

RICKYS

SAY 'I DO'

WITH

RICKYS RIVER BAR + RESTAURANT



RICKYS

"Wow, we were blown away by every aspect of the night!

Everyone working at the wedding was so lovely, friendly and helpful - we've had so much positive feedback from wedding guests. Everyone went above and beyond to make the evening amazing, and it was! The food was delicious, and I am still amazed that guests were able to order from 4 choices, and that the food was so amazing and arrived so quickly. Rickys looked beautiful, and it all went so smoothly."

Chloe & Paul Raih

Rickys River Bar + Restaurant is a stunning Noosa waterfront venue ideal for weddings. It encapsulates the chic Noosa lifestyle, with a menu that celebrates the local produce and seafood found in this region.

A stylish dining room and bar boasts uninterrupted Noosa River views, with an adjoining riverside park ideal for photos, or even your ceremony. Imagine a ceremony shaded by the gum trees on the river bank with a private jetty for grand river access & a park to entertain the kids. Alternatively, you could pick one of the many beautiful locations along the white sands of Main Beach for your ceremony, before catching a ferry with your wedding party to Rickys along the river.

Rickys a la carte menu is seasonal, and uses premium ingredients sourced for their taste and uniqueness. Couples can create three or four course menus, with the choice of four dishes per course, allowing you and your guests the freedom to choose their meals and have the full dining experience. Couples also enjoy selections from an award-winning wine list, as well as boutique beers, spirits and an extensive cocktail menu.

Weddings can be booked throughout the year, with private use of the bar and restaurant, for morning, afternoon and evening receptions. There is also a private jetty into the venue, which allows for a dramatic entrance/departure via gondola, boat or ferry.

Rickys functions team have extensive experience planning weddings and events, from intimate to large, and work with couples to ensure an effortlessly stylish setting for a magical day. Get in touch with our dedicated Wedding Manager Sinead Murtagh and let us help you raise your champagne flute to the perfect wedding day on Noosa River.



CEREMONY

Noosa has to be one of the most beautiful locations in which to get married, offering breathtaking scenery which will have all your guests looking on in awe. Choose a place beside the beach, a setting by the river, hinterland retreat, formal ballroom or a lakeside garden paradise – Noosa has whatever your heart desires. Please check out the Noosa council's website for more information - www.noosa.qld.gov.au/weddings-ceremonies

Noosa Sound Park allows the opportunity to have your ceremony on the beautiful Noosa River and within a few steps you can begin the champagne & canapes in Ricky's lounge area before the sit-down formalities begin.



CAPACITY

Exclusive Use	Numbers	
Rickys restaurant + bar (inclusive of outside area)	Sit Down	130
	Stand Up	250
Rickys outside 'canopy' area	Sit Down	40

PRICING

Lunch Reception	11.30am – 4.30pm	Minimum Spend
Monday – Thursday		6,000
Friday & Sunday		10,000
Saturday		10,000
Exclusive Use of Outside 'Canopy' Area	12.00pm – 4.30pm	4,000
Evening Reception	5.30pm – 11.30pm	Minimum Spend
Monday – Wednesday		12,000
Thursday & Sunday		15,000
Friday		18,000
Saturday		19,000
Exclusive Use of Outside 'Canopy' Area	6.00pm – 11.30pm	5,000

"We just wanted to say thank you and all your staff members who helped make our wedding reception at Rickys amazing. We absolutely loved our night and our family and friends did too. The food and service was unbeatable! Thanks for all of your hard work."

Paul & Elise Mellers



- Your Wedding Manager will work with you to help you achieve the full value of your minimum spend
- Minimum spends may vary during peak periods, during public holidays and school holidays, and off-peak periods (June & July)
- A 17% surcharge applies on public holidays
- A 1.1% Handling Fee applies to all card transactions

RICKY'S SIT DOWN MENU SELECTION

3 course menu \$105 per person / 4 course menu \$120 per person

We invite you to select four dishes for each course, allowing your guests to have the full restaurant experience by choosing from your personalised menu

Please note menus are seasonal and subject to change

Canapés

choice of four

Pea and parmesan croquettes with chipotle aioli

Spanish olives, three cheese, aioli

Kilcoy beef tartare, cured yolk, crispy onion, potato

House cured Petuna ocean trout, crème fraiche, yuzu gel

Chilled zucchini and basil gazpacho, buffalo curd

Taleggio and parmesan arancini, roasted tomato aioli

Buckwheat polenta, pickled mushrooms, hazelnut, pecorino

Roasted beetroot and goats curd tartlets

Spanner crab rillette, squid ink cracker, coriander

Duck liver parfait, quince jelly, pickled guindilla

Mooloolaba yellow fin tuna ceviche, grilled corn, avocado

"Friday was amazing and more! The staff were incredible and made our night so great!! Our guests couldn't stop telling us how amazing the food was!"

Kellie & Ryan Cameron



You can add on a fresh seafood bar for your guests to enjoy with a glass of champagne, overlooking the river

Oyster bar	\$12 per person
Prawn & Oyster bar	\$25 per person

Entrées

choice of four



Wood fired Mooloolaba prawns, burnt lime butter, coriander, chili sauce
Roasted seasonal vegetable salad, goats cheese, puffed grains, pickled onion
Salad of buffalo mozzarella, Noosa red tomatoes, basil and green olives
BBQ quail, jamon serrano, pickled grapes, artichoke puree
Hervey Bay scallops, black garlic, rye crumb
BBQ flank steak, romesco, crispy onions
Slow cooked free-range pork belly, roasted cauliflower, whipped garlic, morcilla
Moreton Bay bug tagliatelle, saffron cream, chervil, zucchini
Chargrilled local baby octopus, smoked tomato vinaigrette, hazelnut tarator, parsley

Main

choice of four

Grilled market fish, almond puree, charred cucumber, artichoke, spring onion relish
Roasted duck breast, salt baked beetroot, braised lentils, pancetta
Grass fed eye fillet, mustard seed potato mash, watercress, red wine jus
Slow cooked pork collar, charred seasonal greens, roasted garlic, wood fired kipflers
Roasted lamb rump, carrot puree, honey baked fennel, quinoa cracker, mustard
Caserecce pasta, roasted eggplant, house made ricotta, almond pangrattato, zucchini flower, brown butter
Coral Coast barramundi, harissa potatoes, cauliflower puree, Ligurian olives
Confit organic chicken leg, smoked mash, grilled radicchio, jus gras, lardons



Additional side dishes are available, please ask for seasonal options

\$2.50 per side, per person

Dessert

choice of four

Milk chocolate mousse, espresso jelly, cocoa nib crunch, honeycomb

Queensland Strawberries, ginger biscuit, mascarpone, lemon verbena

Passionfruit curd, sable, torched meringue, yuzu, crème fraiche

Baked cheesecake mousse, lemon curd, macadamia, honey

*White chocolate parfait, caramel crisp, almond, mandarin sorbet

Flourless chocolate fudge cake, chocolate cremeux, beetroot marshmallow

*Artisan Cheese selection, lavosh cracker, muscatels

*To be give you more mingling time with your guests why not have your desserts served in petit fours size and roaming, excluding those marked with **



You can add a cheese station so your guests can nibble away through the night to keep up their dancing stamina

\$16 per person

"Carmen and I wanted to thank you for Saturday. We had a fantastic day and have had MANY comments on the lovely food, the great location, but especially on the fantastic staff who made everyone feel welcome and cared for. Thanks so much to you and the team, please let them know how much their care, skill, courtesy and professionalism was appreciated by everyone there.

And thanks especially to you for all the up-front assistance and coordination and helping make it such a lovely and (importantly!!) low stress day."

Donald & Carmen Stockton

RICKYS STAND UP MENU SELECTION

\$95 per person or please see below individual pricing

Please note menus are seasonal and subject to change

Choice of 6 items from the following

\$6 each for additional serves

Pea and parmesan croquettes with chipotle aioli

Spanish olives, three cheese, aioli

Kilcoy beef tartare, cured yolk, crispy onion, potato

House cured Petuna ocean trout, crème fraiche, yuzu gel

Chilled zucchini and basil gazpacho, buffalo curd

Taleggio and parmesan arancini, roasted tomato aioli

Buckwheat polenta, pickled mushrooms, hazelnut, pecorino

Roasted beetroot and goats curd tartlets

Spanner crab rillette, squid ink cracker, coriander

Duck liver parfait, quince jelly, pickled guindilla

Mooloolaba yellow fin tuna ceviche, grilled corn, avocado

Choice of 3 substantial items from the following

\$12 each for additional serves

Roasted duck coleslaw, peanuts, chilli & lime dressing

Wagyu burger, gruyere, cos, bois bourdran

Battered local whiting, chips, house made tartare

Slow cooked beef short rib, creamy mash, crispy onions

Calamari puttanesca, orecchiette and squid ink pangrattato

Ricotta gnudi, roasted pumpkin, sage and reggiano

Slow roasted lamb shoulder, freekeh, pomegranate & labna

Choice of 4 items from the following

\$6 each for additional serves

Passionfruit meringue tartlets

Sticky date pudding, almond praline

Cookies and cream panna cotta, seasonal berries, honeycomb

White chocolate cheesecake, baked rhubarb and pistachio granola

Coconut granita, mandarin jelly, lime curd

Milk chocolate mousse, espresso jelly, cocoa nib crunch,

Coconut panna cotta, candied pineapple, sesame

We had such a wonderful night at Rickys on our wedding. We did not have a worry in the world and everything ran so smoothly. Thank you very much for all your organisation and communication along the way. All of our guests continue to comment on the impeccable service and food. Thanks to the Ricky's team....nailed it :)

Susanne & Adam Goldlin

RICKYS BEVERAGE PACKAGES

Please note menus are seasonal and subject to change

- Beverages can also be charged on an 'on consumption basis'.
- All beverage packages include soft drinks and juice.
- A Rose can be substituted for another wine on all packages
- Sparkling water can be added to beverage package for \$5 pp.
- Hugo Spritz or Aperol Spritz can be added to any beverage package and served during arrival drinks for \$10 pp.

River bar package \$75 per person

SPARKLING: Paul Louis Blanc de Blancs, Loire Valley FR
WHITE: Mike Press Sauvignon Blanc, Adelaide Hills SA
Howard Vineyard Pinot Gris, Adelaide Hills SA
RED: Momo Pinot Noir, Marlborough NZ
Mike Press Shiraz, Adelaide Hills SA
BEER: Choose 2 full strength beer & 1 mid strength/light beer

Horizon package \$95 per person

SPARKLING: Petaluma 'Croser' NV, Adelaide Hills SA
WHITE: Voyager Estate 'Girt by Sea' Chardonnay,
Margaret River WA
Wairau River Pinot Gris, Marlborough NZ
RED: Silent Way 'Quarry Ridge Vineyard', Highlands VIC
Langmeil 'Valley Floor' Shiraz, Barossa Valley SA
BEER: Choose 2 full strength beer & 1 mid strength/light beer



Deluxe wine package \$120 per person

SPARKLING: Vintage Pipers, Pipers River TAS
WHITE: Greywacke Sauvignon Blanc, Marlborough NZ
Mt Difficulty Pinot Gris, Central Otago NZ
Yering 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: Choose 3 full strength beer & 1 mid strength/light beer

Premium package \$160 per person

CHAMPAGNE: NV Laurent-Perrier Brut, Tours-sur-Marne FR
WHITE: Craggy Range 'Te Muna Road' Sauvignon Blanc,
Martinborough NZ
Subida di Monte D.O.C. Pinot Grigio, Friuli IT
Brokenwood 'Indigo' Chardonnay, Beechworth VIC
RED: Amisfield Pinot Noir, Central Otago NZ
Petit A, Domaine A, Cab Sauv, Cab Franc, Coal River TAS
Mollydooker 'Blue Eyed Boy' Shiraz, McLaren Vale SA
BEER: Choose 3 full strength beer & 1 mid strength/light beer

BEER SELECTION OPTIONS:

FULL STRENGTH: Asahi, Peroni Nastro Azzuro, Corona, James
Boags Premium, Crown Lager, Stone & Wood
Pacific Ale, Burleigh Brewing Co 'Big Head' No
Carb Lager

MID-STRENGTH/LIGHT: Peroni Leggera, XXXX Gold, Cascade Light

Matt and I wanted to express how thankful we were to have you apart of our big day - everything honestly was PERFECT!! Just thought we should let you know that we got so many compliments from our guests regarding the food at Ricky's - everyone was completely satisfied and could not stop raving about it. Thanks again!!

Natalie & Matthew Briggs