

ESTD

ESTATE

2020

— COOGEE BEACH —

EVENT DINING AND DRINKS





INTRODUCING ESTATE

Taking inspiration from our picturesque beachy location and paying homage to the lively seaside bars and bistros of America's west coast, Estate offers simple, tasty seafood dishes and incredible cocktails within a relaxed, casual luxe atmosphere. A local favourite for a quick drink, laid-back dinner or lively celebration, Estate is the perfect spot to gather with friends, whether you're primed for a big night out or you're fresh off the beach.

MATTHEW BUTCHER, CREATIVE DIRECTOR

Leading and directing creative and culinary design for Estate is our Creative Director, Matthew Butcher.

Over the past 12 years, Matthew has worked along side some of the industry's most renowned chefs. From Gordon Ramsay, to Ryan Clift and Shannon Bennet, Matthew now calls these culinary heavyweights his friends and mentors. Matthew now brings his experience and expertise to life in the projects that we can call our own.

'We've changed the game with Estate when it comes to hospitality, design and style. The space is creative and appeals to a wide audience offering all the goods from seafood dishes such as our Moreton Bay Bug rolls and Sydney Rock oysters with our signature margarita granita, to our classic cocktails that you can enjoy with stunning Coogee views', Butcher explains.

Matthew's progressive vision has brought this eatery to life and has injected a new, colourful playground to our ever-evolving Coogee beach venue.





*"I held my engagement party at Estate,
 its a terrific venue and the team were
 really helpful during the organisation.
 A terrific space!"*
 - William

THE SPACES

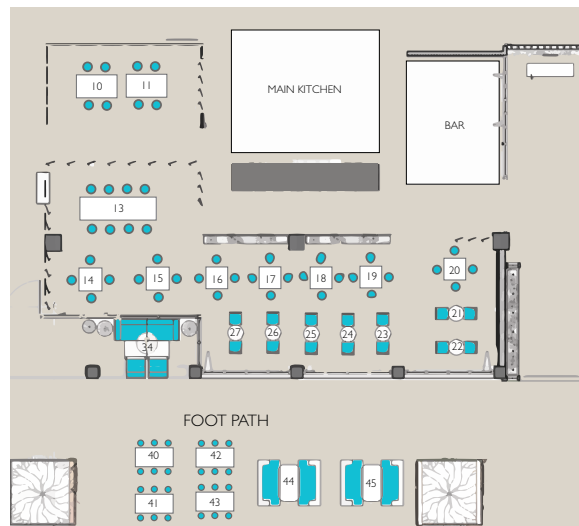
RESTAURANT

For cozy catch ups or big group dinners, the Restaurant is the perfect place to while away the hours over our delicious, coastal-style menu.

CAPACITY - 50 PAX*

IDEAL FOR:

- Sit down lunches & dinners
- Corporate events
- Birthday celebrations
- Engagement parties
- Private dining
- Team events
- Family get-togethers
- Reunions
- Christmas celebrations

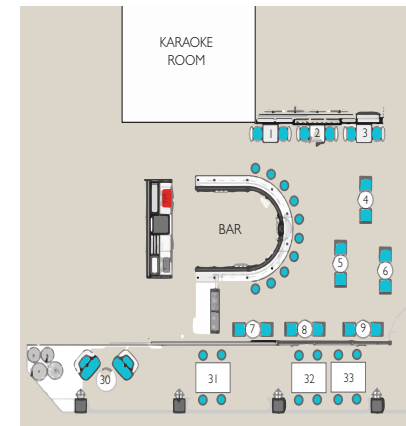




BAR

For something a little more relaxed, the fun and flirty bar area is perfect for anyone looking to get together with mates and enjoy our creative cocktail list, thoughtful local wine list and a range of cold brews. Our margaritas in particular are our signature that should not be missed.

INDOOR CAPACITY - 68 PAX*
OUTDOOR CAPACITY - 120 PAX*



IDEAL FOR:

- Cocktail parties
- Corporate events
- Hen's or Buck's parties
- Birthday celebrations
- After-work drinks
- After-parties

TERRACE

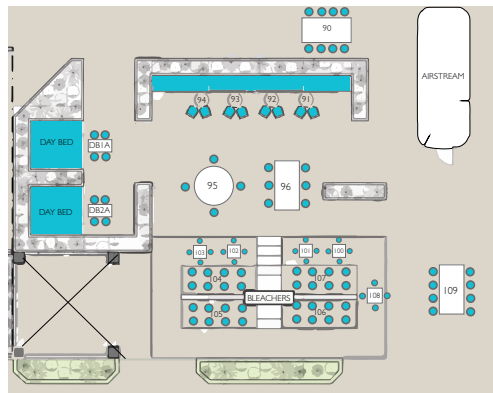
The Terrace is Estate's outdoor oasis complete with daybeds and bleachers – the perfect spot to sit back and enjoy being right on the beach, while relaxing with a cocktail or cold beer served straight out of our bespoke Airstream.

FULL CAPACITY - 80 PAX*

DAY BED CAPACITY - 10 - 20 PAX*

IDEAL FOR:

- Cocktail parties
- Product launches
- Media events
- Hen's or Buck's parties
- Birthday celebrations
- Engagement parties
- After-work drinks
- Team events



"Excellent ambience with quality food. Exceptional service by the team. I would highly recommend!" - Steven



THE FOOD

CANAPES

CHOICE OF 4 CANAPES 40PP

CHOICE OF 6 CANAPES 55PP

SAMPLE CANAPE MENU

COLD

EAST 33 OYSTER +
SOUR PLUM MIGNONETTE (S)

KINGFISH CRUDO +
COCONUT RANCH + TOSTADA (S/D*)

YELLOWFIN TUNA TOAST +
BLACK GARLIC MUSTARD (G*/S)

CRUDITES + GREEN GODDESS DIP
(D*/V/VGN*)

DRESSED SPANNER CRAB +
MELBA TOAST (D*/G*/S)

PICKLED PADRON PEPPER +
BUFFALO CURD (D*/G*/V/VGN*)

SALMON TARTARE + CUCUMBER +
NORI (S/G*)

HOT

OLD BAY SPICED MUSSELS +
TOASTED SOURDOUGH (S/D*/G*)

BAKED SCALLOP + GINGER GEL +
JALAPENO (D*/S)

ESTATE PRAWN DOG +
BULLDOG SAUCE + KATSUOBUSHI (G/D/S)

FRIED FISH TORTA + CHIPOTLE +
CABBAGE SLAW (G/D*/S)

MAC & CHEESE CROQUETTES +
TRUFFLE AIOLI (G/D/V)

PHILLY CHEESESTEAK SLIDERS +
GRILLED PEPPERS + QUESO SAUCE (G/D*)

TEMPURA SHITAKE MUSHROOM +
YUZU (G*/V/VGN)

NASHVILLE HOT FRIED CHICKEN +
PICKLES (G*/D)

SOME MENU SUBSTITUTIONS ARE AVAILABLE.
PLEASE CONTACT US TO DISCUSS.

D - CONTAINS DAIRY

G - CONTAINS GLUTEN

N - CONTAINS NUTS

S - CONTAINS SEAFOOD

V - VEGETARIAN

VGN - VEGAN

*INDICATES AVAILABLE MODIFICATION





DIY BOTTOMLESS TACOS

3 FLAVOURS + CORN CHIPS + GUACAMOLE

2 HOURS

SUNDAY - THURSDAY

50PP

FRIDAY + SATURDAY

70PP

SAMPLE BOTTOMLESS TACO MENU

PHILLY CHEESESTEAK

TEMPURA SPICED LING

SWEET & SOUR CAULIFLOWER

SERVED WITH WARM CORN TORTILLAS + HOT SAUCE +CHIPOTLE MAYO + HERB SLAW

D - CONTAINS DAIRY G - CONTAINS GLUTEN N - CONTAINS NUTS S - CONTAINS SEAFOOD
V - VEGETARIAN VGN - VEGAN *INDICATES AVAILABLE MODIFICATION

SHARING MENU

79PP

SAMPLE SHARING MENU

FIRST

SERVED WITH TOASTED Brioche + Black Sesame Butter (G*/D*/V/VGN*)

KINGFISH CRUDO + COCONUT RANCH + TOSTADA (S/D*)

ROASTED PUMPKIN + BUFFALO CURD + SANCHE PEPPER (D*/V/VGN*)

ADD ½ DOZ OYSTERS \$30 (S)

SECOND

SERVED WITH CHOPPED SALAD & CHARRED BROCCOLINI (D*/V/VGN*)

BLACKENED SALMON + CELERIAC + GINGER SAUCE (S/D*)

SPATCHCOCK + PADRON PEPPERS + MOJO VERDE

ADD TRUFFLE FRIES + 12 (D*/V/VGN*)

DESSERT

VIOLET CRUMBLE (D/V)

D - CONTAINS DAIRY G - CONTAINS GLUTEN N - CONTAINS NUTS S - CONTAINS SEAFOOD

V - VEGETARIAN VGN - VEGAN *INDICATES AVAILABLE MODIFICATION

SET MENUS ARE NOT AVAILABLE IN THE OUTDOOR TERRACE. SOME MENU

SUBSTITUTIONS ARE AVAILABLE. PLEASE CONTACT US TO DISCUSS.



ALTERNATE DROP MENU

89PP

SAMPLE ALTERNATE DROP MENU

FIRST

SERVED WITH TOASTED BRIOCHE + BLACK SESAME BUTTER (G*/D*/V/VGN*)

KINGFISH CRUDO + COCONUT RANCH + TOSTADA (D*/S)

ROASTED PUMPKIN + BUFFALO CURD + SANCHEO PEPPER (D*/V/VGN*)

ADD ½ DOZ OYSTERS \$30 (S)

SECOND

A PRESELECTION OF TWO CHOICES // SERVED WITH CHOPPED SALAD & CHARRED BROCCOLINI (D*/V/VGN*)

BLACKENED SALMON + CELERIAC + GINGER SAUCE (D*/S)

SPATCHCOCK + PADRON PEPPERS + MOJO VERDE

SHITAKE MUSHROOM RIGATONI + PUFFED BUCKWHEAT (G*/D/V)

ADD TRUFFLE FRIES + 12 (D*/V/VGN*)

DESSERT

VIOLET CRUMBLE (D/V)

D - CONTAINS DAIRY G - CONTAINS GLUTEN N - CONTAINS NUTS S - CONTAINS SEAFOOD

V - VEGETARIAN VGN - VEGAN *INDICATES AVAILABLE MODIFICATION

SET MENUS ARE NOT AVAILABLE IN THE OUTDOOR TERRACE. SOME MENU

SUBSTITUTIONS ARE AVAILABLE. PLEASE CONTACT US TO DISCUSS.



CHRISTMAS MENU

95PP

FIRST

SERVED WITH TOASTED BRIOCHE + BLACK SESAME BUTTER (G*/D*/V/VGN*)

KINGFISH CRUDO + COCONUT RANCH + TOSTADA (D*/S)

DRESSED SPANNER CRAB + MELBA TOAST (D*/G*/S)

ADD ½ DOZ OYSTERS \$30 (S)

SECOND

SPATCHCOCK + CRANBERRY GLAZE

GRILLED PRAWNS + CAJUN BUTTER (D*/S)

SIDES

BBQ GREENS + MAPLE GLAZE (D*/V/VGN*)

CANDIED YAMS (D*/V/VGN*)

CHOPPED SALAD + GREEN GODDESS DRESSING (D*/V/VGN*)

ADD TRUFFLE FRIES +12 (D*/V/VGN*)

DESSERT

STICKY TOFFEE PUDDING, RUM & RAISIN ICE CREAM (D/G/V)

ADD VIOLET CRUMBLE +15 (D/V)

D - CONTAINS DAIRY G - CONTAINS GLUTEN N - CONTAINS NUTS S - CONTAINS SEAFOOD

V - VEGETARIAN VGN - VEGAN *INDICATES AVAILABLE MODIFICATION

SET MENUS ARE NOT AVAILABLE IN THE OUTDOOR TERRACE. SOME MENU

SUBSTITUTIONS ARE AVAILABLE. PLEASE CONTACT US TO DISCUSS.





PRIVATE DINING MENU

\$149PP

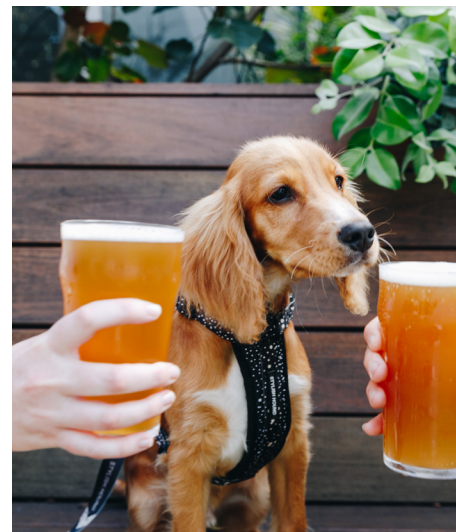
Experience our fare up close and personal with dinner in our private dining room. Creative Director, Matthew Butcher or Head Chef, Fionan Gunn will work with you to craft your own bespoke menu with the best seasonal produce available for the evening and create your ultimate dining experience.

For a sample menu, please contact us to enquire.



THE DRINKS

"Great staff and great drinks! Vibes 10/10"
- James



DRINKS

MIN 20 PAX

ESTATE BEVERAGE PACKAGE

\$35 PER PERSON // 1 HOUR

\$55 PER PERSON // 2 HOURS

NV ALPHA BOX & DICE PROCESSO

MURRAY DARLING, SA

2019 WEST CAPE HILL HOWE WINDY HILL

SAUVIGNON BLANC

MOUNT BAKER, WA

2019 MUDHOUSE NOIR

CENTRAL OTAGO, NZ

TOOHEY'S NEW

NSW (TAP)

SELECTION OF SOFT DRINKS

STILL AND SPARKLING MINERAL WATER

ALL STAR BEVERAGE PACKAGE

\$65 PER PERSON // 2 HOURS

NV A BY ARRAS BLANC TO BLANC

MURRAY DARLING, TAS

2020 ARA PINOT GRIGIO

MARLBOROUGH, NZ

2017 NICK O'LEARY PINOT GRIGIO

CANBERRA REGION, ACT

2019 VASSE FELIX FILIUS CHARDONNAY

MARGARET RIVER, WA

2017 MUD HOUSE 'THE NARROWS' PINOT NOIR

MARLBOROUGH, NZ

2018 ALPHA BOX & DICE 'TAROT' GRENACHE

MCLAREN VALE, SA

2018 JIM BARRY RANGE SHIRAZ

CLARE VALLEY, SA

SINGLE FIN SUMMER ALE *WA (TAP)*

TOOHEY'S NEW *NSW (TAP)*

JAMES SQUIRE ORCHARD CRUSH CIDER *TAS (CAN)*

SELECTION OF SOFT DRINKS

STILL AND SPARKLING MINERAL WATER

VIP BEVERAGE PACKAGE

\$75 PER PERSON // 2 HOURS

NV G.H MUMM CORDON ROUGE BRUT

CHAMPAGNE, FRA

2019 PEWSEY VALE PRIMA RIESLING

EDEN VALLEY, SA

2019 BROKENWOOD SEMILLON

HUNTER VALLEY, NSW

2018 STONIER CHARDONNAY

MORNINGTON PENINSULA, VIC

2018 STONIER PINOT NOIR

MORNINGTON PENINSULA, VIC

2018 LANGMEIL THREE GARDENS GSM

BAROSSA VALLEY, SA

2019 ST HALLETT GARDEN OF EDEN SHIRAZ

BAROSSA VALLEY, SA

JAMES SQUIRE 150 LASHES, *NSW (TAP)*

SINGLE FIN SUMMER ALE *WA (TAP)*

PIPE DREAMS LAGER *WA (TAP)*

SINGLE FIN SUMMER ALE *WA (TAP)*

JAMES SQUIRE ORCHARD CRUSH CIDER *TAS (CAN)*

MATSO'S ALCOHOLIC GINGER BEER *WA (CAN)*

SELECTION OF SOFT DRINKS

STILL AND SPARKLING MINERAL WATER

[EXTRAS.]

ADD \$15PP PER HOUR TO ANY BEVERAGE PACKAGE FOR 1 EXTRA HOUR – 3 HOURS MAX

ADD \$20PP TO ANY BEVERAGE PACKAGE FOR A COCKTAIL ON ARRIVAL – CHOOSE ESTATE MARGARITA, ESTATE NEGRONI OR KIR ROYALE

\$85PP FOR BOTTOMLESS MARGARITAS, 2 HOURS MAX

\$85PP FOR BOTTOMLESS MOJITOS, 2 HOURS MAX

BEVERAGE ON CONSUMPTION AVAILABLE. CHOOSE FROM THE ESTATE BEVERAGE LISTS

EXPERIENCES & ADD-ONS



KARAOKE ROOM

Hidden behind the Bar is our much-adored private karaoke room, primed for those late-night renditions.

The karaoke room can be added to your exclusive use of the bar or hired out by itself.

UP TO 20 PAX

\$200 FOR 2 HOURS

INCLUDES FOOD & BEVERAGE

ADDITIONAL HOUR IN KARAOKE ROOM

\$50 PER HOUR





LIVE MUSIC & DJ'S

Feast your eyes and ears on sweet live tunes while enjoying bar snacks, local brews or jugs of our signature cocktails with your party crew.

ESTATE DJ

\$250 FOR 2 HOURS

ADDITIONAL HOUR FOR ESTATE DJ

\$100 PER HOUR

LIVE MUSIC

\$350 FOR 2 HOURS

ADDITIONAL HOUR FOR LIVE MUSIC

\$150 PER HOUR

WANT EXCLUSIVE USE OF THE ENTIRE VENUE OR NEED MORE DETAILS?*

Contact us at events@estatecoogee.com to discuss what kind of event you would like and we can create something special just for you.



*Additional terms and conditions may apply

TERMS AND CONDITIONS

1. 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 Estate Coogee Beach 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 Estate, may disturb other guests of Estate or disrupt the normal operations of Estate. Please be aware that Estate has a noise curfew time of 9.00pm.
4. Your event must be conducted in an orderly and lawful manner. Estate reserves the right to end the event if the Hotel reasonably believes that the event is not being conducted in an orderly and lawful manner. The Hotel takes no responsibility for any costs, damages or expense the Client may incur in relation to the Hotel's termination of the event.
5. Estate may remove or deny entry to anybody being disruptive or acting in a disorderly manner. If Estate has reason to believe that an event or any part of it will affect the smooth operation of Estate business, its security or reputation, Estate reserves the right to cancel/stop the function or any part of it at their discretion without notice or liability. Estate 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 Estate will be permitted onto the property without the consent of Estate.
7. Estate upholds the principles of responsible service of alcohol and in accordance with the liquor licence applicable to these premises; Estate 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. Estate 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 Estate's liquor licence and fire regulations.
9. When a booking for 10-25 pax is made, a 50% deposit will be paid for by credit card in order to book the venue at least 48 hours 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 48 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, Estate 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 Estate 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 Estate on the appointed date shall be regarded as a cancellation.
14. 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.
15. Any form of entertainment or outside services retained by Estate on the Client's instruction may incur a full charge for the services retained, regardless of when the services were cancelled.
16. 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.
17. Estate 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.

ESTD **ESTATE** 2020
— COOGEE BEACH —

ENQUIRIES TO BE SENT TO
EVENTS@ESTATECOOGEE.COM



CORNER ARDEN & CARR ST,
COOGEE, SYDNEY
02 9315 9179

 @ESTATECOOGEE

 ESTATECOOGEE

 ESTATECOOGEE.COM