



Ripples Chowder Bay
Private Event Information Kit - AquaMine Room

BIRTHDAY CELEBRATIONS • CORPORATE FUNCTIONS • ENGAGEMENT PARTIES • MEDIA EVENTS

Our place on the harbour, your place to celebrate.

DISCOVER WATERSIDE DINING WITH RELAXED ELEGANCE, WHERE THE OPEN HARBOUR AND SANDY SHORES SET A CAPTIVATING BACKDROP FOR YOUR NEXT EVENT.

The heritage listed Ripples site, was skillfully transformed from a submarine miners' depot into one of Sydney's leading waterfront restaurants in 2007. Boasting a captivating blend of history and modernity, our event spaces offer a sophisticated backdrop for all occasions.

Our dedicated events team will be on hand to guide you through the planning process, ensuring a seamless and successful event for you and your guests.





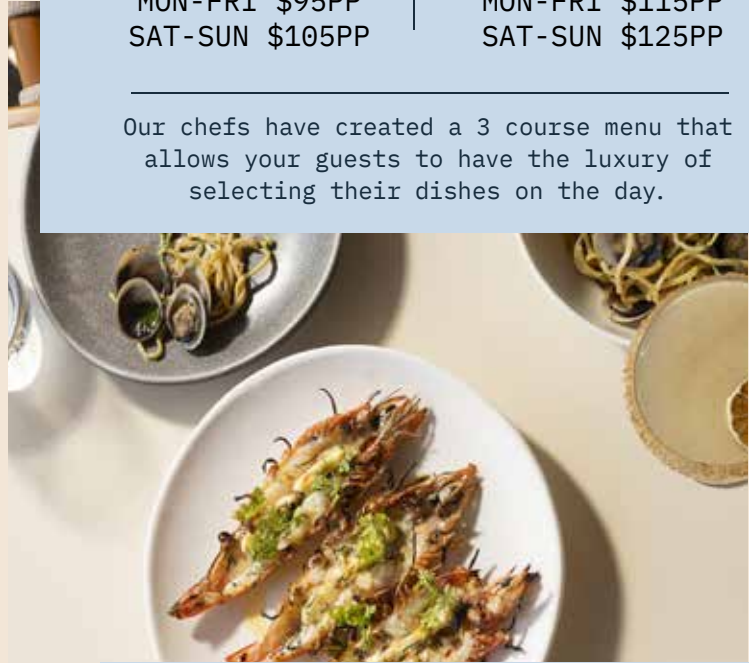
Seated Event

3 COURSES, SNACKS & SIDES

Classic Menu
MON-FRI \$95PP
SAT-SUN \$105PP

Premium Menu
MON-FRI \$115PP
SAT-SUN \$125PP

Our chefs have created a 3 course menu that allows your guests to have the luxury of selecting their dishes on the day.



UPGRADES

Children's Meals
(child's main, dessert & non-alcoholic beverage package)
MON-FRI \$40 per child | SAT-SUN \$44 per child

Service Meals
(main meal & non- alcoholic beverage package)
MON-FRI \$40 per meal | SAT-SUN \$44 per meal

Grazing Stations: cheese/antipasto/dessert.
More information available on request

Classic Menu

SNACKS

Sonoma Mission sourdough bread, pepe saya lemon cultured butter (v/dfa)

ENTRÉE *select from*

Wagyu Beef Carpaccio Whipped goats curd, burnt shallots, mustard dressing (gf)

Snapper Crudo, Parsley & lime dressing, ocean trout roe (gf/df)

Zucchini Flower, tempura, almond sauce, roasted almond (ve/gf/df/n)

MAIN COURSE *select from*

Orecchiette, basil pesto, stracciatella and pistachios (v/n/gfa)

Cone Bay Barramundi, green peas velouté, caper leaves (gf)

Half Bannockburn Chicken, Green goddess sauce, roasted honey macadamias (gf/df/n)

SERVED WITH SIDES OF:

Waldorf Salad, yogurt & celery dressing, roasted walnuts (v/gf/n)

Baby potatoes, rosemary salt (v/df/nf)

DESSERT *select from*

Brigadeiro, Brazilian chocolate tart, confit strawberries, roasted hazelnuts (v/n)

Pavlova, white chocolate & coconut ganache, mangoes (gf/v)

Premium Menu

SNACKS

Sonoma Mission sourdough bread, pepe saya lemon cultured butter (v/dfa)

Olives, citrus peel, bay leaf (ve/gf)

ENTRÉE *select from*

Chargrilled Fremantle Octopus, romesco, rosti potatoes, Spanish aioli (gf/df)

Handmade Burrata, gazpacho, heirloom tomatoes, mint & toast (gfa/v)

Snapper Crudo, Parsley & lime dressing, ocean trout roe (gf/df)

MAIN COURSE *select from*

Orecchiette, basil pesto, stracciatella and pistachios (v/n/gfa)

Cone Bay Barramundi, green peas velouté, caper leaves (gf)

Riverine Sirloin, Chimichurri, fondant potatoes, chargrilled broccolini, pancetta pangrattato

SERVED WITH SIDES OF:

Waldorf Salad, yogurt & celery dressing, roasted walnuts (v/gf/n)

Baby potatoes, osemary salt (v/df/nf)

DESSERT *select from*

Pavlova, white chocolate & coconut ganache, pineapples with rum syrup (gf/v)

Rum Baba, red guava glaze, whipped kaffir lime cream (v)

(v) vegetarian, (gf) gluten free, (df) dairy free (nf) nut free

Menus are subject to change.

Cocktail Event

MON-FRI \$95PP | SAT-SUN \$115PP

From your selection, we will cater for at least 8 canapés and 2 substantials per person.



SAMPLE MENU

Please select 8 canapés (from cold / hot / dessert) + 2 substantials

COLD CANAPÉS

- Taramasalata tartlet, mascarpone, chives (gf)
- Kingfish tartare, strawberry, yuzu ponzu (gf/df)
- Black and blue tuna crudo, spicy mayo, unagi glaze (gf/df)
- Smoked salmon blini, creme fraiche, salmon roe
- Antipasto vegetable skewer (v/gf)
- Goats cheese and olive tapenade tartlet (v/gf)
- Anchovy on toast, stracciatella, aleppo pepper
- Tomato bruschetta tartlets, basil pesto (v/gf)
- Rueben, pastrami, mustard, sauerkraut (df)
- Melanzana tart, pomegranate, babaganoush (v/gf/df)

HOT CANAPÉS

- Mushroom and truffle arancini (v)
- Caramelised onion and goats cheese croquette (v)
- Truffled mac and cheese croquette (v)
- Italian beef meatballs, tomato jam (gf/df)
- Lamb kibbeh, cumin mayonnaise (gf/df)
- Prawn taco in lettuce cup, wasabi mayonnaise (gf/df) Chicken skewers, black sesame honey glaze (gf/df)
- Lamb souvlaki skewers, tzatziki sauce (gf)

SUBSTANTIALS

- Crispy fish bao, Asian slaw (df)
- Angus beef slider, cheese, burger sauce
- Orecchiette verde, green peas (v)
- Mushroom risotto (v)
- Crispy fish and chips, Ripples tartare sauce (df)
- Ripples fried buttermilk chicken, caviar (gf)
- Slow cooked beef, creamy polenta, red wine jus (gf) Fregola marinara, fish, calamari, mussels (df)

DESSERT

- Tiramisu slice with cocoa
- Lemon meringue pie (gf)
- Chocolate mousse tartlet (gf)
- Mini pavlova, strawberry, basil (gf)
- Macaroon - variety of flavours (gf)

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, (gf) gluten free, (df) dairy free (nf) nut free
Menus are subject to change.

Beverages

ALCOHOLIC BEVERAGES

On Consumption - provided the offering is preselected from the a la carte beverage list. *Note - a 10% surcharge applies on weekends.*

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

BYO - Ripples Chowder Bay also allows BYO wine and champagne.
MON-FRI \$16/bottle | SAT-SUN \$17.60/bottle

BYO spirits or beer not permitted.

NON-ALCOHOLIC BEVERAGE PACKAGE

MON-FRI \$25PP | SAT-SUN \$27.50PP

Inclusive of still and sparkling mineral water, juice, soft drinks, espresso coffee and tea.



Beverage Packages

PREMIUM BEVERAGE PACKAGE

MON-FRI \$60PP | SAT-SUN \$66PP

SPARKLING WINE *(Included)*

Frankie Sparkling, South-East Australia

WHITE WINE *(Choice of one)*

Quilty & Gransden Pinot Gris, Mudgee, NSW

Quilty & Gransden Chardonnay, Orange, NSW

ROSÉ

Wicks Estate Rosé, Adelaide Hills, SA

Inclusion of additional rosé

MON-FRI \$7 | SAT-SUN \$7.70

RED WINE *(Choice of one)*

Quilty & Gransden Pinot Noir, Orange, NSW

Quilty & Gransden Shiraz, Orange, NSW

BEER *(Included)*

Sydney Beer Co. Lager 4.5%

Heaps Normal Quiet XPA <0.5% Non-alcoholic

UPGRADES

Cocktails on arrival - must be pre-ordered

MON-FRI \$18 per cocktail

SAT-SUN \$19.80 per cocktail

DELUXE BEVERAGE PACKAGE

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

MON-FRI \$5 | SAT-SUN \$5.50

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

MON-FRI \$5 | SAT-SUN \$5.50

BEER *(Included)*

Sydney Beer Co. Lager 4.5%

Young Henry's 'Newtownner' Pale Ale 4.8%

Heaps Normal Quiet XPA <0.5% Non-alcoholic

SUPERIOR BEVERAGE PACKAGE

MON-FRI \$90PP | SAT-SUN \$99PP

SPARKLING WINE *(Included)*

Bandini Prosecco, Veneto, Italy

Upgrade to House of Arras 'Blanc de Blancs', Tasmania

MON-FRI \$8pp | SAT-SUN \$8.80PP

Inclusion of second wine

MON-FRI \$5 | SAT-SUN \$5.50

WHITE WINE *(Choice of one)*

Te Mata Estate Sauvignon Blanc, Hawkes Bay, NZ

Te Mata Estate Chardonnay, Hawkes Bay, NZ

Aquilani Pinot Grigio, Veneto, Italy

ROSÉ *(Included)*

'M' de Minuty, Côtes de Provence, France

RED WINE *(Choice of one)*

Storm Bay Pinot Noir, Coal River Valley, TAS

Te Mata Estate Syrah, Hawkes Bay NZ

Te Mata Estate Cabernet Blend, Hawkes Bay, NZ

Inclusion of second wine

MON-FRI \$5 | SAT-SUN \$5.50

BEER *(Choice of two)*

Asahi 'Super Dry' Lager 5.0%

Young Henrys Cloudy Apple Cider 4.5%

Sydney Beer Co. Lager 4.5%

Young Henry's 'Newtownner' Pale Ale 4.5%

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

Fruit juices, soft drinks, still and sparkling water will be available as part of all packages.

Seated Event

SAMPLE ITINERARIES

Lunch (12.00pm-4.30pm)

12:00 noon Arrival of guests
Beverages are served

12:30 pm Guests are seated

12:40 pm Orders are taken

12:50 pm Bread and olives are served

1:20 pm Entrées are served

2:10 pm Mains are served with sides

2:50 pm Speeches and celebratory cake cut (if applicable)

3:10 pm Desserts are served

3:20 pm Cake canapé slices are served on platters

3:40 pm Espresso coffee & tea

4:15 pm Last drinks

4:30 pm Conclusion of event

Dinner (6.00pm-10.30pm)

6:00 pm Arrival of guests
Beverages are served

6:30pm Guests are seated

6:40 pm Orders are taken

6:50 pm Bread and olives are served

7:20 pm Entrées are served

8:10 pm Mains are served with sides

8:50 pm Speeches and celebratory cake cut (if applicable)

9:10 pm Desserts are served

9:30 pm Cake canapé slices are served on platters

10:00 pm Espresso coffee and tea

10:15 pm Last drinks

10:30 pm Conclusion of event



Cocktail Event

SAMPLE ITINERARIES



Lunch (12.00pm-4.30pm)

- 12:00 noon Arrival of guests
Beverages are served
- 12:30 pm Canapé service to commence
- 2:00 pm Possible celebratory speeches or welcome
Food service to be paused during speeches, beverage service will continue
- 3:00 pm Supplied celebratory cake cut and served to guests
(if applicable)
- 3:30 pm Espresso coffee and tea
- 4:15 pm Last drinks
- 4:30 pm Conclusion

Dinner (6.00pm-10.30pm)

- 6:00 pm Arrival of guests
Beverages are served
- 6:30 pm Canapé service to commence
- 8:00 pm Possible celebratory speeches or welcome
Food service to be paused during speeches, beverage service will continue
- 9:00 pm Supplied celebratory cake cut and served to guests
(if applicable)
- 9:30 pm Espresso coffee and tea
- 10:15 pm Last drinks
- 10:30 pm Conclusion

Additional Information

CAPACITY

Sit down style: up to 50 guests

Cocktail style: up to 100 guests

AVAILABILITY

Lunch:

Monday to Sunday: 12.00pm – 4.30pm

Dinner:

Monday to Sunday: 6.00pm – 10.30pm

Earlier start times are available, available on request.

MINIMUM SPENDS

Minimum spends & or venue hire fees apply. Please speak to our dedicated events team

TAILORED PACKAGES

Our dedicated event coordinators are more than happy to please when it comes to tailoring individual packages. Our front of house and kitchen team are flexible allowing Ripples Chowder Bay to meet specific and personalised requests.

ADDITIONAL INCLUSIONS

- White 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 with tea and coffee (there is no cakeage fee)

ENTERTAINMENT

You are welcome to provide an iPod for background music. Live music (acoustic or amplified) cannot be accommodated in this space. Microphone allowed.

PREFERRED SUPPLIERS

We have a collection of professional preferred suppliers we can recommend to provide all your additional requirements such as florists, transport providers, cakes etc.

VENUE ACCESS

Metered parking on Chowder Bay Road operates from 8.00am – 10.00pm. If you would like to arrive by water taxi you can do so by disembarking at nearby Clifton Gardens Wharf and walk along the beach to Ripples Chowder Bay. Please note Ripples Chowder Bay does not have disabled access.

VISIT US

One of our dedicated event coordinators would be delighted to meet with you to show you the space. Site visits are available Monday – Saturday 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.

Please note, a 10% 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.

