

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)


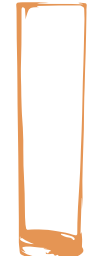





BAR

DRINKS

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COCKTAILS

-  **HEMINGWAY BREAKFAST** 10
Plantation Three Stars Rum, La Fee Absinthe, Orange Marmalade, Falernum, Lime
Herbaceous & refreshing with hints of lime, vanilla, fennel & bitter orange.
-  **QUEEN RASPURI** 10
Grey Goose Vodka, Koko Kanu Rum, Atxa Mango Vermouth, Mango, Pink Peppercorn, Lemongrass, Lime, Sugar
Balanced, prickly & complex. Deadly & delicious.
-  **KOKO RUSH** 10
Koko Kanu Rum, Mozart White Chocolate, Bailey's, Espresso, Nutmeg, Sugar
Smooth coffee, indulgent chocolate & light coconut accompanied with subtle warmth & spice.
-  **KING LOUIS** 10
Remy Martin 1738, Martini Fiero Vermouth, Pinot Noir, Strawberry Conserve, Angostura Bitters, Lemon
Balanced & strong with hints of caramel, strawberry, bubblegum & grape. Mature & boozy.
-  **PEACH TEA** 10
Bacardi Ocho Rum, Martel VS, Creme De Peche, English Breakfast Tea Syrup, Lemon
Sweet, vibrant & peachy with a sour kick.
-  **ROSE MARGARITA** 10.5
Patron Silver, El Jimador Blanco Tequila, Rose, Ginger, Chilli, Lime, Agave, Chilli Salt
Green & vibrant, sweet peppers, ginger, chilli, rose petals. A well balanced knock out.
-  **COPPER NEGRONI** 10.5
Elephant Gin, Campari, Cocchi Vermouth Di Torino, Mandarin Oleo, Grapefruit Bitters
A clean grapefruit forward Negroni that tingles on your tongue after every sip.

CLASSIC COCKTAILS



ESPRESSO MARTINI

Finlandia Vodka, Kahlúa, Espresso, Sugar

10.5



MARGARITA

El Jimador Reposado Tequila, Cointreau, Lime, Lemon, Sugar, Salt

10.5



OLD FASHIONED

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

10.5



APEROL SPRITZ

Aperol, Montresor Prosecco, Soda

10.5



LIMONCELLO SPRITZ

Limoncello, Montresor Prosecco, Soda

10.5



CAIPIRINHA

Sagatiba Cachaca, Fresh Lime, Sugar

10.5



AMARETTO SOUR

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

10.5



FRENCH 75

Portobello Road Gin, Lemon, Sugar, Montresor Prosecco, Soda

10

GIN

COPAS

50ml - Garnish - Tonic

BLOOM

Raspberries, Mint - Fever Tree Elderflower Tonic

9.9

BOMBAY SAPPHIRE

Lemon, Juniper - Fever Tree Mediterranean Tonic

9.3

BROCKMANS

Orange Zest, Blueberries - Fever Tree Indian Tonic

10.3

ELEPHANT

Dehydrated Apple, Juniper - Fever Tree Mediterranean Tonic

13.9

GIN MARE

Rosemary, Sage, Orange - Fever Tree Mediterranean Tonic

11.5

HAYMANS OLD TOM GIN

Grated Nutmeg, Dehydrated Lemon, Fever Tree Naturally Light Tonic

10.5

HENDRICKS

Cucumber, Mint - Fever Tree Elderflower Tonic

10.2

MONKEY 47

Blueberries, Grapefruit Zest, Fever Tree Indian Tonic

12

PORTOBELLO ROAD

Grapefruit Zest, Juniper - Fever Tree Mediterranean Tonic

9.4

SLINGSBY RHUBARB

Raspberries, Peppercorns - Fever Tree Elderflower Tonic

11.3

TANQUERAY

Lime, Mint - Fever Tree Indian Tonic

8.6

THREE WRENS

Multiple expressions available please ask your server

10.6

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 BERRIES & CHERRIES KIWI & LIME PINEAPPLE & RASPBERRY STRAWBERRY & APPLE			6
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LOW ALCOHOL

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

BEER

BOTTLES & CANS

ASAHI 5
Japan 5.2% 330ml

CORONA 5
Mexico 4.5% 330ml

PERONI 5.5
Italy 5.1% 330ml

BUDVAR 5.5
Czech Rep 5.0% 500ml

GUINNESS 5.5
Ireland 4.1% 440ml

ERDINGER WEISS 5.5
Germany 5.1% 500ml

GLUTEN FREE

BREWDOG PUNK IPA 4.8
Scotland 4.5% 330ml

GF PERONI 4.8
Italy 5.1% 330ml

WINE

FIZZ

PROSSECO 35

Montresor Millesimato Extra Dry 2019 Veneto, Italy 11% (ve)
Classically extra dry, green apple, white flower

ROSÉ PROSSECO 35

Montresor Rosé Extra Dry 2019 Veneto, Italy 11% (ve)
Gentle berry & citrus aroma, fresh

HENNERS BRUT NV 65

East Sussex, England 12% (ve) (ss)
Green apple, pear, English Champagne

RED

PERCHERON SHIRAZ MOURVÈDRE 23.5

Western Cape, S.Africa 2020 14.5%
(Shiraz 70%/Mourvèdre 27%/Viognier 3%)
Black cherry, crushed raspberry, aromatic

GALEAM MONASTRELL 25.5

Alicante, Spain 2018 13.5% (Monastrell 100%) (ve) (o) (ss)
Plum, blackcurrant, black pepper, fresh full body

PIERRE CHANIER PINOT NOIR 28

Loire, France 2019 13 % (Pinot Noir 100%) (ve)
Smooth, berry, spice

ONTAÑÓN ECOLÓGICO RIOJA 30

Rioja, Spain 2019 13.5% (Tempranillo 100%) (ve) (o) (ss)
Ripe plum, dark cherry

WINE

WHITE

EL NINOT DE PAPER BLANCO 23.5

Valencia, Spain 2019 11% (Sauvignon blanc 30%/Viura 70%)
Light floral, citrus, fresh

ZAGARE VERMENTINO 24.5

Sicilia, Italy 2019 12.5% (Vermentino 100%) (ve)
Delicate stone fruit, floral, fresh

FALSE BAY 'SLOW' CHENIN BLANC 26

Coastal Region S.Africa 2020 13.5% (Chenin Blanc 100%) (ve)
Creamy lemon, herbaceous, complex

IL BADALISC PINOT GRIGIO 27.5

Venezie, Italy 2019 12.5% (Pinot Grigio 100%) (ve)
Honey, peach, fresh citrus

**MELON BLANC VENDANGE NOCTURNE,
PIERRE-HENRI GADAIS NV** 30

Loire, France 11% (Melon de Bourgogne 100%) (ve) (n) (o) (ss)
Fresh, green melon, refreshingly light

CIRCUMSTANCE SAUVIGNON BLANC 32.5

Stellenbosch, S.Africa 2020 14% (Sauvignon Blanc 100%)
(ve) (n) (o) (ss)
Stone fruit, fennel, big & textured

ROSÉ

LA RUCHETTE DORÉE, CÔTES DU RHÔNE ROSÉ 24

Rhône, France 2019 13%
(Grenache 70%/Cinsault 20%/Syrah 10%) (ve)
Vibrant redcurrant, wild flower, strawberry

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
FROBISHERS JUBILANT JUICES Mango, Bumbleberry, Pineapple, Grapefruit			3.6
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	4.5	

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)

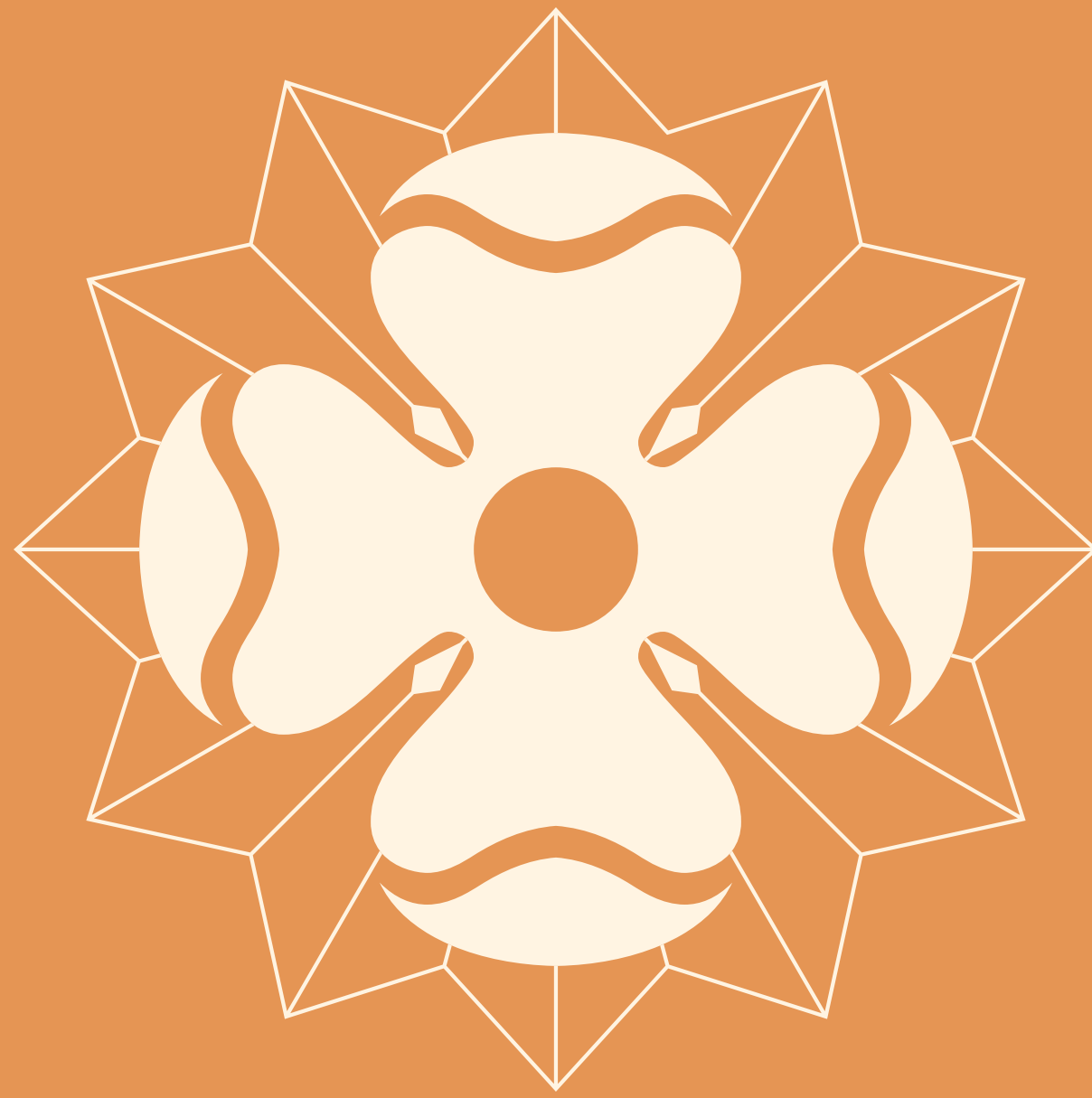
Double chocolate brownie, chocolate glaze,
caramelised chocolate crumb (v)

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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