



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.



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

**WHETHER IT BE FOR A BIRTHDAY, FAMILY CELEBRATION OR CORPORATE EVENT, WE TAKE GREAT CARE IN TAKING A PERSONAL AND 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 OPTIONS 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

**GOURMET PIZZA**  
hot n spicy, char-grilled veggje, 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 AND CONSIST OF **30 PIECES**. ADDITIONAL CHARGES MAY BE 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

**BRUCHETTA 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

**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

## + 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

# 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

*\*includes soft drinks, orange juice\**



# The Hens Package

FOOD + 2HR DRINKS PACKAGE ... **\$81 P/P**  
FOOD + 3HR DRINKS PACKAGE ... **\$86 P/P**  
FOOD + 4HR DRINKS PACKAGE ... **\$91 P/P**

ROOM HIRE INCLUDED

## FOOD



### DIPS PLATTER

with grilled piadina and seasonal dips

### AUSTRALIAN CHEESE PLATTER

with lavosh, quince paste and grapes

### FRESH FRUIT PLATTER

seasonal fruit selection

### SEASONAL GRAZING BOARD

## BOTTOMLESS BUBBLES PACKAGE



ALPHA BOX & DICE 'TAROT' PROSECCO - MCLAREN VALE

THATCHERS APPLE CIDER

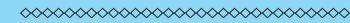
SOFT DRINKS + JUICES

# The Bucks Package

**\$125 PER PERSON**

ROOM HIRE INCLUDED

## FOOD



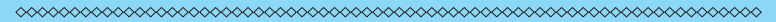
### A BIG EARL BURGER (EACH)

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

### FRIED SIDES PLATTER

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

## 4 HR BEER & SPIRITS PACKAGE



COOPERS DRY  
COOPERS SESSION ALE  
COOPERS PALE ALE  
THATCHER'S APPLE CIDER  
SMIRNOFF VODKA  
JOHNNIE WALKER RED LABEL SCOTCH  
GORDONS GIN  
DICKEL BOURBON  
CAPTAIN MORGAN SPICED RUM

SOFT DRINKS & JUICES

# REDUCED A LA CARTE PACKAGES

## INCLUDED:

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

CHOICE OF OPTION 1 OR 2 MAINS.

FRESH GARDEN SALADS TO SHARE WITH THE MAIN MEALS.

## “OPTION 1” ... \$28.00 P/P

### SALT N PEPPER SQUID & PRAWN (gfo)

with thai salad, lime, chilli & coriander mayo, chips

### 300CM CHICKEN OR BEEF SCHNITZEL

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

### ECCPLANT PARMI (gf, v, vgn available)

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

### RUMP STEAK (gfo)

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

### ARNOU WOOD-FIRED PIZZA (gfo, vgn available)

with choice of margherita (v), ham & pineapple or bbq chicken

### COOPERS PALE ALE BATTERED FLATHEAD FILLETS

with chips, house-made tartare and lemon

## “OPTION 2” ... \$38.00 P/P

### PORTERHOUSE STEAK (gfo)

cooked medium with chips, garlic butter coin and shiraz jus

### KORMA VEGETABLES AND CHICKPEA CURRY (vgn, gf)

served with basmati rice & mango chutney

### CRISPY BATTERED KING GEORGE WHITING

with chips, house made chunky tartare and lemon wedge

### CHICKEN SUPREME (contains nuts)

chicken breast topped with crushed pistachio, pink peppercorns and panko crumbs, served with creamy mashed potato and a mixed peppercorn infused chicken veloute

### SALT N PEPPER SQUID & PRAWNS (gfo)

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

### 600G CHICKEN OR BEEF SCHNITZEL (gfo)

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

# ADD SOME DESSERT

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

## + DESSERT OPTIONS ... \$10.90 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

### VEGAN CHOCOLATE MUDCAKE (vgn)

served with fresh raspberries & a raspberry sorbet



# SET MENUS

## INCLUDED:

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

CHOICE OF PERSONALLY SELECTED MAINS.

FRESH GARDEN SALADS WITH THE MAIN 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

### TIGER PRAWNS, TENDER SQUID AND SA CRAYFISH

in our house-made salt n pepper coating  
with thai salad, fresh lime, chilli, garlic,  
coriander and lime mayonaise

## MAIN SELECTIONS

### CHICKEN SUPREME (contains nuts)

boneless, skinless chicken breast topped  
with crushed pistachio, pink peppercorns  
and panko crumbs, roasted to perfection  
and served with creamy mashed potato  
and a mixed peppercorn infused chicken  
veloute

### SHORTHORN BEEF RUMP CAP STEAK (gfo)

cooked medium with chips, garlic butter  
coin and shiraz jus

### BARRAMUNDI FILLET WITH FRENCH SPICE

dusted with toasted fennel, white pepper,  
nutmeg and ground ginger, lightly  
panfried on a bed of sauteed shaved  
fennel, leeks and spring onion & served  
in a white wine, fish stock and vegetabl  
nage, finished with yarra valley salmon  
caviar, pernod and fresh dill

### CHICKPEA AND VEGETABLE KORMA CURRY (vgn, gf)

with basmati rice and mango chutney

## DESSERT SELECTIONS

### TRADITIONAL PAVLOVA (gf)

with fresh raspberries, strawberries,  
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

# CORPORATE EVENTS

THE COOPERS ALEHOUSE CAN OFFER A VARIETY OF  
CONFERENCE OPTIONS.

CHOOSE SOMETHING FROM OUR MAIN MENU, SELECT AN  
EVENT SET MENU, BARBEQUE PACKAGE OR SIMPLE FINGER  
FOOD IN THE PRIVATE ROOM.

ALTERNATIVELY, LEAVE THE ROOM FOR A MEAL IN THE  
RESTAURANT.

ROOM HIRE IS REDUCED TO \$150 FOR BUSINESS EVENTS  
MONDAY TO THURSDAY; WITH FREE USE OF WHITE BOARD,  
FLIPCHART, WIRELESS INTERNET CONNECTION AND  
LECTERN.

# TEA BREAKS

## SWEET

FRESH CINNAMON DONUTS ... \$6 p/p

SCONES WITH JAM & CREAM ... \$7 p/p

MUFFIN SELECTION ... \$7 p/p

ORGANIC CHOCOLATE BROWNIE (gf) ... \$9 p/p

BANANA CAKE ... \$6 p/p

FRESH FRUIT PLATTERS ... \$70

CHEESE PLATTERS ... \$80

## SAVOURY

GOURMET SANDWICHES  
with assorted fillings ... \$12 p/p

GOURMET BAGUETTES  
with assorted fillings ... \$15 p/p

WRAPS  
with assorted fillings ... \$16 p/p

## REFRESHMENTS

ESPRESSO TEA & COFFEE  
... on consumption

JUGS OF ORANGE JUICE ... \$15.9 ea

JUGS OF SOFT DRINK ... \$14.5 ea

# 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.