



THE ORIGINAL
COOPERS
ALEHOUSE
AT THE EARL

FUNCTIONS

WE UNDERSTAND THAT ORGANISING FUNCTIONS TAKES TIME TO PREPARE, PLAN AND RECOVER! SO AT THE ORIGINAL COOPERS ALEHOUSE WE TAKE A STRESS FREE AND FLEXIBLE APPROACH.

COCKTAIL EVENTS

THE TEAM AT THE ORIGINAL COOPERS ALEHOUSE HAS GAINED A STRONG REPUTATION IN HOSTING UNFORGETTABLE FUNCTIONS! WHETHER IT BE FOR A BIRTHDAY, FAMILY CELEBRATION, WORK FUNCTION OR CORPORATE EVENT, WE TAKE GREAT CARE IN TAKING A PERSONAL AND FLEXIBLE APPROACH SO THAT YOUR EVENT IS AN UNFORGETTABLE ONE.

THESE 'STARTER' MENUS HAVE BEEN DEVELOPED WITH YEARS OF EXPERIENCE TO HELP GET YOUR EVENT UNDER WAY.

“COOPERS GEORGE” ... \$12 P/P

60 minimum—based on one item per person

Party pies, pasties & sausage rolls with tomato sauce

Vegetarian spring rolls with sweet chilli dipping sauce

Lamb meatballs with tomato relish (gf)

Salt & pepper squid with chilli lime aioli (gfo)

“COOPERS CHARLEY” ... \$16 P/P

40 minimum—based on one item per person

Chicken satays with peanut sauce and lime (gf)

"Favourites" wood-fired pizza squares
with BBQ chicken, Margherita, Ham & Pineapple (gfo)

Large panko crumbed prawn cutlets
with wasabi mayo and lime

Mac & cheese balls with truffle Aioli (v)

Rare beef crostini with mustard and peperonata

“COOPERS EDWARD” ... \$20 P/P

20 minimum—based on one item per person

American sliders with beef pattie, cheese,
pickles, mustard and tomato sauce

Crumbed fish goujons with remoulade & lemon wedges

Rare beef crostini with mustard and pepronanta

"Gourmet" wood-fired pizza squares
with Sando's Supreme, Hot 'n' Spicy, Vegout (gfo)

Mac & Cheese balls with truffle aioli (v)



ADD SOME PLATTERS

FOR MORE VARIETY, FEEL FREE TO ADD ANY OF THE FOLLOWING PLATTERS TO YOUR BASE PACKAGE. PLATTERS ARE PRICED INDIVIDUALLY AND CONSIST OF 50 PIECES UNLESS SPECIFIED OTHERWISE. ADDITIONAL CHARGES MAY BE ADDED FOR GLUTEN-FREE

+ “PARTY FAVOURITES”

“Favourites” wood-fired pizza squares

with BBQ Chicken, Margherita, Ham & Pineapple (gfo) ... \$90

Salt & pepper squid

with chilli lime aioli (gfo) ... \$80

Chicken fillet dippers

crumbed in panko bread crumbs, served with ponzu, sweet & sour sauce, and honey mustard mayo dipping sauce ... \$75

Mac & cheese balls

with truffle aioli (v) ... \$90

Chicken satays

with peanut sauce & lime (gf) ... \$130

Spring rolls

with sweet chilli & soy sauce (v) ... \$65

Vegetable samosas

with sweet chilli & soy sauce (v) ... \$65

Party pies, sausage rolls & pasties

with tomato sauce ... \$75

Spinach & cheese filo

(v) ... \$80

+ “LIGHT AND EASY”

Fried sides platter

With sweet potato wedges, onion rings, fries and assorted sauces (gf, v) ... \$65

Selection of dips

(gfo) ... M \$25 ... L \$45

Freshly shucked Coffin Bay oysters

with lemon (gf) ... \$170

Char-grilled garlic prawn skewers

... \$170

Pumpkin and parmesan risotto balls

with basil pesto sour cream (v) ... \$100

Vegetable fritatta

with tomato chutney (gf, v) ... \$85

Australian cheese

with lavosh (gf) ... M \$75 ... L \$120

+ “FILL ME UP”

American-style mini hamburgers

with mustard, BBQ sauce, onion, cheese & pickles (30 pieces) ... \$125

Mini hotdogs

with mustard, BBQ sauce, caramelised onions and cheese (30 pieces) ... \$100

Mini chicken and beef parmigiana bites

... \$100

Spicy lamb meatballs

with a spicy tomato relish (gf) ... \$90

Grazing platter

with grilled “Baby Burt” cheese with truffle infused honey, pear, parmesan & rocket Salad; cherry tomatoes; Kalamata olives; mini bell peppers; San Jose prosciutto; char-grilled chorizo; ciabatta crostini; smoked salmon rilette; cornichons (gf)... \$140

Dessert platter

with chocolate brownies & profiteroles, mini vanilla slices and strawberry cheesecakes (30 pieces) ... \$100

Fresh fruit platter

(gf) ... M \$60 ... L \$110

Smoked salmon croutes

... \$125

Sushi Platter

(gf, vo) ... \$140

Beef skewers

with garlic aioli and assorted mustards (gf) ... \$150

Gourmet wood-fired pizza squares

With “Sando Supreme”, “Hot n Spicy” & “Veg Out” (gfo) ... \$100

Alehouse hot wings

with Alehouse BBQ dipping sauce ... \$90

Large panko crumbed prawn cutlets

with wasabi mayo and lime ... \$170

BARBECUE PACKAGES

**SIT DOWN MEAL TOO MUCH? WANT TO CREATE SOME
ATMOSPHERE? CONSIDER A BBQ FUNCTION, THE
QUINTESSENTIAL AUSSIE TRADITION.**

“DR. TIM’S” ... \$35.50 P/P

10 people minimum - based on one item per person

Woodfired crusty bread rolls
with herb cream cheese spread

Pork sausages with onions

Paprika rubbed MSA rump steaks

Chicken tenderloins with BBQ sauce

Garden salad with mustard & red wine vinaigrette

Rosemary & garlic spuds with cracked black pepper

Beerenberg condiments

Wattle seed pavlova with peppermint gum
kiwi fruit glaze & Alexandrina pure cream

“SPARKLING” ... \$39.50 P/P

10 people minimum - based on one item per person

Kalamata olive ciabatta bread with soft butter

Sweet paprika lamb cutlets

Pinnacle MSA porterhouse steaks

Pork gourmet sausages

Oregano & lemon chicken tenderloins

Trio of Salads with Garden and sun-dried tomato salad,
Caesar Salad, Creamy Coleslaw

Woodfired jacket potatoes with crispy bacon,
cheese, sour cream spring onion dipping sauce

Beerenberg condiments



ADD SOME DRINKS

FOR THE FULL BBQ EXPERIENCE INCLUDE OUR COOPERS ALEHOUSE BEVERAGE PACKAGE. CHOOSE YOUR BBQ PACKAGE + 3 HOURS DRINK SERVICE

INCLUDES SOFT DRINKS, ORANGE JUICE +

TAP BEER SCHOONERS

Coopers Pale Ale

Coopers Session Ale

Coopers Dry

Thatcher's Apple Cider

WINES BY THE GLASS

Chain of Fire Shiraz Cabernet

Chain of Fire Sauvignon Blanc Semillon

Chain of Fire Sparkling Brut Cuvee

Mars Needs Moscato

“DR. TIM’S” EXPERIENCE ... \$77.50 P/P

“SPARKLING” EXPERIENCE ... \$81.50 P/P



REDUCED A LA CARTE PACKAGES

**BOTH OPTIONS COME WITH A SELECTION OF BREADS
TO START AND FRESH TOSSED GARDEN SALADS TO
SHARE WITH MAIN MEALS.**

“OPTION 1” ... \$25.00 P/P

Salt ‘n’ Pepper Squid (gfo)
Thai salad, lime, chilli & coriander mayo, chips

300gm Chicken or Beef Schnitzel with chips and your choice of gravy,
mushroom, pepper, diane sauce, or parmi topping

Eggplant Parmigiana (gf, v) gluten-free crumbed and topped with Napoli sauce and
mozzarella, with a side of sweet potato wedges (vegan cheese available)

300gm Rump Steak (gfo) cooked medium,
with chips, shiraz jus and garlic butter coin

Arno wood-fired pizza with choice of Margherita (V), Ham & Pineapple,
or BBQ Chicken (GF base available, + vegan cheese available)

Coopers Pale Ale Battered Flathead Fillets
with chips, house-made tartare and lemon

“OPTION 2” ... \$35.00 P/P

Char-grilled Chicken Breast (gf) skinless and boneless with asparagus,
snow peas, green beans, potato gratin, basil pesto, goats cheese, chives

600gm Chicken or Beef Schnitzel with chips and your choice of gravy,
mushroom, pepper, diane sauce, or Parmigiana topping

Atlantic Salmon Fillet (gf) pan-fried with ratatouille and
tomato basil cream sauce, garnished with fresh basil

300gm Porterhouse Steak (gfo) cooked medium,
with chips, shiraz jus and garlic butter coin

Coopers Pale Ale Battered King George Whiting with chips,
house-made tartare sauce and lemon

Spinach & Ricotta Lasagne (v) sweet basil pesto tomato fondue,
3-cheese béchamel served with sweet potato wedges



ADD SOME DESSERT

**FINISH YOUR MEAL BY ADDING A 3 DESSERT OPTION TO
YOUR REDUCED A LA CARTE PACKAGE**

+ DESSERT OPTIONS ... \$9.90 P/P

Organic Chocolate Brownie (GF)

Served with warmed chocolate sauce and a side of double thick cream

Individual Pavlova (GF)

Served with fresh seasonal fruit, raspberry coulis and a fresh Chantilly cream

Cream-Filled Profiteroles

Coated in a warmed chocolate sauce and served with a side of vanilla ice-cream



EVENT SET MENU

SELECTIONS ON FOLLOWING PAGE. MINIMUM 20 PEOPLE. BREAD SERVED WITH BUTTER. FRESH TOSSED GREEN SALAD WITH A CHARDONNAY VINAIGRETTE TO SHARE.

\$40.50 PER PERSON

2 course set menu with no choice

\$44.50 PER PERSON

3 course set menu with no choice

\$46.00 PER PERSON

Choice of 2 entrees / Choice of 2 main courses
Choice of 2 main courses / Choice of 2 desserts

\$49.00 PER PERSON

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

\$53.00 PER PERSON

Choice of 3 entrees / Choice of 3 main courses
Choice of 3 main courses / Choice of 3 desserts

\$59.00 PER PERSON

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

SET MENU SELECTIONS

ALL OF OUR EVENT SET MENUS ARE SUBJECT TO SEASONAL AVAILABILITY. CHOOSE YOUR SET MENU SELECTION + OPTIONS FROM THIS LIST. ALL SET MENU SELECTIONS COME WITH WARM BREAD ROLLS WITH BUTTER MEDALLIONS TO START AND FRESH TOSSED GARDEN SALADS TO SHARE AS SIDES.

ENTREE SELECTIONS

Salt & pepper squid

with lime, chilli and coriander mayo, on a bed of Thai salad (gfo)

Mediterranean salad

with pan-fried haloumi (v)

Lamb skewers

with minted yoghurt dressing on a bed of Greek salad (gf)

Chilli garlic prawns

with pilaf rice and garlic aioli (gf)

MAIN SELECTIONS

300g MSA rump cap

on a truffle & chive mash, topped with wild mushroom jus (gfo)

Atlantic salmon fillet

with baby ratatouille and tomato basil cream (gf)

Chicken madras curry

with pilaf rice, pappadum and mango chutney (gf)

Char-grilled chicken breast

(skinless and boneless) with asparagus, snow peas, green beans, potato gratin, basil pesto, goats cheese and chives (gf)

Sauteed fresh gnocchi

with fresh asparagus, peas, cherry tomatoes, spring onions, broccolini, baby spinach and fresh basil (v)

DESSERT SELECTIONS

Organic chocolate brownie

with warmed chocolate sauce and a side of double thick cream (gf)

Eton mess

fresh strawberries, crushed meringue, vanilla bean chantilly cream, strawberry icecream and coulis (gf)

Individual pavlovas filled

with thick cream, fresh berries, passionfruit and raspberry coulis (gf)

Cheese platter served

selection of local cheeses with crispy lavosh



BEVERAGE PACKAGES

WHEN A BEVERAGE PACKAGE IS SELECTED IT IS APPLICABLE TO THE ENTIRE BOOKING GROUP AND NOT PART THEREOF. PACKAGES INCLUDE SOFT DRINKS AND JUICE.

SUBSIDISED DRINKS

THE COOPERS ALEHOUSE OFFERS SUBSIDISED DRINKS SHOULD A BEVERAGE PACKAGE NOT QUITE SUIT YOUR NEEDS. HAVING YOUR GUESTS PAY A SMALL AMOUNT TOWARDS THE PURCHASE OF EACH OF THEIR DRINKS QUITE OFTEN RESULTS IN STOPPING GUESTS FROM BECOMING COMPLACENT WITH THEIR DRINKS.

IF OUR BEVERAGE PACKAGE IS NOT SUITABLE, YOU MAY CHOOSE TO RUN A TAB, HAVE YOUR GUESTS SUBSIDISE THEIR DRINKS OR PAY CASH & CARRY.

“BRONZE PACKAGE”

2 hours \$38 p/p, 3 hours \$44 p/p, 4 hours \$51 p/p

- Chain of Fire Sparkling Brut
- Chain of Fire Sauvignon Blanc Semillon
- Chain of Fire Shiraz Cabernet
- Mars Needs Moscato
- Coopers Pale Ale
- Coopers Dry
- Coopers Session Ale
- Thatcher's Apple Cider
- Soft drinks & Juices

“SILVER PACKAGE”

2 hours \$54 p/p, 3 hours \$58 p/p, 4 hours \$66 p/p

- The Lane Lois Blanc de Blanc
- The Lane Block 10 Sauvignon Blanc
- Jim Barry 'Watervale' Riesling
- Mars Needs Moscato
- Wirra Wirra Churchblock - Cab/Shiraz/Merlot
- Langmeil 'The Long Mile' Shiraz
- Coopers Pale Ale
- Coopers Dry
- Coopers Session Ale
- Thatcher's Apple Cider
- Soft drinks & Juices

“GOLD PACKAGE”

2 hours \$69 p/p, 3 hours \$76 p/p, 4 hours \$83 p/p

- The Lane Lois Blanc de Blanc
- The Lane Block 10 Sauvignon Blanc
- Jim Barry 'Watervale' Riesling
- Mars Needs Moscato
- Wirra Wirra Churchblock - Cab/Shiraz/Merlot
- Langmeil 'The Long Mile' Shiraz
- Coopers Pale Ale
- Coopers Dry
- Coopers Session Ale
- Thatcher's Apple Cider
- Smirnoff Vodka
- Johnnie Walker red label Scotch
- Gordons Gin
- Dickel Bourbon
- Captain Morgan Spiced Rum
- Soft drinks & Juices



CONFERENCE FACILITIES + ROOM HIRE

THE COOPERS ALE HOUSE CAN OFFER A VARIETY OF CONFERENCE & WORKING MENU OPTIONS. WE INVITE YOU TO CHOOSE SOMETHING FROM OUR MAIN MENU, SELECT AN EVENT SET MENU, BARBEQUE PACKAGE, TABLE TOP MENU OR SIMPLE FINGER FOOD IN THE PRIVATE ROOM. ALTERNATIVELY, LEAVE YOUR WORK STATIONS FOR A MEAL IN THE BISTRO.

ROOM HIRE IS REDUCED TO \$100 FOR BUSINESS EVENTS MONDAY TO THURSDAY; WITH FREE USE OF WHITE BOARD, FLIPCHART, WIRELESS INTERNET CONNECTION AND LECTERN.

TEA BREAKS

SWEET

Cinnamon donuts ... \$4.90 p/p

Scones with jam & cream ... \$6.50 p/p

Muffin selection ... \$6.50 p/p

Organic chocolate brownie (gf) ...
\$7.90 p/p

Banana cake ... \$5.90 p/p

Fresh fruit platters available

Cheese platters available

SAVOURY

Selection of gourmet sandwiches with
assorted fillings ... \$11 p/p

Selection of gourmet baguettes with
assorted fillings ... \$14 p/p

Selection of piadinas with assorted
fillings ... \$15 p/p

REFRESHMENTS

Continuous coffee, tea, biscuits &
sparkling mineral water ... Half Day \$10pp
... Full Day \$15 p/p

Jugs of orange juice ... \$15ea

Jugs of soft drink ... \$13.50ea

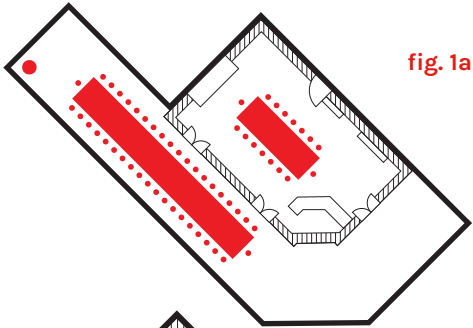


fig. 1a

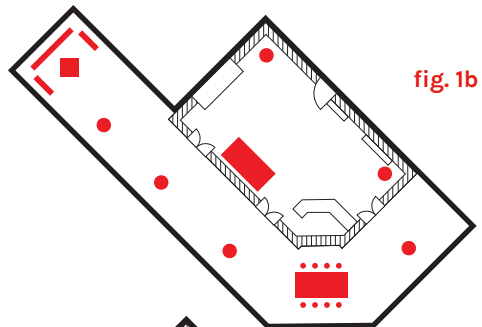


fig. 1b

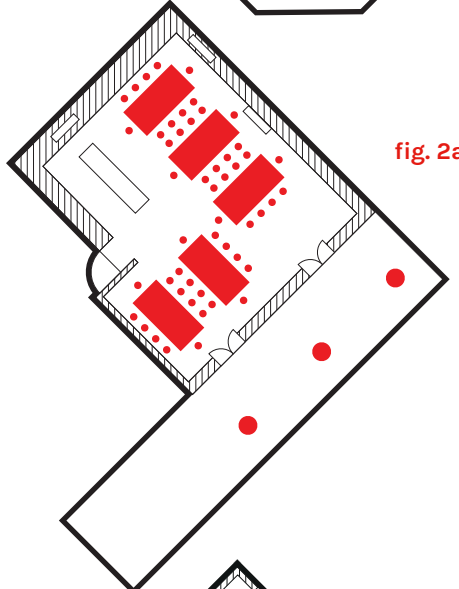


fig. 2a

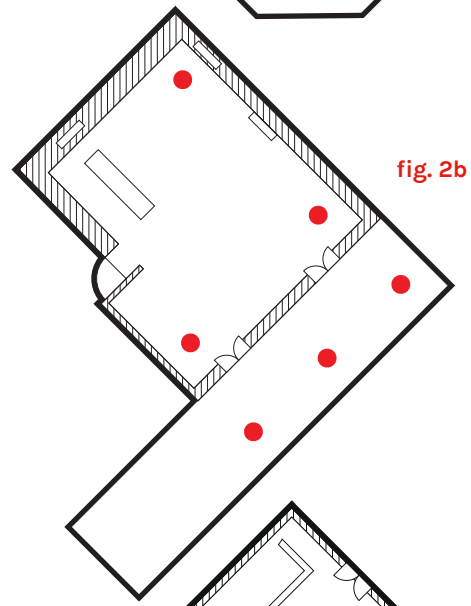


fig. 2b

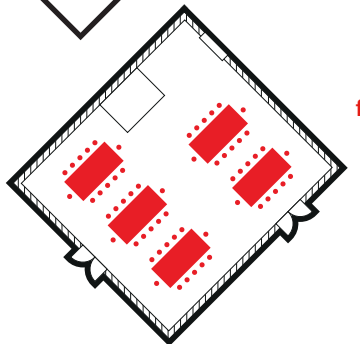


fig. 3

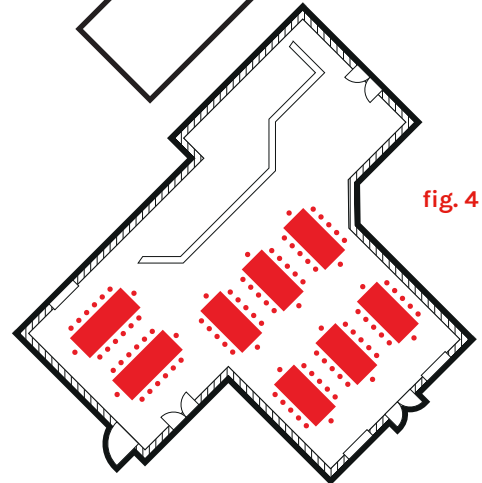


fig. 4

“MAXWELL COOPER ROOM”

Seated Capacity: 16 people (40 including balcony) fig. 1b
Cocktail Capacity: 110 people (includes balcony) fig. 1a
Room Hire: \$200 Buck's Shows: \$300

The Maxwell Cooper room is famous for hosting cocktail functions on its large balcony, suitable for all weather conditions, with views over Pulteney street and Hurtle square. Also perfect for an intimate dinner party, it is decorated in the Victorian era with marble fireplaces, large mirrors, ornate private bar and ceiling roses. The room is filled with natural light via three separate entrances onto your expansive balcony. Stairwell access only.

**MINIMUM SPEND OF \$1500 on Friday & Saturdays
in November & December**

“THOMAS COOPER ROOM”

Seated Capacity: 40 people (70 including balcony) fig. 2a
Cocktail Capacity: 110 people (includes balcony) fig. 2b
Room Hire: \$200 Buck's Shows: \$300

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.

**MINIMUM SPEND OF \$1500 on Friday & Saturdays
in November & December**

“ARNOU ROOM”

Details: Minimum of 50 people on an event set menu
Capacity: 60 people (seated only) fig. 3
Room Hire: \$300 (negotiable on spend)

Arnou Woodfired is the perfect area for a dinner party of 40-60 guests. With your own exclusive access point to the front bar and easy accessibility to all amenities, Arnou can be enjoyed by all. All group bookings are set with linen and glassware for a formal setting.

**MINIMUM SPEND on food \$1500, MINIMUM SPEND on drink \$1000
on Fridays & Saturdays only**

“CARRINGTON BAR”

Seated Capacity: 100 people fig. 4
Cocktail Capacity: 150 people
Room Hire: \$450 (negotiable on spend)
Details: Min. 100 people for cocktail menu, min. 80 people on an event set menu
TOTAL MINIMUM SPEND on food & drink \$4500, room hire separate.
on Fridays & Saturdays only

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.

TERMS & CONDITIONS

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 7 days prior to the function. Special dietary requirements, e.g. gluten free, vegetarians, vegans, etc. should also be communicated 7 days prior. All menus are subject to season & availability & subject to change without notification.

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. i.e. Sunday to Thursday – 12.00am (Midnight), Friday to Saturday – 1.00am. 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.

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. Personal cheques will not be accepted.

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

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.

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.

Booking Confirmation: To confirm your booking, please complete the booking form on the following page & return with payment by either cheque, money order or by supplying credit card details. Please make all cheques payable to - The Earl of Aberdeen Hotel.



BOOKING FORM

Booking Name	<input type="text"/>		
Function Area	<input type="text"/>	Function Date	<input type="text"/>
Approx Guests	<input type="text"/>	Start Time	<input type="text"/>
Hire Charge	<input type="text"/>	Deposit Paid	<input type="text"/>

Contact Name	<input type="text"/>		
Tel. Home	<input type="text"/>	Tel. Work	<input type="text"/>
Tel. Mobile	<input type="text"/>	Fax	<input type="text"/>
Address	<input type="text"/>		
Email	<input type="text"/>		

Return to: Earl of Aberdeen Hotel, 316 Pulteney Street, Adelaide SA 5000
Fax: 08 8223 4648 Email: functions@earlofab.com.au

Deposit Method	2.2% surcharge applies on Diners/Amex				
Diners Club	<input type="checkbox"/>	American Express	<input type="checkbox"/>	Visa	<input type="checkbox"/>
Mastercard	<input type="checkbox"/>	Bankcard	<input type="checkbox"/>	Cash / Cheque	<input type="checkbox"/>
Card Number	<input type="text"/>				
Name on Card	<input type="text"/>	Expiry Date	<input type="text"/>		

I agree with & acknowledge the Terms & Conditions of The Coopers Alehouse

Name (Print)	<input type="text"/>	Signature	<input type="text"/>
For Company	<input type="text"/>	Date	<input type="text"/>

If you require a Tax Invoice please circle Yes / No Provide postal address if different to above

Postal Address	<input type="text"/>
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Your booking is considered tentative (for a period of 14 days) until the booking form, along with either a deposit or full payment, is received.