



COPPER CANYON

GRILL

PRIVATE DINING GUIDE

100 BOARDWALK PLACE
GAITHERSBURG, MD 20878
(240) 631-0003

For large party reservations, please contact: Yolanda Sheffield, Regional Group Sales Manager at (410) 997-3600 or ysheffield@ccgrill.com.

PRIVATE PATIO DINING

PRICING GUIDE FOR RESERVATIONS



Thank you for considering Copper Canyon Grill for your special event. We will work closely with you to create a memorable dining experience with exceptional service, American comfort food prepared from scratch, and excellent wine. With space for up to 70 seated guests or 100 guests for a cocktail reception, we can accommodate most party sizes for a wide variety of events including: wedding receptions, company parties, anniversaries, or breakfast meetings.

SPRING AND SUMMER PRICING

Food and Beverage Minimums to Reserve Space:

Morning Meeting (8-11am Continental Breakfast)		\$750	
Lunch (Sunday-Thursday 11am-4pm)	\$750 ½ Patio	\$1,500	Entire Dining Side
Evening (Sunday-Thursday 5pm- 10pm)	\$2,500 ½ Patio	\$5,000	Entire Dining Side
Luncheon (Friday & Saturday 11am-4pm)	\$1,000 ½ Patio	\$2,000	Entire Dining Side
Evening (Friday & Saturday 5pm-11pm)	\$4,000 ½ Patio	\$8,000	Entire Dining Side

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FALL AND WINTER PRICING

Food and Beverage Minimums to Reserve Space:

Morning Meeting (8-11am Continental Breakfast)		\$750	
Lunch (Sunday-Thursday 11am-4pm)	\$500 ½ Patio	\$1,000	Entire Dining Side
Evening (Sunday-Saturday 5pm- 10pm)	\$750 ½ Patio	\$1,500	Entire Dining Side
Evening (Friday & Saturday 5pm-11pm)	\$1,750 ½ Patio	\$3,500	Entire Dining Side

Food and Beverage Minimum Policy: Copper Canyon Grill does not require a rental fee for the use of the private dining facility. A food and beverage minimum is required based on the time and day of the week. All food, alcoholic, and non-alcoholic beverages are ordered a la carte and accumulate toward the required minimum. A final check will be split a maximum of four ways.

If the minimum is not met during an event, an open charge for the remaining amount will be added to the bill. The food and beverage minimum must be on one check and does not include Maryland sales tax or gratuity. **If an event is cancelled within one week of the event date, one-third of the food and beverage minimum will be charged. A credit card must be provided to reserve the patio. Reservations are made on a first come, first served basis.**

CUSTOM MENU SELECTIONS FOR A SEATED DINING EVENT

STARTERS

House or Caesar Salad \$7
or
Soup du Jour \$7

ENTREES

For seated parties, we invite you to select three entrees from our lunch or dinner menu on following pages

Children's, gluten free, vegetarian, and vegan entrées are available upon request.

DESSERTS

Key Lime Pie \$8 restaurant size serving \$4.00 banquet portioned serving
Graham cracker, walnut, and pecan crust filled with natural key lime custard, topped with house made whipped cream and finished with ground nuts.

Chocolate Uprising \$8 restaurant size serving \$4.00 banquet portioned serving
Cinnamon chocolate brownie layered with vanilla bean ice cream topped with dark chocolate walnut fudge, served in a pool of warm caramel sauce, drizzled with chocolate sauce, topped with whipped cream and shaved chocolate.

Bread Pudding \$8 restaurant size serving \$4.00 banquet portioned serving
French bread and raisins mixed with Grand Marnier flavored cream custard. Caramelized and topped with sweet cream Grand Marnier sauce, cocoa, three raspberries, and a mint sprig.

Featured sorbet or ice cream \$4.00

**All menu selections must be submitted one week prior to the event.*

*** Our Executive Chef will compose the selections if a menu is not provided.*

LUNCH MENU

COCKTAILS

Handcrafted Martinis and Highballs

Mandarin Blossom Fruit and flower infused Hangar One Mandarin Blossom Vodka with fresh squeezed Orange Juice 10

Uptown Old Fashioned Our take on a classic high ball made with muddled orange, sugar, and Angostura bitters, topped with ice and Bulleit Bourbon whiskey. Garnished with a cherry and an orange slice. 9

The Duke An old favorite inspired by a rich history of a classic martini with Hendrick's Gin or Belvedere Vodka 10

Peartini The vibrant taste of Grey Goose La Poire is deliciously balanced with subtly sweet, crisp flavors 10

Elite Margarita A refreshing blend of Cointreau, Grand Marnier and Milagro Tequila. Made with fresh Agave nectar and accompanied with charred tomato salsa 10

Fleur De Lies A beautiful balance of Chopin Vodka and St. Germain Elderflower Liqueur which brings out the fresh flavors of tropical fruit 10

SOUP OF THE DAY 7

SUNDAY	Creamy Chicken Noodle
MONDAY	Chili
TUESDAY	Clam Chowder
WEDNESDAY	Tomato Basil
THURSDAY	Cheddar Broccoli
FRIDAY	Chicken Tortilla
SATURDAY	Loaded Potato

STARTERS

House or Caesar Salad 7
Spinach Artichoke Dip 12
Calamari 14
Fiesta Eggrolls 13
Coconut Shrimp 15
Iron Skillet Cornbread 6.00
Smoked Salmon 15
Asian Spare Ribs 14

SIDES

Mac, Bacon and Cheese 7.50
Seasonal Vegetable 4
Mashed Potatoes 5
French Fries 5

DESSERTS

Chocolate Uprising 8
Key Lime 8
Bread Pudding 8
Seasonal Ice Cream and Sorbet 4
Pineapple Upside Down 8

BURGERS & SANDWICHES

"The Stanford" Cheeseburger* Hardwood grilled Angus beef topped with Monterey Jack and cheddar cheese, bacon, lettuce, tomato, onion, bread and butter pickles, mustard and mayonnaise on a toasted sesame seed bun 15

Today's Fish Sandwich* Fresh fish prepared in a variety of ways and served on our sesame seed bun MKT

Veggie Burger Spiced brown rice, black beans & oat bran with melted pepper jack cheese, tomato, lettuce, onions, mayonnaise, and mustard on a toasted sesame seed bun 14

Famous French Dip Sandwich Thinly sliced slow roasted prime rib on a toasted fresh baguette, with a creamy horseradish sauce. Served au jus with French fries. 17

Chicken & Avocado Club Sandwich Grilled chicken breast, crispy applewood bacon, tomato, sprouts, avocado, Swiss cheese, & honey mustard on grilled wheat bread 15

Cloak and Dagger Sandwich Thinly sliced prime rib, fresh cut black forest ham and sharp cheddar cheese with dill pickles and spicy brown mustard on a toasted baguette. Served au jus and fresh fries 16

SALADS

Rotisserie Chicken Salad Rotisserie chicken, mixed greens, black beans, tomatoes, jicama, corn, Monterey jack, chipotle-bleu cheese dressing, avocado & BBQ sauce 15

Wood Grilled Steak Salad* Marinated filet over mixed greens, homemade cornbread croutons, red onion, tomatoes, Asian pear, smoked Gouda and honey-sesame vinaigrette dressing 19 Petite 16

Seared Ahi Tuna Salad* Sesame crusted seared ahi tuna accompanied by fresh field greens, mango, avocado, diced red peppers, red onions, and wonton strips tossed in our honey sesame vinaigrette. Garnished with pickled ginger and wasabi 19.50

California Cobb Salad Iceberg lettuce tossed in a creamy avocado ranch dressing and topped with rotisserie chicken, chopped bacon, cornbread croutons, bleu cheese crumbles, hard boiled eggs, and tomatoes 15

ENTREE PLATES

"OUR SPECIALTIES"

Wood-Fired Rotisserie Chicken Slow roasted to bring you maximum flavor. Served with redskin mashed potatoes & green beans 18

Barbecue Ribs Slow cooked St. Louis cut ribs topped with BBQ sauce. Served with julienne fries and coleslaw. 24

Chicken Pot Pie Homemade crust filled with rotisserie chicken, carrots, peas and potatoes 15

Wood Grilled Fish* Our chefs search the local fish markets for the best catch of the day. Quantities and availability are limited to ensure freshness. Served with orzo rice and seasonal fresh vegetable MKT

Rattlesnake Pasta Fresh rotisserie chicken with garlic, tri-bell peppers, mushrooms, & lime juice. Tossed with linguini pasta in a cajun alfredo sauce. Topped with smoked Mozzarella cheese & chopped cilantro 15

Big Meatloaf Stack Ground beef tenderloin, spicy pork sausage & mixed cheeses. Slow cooked and topped with fire roasted tomato-brown sauce. Served with mashed potatoes and green beans 16

Hickory Grilled Tenderloin Filet* 9 oz tenderloin steak topped with gorgonzola bleu cheese butter & cabernet sauce. Served with redskin mashed potatoes & sautéed spinach 32 P

Fresh Vegetable Platter Bleu cheese balsamic vinaigrette over a beefsteak tomato, zucchini & squash, green beans, sweet glazed carrots & cucumber salad 15

Eastern Shore Crabcakes Half pound of jumbo lump crab in two cakes seared to a golden brown. Served with French fries and coleslaw 27

Short Smoked Atlantic Salmon* Marinated, quickly smoked and finished on the grill, topped with mustard sauce. Served with orzo rice & sautéed spinach 23

DINNER MENU

COCKTAILS

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Big Meatloaf Stack Ground beef tenderloin, spicy pork sausage & mixed cheeses. Slow cooked and topped with fire roasted tomato-brown sauce. Served with mashed potatoes and green beans 16

Eastern Shore Crabcakes Half pound of jumbo lump crab in two cakes seared to a golden brown. Served with French fries and coleslaw 29

Prime Rib* Slow roasted, deeply seasoned, served au jus and horseradish sauce. Served with redskin mashed potatoes and green beans 31

Hickory Grilled Tenderloin Filet* 9 oz. tenderloin steak, gorgonzola bleu cheese butter & cabernet sauce. Served with redskin mashed potatoes & sautéed spinach 32

BURGERS & SANDWICHES

"The Stanford" Cheeseburger* Hardwood grilled Angus beef topped with Monterey Jack and cheddar cheese, bacon, lettuce, tomato, onion, bread and butter pickles, mustard and mayonnaise on a toasted sesame seed bun 16

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HORS D'OEUVRE MENU FOR COCKTAIL EVENTS

HORS D'OEUVRE DISPLAYS

100 Millionaire cocktail shrimp	275.00
100 Mini crab cakes	275.00
10lbs Provincial mussels	125.00
50 Grilled squash, roasted red pepper, and Portobello mushroom tea sandwiches	80.00
50 Chili lime chicken skewers	75.00
50 Asian filet skewers	75.00
25 St. Louis Style BBQ Ribs	45.00
50 Grilled asparagus tips wrapped in roasted red bell pepper with rosemary vinaigrette	40.00
Rotisserie chicken platter	60.00
Whole side of smoked salmon	60.00
Cucumber and tomato canapés	50.00
Seasonal fruit display	65.00
Seasonal Vegetable crudités platter	55.00
Cheese and seasonal fruit display	85.00
Cheese, fruit, crudité sampler	45.00
Gourmet meat and cheese display	MKT
Banquet salad	30.00
Banquet salad with chicken	40.00

HORS D'OEUVRE BY PIECE OR SINGLE ORDER

Spinach & artichoke dip with tortilla chips	12.00
Crab dip with baguette	15.00
Mini crab cake	2.75
Millionaire cocktail shrimp	2.75
Korean style marinated beef spare ribs	2.00
Twice fried rotisserie chicken	2.00
BBQ Pork sliders	2.00
Pulled chicken slider	2.00
Beef slider	2.00
Chili lime chicken skewer	1.50
Asian filet skewer	1.50
Cornbread skillet	6.00
Cornbread slice	1.50



PATIO BAR

The private and fully stocked bar located on the patio is also available for happy hours or cocktail style events for up to 60 people. The patio bar can offer an open or limited selection of bottled or draft beer, wine, spirits, or non-alcoholic beverages upon request of the host. The patio bar can be reserved for a food and beverage minimum of \$2,000 on Sunday through Thursday from 4:00 to 10 P.M. The patio bar can be reserved on the weekend from 4:00 to 11:00 P.M. for a food and beverage minimum of \$3,500.

BEER SELECTION

BOTTLE BEER

Bud Light
Budweiser
Coors Light
Michelob Ultra
Amstel Light
Corona
Heineken
O'Doul's non-alcoholic

DRAFT BEER

Miller Lite
Yuengling Lager
Blue Moon
Seasonal Draft
Fat Tire
Guinness Stout
Sam Adams Seasonal
Stella Artois
Heavy Seas Loose Cannon IPA
Dogfish Head
Bass

WINE SELECTION

SPARKLING WINES & CHAMPAGNE

Domaine Ste. Michelle, Washington	10	30
Ruffino, Prosecco, Tuscany, Italy	11	33
Mumm Napa Brut Prestige, Napa Valley		50
Taittinger, Champagne, France		70
Moet & Chandon, Champagne, France		80
Dom Pérignon, Champagne, France		225

CHARDONNAY

Hess Select, Monterey County	9	27
Eve, Columbia Valley	11	33
Kendall-Jackson AVANT, California	12	36
Artesa, Carneros		45
Sonoma-Cutrer, Russian River Valley		60
Cuvaison, Napa Valley		70
Cakebread Cellars, Napa Valley		95

SAUVIGNON BLANC

Noble Vines 242, Monterey County	9	27
Murphy-Goode "The Fume", North Coast, California	10	30
Kim Crawford, Marlborough, New Zealand	13	39
Matanzas Creek, Sonoma County		45

OTHER WHITE WINES

Beringer, White Zinfandel, California	6	24
Chateau Ste. Michelle, Riesling, Columbia Valley	7	21
Saint M, Reisling, Germany	9	27
Kung Fu Girl, Reisling, Columbia Valley	10	30
Kris, Pinot Grigio, Friuli, Italy	10	30
Apothic White, Table Wine, Modesto, CA	10	30
Evolution, White Blend, Oregon	11	33
King Estate, Pinot Gris, Oregon	12	36
Pago Cimera, Torrontes, Argentina	12	36
Santa Margherita, Pinot Grigio, Alto Adige, Italy	15	60

ZINFANDEL

Ravenswood, Vintners Blend, California	8	24
Cline, Lodi, California	10	30
7 Deadly Zins, Lodi, California		40
Frogs Leap, Napa Valley		70

CABERNET SAUVIGNON

Robert Mondavi Private Selection, Central Coast	9	27
Noble Vines 337, Lodi, California	10	30
Dreaming Tree, North Coast	11	33
Liberty School, Paso Robles	12	36
Ghost Pines, California		45
Decoy, Sonoma County		50
Twenty Beach, Napa Valley		55
Franciscan, Napa Valley		65
Markham, Napa Valley		75
Freemark Abbey, Napa Valley		85
Stag's Leap Wine Cellars, Napa Valley		125
Silver Oak, Alexander Valley		135

MERLOT

Parducci Small Lot, North Coast, California	9	27
The Velvet Devil, Washington	11	33
Château Ste. Michelle, Columbia Valley	12	36
St. Francis, Sonoma County		45
Rombauer, Napa Valley		65
Duckhorn, Napa Valley		100

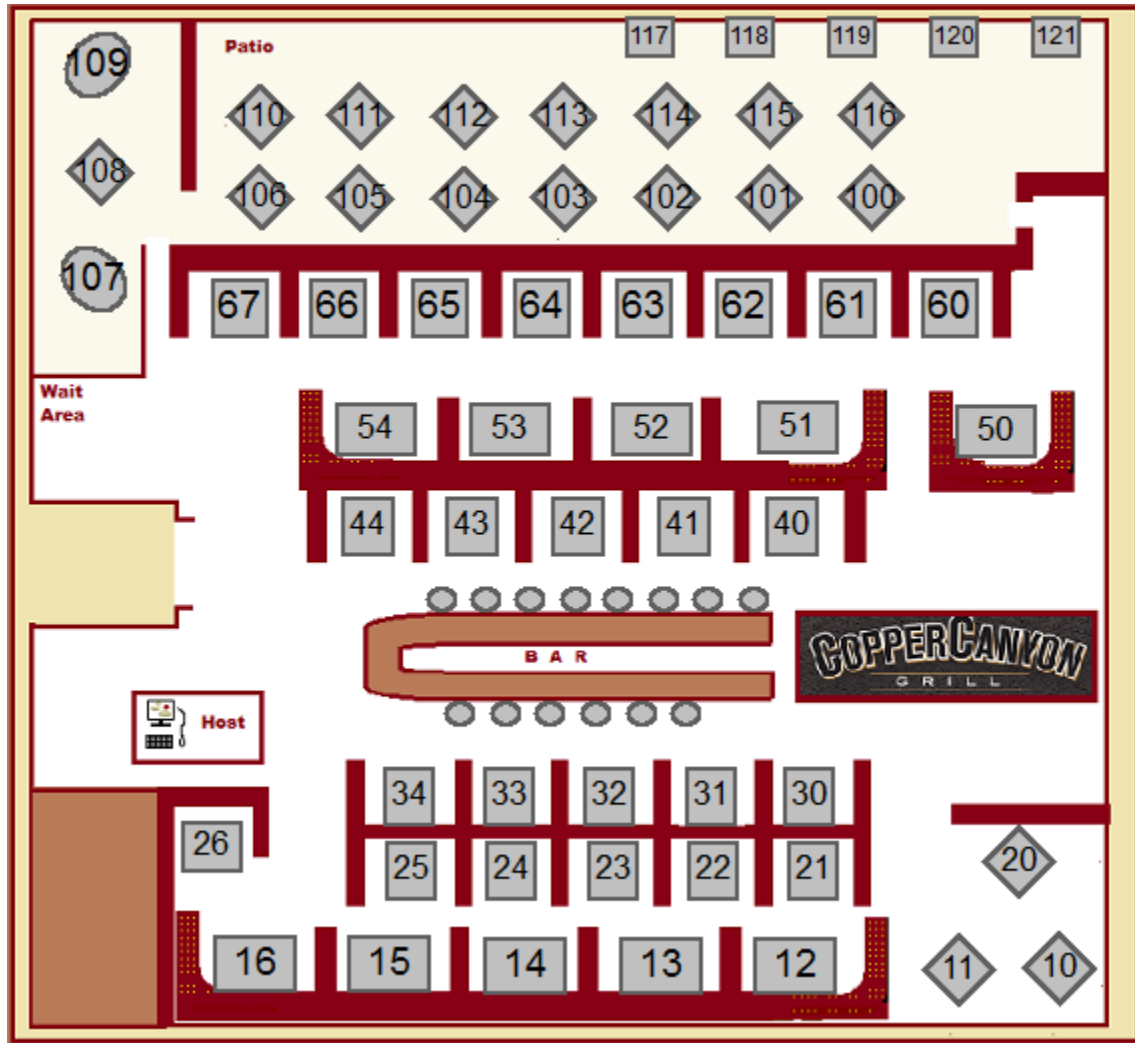
PINOT NOIR

Gnarly Head, California	8	24
Cono Sur Bicicleta, Chile	9	27
A To Z, Willamette Valley, Oregon	13	39
La Crema, Sonoma County		45
Belle Glos "Meiomi", California Coast		55
Artesa, Carneros		60
Archery Summit Premier, Willamette Valley, Oregon		75
Adelsheim, Willamette Valley, Oregon		95

OTHER RED WINES

Alta Vista, Malbec, Argentina	9	27
Bogle, Petite Sirah, California	10	30
Hess Select, Malbec, Salta, Argentina	12	36
Hess Select Treo, Blend, Napa Valley	12	36
Boom Boom, Syrah, Columbia Valley	12	36
Mitolo The Jester, Shiraz, McLaren Vale, Australia		45
Passion Has Red Lips, Blend, McLaren Vale, Australia		50

FLOOR PLAN





PRIVATE EVENT INFORMATION FORM

HOST ARRIVAL TIME: _____ GUEST ARRIVAL TIME: _____

DATE: _____ DAY OF WEEK: _____

NAME OR GROUP: _____ NAME OF CONTACT: _____

CONTACT PHONE: _____ CONTACT EMAIL: _____

MAILING ADDRESS: _____

NO OF GUEST: _____ SIT DOWN COCKTAIL STYLE BOTH COCKTAIL/SITDOWN
FULL PATIO AND BAR TABLES RESERVED (PARTIAL)
F&B MIN: _____ PLUS SALES TAX AND 20% GRATUITY

THERE WILL BE A MAXIMUM OF ONE CHECK. WE DO NOT PROVIDE SEPARATE CHECKS FOR LARGE PARTIES.

DESCRIPTION OF EVENT: _____

TABLE ARRANGEMENT REQUESTED: _____

BAR SELECTION: _____

STARTERS: _____

ENTREES: _____

DESSERTS: _____

NOTES: _____

CREDIT CARD # _____ EXP DATE: _____

GUEST SIGNATURE _____

SALES TAX AND GRATUITY OF 20% WILL BE CHARGED IN ADDITION TO THE FOOD AND BEVERAGE MINIMUM. IF THE FOOD AND BEVERAGE MINIMUM IS NOT MET YOU WILL BE CHARGED THE DEFICIENCY. IF AN EVENT IS CANCELED WITHIN ONE WEEK OF THE EVENT, ONE-THIRD OF THE FOOD AND BEVERAGE EVERAGE MINIMUM WILL BE CHARGED. IF AN EVENT IS CANCELED ON THE DATE OF THE EVENT OR THE PARTY FAILS TO SHOW, ONE-HALF OF THE FOOD AND BEVERAGE MINIMUM WILL BE CHARGED.