



Coopers
STADIUM

MENU

2023 - 2024

BREAKFAST | TEA BREAKS | LUNCH | NETWORKING LUNCH
CANAPÉS | DINNER | BEVERAGES

BREAKFAST

LIGHT BREAKFAST

\$33.00

INCLUDED

Self-serve espresso coffee

T Bar teas

Nippy's juices

Muffins & Danish pastries (V)

Honey yoghurt, freshly toasted fruit & nut muesli, fresh strawberries (V)

Seasonal sliced fruits (DF, GF, NF, PB)

SELECT TWO OF THE FOLLOWING

Toasted breakfast wrap with chive frittata, spinach, mushrooms (NF, V)

Ricotta hot cakes, caramelised apple, mascarpone (NF, V)

Asparagus frittata, muhamara sauce (GF, V)

Tartines on sourdough with selected toppings (select one)

› Thyme-scented sautéed mushrooms (NF, PB)

› Smashed avocado, lime & coriander (DF, NF, PB)

› Double smoked ham & brie (NF)

Egg & bacon slider, Cheddar cheese, tomato relish (NF)

Mini quiches (select one)

› Mushroom (NF, V)

› Bacon (NF)

› Spinach (NF, V)

House-smoked salmon, Turkish pide, iceberg lettuce, sour cream, chives (NF, S)

Wakame rice breakfast bowl, miso kingfish, pickled cucumber, ponzu (DF, GF, NF, S)

Almond & raspberry friands (GF, V)

Enhance your breakfast with additional items available for \$8.00 per person, per item.



GOURMET BREAKFAST

\$44.00

INCLUDED

Freshly brewed coffee

T Bar teas

Nippy's juices

Muffins & Danish pastries (V)

Honey yoghurt, freshly toasted fruit & nut muesli, fresh strawberries (V)

Seasonal sliced fruits (DF, GF, NF, PB)

SELECT ONE HOT ITEM

Crème fraîche scrambled eggs, roasted cherry tomatoes, grilled Turkish bread (NF, V)

Poached Clare Valley free range eggs, sourdough toast (DF, NF, V)

Shakshuka eggs cooked in a spiced roast capsicum & tomato sauce, grilled Turkish bread (DF, NF, V)

SELECT THREE ACCOMPANIMENTS

Portobello mushroom (DF, GF, NF, PB)

Creamed parmesan spinach (GF, NF, V)

House-made smoky baked beans (DF, GF, NF, PB)

Bavarian white breakfast sausage (DF, GF, NF)

House-smoked maple bacon (DF, GF, NF)

Grilled parmesan tomatoes (GF, NF, V)

Rosemary-infused potato hash (GF, NF, V)

Grilled chorizo (GF, DF, NF)

Tomato sugo (GF, DF, NF, PB)

Roasted cauliflower, truffle hollandaise (GF, NF, V)

Grilled asparagus (DF, GF, NF, PB)



TEA BREAKS

TEA & COFFEE

On arrival freshly brewed coffee & selection of T Bar teas	\$5.50
Half day continuous tea & coffee	\$15.50
Full day continuous tea & coffee	\$18.50

BARISTA COFFEE STATION PACKAGE

One machine, one barista & unlimited coffee (4 continuous hours)	\$720.00
Additional hours	\$180.00
Additional barista	\$80.00

TEA BREAKS

Freshly brewed coffee & selection of T Bar teas served with assorted cookies	\$11.50
Freshly brewed coffee & selection of T Bar teas served with:	
› One accompaniment	\$13.50
› Two accompaniments	\$16.50
› Three accompaniments	\$19.50



SELECT FROM THE FOLLOWING

PROTEIN BAR BREAK

A selection of our house-made protein bars (DF, PB)

SWEET

- Freshly sliced fruit, yoghurt & granola cups (V)
- Banana coconut bread, cinnamon butter (NF, V)
- White chocolate & macadamia blondie (V)
- House-made scones, whipped cream, house-made jam (NF, V)
- Fresh berry friands (GF, V)
- Dark chocolate tartlets (NF, V)

HEALTHY

- Oat & date muffins (NF, V)
- Honey, orange & saffron madeleines (NF, V)
- Pumpkin yoghurt muffins (NF, V)
- Wholemeal pineapple banana muffins (NF, V)
- Peach & oat cake (NF, V)
- Flourless chocolate & coconut cake (GF, NF)
- Multigrain choc chip cookies (NF, V)

SAVOURY

- Lamb rogan josh pie (NF)
- Roasted vegetable pasty (NF, V)
- Chorizo sausage roll (NF)
- Barossa ham & tasty cheese croissant (NF)
- Selection of freshly made sandwiches (NF)
- Ham, pepperoni & mozzarella mini pizza (NF)
- Spinach & feta pastizzi (NF, V)

LUNCH

LIGHT LUNCH

\$30.00

INCLUDED

Soft drinks
Freshly brewed coffee
Selection of T bar teas

Sandwiches, baguettes, wraps or lunch rolls (select one) with assorted fillings
Seasonal sliced fruits (DF, GF, NF, PB)

LUNCH BOWLS

\$30.00

INCLUDED

Soft drinks
Freshly brewed coffee
Selection of T bar teas

SELECT ONE OF THE FOLLOWING

Falafel bowl, fattoush salad, tahini lemon dressing (DF, NF, PB)
Red curry beef bowl, jasmine rice, Asian herbs, cabbage slaw (DF)
Vegan rice noodle salad bowl, tamari vegetable broth (DF, GF, NF, PB)
Teriyaki chicken poke bowl, aromatic rice, cucumber & bean sprout salad (DF, GF, NF)

BOXED LUNCH

\$28.00

Baguette or wrap
Whole seasonal fruit
Nippy's juice
Wholemeal fruit muffin



ENHANCE YOUR LUNCH

Enhance your lunch selection with any of the additional items (per person, per item):

Assorted house-made sushi (DF, GF, NF, S)	\$7.50
House-made sausage rolls (NF) (vegan option available)	\$7.50
Chef's selection house-made mini pies (NF)	\$7.50
Chef's selection house-made mini quiches (NF)	\$7.50
Chef's selection house-made mini cakes & desserts	\$7.50
Yoghurt verrine, fresh berries, Rocher almonds, syrup (GF, V)	\$7.50
Fresh seasonal fruit (DF, GF, NF, V)	\$7.50
Chef's selection salad	\$10.00
Bánh mì (pork, chicken or vegetarian) (DF, NF, S)	\$11.50
Soft & hard tacos (pork, chicken or vegetarian) (DF, NF)	\$11.50
Chicken sliders, avocado aioli (DF, NF)	\$11.50
Selection of artisan cheeses, muscatels, lavosh (V)	\$17.50
Antipasto plate (NF)	\$19.00

SEATED LUNCH

Set two-course (entrée & main <i>or</i> main & dessert)	\$69.00
Set three-course	\$90.00

Please refer to the Dinner menu for selections.



NETWORKING LUNCH

STANDING

\$45.00

SEATED

\$49.00

INCLUDED

- Bread rolls (DF, NF, V)
- Seasonal fruit platter (DF, GF, NF, PB)
- Orange juice & soft drink
- Freshly brewed coffee & selection of T Bar teas



SELECT TWO CHEF'S DISHES

- Lamb rogan josh, basmati rice (DF, GF, NF)
- Lamb & Guinness stew, parsley dumplings (NF)
- Sri Lankan beef curry, rice pilaf (DF, GF, NF)
- Lemongrass pork, steamed jasmine rice (DF, GF, NF, S)
- Chicken, green olive & apricot tagine, herbed couscous (DF, NF)
- Shandong chicken, fried rice, black vinegar sauce, spring onion, coriander (DF, NF)
- Green Thai chicken curry, steamed jasmine rice (DF, GF, NF, S)
- Eggplant parmigiana (GF, NF, V)
- Mushroom spinach strudel, truffled parmesan, sweet potato crisps (NF, V)
- Roasted vegetable lasagne (GF, NF, V)

SELECT TWO SALADS

- Rice noodles, herbs, cucumber ribbons, bean sprouts, red peppers, lime & sweet chilli dressing (DF, GF, NF, PB)
- Puy lentils, roasted heirloom carrots, shallots, parsley, mint, yoghurt & lemon dressing (GF, NF, V)
- Tomato, basil, pickled onion, cos lettuce, garlic croutons, balsamic dressing (DF, GF, NF, PB)
- Fattoush salad: marinated chickpeas, toasted pita bread, iceberg lettuce, tahini lemon dressing (DF, NF, PB)
- Potato, beetroot, egg & cornichon salad, parsley, sour cream mayo dressing (GF, NF, V)
- Mediterranean roasted vegetable salad, mesclun leaves, herbs, mustard vinaigrette (DF, GF, NF, PB)
- Roasted pumpkin with Za'atar, crispy kale, watercress, spring onions, tahini lemon dressing (DF, GF, NF, PB)
- Iceberg lettuce wedges, grilled caponata, basil, tomato vinaigrette (DF, GF, NF, PB)

SELECT ONE DESSERT

- Coconut dacquoise, lime mousse, raspberries (GF, NF, V)
- Vanilla panna cotta demitasse, almond & apricot biscotti (V)
- Lemon meringue tarts, almond caramel (V)
- Mini eclairs selection (NF, V)
- Chocolate salted caramel tart (NF, V)
- Date & oat slice, cinnamon mascarpone (NF, V)

CANAPÉS

CANAPÉ SELECTION

Six item selection	\$40.00
Eight item selection	\$54.00
Ten item selection	\$65.00
Individual items (excludes substantial selection)	\$7.50
Chef's selection of three items (pre-dinner)	\$20.00

COLD SELECTION

- Rice paper rolls with prawns (DF, GF, NF, S)
- Smoky Bay oysters with nước chấm dipping sauce (DF, GF, NF, S)
- Red gum smoked salmon, buckwheat blinis, sour cream, dill (NF, S)
- Assorted house-made sushi (DF, GF, NF, S)
- Tuna tataki, wakame salad, sesame kewpie dressing (DF, GF, NF, S)
- House-smoked chicken breast, avocado salad (DF, GF, NF)
- Grilled asparagus, roast capsicum, pomegranate & walnut sauce (DF, PB)
- Rare lemongrass beef fillet, fresh herbs, lime & chilli dressing (DF, GF, NF)
- Smoked tomato tarts, pesto, provolone (NF, V)

HOT SELECTION

- Mushroom & truffle croquette, roasted garlic aioli (NF, V)
- Pumpkin & pepita arancini, salsa verde (DF, GF, NF, PB)
- Vegetable spring rolls, soy & cucumber dipping sauce (DF, NF, PB)
- Lemon myrtle prawn skewers (DF, GF, NF, S)
- Korean spicy chicken wings, Gochujang sauce (DF, NF, S)
- Lamb & saltbush kofta, bush tomato chutney (DF, GF, NF)
- Rare roasted kangaroo, karkalla relish, saltbush crouton (DF, GF, NF)
- Pulled smoked pork quesadillas, spicy Valentina sauce (NF)
- Vegetable pakoras, tamarind & date chutney (DF, GF, NF, PB)
- Lamb & Guinness pie, apple & tomato chutney (NF)

DESSERT SELECTION

- Passionfruit meringue pies (NF)
- Nutella-filled profiteroles
- Apricot streusel fingers (NF)
- Brioche donuts, Davidson plum jam (NF)

SUBSTANTIAL SELECTION

- Enhance your cocktail function with any of the following (per person, per item)*
- | | |
|---|---------|
| Loaded focaccia: continental meats, cheeses & condiments (NF) | \$11.50 |
| Vietnamese chicken slider (DF, NF, S) | \$11.50 |
| Cheeseburger slider (NF) | \$11.50 |
| Flathead soft tacos, pebre, tomatillo salsa (DF, NF, S) | \$11.50 |
| Tempura prawns, fries, tartare sauce (DF, NF, S) | \$11.50 |



PLATTERS

A platter can be added to any package. Pricing listed is per platter.

Antipasto selection	\$188.00
Artisan cheese selection, lavosh (NF, V)	\$188.00
Baguette platter (30 pieces)	\$143.00
Chef's selection hot pastries (30 pieces)	\$210.00
Chef's dessert selection (V) (30 pieces)	\$188.00
Sliced seasonal fruit platter (DF, GF, NF, PB)	\$102.00



DINNER

SEATED LUNCH/DINNER

Set two-course (entrée & main or main & dessert)	\$69.00
Set three-course	\$90.00
Set three-course with alternate main	\$94.00

INCLUDED

Bread rolls, butter (DF, NF, V)
Freshly brewed coffee
Selection of T Bar teas

PRE-DINNER CANAPÉS

Chef's selection of three canapés \$20.00



ENTRÉE

Lightly smoked barramundi, karkalla & sea parsley salad (DF, GF, NF, S)
Marinated prawn salad, mesclun leaves, cherry tomatoes, green goddess dressing (DF, GF, NF, S)
Grilled lemon & oregano chicken thigh, feta, Kalamata olives, cherry tomatoes (GF, NF)
Poached chicken, cucumber kimchi, mint, coriander, Gochujang mayo (DF, NF)
Seared tuna, wakame salad, Goma dressing (DF, GF, NF, S)
House-smoked lamb backstrap, tabouleh, tahini lemon dressing (DF, GF, NF)
Roasted beetroot, feta, rocket, rosemary croutons, pomegranate dressing (GF, NF, V)
Cauliflower roasted in Hawajj spices, zhoug sauce (DF, GF, NF, PB)
Seared beef fillet, cos leaves, roasted cherry tomatoes, truffle mayo (DF, GF, NF)

MAIN

Mushroom & ricotta strudel, truffled parmesan, sweet potato crisps, spinach sauce (NF, V)
Port Lincoln kingfish, cucumber ribbons, roasted cherry tomatoes, Salmoriglio dressing (DF, GF, NF, S)
Grilled chicken breast, Za'atar roast pumpkin, farro pilaf (DF)
Roasted chicken breast, cheese polenta, Shiraz-braised mushrooms, leek sauce (GF, NF)
Roasted chicken breast, coconut shallot rice, pineapple sambal, mild yellow curry sauce (GF, DF, NF)
Slow cooked lamb shoulder, green beans, roasted vegetables, rosemary jus (DF, GF, NF)
Braised beef brisket, sweet potato purée, broccolini, red cabbage & celeriac remoulade (GF, NF)
Beef fillet, polenta fries, thyme-scented mushrooms, creamed spinach, peppercorn jus (GF, NF)
Beef fillet, potato gratin, portobello mushrooms, green beans (GF, NF)
Pork belly, parsley, lemon, garlic, pipi e patate, cavolo nero (DF, GF, NF)

DESSERT

Galaktoboureko, orange slices, candied walnut, fig, cardamon syrup (V)
Rose panna cotta, pashmak, pistachio brittle (GF, V)
Chocolate ganache cake, morello cherries, crème chiboust (NF, V)
Coconut meringue, lychee, strawberry & pineapple salad, lime syrup (DF, GF, NF, V)
Lemon lime tart, raspberries, crème fraîche (NF, V)
Chef's selection of artisan cheeses, house-made quince paste, muscatels, crackers (V)

BREAKFAST

TEA BREAKS

LUNCH

NETWORKING LUNCH

CANAPÉS

DINNER

BEVERAGES

BEVERAGES

Our beverage packages include a choice of one sparkling, one white & one red wine in each category, and are inclusive of Coopers Pale Ale or Dry and Premium Light beer on request. Orange juice, mineral water and soft drinks are also included.

Please note, package prices are listed per person. Every subsequent half hour above the times listed below will incur a surcharge of \$4.50 per person.

LUNCH PACKAGES

	1 HOUR	1.5 HOURS	2 HOURS
Vineyard	\$24.00	\$28.00	\$31.50
Estate	\$28.50	\$32.50	\$36.00
Premium	\$33.00	\$36.50	\$40.50
Non alcoholic wine package	\$28.50	\$32.50	\$36.00
Beer, soft drink, orange juice, mineral water	\$19.50	\$23.00	\$26.00
Soft drink, orange juice, mineral	\$17.00	\$18.00	\$19.00

COCKTAIL PACKAGES

	1 HOUR	1.5 HOURS	2 HOURS
Vineyard	\$25.00	\$30.50	\$36.00
Estate	\$30.50	\$36.00	\$41.50
Premium	\$36.00	\$41.50	\$47.00
Non alcoholic wine package	\$30.50	\$36.00	\$41.50
Beer, soft drink, orange juice, mineral water	\$21.00	\$24.00	\$26.00
Soft drink, orange juice, mineral	\$17.00	\$18.00	\$19.00

DINNER PACKAGES

	3 HOURS	4 HOURS	5 HOURS
Vineyard	\$43.50	\$49.00	\$54.00
Estate	\$49.00	\$54.50	\$60.00
Premium	\$54.00	\$60.00	\$65.00
Non alcoholic wine package	\$49.00	\$54.50	\$60.00
Beer, soft drink, orange juice, mineral water	\$29.50	\$31.50	\$33.50
Soft drink, orange juice, mineral	\$20.00	\$21.50	\$22.50



VINEYARD

Tomich Sparkling M Chardonnay Pinot Noir, Adelaide Hills
Alpha Box & Dice Tarot Pinot Grigio, McLaren Vale
Gomersal Wines Barossa Valley Shiraz, Barossa Valley

ESTATE

SPARKLING

Alpha Box & Dice Tarot Prosecco, McLaren Vale
Wirra Wirra Mrs Wigley Moscato, McLaren Vale
Woodstock 'Twiggy' Blanc de Blancs, McLaren Vale
Barristers Block Sparkling Blush, Adelaide Hills

WHITE

Howard Vineyard 400 Metre Range Sauvignon Blanc, Adelaide Hills
Tscharke 'Girl Talk' Savagnin Grenache Blanc Albariño, Barossa Valley
Lambrook Pinot Gris, Adelaide Hills
Jim Barry 'The Atherley' Riesling, Clare Valley
Coriole Chenin Blanc, McLaren Vale

RED

Heartland Spice Trader Cabernet / Shiraz, Langhorne Creek
Scarpantoni School Block Shiraz Cabernet Merlot, McLaren Vale
Tomich Woodside Vineyard Pinot Noir, Adelaide Hills
Brothers at War 'Some Other Guy' GSM, Barossa Valley
Yalumba Barossa Shiraz, Barossa Valley
Browns of Padthaway Myra Cabernet Sauvignon, Padthaway

PREMIUM

SPARKLING

Bird in Hand Sparkling Pinot Noir, Adelaide Hills
Bleasdale Vineyards Sparkling Shiraz, Langhorne Creek
Sidewood Estate Sparkling, Adelaide Hills

WHITE

Chalk Hill Estate Chardonnay, McLaren Vale
Kangarilla Road Fiano, McLaren Vale
Elderton Eden Valley Riesling, Eden Valley
Tim Adams Pinot Gris, Clare Valley
Paracombe Sauvignon Blanc, Adelaide Hills

RED

Hedonist Ecology Grenache, McLaren Vale
Riposte 'The Dagger' Pinot Noir, Adelaide Hills
Kalleske Clarry's GSM, Barossa Valley
Reschke 'Bos' Cabernet Sauvignon, Coonawarra
Chaffey Bros. 'Synonymous' Shiraz, Barossa Valley
Wirra Wirra Church Block Cabernet Sauvignon Shiraz Merlot, McLaren Vale

NON ALCOHOLIC

Pure Vision Alcohol Free Sparkling
Pure Vision Non Alcoholic Chardonnay
Pure Vision Non Alcoholic Shiraz
Holsten 0.0% beer

BREAKFAST

TEA BREAKS

LUNCH

NETWORKING LUNCH

CANAPÉS

DINNER

BEVERAGES



ENHANCE YOUR PACKAGE

- › Rosé or Cider can be added to any beverage package for an additional \$3.00 per person.
- › If an extra wine selection is required, additional charges will apply dependent on selection and package.
- › Premium soft drink packages, including assorted flavoured sparkling mineral water or Fever Tree Soda, Ginger and Tonic, are available upon request.
- › Beverages are available upon consumption, including Standard & Premium spirits. For further information, please speak to your Functions Coordinator.

CLIENT SUPPLIED BEVERAGES

Should you wish to provide your own beverages, conditions and beverage service charges (corkage) will apply. Charges are listed per person & include include one variety of wine or beer each. Additional charges for any additional varieties as below.

BEVERAGE SERVICE CHARGE (DINNER)

The below prices are based on a sit-down dinner for a maximum 5-hour duration until midnight. Thereafter additional surcharges apply.

Sparkling wine: \$6.50

Beer: \$6.50

Red & white wine: \$11.00

Red, white & sparkling wine: \$14.00

Red, white & sparkling wine & beer: \$17.00

Red, white & sparkling wine, beer, soft drinks & orange juice: \$20.00

Additional varieties of wine or beer: \$3.50 per variety

BEVERAGE SERVICE CHARGE (LUNCH & COCKTAIL)

The below prices are based on a stand-up cocktail or sit-down lunch for a maximum 2-hour duration. Thereafter additional surcharges apply.

Beer: \$6.50

Red & white wine: \$10.00

Red, white & sparkling wine: \$11.00

Red, white & sparkling wine & beer: \$14.00

Red, white & sparkling wine, beer & soft drinks: \$16.00

Additional varieties of wine or beer: \$3.50 per variety

Coopers STADIUM

Call: (08) 8210 6677

Email: sales@avmc.com.au

DF dairy free | GF gluten free | NF nut free

PB plant based | S seafood | V vegetarian

Coopers Stadium reserves the right to change or modify this menu at any time. For any questions, please speak to your Functions Coordinator.

Minimum numbers apply based on function type. Dietary requirements will be catered for if confirmed with your Functions Coordinator prior to your event. While every effort will be made, we are not able to guarantee 100% allergen free dishes as food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Custom menus are available at an additional cost. All pricing is inclusive of GST.

Where not stated, prices listed are per person.

Updated: 25 August, 2023

