

Photography: @mattviesisweddings

Photography: Matt Godkin

RIPPLES

RIPPLES CHOWDER BAY

WEDDING INFORMATION KIT

CONGRATULATIONS ON YOUR ENGAGEMENT



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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.

3 COURSE CHOICE MENU SEATED EVENT

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

SNACKS

Stone Baked Sourdough, Alto Australian Olive Oil, Aged Balsamic Marinated Olives

ENTRÉE

CHOICE OF 3 ENTRÉE DISHES FOR YOUR GUESTS TO SELECT FROM ON THE DAY

Beef Tartare, Potato Allumette, Mustard, Egg Yolk, Sour Cream (gf)
Calamari Fritti, Lemon & Dill Aioli, Szechuan Pepper (I) (gf)
Miso Glazed Turnip, Yuzu Kosho Curd, Cashew (ve,gf,n)
Handmade Burrata, Torched Pear, Citrus, Almond, Rainforest Honey (gf)
Salmon Crudo, Granny Smith, Celery Dressing, Dill Oil (A) (gf,df)

MAIN COURSE

CHOICE OF 3 MAINS DISHES FOR YOUR GUESTS TO SELECT FROM ON THE DAY

Free Range Chicken Supreme 250g, Purple Kumara Purée, Chargrilled Brussels Sprouts (gf)
Panfried Gnocchi, Dijon Dressing, Baby Spinach, Parmesan, Bresaola
Portoro Sirloin 250g Roasted Parsnip, Pickled Snap Peas, Diane Sauce (gf)
Linguine Spanner Crab, Beurre Blanc, Chilli, Salmon Roe, Gremolata
Daintree Barramundi Bokchoi, Soy Ginger Sauce, Coriander (A) (gf,df)
Cauliflower Steak, Turmeric, Black Lime, Coconut Cream, Pistachio (ve,gf,n)

SERVED WITH SIDES OF

Baby Potatoes & Rosemary Salt (ve, gf)
Garden Salad, Balsamic Vinaigrette, Pickled Spanish onion (ve,gf)

MONDAY – FRIDAY

SEPTEMBER - MARCH \$198PP

APRIL - AUGUST \$179PP

SATURDAY – SUNDAY

SEPTEMBER - MARCH \$219PP

APRIL - AUGUST \$198PP

Please note: This menu is provided as a sample guide only. Menu items are subject to change based on seasonal availability.

DESSERT

CHOICE OF 2 DESSERTS FOR YOUR GUESTS TO SELECT FROM ON THE DAY

Blood Orange Ganache, White Chocolate Crumble, Raspberry Gel (n)
Chocolate Fondant, Crème Anglaise, Salted Caramel Ice Cream
Lavender Crème Brûlée Fig Biscotti

Alternatively, guests can opt for dessert canapes in replacement of plated dessert

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

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame. A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays.

COCKTAIL EVENT



Choice of 8 canapés
(from cold / hot / dessert)
+ 2 substantials

Please note: This menu is provided as a sample
guide only. Menu items are subject to change
based on seasonal availability.

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)

MONDAY – FRIDAY

SEPTEMBER - MARCH \$179PP

APRIL - AUGUST \$165PP

SATURDAY – SUNDAY

SEPTEMBER - MARCH \$198PP

APRIL - AUGUST \$185PP

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 CANAPÉS

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

BEVERAGE PACKAGES

Please note: This menu is provided as a sample guide only. Menu items are subject to change based on seasonal availability.

All beverage packages include still and sparkling mineral water, juice, soft drinks, coffee and tea throughout your event.

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%

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%

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
Hiatus Brews Non-Alc Pacific Ale <0.5% — Included



*Sunday evening events must conclude by 10.30pm

SEATED EVENT STYLE SAMPLE ITINERARIES

LUNCH (12:00pm - 4:30pm)*

12:00pm	Arrival of guests Beverages and 2 chef's choice canapés served
12:30pm	Guests are seated
12:40pm	Orders are taken
12:50pm	Bread and olives are served
1:20pm	Entrées are served
2:10pm	Mains are served with sides
2:55pm	Speeches and celebratory cake cut (if applicable)
3:20pm	Desserts are served (plated at tables or roving dessert canapés)
3:30pm	Cake canapé slices are served on platters
3:40pm	Espresso coffee & tea
4:15pm	Last drinks
4:30pm	Conclusion of event

DINNER (6:00pm - 11:00pm)*

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

*Sunday evening events must conclude by 10.30pm

COCKTAIL EVENT SAMPLE ITINERARIES

LUNCH (12:00pm - 4:30pm)*

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

DINNER (6:0pm - 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





ENHANCE YOUR EVENT

An interactive standalone station invites guests to engage and mingle while sampling an array of seasonal fresh produce. We have created 4 grazing stations for you to choose from.

OYSTER STATION

Freshly shucked oysters with
lemon & condiments
(3 oysters pp)

Min. of 20 guests

Mon-Fri \$20pp | Sat-Sun \$22pp

CHEESE STATION

A selection of local and international
cheeses (4 cheeses) with condiments

Min. of 20 guests

Mon-Fri \$20pp | Sat-Sun \$22pp

CHARCUTERIE STATION

Prosciutto crudo, Mortadella, sopressa,
cacciatore salami, marinated olives,
selection of marinated vegetables,
bread and condiments.

Min. of 20 guests

Mon-Fri \$20pp | Sat-Sun \$22pp

DESSERT STATION

A selection of desserts, cannoli,
mousses, tarts and macarons.

Min. of 20 guests

Mon-Fri \$18pp | Sat-Sun \$19.80pp

Tailored grazing stations are available upon request.

ADDITIONAL INFORMATION

CAPACITY

SIT DOWN

Seated 101 | Cocktail 200

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

- Linen napkins
- Your celebratory cake can be cut into canapé-style slices and served on platters (No cakeage fee)
- Printed menus featuring your event title can be arranged upon request

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.

SUPPLIERS

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

[Explore our trusted event suppliers here.](#)

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.

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.

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

CONTACT 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@srghospitality.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. A 15% surcharge applies on public holidays.