

A close-up photograph of two hands clinking champagne glasses in a toast. The glasses are filled with bubbly champagne, and the background is a blurred, warm-toned interior, likely a bar or restaurant. The lighting is soft and golden, creating a celebratory atmosphere. A semi-transparent white circle is overlaid on the image, partially covering the glasses and hands.

**COOPERS ALEHOUSE
GEPPE'S CROSS**



THOMAS COOPER ROOM



BANQUET 90



COCKTAIL 140

ROOM HIRE	MINIMUM SPEND	WHEELCHAIR ACCESS	PRIVATE BAR & COURTYARD	AUDIO & VISUAL ACCESS
\$300	Monday - Thursday \$1500 Friday - Sunday \$3000	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>



BILL COOPER ROOM



BANQUET 50



COCKTAIL 80

ROOM HIRE	MINIMUM SPEND	WHEELCHAIR ACCESS	PRIVATE BAR & AMENITIES	AUDIO & VISUAL ACCESS
\$300	Monday - Thursday \$1500 Friday - Sunday \$3000			



MAX COOPER ROOM

ROOM HIRE	MINIMUM SPEND	MAXIMUM CAPACITY	WHEELCHAIR ACCESS	PRIVATE BAR & AMENITIES	TV
\$100	\$500	20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

BEER GARDEN

BOOTHS

DEPOSIT	MINIMUM SPEND PER BOOTH	MAXIMUM CAPACITY SEATED PER BOOTH	WHEELCHAIR ACCESS	PRIVATE BAR & AMENITIES	TV
\$300	\$500	10	✗	✗	✗

OUTDOOR LOUNGE

DEPOSIT	MINIMUM SPEND	MAXIMUM CAPACITY	WHEELCHAIR ACCESS	PRIVATE BAR & AMENITIES	TV
\$300	\$1,000	40	✓	✗	✗

UPPER DECK

DEPOSIT	MINIMUM SPEND	MAXIMUM CAPACITY	WHEELCHAIR ACCESS	PRIVATE BAR & AMENITIES	TV
\$300	\$3,000	80	✓	✗	✗

CORPORATE

MAX COOPER ROOM	8AM - 4PM BILL & THOMAS	4PM ONWARDS BILL & THOMAS	PROJECTOR/ TV	WHITEBOARD/ FLIPCHART*	HDMI & VGA CONNECTIVITY	WIFI ACCESS
\$100	\$150	\$300	✓	✓	✓	✓



TEA & COFFEE

\$8pp - All day vending tea and coffee station
 \$10pp - Unlimited Fresh Barista Coffee



MORNING / AFTERNOON TEA

\$12 per person morning tea - and/or - afternoon tea (available from 9.30am)

*CHOICE OF 2

croissants, house made scones, seasonal fruit salad, assorted tea sandwiches, mini danishes or assorted mini muffins



LUNCH OPTION

Cocktail Platters served to share
 Pre-order off our Bistro Menu (arranged on the day)

COCKTAIL PLATTERS

\$75 PER PLATTER

DIPS (V)

house dips, toasted pita bread,
vegetable crudité

BRUSCHETTA (V)

crouton, tomato, goats curd,
fennel, herbs, balsamic glaze

PIZZA

*one flavour per platter
meat lovers, bbq chicken, hawaiian,
supreme, margherita (v) (veo)
gf base + \$5

ASSORTED PARTY PIES

beef mince, rosemary & lamb, chicken curry

CAULIFLOWER BITES (VE)

vegan mayo

FRESH FRUIT

selection of seasonal fruits

SPINACH & FETA TRIANGLES (V)

tzatziki dipping sauce

\$85 PER PLATTER

SPRING ROLLS (VO)

duck or vegetable, sweet chilli, soy sauce

PORK & CHIVE DUMPLINGS

soy sauce, sriracha

SALT & PEPPER SQUID

lemon, aioli

FRESH SANDWICHES (VO)

white bread, chicken blt or vegetarian

\$95 PER PLATTER

POPCORN CHICKEN

crispy southern fried, buffalo sauce, aioli

CHICKEN SKEWERS

honey soy glaze, sesame seeds, spring onion

ARANCINI (VEO)

aioli dipping sauce

CHEESE BOARD

chefs selection of cheese, dried fruits, quince
paste, grissini sticks, lavosh,
water crackers, fruit

CHOCOLATE PROFITEROLES

pastry, whipped cream

\$105 PER PLATTER

CRISPY CHICKEN SLIDERS

aioli, lettuce

SMOKED PULLED BEEF SLIDERS

cheddar cheese, bbq aioli

SMOKED PULLED PORK SLIDERS

coleslaw, bbq aioli

FALAFEL SLIDERS (V)

hummus, lettuce

\$115 PER PLATTER

LAMB KOFTA BALLS

tzatziki dipping sauce

CANNOLI TOWER

chocolate, peanut butter cream

HOW MANY DO I ORDER? WE SUGGEST 2 PLATTERS PER 10 GUESTS

2 COURSE \$55PP - 3 COURSE \$65PP

SHARED ENTREE

enjoy a shared entree for a more relaxed gathering

grazing board - house made dips, toasted pita, cured meats, pickled olives, crackers, feta, salt & pepper squid, onion rings, aioli

MAINS

alternate drop - choice of two

chargrilled 250g rump - cooked medium, served with seeded mustard mashed potato, wilted spinach & red wine jus

oven roasted stuffed chicken - camembert, semi-dried tomato & spinach stuffing served with potato & leek rosti & creamy garlic sauce

grilled salmon - rosemary chat potatoes, pan-fried cherry tomato, broccolini, hollandaise sauce

risotto (ve) - mixed mushrooms, truffle oil, spinach, vegan cheese

DESSERT

alternate drop

new york cheesecake - berry coulis, cream

chocolate lava cake - cream, raspberry coulis

3 COURSE \$75PP

ENTREE

alternate drop

arancini (v) - pumpkin & feta arancini, served with hummus and rocket

lamb cutlet - pistachio crusted lamb cutlet, served with sweet potato mash & basil pesto sauce

MAINS

guest selection

chargrilled 250g rump - cooked medium, served with seeded mustard potato mash, wilted spinach & red wine jus

oven roasted stuffed chicken - camembert, semi-dried tomato & spinach stuffing, served with potato & leek rosti with creamy garlic sauce

grilled salmon - rosemary chat potatoes, pan-fried cherry tomato, broccolini, hollandaise sauce

risotto (veo) - mixed mushrooms, truffle oil, spinach, parmesan

DESSERT

alternate drop

new york baked cheesecake - berry coulis, cream

chocolate lava cake - cream, raspberry coulis

BAR OPTIONS

CASH BAR

have your guests purchase their own beverages from the bar at their own leisure and cost

BAR TAB

personalise your bar menu with your desired beverage selections for your guest to enjoy

SUBSIDISED BAR MENU*

the choice is yours...

you choose what you would like to include on the drinks menu

you choose what price your guest pay

the remaining amount is charged to your bar tab

example - \$8 drink, guest pays \$4, \$4 charged to the hosts tab which can be pre-paid or have a set limit and finalised at the end of the event

**not available in the beer garden*

LINEN

available in black or white for your event

MENU & SIGNAGE

we custom make your bar menu and door sign to match your event

CAKE

*\$2.5pp for our chef to cut & serve
or you can DIY with no charge and we will provide you with plates/cutlery*

ROUND MESH WHITER BACKDROP

*\$50 hire fee *balloon garland not included to be sourced yourself*

DECOR

*Helium Balloons available in your choice of colour;
\$2.50 per balloon*

\$150 room decor package and we will decorate the room for you in the colours of your choice with balloons and centerpieces

EXTRA SERVICES

TERMS & CONDITIONS



PAYMENTS

A tentative booking can be held for a period of seven days, at which point a deposit will be required to secure your booking. Without this deposit confirmation your event space may be allocated to another booking without notice to you.

Full payment is required prior to the commencement of your function.

Deposits are non - refundable.

CANCELLATIONS

Event cancellations must have a minimum of 30 days notice prior to your event date. Any cancellations with fewer than 30 days notice may incur additional charges. All cancellations will forfeit any deposits paid.

SECURITY

In some cases security may be requested by the venue for your event. This will be discussed at time of booking and will be at the cost of the patron hosting the event.

PUBLIC HOLIDAYS

Events held on a public holiday will incur a 10% surcharge on all food and beverage spends.

CATERING

Catering requirements must be finalized 14 days prior to your event, including any dietary requirements, special requests and final numbers.

Note that your confirmed final numbers will be the minimum catering charge on your account irrespective of attendance on the day.

While we make every effort to provide notice of menu changes, this on occasion is unavoidable and therefore catering option and pricing are subject to change without notice. No outside catering is permitted other than a celebratory cake .

Bistro menu is not permitted in function rooms. In the case of change to menus, this will be done at the discretion of the event coordinator, and will be discussed at the time of booking.

MINORS

All patrons under the age of 18 must have a legal guardian present at all times and will need to vacate the premises by midnight*

Please note we do not host 18th birthday parties

LIABILITY

- The organiser is responsible for any damage, theft or injury sustained at the venue including any damage made by contractors hired by organizer. The venue does not accept responsibility for any goods, gifts or personal belongings brought in by any guests.
- Venue management reserve the right to remove any person(s) believed to be intoxicated, unruly or who may pose a danger to themselves or others. If at any time guests are in breach of the law/ licence/ terms and conditions the event may be closed down without notice or explanation.
- In the case of fire, flood damage, industrial dispute, equipment malfunction or any other unforeseen circumstance that does not enable the event to proceed, Coopers Alehouse Gepps Cross, or management with not be held liable.
- It is the clients responsibility to read all the terms and conditions listed and ensure compliance of all guests.