



RIPPLES LITTLE MANLY

PRIVATE EVENTS INFORMATION KIT

BIRTHDAY CELEBRATIONS | CORPORATE FUNCTIONS | ENGAGEMENT PARTIES | MEDIA EVENTS



EXCLUSIVE USE

Right on the sand, Ripples Little Manly is as close as it gets to barefoot dining. With absolute beachfront access, a breezy open-air feel and menus that keep things fresh and relaxed, taking over the whole venue makes for celebrations that feel effortless, sun-soaked and unmistakably Sydney.

Seated: 62 guests | Cocktail Style: 70 guests



HALF EXCLUSIVE

Reserve part of this beachside spot exclusively for your group. With the sand just steps away, relaxed coastal menus and the easygoing buzz of Little Manly all around, it's perfect for casual celebrations that still feel special.

Seated: 40 guests | Cocktail Style: 45 guests



WARM, SUNNY & SALT-WASHED

Ripples Little Manly provides the perfect backdrop for your next private event or celebration. Offering a laid back location with direct beach access and a menu highlighted by fresh local produce and Mediterranean flavours. Our dedicated event coordinators liaise with you during the entire planning process to ensure that from the time of booking, your event will run seamlessly.

SEATED EVENT CLASSIC MENU

3 COURSES SNACKS & SIDES

TO SHARE

Stonebaked Sourdough,
Coppertree Butter (gfo)

Marinated Olives (ve, gf)

ENTRÉE

Pea & Mint Croquettes,
Lemon Mayo (v)

Calamari Fritti,
Lemon & Lime Aioli (l) (gf, df)

MAIN COURSE

Hand-Rolled Gnocchi, Pumpkin,
Celery, Brown Butter, Sage (v, gfo)

Roast La Ionica Chicken, Charred
Spanish Onion, Red Wine Jus (df, gf)

SERVED WITH SIDES

Fries
Aioli (gf, v)

Horiatiki Salad
Cucumber, Tomato, Marinated Olives,
Green Capsicum, Pickled Red Onion,
Oregano, Feta, Evoo (gf, v)

MONDAY - FRIDAY \$75PP
SATURDAY - SUNDAY \$85PP

DESSERT

Ripples Tiramisu (v)

UPGRADES

CHILDREN'S MEALS

Child's main, ice-cream &
non-alcoholic beverage package

Monday - Friday \$40p/child
Saturday & Sunday \$44p/child

SERVICE MEALS

Main meal & non-alcoholic
beverage package

Monday - Friday \$40pp
Saturday & Sunday \$44pp

SEATED EVENT PREMIUM MENU

3 COURSES SNACKS & SIDES

TO SHARE

Stonebaked Sourdough,
Coppertree Butter (gfo)

Marinated Olives (ve, gf)

ENTRÉE

Pea & Mint Croquettes,
Lemon Mayo (v)

Split King Prawns, Parsley,
Garlic & Lemon Butter (A, gf)

MAIN COURSE

Hand-Rolled Gnocchi, Pumpkin,
Celery, Brown Butter, Sage (v, gfo)

Slow Cook Lamb Shoulder,
Lamb Jus & Chimichurri (gf, df)

SERVED WITH SIDES

Fries
Aioli (gf, v)

Horiatiki Salad
Cucumber, Tomato, Marinated Olives,
Green Capsicum, Pickled Red Onion,
Oregano, Feta, Evoo (gf, v)

MONDAY - FRIDAY \$95PP
SATURDAY - SUNDAY \$105PP

DESSERT

Ripples Tiramisu (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

Monday - Friday \$40pp
Saturday - Sunday \$44pp

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

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.

CANAPES MENU



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

MONDAY - FRIDAY \$79PP

SATURDAY - SUNDAY \$89PP

COLD CANAPES

Freshly Shucked Oysters,
White Balsamic, Mignonette (gf,df)

Salmon Rillettes Crostini,
Lemon Mascarpone, Chives,

Tomato & Basil Bruschetta (ve, gf, df)

Chicken, Mango & Mint Rice Paper Roll (gf, df)

Pumpkin, Ricotta & Almond Tart (gfo)

Spinach And Ricotta Quiche (df, gf)

Mortadella Crostini, Ricotta, Olive (gf, v)

Pesto Roast Vegetable Skewers (gf, df, ve)

Caramelised Onion & Goat Cheese Tart (v, gf)

Rare Roast Beef, Rocket Crostini,
Truffle Cream (v)

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HOT CANAPES

Harissa Lamb Sausage Roll (df)

Porcini & Parsley Arancini, Rocket Pesto (v)

Salt And Pepper Calamari, Citrus Aioli (gf)

Lemon Thyme Chicken Skewers (gf, df)

Beef & Veal Meatballs, Sugo, Parmesan (gf)

Polenta Chips, Romesco (v)

Grilled Prawn Skewers, Salsa Verde (gf, df)

Pumpkin And Spinach Calzone,
Sugo, Chilli Oil (gf, v)

SUBSTANTIALS

Crumbed Fish & Chips, Tartare Sauce (df)

Mini Beef Burgers, Cheddar,
Onion Jam, Tomato

Risotto, Porcini, Pine Nuts, Chives (gf, v)

Risotto, Pumpkin, Basil (gf, v)

Busiate, Mussels, Nduja (gfo)

Rigatoni Pasta, Beef Cheek Ragu (gfo)

Orecchiette, Boscaiola, Parmesan (gfo)

Crumbed Mini Schnitzel,
Italian Hot Sauce

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DESSERT CANAPES

Apple Crumble Tartlets (gfo)

Lemon Meringue Tarts (gfo)

Handmade Macaroons

Strawberry Chantilly Tartlets (gfo)

Cannoli Ricotta,
Pistachio, Chocolate

UPGRADES

ADDITIONAL CHEF'S CHOICE CANAPÉS

Monday - Friday \$7pp, p/selection

Saturday - Sunday \$7.70pp, p/selection

ADDITIONAL CHOICE CANAPÉS

Monday - Friday \$10pp, p/selection

Saturday - Sunday \$11pp, p/selection

ADDITIONAL SUBSTANTIALS

Monday - Friday \$12pp, p/selection

Saturday - Sunday \$13.20pp, p/selection



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 Little Manly 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

NON-ALCOHOLIC BEVERAGE PACKAGE

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

Include still and sparkling water, juice, soft drinks, coffee and tea throughout your event.

BEVERAGE PACKAGES

TIER 1

Monday–Friday \$60pp
Saturday–Sunday \$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%

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TIER 2

Monday–Friday \$75pp
Saturday–Sunday \$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

Monday–Friday \$90pp
Saturday–Sunday \$99pp

SPARKLING (INCLUDED)

Bandini Prosecco
Veneto, Italy

House of Arras 'Blanc de Blancs' • Tasmania
Upgrade: Monday–Friday +\$8
Saturday–Sunday +\$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



SEATED EVENT STYLE SAMPLE ITINERARIES

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

12:00pm	Arrival of guests Beverages are served
12:30pm	Guests are seated
12:40pm	Tastes are served
1:00pm	Entrées are served to share
1:40pm	Mains are served to share with sides
2:20pm	Speeches / cutting of the cake (if applicable)
2:40pm	Dessert served
2:50pm	Celebratory cake slices are served on platters (if applicable)
3:00pm	Espresso coffee & tea offered
3:45pm	Bar to close
4:00pm	Conclusion of event

DINNER (5:30pm - 10:00pm)

5:30pm	Arrival of guests Beverages are served
6:00pm	Guests are seated
6:10pm	Tastes are served
6:30pm	Entrées are served to share
7:20pm	Mains are served to share with sides
8:00pm	Speeches / cutting of the cake (if applicable)
8:20pm	Dessert served
8:30pm	Celebratory cake slices are served on platters (if applicable)
8:40pm	Espresso coffee & tea offered
9:45pm	Bar to close
10:00pm	Conclusion of event

COCKTAIL EVENT STYLE SAMPLE ITINERARIES

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

12:00 pm	Arrival of guests Beverages are served
12:20 pm	Canapé service to commence
1:50 pm	Speeches & celebratory cake is cut (if applicable) Food service to be paused during speeches, beverage service will continue
2:50 pm	Serving of dessert canapés & supplied celebratory cake (if applicable)
3:20 pm	Espresso coffee & tea offered
3:45 pm	Bar to close
4:00 pm	Conclusion of event

DINNER (5:30pm - 10:00pm)

5:30 pm	Arrival of guests Beverages are served
5:45 pm	Canapé service to commence
7:30 pm	Possible celebratory speeches or welcome Food service to be paused during speeches, beverage service will continue
8:30 pm	Supplied cake cut & served canape style (if applicable)
8:40 pm	Espresso coffee & tea offered
9:45 pm	Bar to close
10:00 pm	Conclusion of event





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

SPACES, CAPACITY & AVAILABILITY

EXCLUSIVE USE (MAIN DINING & COVERED ALFRESCO AREA)

Seated 62 | Cocktail 70

• Available Monday – Friday lunch or dinner.
Saturday & Sunday dinner only

MAIN DINING (INSIDE ONLY)

Seated: 40 guests maximum (38 guests is the recommended capacity. 40 guests is the absolute maximum and would only be offered in exceptional circumstances as the space becomes quite tight.)

Cocktail Style: 45 guests

• Available Monday – Sunday lunch or dinner.

ALFRESCO (OUTSIDE ONLY)

Seated 20 | Cocktail 25

Available Monday – Sunday lunch or dinner.

MINIMUM SPENDS

Ripples Little Manly does not charge venue hire fees, however minimum spend requirements apply. This means you are required to spend at least the advised minimum spend requirement on food and beverages in order to reserve space for your event. Minimum spend requirements are available on request.

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 Little Manly background music will be available, alternatively you can play your own playlist through our sound system.

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 tailor individual packages, where possible. Our front of house and kitchen team are flexible allowing Ripples Little Manly to meet specific and personalised requests.

FEES

Please note a 10% gratuity applies to the final bill (not included within the minimum spend requirement). Pricing is GST inclusive.

CONTACT US

One of our dedicated event coordinators would be delighted to meet with you to show you the space. Site visits are available Monday – Friday 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. We look forward to hearing from you!