

EVENT DINING & DRINKS

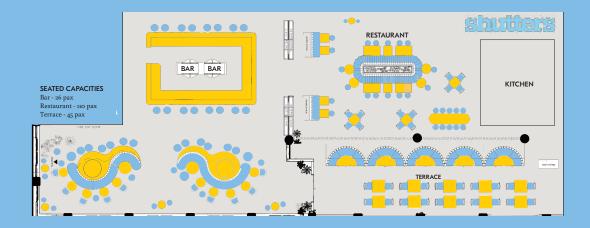




Shutters is a space that allows guests an escape into the vast, bright blue sea and spindly tree-lined shores of Coogee Beach whilst dining on local, modern fare that takes inspiration from the Mediterranean.

Ideal for seated lunches and dinners, or stand up cocktail events, the Shutters spaces are suitable for corporate events, group dining, birthday parties, engagements, and more.







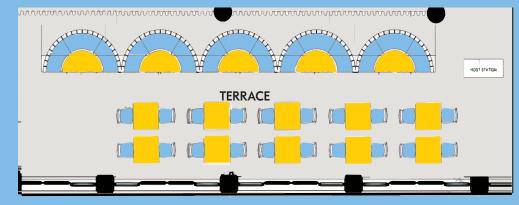
TERRACE

SEATED CAPACITY*

62 PAX

IDEAL FOR

- COCKTAIL PARTIES
- SIT DOWN LUNCHES AND DINNERS
- PRODUCT LAUNCHES
- PHOTOSHOOTS
- HEN'S PARTIES
- BIRTHDAYS
- ENGAGEMENT PARTIES
- FAMILY-GET-TOGETHERS
- CASUAL WEDDINGS
- CHRISTMAS PARTIES









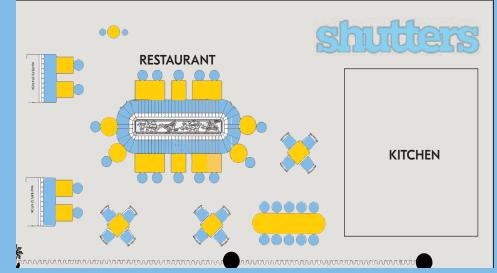
RESTAURANT

SEATED CAPACITY*

110 PAX

IDEAL FOR

- SIT DOWN LUNCHES AND DINNERS
- CORPORATE EVENTS AND PARTIES
- NETWORKING EVENTS
- TEAM EVENTS





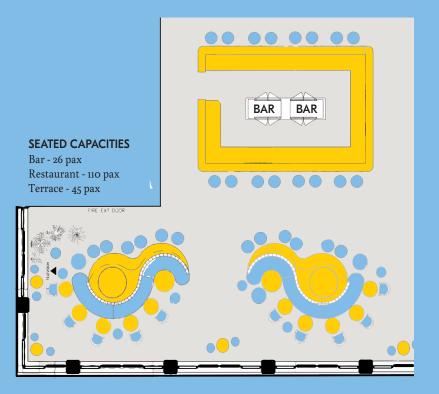


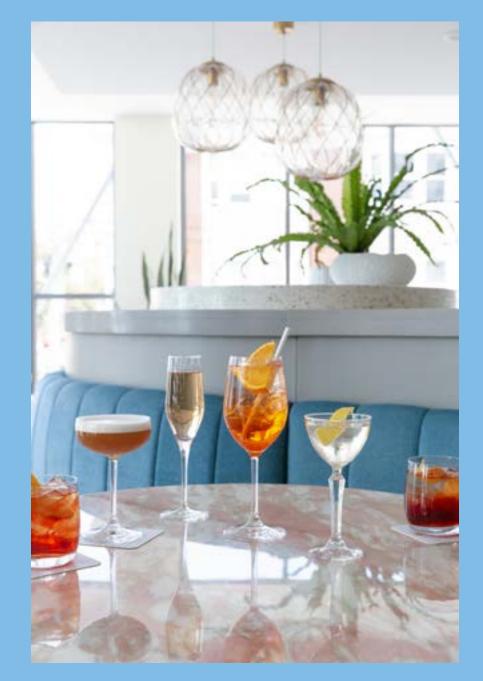
SEATED CAPACITY*

26 PAX

IDEAL FOR

- COCKTAIL PARTIES
- CORPORATE EVENTS
- AFTER-WORK DRINKS
- NETWORKING EVENTS
- AFTER PARTIES



















EXPRESS LUNCH

3 COURSE EXPRESS LUNCH \$55PP MIN 6 PAX SAMPLE MENU

FIRST

Brasserie Bread Sourdough, Cultured Butter Prosciutto Del Parma

SECOND

Rigatoni, Arrabiata Sauce, White Anchovy, Broccoli Baby Gem Salad, Black Olive & Sour Cream Dressing

THIRD

Cornfed Chicken Breast, Sweetcorn Puree, Roasted Capsicum Cone Bay Barramundi, Salsa Verde, Confit Kipfler Potato Sauteed Broccolini, Pine Nut Cream, Pickled Broccolini

S H A R I N G M E N U

SHARING MENU - \$75PP MIN 8 PAX SAMPLE MENU

TO START

Sydney Rock Oysters, Pomegranate Gremolata LP's Mortadella, Pickled Chillies Brasserie Bread Sourdough, Cultured Butter MT Zero Olives

FIRST

Grilled Octopus, Red Cabbage, Chorizo Porteno, Society Garlic Rigatoni, Prawns, Fermented Chilli Butter, Fenne

SECOND Cornfed Chicken Breast, Sweetcorn Puree, Roasted Capsicum Change to Striploin, Mustard Cream, Thyme Roasted Mushroom +\$1 Cone Bay Barramundi. Salsa Verde, Confit Kipfler Potato

SIDES

Sauteed Broccolini, Pine Nut Cream, Pickled Broccolin Baby Gem Salad, Olive & Sour Cream Dressing

DESSERT

Cannoli, Pistachio Crème, Cinnamon Sugar Tiramisu, Preserved Citrus, Cacao

EXTRAS

Oysters + \$6pp or 1/2 doz. \$30 Fries + \$5 Cheese platters + \$30

ALTERNATE DROP MENU

2 COURSES - \$75PP 3 COURSES - \$85PP MIN 10 PAX SAMPLE MENU

TO START

Brasserie Bread Sourdough, Cultured Butter MT Zero Olives

FIRST

Grilled Octopus, Red Cabbage, Chorizo Porteno, Society Garlic Rigatoni, Prawns, Fermented Chilli Butter, Fennel

SECOND

Cornfed Chicken Breast, Sweetcorn Puree, Roasted Capsicum Change to Striploin, Mustard Cream, Thyme Roasted Mushroom +\$10 Cone Bay Barramundi, Salsa Verde, Confit Kipfler Potato

SIDE

Sauteed Broccolini, Pine Nut Cream, Pickled Broccolini Baby Gem Salad, Olive & Sour Cream Dressing

DESSERT

Cannoli, Pistachio Crème, Cinnamon Sugar Tiramisu, Preserved Citrus, Cacao

EXTRAS

Cheese platters

+ \$36

CANAPES

GRAZING

SAMPLE MENU

\$35PP - CHOICE OF 4 FLAVOURS \$50PP - CHOICE OF 6 FLAVOURS 20 PAX - 100 PAX SAMPLE MENU

COLDSydney Rock Oyster, Pomegranate Gremolata (s)Ortiz Anchovies, Sourdough, Pink Peppercorn Butter (s/G*/D*)Prosciutto Del Parma, Lime Compressed Rock Melon, Espelette Pepper (v*/vGN*)Tomato Bruschetta, Taleggio, Charred Sourdough (D*/G*/V)Gorgonzola, Focaccia, Roasted Grape Chutney (G*/D/V)Smoked Salmon Blini, Crème Fraiche, Caper (s/G*/D*)Triple Cream Brie, Muscatel Grape, Caraway Lavosh (G*/D/V)Mortadella, Guindilla Pepper, Mustard Cream, Focaccia (G*/D*)Salami Cotto, Green Olive, Aged Cheddar (D*)Baby Cucumber, Mascarpone, Bottarga (s/D*)HOTPiquillo Pepper, Herb Whipped Ricotta (D*/G*/V/VGN*)Seasonal Croquette- E.g Smoked Cod & Potato (s/G/D)Anchovy Stuffed Gordal Olive, Pangratatto Crumb (s/G*/V*/VGN*)Eggplant Milanese Fritters, Grana Padano (G/D*/V/VGN*)Polenta Chip, Bule Cheese Sauce (D/V)Chorizo & Octopus' Skewers, Romesco Sauce (s/G*)

Anchovy Stuffed Gordal Olive, Pangratatto Crumb (s/G*/V*/VGN*) Eggplant Milanese Fritters, Grana Padano (G/D*/V/VGN*) Polenta Chip, Bule Cheese Sauce (D/V) Chorizo & Octopus' Skewers, Romesco Sauce (s/G*) Truffled Mushroom Crostini, Balsamic Reduction (D*/G*/V/VGN*) Porchetta Sliders, Confit Garlic Aioli, Herbed Focaccia (G*/D*) Seasonal Arancini – E.g Sweetcorn & Capsicum (G/D) Shutters Scotch Egg, Italian Sausage, Lemon Mascarpone Crèm Hasselback Kipfler Potato, Salsa Verde (V/VGN) Grilled Gambero Panino, Fermented Chilli Aioli (s/G*/D*)

SHUTTERS CHEESE PLATTER	40
CHARCUTERIE PLATTER	40
SYDNEY ROCK OYSTERS	50
Pomegranate Gremolata	
EGGPLANT MILANESE	28
Fried Capers, Tomato Sugo, Chervil	
ROSEMARY FRIES	25
Confit Garlic Aioli	
POLENTA FRIES	28
Blue Cheese Mayo	
SLIDERS - \$120 FOR A PLATTER OF 20	
ROQUEFORT SLIDER	
Wagyu Beef Patty, Shredded Iceberg, Roquefort Cheese, Aioli, Gherkin & Crispy Fried Onions	d
FRIED CHICKEN SLIDER	

Southern Fried Chicken, Apple Slaw & Honey Butter Sauce

VEGETARIAN (VG, V, DF)

Charcoal Bun, Grilled Sweet Potato, Kale & Cashew Creme

// menus vary seasonally and dietary requirements can be accomodated //



STANDARD BEVERAGE PACKAGE \$49PP TWO HOURS \$59PP THREE HOURS

Shutters lager (Tap) Bandini Prosecco West Cape Howe Sauvignon Blanc Mudhouse Pinot Noir Selection of soft drinks and filtered water PREMIUM BEVERAGE PACKAGE \$69PP FOR TWO HOURS \$79PP FOR THREE HOURS

shutters

All tap beers Matso's Ginger beer (Can) A by Arras NV Blanc de Blanc West Cape Howe Sauvignon Blanc Wallflower Riesling Mudhouse Pinot Noir Robert Oakley Signature Shiraz Chaffey Bros Rose Selection of soft drinks and filtered water

ADDITIONAL

Champagne on arrival - G.H Mumm Grand Cordon Rouge Brut NV	\$20pp
Cocktail on arrival	\$18pp
Mocktail on arrival	\$10pp

// beverage on consumption available to choose from the Shutters beverage list //



CHRISTMAS FUNCTIONS

\$85PP 20 PAX - 100 PAX MENU

TO START

Chilled Seafood Platter Local & International Salumi Selection Served With Sourdough, Pickles, And Olives

ALTERNATE DROP MAIN

Roasted Porchetta, Apple Sauce Barramundi, Salsa Verde

SIDES

Duck Fat Roasted Potatoes Cauliflower Cheese Bake Caraway Glazed Dutch Carrot Baby Gem Salad

DESSERT

Shutters Pavlova Tiramisu

ADD ON'S

Canapes On Arrival Cheese Selection An Arrival Or After Dessert Grazing Platters In Bar On Arrival // menus vary seasonally and dietary requirements can be acco













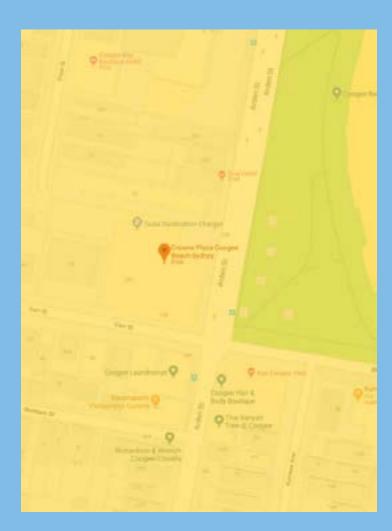
TERMS AND CONDITIONS

- The Client or Client's representative/agent agrees to begin the event/s at the scheduled time/s and agrees to have its guests, invited and other persons vacate the designated function area/s at the agreed completion time/s. Labour charges may apply if the event continues after the agreed completion time.
- 2. Please note the venue spaces are only reserved for the hours noted and therefore may be sold by Shutters for another event outside these confirmed times. Should you require additional set up or breakdown times please contact us as soon as possible to discuss availability and applicable rates.
- 3. You and your guests are not permitted to exceed any noise levels, which in the opinion of Shutters, may disturb other guests of Shutters or disrupt the normal operations of Shutters.
- 4. Your event must be conducted in an orderly and lawful manner. Shutters reserves the right to end the event if Shutters reasonably believes that the event is not being conducted in an orderly and lawful manner. Shutters takes no responsibility for any costs, damages or expense the Client may incur in relation to Shutters s termination of the event.
- 5. Shutters may remove or deny entry to anybody being disruptive or acting in a disorderly manner. If Shutters has reason to believe that an event or any part of it will affect the smooth operation of Shutters business, its security or reputation, Shutters reserves the right to cancel/stop the function or any part of it at their discretion without notice or liability. Shutters will make every effort to consult with the Customer in the event that this occurs, in order to remedy the situation prior to ending proceedings.
- 6. No food or beverages of any kind, other than those provided by Shutters will be permitted onto the property without the consent of Shutters.
- 7. Shutters upholds the principles of responsible service of alcohol and in accordance with the liquor licence applicable to these premises; Shutters reserves the right to refuse service to persons suspected of being under the age of eighteen (18) years and to any person who shows signs of intoxication. Shutters also reserves the right to remove offending guest/s from the premises or to close the bar, or bar environment, entirely.
- 8. The Client must ensure guests and invitees at the event do not breach any statutes, by-laws or regulations including Shutter's liquor licence and fire regulations.
- 9. When a booking for 10-25 pax is made, a 50% deposit shall be paid 30 days or 14 days before the event. The remainder of the fee will be paid for on the day of the event.
- 10. When a booking for over 25 pax is made, or involves partial or full shutdown of venue for an event, a 50% deposit must be paid in order to book the venue. The remaining 50% shall be paid for at least 24 hours before the event.
- 11. All rates are given in Australian Dollars and are inclusive of Goods and Services Tax. Should any additional or increased taxes or levies be introduced after the date of this agreement, Shutters reserves the right to require payment of the relevant additional amounts.
- 12. Neither party may be held for any act, omission or circumstance due to an event beyond their control which the party could not have avoided with a reasonable effort, providing it advises the other party in detail and in writing as soon as possible after the occurrence of the said

event and that it takes reasonable steps to remedy the situation quickly and remove the cause of the acts, omissions or circumstances.These acts, omissions or circumstances shall include, but not limited to:

- War, declared or undeclared, revolution or action taken by public enemies; riots or civil disturbances; strikes, lock outs or work stoppage, affecting all or part of Shutters staff; acts of God; fire, floods, storms; constraints imposed by any government or public authority; or any other cause that is reasonably beyond the control of one of the other party.
- The duty to remedy any one of these causes quickly in no way includes the duty to end strikes or industrial conflict by accepting the demands of the other party or parties.
- 13. The Client's failure to show at Shutters on the appointed date shall be regarded as a cancellation.
 - 4. Any request for changes entailing a reduction of the price of the total event such as a change of dates and / or times, reduction of the duration, quantity and / or quality of the service or premises reserved, reduction in the number of guests shall be deemed to be a total or partial cancellation.
 - 5. Any form of entertainment or outside services retained by Shutters on the Client's instruction may incur a full charge for the services retained, regardless of when the services were cancelled.
 - 6. Amendments or cancellations made to the contracted function requirements will be subject to the following cancellation charges:
 - A cancellation fee of \$50 per head will apply when an under 50 pax function is cancelled less than 48 hours before an event.
 - The full deposit will be applied as a cancellation fee and will not be returned when a function for over 50 pax is cancelled within 7 days of an event.
 - 50% of the deposit will be applied as a cancellation fee and will not be returned when a function for over 50 pax is cancelled within 14 days of an event.
 - Shutters will endeavor to take all possible care but accepts no responsibility for damage or loss of equipment, merchandise or other property left on the premises prior to, during and after the event.





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

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