

RIPPLES MILSONS POINT - EXCLUSIVE USE MENU



3 Course Sit Down Menu

Choice menu

Tastes

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

Entrée

Please select 3 entrée dishes for your guests to select from at the event

Tempura zucchini flowers, stuffed with basil ricotta, celeriac remoulade V
Buffalo mozzarella, olive dust, salsa verde, sourdough crisp, pickled cabbage, caramelised walnuts* V
Tea cured Atlantic salmon, orange, radish, earl grey crème fraiche, malt crumb*
Chargrilled split king prawns, capsicum emulsion, salmoriglio, grilled lemon

Main Course

Please select 3 main dishes for your guests to select from at the event

Half roast chicken, paprika, green cabbage coleslaw, fig jam, mint GF
Barramundi, beetroot puree, crumbed asparagus, shallot, leek ash*
250g O'Connor sirloin, smoked eggplant cream, kipfler potato, herb butter GF
Spring pea risotto, enoki mushrooms, fresh peas, horseradish buttermilk V

Served with sides of:

Mix leaf salad with balsamic vinegar dressing
Roasted rosemary potatoes

Dessert

Please select 2 desserts for your guests to select from at the event

Dark chocolate semifreddo, mascarpone chantilly, chocolate crumble, berry coulis
Buttermilk panna cotta, coconut, toasted oats, passion fruit
Lemon curd mille feuille, hazelnut praline, orange, mint

Coffee/ Tea

** Dish can be made gluten free, please specify*

GF – Gluten Free, V - Vegetarian

Cocktail Menu



Please select 8 canapés (from cold / hot / dessert) + 2 substantials

COLD CANAPES

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 wraps
Onion jam, goats curd tartlets V
Marinated bocconcini wrapped in prosciutto GF
Roasted vegetables, tomato salsa, tortilla wraps V
Cheese and asparagus mini quiche V

HOT CANAPES

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

DESSERT CANAPES

Mini tiramisu
Fresh fruit skewers GF
Fresh strawberry and Chantilly tartlets
Milk chocolate tartlets, fresh berries

SUBSTANTIALS

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

GF – Gluten Free, V - Vegetarian

BEVERAGE PACKAGES



Premium Beverage Package (Tier 1)

Included in your standard package, served for the duration of the function

Peach Bellini on arrival *(one per person)*

Sparkling Wine *(included)*

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

White Wine *(please select one)*

2015 Aramis Sauvignon Blanc, Adelaide Hills, SA

2015 Aramis Pinot Grigio, Adelaide Hills, SA

Red Wine *(please select one)*

2012 Aramis Shiraz, McLaren Vale, SA

2012 Aramis Cabernet Sauvignon, McLaren Vale, SA

Beer *(included)*

Peroni

Cascade Light

Fruit juices, soft drinks, still and sparkling water will be available.

Unlimited* house spirits may be included for \$25.00 per person.

*RSA applies

Deluxe Beverage Package Upgrade (Tier 2)

\$15 per head charged in addition to the standard package price

Peach Bellini on arrival *(one per person)*

Sparkling Wine *(included)*

NV Bianca Vigna Prosecco DOC Extradry, Veneto, Italy

White Wine *(please select one)*

2015 Te Mata Sauvignon Blanc, Hawkes Bay, NZ

2014 Te Mata Chardonnay, Hawkes Bay, NZ

Red Wine *(please select one)*

2014 Te Mata Merlot Cabernets, Hawkes Bay, NZ

2014 Te Mata Syrah, Hawkes Bay, NZ

Beer *(please select two)*

Peroni

Hargreaves Hill Pale Ale

Hargreaves Hill Golden Ale

Sydney Cider (included)

Cascade Light (included)

Superior Beverage Package Upgrade (Tier 3)

\$30 per head charged in addition to the standard package price



Peach Bellini on arrival *(one per person)*

Sparkling Wine *(included)*

NV Domaine de La Grande Cote Pinot Noir- Chardonnay, Burgundy, France

Rosé *(included)*

2013 Mazzei Belguardo – Toscana IGT Sangiovese-Syrah, Tuscany, Italy

White Wine *(please select one)*

2015 Poonawatta 'The Eden' Riesling, Eden Valley, SA

2014 Bollini Pinot Grigio Trentino DOC, Trentino, Italy

2015 Vasse Felix Chardonnay, Margaret River, WA

Red Wine *(please select one)*

2012 Pacha Mana Pinot Noir, Yarra Valley, VIC

2013 Speri 'La Roverina' Valpolicella Classico Superiore DOC, Veneto, Italy

2014 Gibson 'Dirtman' Shiraz, Barossa Valley, SA

Beer *(please select two)*

Peroni

Hargreaves Hill Pale Ale

Hargreaves Hill Golden Ale

Sydney Cider (included)

Cascade Light (included)

All non-alcoholic beverages are included in all packages, as per the Premium (Tier 1) inclusions.

COCKTAIL LIST

Cocktails are an additional price as they are not included in the beverage package. Please choose a maximum of 2 cocktails to be served to your guests on their arrival.

Ripples Milsons Point's cocktails - \$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

SAMPLE ITINERARY



Dinner – Sit Down Style

6:30 pm	Arrival of guests and beverages are served
7:00 pm	Guests seated
7:10 pm	Orders are taken
7:20 pm	Breads and olives are served
7:45 pm	Entrées are served
8:50 pm	Mains are served
9:20 pm	Speeches / cutting of cake (if applicable)
9:50 pm	Desserts are served
10:10 pm	Coffee & Tea
11:15 pm	Guests begin to leave as function concludes at 11.30pm

Dinner – Cocktail Style

6:30 pm	Arrival of guests and beverages are served
7:00 pm	Canapé service to commence
8:30 pm	Speeches / Cutting of cake (if applicable) <i>Food service to be paused during speeches / beverages service will continue</i>
9:30 pm	Serving of dessert canapés & cake canapé slices
10:30 pm	Coffee & Tea
11:15 pm	Guests begin to leave as function concludes at 11.30pm