

EVENTS & CELEBRATIONS

———— AT COOPERS ————

COOPERS

4-6 Otley Road, Guiseley, LS20 8AH | 01943 878835 | coopers@markettowntaverns.co.uk

Looking for a venue for a special birthday party, christening or even wedding? Coopers has an impressive first floor function room which can accommodate up to 80 people. With a private entrance and separate bar as well as a dance floor and original stage, it's the perfect venue for any special occasion.

Meeting & Events Facilities

- A function room with dedicated bar for receptions of up to 80 guests
- Stage for entertainment
- Private entrance
- Private bar
- Own toilet facilities

Food & Drink

- Fine Ale & Food menu with a consistent reputation for quality meals using the freshest of locally sourced ingredients
- Melitta Coffee, created using our unique blend, by Melitta
- Exclusive wine list, selected and sourced by our in-house experts
- Range of bespoke gins and great beer, including our very own, award winning Okell's as well as soft drinks

Transfers

- 30 minute drive from Leeds
- 15 minute train from Leeds
- 7 minute walk from Guiseley Station
- 15 minute drive from Leeds Bradford Airport

CONTACT US...

Coopers

4-6 Otley Road, Guiseley
LS20, 8AH

 01943 878835

 coopers@markettowntaverns.co.uk

 www.markettowntaverns.co.uk

 [CoopersGuiseley](#)

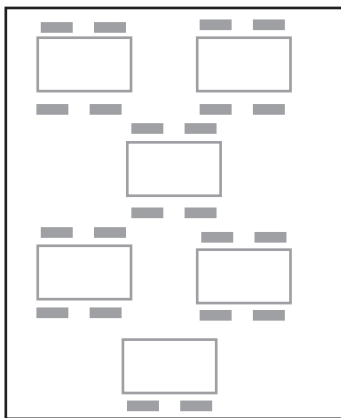
Room Size

AREA	Max Capacity Standing	Max Capacity Sitting
Function Room	100	60
Buffet	100	80

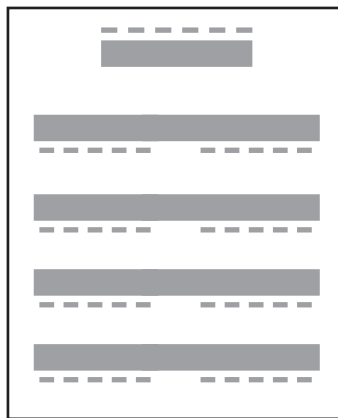
Please note figures may vary depending on preferred room layout. Make sure you speak to a member of our team to discuss further.

Example Function Room Layout

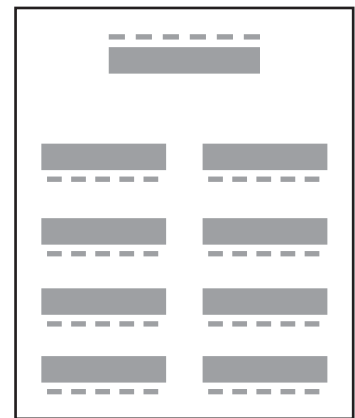
RECEPTION



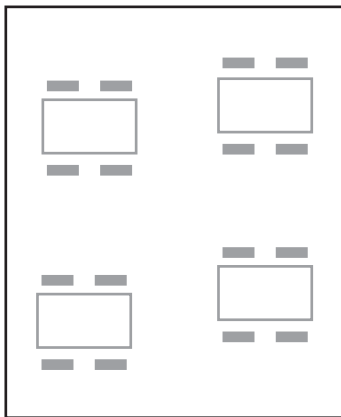
RECEPTION 2



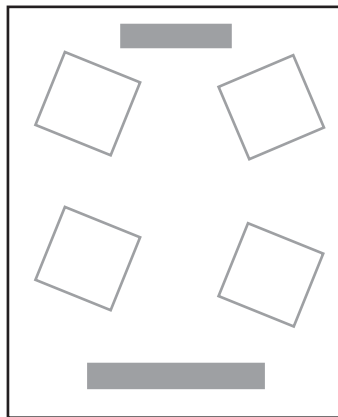
CLASS ROOM



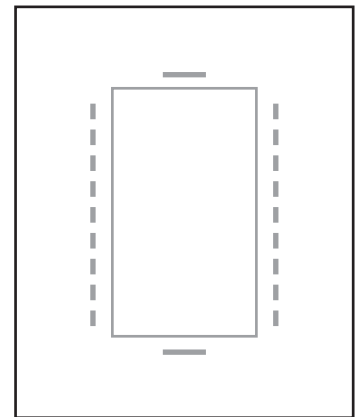
DINNER



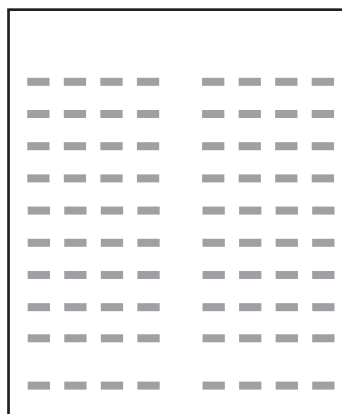
ENTERTAINMENT



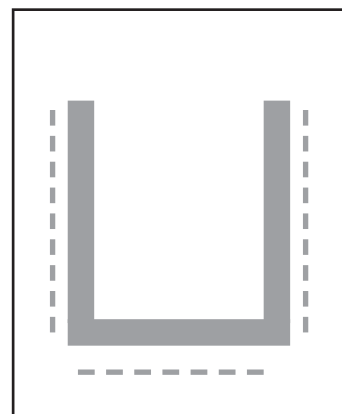
BOARD ROOM



THEATRE



U-SHAPE



EVENTS
&
CELEBRATIONS

————— AT COOPERS —————

FOOD MENUS

SET COURSE MENU - SUMMER

MENU A - SUMMER

Soup of the Day
Traditional prawn cocktail with brown bread
Warm garlic mushroom & leek tart with walnut salad (v)

Breast of chicken wrapped in prosciutto, tomato & basil jus
Grilled sea bass fillet on a bed of crab risotto
Vegetable Wellington (v)

ALL SERVED WITH SEASONAL VEGETABLES

Strawberry & vanilla cheesecake, strawberry sauce
Dark chocolate & orange ganache, chocolate crumb
Mature Cheddar & stilton, artisan biscuits with homemade chutney

£21.95pp

MENU B - SUMMER

Soup of the Day
Chicken liver parfait, home made chutney & toasted brioche
Smoked and fresh salmon ballotine, dill crème fraîche, sweet & sour beetroot
Salad of goats cheese, roast peppers, pomegranate & walnuts (v)

Roast beef, Yorkshire pudding, roasted shallots, horseradish sauce
Baked hake fillet, shellfish sauce & wilted spinach
Slow roasted pork belly, cabbage & pancetta with cider sauce
Feta & spinach filo parcel, tomato ragu, basil oil (v)

ALL SERVED WITH SEASONAL VEGETABLES

Homemade apple pie with mascarpone & vanilla cream
Cooper's mess - summer fruits, crushed meringue & clotted cream
Milk chocolate mousse, honeycomb & raspberry compote
Mature Cheddar & stilton, artisan biscuits & onion marmalade

£24.95pp

SET COURSE MENU - WINTER

MENU C - WINTER

Soup of the Day
Caesar salad with avocado & Parmesan (v)
Kipper pâté with apple & celeriac salad

Coq au vin breast and leg of chicken, braised with red wine, mushrooms & bacon
Roast loin of pork, apricot stuffing, Yorkshire pudding & crackling
Vegetable Wellington (v)

ALL SERVED WITH SEASONAL VEGETABLES

Vanilla profiteroles with chocolate sauce
Cherry & almond tart, crème anglaise
Mature Cheddar & stilton, artisan biscuits & home made chutney

£21.95pp

MENU D - WINTER

Soup of the Day
Ham hock terrine with piccalilli & toasted soda bread
Smoked haddock fish cake with a mustard seed cream sauce
Roast vegetable salad, hazelnut crumb & spiced fig dressing (v)

Braised blade of beef bourguignon sauce
Fillet of poached salmon with prawns, leek & dill sauce
Honey glazed confit of duck, braised cabbage & chorizo, red wine jus
Root vegetable & sweet potato cottage pie (v)

ALL SERVED WITH SEASONAL VEGETABLES

Sticky toffee pudding with caramel sauce
Pear & pecan tart, maple cream
Crème brûlée with lemon & white chocolate cookies
Mature Cheddar & stilton, artisan biscuits & home made chutney

£24.95pp

BUFFET MENU

We have two set buffets available but please speak to a member of our team who can help put together an event package and menu bespoke to your requirements.

FINGER BUFFET - OPTION 1

SANDWICHES SERVED IN ASSORTED WHITE & WHOLEMEAL BREAD

Roast ham & tomato

Tuna & mayo

Chicken Caesar

Cheddar & spring onion mayo

Onion bhajis

Mini pork pies

Sausage rolls

Potato wedges

Gem lettuce, tomato & cucumber salad

£8.95 PER PERSON

FINGER BUFFET - OPTION 2

SANDWICHES SERVED IN ASSORTED WHITE & WHOLEMEAL BREAD

Chicken Caesar

BBQ pulled pork & pickle slaw

Tuna, cucumber & lemon sour cream

Hummus & roasted vegetables

Broccoli & cheese quiche

Mini vegetable samosas

Thai fish cake with sweet chilli glaze

Sausage rolls

Gem lettuce, tomato & cucumber salad

£11.95 PER PERSON

HOT BUFFET

CHOOSE ONE MEAT DISH AND ONE VEGETARIAN DISH, THEN ADD ONE SIDE DISH & 2 SALADS

MEAT DISHES

Beef Chilli | Beef Lasagne | Chicken & Lentil Curry
Korean BBQ Pork Ribs | Chicken & Leek Pie
Lamb Koftas

VEGETARIAN DISHES

Vegetable Chilli | Cauliflower & Chickpea Korma
Sweet Potato & Onion Pie | Butternut Tagine
Mushroom & Spinach Mac | Vegetable Cajun Stew

SIDES

Rice & Beans | Rosemary & Garlic New Potatoes
Basmati Lemon Rice | Garlic Bread | Mushy Peas
Spiced Potato Wedges

SALADS

Green Slaw | Red Slaw | Gem, Celery & Grape
Asian Noodles | Mixed Leaf & Tomato
Fruity Couscous

£12.95 PER PERSON

Allergy advice, our kitchen contains nuts & seeds and is not a gluten free environment: please advise us on any allergies

ADDITIONAL BUFFET ITEMS

The below can be added to either buffet options or used to build your own buffet, items are individually priced.

Bacon bun £4.50

Sausage bun £4.50

Pulled pork & pickle slaw bun £4.95

Mini pork pies £1.80

Sweet potato curry bites (2) £1.80

Mini vegetable spring rolls (2) £1.50

Onion bhaji (2) £1.50

Homemade Bella Pizza £2.00

Potato wedges £1.95

Cheesy stuffed jacket potato £2.00

Duck spring rolls (2) £1.50

Thai fish cakes (2) £2.60

Vegetable samosas (2) £1.50

Broccoli quiche £2.70

Sausage rolls (2) £1.50

SWEET ADDITIONS

Tiffin £2.00

Cranberry flapjack £1.50

Chocolate brownie £2.00

Butter shortbread £2.00