and we will assess the damage with you first.

Your details are held securely by Stripe and are automatically destroyed after your event.

MUSIC & MEDIA

The room is equipped with a full sound system that you can plug any device into to play your choice of music through the speakers into the room.

We are in a residential area with neighbours so all windows must be closed by 10pm to eliminate any external noise (the space is fully air conditioned for your comfort).

The TV in the room can be used during any private party and there is an input to plug in your choice of device.

DECORATION

Any decoration must be free standing and removable.

Pins or adhesives of any kind are not permitted and nothing is allowed on any walls.

CATERING

ABOUT

We offer a range of food packages to suit both your taste and budget, all food orders are for a minimum of ten people and must be ordered two weeks in advance of your booking.

We can offer bespoke menus, please contact one of our management team to discuss bespoke options. Please also contact us regarding any allergies/dietary requirements.

All food is made fresh on the premises from daily deliveries.

All of our dishes may contain nuts or nut traces, our cheese may be made with animal rennet.

Please make us aware of any allergies or intolerances that your guests have, allergy advice is available for all dishes.

CANAPÉ MENU

We offer a range of small and large bites, these dishes are served canapé style, and are designed to complement your drinks, we do not offer a full or sit down meal however if you would like to book a table in our restaurant before your event please speak to a manager.

Each dish constitutes to a tray and all trays are served in portions of twenty, minimum order is three trays per booking.

A discretionary 10% service charge will be added to all pre ordered food and/or drinks. This goes directly to the team staffing your event.

SMALL BITES

£40 per tray

Lamb taco, curtido, salsa borracha, green olives

Pork & apricot sausage rolls

Sea bass ceviche, Tiger's milk, avocado, endive

Goats cheese mousse, parmesan crisps,
black olive crumb (v) (gf)

Beetroot & caramelised onion tart (v)

Avocado & cucumber sushi rolls, pickled ginger, soy (ve) (gf)

LS fishcake bonbons (cod, hake & salmon),
caper mayonnaise

LARGE BITES

£50 per tray

Cheeseburger & pulled pork sliders

Traditional Yorkshire puddings, glazed beef top side, root vegetables

'Nduja & scamorza croquettes, smoked paprika, parmesan emulsion

Chicken satay skewers, sriracha sauce, toasted peanuts (n) (gf)

Kataifi wrapped prawns, curry emulsion

Mini jacket potatoes (Jersey potatoes, when in season), cream cheese, black truffle (v) (gf)

Spiced Onion Bahji, lime soy yoghurt (ve)

Welsh rarebit & tomatoes, toasted sourdough (v)

Beetroot & caramelised onion tart (v)

SWEET BITES

£40 per tray

White chocolate mousse, passion fruit & mango salsa (v) (gf)

Double chocolate brownie, chocolate glaze,
caramelised chocolate crumb (v)

Traditional house baked scones, strawberry jam,
Chantilly cream (v)

Caribbean pineapple skewers glazed with dark
rum caramel, chilli & lime (ve) (gf)

Eton Mess, mixed berries, pavlova meringue,
raspberry coulis (v) (gf)

Toffee pudding sandwich, salted caramel butter cream (v)

BAR

DRINKS

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CLASSIC COCKTAILS



ESPRESSO MARTINI

Eristoff Vodka, Kahlúa, Espresso, Sugar

11



CAIPIRINHA

Sagatiba Cachaca, Fresh Lime, Sugar

11



BLOODY MARY

Eristoff Vodka, Tomato, Celery Bitters, Spices,
Lemon, Lime, Chilli Salt

£1 from each sale of this cocktail will be donated
to Forever Manchester - a charity foundation for community
support across Greater Manchester

11



SINGAPORE SLING

Bombay Sapphire Gin, Cherry Heering, Benedictine,
Cointreau, Pineapple, Lime, Grenadine, Bitters

11



MAI TAI

Bacardi Carta Oro Rum, Goslings Black Seal Rum,
Cointreau, Orgeat, Lime

11



OLD FASHIONED

Maker's Mark Bourbon, Angostura Bitters, Orange Bitters,
Demerara

11



AMARETTO SOUR

Lazzaroni Amaretto, Maraschino, Lemon, Egg White,
Peychauds Bitters

11



PALOMA

El Jimador Blanco Tequila, Lime, Sugar, Grapefruit Soda

11

CLASSIC COCKTAILS



DAIQUIRI

Bacardi Carta Blanca Rum, Lime, Sugar (Additional flavours are available)

10.5



LONG ISLAND ICED TEA

Eristoff Vodka, Bombay Sapphire Gin, Bacardi Carta Blanca Rum, El Jimador Blanco Tequila, Cointreau, Lemon, Sugar, Coca Cola

10.5



MOJITO

Bacardi Carta Blanca Rum, Lime, Sugar, Mint, Soda (Additional Flavours are available)

10.5



MARGARITA

El Jimador Reposado, Cointreau, Lime, Sugar, Salt

10.5

GIN

COPAS

50ml - Garnish - Tonic

APPLEWOOD

Lemon Zest, Mint, Fever Tree Indian Tonic

11

BLOOM

Raspberries, Mint, Fever Tree Elderflower Tonic

11

BOMBAY PREMIER CRU

Lemon Zest, Juniper, fever Tree Indian Tonic

12

CITADELLE

Lemon Zest, Orange Zest, Fever Tree Elderflower Tonic

11

BROCKMANS

Orange Zest, Blueberries, Fever Tree Indian Tonic

10

GIN MARE

Rosemary, Sage, Orange, Fever Tree Mediterranean Tonic

12

HENDRICKS

Cucumber, Mint, Fever Tree Elderflower Tonic

11

PORTOBELLO ROAD

Grapefruit Zest, Juniper, Fever Tree Mediterranean Tonic

10

ROKU

Orange Zest, Raspberries, Fever Tree Mediterranean Tonic

12

SLINGSBY RHUBARB

Raspberries, Peppercorns, Fever Tree Elderflower Tonic

12

TANQUERAY

Lime, Mint, Fever Tree Indian Tonic

10

THREE WRENS

Multiple expressions available please ask your server

11

THE COPPER ROOM

17

BEER

DRAUGHT

	Half	2/3	Pint
SAN MIGUEL Spain 5.0%	3.1	4.4	5.9
SHINDIGGER SESSION Manchester, UK 4.2%	3.5	4.7	6.5
SHINDIGGER PILSNER Manchester, UK 4.6%	3.4	4.5	6.3

BOTTLED CIDER

OLD MOUT New Zealand 4.0% 500ml			6
BERRIES & CHERRIES			
KIWI & LIME			
PINEAPPLE & RASPBERRY			
STRAWBERRY & APPLE			

LOW ALCOHOL

HEINEKEN ALCOHOL FREE Germany 0% 330ml			3.6
ERDINGER ALCOHOL FREE Germany 0.5% 330ml			4.3

BEER

BOTTLES & CANS

ASAHI Japan 5.2% 330ml	5
CORONA Mexico 4.5% 330ml	5
PERONI Italy 5.1% 330ml	5.5
BUDVAR Czech Rep 5.0% 500ml	5.5
GUINNESS Ireland 4.1% 440ml	5.5
ERDINGER WEISS Germany 5.1% 500ml	5.5

GLUTEN FREE

DAURA DAMM Spain 5.4% 330ml	5
PERONI Italy 5.1% 330ml	5

WINE

FIZZ

CANTINA COLLI PROSECCO SPUMANTE 35

Glera • Veneto, Italy, 11% (ve)

Pear, floral, dry

CA' DI ALTE PROSECCO ROSÉ 35

Glera, Pinot Noir • Veneto, Italy, 11% (ve)

Fresh, fruity, dry

PIPER-HEIDSIECK CUVÉE BRUT 65

Pinot Noir, Meunier, Chardonnay • Champagne, France, 12% (ve)

Almond, fresh hazelnut, pear, apple, hint of citrus

RED

MOLINICO LOCO 24

Monastrell • Murcia, Spain, 13% (ve)(o)

Red cherry, blackberry, plum

PONTE PIETRA 26

Merlot, Corvina • Veneto, Italy, 12% (ve)

Blackberry, cherry blossom, fresh

GOATS DO ROAM 29

Shiraz, Mourverde Red Blend • Coastal Region, South Africa,

13.5% (ve)Plum, spices, oak

ONTAÑÓN ECOLÓGICO RIOJA 31

Rioja, Spain 2019 13.5% (Tempranillo 100%) (ve) (o) (ss)

Ripe plum, dark cherry

THE COPPER ROOM

WINE

WHITE

MOLINICO LOCO 24

Macabeo • Murcia, Spain, 11.5% (ve)(o)
Fresh peach, white flowers, zesty

CANTINA DI CUSTOZA 26

Custoza Bianco • Veneto, Italy, 12.5% (ve)
Fresh, delicate, aromatic

ALPHA ZETA 28

Pinot Grigio • Veneto, Italy, 12.5% (ve)
Pear, bread crust, balanced

LES CAVES DE RICHEMER 28

Piquepoul IGP • Languedoc, France, 12.5% (ve)
Bright citrus, floral, refreshing acidity

LOUREIRO 32

Vinho Verde, Alvarinho • Azevedo, Portugal, 12% (ve)
Ripe nectarine, lime blossom, herbaceous

VDP DU VAL DE LOIRE 34

Sauvignon Blanc • Vignerons de Valençay, France, 13%
Fruit forward, bright, mineral

ROSÉ

MONROUBY 28

Grenache Rosé IGP Pays d'Oc • Languedoc, France, 12.5% (ve)
Fragrant red berry, raspberry, crisp acidity

SOFT DRINKS

	Glass	Pint	Btl/Can
SODAS Coke, Diet Coke, Lemonade	2.8	3.9	3.2
SAN PELLEGRINO Blood Orange, Lemon, Pomegranate & Orange			3.5
FEVER TREE Indian, Light, Elderflower, Mediterranean			3.2
FENTIMANS Rose Lemonade, Dandelion & Burdock, Curiosity Cola, Ginger Beer, Wild English Elderflower			4
PAGO JUICES Mango, Pineapple, Peach, Pear, Strawberry			4
MINERAL WATER Wenlock Sparkling 330ml/750ml			2.5 / 3.9
Wenlock Still/750ml			2.5 / 3.9
JUICES Orange, Apple, Cranberry	2.8	3.9	
Squeezed Orange	3.8	4.9	

T&C'S

CONDITIONS

BOOKING & USE

- £100 booking fee to confirm and secure your booking. Your booking is not secure until your fee is received, and as such, may be released to a second party requesting the same date.
- Booking form to be returned at least two weeks before the event. Menu choice must be confirmed at least seven days before the event and final numbers to be confirmed no less than five days before.
- The room is air conditioned and as such the windows must remain closed throughout the duration of any event. This is to prevent the music disturbing our neighbouring residents, as stipulated in the conditions of our license. The manager on duty will be responsible for maintaining the volume at an acceptable level.
- We are licensed to serve until 12 midnight at the weekend and all guests must have quietly left the venue by 12:30am (11:30pm Sunday - Thursday)

CONDITIONS

BOOKING & USE

- A minimum spend is required of £600 on a Friday or Saturday PM booking and £400 at all other times.
- We do not allow outside catering and alcohol not purchased on the premises is not permitted under any circumstances.
- The TV can be used as normal or as a screen to project through.

NB – We do not provide any cables or wires for which to connect to the TV or sound equipment. We advise that should the TV or sound system be required to be used, an Audio Visual test/check is conducted to ensure full compatibility and usability.

FORMS

BOOKING

BOOKING FORM

We require this form to be returned no later than three weeks before the date of the function.

Name

Address

Telephone

Email

Date of party

Purpose

Start time

Number of attendees

Food

Food Serving time

Drink Requirements
(i.e Wine, Champagne, Cocktails)

Fee

Received By

Date

Additional information

DECLARATION

I have read and accept the Conditions of Booking and Use for the Copper room. I understand that the venue must be empty by 12.30am and that the manager on duty has the authority to control the volume of the music in the room.

I also agree that I am liable for all costs incurred in rectifying any damage sustained to the room or equipment during use.

Signed

Date

CATERING BOOKING

KITCHEN BOOKING FORM

Name

Date

Time Serving

Pax

SMALL BITES

Trays

Dish

Lamb taco, curtido, salsa borracha, green olives

Pork & apricot sausage rolls

Seabass ceviche, Tiger's milk, avocado, endive

Goats cheese mousse, parmesan crisps,
black olive crumb (v) (gf)

Beetroot & caramelized onion tart (v)

Avocado & cucumber sushi rolls,
pickled ginger, soy (ve) (gf)

LS fishcake bonbons (Cod, hake & salmon),
caper mayonnaise

CATERING BOOKING

LARGE BITES

Trays

Dish

Cheeseburger & pulled pork sliders

Traditional Yorkshire puddings, glazed beef top side, root vegetables

'Nduja & scamorza croquettes, smoked paprika, parmesan emulsion

Chicken satay skewers, sriracha sauce, toasted peanuts (n) (gf)

Kataifi wrapped prawns, curry emulsion

Mini jacket potatoes (Jersey potatoes when in season), cream cheese, black truffle (v) (gf)

Spiced Onion Bahji, lime soy yoghurt (ve)

Welsh rarebit & tomatoes, toasted sourdough (v)

CATERING BOOKING

SWEET BITES

Trays

Dish

White chocolate mousse, passion fruit & mango salsa (v) (gf)

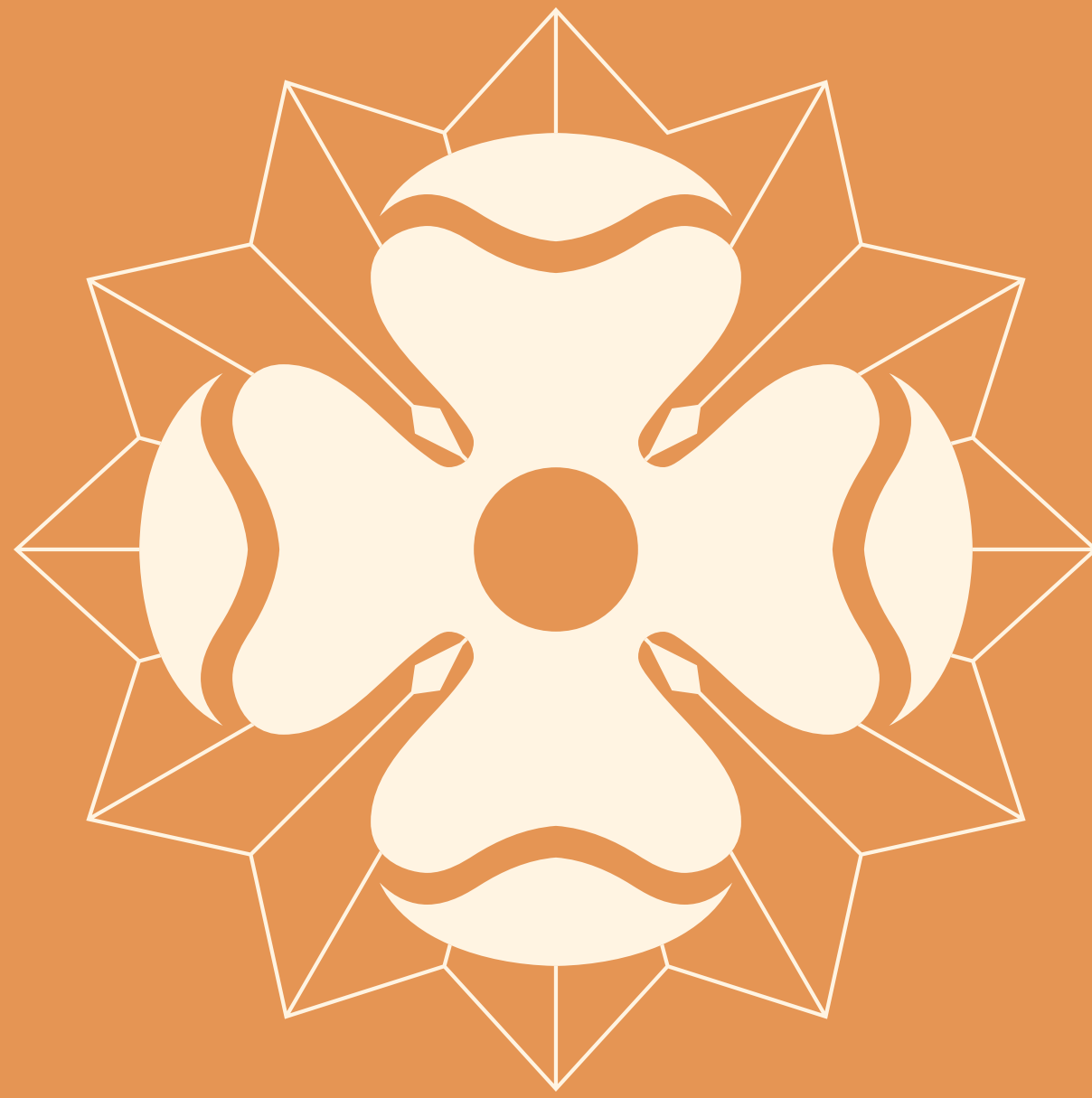
Double chocolate brownie, chocolate glaze,
caramelised chocolate crumb (v)

Traditional house baked scones, strawberry jam,
chantilly cream (v)

Caribbean pineapple skewers glazed with dark rum
caramel, chilli & lime (ve) (gf)

Eton Mess, mixed berries, pavlova meringue,
raspberry coulis (v) (gf)

Toffee pudding sandwich, salted caramel butter cream (v)



GET IN TOUCH

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