



COOPERS
EST INN 1854

bar AND bistro

FUNCTION PACK

A NO NONSENSE PUB OFFERING A RANGE OF
PRIVATE & SEMI PRIVATE FUNCTION SPACES FILLED
WITH CHARACTER & CHARM IN MELBOURNE'S CBD.

SPACES

ROOM	Min	Max
Tank Beer Area	10	50
Heritage Room	10	100
Bluestone Room	30	200
Entire Venue	200	300



BLUESTONE ROOM

Perfect for intimate groups and larger events, The Bluestone Room features seated dining for up to 100 guests and standing room for up to 200 guests. With large flat screen TV's, private bar and light contemporary style this space is perfect for your next corporate function, birthday party or private dinner.



HERITAGE ROOM

The Heritage Room is situated on level 2 (top floor) making this a totally secluded space, perfect for private parties, corporate meetings and seated dining. With a private bar, toilets and large retractable projector this room offers all the facilities you could require.



TANK BEER AREA

Situated on the ground floor, the tank beer area offers you your own space among the lively atmosphere of our main bar. With our three 500-litre Carlton Draught Tank's floating above your table, and a 72-inch flat screen TV this space is perfect for watching the footy, and after work drinks with your mates.





FOOD

CANAPES MENU

20 PIECES PER PLATTER

\$120 GOURMET | **\$90 PREMIUM** | **\$70 CLASSIC**

GOURMET

Smoked Crispy Pork Belly, drizzled with a honey glaze (gf)
Lamb and rosemary sliders, topped with cucumber, rocket and tzatziki
Southern Fried Chicken Sliders, topped with cheese, coleslaw & chipotle aioli
Pulled Pork Sliders, topped with coleslaw & chipotle aioli
Prosciutto Wrapped Scallops, poached in butter, lemon and thyme (gf)
Pumpkin croquette's served with tomato & lime chutney (gf,v,veg,)

PREMIUM

Lamb & vegetable skewers with tzatziki
Smoked Salmon, dill & cream cheese cucumber rolls (gf)
Ale Battered Fish, served with pub chips & aioli sauce
Assorted Vegetable Sushi hand rolls served with soy sauce & wasabi (gf,veg,v)
Tomato, olive, onion & feta bruschetta topped with balsamic reduction (v,veg)
Chorizo & halloumi skewers (gf)

PUB CLASSICS

Chicken Skewers, topped with peanut satay sauce
Vegetarian Spring Rolls, served with sweet soy sauce (v,veg)
Fried Cauliflower Chips, served with aioli dipping sauce (v,veg)
Sausage Rolls, served with tomato chutney
Mini-Meat Pies, served with tomato chutney
Vegetarian Pizza, topped with seasonal vegetables (v)

All canapes orders (platters) require 72 hours-notice

v = vegetarian | veg = vegan | gf = gluten free

A LA CARTE MENU

2 COURSE **\$55 PER PERSON** | 3 COURSE **\$65 PER PERSON**

Please Note: Guest receive one of the following dishes for each course - dietary options can be adhered to upon request.

ENTRÉE

Crispy Pork Belly, topped with sticky orange glaze & pistachios (gf)
Salt & Pepper Calamari, topped with tomato, cucumber, carrot & ginger-lime dressing
Pumpkin croquette's served with tomato & lime chutney (gf, v, veg)

MAIN COURSE

Scotch Fillet, served with broccoli, roasted chat potato & red wine gravy (gf)
Roasted sweet paprika chicken thigh served with sautéed vegetables & chat potato (gf)
Pan fried Salmon served with quinoa, asparagus and topped with lemon & dill sauce (gf)

DESSERT

Sticky Date Pudding, served with butterscotch sauce & ice cream (v)
Double Chocolate Brownie, served with vanilla ice cream (v, gf)
Cheese board, served with crackers & quince paste

v = vegetarian | veg = vegan | gf = gluten free

ALTERNATE DROP MENU

2 COURSE **\$45 PER PERSON** | 3 COURSE **\$55 PER PERSON**

Please Note: dietary options can be adhered to upon request.

ENTRÉE

Crispy Pork Belly, topped with sticky orange glaze & pistachios (gf)
Salt & Pepper Calamari, topped with tomato, cucumber, carrot & ginger-lime dressing

MAIN COURSE

Scotch Fillet, served with chat potato, broccoli & red wine gravy (gf)
Roasted sweet paprika chicken thigh served with sautéed vegetables & chat potato (gf)

DESSERT

Sticky Date Pudding, served with butterscotch sauce & vanilla ice cream
Double Chocolate Brownie, served with vanilla ice cream

v = vegetarian | veg = vegan | gf = gluten free

MEETINGS & CONFERENCES

FULL DAY CATERING **\$65 PER DELEGATE** incl. morning tea, lunch & afternoon tea
HALF DAY CATERING **\$45 PER DELEGATE** incl. morning tea or afternoon tea & lunch

MORNING TEA

House-made Muffins
Assorted pastries
Seasonal Fruit

Plus Freshly Brewed Tea & Coffee

LUNCH

Option 1

A selection of gourmet house-made sandwiches
Accompanied by salad & pub chips

Option 2

Limited choice bistro menu

AFTERNOON TEA

Seasonal Fruit
Assorted Cheese & Crackers

Plus Freshly Brewed Tea & Coffee

Brewery Fresh

DRINKS

BEVERAGE PACKAGES

CLASSIC

2 Hours - **\$35pp**
3 Hours - **\$45pp**
4 Hours - **\$55pp**
5 Hours - **\$65pp**

White Wine

Morgans Bay Sauv Blanc

Red Wine

Morgans Bay Shiraz

Sparkling

Seppelt Chardonnay Pinot Noir

Beer & Cider On Tap

Carlton Draught Tank Beer
4 Pines Pale Ale
Mercury Cider

Soft drinks also available

PREMIUM

2 Hours - **\$40pp**
3 Hours - **\$55pp**
4 Hours - **\$70pp**
5 Hours - **\$85pp**

White Wine

Mr Bond Sauv Blanc
19 Crimes Chardonnay

Red Wine

Ladies Who Shoot Their Lunch Shiraz
Farm To Table Pinot Noir

Sparkling

Chandon Brut
Brown Brother Prosecco

Beer & Cider On Tap

Stone & Wood Pacific Ale
Brick Lane Pale Ale
Mercury Cider

Stubbies

Peroni
Corona

Cocktail & Spirits Packages available on request

HOW TO FIND US




COOPERS
EST 1854
INN

bar & bistro