

SHUTTERS
CORPORATE &
EVENT PACKAGES



shutters

3 COURSE EXPRESS LUNCH

\$55PP

Made to share

10- 60 guests

Includes tea, coffee, water & soft drinks

FIRST

Brasserie Bread Sourdough, Cultured Butter
Prosciutto Del Parma

SECOND

Orecchiette, 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

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

SHARING MENU

AVAILABLE FOR LUNCH & DINNER \$75 PP

10- 60 guests

Includes tea, coffee, water & soft drink

Add \$12pp for sharing cheese course

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

Angel Hair Pasta, Prawns, Fermented Chilli Butter, Fennel

SECOND

Cornfed Chicken Breast, Sweetcorn Puree, Roasted Capsicum

Change to Striploin

+\$10

Cone Bay Barramundi, Salsa Verde, Confit Kipfler Potato

SIDES

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

Oysters

+ \$6pp or 1/2 doz. \$30

Fries

+ \$8

Cheese platters

+ \$36

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

ALTERNATE DROP MENU

2 COURSES - \$75PP

3 COURSES - \$85PP

10 - 60 guests

Includes tea, coffee, water & soft drink

Add cheese platters +\$36

TO START

Brasserie Bread Sourdough, Cultured Butter

MT Zero Olives

FIRST

Grilled Octopus, Red Cabbage, Chorizo Porteno, Society Garlic

Angel Hair Pasta, Prawns, Fermented Chilli Butter, Fennel

SECOND

Cornfed Chicken Breast, Sweetcorn Puree, Roasted Capsicum

Change to Striploin

+\$10

Cone Bay Barramundi, Salsa Verde, Confit Kipfler Potato

SIDES

Sauteed Broccolini, Pine Nut Cream, Pickled Broccolini

Baby Gem Salad, Olive & Sour Cream Dressing

DESSERT

Cannoli, Pistachio Crème, Cinnamon Sugar

Tiramisu, Preserved Citrus, Cacao

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

GRAZING PLATTERS

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	

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

DRINKS PACKAGES

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 TWO HOURS

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 //

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 @shutterscoogee
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TERMS & CONDITIONS

- Menus are subject to change seasonally and packages are available 7 days per week.
 - For set menus and alternate drops, the menu choices must be confirmed no later than 14 days before event.
 - Final numbers must be confirmed no later than 3 days prior to your event.
 - A minimum spend may apply where larger groups require use of the entire restaurant.
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