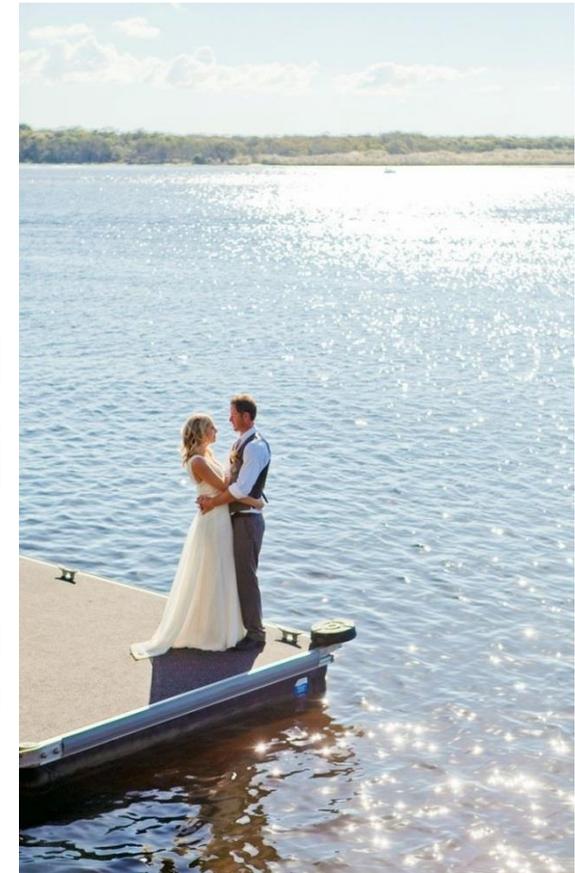


RICKYS

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.



Sinead Murtagh

Phone: 07 5447 2455

Email: [wedding@rickys.com.au](mailto:wedding@rickys.com.au)

#rickysweddings

## 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](http://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 canopy area)	Sit Down	150
	Stand Up	250
Rickys outside 'canopy' area	Sit Down	40

\*capacity is subject to Covid 19 restrictions

## PRICING

Lunch Reception	11.30am – 4.30pm	Minimum Spend
Wednesday & Thursday		16,000
Friday - Sunday		19,000
Exclusive Use of Outside 'Canopy' Area	12.00pm – 4.30pm	5,000
Evening Reception	5.30pm – 11.30pm	Minimum Spend
Wednesday, Thursday & Sunday		22,000
Friday & Saturday		26,000
Exclusive Use of Outside 'Canopy' Area	6.00pm – 11.30pm	6,000

*"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% Surcharge applied to all Visa and Mastercard
- A 1.5% Surcharge applied to all Amex

## RICKYS SIT DOWN MENU SELECTION

**3 course menu \$115 per person / 4 course menu \$130 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 menu items & prices are 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 rilette, 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.**

<b>Oyster bar</b>	\$12 per person
<b>Prawn &amp; Oyster bar</b>	\$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, 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**

\$5 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 give you more mingling time with your guests why not have your desserts served roaming in petit fours size, excluding those marked with \**



*"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

**\$115 per person for 5 light canapés, 4 substantial canapés & 3 dessert canapés.**

*Please note menus items & prices are subject to change*

### **Light canapes for arrival:**

*Choose 5 items for package price or \$7 each*

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 rilette, squid ink cracker, coriander

Duck liver parfait, quince jelly, pickled guindilla

Mooloolaba yellow fin tuna ceviche, grilled corn, avocado

### **Substantial canapes / Late night snacks:**

*Choose 4 items for package price or \$15 each*

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

### **Dessert canapes:**

*Choose 3 items for package price or \$7 each*

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

Flourless chocolate fudge cake, chocolate cremeux, beetroot

marshmallow

Cookies and cream panna cotta, seasonal berries, honeycomb

*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 items & prices are 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 \$80 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: Kumeu Village Pinot Noir, Hawkes Bay NZ  
Mike Press Shiraz, Adelaide Hills SA  
BEER: Choose 2 full strength beer & 1 mid strength/light beer

### Horizon package \$100 per person

SPARKLING: Louis Bouillot 'Perle de Vigne' Grande Reserve,  
Nuits-St-Georges FR  
WHITE: Voyager Estate 'Girt by Sea' Chardonnay,  
Margaret River WA  
Wairau River Pinot Gris, Marlborough NZ  
RED: Even Keel Pinot Noir, Mornington Peninsula VIC  
Langmeil 'Valley Floor' Shiraz, Barossa Valley SA  
BEER: Choose 2 full strength beer & 1 mid strength/light beer



### Deluxe wine package \$125 per person

SPARKLING: Clover Hill 'Tasmanian Cuvee', Pipers River TAS  
WHITE: Craggy Range 'Te Muna Road' Sauvignon Blanc,  
Martinborough NZ  
Mount Difficulty Pinot Gris, Central Otago NZ  
Vasse Felix Chardonnay, Margaret River WA  
RED: Burton McMahon 'George's Vineyard' Pinot Noir, Yarra Valley  
VIC  
Jim Barry 'Veto' Cabernet Sauvignon, Coonawarra SA  
Wirra Wirra 'Woodhenge' Shiraz, McLaren Vale, SA  
BEER: Choose 2 full strength beer & 1 mid strength/light beer

### Premium package \$170 per person

CHAMPAGNE: NV Laurent-Perrier Brut, Tours-sur-Marne FR  
WHITE: Shaw and Smith Sauvignon Blanc, Adelaide Hills SA  
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  
Heathcote Estate Shiraz, Heathcote VIC  
BEER: Choose 2 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,  
Heads of Noosa Japanese Lager, 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