



CONTACT US ON:
08 8223 6433 OR
FUNCTIONS@COOPERSALEHOUSE.PUB

2026 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.

OUR ROOMS

MAXWELL COOPER ROOM

**A SPACE WITH CHARACTER, HISTORY
AND ONE VERY GOOD BALCONY.**

**ROOM HIRE: \$250
MINIMUM SPEND: \$1800 NOV/DEC ONLY**

ROOM DETAILS:

**SEATED CAPACITY: 16 PEOPLE INSIDE or
40 ON BALCONY**

COCKTAIL CAPACITY: 110 PEOPLE

The Maxwell Cooper Room is one of our most iconic spaces and for good reason.

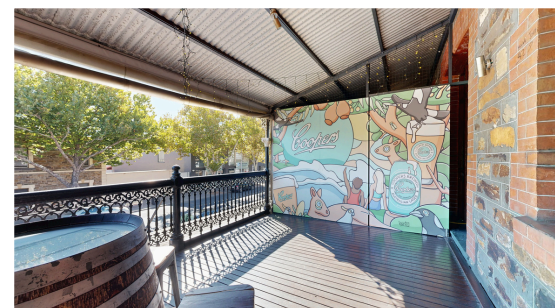
Best known for its expansive balcony overlooking Pulteney Street and Hurtle Square, it's made for lively cocktail parties, celebratory drinks and nights that tend to run a little longer than planned.

Inside, the room leans into its Victorian-era charm, with marble fireplaces, ceiling roses and grand mirrors setting the scene for more intimate dinners and private gatherings. A private bar keeps the drinks flowing, while the atmosphere does the rest.

The space is also home to our iconic Coopers mural by Australian artist Brentos (Brent Turner) a standout backdrop for event photos and a true Alehouse talking point.

Access is via stairwell only.

Bucks shows and 18th birthdays incur a \$250 security guard requirement.



OUR ROOMS

THOMAS COOPER ROOM

**A VERSATILE ROOM BUILT FOR
EVERYTHING FROM BOARDROOM
CHATS TO BALCONY BEERS.**

**ROOM HIRE: \$250
MINIMUM SPEND: \$1800 NOV/DEC ONLY**

ROOM DETAILS:

**SEATED CAPACITY: 50 PEOPLE
COCKTAIL CAPACITY: 110 PEOPLE**

The Thomas Cooper Room is a versatile, crowd-favourite space that works just as well for polished seminars as it does for relaxed cocktail events and long lunch-style dinner parties.

With flexible furniture, built-in projector facilities and a private bar, it's easy to tailor the room to suit your event. The adjoining balcony overlooking Hurtle Square adds an extra layer, perfect for fresh air breaks, pre-drink mingling or a change of pace throughout the night.

It's a practical space without feeling corporate, making it ideal for groups who want function and atmosphere.

Access is via stairwell only.

Bucks shows and 18th birthdays incur a \$250 security guard requirement.



OUR ROOMS

THE LEABROOK ROOM

**SMALL SPACE.
SAME BIG ALEHOUSE ATMOSPHERE.**

**ROOM HIRE: \$150
MINIMUM SPEND: \$1000 NOV/DEC ONLY**

ROOM DETAILS:

**SEATED CAPACITY: 26 people
COCKTAIL CAPACITY: 30 people**

The Leabrook Room is our newest addition and proof that smaller spaces can still bring plenty of atmosphere.

Tucked just off the main bar and dining room, it's ideal for intimate private dinners that keep the buzz of the pub close by. You get the best of both worlds — a dedicated space to settle in, with easy access to the bar when it's time to top up the glasses.

With AV facilities and a TV, the room works well for smaller presentations, meetings or catch-ups that don't need a big setup. It also suits relaxed celebrations. Think low-key 21sts, casual drink-focused events or post-meeting beers that turn into a longer stay.

If you're after something private without feeling closed off, polished without being formal, and casual by design, the Leabrook Room ticks all the boxes.



OUR ROOMS

THE CARRINGTON BAR

**A SPACE THAT ADAPTS TO YOUR EVENT,
WITH PARKLAND ON ONE SIDE AND
GOOD TIMES ON THE OTHER.**

**ROOM HIRE: \$450
MINIMUM SPEND: VARIABLE**

ROOM DETAILS:

**SEATED CAPACITY: 100 PEOPLE
COCKTAIL CAPACITY: 150 PEOPLE**

The Carrington Bar is our versatile ground-floor space with leafy parkland views across from Hurtle Square, making it a favourite for both relaxed gatherings and more polished celebrations.

Normally our vibrant restaurant area, the Carrington Bar can be booked privately for larger events giving a more exclusive experience. With its own bar and private amenities, the space adapts effortlessly to your event, from intimate seated dinners to lively cocktail gatherings.

The two large-screen TVs make it perfect for corporate social quiz nights, presentations, or even live sporting events.

Its flexible layout, combined with a microphone and sound system if needed, means the Carrington Bar can be tailored to any occasion, whether that's a corporate function, networking evening, birthday celebration, or festive party.



OUR ROOMS

THE ARNOU ROOM

**A ROOM FOR GOOD FOOD, GREAT
COMPANY, AND LIVELY PUB ENERGY.**

**ROOM HIRE: \$350
MINIMUM SPEND: VARIABLE**

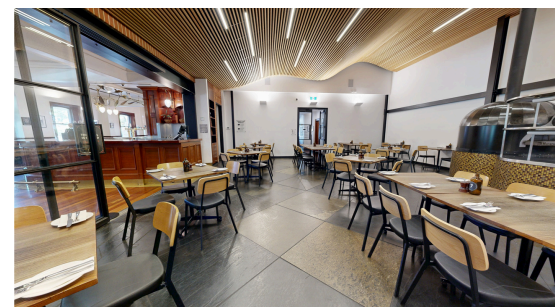
ROOM DETAILS:

SEATED CAPACITY: 40–60 PEOPLE

The recently renovated Arnou Room is the perfect spot for a private dinner that still hums with the energy of the Alehouse. Semi-private and connected to our main bar, it allows your group to enjoy an exclusive gathering without losing the lively pub atmosphere just beyond the door.

Ideal for 40–60 seated guests, the space is all about relaxed dining and good company. With easy access to the front bar and all amenities, your evening can flow effortlessly, whether it's a celebration with friends, a milestone dinner, or simply a night out for great food in a welcoming space.

The Arnou Room isn't suited to cocktail functions or corporate presentations — it's a room for moments shared over long meals, laughter, and the unmistakable buzz of the Alehouse around you.



Coopers

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 ... \$19 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 (gf)

SELECTION OF DIPS

with wood fire piadina (v, gfo)

COOPERS CHARLEY ... \$23 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)

LAMB KOFTA SKEWERS

with tzatziki (gf)

COOPERS EDWARD ... \$27 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

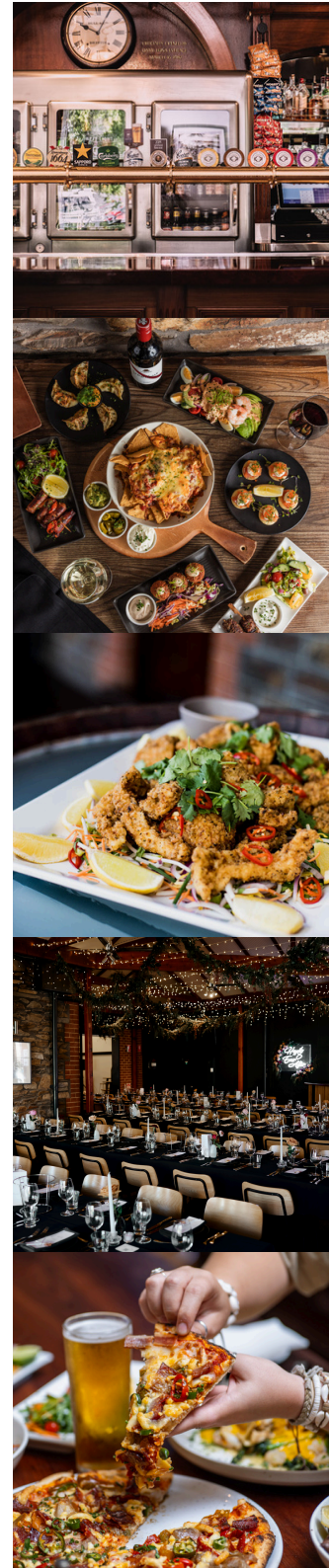
with gochujang chilli aioli

ASIAN SPICED ARANCINI

with aioli (vgn)

SMOKED TROUT 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 ... \$100

PARTY PIES, PASTIES & SAUSAGE ROLLS

with tomato sauce ... \$75

SALT N PEPPER SQUID (gfo)

with chilli lime aioli ... \$95

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 ... \$80

FAVOURITES PIZZA PLATTER (gfo)

seasonal selection ... \$85

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 TROUT BLINIS

crème fraiche & yarra valley salmon caviar ... \$120

SELECTION OF DIPS (v, gfo)

with wood-fired piadina ... \$65

RARE BEEF CROSTINI

with grain mustard & pepperonata ... \$125

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

VEGAN DIPS PLATTER (vgn, gf)

corn chips with hummus, guacamole & baba ganoush ... \$70

TEMPURA SEASONAL VEGETABLES (vgn)

with tahini lemon dressing ... \$80

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

SAFFRON POACHED CHICKEN SUPREME (GF)

chicken breast in saffron & lemongrass infused stock, on a bed of wilted asian greens, asparagus tips, lemon cheek & fresh micro herbs, drizzled with lemongrass gremolata

EGGPLANT PARM (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

chocolate dipped profiteroles
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

DUCK RILLETTE WITH ROAST HAZELNUTS

homemade duck and hazelnut rillette with cornichons, baby pickled onions, radishes, crispy crostini & roast hazelnut picada

JAMAICAN JERKED CHICKEN TENDERLOIN SKEWERS (GF)

char-grilled jerk marinated chicken with spiced curried rice & caribbean jerked aioli

ASIAN SPICED ARANCINI (VGN)

asian spiced risotto with shredded wombok, spring onion, bean sprouts, pinenuts & roast sesame dressed slaw topped with crispy shallots, crispy noodles & chives

HALOUMI & AVOCADO BRUSCHETTA (V)

pan-fried haloumi, fresh avocado & sumac roast cherry tomatoes on fried sourdough fingers with hommus dip

MAIN

MSA RUMP STEAK (GF)

char-grilled medium with garlic butter sauteed portobello mushrooms, blistered cherry truss tomatoes, chips with hollandaise & shiraz jus

FILLET OF MAHI MAHI (GF)

marinated in tarragon, thyme, oregano & evo, pan fried with tomato & kalamata olive tapenade, spiced roast pumpkin, steamed kipfler potatoes in bearnaise sauce

SAFFRON POACHED CHICKEN SUPREME (GF)

chicken breast in saffron & lemongrass infused stock, on a bed of wilted asian greens, asparagus tips, lemon cheek & fresh micro herbs, drizzled with lemongrass gremolata

MEXICAN THREE PEPPER RICE WITH CHORIZO (VGN)

rice, peppers, garlic, onion, in tomato & vegetable stock with corn, black beans, peas & no meat chorizo, topped with fried tortillas, fresh coriander & tomato salsa

DESSERT

LEMON PASSIONFRUIT CHEESECAKE (GF)

with zesty lemon curd & passionfruit coulis

MASSINE CHANTILLY WITH FRESH STRAWBERRIES

chantilly cream between layers of sponge cake with a flame caramelised topping & sliced strawberries & raspberries coulis

CHAJA TORTA

luscious chaja meringue cake with caramel cream, peaches, meringue, peach & passionfruit compote

CHOCOLATE MUDCAKE (VGN)

with fresh raspberries & raspberry sorbet

\$55 PER PERSON

choice of 2 entrees / choice of 2 main courses
OR
choice of 2 main courses / choice of 2 dessert

\$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

LAMB & ROSEMARY SAUSAGES (GF)

WITH ONIONS

RUMP CAP STEAKS (GF)

COOKED MEDIUM

CHICKEN TENDERLOINS

WITH BBQ SAUCE

GARDEN SALAD (GF)

WITH MUSTARD & RED WINE VINAIGRETTE

ROSEMARY & GARLIC POTATOES (GF)

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

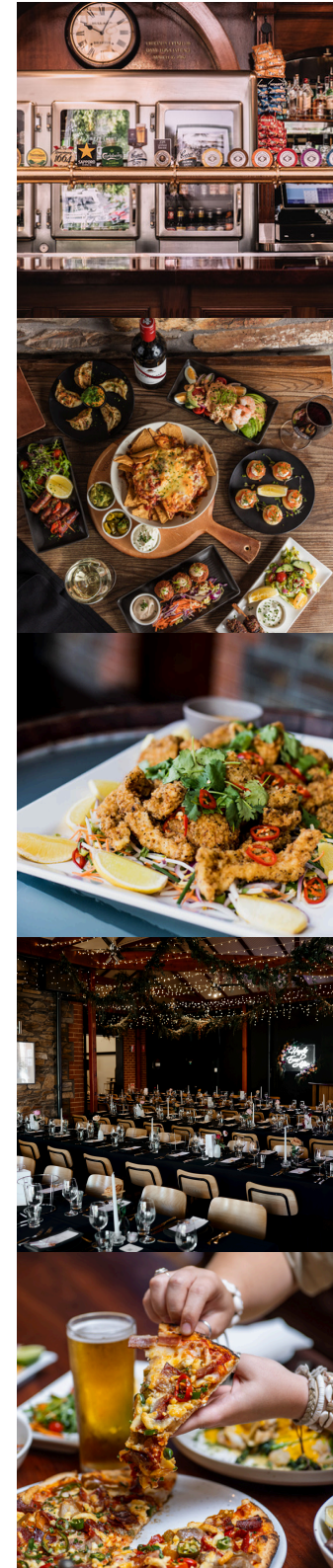
COOPERS PACIFIC PALE ALE

COOPERS AUSTRALIAN LAGER

THATCHER'S APPLE CIDER

COOPERS ZERO (CAN)

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.

Tomich Sparkling
Tomich Sauvignon Blanc
Jim Barry Watervale Riesling
Mars Needs Moscato
Wirra Wirra Church Block CSM
Langmeil 'The Long Mile' Shiraz

Coopers Pale Ale
Coopers Australian Lager
Coopers Pacific Pale Ale
Thatcher's Apple Cider
Coopers Zero (can)

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.

Tomich Sparkling
Tomich Sauvignon Blanc
Jim Barry Watervale Riesling
Mars Needs Moscato
Wirra Wirra Church Block CSM
Langmeil 'The Long Mile' Shiraz

Coopers Pale Ale
Coopers Australian Lager
Coopers Pacific Pale Ale
Thatcher's Apple Cider
Coopers Zero (can)

Soft Drinks & Juices

BRONZE

3 hours \$59 p/p.
4 hours \$67 p/p.

Oxford Landing Sparkling
Oxford Landing Sav Blanc
Oxford Landing Shiraz
Mars Needs Moscato

Coopers Pale Ale
Coopers Australian Lager
Coopers Pacific Pale Ale
Thatcher's Apple Cider
Coopers Zero (can)

Soft Drinks & Juices

**PROUDLY
POURING SA'S
GREATEST BEER**

Coopers



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 & payment is considered an acknowledgement and agreement to the 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.