



# FUNCTIONS

THE ORIGINAL **COOPERS**  **ALEHOUSE** AT THE EARL

The Original Coopers Alehouse team has earned a stellar reputation for hosting unforgettable events! Whether it's a birthday bash, a family celebration, or a corporate event, we pride ourselves on providing a personal and flexible approach.



# COCKTAIL EVENTS

FOR A COCKTAIL EVENTS, 6-8 PIECES PER PERSON IS REQUIRED.

DIETARY REQUIREMENTS?  
NO PROBLEM! OUR FUNCTIONS MANAGER WILL  
CHAT OPTIONS.

SERVICE TIMING: PLATTERS ARE STAGGERED, WITH  
2-3 PLATTERS SERVED EVERY HALF HOUR,  
ENSURING THAT FOOD IS SERVED HOT AND  
MAINTAINS QUALITY.

These starter menus have been developed with  
years of experience to help get your event under  
way.

Choose one of the starter options & add extra  
platters for variety.

**20  
PERSON  
MINIMUM**

## COOPERS GEORGE ... \$18 P/P

### SELECTION OF DIPS

with wood fire piadina (v, gfo)

### PARTY PIES, PASTIES AND SAUSAGE ROLLS

with tomato sauce

### VEGETARIAN SPRING ROLLS

with sweet chilli dipping sauce (v)

### SALT AND PEPPER SQUID

with chilli lime aioli (gfo)

### CHICKEN SATAYS

with peanut sauce & lime (gfo)

## COOPERS CHARLEY ... \$22 P/P

### SPINACH AND CHEESE FILO

with a garlic shallot sauce (v)

### FAVOURITES PIZZA

seasonal selection (gfo, vgn)

### PANKO CHICKEN FILLET DIPPERS

with ponzu, sweet & sour sauce & honey mustard sauces

### CRUMBED PRAWN CUTLETS

with wasabi mayo and lime

### HALOUMI STICKS

with sweet chilli & sour cream (v)

### NOSTINIMI SPICED LAMB SKEWERS

with tzatziki

## COOPERS EDWARD ... \$26 P/P

### GOURMET PIZZA

seasonal selection (gfo, vgn)

### AMERICAN BEEF SLIDERS

with mustard, bbq sauce, onion, cheese & pickles

### LAMB KOFTA SKEWERS

with tzatziki (gf)

### KOREAN CHICKEN DIPPERS

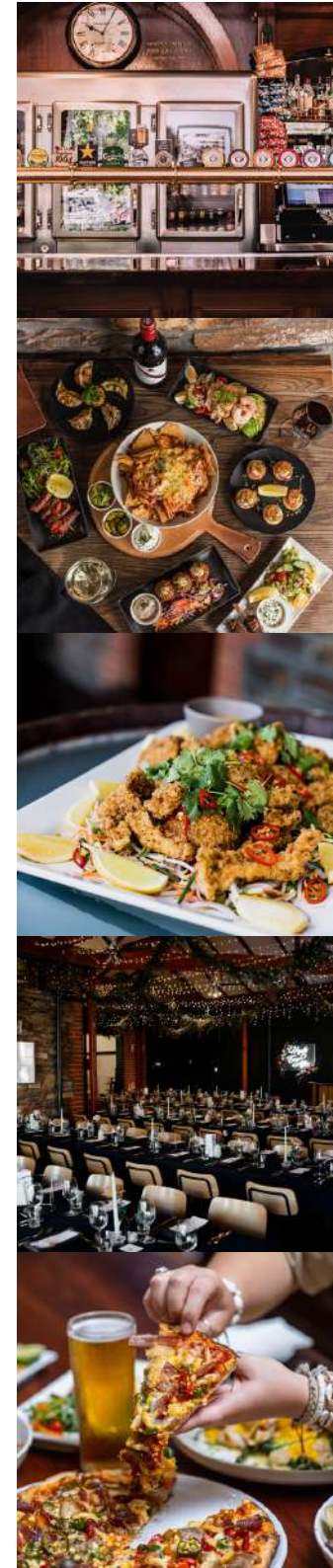
with gochujang chilli aioli

### ASIAN SPICED ARANCINI

with aioli (vgn)

### SMOKED SALMON BLINIS

crème fraiche & yarra valley salmon caviar



# ADD SOME PLATTERS



Add any of the following platters to your starter package to add some variety for your guests. Alternatively, choose individual platters to make a personalised menu.

Additional charges may be added for gluten-free / vegan options.

## 25 PIECES PER PLATTER

## HOT PLATTERS

### LARGE CRUMBED PRAWN CUTLETS

with wasabi mayo and lime ... \$125

### VEGETABLE SPRING ROLLS (v)

with sweet chilli & soy sauce ... \$75

### SPINACH AND CHEESE FILO (v)

with a garlic shallot sauce ... \$90

### PANKO CRUMBED FISH GOUJONS

with chunky tartare and lemon ... \$90

### PARTY PIES, PASTIES AND SAUSAGE ROLLS

with tomato sauce ... \$75

### SALT N PEPPER SQUID (gfo)

with chilli lime aioli ... \$90

### FRIED SIDES PLATTER (v)

beer battered onion rings, sweet potato wedges, hot chips, spicy battered wedges & sauces ... \$65

### VEGI PIZZA PLATTER (v, gfo)

seasonal selection ... \$70

### FAVOURITES PIZZA PLATTER (gfo)

seasonal selection ... \$80

### PANKO CHICKEN FILLET DIPPERS

with ponzu, sweet & sour sauce and honey mustard dipping sauce ... \$85

### LAMB KOFTA SKEWERS (gf)

with tzatziki ... \$120

### CHICKEN SATAYS (gf)

with peanut sauce and lime ... \$120

### AMERICAN STYLE MINI HAMBURGERS

with mustard, bbq sauce, onion, cheese & pickles ... \$130

### HALOUMI STICKS (v)

with sweet chilli & sour cream ... \$90

### KOREAN CHICKEN DIPPERS

with gochujang chilli aioli ... \$90

## COLD PLATTERS

### FRESH FRUIT PLATTER (gf, v) ... \$80

### AUSTRALIAN CHEESE PLATTER

with lavosh, quince paste and grapes ... \$90

### SMOKED SALMON BLINIS

crème fraiche & yarra valley salmon caviar ... \$120

### SELECTION OF DIPS (gfo)

with wood-fired piadina ... \$65

### RARE BEEF CROSTINI

with grain mustard & pepperonata ... \$125

### FRESH LOCAL SHUCKED OYSTERS (gf)

served with lemon wedges &

raspberry shallot vinegar ... \$140

### BRUCHETTA PLATTER WITH BABY

### BOCCONCINI (v)

tomato basil, oregano, red onion, balsamic

glaze, garlic and olive oil, kalamata olive tapenade ... \$70

### DESSERT PLATTER

with chocolate brownies & profiteroles,

mini lemon slices and strawberry cheesecakes ... \$100

### GLUTEN FREE BROWNIE PLATTER (gf)

with chocolate sauce ... \$95

## VEGAN PLATTERS

### SPICY VEGAN MEATBALLS (vgn) ... \$90

### VEGAN DIPS PLATTER (vgn, gf)

corn chips with hummus,

guacamole & baba ganoush ... \$80

### TEMPURA SEASONAL VEGETABLES (vgn)

with tahini lemon dressing ... \$75

### PANKO CAULIFLOWER BITES (vgn)

with sweet n sour dipping sauce ... \$65

### ASIAN SPICED ARANCINI (vgn)

with aioli ... \$100

# REDUCED ALACARTE

Included: Tomato & rosemary focaccia served with Adelaide Hills EVO.

Fresh garden salads to share with the main meals.

Please note, there are NO SPLIT BILLS for this menu.



## CHOICE OF OPTION 1 OR 2

### “OPTION 1” ... \$33 P/P

#### **SALT N PEPPER SQUID (gfo)**

with lemon, chilli & coriander mayo & chips

#### **300GM CHICKEN OR BEEF SCHNITTY (gfo)**

with chips & choice of gravy, mushroom, pepper or diane

#### **RUMP STEAK (gfo)**

cooked medium with chips, garlic butter coin & shiraz jus

#### **EGGPLANT PARMI (gf, v, vgn available)**

gluten-free crumb, topped with napoli sauce and mozzarella, with a side of sweet potato wedges

#### **COOPERS PALE ALE BATTERED FLATHEAD FILLETS**

with chips, house-made tartare & lemon

#### **ARNOU WOOD-FIRED PIZZA**

**(gfo, vgn available)**

with choice of margherita (v), Hawaiian or BBQ chicken

### “OPTION 2” ... \$43 P/P

#### **SALT N PEPPER SQUID (gfo)**

with lemon, chilli & coriander mayo & chips

#### **500GM CHICKEN OR BEEF SCHNITTY (gfo)**

with chips & choice of gravy, mushroom, pepper or dianne

#### **PORTERHOUSE STEAK (gfo)**

cooked medium with chips, garlic butter coin & shiraz jus

#### **TIKKA MASALA VEG CURRY (vgn, gf)**

british-indian style curry sauce with broccoli, cauliflower, baby potatoes, carrots, chickpeas & green beans, served with basmati pilaf rice, raita & poppadom

#### **BATTERED KING GEORGE WHITING**

with chips, house made chunky tartare & lemon wedge

#### **CHICKEN SUPREME DE VOLAILLE**

chicken breast, cous cous, chickpeas, preserved lemon, cashews, mirco herbs, roast chicken jus

Menu items are seasonal and subject to change.

## ADD SOME DESSERT

**\$12.90pp**

**Choose 1-2 options to add  
a touch of sweetness to  
your event!**

#### **ORGANIC CHOCOLATE BROWNIE (gf)**

served with warmed chocolate sauce & a side of double thick cream

#### **PAYLOVA (gf)**

served with seasonal fresh fruit, raspberry coulis & fresh chantilly cream

#### **CHOCOLATE MUDCAKE (vgn)**

served with fresh raspberries & raspberry sorbet

#### **PORTUGUESE CUSTARD TARTS**

with salted caramel sauce



# SET MENUS

Included: Tomato & rosemary focaccia served with Adelaide Hills EVO.

Fresh garden salads to share with the main meals.

Please note, there are NO SPLIT BILLS for this menu.



## 20 PERSON MINIMUM

## ENTREE

### **PROSCIUTTO-WRAPPED PORK CHILLI CHEESE CHIPOLATA (gf)**

Pan-fried with balsamic glazed cherry tomatoes, rocket, caramelised baby onion & chipotle barbecue sauce

### **ASIAN SPICED ARANCINI (vgn)**

Asian spiced risotto with shredded womb, spring onion, bean sprouts, pine nuts & roast sesame dressed slaw topped with crispy shallots, crispy noodles & chives

### **LAMB SKEWERS (gf)**

Char-grilled on a bed of Greek salad with feta, lemon-herbed dressing & tzatziki

### **SMOKED SALMON BLINIS**

blini pancakes, adelaide hills smoked salmon, dill and lemon scented crème fraîche, yarra valley salmon caviar

## MAIN

### **KING HENRY PORK CUTLET (gf)**

on sauerkraut, steamed broccoli, kipfler potatoes with grain mustard, apple brandy cream sauce

### **ATLANTIC SALMON FILLET (gf)**

Tuscan seasoned, pan-fried with crispy skin on a bed of provincial-style ratatouille, tomato & basil cream sauce

### **CHICKEN SUPREME DE VOLAILLE**

chicken breast, cous cous, chickpeas, preserved lemon, cashews, mirco herbs, roast chicken jus

### **RUMP CAP STEAK (gf)**

Seasoned with pig and chook spices, char-grilled medium with cherry tomato ragu, chips & béarnaise sauce

\*\* Vegan option available

## DESSERT

### **LEMON MERINGUE TARTLETS**

Shortbread tartlets filled with tangy lemon curd, topped with lightly toasted French meringue and vanilla bean creme anglaise

### **WARM CHOCOLATE & WALNUT BROWNIES (gf)**

With brandy custard and double thick cream

### **ALEHOUSE PAVLOVA (gf)**

With Chantilly cream, berries & raspberry coulis

### **CHOCOLATE MUDCAKE (vgn)**

Served with raspberry sorbet & fresh raspberries

Menu items are seasonal and subject to change.

## \$55 PER PERSON

choice of 2 entrees / choice of 2 main courses  
OR  
choice of 2 main courses / choice of 2 desserts

## \$62 PER PERSON

choice of 2 entrees / choice of 2 main courses / choice of 2 desserts

## \$73 PER PERSON

choice of 3 entrees / choice of 3 main courses / choice of 3 desserts

# BBQ PACKAGE

Sit down meal too much? Want to create some atmosphere?

Consider a BBQ function, the quintessential Aussie tradition.

Want to add dessert? Add a dessert platter or two.

Please note, there are NO SPLIT BILLS for this menu.



## 12 PERSON MINIMUM

### DR. TIM'S BBQ ... \$44 P/P

#### WOOD-FIRED CRUSTY BREAD ROLLS

WITH SOFT BUTTER MEDALLIONS

#### COOPERS SPARKLING ALE & CHIVE PORK SAUSAGES

WITH ONIONS

#### RUMP CAP STEAKS

COOKED MEDIUM

#### CHICKEN TENDERLOINS

WITH BBQ SAUCE

#### GARDEN SALAD

WITH MUSTARD & RED WINE VINAIGRETTE

#### ROSEMARY & GARLIC POTATOES

WITH CRACKED BLACK PEPPER

### ADD SOME DRINKS ... \$100 P/P

#### FOR THE FULL BBQ EXPERIENCE, ADD OUR 3HR BRONZE BEVERAGE PACKAGE

WOODBROOK FARM SPARKLING

WOODBROOK FARM SAV BLANC

WOODBROOK FARM SHIRAZ

MARS NEEDS MOSCATO

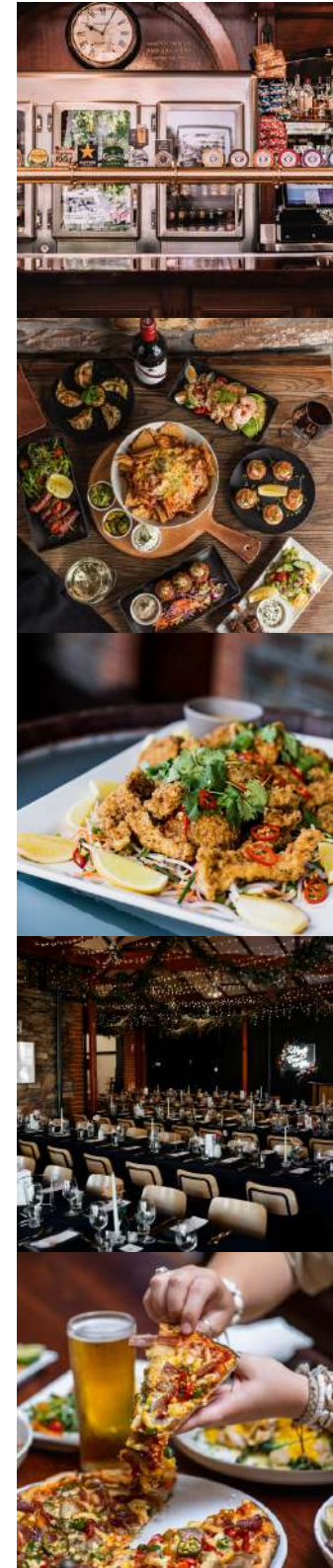
COOPERS PALE ALE

COOPERS PACIFIC PALE ALE

COOPERS AUSTRALIAN LAGER

THATCHER'S APPLE CIDER

SOFT DRINKS & JUICES



# BEVY PACKAGE

When a beverage package is selected, it is applicable to the entire booking group and not part thereof.

If our beverage package is not suitable, you may choose to run a tab, have your guests subsidise their drinks or pay cash & carry.



## SUBSIDISED DRINKS

ASKING YOUR GUESTS TO PAY A SMALL AMOUNT TOWARDS THE PURCHASE OF EACH OF THEIR DRINKS, OFTEN RESULTS IN LESS WASTAGE AND HELPS YOUR BAR TAB GO FURTHER.

## GOLD

3 hours \$91 p/p.  
4 hours \$98 p/p.

The Lane Lois Blanc De Blanc  
The Lane Block 10 Sav Blanc  
Jim Barry 'Watervale' Riesling  
Mars Needs Moscato  
Wirra Wirra Church Block  
Langmeil 'The Long Mile' Shiraz

Coopers Pale Ale  
Coopers Australian Lager  
Coopers Pacific Pale Ale  
Thatcher's Apple Cider

Smirnoff Vodka  
Gordons Gin  
Dickel Bourbon  
Johnnie Walker Red Label Scotch  
Captain Morgan Spiced Rum

Soft Drinks & Juices

## SILVER

3 hours \$73 p/p.  
4 hours \$81 p/p.

The Lane Lois Blanc De Blanc  
The Lane Block 10 Sav Blanc  
Jim Barry 'Watervale' Riesling  
Mars Needs Moscato  
Wirra Wirra Church Block  
Langmeil 'The Long Mile' Shiraz

Coopers Pale Ale  
Coopers Australian Lager  
Coopers Pacific Pale Ale  
Thatcher's Apple Cider

Soft Drinks & Juices

## BRONZE

3 hours \$59 p/p.  
4 hours \$67 p/p.

Woodbrook Farm Sparkling  
Woodbrook Farm Sav Blanc  
Woodbrook Farm Shiraz  
Mars Needs Moscato

Coopers Pale Ale  
Coopers Australian Lager  
Coopers Pacific Pale Ale  
Thatcher's Apple Cider

Soft Drinks & Juices

**PROUDLY  
POURING SA'S  
GREATEST BEER**

*Coopers*

# CORPORATE CATERING

Free use of white board, flipchart, wireless internet connection and lectern.

If Corporate Catering doesn't quiet suit, we can offer a Reduced Alacarte Lunch, Set Menu or take a break from the room with a meal in our dining area.

CORPORATE EVENT ACCESS  
TIME IS 9AM.

EARLY ACCESS CAN BE  
ARRANGED FOR A FEE OF  
\$100.

## SWEET

**FRESH CINNAMON DONUTS ... \$7 pp**

**SCONES WITH JAM & CREAM ... \$8 pp**

**MUFFIN SELECTION ... \$8 pp**

**ORGANIC CHOCOLATE BROWNIE (gf) ... \$10 pp**

**BANANA CAKE ... \$7 pp**

**FRESH FRUIT PLATTERS ... \$80 each**

**CHEESE PLATTERS ... \$90 each**

## SAVOURY

**GOURMET SANDWICHES**

with assorted fillings ... \$16 pp

**GOURMET BAGUETTES**

with assorted fillings ... \$18 pp

**WRAPS**

with assorted fillings ... \$19 pp

## REFRESHMENTS

**ESPRESSO TEA & COFFEE**

... on consumption

**JUGS OF ORANGE JUICE ... \$15.9 each**

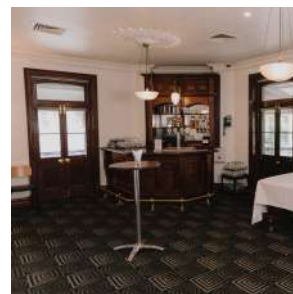
**JUGS OF SOFT DRINK ... \$14.5 each**



# OUR ROOMS

◆ —◆  
**MINIMUM SPEND REQUIREMENTS APPLY FOR ARNOU, CARRINGTON & LEABROOK AT ALL TIMES.**

**MINIMUM SPEND OF \$1800 FOR THOMAS COOPER & MAXWELL COOPER ROOM IN NOV/DEC.**  
◆ —◆



## MAXWELL COOPER ROOM

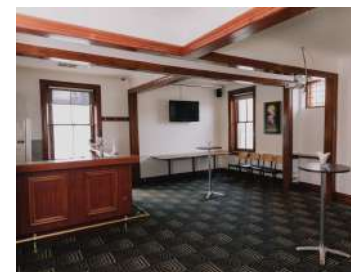
**SEATED CAPACITY: 16 PEOPLE or 40 ON BALCONY**  
**COCKTAIL CAPACITY: 110 PEOPLE**  
**ROOM HIRE: \$250**  
**BUCK'S SHOWS & 18th: \$250 SECURITY REQUIREMENT**

The Maxwell Cooper room is famous for hosting cocktail functions on its large balcony, with views of Pulteney Street and Hurtle Square. The room has a private bar and is decorated with a Victorian era feel, with marble fireplaces, large mirrors and ceiling roses, perfect for more intimate dinner parties. Stairwell access only.

## THOMAS COOPER ROOM

**SEATED CAPACITY: 50 PEOPLE**  
**COCKTAIL CAPACITY: 110 PEOPLE**  
**ROOM HIRE: \$250**  
**BUCK'S SHOWS & 18th's: \$250 SECURITY REQUIREMENT**

The Thomas Cooper room is perfect for seminars, cocktail events or dinner parties. It features projector facilities, flexible furniture, a private bar & balcony overlooking Hurtle Square. Stairwell access only.



## ARNOU ROOM

**SEATED CAPACITY: 60 PEOPLE (MIN 40 PEOPLE)**  
**SUITABLE FOR SEATED EVENTS ONLY**  
**ROOM HIRE: \$350**

The recently renovated Arnou room is the ideal area for a dinner party of 40–60 guests. With easy access to the front bar and accessibility to all amenities.



## CARRINGTON ROOM

**SEATED CAPACITY: 100 PEOPLE (MIN 80 PEOPLE)**  
**COCKTAIL CAPACITY: 150 PEOPLE (MIN 120 PEOPLE)**  
**ROOM HIRE: \$450**

The Carrington bar is a flexible function space on our ground floor with parkland views to Hurtle Square. Equipped with its own bar and private toilets, this room can be booked for large dinner parties or cocktail functions.

## LEABROOK ROOM

**SEATED CAPACITY: 26 PEOPLE**  
**COCKTAIL CAPACITY: 30 PEOPLE**  
**ROOM HIRE: \$150**

Our newest addition to the Coopers Alehouse, a small but versatile room, just off of the main bar and dining room areas. It is equipped with AV facilities and quick access to the front bar. Perfect for intimate dinner events or smaller corporate events.



# HENS & BUCKS

All inclusive packages.  
Food, Drinks & Room Hire covered in one per person price.



20  
PERSON  
MINIMUM

## THE HENS PACKAGE FOOD + 3HR DRINKS ... \$110pp

### FOOD INCLUDED:

#### DIPS PLATTER (gfo)

with grilled piadina & seasonal dips

#### AUSTRALIAN CHEESE PLATTER (gfo)

with lavosh, quince paste & grapes

#### FRESH FRUIT PLATTER

seasonal fruit selection

#### SEASONAL GRAZING BOARD

selection of cold meats, cheeses,  
antipasto vegetables, piadina & lavosh

#### DRINKS INCLUDED:

Alpha Box & Dice 'Tarot' Prosecco

Coopers Pale Ale  
Coopers Pacific Pale Ale  
Coopers Australian Lager  
Thatchers Apple Cider

Soft Drinks & Juices

## THE BUCKS PACKAGE FOOD + 3HR DRINKS ... \$125pp

### FOOD INCLUDED:

#### A BIG EARL BURGER (EACH)

homemade dry-aged beef patty 200g, flame grilled,  
double cheese, tomato, mescaline leaves, sesame  
brioche bun

#### FRIED SIDES PLATTER

beer battered onion rings, sweet potato  
wedges, chips, spicy battered wedges & sauces

#### DRINKS INCLUDED:

Coopers Pale Ale  
Coopers Pacific Pale Ale  
Coopers Australian Lager  
Thatcher's Apple Cider

Smirnoff Vodka  
Johnnie Walker Red Label Scotch  
Gordons Gin  
Dickel Bourbon  
Captain Morgan Spiced Rum

Soft Drinks & Juices

# TERMS & CONDITIONS

THE ORIGINAL  
COOPERS  
ALEHOUSE  
AT THE EARL

**RESERVATIONS:** The Coopers Alehouse will hold a tentative reservation for a maximum of two weeks, thereafter management reserves the right to cancel the booking & allocate the venue to another client if confirmation is not received.

**CONFIRMATION:** Confirmation of a function booking must be made by payment of a deposit within 14 days of the original reservation & accompanied by a signed copy of Terms & Conditions. Management reserves the right to cancel the booking when confirmation is not received within this time limit. Deposits are charged on the room hire cost according to the room required for the function.

**FINAL NUMBERS:** Anticipated final numbers are requested 7 days prior to the function date. Final numbers are required 2 clear working days prior to your event. This final number will represent the minimum number of guests for which you will be charged.

**MINIMUM NUMBERS:** Minimum numbers apply to the Carrington Bar & Arnou Woodfired Bistro; this represents the minimum charge associated with hiring these specific function areas. Eg. Where numbers fall below the minimum number, the minimum number must be paid for.

**FOOD & BEVERAGE:** All functions requiring the consumption of liquor must have food provided, catered by the Coopers Alehouse. Our function coordinator/management team member can supply guidelines for catering appropriate amounts per head (upon request) to help avoid under or over ordering.

**MENU:** Details of the food & beverage selection menu must be finalised at a minimum of 21 days prior to the function. Special dietary requirements, e.g. gluten free, vegetarians, vegans, etc. should also be communicated 21 days prior. All menus are subject to season & availability & subject to change without notification.

**LAST DRINKS:** Will be called 30 minutes prior to the end time listed on your booking form.

**COMMENCEMENT & VACATING OF ROOMS:** The organiser agrees to begin the function at the scheduled time agreed upon. Rooms need to be vacated 15 minutes prior to closure of the Hotel 12.00am (Midnight). Bar facilities in the room required will be closed half an hour prior to closure of Hotel. Access to the function room on the day of the event, for the purpose of setting up should be organised with management prior.

**CANCELLATION:** In case of cancellation, the Coopers Alehouse will refund the deposit up to 60 days prior to the function. Within 60 days of the function we will retain the deposit as compensation for lost business.

**PRICING:** Pricing & conditions are subject to change at any time at the discretion of management.

**CHILDREN UNDER 18:** Any Children under 18 years of age attending a function at the Coopers Alehouse must vacate the premise by 12.00am (Midnight) in accordance to the Liquor Licensing Laws. All Children under 18 years of age require adult supervision at all times. No minors are permitted in the gaming room at any time.

**COMPLIANCE:** It is understood that the organiser will conduct the function in an orderly manner in full compliance with the Coopers Alehouse regulations & all laws. The Management reserves the right to exclude or eject any persons from The Coopers Alehouse without liability.

**RESPONSIBLE SERVICE OF ALCOHOL:** The Coopers Alehouse promotes the responsible service of Alcohol. At no time will intoxicated individuals be served alcohol.

**RESPONSIBILITY:** Organiser's are financially responsible for any damages/breakages sustained to the Coopers Alehouse by the organiser, organiser's guests, invitees or other persons attending the function. The Coopers Alehouse will not accept any responsibility for the damage or loss of merchandise left prior to or after the function.

**AUDIO VISUAL HIRE EQUIPMENT:** Organisers are financially responsible for any damage/ breakage of equipment owned by the Coopers Alehouse or sub-hired by the Coopers Alehouse on behalf of the organisers.

**DISPLAYS & SIGNAGE:** Organisers are required to advise the Coopers Alehouse of any displays, signage &/or decorations to be utilised at the function. Only Blu-tak will be used to adhere items to any surfaces at the Coopers Alehouse. No foil confetti please.

**PAYMENT:** All accounts are to be settled prior to, or on the day of the function unless by prior arrangement. One bill only, NO SPLIT BILLING.

**SURCHARGES:** 15% surcharge on public holidays & 1% surcharge on all card transactions.

**MUSIC:** Management reserves the right to control volume levels of all music types in any function to preserve the rights of other hotel guests.

**BANDS:** Bands are not permitted in our upstairs function rooms, & only at management's discretion in all other areas.

**SMOKING:** In Accordance with South Australian Government regulations, all Private Function rooms are non-smoking. Smoking is permitted on balcony areas when café blinds are up.

**BUCKS SHOWS & 18th BIRTHDAYS:** Are permitted. Security is compulsory at guests expense (\$250). Buck Show room hire is for 3hours ONLY.