



RIPPLES CHOWDER BAY

PRIVATE EVENT INFORMATION KIT • EXCLUSIVE USE

BIRTHDAY CELEBRATIONS • CORPORATE FUNCTIONS • ENGAGEMENT PARTIES • MEDIA EVENTS

A photograph of two women sitting at a round wooden table on an outdoor terrace. They are both smiling and looking at each other. The woman on the left has dark hair and is wearing a black top. The woman on the right has blonde hair and is wearing a dark top. On the table are plates of food and glasses. In the background, there is a harbor with boats, a sandy shore, and a hillside with houses. A large, dark red, stylized graphic element is overlaid on the bottom left of the image.

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 succesful event for you and your guests.



EXCLUSIVE HIRE

With sweeping views, a seasonal Modern Australian menu and a breezy open-air feel, the venue is yours to take over exclusively, including The Deck, Aquamine and TheWhite Room. It's made for weddings, brand events, corporate functions and milestone celebrations.

Seated 101pax
Cocktail 200pax



AQUAMINE ROOM

The Aquamine Room carries an intimate, character-rich atmosphere. Its heritage bones, textured interiors and harbour outlook make it a distinctive setting for private celebrations — a space that feels storied, moody and deeply connected to its bayside surrounds.

Seated 50pax
Cocktail 100pax



THE WHITE ROOM

Offering a sense of seclusion yet still connected to the bay, it's an inviting space for smaller celebrations — perfect for long lunches, special dinners or milestone gatherings that call for warmth and personality.

Seated 12pax

3 COURSE CHOICE MENU

SEATED EVENT

SNACKS

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

ENTRÉE

CHOICE OF 3

Roast King Prawns, Laksa Sauce, Lime, Vietnamese Mint, Pickled Chilli (A) (df,gf)
Lamb Tenderloin, Pappadam, Mint, Spiced Vinaigrette
Calamari, Smoked Garlic Mayonnaise, Paprika & Herb Oil, Lemon (I) (df)
Kingfish Crudo, Fennel Three Ways (A) (df,gf)
Handmade Burrata, Rice Cracker, Kimchi Dressing, Peanuts, Warm Nduja (gf,n)
Beetroot Tart, Meredith's Goats Feta, Baby Chard (v)

MAIN COURSE

CHOICE OF 3

Pan Fried Gnocchi, Mushrooms, Thyme, Baby Spinach, Parmesan, Breadcrumbs (v)
Linguine Vongole, White Wine, Chilli, Garlic, Extra Virgin Olive Oil, Parsley (I) (df)
Cone Bay Barramundi, Turmeric, Tomato, Thai Basil (A) (df,gf)
250gm Grass Fed Rump, Chimichurri, Potato Bread
Cauliflower Steak, Supergreen Sauce, Onion Bhaji, Pickle (ve,gf)
Chicken Supreme, White Beans, Parsley, Burnt Orange Dressing (gf)

SERVED WITH SIDES OF

Chips (ve,gf)
Garden Salad, Herbs, Dijon & Malt Vinegar Dressing (ve)

MONDAY – FRIDAY

SEPTEMBER - MARCH \$198PP

APRIL - AUGUST \$179PP

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

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

Roast & Fresh Pineapple, Palm Sugar Custard, Meringue, Lime (v,gf)
Coconut & Chocolate, Warm, Cool, Crunchy & Smooth (ve,gf)
White Chocolate, Coconut & Strawberry Cake (v,gf)
Chocolate Fondant, Crème Anglaise, Salted Caramel Ice Cream (v)
Artisanal Cheese, Aged Cheddar, Triple Cream Brie,
Apple & Pecan Chutney, Oat Cakes, Lavosh, Quince Paste (v)

OR ROVING DESSERT CANAPÉS

Mini Assorted Cannoli, Glace Orange, Hazelnut, Berry, Tiramisu (v,n)
White Chocolate, Coconut & Strawberry Cake (v,gf)
Date Pudding 'Fritter', Butterscotch Sauce (v)
Lemon Meringue Tartlets (v)

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

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.

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

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

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

COLD CANAPÉS

Sydney Rock Oysters, Alto Merlot
Vinegar Mignonette, Lemon (A) (gf,df)

Scallop Ceviche, Lemongrass & Coconut
Oil, Lime, Green Chilli, Vietnamese Mint,
Pickled Eshallot (I) (gf,df)

Crab Tartlet, Sweetcorn,
Coriander (A) (df)

Kingfish Crudo,
Fennel Three Ways (A) (df,gf)

Beef Tartare, Sourdough Crouton,
Mustard Mayo, Chives

Hot Smoked Salmon Tart,
Leek, Caper, Dill, Tomato

Avocado Sushi Squares,
Wasabi Mayo, Pickled Ginger (ve,gf)

MONDAY – FRIDAY

SEPTEMBER - MARCH \$179PP

APRIL - AUGUST \$165PP

SATURDAY – SUNDAY

SEPTEMBER - MARCH \$198PP

APRIL - AUGUST \$185PP

HOT CANAPÉS

Beef & Zucchini Skewers,
Sweet Miso, Soy & Sesame Glaze (df,gf)

Halloumi, Honey & Thyme Mushroom
Arancini, Truffled Honey (v,gf)

Prawn Toast, Szechuan Salt & Pepper,
Japanese Mayo (I)

Empanadas, Chimichurri (ve)

Cauliflower Bhaji, Coconut Yoghurt,
Mint (ve,gf)

Chicken Skewers, Lemon Zest,
Parmesan, Herbs & Pickled Onion (df)

SUBSTANTIALS

Deluxe Beef Sliders

Fish & Chips, Tartare Sauce (A) (df)

Pumpkin Salad, Miso Pesto, Pepitas,
Goats Feta (v,gf)

Pan Fried Gnocchi, Mushrooms,
Thyme, Baby Spinach, Parmesan,
Sourdough Crumb (v)

Cone Bay Barramundi,
Turmeric, Tomato, Thai Basil,
Jasmine Rice (A) (df,gf)

Fried Chicken Slider,
Japanese Slaw, Pickled Ginger

Brisket Quesadilla, Jack Cheese,
Pico De Gallo

DESSERT CANAPÉS

Mini Assorted Cannoli, Glace Orange,
Hazelnut, Berry, Tiramisu (v,n)

White Chocolate, Coconut &
Strawberry Cake (v,gf)

Date Pudding 'Fritter', Butterscotch
Sauce (v)

Lemon Meringue Tartlets (v)

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





BEVERAGES

ALCOHOLIC BEVERAGES

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.)

MONDAY-FRIDAY \$18 PER BOTTLE

SATURDAY-SUNDAY \$19.80 PER BOTTLE

[10% weekend surcharge applies](#)

COCKTAIL ON ARRIVAL (MUST BE PRE-ORDERED)

Monday-Friday \$18pp | Saturday-Sunday \$19.80pp

One cocktail per person.

[10% weekend surcharge applies](#)

NON-ALCOHOLIC BEVERAGE PACKAGE

Monday-Friday \$25pp | Saturday-Sunday \$27.50pp

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

[10% weekend surcharge applies](#)

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%

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

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

TIER 2

Mon–Fri \$75pp | Sat–Sun \$82.50pp

SPARKLING (INCLUDED)

Wicks Estate Sparkling
Adelaide Hills, SA

WHITE (CHOICE OF ONE)

Wicks Estate Pinot Gris
Adelaide Hills, SA

Wicks Estate Chardonnay
Adelaide Hills, SA

Inclusion of second wine
Mon–Fri \$5pp | Sat & Sun \$5.50pp

ROSÉ

Wicks Estate Rosé
Adelaide Hills, SA

RED (CHOICE OF ONE)

Wicks Estate Pinot Noir
Adelaide Hills, SA

Wicks Estate Shiraz
Adelaide Hills, SA

Inclusion of second wine
Mon–Fri \$5pp | Sat & Sun \$5.50pp

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)

Aquilani Pinot Grigio
Veneto, Italy

Crowded House Sauvignon Blanc
Marlborough, NZ

Pedestal Chardonnay
Margaret River, WA

Inclusion of second wine
Mon–Fri \$5pp | Sat & Sun \$5.50pp

ROSÉ (INCLUDED)

Provence Rosé
Provence, France

RED (CHOICE OF ONE)

Lark Hill 'Regional' Pinot Noir
Canberra District, NSW

Poggio Anima Chianti
Tuscany, Italy

Rockbare Shiraz
Barossa Valley, SA

Inclusion of second wine
Mon–Fri \$5pp | Sat & Sun \$5.50pp

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%
Hiatus Brews Non-Alc Pacific Ale <0.5%



SEATED EVENT STYLE SAMPLE ITINERARIES

LUNCH (12.00PM-4.30PM)*

12:00pm	Arrival of guests Beverages & 2 chef's choice canapés served
12:30pm	Guests are seated
12:40pm	Orders are taken
12:50pm	Bread & olives are served
1:20pm	Entrées are served
2:10pm	Mains are served with sides
2:55pm	Speeches & 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

*EXCLUSIVE VENUE HIRE ONLY
AVAILABLE MON-FRI LUNCH

DINNER (6.30PM-11.00PM)*

6:30 pm	Arrival of guests Beverages & 2 chef's choice canapés served
7:00pm	Guests are seated
7:10pm	Orders are taken
7:20pm	Bread & olives are served
7:50pm	Entrées are served
8:40pm	Mains are served with sides
9:25pm	Speeches & celebratory 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 & tea
10:45pm	Last drinks
11:00pm	Conclusion of event

*SUNDAY EVENING EVENTS MUST
CONCLUDE BY 10.30PM



COCKTAIL EVENT STYLE SAMPLE ITINERARIES

LUNCH (12.00PM-4.30PM)*

12:00noon	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

*EXCLUSIVE VENUE HIRE ONLY
AVAILABLE MON-FRI LUNCH

DINNER (6.30PM-11.00PM)*

6:30pm	Arrival of guests Beverages are served
6:45pm	Canapé service to commence
8:30pm	Possible celebratory speeches or welcome Food service to be paused during speeches, beverage service will continue
9:30pm	Supplied celebratory cake cut and served to guests (if applicable)
10:00pm	Espresso coffee and tea
10:45pm	Last drinks
11:00pm	Conclusion

*SUNDAY EVENING EVENTS MUST
CONCLUDE BY 10.30PM

ADDITIONAL INFORMATION

SPACES, CAPACITY & AVAILABILITY

EXCLUSIVE HIRE

Seated 101 | Cocktail 200

AQUAMINE ROOM

Seated 50 | Cocktail 100

THE WHITE ROOM

Seated 12

LUNCH

Mon–Fri: 12pm–4:30pm

DINNER

Mon–Sat: 6:30pm–11:00pm

Sun: 6:30pm–10:30pm

PRICING

Minimum spends apply

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

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

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.

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

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 Mon–Sun 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.

CONTACT US

Please contact us on (02) 9460 0048 or email events@srghospitality.com.au for more information or to arrange a viewing.