



EXTRAORDINARY EVENTS

Welcome to Shutters and escape into the vast, bright blue sea and spindly treelined shores of Coogee Beach whilst dining on local, modern fare that takes inspiration from the Mediterranean.

No matter how big or small your celebration, Shutters offers elegant, unique, and curated private events. With a dedicated team to guide and ensure your event runs smoothly from beginning to end, ensuring an unforgettable experience for you and your guests.

Ideal for seated lunches, dinners and cocktail events, our spaces are suitable for corporate events, group dining, birthday parties, engagement parties, and more.









TERRACE

The Shutters Terrace is an elegant and private space that can accommodate up to 62 guests seated, or 80 guests for a cocktail style.

The Terrace will take your event to the next level with plenty of natural light stylish interiors, and inspiring views over Coogee Beach.

SEATED CAPACITY
COCKTAIL CAPACITY

62 GUESTS 80 GUESTS







shutters

RESTAURANT

Located beside, and connecting to the Terrace, the Restaurant is perfectly positioned for intimate dining and cocktail events.

SEATED CAPACITY
STANDING CAPACITY

110 GUESTS 150 GUESTS





BAR

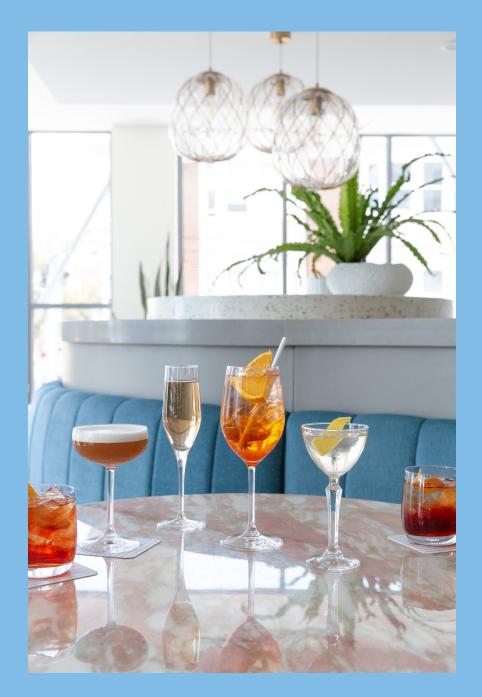
A fun and stylish space, with a beachfront location, Shutters Bar offers a curated cocktail and beverage selection.

Overlooking Coogee Beach, the space is perfect for networking events, after parties, corporate events and more.

SEATED CAPACITY
STANDING CAPACITY

26 GUESTS 60 GUESTS



















EXPRESS LUNCH

3 COURSE EXPRESS LUNCH - \$55PP MIN 10 GUESTS

SHARING MENU - \$79PP MIN 10 GUESTS

SELECTION MENU

\$89PP MIN 10 GUESTS

TO START

Grilled Sourdough, Mt Zero Olive Oil,

Aged Balsamic*

DF/V/VGN

Mt Zero Olives

DF/GF/V/VGN

FIRST

Burrata, Smoked Chilli Salt

2 /X/

LP's Smoked Mortadella (Chippendale, NSW)

SECOND

Casarecce Alla Vodka, Whipped Ricotta*

V

Pork Cotoletta. White Wine Mushroom Sauce

Arugula Salad

TO START

Grilled Sourdough, Mt Zero Olive

DF/V/VGN

Mt Zero Olives

DF/GF/V/VGN

FIRST

LP's Smoked Mortadella (Chippendale NSW

Burrata, Smoked Chilli Sal

GF/V

Grilled Zucchini, Pine Nuts, Brown Bu Cityus Yoghurt*

GF/V

SECOND

Casarecce Alla Vodka, Whipped Ricotta

V

Radicchio, Candied Pecan, Gorgonzola, Burn Honey, Orange Dressing* V

THIRD

Pork Cotoletta, White Wine Mushroom Sauc

Fries & Ketchup

DF/GF/V/VGN

DESSERT

Shutters Tiramisu, Pistachio, Cacao

TO START

Grilled Sourdough, Mt Zero Olive Oil

M. 7 --- Ol:

DE/GE/V/VGN

FIRST - A SELECTION OF 2

Salt & Pepper Calamari, Lemon Tartar Sauce DF/GF

Prosciutto Di Parma (Modena, ITA)

Grilled Zucchini, Pine Nuts, Brown Butter

GF/V

SECOND - A SELECTION OF 2

Snaghetti Vongole, Goolwa Pinis, Chilli, Lemon* DE

Casarecce Alla Vodka, Whinned Ricotta*

– Rigatoni Bolognaise, Parmigiano Reggiano, Basil'

THIRD - A SELECTION OF 2

Pork Cotoletta, White Wine Mushroom Sauce

Minute Steak

Eggplant Parmigiana, Salsa Blanco, Tomato, Maggaralla*

DESSERT & CHEESE- SELECTION OF 2

Shutters Tiramisu, Pistachio, Cacao

Silutters Tiramisu, Fistacino, Cacao

Gorgonzola Dolce (Bergamo, ITA), Muscatel & Pear Chutney

Jouble Cream Brie (Adelaide Hills, SA), Quince Paste

Cloth-Ashed Cheddar (Maffra, VIC), Cornichons

^{*} THE ABOVE IS ONLY A SAMPLE MENU

^{**} INDICATES DIETARY OPTION AVAILABLE

CANAPES

\$35PP - CHOICE OF 4 FLAVOURS \$50PP - CHOICE OF 6 FLAVOURS

*Daily Crudo, house pickles, caramelised blood orange	
*Olasagasti Anchovies on toast, caramelised onion	
*Prosciutto Di Parma, balsamic reduction, olive oil	
*Smoked Mortadella, green olive tapenade	
*Marinated Piquillo Peppers, whipped ricotta	
Sydney Rock Oysters, mignonette dressing	
*Sundried Tomato Bruschetta, baby bocconcini, basil	
*Gorgonzola Dolce, pear and muscatel chutney, lavosh	
Tartket with pea, mint, and goat cheese	
*Caprese Salad Skewers, baby gem, aged balsamic	

noi	
*Grilled Morcilla Sausage, parmesan cream	
*Marinated Zucchini, pine nuts, lemon yogurt	
Neapolitan Meatballs, tomato sauce	
Eggplant Parmigiana, mozzarella, tomato sauce	
*Mini Chip Cones, confit garlic aioli	
Black Truffle & Mushroom Croquettes, parmesan cream	
Chicken & Mushroom Arancini, gorgonzola sauce	
Pumpkin Arancini, red pepper romesco	
Mushroom & Pea Arancini, gorgonzola sauce	
Shutters Italian Fried Chicken, confit tomato sauce, pecorino	
Marinated Chicken Skewers, arribbiata sauce	
Tuscan Chicken Sausage Roll, oregano ketchup	

GRAZING

SUBSTANTIAL CANAPÉS SLIDERS - \$90 FOR A PLATTER OF 10

*Prawn Cocktail	
*Eggplant Parmigiana	
*Beer Battered Fish	
*Chicken Parmigiana	
*Mozzarella & Tomato	
*Italian Sloppy Joes	

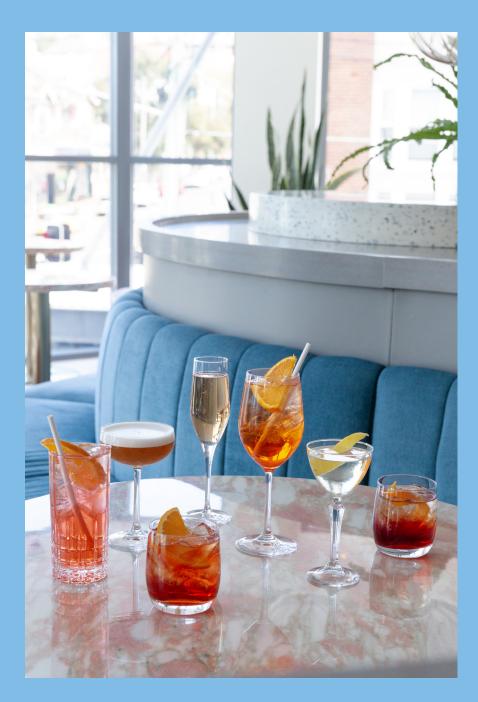
STANDARD GRAZING BOARD - \$16/per guest

PREMIUM BOARD - \$26/per head

* INDICATES DIETARY OPTION AVAILABLE

MENUS VARY SEASONALLY AND DIETARY REQUIREMENTS V - VEGETARIAN VGN - VEGAN CAN BE ACCOMODATED

shutters



DRINKS

\$49PP TWO HOURS
\$59PP THREE HOURS

S69PP FOR TWO HOURS

\$79PP FOR THREE HOURS

Bandini Prosecco NV

Maker Master Merchant, Chardonnay, Central, NSW

Mud House 'The Narrows" Pinot Noir

Hancock And Hancock, Tempranillo, Mclaren Vale, SA

Shutters Local Tap Beer

Soft Drinks, Juices and Mineral Water

Bandini Prosecco N

Ara Single Estate Sauvignon Blanc. NZ, 202

Maker Master Merchant, Chardonnay, Central. NSW

Even Keel, Pinot Gris, Mornington Peninsula, VIC, 2021

Not your Grandmas Rose, Barossa Valley

Mud House 'The Narrows" Pinot Noir

Robert Oatley Signature Shiraz, McLarer Vale. 2020

Tap Beers

Soft Drinks, Juices and Mineral Waters

ADDITIONAL

Champagne on arrival - G.H Mumm Grand Cordon Rouge Brut NV

\$20pp

Cocktail on arriva

\$18pp

Mocktail on arriva

\$10pp













Shutters is located at Crowne Plaza Coogee Beach Level 1 / 242 Arden St, Coogee NSW 2034

Undercover parking is available at the hotel. Enter via Carr Street.

ENQUIRIES TO BE SENT TO HELLO@SHUTTERSCOOGEE.COM

SHUTTERSCOOGEE.COM