



RIPPLES ROSE BAY

PRIVATE EVENTS INFORMATION KIT

BIRTHDAY CELEBRATIONS | CORPORATE FUNCTIONS | ENGAGEMENT PARTIES | MEDIA EVENTS



COASTAL, BREEZY & EFFORTLESS

Ripples Rose Bay provides the perfect backdrop for your next private event or celebration. Offering a laid-back location with harbour access and a menu highlighted by fresh local produce and flavours.

Our dedicated event coordinators will liaise with you throughout the planning process to ensure your event runs seamlessly from booking through to the day itself.

SEATED EVENT CLASSIC MENU

3 COURSES
SNACKS & SIDES

MONDAY - FRIDAY \$79PP
SATURDAY - SUNDAY \$85PP

TO SHARE

Organic Sourdough, Cultured Butter (v)

ENTRÉE

Smoked Cheddar Croquette, Rosemary Aioli (v)

Burrata, Cured Zucchini, Mint, Hazelnut, Olive Oil (v, gf, n)

Fried Salt & Pepper Calamari, Aioli, Lemon (df)

MAIN COURSE

Hand Rolled Gnocchi, Pumpkin, Brown Butter, Sage, Almonds (v, n)

Borrowdale Pork Collar, Sweet Potato, Pickled Mushroom, Sherry Glaze (gf, df)

SERVED WITH SIDES

Fries, Rosemary Salt (ve, gf)

Bitter Leaf Salad, Chardonnay Dressing (ve, gf)

DESSERT

Strawberry & Cream, Caramel, Popcorn (v)

UPGRAES

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

SEATED EVENT PREMIUM MENU

3 COURSES
SNACKS & SIDES

MONDAY - FRIDAY \$99PP
SATURDAY - SUNDAY \$108PP

TO SHARE

Organic Sourdough, Cultured Butter (v)

Warm Olives, Citrus, Rosemary (ve, gf)

Mussels on Toast, Chickpea, Sweet Chilli (df)

ENTRÉE

Yellow Fin Tuna Crudo, Tomato, Kalamata Olives, Fried Capers (gf, df)

Burrata, Cured Zucchini, Mint, Hazelnut, Olive Oil (v, gf, n)

Fried Salt & Pepper Calamari, Aioli, Lemon (df)

MAIN COURSE

Hand Rolled Gnocchi, Pumpkin, Brown Butter, Sage, Almonds (v, n)

Pan Fried Barramundi, Smoked Eggplant, Confit Tomato, Parsley (gf, df)

SERVED WITH SIDES

Fries, Rosemary Salt (ve, gf)

Market Greens, Almond, Brown Butter (v, gf, n)

DESSERT

Vanilla Cheesecake, Blood Orange, Almond Crumble (v, gf, n)

UPGRAES

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

CANAPES MENU

MONDAY - FRIDAY \$85PP
SATURDAY - SUNDAY \$95PP

Choice of 4 cold canape, 4 hot canape, 2 substantial
or 1 substantial and 1 dessert.



COLD CANAPES

Sydney Rock Oysters (gf, df) | +\$7 each

Goat Cheese & Onion Jam Tart

Rice Cracker, Tuna Tartare (gf, df)

Tomato & Basil Bruschetta (v, df)

Crab Cone, Tobiko, Chives

Wagyu Bresaola Blini, Truffle Mayo

Vegetarian Rice Paper Rolls (ve, gf)

Nori Crisp, Cured Salmon, Creme

Fraiche, Dill

HOT CANAPES

Smoked Cheddar Croquette (v)

Lamb Harissa Sausage Roll

Chilli Marinated Prawn Skewer (gf, df)

Beef Borguignon Pie, Tomato Relish

Truffle arancini, Truffle Mayo, Parmesan (v)

Fried Salt & Pepper Calamari, Aioli, Lemon

(gf, df)

SUBSTANTIALS

Cacio & Pepe Risotto (v, gf)

Seafood Fregola

Truffle & Wild Mushroom Creamy Gnocchi(v)

DESSERT CANAPES

Chocolate Tartlet, Corella Pear, Caramelised

Pecan (v, n)

Vanilla Cheesecake, Blood Orange, Almond

Crumble (v, n)

UPGRAES

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 CHOICE CANAPÉS

Mon - Fri \$12pp, p/selection

Sat & Sun \$13.20pp, p/selection

(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.



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 Rose Bay also allows BYO wine and champagne. (BYO spirits or beer not permitted.)

Corkage is \$18 per bottle. | 10% weekend surcharge applies

NON-ALCOHOLIC BEVERAGE PACKAGE

Mon - Fri \$25pp | Sat & Sun \$27.50pp

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

BEVERAGE PACKAGES

TIER 1

Mon–Fri \$60pp | Sat–Sun \$66pp

SPARKLING (INCLUDED)

Frankie Sparkling
South-East Australia

WHITE (CHOICE OF ONE)

Quilty & Gransden Pinot Gris
Mudgee, NSW

Quilty & Gransden Chardonnay
Orange, NSW

ROSÉ (ADDITIONAL)

Wicks Estate Rosé
Adelaide Hills, SA
Mon–Fri +\$7 | Sat–Sun +\$7.70

RED (CHOICE OF ONE)

Quilty & Gransden Pinot Noir
Orange, NSW

Quilty & Gransden Shiraz
Orange, NSW

BEER (INCLUDED)

Sydney Brewery Lager 4.7%
Hiatus Brews Non-Alc Pacific Ale <0.5%

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

TIER 2

Mon–Fri \$75pp | Sat–Sun \$82.50pp

SPARKLING (INCLUDED)

Wicks Estate Vintage Sparkling
Adelaide Hills, SA

WHITE (CHOICE OF ONE)

Wicks Estate Pinot Gris
Adelaide Hills, SA

Wicks Estate Chardonnay
Adelaide Hills, SA

ROSÉ

Wicks Estate Rosé
Adelaide Hills, SA

RED (CHOICE OF ONE)

Wicks Estate Pinot Noir
Adelaide Hills, SA

Wicks Estate Shiraz
Adelaide Hills, SA

BEER (INCLUDED)

Sydney Brewery Lager 4.7%
Sydney Brewery Pale Ale 5.0%
Hiatus Brews Non-Alc Pacific Ale <0.5%

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

TIER 3

Mon–Fri \$90pp | Sat–Sun \$99pp

SPARKLING (INCLUDED)

Bandini Prosecco
Veneto, Italy

House of Arras 'Blanc de Blancs'
Tasmania

Upgrade: Mon–Fri +\$8 | Sat–Sun +\$8.80

WHITE (CHOICE OF ONE)

Te Mata Estate Sauvignon Blanc
Hawke's Bay, NZ

Te Mata Estate Chardonnay
Hawke's Bay, NZ

Aquilani Pinot Grigio
Veneto, Italy

ROSÉ (INCLUDED)

'M' de Minuty
Côtes de Provence, France

RED (CHOICE OF ONE)

Storm Bay Pinot Noir
Coal River Valley, TAS

Te Mata Estate Syrah
Hawke's Bay, NZ

Te Mata Estate Cabernet Blend
Hawke's Bay, NZ

BEER (INCLUDED)

Sydney Brewery Lager 4.7%
Sydney Brewery Pale Ale 5.0%
Asahi 'Super Dry' Lager 5.0%
Yulli's Brews 'Margot' Apple Cider 5.0% — Included

ADDITIONAL INFORMATION

SPACES, CAPACITY & AVAILABILITY

EXCLUSIVE LOWER DECK EVENTS

CAPACITIES

Seated 90 | cocktail 100

PRIVATE DINING ROOM

Seated 20 | Cocktail 30

- Seated and cocktail capacities available for each space

PRICING

Minimum spends apply

- Gratuity/service charges 10%
- Public holiday surcharges 15%
- Card surcharges 1.65%

SAMPLE EVENT TIMINGS

- Typical session times:

Lunch 12-4:30PM

Dinner 6:30 - 10:30PM

ADDITIONAL INCLUSIONS

- Linen napkins
- Your celebratory cake can be cut into canapé style slices and served on platters (there is no cakeage fee)

ENTERTAINMENT

Ripples Rose Bay background music will be available, alternatively you can play your own playlist through our sound system.
For exclusive events only.

SUPPLIERS

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

CONTACT US

Please contact events on (02) 9460 0048 or email events@srghospitality.om.au.
We look forward to hearing from you!

