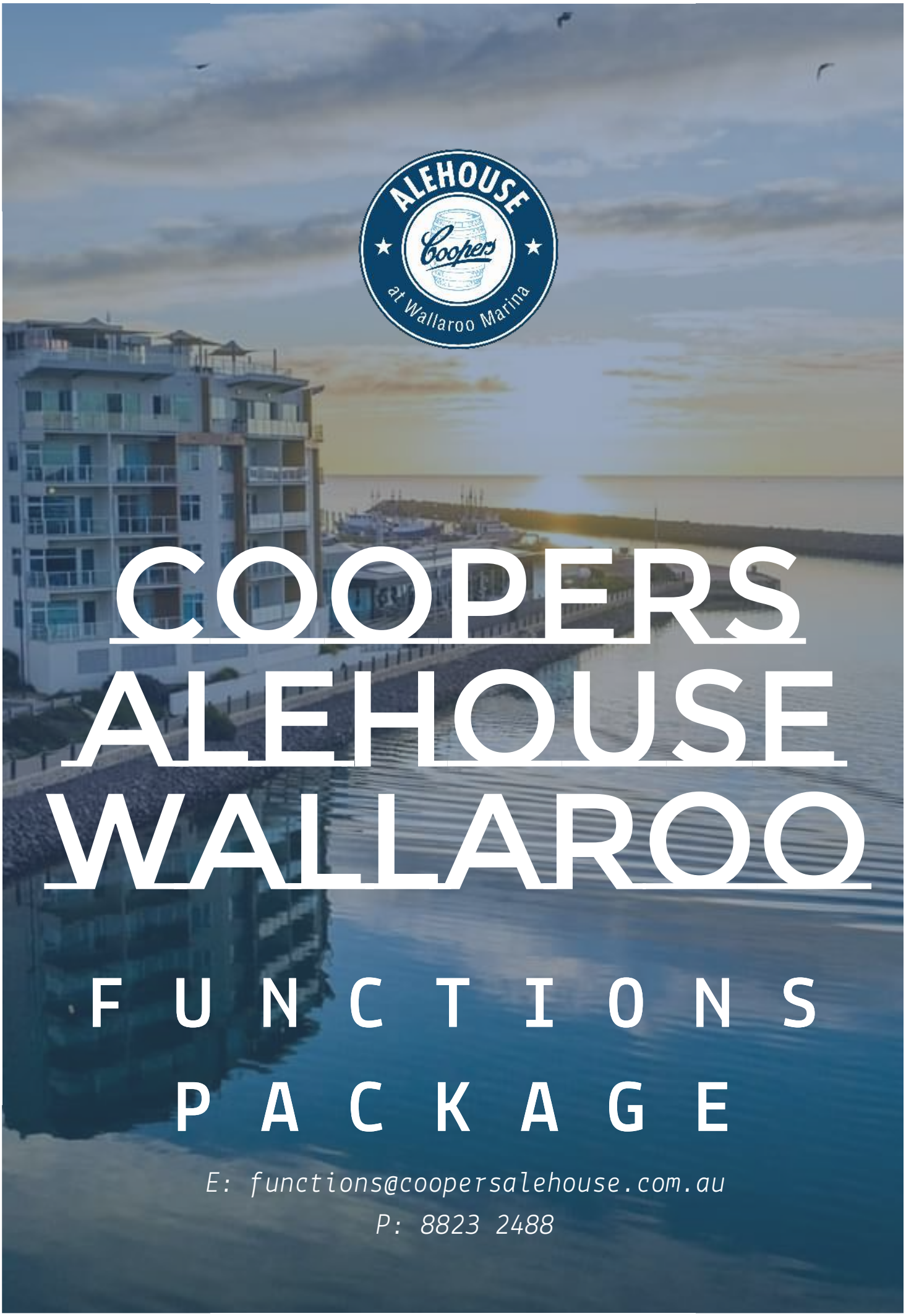

COOPERS ALEHOUSE WALLAROO

FUNCTIONS PACKAGE

E: functions@coopersalehouse.com.au

P: 8823 2488

FUNCTION SPACES

Keg Room

Room Hire Fee & Minimum Spends Apply:

Capacity:

Cocktail - 100 (including outdoor beer garden)

Seated Meal - 50

Business Meeting - 30

The Deck

Room Hire Fee & Minimum Spends Apply:

Half Deck Capacity: 50

Full Deck Capacity: 80

Dining Room

Room Hire Fee & Minimum Spends Apply:

Half Room Capacity:

Cocktail - 100

Seated Meal - 70

Full Room Capacity:

Cocktail - 180

Seated Meal - 140

Seated Meal (Round Tables) - 120

COCKTAIL FOOD

MINIMUM 15 PEOPLE

(orders finalised 2 weeks in advance)

PLATTERS

3 OPTIONS $24 PER PERSON

ADDITIONAL OPTIONS + $6 PER PERSON

Mini Pies, Pasties & Sausage Rolls
Asian Platter - Spring Rolls - Samosas - Dim Sims - Sauces
Arancini (V)- Parmesan, Mozzarella, Haloumi, Brie
Nashville Fried Chicken (GF) - Peri Peri Mayo
Salt & Pepper Squid (GF) - Aioli - Lemon
Pork Belly Bites (GF) - Char Siu Sauce
Grilled Chicken Skewers (GF) - Lemon - Peanut Satay Sauce
Chicken Wings (GF) - Spicy Buffalo, Honey Soy, Hickory BBQ, Korean Style
Lamb Skewers (GF) - Garlic Tzatziki
Falafel (VG) (GF) - Beetroot Hummus, Labneh, Chilli Oil
Garlic Prawn Skewers (GF) - Creamy Garlic Sauce + $2pp
Fried Soft Shell Crab Tacos - Avo & Jalapeno Crema, Purple Cabbage Slaw, Lime + $2pp
Cheeseburger Sliders - Pickle - Mustard - Tomato Relish + $2pp
Pulled Pork Sliders - Hickory BBQ Sauce - Slaw + $2pp

EXTRAS

GRAZING TABLE - $15 PER PERSON

HOUSEMADE DIPS, BREADS, CRACKERS,
CHARCUTERIE + CHEESES

SET MENU PRICES

Minimum 15 People

(orders finalised 2 weeks in advance)

Gold Menu

Alternate Drop - 2 Entrees & 2 Mains - $60 per person

Alternate Drop - 2 Entrees & Choice of 3 Mains - $65 per person

Add Set Dessert Course for $10 per person

Silver Menu

Alternate Drop - 2 Entrees & 2 Mains - $50 per person

Alternate Drop - 2 Entrees & Choice of 3 Mains - $55 per person

Add Set Dessert Course for $10 per person

SET MENU GOLD

Shared Starter

Garlic & Herb Focaccia - Balsamic, Olive Oil & Dukkah

Entree

Local Chargrilled Prawns (GF) - Salsa Verde, Nduja, Burnt Lemon

Marinated Lamb Skewers (GF) - Greek Lamb, Capsicum, Spanish Onion, Mint Yoghurt, Herb Oil

Falafel (VG) (GF)- Beetroot Hummus, Labneh, Chilli Oil

Crispy Pork Belly Bites (GF) - Maple & Chipotle BBQ Sauce, Pickled Red Onion

Main Course

36° Scotch Fillet (300g) (GF)

Cooked Medium, Layered Duck Fat Potato, Chargrilled Broccolini, Confit Garlic & Horseradish Butter, Porth & Thyme Jus

Skin on Chicken Breast (GF)

Chicken Kiev Cut, Carrot Puree, Roasted Brussels, Pancetta, Compound Butter

Crispy Skin NT Barramundi (GF)

Pancetta & Pea Risotto, Burnt Lemon, Herb Oil

Lamb Rump (GF)

Cooked Medium, Pea Puree, Heirloom Carrots, Salsa Verde, Port & Thyme Jus

Roasted Cauliflower (VG) (GF)

Middle Eastern Spices, Beetroot Hummus, Salsa Verde, Roasted Chickpeas, Pomegranate, Mint

SET MENU SILVER

Shared Starter

Toasted Ciabatta - Whipped Garlic & Herb Butter

Entree

Haloumi Fries - Honey, Coconut Labneh, Fresh Basil

Local Salt and Pepper Squid - Peri Peri Mayo, Burnt Lemon

Housemade Arancini Balls - Caramelised Onion & Thyme, Blue Cheese Mayo

Main Course

Coopers Beer Battered SA Flathead

Chips, Greek Salad, Tartare, Lemon

Crispy Skin Pork Belly (GF)

Roasted Cauliflower Puree, Apple and Fennel Compote, Heirloom Carrots, Port & Thyme Jus

Black Onyx Rump Steak (250gm) (GF)

Cooked Medium, Confit Garlic Mash, Chargrilled Broccolini, Port & Thyme Jus, Compound Butter

Gyro Bowl (VGA)

Marinated Lamb or Falafel, Mixed Greens, Cucumber, Cherry Tomato, House Pickled Onion, Tabouli, Pita, Labneh

MORNING & AFTERNOON TEA

MINIMUM 10 PEOPLE

(orders finalised 2 weeks in advance)

2 OPTIONS $18 PER PERSON
ADDITIONAL OPTIONS + $8 PER PERSON

Scones - Berry Compote & Cream

Mixed Muffins

Fruit Platter

Ham & Cheese Crossiants

Ham & Cheese Toasties

Toasted Banana Bread

Bacon & Egg Muffins

Mixed Quiches

Mixed Sandwiches/Wraps