



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.

MINIMUM 20 GUESTS

“COOPERS GEORGE” ... \$10 P/P

PARTY PIES 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 (gfo)

“COOPERS CHARLEY” ... \$15 P/P

MAC N CHEESE BALLS
with truffle aioli (v)

FAVOURITES PIZZA
BBQ chicken, ham and pineapple, sando supreme (GFO)

CHICKEN FILLET DIPPERS
crumbed in panko bread crumbs, served with ponzu, sweet & sour sauce, and honey mustard mayo dipping sauce

PANKO CRUMBED PRAWN CUTLETS
with wasabi mayo and lime

PANKO CRUMBED FISH GOUJONS
chunky tartare and lemon

RARE BEEF CROSTINIS
with grain mustard and pepperonata

“COOPERS EDWARD” ... \$20 P/P

COURMET PIZZA
Mykonos Lamb, hot n spicy, crab & prawn & lobster (GFO)

AMERICAN BEEF SLIDERS
with mustard, BBQ sauce, onion, cheese & pickles

LAMB KOFTA SKEWERS
with tatziki

PORCINI, PARMESAN AND TRUFFLE ARANCINI
with black truffle aioli (v)

VEGAN THAI STYLE CHILLI AND LIME CAKES
with garlic chilli lime mayo (v)

RARE BEEF CROSTINIS
with grain mustard and pepperonata



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 30 PIECES UNLESS SPECIFIED OTHERWISE. ADDITIONAL CHARGES MAY BE ADDED FOR GLUTEN-FREE

(ALL 30 PIECES EACH)

+ HOT PLATTERS

ALEHOUSE SPICY CHICKEN DRUMMETTES
with hot sauce and bbq sauce ... \$65

LARGE CRUMBED PRAWN CUTLETS
with wasabi mayo and lime ... \$110

VEGETABLE SPRING ROLLS
with sweet chilli & soy sauce ... \$50 (v)

VEGETABLE SAMOSAS
with sweet chilli & soy sauce ... \$50

SPINACH AND CHEESE FILO ... \$75 (v)

PANKO CRUMBED FISH COUJONS
with chunky tartare and lemon ... \$75

PARTY PIES, PASTIES AND SAUSAGE ROLLS .
with tomato sauce ... \$65
SALT N PEPPER SQUID
with chilli lime aoli ... \$75 (gfo)

VEGAN THAI STYLE CHILLI AND LIME CAKES
with garlic chilli lime mayo ... \$80 (v)

PORCINI, PARMESAN AND TRUFFLE ARANCINI with black truffle aoli ... \$100 (v)

SHOAMAI PRAWN FRIED DUMPLING
with chilli plum sauce ... \$110

FRIED SIDES PLATTER
beer battered onion rings, sweet potato wedges, hot chips, spicy battered wedges, assorted sauces ... \$50 (v)

VEGI PIZZA PLATTER
Margherita, Mediteranin Veg, Wild mushroom ... \$65 (v, gfo)

FAVOURITES PIZZA PLATTER
BBQ chicken, ham and pineapple, sando supreme ... \$70 (gfo)

GOURMET PIZZA PLATTER \$90
Mykonos Lamb, hot n spicy, crab & prawn & lobster ... \$90 (gfo)

CHICKEN FILLET DIPPERS
crumbed in panko bread crumbs, served with ponzu, sweet & sour sauce, and honey mustard mayo dipping sauce ... \$60

+ COLD PLATTERS

FRESH FRUIT PLATTER ... \$70

AUSTRALIAN CHEESE PLATTER
with lavosh, quince paste and grapes ... \$80

SELECTION OF DIPS (gfo)
with wood fired piadina ... \$50

RARE BEEF CROSTINI
with grain mustard and pepperonata ... \$120

VEGETABLE FRITATTA
with tomato chutney ... \$75 (gf, v)

BRUCHETTA PLATTER WITH BABY BOCCONCINI
tomato basil, oregano, red onion, balsamic glaze, garlic and olive oil, Kalamata olive tapenade ... \$65 (v)

MAC N CHEESE BALLS
with truffle aioli ... \$80 (v)

LAMB KOFTA SKEWERS
with tatziki ... \$120

CHICKEN STATAYS
with peanut sauce and lime ... \$90 (gf)

AMERICAN STYLE MINI HAMBURGERS
with mustard, BBQ sauce, onion, cheese & pickles ... \$125

CHICKEN AND PORTERHOUSE PARMIGANA BITES ... \$80/ (gfo) \$90

SMOKED SALMON SLICES WITH CUCUMBER
Served with horseradish cream cheese on a toasted baguette ... \$120

FRESH LOCAL SHUCKED OYSTERS
served with lemon wedges and a chardonnay vinaigrette ... \$100 (gf)

SUSHI PLATTER ... \$100 (gf,vo)

DESSERT PLATTER ... \$80
with chocolate brownies & profiteroles, mini vanilla slices and strawberry cheesecakes



BARBECUE PACKAGES

SIT DOWN MEAL TOO MUCH? WANT TO CREATE SOME
ATMOSPHERE? CONSIDER A BBQ FUNCTION, THE
QUINTESSENTIAL AUSSIE TRADITION.
(12 PERSON MINIMUM)

“DR. TIM’S” ... \$35.90 P/P

Woodfired crusty bread rolls
with soft butter medallions

Coopers Sparkling Ale and chive pork sausages
with onions

1000 guines rump cap steaks

Chicken tenderloins with bbq sauce

Garden salad with mustard and red wine vinigerette

Rosemary and garlic spuds with cracked black pepper

“SPARKLING” ... \$39.90 P/P

multigrain turkish bread with soft butter medallions

sweet paprika lamb skewers

1000 guineas porterhouse steaks

gourmet pork sausages with caramelized onions

oregano and lemon chicken tenderloins

ceasar salad

garden salad with a chardonnay vinigerette

juicy corn on the cob with garlic butter

woodfired jacket potatoes with bacon, cheese and sour cream

“DESSERT” ... \$6 P/P

individual traditional pavlova (gf)
with fresh raspberries, strawberries, blueberries finished with
a vanilla bean chantilly cream and raspberry coulis



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

Woodbrook Farm Sparkling

Woodbrook Farm Sauvignon Blanc

Woodbrook Farm Shiraz

Mars Needs Moscato

“DR. TIM’S” EXPERIENCE ... \$79.90 P/P

“SPARKLING” EXPERIENCE ... \$83.90 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
Thai salad, lime, chilli & coriander mayo, chips (gfo)

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 cooked medium,
with chips, shiraz jus and garlic butter coin (gfo)

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

Thousand Guineas Shorthorn Porterhouse Steak
cooked medium with chips, garlic butter coin and shiraz jus (gf)

Vegetarian Risotto with saffron, peas, pumpkin, spring onions, cherry tomatoes and
asparagus, vegetarian parmesan finished with a lemon nut brown butter (v)

Grilled Chicken Breast Ripieni Stuffed with smoked mozzarella, ricotta, roasted
red peppers and sage, served with pan fried kipfler potatoes and onions in a garlic
rosemary olive oil topped with asparagus tips and tomato butter sauce (gf)

Crispy Battered King George Whiting with chips, house made chunky tartare
and lemon wedge

Salt N Pepper Squid with thai salad, fresh lime and a coriander,
chili, garlic and lime aoli (gfo)

600G Chicken Or Beef Schnitzel (gfo)
with chips and choice of gravy, mushroom, pepper, dianne
or a parmigiana topping

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

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

INDIVIDUAL PAVLOVA

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

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.

\$41 PER PERSON

2 course set menu with no choice

\$45 PER PERSON

3 course set menu with no choice

\$47 PER PERSON

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

\$49 PER PERSON

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

\$53 PER PERSON

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

\$59 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

PAN FRIED HALUMI

with grilled Mediterranean vegetables and cherry tomato compote, drizzled with reduced balsamic and fried basil

TIGER PRAWNS, TENDER SQUID AND SA CRAYFISH

in our special salt and pepper coating with Thai salad, fresh lime, chilli, garlic, coriander and lime mayo

NOSTIMINI SPICED LAMB KOFTA SKEWERS

Served on Greek salad with feta and minted yoghurt

PORCINI AND TRUFFLE ARANCINI

with melting bocconcini centre, truffle aoli, frizzy endive and micro herbs and a chardonnay vinaigrette

MAIN SELECTIONS

GRILLED CHICKEN BREAST RAPIENI

Stuffed with smoked mozzarella, ricotta, roasted red peppers and sage, served with pan fried kipfler potatoes and onions in a garlic rosemary olive oil topped with asparagus tips and tomato butter sauce

PAN FRIED BUTTERFLY SNAPPER FILLETS

Moroccan spiced boneless snapper with Casablanca cous cous, chermolla salsa and chargrilled lemon

VEGETARIAN RISOTTO

with saffron, peas, pumpkin, spring onions, cherry tomatoes and asparagus, vegetarian parmesan finished with a lemon nut brown butter

SHORTHORN BEEF RUMP CAP STEAK

cooked medium with chips, garlic butter coin and shiraz jus

DESSERT SELECTIONS

RICH FRUIT PUDDING

With warm brandy sauce girottine cherries and a side of vanilla bean ice-cream

TRADITIONAL PAVLOVA

With fresh raspberries, strawberries, blueberries finished with a vanilla bean chantilly cream and raspberry coulis (gf)

CAVE CLOTHE CHEDDAR CHEESE

with lavosh, quince pate and fresh grapes

WARM CHOCOLATE BROWNIE

With chocolate sauce, chocolate flake garnish and thick cream (gf)



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 \$39 p/p, 3 hours \$46 p/p, 4 hours \$54 p/p

Woodbrook Farm Sparkling
Woodbrook Farm Sauvignon Blanc
Woodbrook Farm Shiraz
Mars Needs Moscato
Coopers Pale Ale
Coopers Dry
Coopers Session Ale
Thatcher's Apple Cider
Soft Drinks & Juices

“SILVER PACKAGE”

2 hours \$55 p/p, 3 hours \$60 p/p, 4 hours \$68 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 \$78 p/p, 4 hours \$85 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

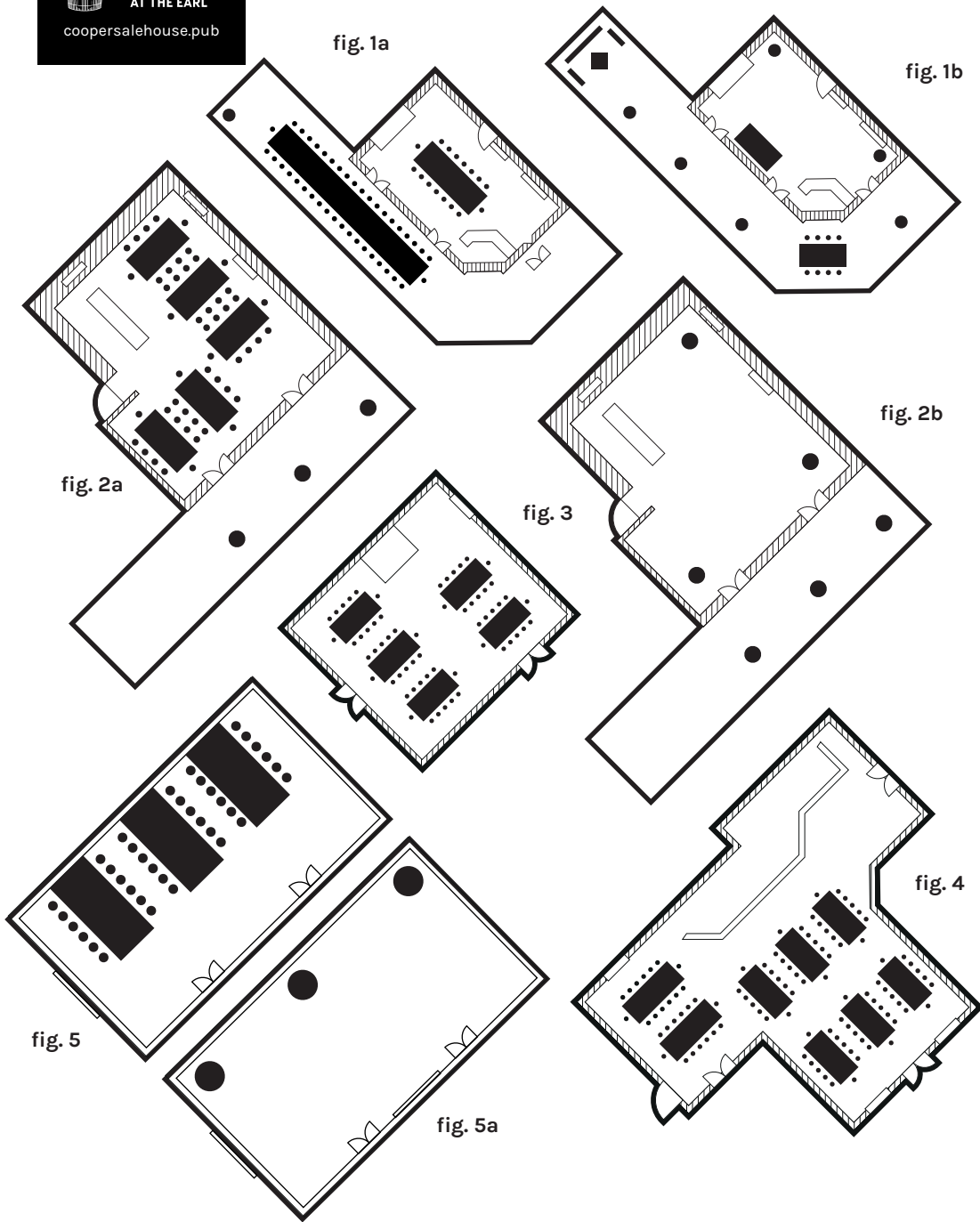
Selection of wraps
with assorted fillings ... \$15 p/p

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



“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 \$1800 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 \$1800 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 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 napkins and glassware for a formal setting.

“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 SEPERATE.
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.

LEABROOK ROOM

SEATED CAPACITY: 27 PEOPLE FIG. 5
COCKTAIL CAPACITY: 30 PEOPLE FIG. 5a
ROOM HIRE: \$100 (NEGOTIABLE ON SPEND)

DETAILS: NO MINIMUM SPEND SUNDAYS THROUGH TO THURSDAYS. FRIDAY AND SATURDAY
MINIMUM SPEND OF \$1500

Our newest addition to the Coopers Alehouse, a small but versatile space that comes just off of the main bar and dining room.

With Glass bi fold doors, it is a private and exclusive space, without losing the character and feel of the rest of the hotel.



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 cheque's 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

Name on Card **Expiry Date**

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

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.