

# EVENTS & CELEBRATIONS

———— AT COOPERS ————

**COOPERS**

4-6 Otley Road, Guiseley, LS20 8AH | 01943 878835 | [coopers@markettowntaverns.co.uk](mailto: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

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LS20, 8AH

 01943 878835

 [coopers@markettowntaverns.co.uk](mailto:coopers@markettowntaverns.co.uk)

 [www.markettowntaverns.co.uk](http://www.markettowntaverns.co.uk)

 [CoopersGuiseley](#)

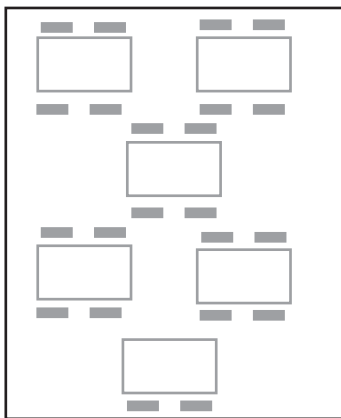
## Room Size

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

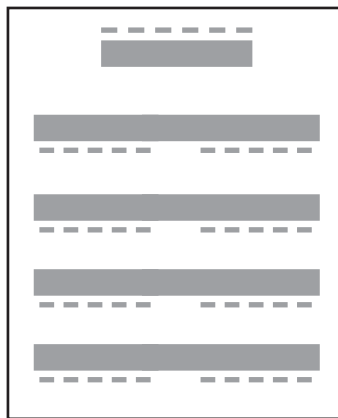
Please note figures may vary depending on preferred room layout. Make sure you speak to a member of our team to discuss further.

## Example Function Room Layout

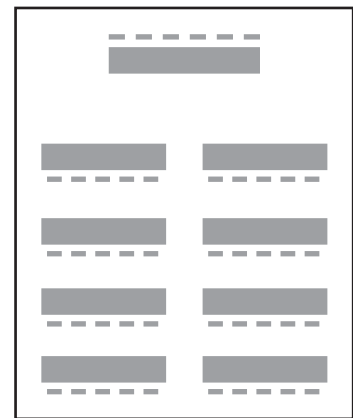
RECEPTION



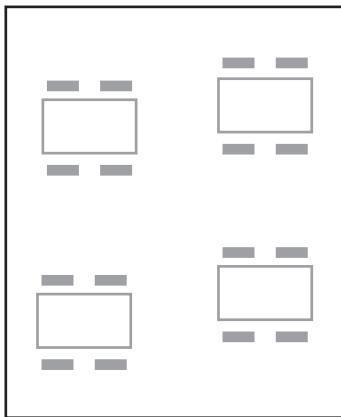
RECEPTION 2



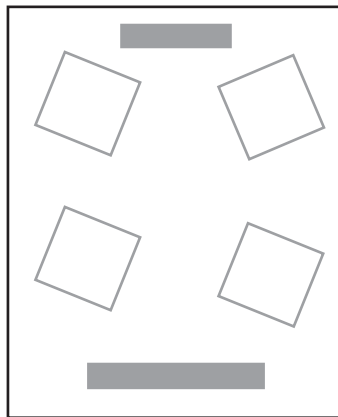
CLASS ROOM



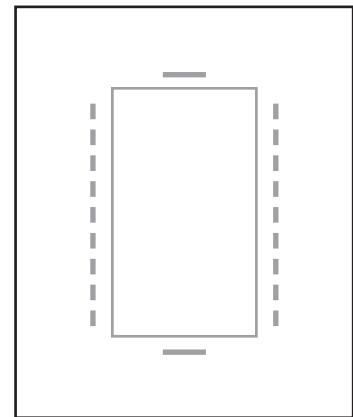
DINNER



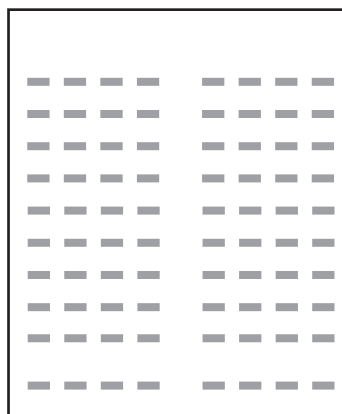
ENTERTAINMENT



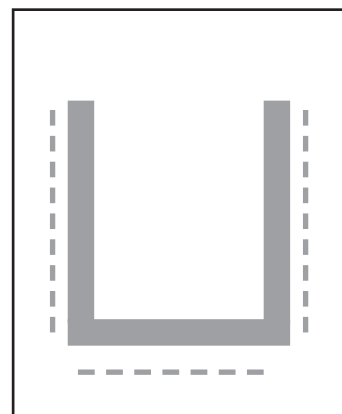
BOARD ROOM



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