



# CHRISTMAS 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

### 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)

### SELECTION OF DIPS

with wood fire piadina (v, 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

### COURMET PIZZA

seasonal selection (gfo, vgn)

### AMERICAN BEEF SLIDERS

with mustard, bbq sauce, onion, cheese & pickles

### LAMB KOFTA SKEWERS

with tzatziki (gf)

### KOREAN CHICKEN DIPPERS

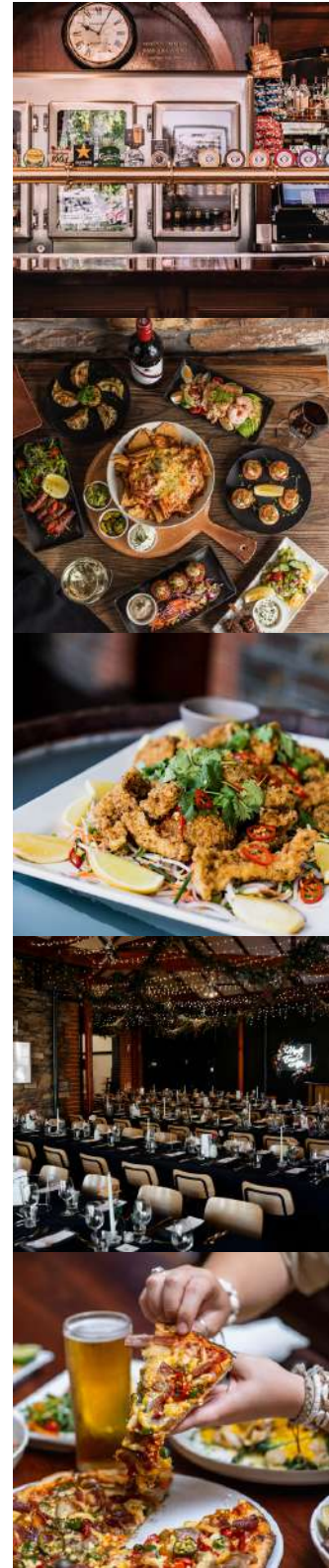
with gochujang chilli aioli

### 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

# CHRISSY 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.**



**\$49  
PER  
PERSON**

## **MAINS choice of;**

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

with lemon, chilli & coriander mayo & chips

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

with chips and choice of gravy, mushroom, pepper or diane sauce

### **CHAR-GRILLED RUMP CAP STEAK (GF)**

cooked medium with portobello mushrooms, sauteed in garlic, butter, truss cherry tomatoes, chips & peppercorn shiraz jus

### **MEDITERRANEAN CHICKEN SUPREME (GF)**

marinated breast in mediterranean herbs & spices, yoghurt & olive oil, with white wine & chicken jus, served with roast banana peppers, romesco sauce & fresh micro salad leaves

### **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

## **MIXED MINI PLATTER to share**

mini lemon meringue tarts  
chocolate brownies  
lemon slice cake  
strawberry cheese cake  
macarons



# 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

### **TURKEY, CRANBERRY, PISTACHIO CHIPOLATAS**

pan sizzled, caramelised onions, blistered cherry truss tomatoes, spiced cranberry, orange quandong glaze

### **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

### **PEKING DUCK SPRING ROLLS**

hoi sin & plum dipping sauce, pickled cucumber, spring onion & julienne carrot

### **TEMPURA JUMBO PRAWNS**

With Thai salad, nuoc cham dressing, lime cheeks & Thai basil

## MAIN

### **CHAR-GRILLED RUMP STEAK (CF)**

cooked medium with portobello mushrooms, sauteed in garlic, butter, truss cherry tomatoes, chips & peppercorn shiraz jus

### **MEDITERRANEAN CHICKEN SUPREME (GF)**

marinated breast in mediterranean herbs & spices, yoghurt & olive oil, with white wine & chicken jus, served with roast banana peppers, romesco sauce & fresh micro salad leaves

### **TASMANIAN SALMON FILLET (GF)**

crispy skinned on chive & buttered smashed kipfler, fresh tomato coulis & basil pesto drizzle

### **ROAST STUFFED CAPSICUM (VGN, GF)**

red pepper filled with roast mediterranean vegetables, chickpeas, with fennel & cumin on a bed of cherry tomato ragu & fresh basil sugo

## DESSERT

### **LEMON PASSIONFRUIT CHEESECAKE (GF)**

with fresh mango & passionfruit coulis

### **CHOCOLATE MUDCAKE (VGN)**

served with raspberry sorbet & fresh raspberries

### **CROISSANT BERRY CREAM BUN**

filled with fresh berries, diplomat vanilla bean cream & strawberry coulis

### **WARM CHOCOLATE BROWNIE (GF, CONTAINS NUTS)**

with belgium chocolate sauce, chocolate flake & thick cream

## \$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

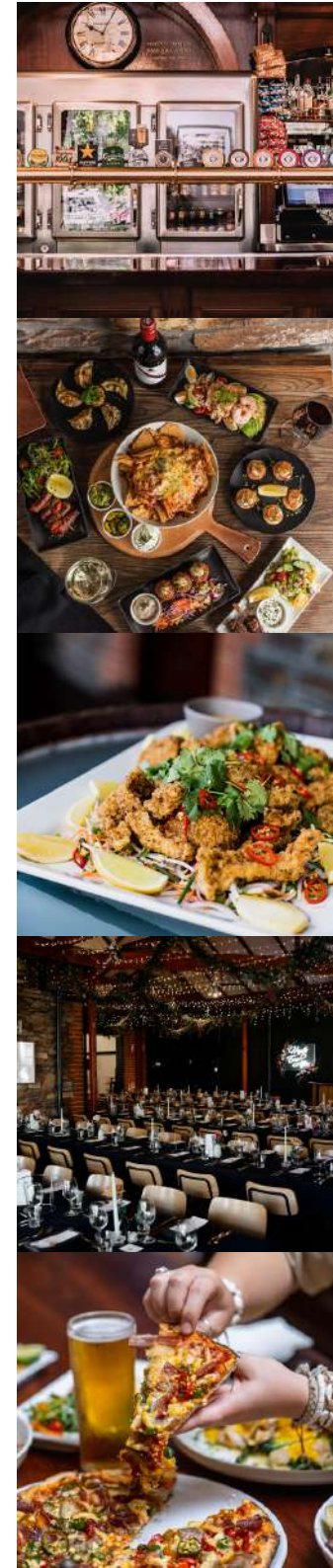
COOPERS PALE ALE

COOPERS PACIFIC PALE ALE

COOPERS AUSTRALIAN LAGER

THATCHER'S APPLE CIDER

SOFT DRINKS & JUICES



# BEVvy 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**

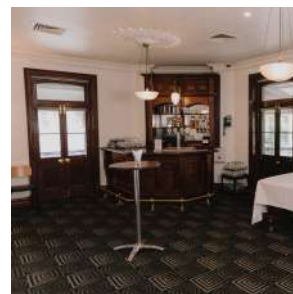
*Coopers*



# 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

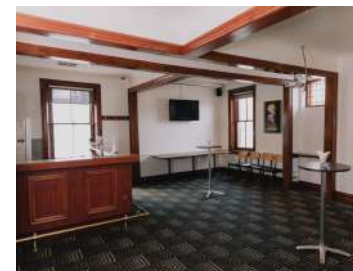
SEATED CAPACITY: 16 PEOPLE or 40 ON BALCONY  
COCKTAIL CAPACITY: 110 PEOPLE  
ROOM HIRE: \$250  
BUCK'S SHOWS \$ 18th: \$250 SECURITY REQUIREMENT

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.







# 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.