

THE ORIGINAL
COOPERS
ALEHOUSE
AT THE EARL

CHRISTMAS
FUNCTIONS



Email functions@coopersalehouse.pub

Call 8223 6433

COCKTAIL EVENTS

*20 person
minimum*

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.

“COOPERS GEORGE” ... \$12 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” ... \$18 P/P

SPINACH AND CHEESE FILO

with a garlic shallot sauce (v)

FAVOURITES PIZZA

seasonal selection (gfo)

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)

NOSTINIMI SPICED LAMB SKEWERS

with tzatziki

“COOPERS EDWARD” ... \$22 P/P

GOURMET PIZZA

seasonal selection (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 & pepperonata

**FOR A COCKTAIL EVENT 6-8
PIECES PER PERSON IS
RECOMMENDED.**

**DIETARY REQUIREMENTS?
NO PROBLEM!
OUR FUNCTIONS MANAGER
WILL CHAT OPTIONS.**





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 consist of 30 pieces.
Additional charges may be added for gluten-free.

HOT PLATTERS

LARGE CRUMBED PRAWN CUTLETS

with wasabi mayo and lime ... \$125

VEGETABLE SPRING ROLLS (v)

with sweet chilli & soy sauce ... \$75

VEGETABLE SAMOSAS

with sweet chilli & soy sauce ... \$65

SPINACH AND CHEESE FILO (v)

with a garlic shallot sauce ... \$80

PANKO CRUMBED FISH GOUJONS

with chunky tartare and lemon ... \$90

PARTY PIES, PASTIES AND SAUSAGE ROLLS

with tomato sauce ... \$65

SALT N PEPPER SQUID (gfo)

with chilli lime aioli ... \$85

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 ... \$65

VEGI PIZZA PLATTER (v, gfo)

seasonal selection ... \$70

FAVOURITES PIZZA PLATTER (gfo)

seasonal selection ... \$80

PANKO CHICKEN FILLET DIPPERS

with ponzu, sweet & sour sauce and honey mustard dipping sauce ... \$75

LAMB KOFTA SKEWERS (gf)

with tzatziki ... \$120

CHICKEN SATAYS (gf)

with peanut sauce and lime ... \$95

AMERICAN STYLE MINI HAMBURGERS

with mustard, bbq sauce, onion, cheese & pickles ... \$125

HALOUMI STICKS (v)

with sweet chilli & sour cream ... \$85

KOREAN CHICKEN DIPPERS

with gochujang chilli aioli ... \$85

COLD PLATTERS

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

AUSTRALIAN CHEESE PLATTER

with lavosh, quince paste and grapes ... \$85

SELECTION OF DIPS (gfo)

with wood-fired piadina ... \$55

RARE BEEF CROSTINI

with grain mustard & pepperonata ... \$125

FRESH LOCAL SHUCKED OYSTERS (gf)

served with lemon wedges & chardonnay vinaigrette ... \$135

BRUCHETTA PLATTER WITH BABY BOCCONCINI (v)

tomato basil, oregano, red onion, balsamic glaze, garlic and olive oil, kalamata olive tapenade ... \$65

DESSERT PLATTER

with chocolate brownies & profiteroles, mini vanilla slices and strawberry cheesecakes ... \$95

GLUTEN FREE BROWNIE PLATTER (gf)

with chocolate sauce ... \$95

VEGAN PLATTERS

SPICY VEGAN MEATBALLS (vgn) ... \$65

VEGAN DIPS PLATTER (vgn, gf)

potato crispers with hummus, guacamole & baby ganoush ... \$80

TEMPURA SEASONAL VEGETABLES (vgn)

with tahini lemon dressing ... \$75



BARBECUE PACKAGES

*12 person
minimum*

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.

“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

cooked medium

CHICKEN TENDERLOINS

with BBQ sauce

GARDEN SALAD

with mustard & red wine vinaigrette

ROSEMARY & GARLIC SPUDS

with cracked black pepper



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

For the full BBQ experience, add our 3hr Coopers Alehouse Bronze Beverage Package.

WINES BY THE GLASS

Woodbrook Farm Sparkling
Woodbrook Farm Sav Blanc
Woodbrook Farm Shiraz
Mars Needs Moscato

TAP BEERS

Coopers Pale Ale
Coopers Pacific Pale Ale
Coopers Dry
Thatcher’s Apple Cider

Soft Drink & Juice



CHRISTMAS REDUCED A LA CARTE

*\$44 per
person*

Included: entrée of grilled Turkish bread served with Adelaide Hills evo, homemade dukkah & Kalamata olive tapenade.

Guests to choose from mains & dessert on the day.

Fresh garden salads to share with the main meals.

MAINS

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

PEPPERED RUMP STEAK (gf)

Char-grilled medium with roast cherry truss tomatoes, chips & peppercorn shiraz jus

PROSCUITTO WRAPPED PESTO CHICKEN (gf)

Skinless breast, rubbed in basil pesto, rolled with prosciutto & oven roasted, served on porcini & pancetta risotto cake with shaved Reggiano parmesan & roast chicken, mushroom & white wine jus

COOPERS PALE ALE BATTERED FLATHEAD FILLETS

with chips, house-made tartare and lemon

MADRAS VEGETABLE CURRY (gf, vgn)

with basmati rice & mango chutney

DESSERT

ORGANIC CHOCOLATE BROWNIE (gf, contains nuts)

served with warmed chocolate sauce & a side of double thick cream

PAVLOVA (gf)

served with seasonal fresh fruit, raspberry coulis & fresh Chantilly cream



SET MENUS

20 person
minimum

Included: entrée of grilled Turkish bread served with Adelaide Hills evo, homemade dukkah & Kalamata olive tapenade.

Personally selected menu.

Fresh garden salads to share with the main meals.

\$52 PER PERSON

choice of 2 entrees / choice of 2 main courses

OR

choice of 2 main courses / choice of 2 desserts

\$59 PER PERSON

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

\$69 PER PERSON

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

ENTREE

TRUFFLED CHICKEN CHIPOLATAS WRAPPED WITH STREAKY BACON (gf)

Pan fried till crispy served on baby cos leaves, roast truss cherry tomatoes, pickled onion & white truffle vinaigrette.

TEMPURA BALMAIN BUG TAILS

Crisp golden bug tails on crispy noodle oriental salad with toasted pine nuts & sesame dressing

GRILLED HALOUMI (v, gf)

With cranberry, pistachio & pink peppercorn quinoa & tzatziki

CHAR-GRILLED LAMB KOFTA SKEWERS (gf)

On a bed of Greek salad with feta, lemon herbed vinaigrette & tzatziki

MAIN

PAN FRIED OCEAN TROUT (gf)

Crispy skin fillet dusted with sumac, on roast cumin & coriander cauliflower, peas, almonds & nut brown butter, charred lemon & micro herbs

PROSCIUTTO WRAPPED PESTO CHICKEN (gf)

Rubbed in basil pesto, rolled with prosciutto & oven roasted, served on porcini & pancetta risotto cake with shaved Reggiano parmesan & roast chicken, mushroom & white wine jus

PEPPERED RUMP STEAK (gf)

Char-grilled medium with roast cherry truss tomatoes, chips & pepper shiraz jus

MADRAS KIPFLER & CHICKPEA CAULIFLOWER (vgn)

Whole roast spiced cauliflower with madras curry sauce, mango chutney & fried papadum crumble

DESSERT

TRADITIONAL PAVLOVA (gf)

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

CHOCOLATE MUDCAKE (vgn)

served with raspberry sorbet & fresh raspberries

PORTUGUESE CUSTARD TARTS

with salted caramel sauce

WARM CHOCOLATE BROWNIE (gf, contains nuts)

with chocolate sauce, chocolate flake garnish & 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.

“BRONZE PACKAGE”

2 hours \$42 p/p,
3 hours \$49 p/p,
4 hours \$57 p/p.

Woodbrook Farm Sparkling
Woodbrook Farm Sav Blanc
Woodbrook Farm Shiraz
Mars Needs Moscato

Coopers Pale Ale
Coopers Dry
Coopers Pacific Pale 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 Sav Blanc
Jim Barry ‘Watervale’ Riesling
Mars Needs Moscato
Wirra Wirra Church Block
Langmeil ‘The Long Mile’ Shiraz

Coopers Pale Ale
Coopers Dry
Coopers Pacific Pale 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 Sav Blanc
Jim Barry ‘Watervale’ Riesling
Mars Needs Moscato
Wirra Wirra Church Block
Langmeil ‘The Long Mile’ Shiraz

Coopers Pale Ale
Coopers Dry
Coopers Pacific Pale Ale
Thatcher’s Apple Cider
Smirnoff Vodka
Johnnie Walker Red Label Scotch
Gordons Gin
Dickel Bourbon
Captain Morgan Spiced Rum

Soft Drinks & Juices



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.



OUR ROOMS

MAXWELL COOPER ROOM

SEATED CAPACITY: 16 PEOPLE (40 INCLUDING BALCONY)

COCKTAIL CAPACITY: 110 PEOPLE (INCLUDES BALCONY)

ROOM HIRE: \$250 BUCK'S SHOWS: \$450

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 NOV & DEC



THOMAS COOPER ROOM

**SEATED CAPACITY: 50 PEOPLE
(70 INCLUDING BALCONY)**

**COCKTAIL CAPACITY: 110 PEOPLE
(INCLUDES BALCONY)**

ROOM HIRE: \$250 BUCK'S SHOWS: \$450

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 NOV & DEC





OUR ROOMS

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,

MINIMUM SPEND IS NEGOTIABLE



CARRINGTON ROOM

**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: 26 PEOPLE
COCKTAIL CAPACITY: 30 PEOPLE
ROOM HIRE: \$150**

Our newest addition to the Coopers Alehouse, a small but versatile room, 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



THE ORIGINAL COOPERS ALEHOUSE AT THE EARL

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.

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.

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.

PRICING: Pricing & conditions are subject to change at any time at the discretion of management.

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: Are permitted, room hire is for 3 hours only.