

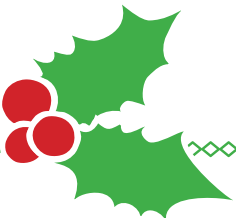


THE ORIGINAL
COOPERS
ALEHOUSE
AT THE EARL

CHRISTMAS FUNCTIONS

WE UNDERSTAND THAT ORGANISING FUNCTIONS
TAKES TIME TO PREPARE, PLAN AND RECOVER!

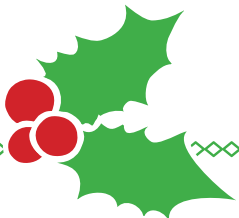
AT THE ORIGINAL COOPERS ALEHOUSE WE TAKE A STRESS FREE AND
FLEXIBLE APPROACH.





**THE TEAM AT THE ORIGINAL COOPERS ALEHOUSE
HAVE GAINED A STRONG REPUTATION IN HOSTING
UNFORGETTABLE FUNCTIONS!**

**WE TAKE GREAT CARE IN TAKING A PERSONAL &
FLEXIBLE APPROACH SO THAT YOUR EVENT IS AN
UNFORGETTABLE ONE.**



COCKTAIL EVENTS

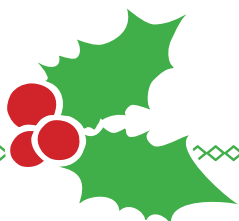
THESE 'STARTER' MENUS HAVE BEEN DEVELOPED WITH YEARS OF EXPERIENCE, TO HELP GET YOUR EVENT UNDER WAY.

CHOOSE ONE OF THESE STARTER PACKAGES, THEN ADD EXTRA PLATTERS FOR VARIETY.

FOR A COCKTAIL EVENT 6-8 PIECES OF FOOD IS RECOMMENDED.

MINIMUM 20 GUESTS

VEGAN GUEST? ADD ONE OF OUR VEGAN PLATTERS FROM THE PLATTERS SECTION.



"COOPERS GEORGE" ... \$10 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" ... \$15 P/P

SPINACH AND CHEESE FILO
with a garlic shallot sauce (v)

FAVOURITES PIZZA
bbq chicken, ham and pineapple, sando supreme (gfo)

PANKO CHICKEN FILLET DIPPERS
with ponzu, sweet & sour sauce and honey mustard dipping sauce

CRUMBED PRAWN CUTLETS
with wasabi mayo and lime

VEGETABLE FRITATTA
with tomato chutney (v, gf)

NOSTINIMI SPICED LAMB SKEWERS
with tzatziki

"COOPERS EDWARD" ... \$20 P/P

COURMET PIZZA
hot n spicy, char-grilled veggie, prawn & chorizo (gfo)

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

LAMB KOFTA SKEWERS
with tzatziki (gf)

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

TEMPURA SEASONAL VEGETABLES
with tahini lemon dressing (v)

RARE BEEF CROSTINIS
with grain mustard and pepperonata

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.

PLATTERS ARE PRICED INDIVIDUALLY & CONSIST OF 30 PIECES.

ADDITIONAL CHARGES ADDED FOR GLUTEN-FREE.

+ COLD PLATTERS

FRESH FRUIT PLATTER (gf, v) ... \$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 & pepperonata ... \$120

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

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

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

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

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

GLUTEN FREE BROWNIE PLATTER (gf)
with chocolate sauce ... \$80

+ HOT PLATTERS

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

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

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

SPINACH AND CHEESE FILO (v)
with a garlic shallot sauce ... \$75

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

PARTY PIES, PASTIES AND SAUSAGE ROLLS
with tomato sauce ... \$65

SALT N PEPPER SQUID (gfo)
with chilli lime aioli ... \$75

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

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

+ VEGAN PLATTERS

SPICY VEGAN MEATBALLS (vgn) ... \$50

VEGAN DIPS PLATTER (vgn, gf)
potato crispers with hummus, guacamole & baby ganoush ... \$80

TEMPURA SEASONAL VEGETABLES (vgn)
with tahini lemon dressing ... \$75

VEGI PIZZA PLATTER (v, gfo)
margherita, chargrilled vegetable & mushroom ... \$65

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

PANKO CHICKEN FILLET DIPPERS
with ponzu, sweet & sour sauce and honey mustard dipping sauce ... \$60

LAMB KOFTA SKEWERS (gf)
with tzatziki ... \$120

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

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





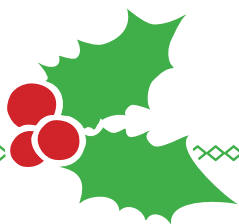
CHRISTMAS BARBECUE PACKAGES

SIT DOWN MEAL TOO MUCH? WANT TO CREATE SOME
ATMOSPHERE?

CONSIDER A BBQ FUNCTION, THE QUINTESSENTIAL AUSSIE
TRADITION.

(12 PERSON MINIMUM)

WANT TO ADD DESSERT?
ADD A DESSERT PLATTER OR TWO.



“DR. TIM’S BBQ” ... \$35.90 P/P

WOOD-FIRED CRUSTY BREAD ROLLS
with soft butter medallions

COOPERS SPARKLING ALE & CHIVE PORK SAUSAGES
with onions

1000 GUINES RUMP CAP STEAKS

CHICKEN TENDERLOINS
with bbq sauce

GARDEN SALAD
with mustard and red wine vinaigrette

ROSEMARY & GARLIC SPUDS
with cracked black pepper

ADD SOME DRINKS ... \$82.90 P/P

FOR THE FULL BBQ EXPERIENCE,
INCLUDE OUR COOPERS ALEHOUSE BEVERAGE PACKAGE
FOR 3 HOURS.

WINES BY THE GLASS

WOODBROOK FARM SPARKLING

WOODBROOK FARM SAUVIGNON BLANC

WOODBROOK FARM SHIRAZ

MARS NEED MOSCATO

TAP BEER SCHOONERS

COOPERS PALE ALE

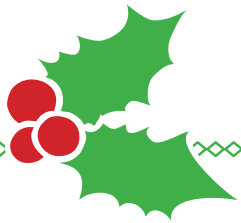
COOPERS SESSION ALE

COOPERS DRY

THATCHER’S APPLE CIDER

CHRISTMAS REDUCED A LA CARTE PACKAGES

\$44 per person



ENTRÉE

GRILLED TURKISH BREAD

served with Adelaide Hills EVO, homemade dukkah & kalamata olive tapenade

MAINS

THOUSAND GUINEAS RUMP STEAK (gfo)

cooked medium, with chips, shiraz jus & garlic butter coin

MADRAS VEGETABLE CURRY (vgn, gf)

with basmati rice & mango chutney

SUPREME OF CHICKEN WITH TRUFFLED CHIPOLATAS (gf)

panfried chicken breast with homemade white truffle chicken mousse chipolatas on potato puree, roast vegetables and tarragon jus

SALT N PEPPER SQUID & PRAWNS (gfo)

with thai salad, fresh lime & a coriander, chilli, garlic, lime aioli

COOPERS PALE ALE BATTERED FLATHEAD FILLETS

with chips, house-made tartare & lemon

300G CHICKEN OR BEEF SCHNITZEL (gfo)

with chips and choice of gravy, mushroom, pepper, dienne or a parmi topping

DESSERTS

TRADITIONAL PAVLOVA (gf)

with fresh raspberries, strawberries, blueberries finished with a vanilla bean chantilly cream and raspberry coulis

WARM CHOCOLATE BROWNIE (gf, contains nuts)

with chocolate sauce, chocolate flake garnish & thick cream

SET MENU SELECTIONS

INCLUDED:

ENTRÉE OF GRILLED TURKISH BREAD SERVED WITH ADELAIDE HILLS EVO, HOMEMADE DUKKAH & KALAMATA OLIVE TAPENADE.

CHOICE OF PERSONALLY SELECTED MAINS.

FRESH GARDEN SALADS TO SHARE WITH THE MAINS MEALS.

20 PERSON MINIMUM.

\$44 PER PERSON

choice of 1 entree / choice of 2 main courses / choice of 1 dessert

\$49 PER PERSON

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

\$55 PER PERSON

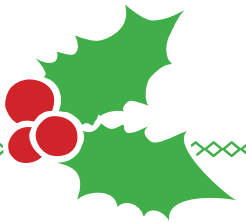
choice of 2 entrees / choice of 2 main courses / choice of 2 desserts

\$59 PER PERSON

choice of 2 entrees / choice of 3 main courses / choice of 2 desserts

\$64 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.

ENTREE SELECTIONS

LAMB FILLET WITH ASHED GOATS CHEESE (gf)

with roasted pine nuts, tomato,
kalamatas, wild rocket, fresh herbs and
reduced balsamic dressing

PANKO CRUMBED BABY CAMEMBERT (v)
fried til golden brown, served with
watercress, thyme and cherry tomatoes
with cranberry jelly, garlic, thyme and
olive oil croutons

PORCINI AND TRUFFLE ARANCINI (v)
with cherry bocconcini, truffle aioli, frizzy
endive, micro herbs and chardonnay
vinaigrette

HALF SLIPPER LOBSTER TAIL (gfo)
garlic buttered and lightly char-grilled
half bug tails topped with spicy tomato
salsa and served with garlic, thyme &
olive oil crostinis

MAIN SELECTIONS

SUPREME OF CHICKEN WITH TRUFFLED CHIPOLATAS (gf)

panfried chicken breast with homemade
white truffle chicken mousse chipolatas
on potato puree, roast vegetables and
tarragon jus

SHORTHORN BEEF RUMP CAP STEAK (gfo)
cooked medium with chips, garlic butter
coin and shiraz jus

OVEN ROASTED ATLANTIC SALMON (gf)

crispy skin salmon fillet on smashed
kipfler potatoes with spring onion
and chives, lemon white wine herbed
hollandaise, smoky chickpea, pickled red
onion, asparagus, baby spinach & mini
cherry tomato salad with green goddess
dressing

MADRAS VEGETABLE CURRY (vgn, gf)
with basmati rice & mango chutney

DESSERT SELECTIONS

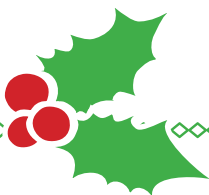
TRADITIONAL PAVLOVA (gf)

with fresh raspberries, strawberries and
blueberries, finished with a vanilla bean
chantilly cream and raspberry coulis

VEGAN CHOCOLATE MUDCAKE (vgn)
served with raspberry sorbet and fresh
raspberries

CAVE CLOTHE CHEDDAR CHEESE (gfo)
with lavosh, quince pate and fresh grapes

WARM CHOCOLATE BROWNIE
(gf, contains nuts)
with chocolate sauce, chocolate flake
garnish and thick cream





BEVERAGE PACKAGES

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 TAP GO FURTHER.

**** SUBSIDISED DRINK BARS ARE CASH ONLY**



“BRONZE PACKAGE”

2 hours \$42 p/p, 3 hours \$49 p/p, 4 hours \$57 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 \$58 p/p, 3 hours \$63 p/p, 4 hours \$71 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 \$72 p/p, 3 hours \$81 p/p, 4 hours \$88 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

OUR ROOMS

CHOOSE FROM OUR UPSTAIRS FUNCTION ROOMS WHICH INCLUDE
A BALCONY OVERLOOKING THE PARKLANDS, OR ONE OF OUR THREE
DOWNSTAIRS SPACES

MAXWELL COOPER ROOM WITH BALCONY

SEATED CAPACITY: 16 PEOPLE (40 INCLUDING BALCONY)
COCKTAIL CAPACITY: 110 PEOPLE (INCLUDES BALCONY)
ROOM HIRE: \$250 BUCK'S SHOWS: \$350

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.

MINIMUM SPEND OF \$1800 ON FRIDAY & SATURDAYS IN NOVEMBER & DECEMBER

THOMAS COOPER ROOM WITH BALCONY

SEATED CAPACITY: 50 PEOPLE (70 INCLUDING BALCONY)
COCKTAIL CAPACITY: 110 PEOPLE (INCLUDES BALCONY)
ROOM HIRE: \$250 BUCK'S SHOWS: \$350

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

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, Arnou can be enjoyed by all.

MINIMUM SPEND IS NEGOTIABLE

CARRINGTON BAR

SEATED CAPACITY: 100 PEOPLE (MIN 80 PEOPLE)
COCKTAIL CAPACITY: 150 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.

MINIMUM SPEND IS NEGOTIABLE

LEABROOK ROOM

SEATED CAPACITY: 27 PEOPLE
COCKTAIL CAPACITY: 30 PEOPLE
ROOM HIRE: \$150

Our newest addition to the Coopers Alehouse, a small but versatile space that comes 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.

MINIMUM SPEND IS NEGOTIABLE



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 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.

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.