Sputters EVENT PACKAGES

EXTRAORDINARY EVENTS

Welcome to Shutters and 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.

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.

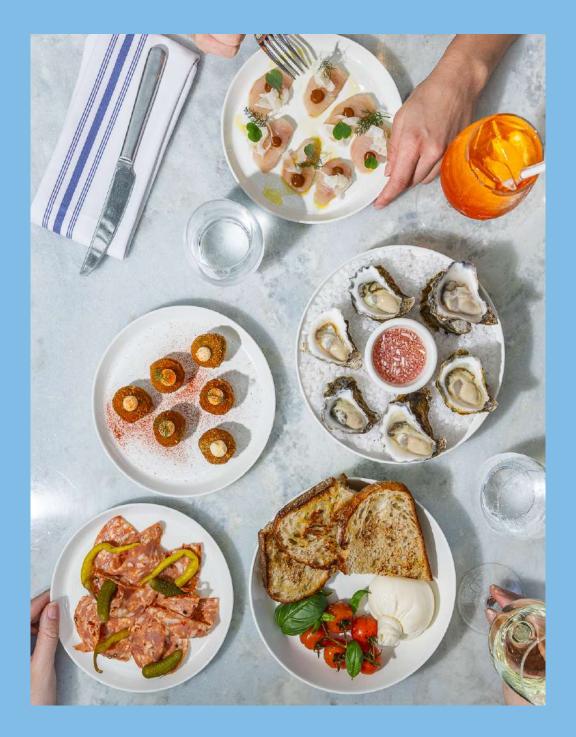
The Terrace will take your event to the next level with plenty of natural light, stylish interiors, and inspiring views over Coogee Beach.

Seated capacity Cocktail capacity

62 guests 80 guests







RESTAURANT

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

Seated capacity Standing capacity 85 guests 150 guests

**Please note: The maximum capacity if hiring both the Terrace and Restaurant is 110 guests*





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











FOOD









EXPRESS LUNCH

TWO-COURSE \$55 PER GUEST*

minimum 10 guests

FIRST

Grilled Sourdough aged balsamic, Mt Zero olive oil Salt + Pepper Calamari garlic aioli Salumi Platter cornichons + guindillas

SECOND

Oven-Baked Snapper Greek salad, oregano vinaigrette Pan-Seared Chicken Breast buttered cabbage, mash, charred broccolini, rosemary jus

Baby Gem parmesan cream, herb pangrattato, vinaigrette

SHARING MENU

THREE-COURSE \$79 PER GUEST*

minimum 10 guests

FIRST

Grilled Sourdough aged balsamic, Mt Zero olive oil Salumi Platter served with cornichons + guindillas Kingfish Crudo blood orange, pickled fennel Truffle Mushroom Parmesan Arancini aioli

SECOND

Fillet Steak garden salad, salsa verde **Roasted Pumpkin Risotto** crispy sage, pumpkin seed dressing

SIDES

Wild Mushrooms tarragon butter Roasted Baby Chat Potatoes house chilli salt

THIRD

Shutters Tiramisu

*Menus above include all dishes and are designed to share

ALTERNATE DROP

THREE-COURSE \$89 PER GUEST

minimum 10 guests

TO START

Grilled Sourdough aged balsamic, Mt Zero olive oil

FIRST - a selection of two

Salt + Pepper Calamari garlic aioli Baby Gem parmesan cream, herb pangratatto, vinaigrette Caprese Salad

SECOND - a selection of two

Spicy Casarecce alla Vodka whipped ricotta Spaghetti Bolognese parmigiano reggiano, basil Prawn Linguini garlic, chilli, lemon Oven-Baked Snapper Greek salad, oregano vinaigrette Pan-Seared Chicken Breast buttered cabbage, charred broccolini, rosemary jus Roasted Pumpkin Risotto crispy sage, pumpkin seed dressing

SIDES FOR SHARING

Roasted Baby Chat Potatoes house chilli salt Mixed Leaves honey + orange dressing Roasted Brussels Sprouts almonds, balsamic

THIRD - a selection of two

Shutters Tiramisu White Chocolate Crème Brûlée Berry Creek Oak Blue, Gippsland Double Cream Brie, Adelaide Hills Cloth-Ashed Cheddar, Victoria l cheese served with peach and muscatel chutney + lavosh *Selection of one cheese

* Menu above includes Bread and Sides to share, however First, Second and Third Courses will all be served individually as an alternate dish per guest (based on your 2 choices)

MENUS VARY SEASONALLY AND DIETARY REQUIREMENTS CAN BE ACCOMODATED

CANAPES

CHOICE OF 4, \$35 PER GUEST CHOICE OF 6, \$50 PER GUEST minimum 20 guests, maximum 100 guests

COLD

Profiterole whipped ricotta, semi-dried heirloom cherry tomate
Tartlet goats cheese, caramelised onion
Vodka-Cured Beetroot Salmon dill crème fraîche, rye crostini
Prosciutto rockmelon, baby bocconcini, basil crostini
Poached Scallop wasabi mayo, flying fish roe Greek
Salad marinated fetta, lemon, oregano Prawn
Cocktail Lettuce Cups Marie Rose
Sydney Rock Oysters mignonette

HOT

Neapolitan Beef Meatballs aged cheddar, tomato sauce Truffle Mushroom Parmesan Arancini aioli Seared Beef horseradish cream, chives, toasted brioche Marinated Chicken Skewers tzatziki Pan-Seared Scallop pea puree, chorizo crumb Wild Mushroom Ragu vol-au-vent Spanner Crab Croquette coriander, aioli Roasted Vegetable Tartlet romesco

GRAZING

SLIDERS - \$90/FOR 10 PIECES

Prawn Cocktail Beer Battered Fish talian Sloppy Joes hicken Parmigiana Eggplant Parmigiana Mozzarella & Tomato

STANDARD GRAZING BOARD - \$16/per guest

Cheese, Meats, Condiments and Preserves

PREMIUM GRAZING BOARD - \$26/per guest

Cheese, Meats, Condiments and Preserves Oysters, Fresh Fruit *Customised boards are available upon request

CHEESE SELECTION INCLUDES:

Berry Creek Oak Blue, Gippsland Double Cream Brie, Adelaide Hills Cloth-Ashed Cheddar, Victoria served with peach and muscatel chutney + lavosh

SALUMI SELECTION INCLUDES:

Prosciutto Di Parma Villani LP's Hot Salami Cotto De Palma Wagyu Bresaola served with cornichons + guindillas



DRINKS

STANDARD BEVERAGE PACKAGE

\$49 per guest, two hours

NV Bandini Prosecco Veneto, ITA Famille

Wildflower Pinot Grigio Margaret River, WA

Quilty and Gransden Sauvignon Blanc Orange, NSW

Folklore Cabernet Merlot Margaret River, WA

Selection of Tap Beers Soft Drinks & Mineral Waters

PREMIUM BEVERAGE PACKAGE

\$69 per guest, two hours

\$79 per guest, three hours

NV Bandini Prosecco Veneto, ITA

Famille De Lorgeril Cinsault & Grenache Rosé

Penny's Hill 'The Agreement' Sauvignon Blanc Adelaide Hills, SA

Hancock & Hancock Tempranillo McLaren Vale, SA

Gemtree Grenache, Shiraz, Mataro McLaren Vale, SA

Selection of Tap Beers

Soft Drinks & Mineral Waters

ADDITIONAL

Champagne on arrival \$24 per guest Cocktail on arrival \$18 per guest Mocktail on arrival \$12 per guest









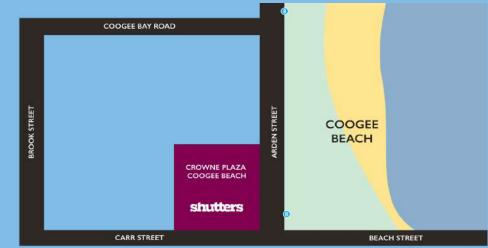




For further information, contact us at: hello@shutterscoogee.com 9315 9136

Crowne Plaza Coogee Beach Level 1 / 242 Arden St, Coogee NSW 2034

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



shutterscoogee.com