



Cocktail Party Package

Brought to you by the team that leads the Blue Bell Inn.

If you're looking for a chic atmosphere for your next event, #thenest at The Copper Crow hosts private parties with cutting-edge cuisine and a contemporary ambience.

Customize your event with your favorite selections from our rotating menu.

We chose a crow for our restaurant as a symbol of good things to come.

With the ability to see into the future, the crow is a daily reminder to us to lead the way in culinary trends and constantly transform our approach to the modern American restaurant. With our hearts in American cuisine and our eyes on the world, we're delivering a fresh take on modern American fare and introducing bold ingredients that are sure to stimulate the adventurous palate. Our drink menu is extensive, our entrees are generous, and the flavors in our small plates are colossal. We're offering light bites, big flavors and everything in between — so we invite you to join us and #eatcrow!

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116 Welsh Road, Horsham, PA 19044



BEVERAGE PACKAGES & BAR OPTIONS

While hosting your event at The Copper Crow, we offer many solutions for your Beverage Service needs.

You have the option of offering a "Cash Bar" meaning your guests are responsible for their own drinks. You have the option of offering a "Consumption Bar" that allows your guests to enjoy their choice of beverage, while you pay the final amount at the end of the event. As an additional option, you may select a Bar Package below that allows you to know all costs and fees before the event even begins.

The choice is yours to make and we are here to help and answer your questions.

»»»» Beer & Wine Open Bar Package »»»»

Imported & Domestic Bottled Beers

Selection of Wines *Chardonnay, Cabernet Sauvignon*

»»»» Open Bar Beverage Package #1 »»»»

Imported & Domestic Bottled Beers

Selection of Wines *Chardonnay, Cabernet Sauvignon*

Selection of Premium Liquors *Absolut, Hornitos, Jack Daniel's, Tanqueray, etc.*

»»»» Open Bar Beverage Package #2 »»»»

Imported & Domestic Bottled Beers

Selection of Wines *Chardonnay, Cabernet Sauvignon*

Selection of Ultra-Premium Liquors *Kettle One, Don Julio, Knob Creek, Hendricks, etc.*

»»»» Consumption Based Bar »»»»

ENJOY YOUR CHOICE OF BEVERAGE & PAY THE FINAL AMOUNT BASED ON WHAT IS CONSUMED

Imported & Domestic Bottled Beers

Selection of Wines

Selection of Liquors

Final Price Based on What Guests Consume



COCKTAIL PARTY PACKAGE

Stationed Hors d'oeuvres are Available Over a 1½ Hour Period

«««« Italian Market Station »»»»

Fresh Mozzarella & Baby Tomato Salad *Olive Oil & Aged Balsamic Dressing*

Antipasti *Salami, Capicola, Mortadella, Pepperoni, Artichokes & Olives*

Marinated & Grilled Vegetables

Hummus *Warm Flatbread, Roasted Olives & Roasted Tomato*

«««« Gourmet Cheese & Crudités Display »»»»

Assorted Local & International Cheeses *Traditional Accompaniments & Crostini*

Seasonal Market Vegetables *Chipotle Ranch & Blue Cheese Dip*

«««« Pizza Party »»»»

Choose 3 of the Following

Margherita *Marinara, Fresh Mozzarella, Basil & Extra Virgin Olive Oil*

Pepperoni *Marinara, Fresh Mozzarella & Mike's Hot Honey*

The Crow *Roasted Mushrooms, Fresh Mozzarella, Whipped Ricotta, Baby Arugula, Truffle & Black Pepper Aioli*

Bacon & Onion *Whipped Ricotta, Caramelized Onion, Roasted Tomatoes & Applewood Bacon*

«««« Passed Hors d'oeuvres »»»»

Choose 8 Items to be Served Over a 1 Hour Period



PASSED HORS D'OEUVRES

Hors d'oeuvres are Priced to Allow 1 ½ - 2 Pieces Per Person / Per Item Over a 1 Hour Period

GF = Can be Prepared Gluten-Free if Requested

BEEF & LAMB

beef carpaccio crostini
cheesesteak dumpling
beef wellington
lollipop lamb chop *
filet wrapped asparagus
sesame beef skewer
prime beef slider
french onion soup bowl
pig in a blanket

POULTRY & PORK

sweet chili chicken bite
prosciutto wrapped melon
sausage stuffed mushroom

SEAFOOD

shrimp cocktail *
crab & avocado toast *
tuna tartare & corn chip
crab & cream cheese wonton
coconut crusted shrimp *
crab cake slider *
scallop wrapped in bacon _{gf}
miniature crab cake *

VEGETARIAN

mozzarella, tomato & basil skewer
deviled egg
wild mushroom toast
corn & edamame quesadilla
tempura curry cauliflower
seasonal soup shooter
goat cheese & tomato tart
miniature quiche
truffle arancini _{gf}