



RIPPLES

RIPPLES WATSONS BAY

PRIVATE EVENTS INFORMATION KIT

BIRTHDAY CELEBRATIONS | CORPORATE FUNCTIONS | ENGAGEMENT PARTIES | MEDIA EVENTS



HISTORY ON THE HARBOUR, YOUR DAY TO REMEMBER.

OPENING 2027

Set within the heritage-listed Dunbar House overlooking Sydney Harbour, Ripples Watsons Bay brings a new chapter to one of the city's most iconic waterfront addresses. Opening in early 2027, it will offer an elegant setting for celebrations, corporate events and unforgettable occasions, where timeless surroundings and harbour views create a sense of occasion from the moment guests arrive.

Ripples Watsons Bay hosts events in our exclusive upstairs function space, available for private hire only. Featuring a dedicated bar and stunning waterfront surrounds and views, the perfect setting for corporate events, celebrations, weddings, and special occasions.

CAPACITIES UPSTAIRS

<u>Seated</u>	110pax
<u>Standing</u>	150pax
<u>Theatre</u>	80pax
<u>U-shaped</u>	40pax

ENTERTAINMENT OPTIONS

Bring your event to life with SRG. We work closely with trusted AV and entertainment suppliers to create memorable event experiences tailored to your needs. Speak with our Events Team to learn more about the audiovisual and entertainment options available for your next event. [Explore our trusted event suppliers here.](#)

3 COURSE CHOICE MENU SEATED BANQUET

TASTES

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 (l) (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)

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

MONDAY – FRIDAY

SEPTEMBER - MARCH	\$240PP
APRIL - AUGUST	\$210PP

SATURDAY – SUNDAY

SEPTEMBER - MARCH	\$250PP
APRIL - AUGUST	\$220PP

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

DESSERT CANAPÉS

SELECTION OF 3 DESSERT CANAPES:

Mini almond cake with raspberry
Mini tiramisu
Selection/ mixed of macarons (gf)
Mini raspberry pavlova and basil ganache (gf)
Tapioca coconut pudding and passion fruit mango gel (vegan)
Mini lemon meringue pie
Fresh strawberry & cream cheese shortbread
Mini dark chocolate brownies with chantilly (gf)

Seafood Origin (A) Australian (l) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame. A 12% surcharge applies on weekends. A 15% surcharge applies on public holidays.

COCKTAIL MENU

MONDAY – FRIDAY

SEPTEMBER - MARCH

\$179PP

APRIL - AUGUST

\$165PP

SATURDAY – SUNDAY

SEPTEMBER - MARCH

\$198PP

APRIL - AUGUST

\$185PP

SELECTION OF 8 CANAPÉS FROM

COLD / HOT / DESSERT

+ 2 SUBSTANTIALS

COLD CANAPES

Chicken Rillette, Crostini, Onion Jam, Pommery Mustard

Duck Pancake, Hoisin Sauce(df)

Cured Salmon, Wasabi, Nori, Rice Tuile, Salmon Roe (A (gf)

Romesco & Hummus Tart, Chargrilled Zucchini, Feta,
Olive Dust (gf,n,ve avail.)

HOT CANAPES

Mushroom & Truffle Arancini (gf,v)

Prawn Toast, Yuzu Mayonnaise (I)

Chicken Skewers, Honey Soy, Miso Emulsion (gf,df)

Octopus Skewer, Black Olive, Potatoes (A) (gf,df)

Zucchini Flower Tempura, Pumpkin, Almond Pesto (ve)

SUBSTANTIALS

Panko Crusted Barramundi, Gribiche Sauce, Basil Oil (A)

Chicken & Ginger Bao Bun, Red Onions Pickles (gf)

Cauliflower Popcorn, Cauliflower Puree,
Citrus Reduction (ve,n,gf)

DESSERT CANAPES

Citrus Curd Tart, Meringue (gf)

Assorted Mini Macarons (n)

Mini Cheesecake, Raspberry Gel (n)

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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 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)

Aquilani Pinot Grigio
Veneto, Italy

Crowded House Sauvignon Blanc
Marlborough, NZ

Pedestal Chardonnay
Margaret River, WA

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

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



COCKTAIL LIST

ADDITIONAL COCKTAILS

Cocktails are available at an additional cost and are not included in the beverage package.

Should you wish to include cocktails as part of your event, please let us know and our team will be happy to provide further information and pricing.

CONTACT

events@srghospitality.com.au
srghospitality.com.au

CONTACT



LET US BRING YOUR EVENT TO LIFE

Whether you're planning an intimate celebration, a corporate gathering, or a special occasion, our team at SRG Events would love to help create something truly memorable.

From the initial planning to the final details, we're here to make your event seamless, stylish and unforgettable. To explore our event packages or start planning your next occasion, get in touch with our friendly Events Team.

We can't wait to bring your vision to life and create an experience your guests will remember.

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9 Marine Parade, Watsons Bay
Sydney, NSW

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