

RICKYS

YOUR EVENT 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 spectacular location for private parties, corporate and special events.

Rickys offers a modern menu showcasing the very best local produce. Our A la carte menus are seasonal and can be selected in two, 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 boats, is an impressive way for your guests to enjoy the Noosa River and make an entrance to your event. We are also accessible by shuttle bus, car, and walking distance to many hotels and resorts along Noosa Parade.

Contact our functions and events manager to discuss your event, and to arrange a time to visit Rickys and discover how we can help you create the perfect party.

Our dedicated event coordinator, and team at Rickys look forward to hosting your event with us.

CAPACITY

<u>Exclusive Use</u>	<u>Numbers</u>
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

<u>Evening Events</u>	<u>From 5.30 pm – 11.30 pm</u>
Monday – Wednesday	\$12,000
Thursday and Sunday	\$15,000
Friday	\$18,000
Saturday	\$20,000
Outside 'canopy' area (Mon – Sun) (exclusive use of outside only)	\$5,000
<u>Lunch Events</u>	<u>From 11.30 am – 4.30 pm</u>
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.
- There is a 5% service charge applied to the final bill and/or minimum spend when booking full restaurant exclusive.

Rickys Group A La Carte Menu (numbers 16 to 40)

2 course menu **\$70 per person**/ 3 course menu **\$90 per person** /4 course menu **\$105 per person**

(Please note menus are seasonal and subject to change)

Snacks

Fried three cheese stuffed olives, chives, aioli

Crispy fried school prawns, salt & pepper, coriander mayo

Grilled sheep's milk halloumi, zucchini piccalilli & basil

Chorizito, manchego, puffed corn

Entrees

On arrival - Rye & poppy seed roll, truffled butter, smoked salt

Roasted Mooloolaba prawns, chick pea, pickled celery, green chilli

Cured Petuna ocean trout, preserved watermelon rind, horseradish crème fraiche, rye, celery

Slow cooked bangalow pork belly, toasted sweet corn, buttermilk gel, padron pepper relish

Confit & pickled beetroot, goats curd, puffed grains, px vinegar, crumbed hens

Mains

Roasted market fish, pan fried chats, capers, pickle & fennel salad, dill mayonnaise

Grain fed Black Onyx sirloin, parsnip puree, potato gratin, charred onion, mustard, red wine jus

Roasted spatchcock, harissa, asparagus, okra, Woombye fetta

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

Desserts

Blackberry mille feuille, almond cream, burnt honey, cinnamon

White chocolate parfait, mango sorbet, yuzu, meringue

Chocolate sorbet, honeycomb foam, feuilletine, candied violets, salted caramel

Cheese selection, muscatels, fruit loaf, quince



Rickys Sit Down A la Carte Menu (numbers 40+)

3 course menu \$95 per person / 4 course menu \$110 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 tendrils

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 grass, 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

(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 \$55 per person (based on 3 hours)

River bar package \$75 per person (based on 6 hours)

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 (based on 6 hours)

SPARKLING: Vintage Kellybrook, Yarra Valley VIC

WHITE: Woodlands Chardonnay, Margaret River, WA

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 (based on 6 hours)

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 (based on 6 hours)

CHAMPAGNE: NV Laurent-Perrier Brut

WHITE: Robert Cantin 'Les Pier Blanc', Sancerre, France

Subida di Monte D.O.C. Pinot Grigio, Friuli, 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

