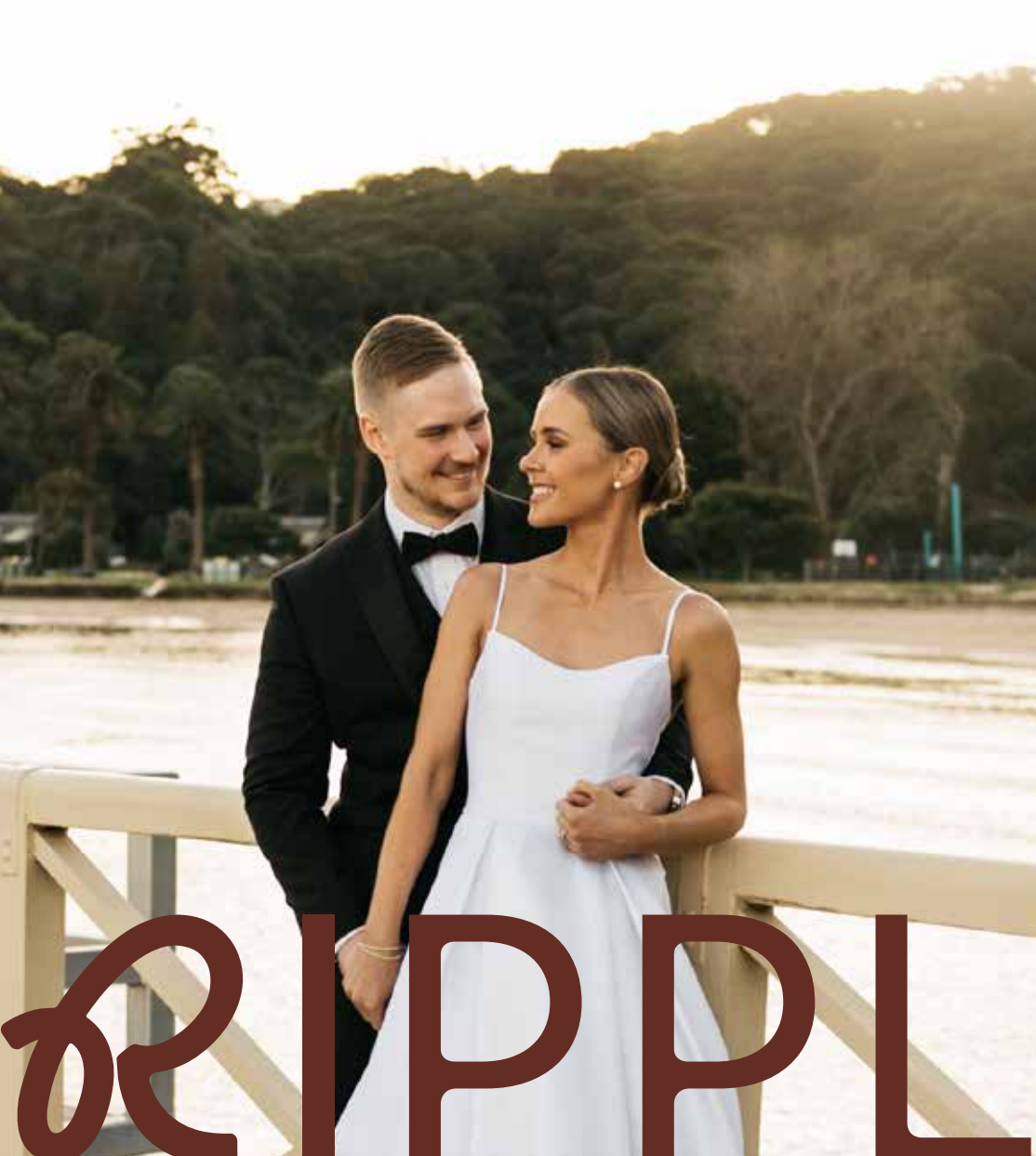




Ripples Chowder Bay
Wedding Information Kit

CONGRATULATIONS ON YOUR ENGAGEMENT!

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 WEDDING RECEPTION.

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 restaurant offers a sophisticated backdrop for your special occasion.

Our dedicated wedding coordinators will be on hand to guide you through the planning process, ensuring a seamless wedding reception.



Seated Event

CANAPES, 3 COURSES, SNACKS, SIDES
AND BEVERAGES

September - March

MON-FRI \$189PP
SAT-SUN \$209PP

April - August

MON-FRI \$169PP
SAT-SUN \$189PP

Package includes premium alcoholic & non-alcoholic beverage packages for the event duration.

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



3 course sit down menu with choice

TWO CHEF’S CHOICE CANAPÉS

SNACKS

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

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

ENTRÉE- choice of three

Celeriac remoulade, brioche toast, white ‘boquerones’ and lemon zest (gfa/va)

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

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

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

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

MAIN COURSE - choice of three

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

Radiatori Pasta, braised duck white ragu, fennel XO, Brazil nuts, verjus (gfa/n)

Grilled Huon Tasmanian Salmon, sweet pickled cucumber & Thai basil salad (df/gf)

SERVED WITH SIDES OF:

Baby potatoes & rosemary salt (ve/gf)

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

DESSERT - choice of 2

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

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

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

Or dessert canapes to replace seated dessert

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

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

Menus are subject to change.

Cocktail Event

September - March

MON-FRI \$169PP
SAT-SUN \$189PP

April - August

MON-FRI \$155PP
SAT-SUN \$175PP

Package includes premium alcoholic & non-alcoholic beverage package for the event duration



Blake Heywood Sanders

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

Menus are subject to change.

Beverage Packages

PREMIUM BEVERAGE PACKAGE

INCLUDED IN PACKAGE

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

Cocktail on arrival - must be pre-ordered
MON-FRI \$18pp | SAT-SUN \$19.80pp
(1 cocktail per person)

BYO wine & champagne (BYO spirits or beer not permitted)
MON-FRI \$16/bottle | SAT-SUN \$17.60/bottle

DELUXE BEVERAGE PACKAGE

MON-FRI \$15PP UPGRADE
SAT-SUN \$16.50PP UPGRADE

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 'Newtown' Pale Ale 4.8%
Heaps Normal Quiet XPA <0.5% Non-alcoholic

SUPERIOR BEVERAGE PACKAGE

MON-FRI \$30PP UPGRADE
SAT-SUN \$33PP UPGRADE

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 'Newtown' 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.
Beverages on consumption also available.

Seated Event

SAMPLE ITINERARIES

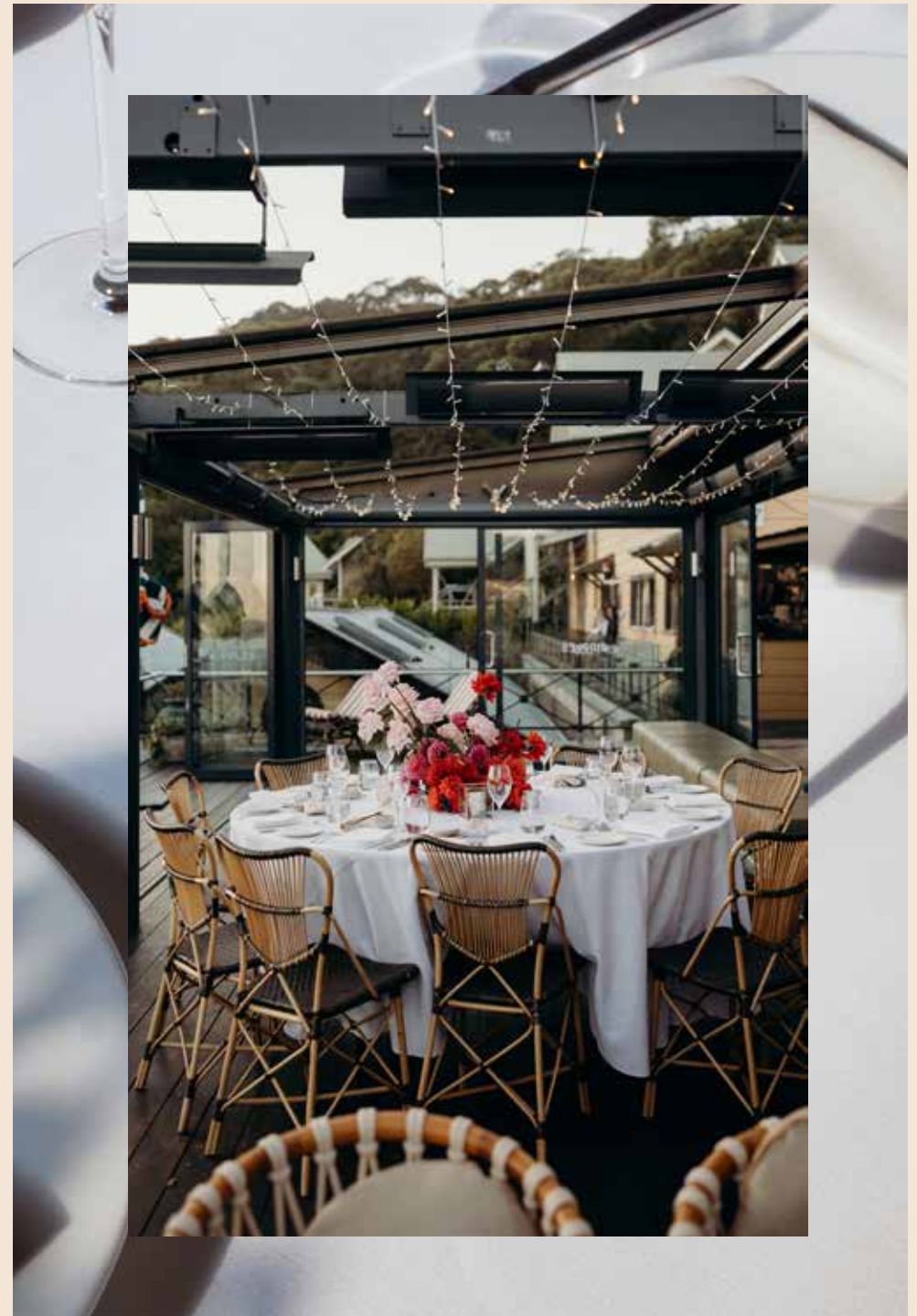
Lunch (12.00pm-4.30pm)*

12:00 noon	Arrival of guests Beverages and 2 chef's choice canapés 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
2:55 pm	Speeches and celebratory cake cut (if applicable)
3:20 pm	Desserts are served (plated at tables or roving dessert canapés)
3:30 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 (6.30pm-11.00pm)*

6:30 pm	Arrival of guests Beverages and 2 chef's choice canapés served
7:00pm	Guests are seated
7:10 pm	Orders are taken
7:20 pm	Bread and olives are served
7:50 pm	Entrées are served
8:40 pm	Mains are served with sides
9:25 pm	Speeches and celebratory cake cut (if applicable)
9:50 pm	Desserts are served (plated at tables or roving dessert canapés)
10:00 pm	Cake canapé slices are served on platters
10:10 pm	Espresso coffee and tea
10:45 pm	Last drinks
11:00 pm	Conclusion of event

**Sunday evening events must conclude
by 10.30pm*





Blake Heywood Sanders

Cocktail Event

SAMPLE ITINERARIES

Lunch (12.00pm-4.30pm)*

- | | |
|------------|---|
| 12:00 noon | Arrival of guests
Beverages are served |
| 12:15 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 (6.30pm-11.00pm)*

- | | |
|----------|---|
| 6:30 pm | Arrival of guests
Beverages are served |
| 6:45 pm | Canapé service to commence |
| 8:30 pm | Possible celebratory speeches or welcome

Food service to be paused during speeches, beverage service will continue |
| 9:30 pm | Supplied celebratory cake cut and served to guests

(if applicable) |
| 10:00 pm | Espresso coffee and tea |
| 10:45 pm | Last drinks |
| 11:00 pm | Conclusion |

**Sunday evening events must conclude by 10.30pm*

Additional Information

CAPACITY

Sit down style: up to 101 guests

Cocktail style: up to 200 guests

AVAILABILITY

Lunch:

Monday to Friday

12.00pm – 4.30pm

Dinner:

Monday to Saturday: 6.30pm – 11.00pm

Sunday: 6.30pm – 10.30pm

Earlier start times are available Monday to Friday, details are available on request.

MINIMUM SPENDS

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

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)
- Mircophone
- Bridal suite (White Room)

ENTERTAINMENT

You are welcome to organise a band or DJ to perform during your reception. Your event coordinator can provide you with our preferred suppliers list on request.

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.

PREFERRED SUPPLIERS

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

CEREMONY LOCATIONS

There are a variety of ceremony spaces located within close proximity to Ripples Chowder Bay. Please find some recommendations below:

- Rosherville Reserve (behind Chinaman's Beach)
- Clifton Gardens Reserve
- Little Sirius Cove Reserve

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 wedding 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 an 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.

