

# Weddings at Ripples Chowder Bay



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Photo courtesy Damien Milan Photography – [damienmilan.com.au](http://damienmilan.com.au)



**ripples**  
chowder bay

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## Congratulations on your engagement!

Thank you for considering Ripples Chowder Bay for your upcoming wedding celebration! We would be delighted to assist you with your enquiry and look forward to hearing from you.

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For more information please contact us on (02) 9460 0048 or email [weddings@sydneyrestaurantgroup.com.au](mailto:weddings@sydneyrestaurantgroup.com.au)

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Ripples Chowder Bay is a charming venue offering magnificent waterfront views of Clifton Gardens Beach and Sydney Harbour. The opening of Ripples Chowder Bay marked a momentous occasion for the area, after decades of military occupation the area was opened to the public in 2007.

Being a heritage-listed site, the transformation from a submarine miners' depot into a waterfront restaurant was sensitive to its proud history, ensuring the original timber framing and columns were left intact. To update the space, the restaurant designers utilised natural lighting and a neutral colour scheme creating a space ideal for sophisticated weddings.

Head Chef Kristian Gamble leads our team of chefs to prepare dishes with only the best ingredients available. Our chefs are also more than happy to cater for special dietary requirements. At Ripples Chowder Bay we pride ourselves on providing personal and boutique receptions that feature restaurant quality menus and high quality beverage packages.

Our dedicated wedding coordinators liaise with you during the entire planning process to ensure that from the time of booking your reception will run seamlessly.



## Details



## Capacity

Formal Dining: 106 guests  
in a sit down style with  
pre-drinks and dancing

Cocktail Style: 150 guests

## Availability

Lunch:

Monday – Friday  
12:00pm – 4:30pm

Dinner:

Monday – Saturday  
6:30pm – 11:00pm  
Sunday  
6:30pm – 10:30pm

Earlier start times are available  
Monday to Friday, details are  
available on request.

## Food & Beverage

FD

### Formal Dining Receptions

Our chefs have created a 3 course menu that allows your guests to have the luxury of selecting their dishes on the day or night from a reduced a la carte menu of your choice.

CS

### Cocktail Style Receptions

For cocktail style receptions we offer a premium menu of canapés and substantial.

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### Beverage Packages

Our beverage packages showcase an extensive wine list, featuring award-winning wines that serve to complement the menu.

We are more than happy to cater for any special dietary requirements.

*Our menus are subject to change dependent on the availability of seasonal produce.*

## Pricing



FD

### Formal Dining Reception

\$140 per person Inclusive of:

- 2 chef's choice canapés on arrival
- Our own handmade focaccia with olive oil, balsamic & herb butter and warm mixed Italian olives
- Entrée to order
- Main course to order
- Shared sides for the tables
- Dessert to order or 3 roving dessert canapés
- Premium Alcoholic & Non-Alcoholic Beverage Package for the reception duration
- Complimentary menu tasting for the Bride and Groom approximately 1 month prior to the reception



CS

### Cocktail Style Reception

\$120 per person Inclusive of:

- A selection of 8 canapés (1.5 servings per selection per person)
- 2 substantials (1 serving per selection per person)
- Premium Alcoholic & Non-Alcoholic Beverage Package for the reception duration

*Cocktail style menu tastings not available*

*A 5% gratuity applies to the final bill (not included within the minimum spend requirement). Pricing is GST inclusive.*

*A 10% increase will apply to package pricing for all dates on or after January 1st, 2017.*

Additional Inclusions (included within the per head package price)

- All tables in the restaurant will be clothed with white linen
- For formal dining receptions we will provide linen napkins
- Your supplied wedding cake can be cut into canapé style slices and served on platters with tea and coffee
- Staffing (Ratio 1:12)
- Personalised menus printed with individual guest names (to act as place cards)
- Fresh flower arrangements (6 fish bowls and 1 large arrangement – in a neutral colour scheme)
- Tea light candles for the tables

### Minimum Spend Requirements

Ripples Chowder Bay does not charge venue hire fees however, minimum spend requirements apply dependent on the date of the event. This means you are required to spend at least the quoted minimum spend requirement on food and beverages in order to reserve Ripples Chowder Bay for your wedding reception. Minimum spend requirements are available on request.





## Formal Dining Sample Menu



### Canapés served roving on arrival

Whitebait fritters, lemon aioli (gf)

Tomato & mozzarella arancini (v)

### At the table

Our own handmade focaccia served  
with olive oil, balsamic & herb butter

Warm mixed Italian olives with  
rosemary (gf)

### — To order:

#### Entrée selection

Goat's cheese beignet, pistachio,  
dried figs, ciabatta croutons,  
sun-dried tomatoes, vinocotto (v)

Sirloin carpaccio, spiced mayonnaise,  
pickled radish, rye crumbs, rocket

Yamba split prawns, garlic, chilli,  
lemon, parsley, smoked capsicum  
powder (gf)

#### Main course selection

Risotto with smoked eggplant, tomato,  
basil, burnt ricotta (v, gf)

Barramundi, Dutch carrots, baked  
chickpeas, cavolo nero, carrot puree  
(gf)

Beef tenderloins, white sweet potato,  
shiitake ketchup, burnt onion crumble,  
edamame, beef jus

### Sides

Sautéed baby potatoes, garlic, mixed  
herbs

Mixed leaf salad, sun-dried tomato,  
parmesan, white balsamic dressing

### Dessert selection

Soft chocolate mousse, salted  
caramel sauce, white chocolate milk  
crumbs, banana gelato, peanut brittle

Carrot cake, cream cheese, carrot  
caramel, walnuts, candied carrots,  
coriander

*Dessert can be replaced by 3 roving  
dessert canapés (available on request)*

### Espresso Coffee & Tea

*(v) vegetarian, (gf) gluten free*

*Please note: This is a sample menu only.  
Menus are subject to change.*

— Please select 8 canapés (from cold/hot/dessert)

#### Cold canapés

Freshly shucked oysters, natural (gf)  
Freshly shucked oysters, grapefruit & vermouth dressing (gf)  
Chicken liver & orange crostini  
Smoked salmon & dill mousse on cucumber (gf)  
Blini's, crème fraîche & smoked salmon  
Tomato & basil bruschetta (v)  
Rare roast beef, mustard mayonnaise on crostini  
Parmesan & rosemary shortbread, goats cheese, olive tapenade (v)  
Prosciutto & melon parcels (gf)  
Veal involtini skewers (gf)  
Mini panini, mozzarella, basil pesto, tomato (v)  
Mini panini, sopressa salami, capsicum, rocket

#### Hot canapés

Whitebait fritters, lemon aioli (gf)  
Tomato & mozzarella arancini (v)  
Minted lamb loin, red capsicum puree crostini  
Salt & pepper calamari, garlic aioli (gf)  
Mediterranean vegetable frittata (v)

Pan-seared scallops, fennel puree & orange (gf)  
Beef & porcini crostini  
Smoked salmon & chive tartlet  
Bacon, potato & gorgonzola tartlet  
Mixed mushroom, thyme & crème fraîche tartlet (v)  
Pork, onion & sage skewers (gf)  
Crumbed eggplant & smoked mozzarella involtini (v)  
Char-grilled Italian sausage, saffron aioli

#### Dessert canapés

Cannoli filled with sweet ricotta, raisins & lemon  
Mini tiramisu  
Chocolate macaroons, chocolate & orange ganache (gf)  
Mini currant scones, cream & house made jam  
Banoffee pie spoons  
Mini lemon meringue pie  
Fresh strawberry & cream cheese shortbread  
Mini dark chocolate brownies

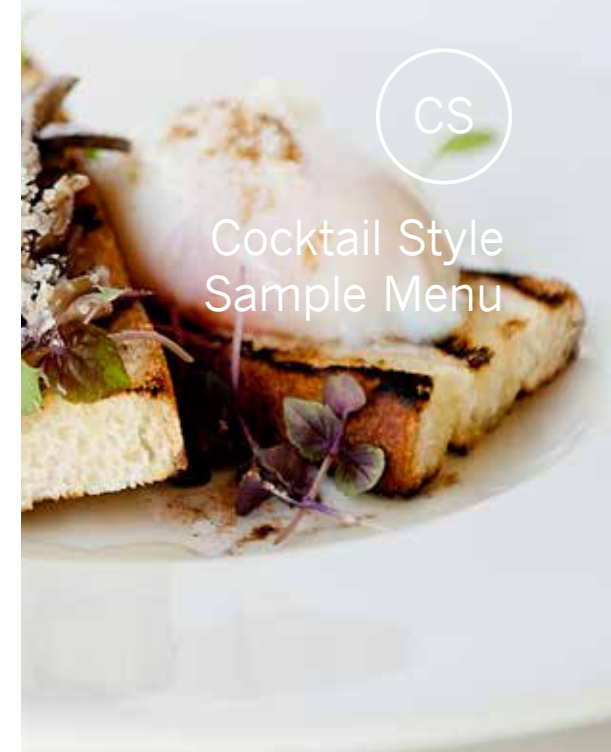
— Please select 2 substantials

#### Substantials

Fish & chips, lemon & tartare sauce  
Mushroom, garlic & herb risotto (v), (gf)  
Seafood risotto, tarragon (gf)  
Pea & mint risotto, shaved pecorino (v)  
Lamb & pork ragu, penne pasta & parmesan  
Potato gnocchi, buffalo mozzarella, basil & tomato (v)  
Chicken cacciatore, soft creamy polenta (gf)  
Orecchiette, arrabiata sauce (v)

(v) vegetarian, (gf) gluten free

Please note: This is a sample menu only.  
Menus are subject to change.





## Beverage Package

### Premium Beverage Package

#### Sparkling Wine *(included)*

Charles Pelletier Grande Reserve Blanc de Blancs Chardonnay, Burgundy, France

#### White Wine *(select one)*

2014 Evans & Tate Gngara Sauvignon Blanc, Margaret River

2014 Evans & Tate Gngara Unwooded Chardonnay, Margaret River

#### Red Wine *(select one)*

2013 Evans & Tate Gngara Cabernet Merlot, Margaret River

2012 Evans & Tate Gngara Cabernet Sauvignon, Margaret River

2012 Evans & Tate Gngara Shiraz, Margaret River

#### Beer *(select two)*

James Boag's

Peroni

Crown Lager

Bilpin Cider

Cascade Light *(included as a third option)*

#### Pricing:

Included within the standard package pricing, served for the duration of the reception.

### Deluxe Beverage Package

#### Sparkling Wine *(included)*

NV Paul Louis Chardonnay, Loire, France

#### White Wine *(select one)*

2013 Aramis Vineyards, Sauvignon Blanc, Adelaide Hills

2012 Aramis Vineyards, Chardonnay, Adelaide Hills

#### Red Wine *(select one)*

2011 Aramis Vineyards, Shiraz, McLaren Vale

2012 Aramis Vineyards, Cabernet Sauvignon, McLaren Vale

#### Beer *(select three)*

Menabrea (Italy)

James Boag's

Peroni

Bilpin Cider

4 Pines Pale Ale

4 Pines Kolsch

4 Pines Hefeweizen

Cascade Light *(included as a fourth option)*

#### Pricing:

\$10 per head in addition to the standard package pricing, served for the duration of the reception.

### Continued



All beverage packages include the following beverages for the duration of the event:

Still and sparkling mineral water

Fruit juice

Soft drink

Espresso coffee & tea

Port and Frangelico with coffee and tea service  
*(one per person)*

*Please note:*

*These are sample beverage packages only. Beverages are subject to change.*

## Superior Beverage Package

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### Sparkling Wine *(included)*

NV Arras 'Brut Elite'  
Pinot Noir-Chardonnay,  
Multi-region, Tas

### White Wine *(select one)*

2013 Red Claw  
Sauvignon Blanc,  
Mornington Peninsular

2013 Red Claw  
Pinot Gris, Mornington Peninsular

2013 Red Claw  
Chardonnay, Mornington Peninsular

### Rosé *(included)*

2014 Pink Claw  
Pinot Noir Rosé,  
Mornington Peninsular

### Red Wine *(select one)*

2013 Red Claw  
Pinot Noir, Mornington Peninsular

2013 Red Claw Heathcote  
Shiraz, Mornington Peninsular

### Beer *(select three)*

Menabrea (Italy)  
James Boag's  
Peroni  
Bilpin Cider

4 Pines Pale Ale  
4 Pines Kolsch  
4 Pines Hefeweizen  
Cascade Light  
*(included as a fourth option)*

### Pricing:

\$20 per head in addition to the  
standard package pricing, served  
for the duration of the reception

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All beverage packages include the  
following beverages for the duration  
of the event:

Still and sparkling mineral water  
Fruit juice  
Soft drink  
Espresso coffee & tea  
Port and Frangelico  
with coffee and tea service  
*(one per person)*

*Please note:  
These are sample beverage packages  
only. Beverages are subject to change.*

## Cocktail List

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Cocktails are available in addition to  
the beverage packages.

Ripples Chowder Bay's cocktails are  
\$16 per cocktail.

### Persephone

Named after the Greek Goddess:  
Bacardi white rum, Pama  
pomegranate liqueur, rosewater, and  
ruby red grapefruit, garnished with  
rose pashmak (Fairy Floss)

### Sgroppino

The original precursor to the Bellini.  
Our version is made with limoncello  
and lemon sorbet, mixed with Italian  
Prosecco

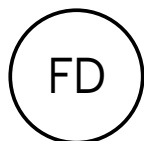
### Thai Spiced Mule

A generous serve of delicious kaffir  
lime and lemongrass infused vodka,  
mixed with fresh citrus and mint  
topped with ginger beer

### Breakfast at Bill's

Hendricks gin, earl grey syrup and  
orange marmalade, mixed with fresh  
citrus and topped with soda





## Formal Dining Sample Itineraries



*Note that Sunday dinners are  
6.30pm – 10.30pm*



### Lunch (12.00pm-4.30pm)

- 12:00 noon Arrival of guests –  
beverages and 2 chef's  
choice canapés served
- 12:30 pm Guests are seated
- 12:40 pm Orders are taken
- 12:50 pm Bread and olives are served
- 1:20 pm Entrées are served
- 2:10 pm Mains are served with sides
- 2:50 pm Guests are invited into  
the AquaMine Room  
for formalities
- 2:55 pm Speeches / Cutting of cake /  
First Dance
- 3:20 pm Desserts are served  
(plated at tables or roving  
dessert canapés)
- 3:30 pm Wedding cake canapé slices  
are served on platters
- 3:40 pm Coffee & Tea /  
Port & Frangelico served
- 4:15 pm Bar to close
- 4:30 pm Conclusion of reception

### Dinner (6.30pm-11.00pm)

- 6:30 pm Arrival of guests –  
beverages and 2 chef's  
choice canapés served
- 7:00 pm Guests are seated
- 7:10 pm Orders are taken
- 7:20 pm Bread and olives are served
- 7:50 pm Entrées are served
- 8:40 pm Mains are served with sides
- 9:20 pm Guests are invited into  
the AquaMine Room for  
formalities
- 9:25 pm Speeches / Cutting of cake /  
First Dance
- 9:50 pm Desserts are served  
(plated at tables or roving  
dessert canapés)
- 10:00 pm Wedding cake canapé slices  
are served on platters
- 10:10 pm Coffee & Tea /  
Port & Frangelico
- 10:45 pm Bar to close
- 11:00 pm Conclusion of reception





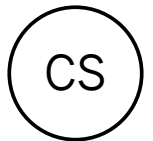
#### Lunch (12.00pm-4.30pm)

- 12:00 noon Arrival of guests –  
beverages are served
- 12:30 pm Canapé service to begin
- 1:30 pm Guests are invited into  
the AquaMine Room  
for formalities
- 1:40 pm Speeches / Cutting of  
the cake / First Dance
- 3:00 pm Dessert canapés &  
wedding cake canapé  
fingers are served
- 3:15 pm Coffee & Tea /  
Port & Frangelico served
- 4:15 pm Bar to close
- 4:30 pm Conclusion of reception


*Note that Sunday dinners are  
6.30pm – 10.30pm*

#### Dinner (6.30pm-11.00pm)

- 6:30 pm Arrival of guests –  
beverages are served
- 7:00 pm Canapé service to begin
- 8:00 pm Guests are invited into  
the AquaMine Room  
for formalities
- 8:15 pm Speeches / Cutting of  
the cake / First Dance
- 9:30 pm Dessert canapés &  
wedding cake canapé  
fingers are served
- 9:45 pm Coffee & Tea /  
Port & Frangelico served
- 10:45 pm Bar to close
- 11:00 pm Conclusion of reception



## Cocktail Style Sample Itineraries



## Additional Information

### Premium Upgrades

Premium Upgrades available for your consideration

- Deluxe Beverage Package  
\$10 per person
- Superior Beverage Package  
\$20 per person
- Inclusion of second white wine  
\$5 per person
- Inclusion of second red wine  
\$5 per person
- House Spirits Package  
\$25 per person
- Cocktails on arrival  
\$16 per cocktail (pre-ordered)
- Additional Chef's Choice Canapés  
\$6 per person, per selection
- Additional Choice Canapés  
\$9 per person, per selection
- Additional Substantials  
\$11 per person, per selection
- Shared Antipasto Platters  
\$40 per platter
- Shared Cheese Platters  
\$40 per platter
- Children's Meals (child's main, dessert and non-alcoholic beverage package) \$40 per child
- Service Meals  
\$40 per person

### Tailored Packages

Our dedicated wedding coordinators are more than accommodating when it comes to tailoring individual packages. In addition, our front of house and kitchen staff are flexible allowing Ripples Chowder Bay to meet the specific and personalised requirements of each Bride and Groom.

### Preferred Suppliers

We have a collection of professional preferred suppliers we can recommend to provide all your additional requirements such as florists, transport providers, music, etc.

### Visit Us

One of our dedicated wedding coordinators would be delighted to meet with you to show you the space.

Site visits are available Tuesday – 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 [weddings@sydneyrestaurantgroup.com.au](mailto:weddings@sydneyrestaurantgroup.com.au) for more information or to arrange a viewing.

## We look forward to hearing from you!

All photos on page 1-4 and page 9-11:  
Damien Milan Photography – [damienmilan.com.au](http://damienmilan.com.au)