

RICKYS

SAY 'I DO'

WITH

RICKYS RIVER BAR + RESTAURANT



RICKYS

"Wow where to begin! We have dined at Ricky's many times over the years and I was so impressed with how that incredible food and service translated into our wedding."

Every single guest has commented on how incredible the food was, how their steak was cooked perfectly, how they were never waiting for a drink, how awesome it was to order their own food. We couldn't be happier."

Emily & Nick – October 2023

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 canopy area)	Sit Down	150
	Stand Up	220
Rickys outside 'canopy' area	Sit Down	40

PRICING

Lunch Reception		
Full venue inclusive of outside canopy area	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		
Full venue inclusive of outside canopy area	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

"Thank you and the team at Ricky's for making our wedding day perfect!"

We had the best time of our lives. All the attention to detail and hard work and effort of all involved was incredible!

The service was amazing, the food extraordinary and patience (during some very touch and go moments regarding the weather) very calming.

All of our guests were absolutely blown away by everything and we loved every minute of it!"

Elise & David – December 2023



- 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 10% surcharge applies on Sundays
- A 1.1% Surcharge applied to all Visa and Mastercard
- A 1.5% Surcharge applied to all Amex

RICKY'S SIT DOWN MENU SELECTION

3 course menu \$115 per person / 4 course menu \$130 per person

Please note menus items & prices are subject to change

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

Canapés

choice of four

Pea and parmesan croquettes, chipotle aioli

Traditional black olive tapenade, sourdough crouton

Kilcoy beef tartare, cured yolk, crispy onion, sourdough crouton

Beetroot cured salmon, dill, crème fraîche, rye bread

Chilled heirloom tomato gazpacho

Taleggio and parmesan arancini, roasted tomato aioli

Buckwheat polenta, pickled mushrooms, hazelnut, pecorino

Roasted beetroot and goats curd tartlets

Hot smoked rainbow trout rillettes, rye cracker

Duck liver parfait, quince jelly, pickled guindilla

Mooloolaba yellow fin tuna ceviche, grilled corn, avocado



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

Oyster bar	\$18 per person
Prawn & Oyster bar	\$26 per person

"We honestly were so impressed with Rickys. You and the team were amazing, we couldn't fault the service, food, drink and all the little details you had considered (like saving our menus). All our guests said it was the best food, drink and service they have ever had at a wedding :) Thank you all so much."

Alana & Zach – November 2023

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

Baked scallops, cauliflower purée, pickle cauliflower, brown butter

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

Grass fed eye fillet, mustard seed potato mash, watercress, red wine jus

Local market fish, almond puree, charred cucumber, artichoke, spring onion

Roasted duck breast, salt baked beetroot, braised lentils, pancetta

Grilled pork loin, charred seasonal greens, roasted garlic, olive oil potato puree

Lamb rump, pearl cous cous salad, tzatziki

Pumpkin risotto, Persian feta, pepitas, crispy sage

Organic chicken breast, breast, corn custard, chimichurri



Additional side dishes are available, please ask for seasonal options

\$5 per person

Dessert

choice of four

Milk chocolate mousse, espresso toffee, cocoa nib praline

Coconut cheesecake mousse, lemon curd, macadamia

Rickys tiramisu with homemade ladyfinger biscuit

Queensland strawberry, white chocolate ganache, ginger biscuit, lemon verbena

Passionfruit curd, sable, yuzu gel, torched meringue

Flourless chocolate fudge cake, caramel cremeux, toasted hazelnut

Yogurt mousse, raspberry gel, lemon biscuit, pistachio crisp

Coconut panna cotta, mandarin gel, black sesame cake

*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 **



"A huge thank you from James and I for everything that you and the team at Ricky's did to make our reception so smooth sailing and effortless.

All of our guests have raved about the food and the service. We wouldn't change anything about our day and that's largely due to our choice of Ricky's as a venue.

We can't wait to come back on a regular basis and reminisce on the day that was! All the best for the remainder of weddings you have this year. All of your couples are in for a treat ❤️"

Emma & James – September 2023

If you are more of a savoury person, we could add on a cheese & charcuterie station instead of desserts or wedding cake for \$20 pp

Or just a cheese station for \$16 pp

RICKYS STAND UP MENU SELECTION

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

Please note menu items & prices are subject to change

Light canapes for arrival:

Choose 5 items for package price or \$7 each

Pea and parmesan croquettes, chipotle aioli

Traditional black olive tapenade, sourdough crouton

Kilcoy beef tartare, cured yolk, crispy onion, sourdough crouton

Beetroot cured salmon, dill, crème fraiche, rye bread

Chilled heirloom tomato gazpacho

Taleggio and parmesan arancini, roasted tomato aioli

Buckwheat polenta, pickled mushrooms, hazelnut, pecorino

Roasted beetroot and goats curd tartlets

Hot smoked rainbow trout rilletes, rye cracker

Duck liver parfait, quince jelly, pickled guindilla

Mooloolaba yellow fin tuna ceviche, grilled corn, avocado



"Thank you so much for everything last Saturday. The amount of people who came up to us on Sunday to comment on how attentive all the waitstaff were, and how delicious the food was, is really a testament to the restaurant and you and your team. We could not have asked for a more perfect reception. The bug pasta will forever be in my dreams.

At times it felt like the waitstaff appeared out of thin air to refill drinks, and the speed at which everything was brought out and cooked to perfection was unreal."

Octavia & Warren – September 2023

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 toffee, cocoa nib praline

Coconut cheesecake mousse, lemon curd, macadamia

Rickys tiramisu with homemade ladyfinger biscuit

Queensland strawberry, white chocolate ganache, ginger biscuit

Passionfruit curd, sable, yuzu gel, torched meringue

Flourless chocolate fudge cake, caramel cremeux, toasted hazelnut

Yogurt mousse, raspberry gel, lemon biscuit, pistachio crisp

Coconut panna cotta, mandarin gel, black sesame cake

RICKYS BEVERAGE PACKAGES

Please note menu 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 \$90 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 \$110 per person

SPARKLING: Louis Bouillot 'Perle de Vigne' Grande Reserve, Nuits-St-Georges FR
WHITE: Babich 'Black Label' Sauvignon Blanc, Marlborough NZ
Voyager Estate 'Coastal' Chardonnay, Margaret River WA
RED: Rising Pinot Noir, Yarra Valley VIC
Langmeil 'Valley Floor' Shiraz, Barossa Valley SA
BEER: Choose 2 full strength beer & 1 mid strength/light beer



Add in a champagne tower as part of your welcome drinks:
\$220 for a 4-tier champagne tower

Deluxe package \$145 per person

SPARKLING: Clover Hill 'Vintage Release', Pipers Brook TAS
WHITE: Shaw And Smith Sauvignon Blanc, Adelaide Hills SA
Even Keel Pinot Gris, Mornington Peninsula VIC
Giant Steps Chardonnay, Yarra Valley VIC
RED: Shadowfax Pinot Noir, Macedon Ranges 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 \$190 per person

CHAMPAGNE: Laurent-Perrier 'La Cuvee', Tours-sur-Marne FR
WHITE: Craggy Range 'Te Muna Road' Sauvignon Blanc, Martinborough NZ
Ocean Eight Pinot Gris, Mornington Peninsula VIC
Kooyong Estate Chardonnay, Mornington Peninsula VIC
RED: Burton McMahon 'George's Vineyard' Pinot Noir, Yarra Valley VIC
Rockford 'Moppa Springs' Grenache, Mataro, Shiraz, Barossa Valley SA
Heathcote Estate Shiraz, Heathcote VIC
BEER: Choose 2 full strength beer & 1 mid strength/light beer

BEER SELECTION OPTIONS:

FULL STRENGTH: Asahi Super Dry, 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 Nastro Azzuro 3.5, XXXX Gold, Cascade Light