



Private Events

RIPPLES MILSONS POINT

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ripples
milsons point



Thank you for considering Ripples Milsons Point for your upcoming event. We would be delighted to assist you with your enquiry and look forward to hearing from you.

Ripples Milsons Point is perfectly positioned under the iconic Harbour Bridge and showcases stunning views of Sydney Harbour and the Opera House. In addition to its exceptional waterfront aspect, Ripples Milsons Point also boasts award-winning dining and impeccable service to make sure your event is truly special.



Details

Capacity

Sit down style: up to 50 guests with pre-drinks and dancing, and up to 70 guests with guests seated on arrival

Cocktail style: up to 80 guests

Availability

7 days

Dinner: 6.30pm – 11.30pm

Please note, exclusive lunch events are not available at Ripples Milsons Point. We do cater for exclusive lunch events at Aqua Dining, Milsons Point. Please do not hesitate to contact us if you would like more information.

Entertainment

You are welcome to organise a band or DJ to perform during your event. Your event coordinator can provide you with our preferred suppliers list on request.

Menu Offering



Formal Dining Events

Choose from a 3 course menu that allows your guests to have the luxury of selecting their dishes on the day, or enjoy a 3 course shared banquet menu.



Cocktail Style Events

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

Dietary Requirements

We are more than happy to cater for dietary requirements where possible. Our menus are current, but subject to change dependent on the availability of seasonal produce.

Beverage Packages

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



Pricing



Reduced A La Carte Menu

\$175 PER PERSON

September - March

\$155 PER PERSON

April - August

Inclusive of:

- 2 chef's choice canapés
- Sourdough bread and olives
- Entrée to order
- Main course to order
- Shared sides
- Dessert to order or 3 roving dessert canapés
- Premium alcoholic & non-alcoholic beverage package for the event duration

Banquet Style Menu

\$160 PER PERSON

September - March

\$140 PER PERSON

April - August

Inclusive of:

- 2 chef's choice canapés
- Sourdough bread and olives
- 3 course menu designed to be shared
- Shared sides
- Premium alcoholic & non-alcoholic beverage package for the event duration

Cocktail Style Menu

\$150 PER PERSON

September - March

\$130 PER PERSON

April - August

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 event duration

Please note, an 8% gratuity applies to the final bill (does not contribute to the minimum spend requirement). Pricing is GST inclusive. All card payments will incur a 1.65% fee.

**Conditions apply.*

Additional Inclusions

- White linen for the tables
- For formal dining events, linen napkins and personalised menus printed with guest names that act as place cards
- Your supplied celebratory cake can be cut into canapé style slices and served on platters with tea and coffee (there is no cakeage fee)

Minimum Spend Requirements

Ripples Milsons Point 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 advised minimum spend requirement on food and beverages in order to reserve Ripples Milsons Point exclusively for your event. Minimum spend requirements are available on request.



Reduced A La Carte Sample Menu



Canapés served roving on arrival

Saffron arancini, basil pesto (v)
Sautéed scallops, tomato salsa (gf)

At the table

Sourdough, herb butter, extra virgin olive oil, sea salt
Mixed marinated olives, Sardinian flatbread

To order

Entrée selected from

Tempura zucchini flowers, stuffed with basil ricotta, celeriac remoulade (v)
Tea cured Atlantic salmon, baby beetroot, horseradish cream, caramelised mandarin
Lamb rilette, filo pastry, confit mushrooms, pickled shallots

Main course selected from

Pork belly, roasted onions, red wine poached pear, Dijon mustard sauce (gf)
250g Scotch fillet, smoked eggplant cream, roasted potatoes, herb butter (gf)
Gorgonzola risotto, radicchio, balsamic reduction (v)

Sides

Mixed leaf salad with balsamic vinegar dressing
Roasted rosemary potatoes

Dessert selected from

Dark chocolate semifreddo, mascarpone chantilly, chocolate crumble, berry coulis
Buttermilk panna cotta, coconut, toasted oats, passion fruit

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

Espresso coffee and tea

(v) vegetarian, (gf) gluten free

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

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Banquet Style Sample Menu



Canapés served roving on arrival

Onion jam, goats curd tartlets (v)
Salt and pepper squid, tartare sauce

To share

Sourdough, herb butter, extra virgin
olive oil, sea salt
Mixed marinated olives, Sardinian
flatbread

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Buffalo Mozzarella, cherry tomato
salad, onion marmalade, toasted
brioche (v)

Tea cured salmon, pickled beetroot,
horseradish cream, fresh grape (gf)
Braised lamb, rolled in filo pastry,
confit mushrooms, pickled shallots

Whole Baby Snapper, sun-dried
tomatoes, lemon, thyme, olive dust
Braised Whole Lamb Shoulder,
Silverbeet

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Mixed leaf salad with balsamic
vinegar dressing
Roasted rosemary potatoes

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Chef's Selection of Desserts

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

Espresso coffee and tea

(v) vegetarian, (gf) gluten free

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

Cocktail Style Sample Menu



PLEASE SELECT 8 CANAPÉS (FROM COLD / HOT / DESSERT) & 2 SUBSTANTIALS

Cold Canapés

Mini bruschetta (v)
Sydney rock oysters, white balsamic dressing (gf)
Smoked salmon crostini, herb crème fraîche
Chilled prawns, cocktail sauce (gf)
Chicken breast, lettuce, mayonnaise, tortilla wrap
Onion jam, goat's curd tartlet (v)
Marinated bocconcini wrapped in prosciutto (gf)
Roasted vegetables, tomato salsa, tortilla wrap (v)
Cheese and asparagus mini quiche (v)

Hot Canapés

Spinach and ricotta ravioli, sage butter (v)
Crumbed homemade meatballs, spicy tomato sauce

Salt and pepper squid, tartare sauce
Peri Peri chicken skewers (gf)
Lamb kofta, mint yoghurt (gf)
Saffron arancini, basil pesto (v)
Sautéed scallops, tomato salsa (gf)
Crumbed chicken breast, aioli
Crispy polenta, gorgonzola cream (v)

Substantials

Mini beef burgers, onion jam, rocket and cheddar cheese
Crumbed fish and chips, tartare sauce
Risotto, mushrooms, lemon crumbs, thyme (v)
Risotto, pancetta, peas, fresh herbs (gf)
Gnocchi, basil pesto, shaved parmesan (v/gf)
Gnocchi, gorgonzola, zucchini (v/gf)

Dessert Canapés

Mini tiramisu
Fresh fruit skewers (gf)
Fresh strawberry and Chantilly tartlets
Milk chocolate tartlets, fresh berries

*From your selection, we will cater for at least 12 canapés and 2 substantials per person.
(v) vegetarian, (gf) gluten free
Please note, this is a sample menu only. Menus are subject to change.*



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Beverage Packages



Premium Beverage Package

INCLUDED

Sparkling Wine (included)
NV Highgate Sparkling - Adelaide Hills SA

White Wine (included)
2017 Highgate Sauvignon Blanc - Marlborough NZ

Rosé (additional \$7pp)
2017 La Prova Aglianico Rose Adelaide Hills, SA

Red Wine (included)
2015 Highgate Cabernet Sauvignon - Margaret River WA

Beer (included)
Peroni
Cascade Light

Deluxe Beverage Package

\$15 PER HEAD UPGRADE

Sparkling Wine (included)
NV Bianca Vigna Prosecco DOC Extra Dry, Veneto, Italy

White Wine (please select one)
2017 Te Mata Sauvignon Blanc, Hawkes Bay, NZ
2016 Te Mata Chardonnay, Hawkes Bay, NZ

Rosé (included)
2017 La Prova Aglianico Rose Adelaide Hills, SA

Red Wine (please select one)
2015 Te Mata Merlot Cabernets, Hawkes Bay, NZ
2015 Te Mata Syrah, Hawkes Bay, NZ

Beer (included)
Peroni
Sydney Restaurant Group & Nomad 'Coathanger' Golden Ale
Cascade Light

All beverage packages are inclusive of non-alcoholic beverages (still and sparkling mineral water, juice, soft drink, espresso coffee and tea). Beverage packages are served for the standard duration of the event. Please note, these are sample beverage packages only. Beverages are subject to change.

Superior Beverage Package

\$30 PER HEAD UPGRADE

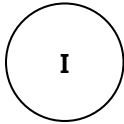
Sparkling Wine (included)
NV Cloudy Bay 'Pelorus' Chardonnay-Pinot Noir, Marlborough, NZ

White Wine (please select one)
2016 Mitchell 'Watervale', Clare Valley, SA
2016 Bollini Pinot Grigio Trentino DOC, Trentino, Italy
2017 Dominique Portet 'Fontaine' Chardonnay Yarra Valley, VIC

Rosé (included)
2016 Mazzei Belgvardo – Toscana IGT Sangiovese-Syrah, Tuscany, Italy

Red Wine (please select one)
2016 Pike & Joyce 'Rapide' Pinot Noir Adelaide Hills, SA
2016 Speri 'La Roverina' Valpolicella Classico Superiore DOC, Veneto, Italy
2015 Gibson 'Dirtman' Shiraz, Barossa Valley, SA

Beer (choose 2 full strength beers, both cider and light are included)
Peroni
4 Pines Pale Ale
Sydney Restaurant Group & Nomad 'Coathanger' Golden Ale
Sydney Cider
Cascade Light



Private Event Sample Itineraries

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REDUCED A LA CARTE

Dinner (6.30pm - 11.30pm)

- 6:30 pm Arrival of guests
Beverages and 2 chef's choice canapés are served
- 7:00 pm Guests seated
- 7:10 pm Orders are taken
- 7:20 pm Breads and olives are served
- 7:50 pm Entrées are served
- 8:40 pm Mains are served
- 9:20 pm Speeches and celebratory cake cut (if applicable)
- 9:50 pm Desserts are served (at the table or roving dessert canapés)
- 10:10 pm Celebratory cake served on shared platters (if applicable)
- 10:30 pm Espresso coffee and tea
- 11:15 pm Bar to close
- 11:30 pm Conclusion



BANQUET STYLE

Dinner (6.30pm - 11.30pm)

- 6:30 pm Arrival of guests
Beverages and 2 chef's choice canapés are served
- 7:00 pm Guests seated
- 7:10 pm Bread and olives are served
- 7:30 pm Entrées are served on shared platters
- 8:20 pm Mains are served on shared platters
- 9:05 pm Speeches and celebratory cake cut (if applicable)
- 9:30 pm Desserts are served (on shared platters or roving dessert canapés)
- 9:40 pm Celebratory cake served on shared platters (if applicable)
- 9:50 pm Espresso coffee and tea
- 11:15 pm Bar to close
- 11:30 pm Conclusion



COCKTAIL STYLE

Dinner (6.30pm - 11.30pm)

- 6:30 pm Arrival of guests
Beverages are served
- 7:00 pm Canapé service to commence
- 8:30 pm Speeches and celebratory cake cut (if applicable)
- 9:30 pm Service of dessert canapés
- 9:40 pm Celebratory cake served on shared platters (if applicable)
- 10:30 pm Espresso coffee and tea
- 11:15 pm Bar to close
- 11:30 pm Conclusion

Additional Information



PREMIUM UPGRADES

- Cocktails \$15 per cocktail (must be pre-ordered)
- Addition of dessert wine \$5 per person
- Additional chef's choice canapés \$6 per person, per selection
- Additional canapés \$9 per person, per selection
- Additional substantial \$11 per person, per selection
- Shared cheese platters \$40 per platter (minimum of 1 platter per 8 guests)
- Children's meals \$40 per child (child's main, dessert and non-alcoholic beverage package)
- Service meals \$40 per person (main meal and non-alcoholic beverage package)

TAILORED PACKAGES

Our dedicated event coordinators are more than happy to please when it comes to tailoring individual packages. In addition, our front of house and kitchen staff are flexible allowing Ripples Milsons Point to meet specific and personalised requests.

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 event 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@sydneyrestaurantgroup.com.au for more information or to arrange a viewing.

We look forward to hearing from you!



Photography: pages 5 & 8 Alice Mahran Photography,
page 9 Starr Photography, page 10 TeaLily Photography
Please note food photography may not reflect current offering.