RICKYS

YOUR WEDDING AT RICKYS RIVER BAR + RESTAURANT

RICKYS

ELEGANT, STYLISH, SOPHISTICATED, SEASONAL MENUS, LOCAL, ONE CHEFS HAT, RIVER FRONT, MODERN AND PEACEFUL.

Set on the banks of the beautiful Noosa River, Rickys River Bar and Restaurant delivers an experience that encapsulates the Noosa lifestyle. Offering a mesmerising backdrop for couples looking for a truly unique wedding reception location.

Rickys specialises in both seated and stand up events with a maximum of 130 guests seated or 250 guests standing including space for a dance floor and entertainment. Our outside 'canopy' can also be booked exclusively for up to 40 guests.

Rickys offers a modern menu showcasing the very best local produce. Our A la carte menus are seasonal and can be selected in three or four course options, allowing for a true restaurant experience. Recently awarded One Chefs Hat from the Good Food Guide, our menus are an integral element to your event.

Using Rickys *private boat access* jetty by a hiring chartered boat is an impressive way for your guests to enjoy the Noosa River and make an entrance to your reception venue. We are also accessible by shuttle bus, car, and walking distance to many hotels and resorts along Noosa Parade.

Ceremonies - There are many beautiful ceremony locations in Noosa, with bookings and further information about locations and permits found at the Noosa Council website www.noosa.qld.gov.au/weddings-ceremonies-events

For a ceremony located close to Rickys, Noosa Sound Park is ideally located on the door step of Rickys offering stunning views of Noosa River.

Our dedicated event coordinator, and team at Rickys look forward to host your very special day with us.

CAPACITY

Exclusive Use	Numbers
Rickys restaurant + bar sit down (inclusive of outside area)	130
Rickys restaurant + bar cocktail (inclusive of outside area)	250
Rickys outside 'canopy' area	40

PRICING

Evening Receptions	From 5.30 pm – 11.30 pm
Monday – Wednesday	$12,000
Thursday	$15,000
Friday and Sunday	$18,000
Saturday	$20,000
Outside 'canopy' area Mon – Sun (exclusive use of outside only)	$5,000

Lunch Receptions	From 11.30 am – 4.30 pm
Monday – Thursday	$7,000
Friday and Sunday	$10,000
Saturday	$11,000
Outside 'canopy' area Mon – Sun (exclusive use of outside only)	$4,000

Terms and Conditions;

- Prices are based on a minimum spend on food and beverages.
- For pricing during peak periods such as public and school holidays periods, please contact us for specific quotes.
- A reduced rate during off-peak months may be available during the months of June and July.

Rickys Sit Down A La Carte Menu

3 course menu **$100 per person/** 4 course **$115 per person**

Selection of Four (4) Dishes per course

(Please note menus are seasonal and subject to change)

Canapés

Pea and parmesan croquettes with chipotle

Spanish olives, three cheese, aioli

Smoked wagyu beef encroute, stone ground mustard

House smoked ocean trout, rye, crème fraiche

Chilled zucchini and basil gazpacho, buffalo curd

Taleggio and parmesan arancini, roasted tomato aioli

Confit pork belly, parsnip puree, apple

Roasted beetroot and goats curd tartlets

Royale tart with local spanner crab

Duck rillettes, quince, brioche

Scallop tartare, grilled corn, lime

Entrées

Wood fired Mooloolaba prawns, chili, cress emulsion & garlic crumb

Hervey Bay scallops, morcilla, caramelised apple, rye

Roasted beetroots, goat’s cheese, puffed grains, PX vinegar, roasted shallots

House cured ocean trout, horseradish crème fraiche, pickled white radish, pea tendril

Salad of buffalo mozzarella, zucchini, candied walnuts and green olives

BBQ Quail, jamon serrano, pickled grapes, artichoke puree

BBQ wagyu skirt steak, chimi churri, padron peppers

Slow cooked Byron bay pork belly, roasted cauliflower & USA bacon

Moreton bay bug tagliatelle, saffron cream, chervil and chive

Main

Grilled market fish, buttermilk emulsion, charred cucumber, puffed barley

Roasted duck breast, beetroot, smoked labna, braised lentils, pancetta

Grilled organic chicken, chorizo, braised cannellini beans, cavolo nero

Grass fed Eye fillet, potato mash, watercress, red wine jus

Slow cooked pork collar, charred seasonal greens, roasted garlic, wood fired kipflers

Roasted lamb back strap, carrot puree, honey baked fennel, quinoa cracker, confit mustard

Caserecce pasta, spinach cream, spring peas, almond pangrattato, zucchini flower, lemon oil

Coral coast barramundi, cauliflower skordalia, chickpeas, roasted onion & golden raisins

Confit organic chicken leg, smoked mash, grilled radicchio, jus gras, bacon

Dessert

Twisted Chocolate ganache, coffee, hazelnut mousse, cocoa nibs

Cookies and cream panna cotta, seasonal berries, honeycomb

Lemon curd tart, torched meringue, lemon gel, crème fraiche

Baked sticky date pudding, peanut brittle, butterscotch, vanilla bean ice cream

Flourless chocolate cake, mandarin gel, buttermilk sorbet, roasted white chocolate

Pineapple and coconut cake, vanilla caramel, coconut and lime mousse

White chocolate parfait, baked rhubarb, macadamia biscotti*

- Sides dishes can be arranged and charged at the restaurant a la carte menu price
- Desserts can be served as petit four sized roving desserts (excluding*) and will be served with double cream instead of ice creams.

Rickys Beverages Packages

All packages based on 6 hours
(Please note menus are seasonal and subject to change)

Beverages can also be charged on an 'on consumption basis', please see our extensive wine list for possible selections.

River bar package $75 per person
SPARKLING: Paul Louis Blanc de Blancs, Loire Valley France
WHITE: Mike Press, Sauvignon Blanc, Adelaide Hills
Printhie Chardonnay, Orange, NSW
RED: Momo Pinot Noir, Marlborough NZ
Mike Press Shiraz, Adelaide Hills, SA
BEER: Peroni, Corona, Cascade Light, Soft Drinks, juices

Horizon package $95 per person
SPARKLING: Vintage Kellybrook, Yarra Valley VIC
WHITE: Save our Souls Chardonnay, Yarra Valley
Wairau River Pinot Gris, Marlborough, NZ
RED: Silentway Pinot Noir, Macedon Ranges, VIC
Langmeil Valley Floor Shiraz, Barossa Valley, SA
BEER: Peroni, Corona, Peroni Leggera, Cascade light
Soft Drinks, juices

Deluxe wine package $120 per person
SPARKLING: Vintage Pipers, Pipers River TAS
WHITE: Shaw and Smith Sauvignon Blanc, Adelaide Hills, SA
Chard Farm Pinot Gris, Central Otago, NZ
Yerring Station Chardonnay, Yarra Valley VIC
RED: Seresin 'Leah' Pinot Noir, Marlborough NZ
Jim Barry 'Veto' Cabernet Sauvignon, Coonawarra, SA
Wirra Wirra Woodhenge Shiraz, McLaren Vale, SA
BEER: Peroni, Corona, Peroni Leggera, Cascade light, Soft drinks, juices

Premium package $160 per person
CHAMPAGNE: NV Laurent-Perrier Brut
WHITE: Robert Cantin 'Les Pier Blanc', Sancerre, France
Subida di Monte D.O.C. Pinot Grigio, Fruili, Italy
Brokenwood 'Indigo' Chardonnay, Beechworth, VIC
RED: Circe Pinot Noir, CoteMornington Peninsula VIC
Petit A, Domaine A, Cab Sauv, Cab Franc, Coal River Tasmania
Mollydooker Blue Eyed Boy Shiraz, McLaren Vale SA
BEER: Peroni, Corona, Peroni Leggera, Cascade light, Soft drinks, juices