

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: $300
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 $300 security guard requirement.











OUR ROOMS

THOMAS COOPER ROOM

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

ROOM HIRE: $300
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 $300 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: $490
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 ... $19.9 P/P

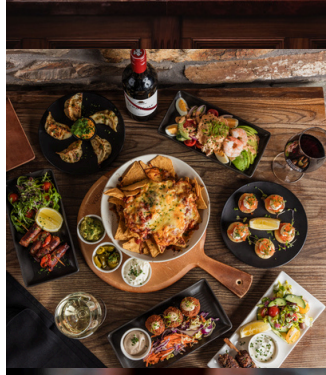
PARTY PIES, PASTIES AND SAUSAGE ROLLS
with tomato sauce
VEGETARIAN SPRING ROLLS
with sweet chilli dipping sauce (v)
SALT AND PEPPER SQUID
with chilli lime aioli (gfo)
CHICKEN SATAYS
with peanut sauce & lime (gf)
SELECTION OF DIPS
with wood fire piadina (v, gfo)

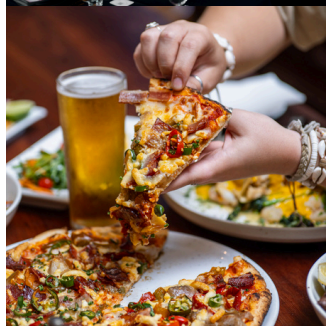
COOPERS CHARLEY ... $23.9 P/P

SPINACH AND CHEESE FILO
with a garlic shallot sauce (v)
FAVOURITES PIZZA
seasonal selection (gfo, vgno)
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 ... $27.9 P/P

GOURMET PIZZA
seasonal selection (gfo, vgno)
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 ... $129

VEGETABLE SPRING ROLLS (v)
with sweet chilli & soy sauce ... $79

SPINACH AND CHEESE FILO (v)
with a garlic shallot sauce ... $104

PARTY PIES, PASTIES & SAUSAGE ROLLS
with tomato sauce ... $79

SALT N PEPPER SQUID (gfo)
with chilli lime aioli ... $99

FRIED SIDES PLATTER (v)
beer battered onion rings, sweet potato wedges, hot chips, spicy battered wedges & sauces ... $69

VEGI PIZZA PLATTER (v, gfo)
seasonal selection ... $84

FAVOURITES PIZZA PLATTER (gfo)
seasonal selection ... $89

PANKO CHICKEN FILLET DIPPERS
with ponzu, sweet & sour sauce and honey mustard dipping sauce ... $89

LAMB KOFTA SKEWERS (gf)
with tzatziki ... $124

CHICKEN SATAYS (gf)
with peanut sauce and lime ... $124

AMERICAN STYLE MINI HAMBURGERS
with mustard, bbq sauce, onion, cheese & pickles ... $134

HALOUMI STICKS (v)
with sweet chilli & sour cream ... $94

KOREAN CHICKEN DIPPERS
with gochujang chilli aioli ... $94

COLD PLATTERS

FRESH FRUIT PLATTER (gf, v) ... $80

AUSTRALIAN CHEESE PLATTER
with lavosh, quince paste and grapes ... $94

SMOKED TROUT BLINIS
crème fraiche & yarra valley salmon caviar ... $124

SELECTION OF DIPS (v, gfo)
with wood-fired piadina ... $69

RARE BEEF CROSTINI
with grain mustard & pepperonata ... $129

BRUCHETTA PLATTER WITH BABY BOCCONCINI (v)
tomato basil, oregano, red onion, balsamic glaze, garlic and olive oil, kalamata olive tapenade ... $74

DESSERT PLATTER
with chocolate brownies & profiteroles, mini lemon slices and strawberry cheesecakes ... $104

GLUTEN FREE BROWNIE PLATTER (gf)
with chocolate sauce ... $99

VEGAN PLATTERS

VEGAN DIPS PLATTER (vgn, gf)
corn chips with hummus, guacamole & baba ganoush ... $74

TEMPURA SEASONAL VEGETABLES (vgn)
with tahini lemon dressing ... $84

PANKO CAULIFLOWER BITES (vgn)
with sweet n sour dipping sauce ... $69

ASIAN SPICED ARANCINI (vgn)
with aioli ... $104

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 PARMI (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

$59 PER PERSON

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

$66 PER PERSON

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

$75 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 ... $45 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

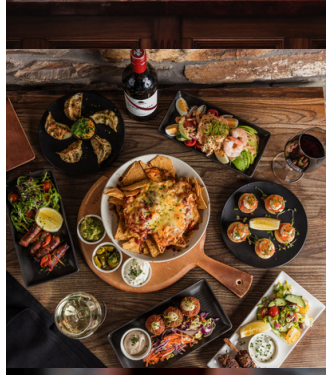
ADD SOME DRINKS ... $100 P/P

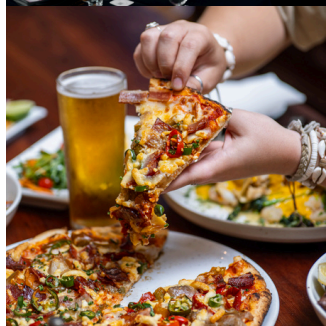
FOR THE FULL BBQ EXPERIENCE, ADD OUR 3HR BRONZE BEVERAGE PACKAGE

OXFORD LANDING SPARKLING
OXFORD LANDING SAV BLANC
OXFORD LANDING SHIRAZ
MARS NEEDS MOSCATO

COOPERS PALE ALE
COOPERS PACIFIC PALE ALE
COOPERS AUSTRALIAN LAGER
COOPERS MILD (CAN)
COOPERS ZERO (CAN)
THATCHER'S APPLE CIDER

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.

Grace Under Pressure Sparkling
XO 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
Coopers Mild (can)
Coopers Zero (can)
Thatcher's Apple Cider

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.

Grace Under Pressure Sparkling
XO 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
Coopers Mild (can)
Coopers Zero (can)
Thatcher's Apple Cider

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
Coopers Mild (can)
Coopers Zero (can)
Thatcher's Apple Cider

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 agreeance 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.