



RIPPLES LITTLE MANLY

PRIVATE EVENTS INFORMATION KIT

BIRTHDAY CELEBRATIONS | CORPORATE FUNCTIONS | ENGAGEMENT PARTIES | MEDIA EVENTS



WARM, SUNNY & SALT-WASHED

Ripples Little Manly provides the perfect backdrop for your next private event or celebration. Offering a laid back location with direct beach access and a menu highlighted by fresh local produce and Mediterranean flavours.

Our dedicated event coordinators liaise with you during the entire planning process to ensure that from the time of booking, your event will run seamlessly.

SEATED EVENT

3 courses, snacks & sides

Classic Menu

Mon - Fri \$69pp
Sat & Sun \$79pp

Premium Menu

Mon - Fri \$89pp
Sat & Sun \$99pp

Our chefs have created a banquet menu which includes a 3 course menu designed for sharing.



(v) vegetarian, (ve) vegan, (gf) gluten free, (df) dairy free (n) contains nuts

Please note: These are sample menus only. Menus are subject to change.

Classic Menu

To Share

Marinated olives (gf/df)
Sourdough & cultured butter

Entrée – to share

Salt Baked Beetroot, goat curd, beetroot purée,
candied walnuts, aged balsamic, beetroot glass
(gf/v)

Calamari Fritti, lemon & lime aioli, lime salt (gf)

Main Course – to share

Rigatoni a la Norma, roast eggplant, parmesan
glass, basil oil (v)

Roast la Ionica Chicken, citrus beurre noisette,
chickpea salad (gf)

Served with sides

Fries (gf/df)

Traditional Greek salad (gf)

Dessert – to share

Tiramisú

Premium Menu

To Share

Marinated olives (gf/df)
Sourdough & cultured butter

Entrée – to share

Salt Baked Beetroot, goat curd, beetroot purée,
candied walnuts, aged balsamic, beetroot glass (gf/v)

Popcorn Prawns, fermented chili aioli, lime salt (gf)

Main Course – to share

Seafood Strozzapreti, Cone Bay barramundi, prawns,
cherry tomato, basil oil

Whole Lamb Shoulder, lamb jus & chimichurri (gf/df)

Served with sides

Truffle fries, parmesan, porcini (gf)

Traditional Greek salad (gf)

Dessert – to share

Tiramisú

Ripples Strawberry Pavlova

UPGRADES

Children's Meals

(child's main, ice-cream & non-alcoholic beverage
package)

Mon - Fri \$40p/child | Sat & Sun \$44p/child

Service Meals

(main meal & non- alcoholic beverage package)

Mon - Fri \$40pp | Sat & Sun \$44pp

COCKTAIL EVENT

Mon - Fri \$75pp
Sat & Sun \$85pp

From your selection, we will cater for 8 canapés and 2 substantial per person.



Cold Canapes

Freshly shucked oysters, white balsamic mignonette (gf)
Harissa lamb sausage roll
Salmon rillettes crostini, lemon mascarpone, chives
Tomato & basil bruschetta (v)
Chicken, mango & mint rice paper roll, nuoc cham (gf)
Pumpkin, ricotta & almond tart
Spinach and ricotta quiche (gf)
Mortadella crostini, ricotta, olive
Pesto roast vegetable skewers (gf)
Rare roast beef, rocket crostini, truffle cream

Hot Canapes

Porcini & parsley Arancini, rocket pesto (v)
Salt and pepper calamari, citrus aioli (gf)
Lemon thyme chicken skewers (gf)
Beef & Veal meatballs, sugo, parmesan (gf)
Polenta chips, romesco (gf/ve)
Grilled Prawn skewers, salsa verde (gf)
Pumpkin and spinach calzone, sugo, chilli oil
Caramelised onion tart & goat cheese tart (v)

Substantials

Crumbed fish and chips, tartare sauce
Mini beef burgers, cheddar, onion jam, tomato
Risotto, porcini, pine nuts, chives (gf/v)
Risotto, Pumpkin, basil (gf)
Busiate, mussels, nduja
Rigatoni pasta, beef cheek ragu
Orecchiette, boscaiola, parmesan
Crumbed mini schnitzel, Italian hot sauce

Dessert Canapes

Apple crumble tartlets
Lemon meringue tartlets
Handmade Macarons
Strawberry Chantilly tartlets
Cannoli, ricotta, pistachio, chocolate

UPGRADES

Additional chef's choice canapés

MON-FRI \$7pp, p/selection | SAT-SUN \$7.70pp, p/selection

Additional choice canapés

MON-FRI \$10pp, p/selection | SAT-SUN \$11pp, p/selection

Additional substantials

MON-FRI \$12pp, p/selection | SAT-SUN 13.20pp, p/selection

(v) vegetarian, (ve) vegan, (gf) gluten free, (df) dairy free
(n) contains nuts

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Menus are subject to change.



BEVERAGES

ALCOHOLIC BEVERAGES

On Consumption - All beverages are available on a consumption basis and alcoholic beverages are required to be pre-selected from the a la carte beverage list.

**Note a 10% surcharge is applicable on weekends*

Beverage Packages - our beverage packages showcase an extensive wine list, featuring award-winning wines that serve to complement the menu. Packages are listed on the next page.

BYO - Ripples Little Manly also allows BYO wine and champagne. (BYO spirits or beer not permitted.) Corkage is \$16 p/bottle Mon - Fri & \$17.60 Sat & Sun.

NON-ALCOHOLIC BEVERAGE PACKAGE

Mon - Fri \$20pp | Sat & Sun \$22pp
Inclusive of still and sparkling mineral water, juice, soft drinks and espresso coffee

BEVERAGE PACKAGES

PREMIUM BEVERAGE PACKAGE

4 hrs - Mon - Fri \$60pp | Sat & Sun \$66pp

SPARKLING WINE *(Included)*

NV Frankie Sparkling, South-Eastern Australia

WHITE WINE *(Choice of one)*

Quilty & Gransden Pinot Gris, Mudgee, NSW

Quilty & Gransden Chardonnay, Orange, NSW

ROSÉ *(Additional \$7pp)*

Wicks Estate Rosé, Adelaide Hills, SA

RED WINE *(Choice of one)*

Quilty & Gransden Pinot Noir, Orange, NSW

Quilty & Gransden Shiraz, Orange, NSW

BEER *(Included)*

Sydney Brewery Lager 4.8%

Heaps Normal Quiet XPA <0.5% Non-alcoholic

DELUXE BEVERAGE PACKAGE

4 hrs - Mon - Fri \$75pp | Sat & Sun \$82.50pp

SPARKLING WINE *(Included)*

Wicks Estate Vintage Sparkling, Adelaide Hills, SA

WHITE WINE *(Choice of one)*

Wicks Estate Pinot Gris, Adelaide Hills, SA

Wicks Estate Chardonnay, Adelaide Hills, SA

Inclusion of second wine \$5pp

ROSÉ *(Included)*

Wicks Estate Rosé, Adelaide Hills, SA

RED WINE *(Choice of one)*

Wicks Estate Pinot Noir, Adelaide Hills, SA

Wicks Estate Shiraz, Adelaide Hills, SA

Inclusion of second wine \$5pp

BEER *(Included)*

Sydney Brewery Lager 4.8%

Sydney Brewery Pale Ale 5.0%

Heaps Normal Quiet XPA <0.5% Non-alcoholic

SUPERIOR BEVERAGE PACKAGE

4 hrs - Mon - Fri \$90pp | Sat & Sun \$99pp

SPARKLING WINE *(Included)*

Bandini Prosecco, Veneto, Italy

Upgrade to House of Arras 'Blanc de Blancs', Tasmania \$8pp

WHITE WINE *(Choice of one)*

Dead Man Walking Riesling, Eden Valley, SA

Tai Tira Sauvignon Blanc, Marlborough, NZ

Pedestal Chardonnay, Margaret River, WA

Inclusion of second wine \$5pp

ROSÉ *(Included)*

'M' de Minuty, Côtes de Provence, France

RED WINE *(Choice of one)*

Mandala Pinot Noir, Yarra Valley, VIC

Poggio Anima Chianti Sangiovese, Tuscany, Italy

Rockbare Shiraz, Barossa Valley, SA

Inclusion of second wine \$5pp

BEER *(Choice of two)*

Sydney Brewery Lager 4.8%

Sydney Brewery Pale Ale 5.0%

Corona Extra Lager 4.5%

Heaps Normal Quiet XPA <0.5% Non-alcoholic
(Included)

Still and sparkling mineral water, juice, soft drink, coffee and tea will be available as part of all packages

Please note: These are sample menus only. Menus are subject to change.



SEATED EVENT STYLE SAMPLE ITINERARIES

LUNCH (12:00pm - 4:00pm)

- 12:00 pm Arrival of guests
Beverages are served
- 12:30 pm Guests are seated
- 12:40 pm Tastes are served
- 1:00 pm Entrées are served to share
- 1:40 pm Mains are served to share with sides
- 2:20 pm Speeches / cutting of the cake (if applicable)
- 2:40 pm Dessert served
- 2:50 pm Celebratory cake slices are served on platters (if applicable)
- 3:00 pm Espresso coffee & tea offered
- 3:45 pm Bar to close
- 4:00 pm Conclusion of event

DINNER (5.30pm - 10.00pm)

- 5:30 pm Arrival of guests
Beverages are served
- 6:00 pm Guests are seated
- 6:10 pm Tastes are served
- 6:30 pm Entrées are served to share
- 7:20 pm Mains are served to share with sides
- 8:00 pm Speeches / cutting of the cake (if applicable)
- 8:20 pm Dessert served
- 8:30 pm Celebratory cake slices are served on platters (if applicable)
- 8:40 pm Espresso coffee & tea offered
- 9:45 pm Bar to close
- 10:00 pm Conclusion of event



COCKTAIL STYLE EVENT SAMPLE ITINERARIES

LUNCH (12:00PM - 4:00PM)

- 12:00 pm Arrival of guests
Beverages are served
- 12:20 pm Canapé service to commence
- 1:50 pm Speeches & celebratory cake is cut (if applicable)
Food service to be paused during speeches, beverage service will continue
- 2:50 pm Serving of dessert canapés & supplied celebratory cake (if applicable)
- 3:20 pm Espresso coffee & tea offered
- 3:45 pm Bar to close
- 4:00 pm Conclusion of event

DINNER (5.30PM - 10.00PM)

- 5:30 pm Arrival of guests
Beverages are served
- 5:45 pm Canapé service to commence
- 7:30 pm Possible celebratory speeches or welcome
Food service paused during speeches, beverages service will continue
- 8:30 pm Supplied cake cut & served canape style (if applicable)
- 8:40 pm Espresso coffee & tea offered
- 9:45 pm Bar to close
- 10:00 pm Conclusion of event



ADDITIONAL INFORMATION

CAPACITY & AVAILABILITY

Exclusive Use (main dining & covered alfresco area)

- Seated style event up to 62 guests
- Cocktail style event up to 70 guests

Available Mon - Fri lunch or dinner.
Sat & Sun dinner only

Main Dining Room (inside only)

- Seated style event up to 42 guests
- Cocktail style event up to 45 guests

Available Mon - Sun lunch or dinner.

Covered Alfresco Area (outside only)

- Seated style event up to 20 guests
- Cocktail style event up to 25 guests

Available Mon - Sun lunch or dinner.

MINIMUM SPENDS

Ripples Little Manly does not charge venue hire fees. however minimum spend requirements apply. This means you are required to spend at least the advised minimum spend requirement on food and beverages in order to reserve space for your event. Minimum spend requirements are available on request.

ENTERTAINMENT

Ripples Little Manly background music will be available, alternatively you can play your own playlist through our sound system.

ADDITIONAL INCLUSIONS

- Linen napkins
- Personalised printed menus with guest names to act as place cards
- Your celebratory cake can be cut into canapé style slices and served on platters (there is no cakeage fee)

TAILORED PACKAGES

Our dedicated event coordinators are more than happy to tailor individual packages, where possible. Our front of house and kitchen team are flexible allowing Ripples Little Manly to meet specific and personalised requests.

SUPPLIERS

We have a collection of professional suppliers we can recommend providing all your additional requirements such as florists, transport, styling & photography

FEEES

Please note an 8% gratuity applies to the final bill (not included within the minimum spend requirement). Pricing is GST inclusive. All card payments incur a 1.65% fee. A 15% surcharge applies on public holidays.

CONTACT US

One of our dedicated event coordinators would be delighted to meet with you to show you the space. Site visits are available Monday - Friday by appointment. These visits not only allow you to see the space but also provide a great opportunity for us to answer any questions you may have in person.

Please contact us on (02) 9460 0048 or email events@sydneyrestaurantgroup.com.au for more information or to arrange a viewing. We look forward to hearing from you!

