Coopers STADIUM

MENU

2026 - 2027

BREAKFAST TEA BREAKS LUNCH NETWORKING LUNCH CANAPÉS DINNER BEVERAGES

BREAKFAST

STAND UP BREAKFAST

$39.00

INCLUDED

Self-serve espresso
Selection T Bar teas
Nippy's juices
Assorted breakfast pastries V
Toasted granola, fresh berries, yoghurt V
Sliced seasonal fruits DF, GF, NF, PB

SELECT TWO OF THE FOLLOWING

Barossa smoked ham & cheddar cheese croissant NF
Cheddar cheese & tomato croissant NF, V
Toasted breakfast wrap with cheese frittata, grilled bacon, tomato chutney NF
Belgian waffles, caramelised banana, maple syrup NF, V
Spinach & provolone frittata, roasted cherry tomato bruschetta NF
Egg & bacon slider, cheddar cheese, tomato relish NF
Haloumi slider, caponata cherry tomatoes NF, V
Mini quiches (select one)
- Mushroom NF, V
- Bacon NF
- Spinach NF, V

Grilled focaccia topped with smoked salmon, asparagus, green herb mayo, chives NF, DF, S (A)
English muffin, poached egg, Barossa ham, hollandaise NF

Enhance your breakfast with additional items available for $7.00 per person, per item.

GOURMET BREAKFAST

$50.00

INCLUDED

Freshly brewed coffee
Selection of T Bar teas
Nippy's juices
Muffins & Danish pastries V
Toasted granola, fresh berries, yoghurt V
Sliced seasonal fruits DF, GF, NF, PB

SELECT ONE HOT ITEM

Sour cream scrambled eggs, roasted cherry tomatoes grilled Turkish bread NF, V
Poached Clare Valley free range eggs, sourdough toast DF, NF, V
Tofu & coconut milk scramble, grilled Turkish bread NF, PB

SELECT THREE ACCOMPANIMENTS

Portobello mushroom DF, GF, NF, PB
Creamed parmesan spinach GF, NF, V
House-made smoky baked beans DF, GF, NF, PB
Chicken & herb chipolata 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
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	$7.00
Half day continuous tea & coffee	$18.00
Full day continuous tea & coffee	$21.00

BARISTA COFFEE STATION PACKAGE

One machine, one barista & unlimited coffee (4 continuous hours)	$818.00
Additional hour of package	$207.00
Additional barista (per hour)	$70.00

TEA BREAKS

Freshly brewed coffee & selection of T Bar teas served with assorted cookies	$12.00
Freshly brewed coffee & selection of T Bar teas served with:	
› One accompaniment	$16.00
› Two accompaniments	$19.00
› Three accompaniments	$22.00

SELECT FROM THE FOLLOWING

HEALTHY

Oatmeal & honey muffins NF, V
Brown butter & lemon madeleines, crème fraiche GF, V
Spiced apricot & almond loaf, whipped cultured butter V
Wholemeal pineapple & banana muffins NF, V
Peach & oat cake NF, V
Flourless chocolate cake, fresh berries GF, NF, V

SWEET

Toasted granola, fresh berries, yoghurt V
Fig & hazelnut cake, cinnamon cream cheese V
Dark chocolate fudge, walnut, caramel brownie V
House-made scones, whipped cream, house-made jam NF, V
Blueberry friands, toasted almond flakes GF, V
White chocolate & raspberry mousse tartlets NF, V

SAVOURY

Butter chicken pie NF
Potato & pea samosa, mint & coriander chutney NF, V
Pork & fennel sausage roll, house-made tomato sauce NF
Barossa ham & tasty cheese croissant NF
Chef's selection ribbon sandwiches NF
Piadina, tomato, pepperoni, Provolone NF
Spinach & goat fetta spanakopita, rocket salad NF, V

LUNCH

LIGHT LUNCH

$35.00

INCLUDED

Soft drinks
Freshly brewed coffee
Selection of T Bar teas

Sandwiches, baguettes, wraps or lunch rolls (select one) with assorted fillings
Sliced seasonal fruits GF, NF, PB

ENHANCE YOUR LUNCH

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

Assorted house-made sushi DF, GF, NF, S (M)	$16.00
Porchetta roll: pork belly, rocket, shaved parmesan, aioli NF	$16.00
Soft & hard tacos (pork, chicken or vegetarian) NF	$16.00
Chicken sliders, lettuce, pickles, ranch dressing NF	$16.00
Selection of artisan cheeses, lavosh	$16.00
Pumpkin ravioli, brown butter sage dressing, Grana Padano, fried sage NF	$16.00
Sliced seasonal fruits GF, NF, PB	$16.00
Matcha tiramisu NF, V	$11.00
Chef's selection salad	$11.00
Chef's selection house-made savoury pastries NF	$11.00
Chef's selection house-made desserts	$11.00

SEATED LUNCH

Set two-course (entrée & main OR main & dessert)	$82.00
Set three-course	$103.00
Set three-course (alternate main)	$108.00

Please refer to the Dinner menu for selections.

NETWORKING LUNCH

STANDING
$51.00

SEATED
$54.00

INCLUDED
Bread rolls NF, PB
Orange juice & assorted soft drinks
Freshly brewed coffee & selection of T Bar teas
Seasonal fruit platter DF, GF, NF, PB

SELECT TWO CHEF'S DISHES
Lamb korma, basmati rice GF
Colombian beef skewers, spiced corn ribs DF, GF, NF
Massaman beef curry, jasmine rice DF, GF, NF
Red braised pork, seared bok choy, jasmine rice DF, GF, NF
Chicken, green olive, almond,apricot tagine, couscous DF
Chettinad pepper chicken masala, aged basmati rice DF, GF, NF
Shandong chicken, fried rice, black vinegar sauce, spring onion, coriander DF, NF
Grilled lemongrass chicken, Thai fried rice DF, NF, GF
Green chicken curry, jasmine rice DF, GF, NF
Eggplant parmigiana NF, V
Spinach & ricotta cannelloni, roasted tomato passata, parmesan NF, V
Potato gnocchi, mushroom ragu, baby blue lentils, parmesan cheese, pepita pesto NF, V
Casarecce pasta, roasted cauliflower, white beans, kale, vegan parmesan NF, PB

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

SELECT ONE DESSERT
Coconut dacquoise, lime mousse, raspberries NF, V
Vanilla panna cotta demitasse, almond & apricot biscotti
Lemon meringue tarts, almond caramel V
Assorted mini eclairs NF, V
Chocolate salted caramel tart NF, V
Date & oat slice, cinnamon mascarpone NF, V

CANAPÉS

CANAPÉ SELECTION

Six item selection	$51.00
Eight item selection	$68.00
Ten item selection	$84.00
Individual items (cold, hot, dessert)	$9.00
Chef's selection of three items (pre-dinner)	$22.00

COLD ITEMS

Rice paper rolls with prawns, rice noodles, mint, coriander, hoisin peanut sauce DF, S (I)
Scallops, yellow Thai dressing, Thai basil, coriander DF, GF, NF, S (A)
Freshly shucked Smoky Bay oysters, Chardonnay mignonette, chives GF, NF, DF, S (A)
House-smoked barramundi, horseradish cream, wattleseed blini NF, S (A)
Parmesan spinach custard tart, roasted cherry tomatoes, balsamic glaze NF, GF, V
Assorted house-made sushi DF, GF, NF, S (M)
Togarashi seared tuna, miso dressing, lime & green chilli kosho DF, GF, NF, S (M)
Mirin-poached chicken breast, seasoned nigiri, yuzu tare DF, GF, NF
Grilled asparagus bruschetta, salsa verde, parmesan NF, V
Roasted beef fillet en croûte, horseradish, crème fraîche, fresh herbs, lime & chilli dressing GF, NF
Slow-roasted tomato tarts, whipped goat fetta, basil NF, V, GF

HOT ITEMS

Charred broccolini, lemon & potato skordalia, toasted pine nuts GF, PB
Cauliflower croquette, truffle aioli NF, V
Grilled haloumi, hot honey, grilled sourdough NF, V
Spinach & parmesan arancini GF, NF
Vegetable spring rolls, sweet chilli sauce NF, PB
Shiitake, tofu, garlic & chive shumai (dumplings), ponzu sauce NF, PB
Prawn empanadas, tomatillo salsa verde DF, NF, S (I)
Hot honey fried chicken, green herb mayo, crispy shallots DF, GF, NF
Chermoula-spiced lamb skewers, preserved lemon yoghurt GF, NF
Spinach, fetta & ricotta gözleme NF, V
Black bean, grilled vegetable & vegan cheese quesadilla, smoky Carolina sauce NF, PB
Salt & pepper eggplant, ginger & spring onion sauce, black vinegar caramel GF, NF, PB

DESSERT ITEMS

Crisp almond meringues, chopped mango, coconut butter cream GF, V
Crème fraîche cheesecake NF, V
Fudgy chocolate fondant cake, chocolate ganache NF, V
Mini Kitchener buns, strawberry jam, whipped cream NF, V

SUBSTANTIAL ITEMS

Enhance your cocktail function with any of the following (per person, per item)

Mushroom, provolone & crispy kale pizzetta sfoglia NF	$13.00
Grilled chicken breast slider, caramelised onion, chipotle mayo NF	$13.00
Cheeseburger slider NF	$13.00
Porchetta roll: pork belly, rocket, shaved parmesan, aioli NF	$13.00
Panko-crumbed flathead, fries, rich tartare sauce DF, NF, S (I)	$13.00
BBQ jackfruit slider, vegan cheese, plant-based chipotle mayo NF, PB	$13.00

CANAPÉS

PLATTERS

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

Chef's artisan cheese selection, lavosh NF	$232.00
House-made sushi selection DF, GF, NF, S (M)	$232.00
Beef or chicken satay, spiced peanut & coconut sauce DF, GF	$218.00
Asian trio: shumai (dumplings), spring rolls, tempura prawns, sweet chilli sauce (30 pieces) NF, S (I)	$218.00
Hot pastries (30 pieces) NF	$218.00
Vegetable pakoras, tomato kasundi GF, NF, PB	$218.00
Assorted cold canapés (30 pieces) S (M)	$162.00
Assorted hot canapés (30 pieces) S (M)	$162.00
Assorted mini muffins (30 pieces) V	$162.00
Assorted Danish pastries (30 pieces) V	$162.00
Sliced seasonal fruits DF, GF, NF, PB	$162.00
Chef's dessert selection (30 pieces)	$162.00
Chef's selection mini sweet tarts (30 pieces) V	$162.00
Baguette or wraps (30 pieces) NF	$162.00
Seasonal whole fruit (30 pieces) DF, GF, NF, PB	$106.00
Crisps & nuts PB	$104.00
Dips & crudités GF	$104.00

DINNER

SEATED LUNCH/DINNER

Set two-course (entrée & main OR main & dessert)	$82.00
Set three-course	$103.00
Set three-course with alternate main	$108.00

INCLUDED

Bread rolls NF, PB
Freshly brewed coffee
Selection of T Bar teas

PRE-DINNER CANAPÉS

Chef's selection of three items	$22.00

ENTRÉE

Citrus Kosho prawns, Mizuna salad, plum ponzu DF, NF, S (I)
Seared tuna, avocado salad, saffron orange dressing, sea parsley DF, GF, NF, S (M)
Caramelised shallot tarte tatin, whipped ricotta, watercress salad, merlot vinegar dressing NF, V
Grilled chicken, cucumber, pickled bean sprout, miso & roasted sesame dressing DF, NF
Baharat-spiced chicken, rocket, pickled shallots, tomato vinaigrette DF, GF, NF
Grilled lamb backstrap, quinoa tabouleh, pomegranate, fetta, Spanish onion, rocket, olive oil GF, NF
Roasted beetroot, marinated goat fetta, rocket, rosemary crouton, olive oil dressing GF, NF, V
Roasted lemongrass beef fillet, crisp vegetable salad, chilli, lime, peanuts DF, GF

MAIN

Port Lincoln kingfish, steamed chat potatoes, prawns, tomato & basil sauce DF, GF, NF, S (A)
Grilled Atlantic salmon, chive sour cream potato smash, asparagus, Riesling chive sauce GF, NF, S (M)
Barramundi fillet, prawns, laksa, hokkien noodles, coriander salad DF, NF, S (M)
Grilled chicken breast, Mexican green rice, chipotle corn salsa DF, GF, NF
Grilled chicken breast, pumpkin risotto cake, grilled asparagus GF, NF
Roast chicken breast, kipfler potatoes, creamed leek, fried sage leaves, chicken jus GF, NF
Roast lamb shoulder, green chermoula, almond pilaf, cumin-roasted pumpkin, jus DF,GF
Beef fillet, horseradish mash, green beans, roasted shallots, shiraz jus GF, NF
Beef cheek, Pedro Ximénez, heirloom carrots, Paris mash, Pedro Ximénez jus GF, NF
Beef fillet, potato gratin, portobello mushrooms, porcini jus GF, NF
Confit duck leg, speck, red cabbage, sautéed potatoes & shallots, thyme jus DF, GF, NF

DESSERT

Strawberry, ricotta & rose cake, rose syrup, torched meringue, almond tuille V
Black sesame Basque cheesecake, yuzu curd, sesame honey snap NF, V
Toasted coconut meringue, pineapple, strawberries, palm sugar caramel coconut cream DF, GF, NF, V
Dark chocolate tart (70%), fresh raspberries, hazelnut Florentine V
Apple, raisin & honey custard tart, cinnamon ice cream NF, V
Espresso panna cotta, chocolate biscotti

CHEESE SELECTION

Chef's selection of artisan cheeses, Adelaide Hills quince paste, muscatels, crackers V

BEVERAGES

Our beverage packages include a choice of one sparkling, one white & one red wine, along with a selection of Coopers full-strength beers, Coopers Dry 3.5%, orange juice & soft drinks.

For all wine packages, the following are available upon request.

Sorby Adams Jazz Eden Valley Pinot Noir Rosé
Coopers 0.0% beer
Pure Vision Zero Alcoholic Free Sparkling

Please note: prices are listed per person & reflect continuous service. Every subsequent half hour above the times listed below will incur a surcharge of $5.00 per person. A minimum two-hour beverage package is required for dinner service periods.

PACKAGE	1 HOUR	2 HOURS	3 HOURS	4 HOURS	5 HOURS
Classic package	$32.00	$42.00	$52.00	$58.00	$64.00
Premium package	$38.00	$48.00	$58.00	$64.00	$70.00
Reserve package	$44.00	$54.00	$64.00	$70.00	$76.00
Add standard spirits	$18.75	$18.75	$18.75	$18.75	$18.75
Beer, soft drink, orange juice, mineral water	$25.00	$31.00	$36.00	$38.00	$40.00
Soft drink, orange juice, mineral water	$21.00	$23.00	$24.00	$25.00	$26.00

ENHANCE YOUR PACKAGE

- Standard Spirits package can only be added to Classic, Premium & Reserve beverage packages
- If an extra wine selection is required, additional charges will apply dependent on selection & package
- Cider, seltzer or additional beer varieties can be added to any alcoholic package for an additional $5.00 per person
- We recommend an initial setting of beverages on each table for ease of service
- To avoid guest beverage surcharge, a minimum two-hour beverage package is required for dinners
- Add a mocktail on arrival to your full wine package for $7.25 per person
- Add a cocktail on arrival to your full wine package for $9.25 per person

CLASSIC

Classic package includes a choice of one full-strength Coopers beer (Pale Ale, Australian Lager, Dry or Pacific Ale) plus Coopers Dry 3.5%.

Grace Under Pressure Sparkling Cuvée, Mount Gambier
Paracombe Sauvignon Blanc, Adelaide Hills
Kay Brothers Basket Pressed Shiraz, McLaren Vale
Sorby Adams Jazz Pinot Noir Rosé, Eden Valley

PREMIUM

Premium package includes a choice of two full-strength Coopers beers (Pale Ale, Australian Lager, Dry or Pacific Ale) plus Coopers Dry 3.5%, along with Barossa Cider on request.

SPARKLING

Hentley Farm Villain & Vixen Blanc de Blanc, Barossa Valley
Alpha Box & Dice Tarot Prosecco, McLaren Vale
Chalk Hill Poetica Moscato, Barossa Valley
Bird in Hand Sparkling Pinot Noir, Adelaide Hills

WHITE

Wirra Wirra Hiding Champion Sauvignon Blanc, Adelaide Hills
Lienert Vineyards PIQ Picpoul, Barossa Valley
Olaro Pinot Grigio, Adelaide Hills
Jim Barry The Atherley Riesling, Clare Valley
Kalleske Florentine Chenin Blanc, Barossa Valley

RED

Riposte The Dagger Pinot Noir, Adelaide Hills
Hugo Wines Shiraz Cabernet, McLaren Vale
Dowie Doole Grenache Tempranillo, McLaren Vale
John Duval Concilio Grenache Shiraz, Barossa Valley
Chaffey Bros Synonymous Shiraz, Barossa Valley

RESERVE

Reserve package includes a choice of two full-strength Coopers beers (Pale Ale, Australian Lager, Dry or Pacific Ale) plus Coopers Dry 3.5%, along with Barossa Cider and South Ave Seltzer on request.

SPARKLING

Croser NV Sparkling Rose, Adelaide Hills
Sidewood Estate Sparkling Pinot Noir Chardonnay, Adelaide Hills
Levrier Sparkling Meslier, Barossa Valley
Bleasdale Sparkling Shiraz, Langhorne Creek

WHITE

Mountadam Eden Valley Chardonnay, Eden Valley
Oliver's Taranga Fiano, McLaren Vale
CRFT Grüner Veltliner, Adelaide Hills
Deviation Road Pinot Gris, Adelaide Hills
HATCH Watervale Riesling, Clare Valley
Alkina Kin Semillon, Barossa Valley

RED

Woods Crampton Martin Hill Adelaide Hills Pinot Noir
The Hedonist Ecology Grenache, McLaren Vale
Soul Growers Equilibrium Grenache Shiraz Mataro, Barossa Valley
Patrick of Coonawarra Cabernet Sauvignon, Coonawarra
Spook Hill Tempranillo, Riverland
Charles Melton Father in Law Shiraz, Barossa Valley

CLIENT SUPPLIED BEVERAGES

Should you wish to supply your own beverages, conditions & beverage service charges (corkage) will apply. Charges are listed per person & include one variety of wine or beer each. For any additional varieties of wine or beer, additional surcharges apply.

BEVERAGE SERVICE CHARGE (DINNER)

The below prices are based on a sit-down dinner for a maximum five-hour duration until midnight.
Additional surcharges apply thereafter.

Sparkling wine	$8.50
Beer or wine (single item)	$8.00
Red & white wine	$14.00
Red, white & sparkling wine	$18.00
Red, white & sparkling wine & beer	$21.00
Red, white & sparkling wine, beer, soft drinks & orange juice	$24.00
Additional varieties of wine or beer	$5.50 per variety, per person

BEVERAGE SERVICE CHARGE (LUNCH & COCKTAIL)

The below prices are based on a stand-up cocktail or sit-down lunch for a maximum two-hour duration.
Additional surcharges apply thereafter.

Sparkling wine or beer	$8.00
Red & white wine	$12.50
Red, white & sparkling wine	$14.00
Red, white & sparkling wine & beer	$18.00
Red, white & sparkling wine, beer & soft drinks	$20.00
Additional varieties of wine or beer	$5.50 per variety, per person

Coopers STADIUM

Call: (08) 8210 6677
Email: sales@avmc.com.au

DIETARIES

DF – dairy free GF – gluten free NF – nut free
PB – plant based S – seafood V – vegetarian

SEAFOOD ORIGIN

(A) – Australia (I) – Imported (M) – Mixed

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

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.

Pricing valid until 30 June, 2027.

Updated: 01 October, 2026