



# RIVAGE

HOSPITALITY GROUP

EVENT FUNCTIONS PACK 2025



## Elevating Experiences, Curating Memories

At Rivage Hospitality, we specialise in creating unforgettable events that seamlessly blend luxury, sophistication, and unparalleled service. With a diverse portfolio of exclusive venues, we offer tailored experiences for every occasion whether it's an intimate private dinner, an exuberant cocktail reception, or an all-night celebration. Choose from our three unique venues, each designed to provide an extraordinary backdrop for your special event.

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# Armorica

Parisian Spirit,  
Timeless Elegance

*Where classic brasserie charm meets contemporary refinement.*

Located in the heart of Surry Hills, Armorica is an elegant evocation of a traditional Parisian brasserie, where a timeless approach to hospitality meets a modern expression of French cuisine. An homage to the city of Paris, Armorica brings the energy, theatre and effortless sophistication of dining in the City of Light to Crown Street.

Whether you're planning an intimate gathering, a chic corporate event, or an unforgettable celebration, Armorica is designed to make your event extraordinary.





### **Stylish, Versatile Spaces**

From our cozy private room to larger dining areas, Armorica offers an intimate yet spacious setting for any event. Our rustic design with modern touches ensures a welcoming and chic environment for your guests.

### **Exceptional Service**

Our experienced event team is dedicated to delivering flawless service, ensuring your event runs smoothly from start to finish.

### **Atmosphere**

Armorica's warm, inviting ambiance makes it perfect for everything from after work cocktails to special milestone celebrations. Let us create the perfect atmosphere to suit your event.





### Tailored Menus

Indulge your guests with our exceptional menus, featuring seasonal, locally sourced ingredients with a French-inspired twist. From canapés to plated dinners, we offer options that cater to every taste and dietary requirement.



## CANAPÉ MENU

<b>INDIVIDUAL</b>	
ROCK OYSTERS	6.5
Champagne mignonette	
STUFFED DONUTS	8/23
Brie / add Black River Caviar	
VEGETABLE TART	9
seasonal vegetable, goat's curd	
SPANNER CRAB CAKE	13
garlic aioli, fine herbs	
BEEF TARTARE	10
horseradish cream	
<b>SUBSTANTIAL</b>	
CAMPANELLE	10
pea, tomato, smoked stracciatella, almond, basil	
MAFALDINE	12
smoked pork neck ragout, guanciale, lemon thyme	
RIGATONI	12
slow roasted Wollemi duck, fresh herbs, foie gras	
<b>SWEET</b>	
CALVADOS COOKIE	6
SEASONAL PÂTE DE FRUITS	5
BERGAMOT MERINGUE TART	6
VALHRONA CHOCOLATE PETIT FOURS	7

## LA FORMULE SET MENU

### "LE FIXE" | 95PP

PROVENÇAL BREAD ROLL  
Copper Tree butter

### KINGFISH CRU

Smoked sunflower seed cream, grapes,  
finger lime

### ANGUS BEEF TARTARE

Kipfler Potato, shallot cream

### CAMPANELLE

Pea, cherry tomato, smoked stracciatella, almond, basil

### BARRAMUNDI

Sauce Grenobloise

### BAVETTE

Jack's Creek grain-fed Black Angus 3+

### LEAF SALAD

Citrus dressing

### GRILLED FIORETTO

Pistachio pistou, parmesan

### FRENCH FRIES

### VANILLA CRÈME BRULÉE

Red berry sorbet

### "LE GRAND-FIXE" | 160PP

PROVENÇAL BREAD ROLL  
Copper Tree butter

### CAVIAR

Brie-stuffed donut

### OYSTERS

Champagne mignonette

### KINGFISH CRU

Smoked sunflower seed cream, grapes,  
finger lime

### ANGUS BEEF TARTARE

Kipfler Potato, shallot cream

### RIGATONI

Slow-roasted lamb shoulder ragout, rosemary crumb

### KING PRAWNS

Escargot XO sauce, steamed buns

### BARRAMUNDI

Sauce Grenobloise

### RIB-EYE

Jack's Creek grain-fed Black Angus 3+,  
condiments

### LEAF SALAD

Citrus dressing

### GRILLED FIORETTO

Pistachio pistou, parmesan

### FRENCH FRIES

### CHEESECAKE

Raspberry, almond crumb, vanilla ice cream

### VANILLA CRÈME BRULEE

Red berry sorbet



## OUR SPACES

Armorica's warm, inviting ambiance makes it perfect for everything from after work cocktails to special milestone celebrations.

Let us create the perfect atmosphere to suit your event.



**Private Dining Room**  
Seats up to 20



**Semi Private Dining Room**  
Seats up to 30



**Full Venue Hire**  
Seats up to 130

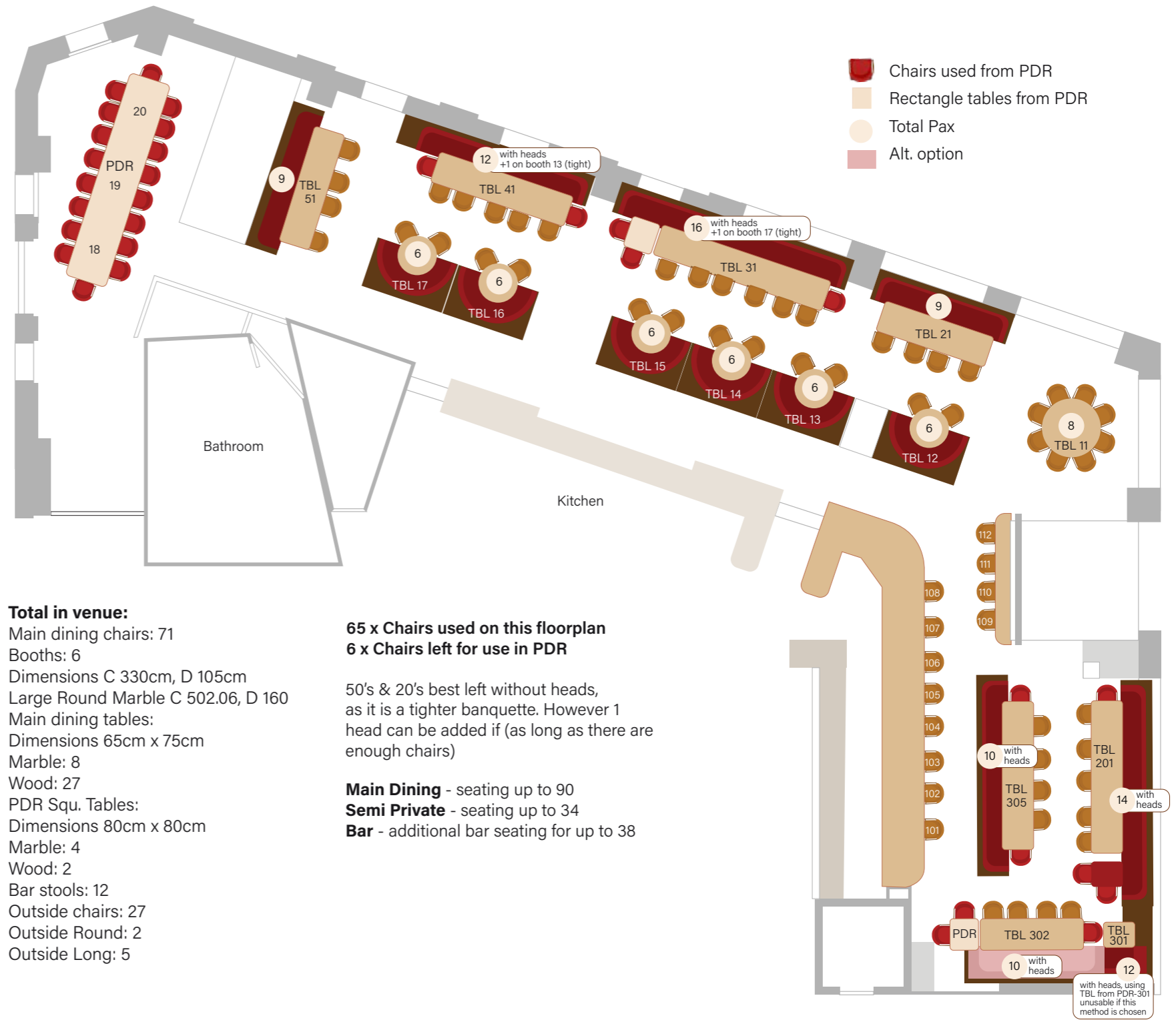


# Armorica

## FLOOR PLAN

### Venue Highlights:

- Seating for up to 130
- Canapes for 170
- Private Dining Room for up to 20
- Semi-Private Dining for up to 30
- Set menus from \$95 per head
- Additional Bar Dining
- Flexible Floor plan / Seating
- Space for a Stage / Live Entertainment



**Total in venue:**  
 Main dining chairs: 71  
 Booths: 6  
 Dimensions C 330cm, D 105cm  
 Large Round Marble C 502.06, D 160  
 Main dining tables:  
 Dimensions 65cm x 75cm  
 Marble: 8  
 Wood: 27  
 PDR Squ. Tables:  
 Dimensions 80cm x 80cm  
 Marble: 4  
 Wood: 2  
 Bar stools: 12  
 Outside chairs: 27  
 Outside Round: 2  
 Outside Long: 5

**65 x Chairs used on this floorplan**  
**6 x Chairs left for use in PDR**

50's & 20's best left without heads, as it is a tighter banquette. However 1 head can be added if (as long as there are enough chairs)

**Main Dining** - seating up to 90  
**Semi Private** - seating up to 34  
**Bar** - additional bar seating for up to 38

with heads, using TBL from PDR-301 unusable if this method is chosen



# FRANCA

## — Potts Point

### *Celebrate with Style*

Step into Franca, where the spirit of the Mediterranean meets the rhythm of Potts Point. Inspired by the south of France and the idea of lingua franca, a shared language of food, wine, and connection, Franca is designed for gathering, sharing, and lingering a little longer at the table. The menu is built around generous, shareable plates, vibrant flavours, and produce-driven cooking, all served in a space that feels both relaxed and refined.

More than just a restaurant, Franca is a modern neighbourhood meeting place, a celebration of easy luxury, warm conversation, and long, sun-soaked meals that turn into unforgettable nights.





### **An Atmosphere Made for Gathering**

Franca is designed for connection, where long tables, shared plates, and flowing conversation set the tone. Inspired by the spirit of the Mediterranean and the south of France, the space blends relaxed elegance with vibrant energy, creating a setting that feels both elevated and effortlessly welcoming.





### **A Space That Brings People Together**

Franca offers warm, versatile spaces that feel intimate yet alive, whether you're hosting a long lunch, an elegant dinner, or a lively celebration. With a layout designed to encourage conversation and shared moments, the room moves easily from refined and relaxed to vibrant and atmospheric, adapting effortlessly to the rhythm of your event.



### **Thoughtful, Considered Service**

Service at Franca is guided by connection and communication. Our team takes a considered, unhurried approach, spending time at the table, anticipating needs, and engaging with your guests in a way that feels warm, genuine and intuitive. It's a style of hospitality that mirrors the Lingua Franca philosophy: attentive, interactive and centred around making people feel truly looked after.





### Menus Designed to Share

Our menus are built around the idea of lingua franca, a shared language of food, wine, and hospitality. Designed for the table and meant to be enjoyed together, the cuisine draws inspiration from the Mediterranean and southern Europe, from the coasts of southern France and Italy to Spain and the broader Mediterranean basin. Expect generous, produce driven dishes, bold yet refined flavours and a style of dining that encourages connection.



## CANAPÉ MENU

### VEGETARIAN

Mini Beetroot Tarts	8
Mushroom Arancini	8
Comte & Porcini, Brioche	8
Fried Polenta, Corn, Piquillo Aioli	8

### SEAFOOD

Sydney Rock Oysters, Mignonette	7
Spanner Crab & Corn Portugese Tarts	12
Scallops, Cauliflower, Herb Butter	12
Kingfish, Citrus, Puffed Rice	10

### MEAT

Pork Rillettes, Lardo, Brioche	13
Steak Tartare, Egg Yolk Jam, Lavosh.	12
Lamb Ribs, Pea, Mint	12
Duck Leg Croquette, Cherry, Pistachio	10

### PREMIUM OPTIONS

Chicken Liver Parfait Profiterole, Hazelnut Praline, Beetroot Powder	13
King Prawns, Nduja Crumb	10
Caviar, Potato Pave, Crème Fraîche	25

### SWEET

Valrhona Dark Chocolate & Hazelnut Cube	8
Mini Lemon Meringue Tart	8
Raspberry & Mascarpone Eclair	8
Rum & Vanilla Financier	8

### LE CLASSIQUE | 80PP

*Minimum 8 Pax*

Milk Bun & Cultured Butter

#### COMMENCER TO BEGIN WITH

Wagyu Beef Tartare, Beetroot, Horseradish, Quail Egg  
Grilled Squid, Chorizo, White Bean

#### CONTINUER THE MAIN EVENT

Angus Short Rib  
(+10pp Sirloin Replacement)  
PX Jus, Guindillas

Salad / Fries

#### DESSERT

Valrhona Chocolate Entremet  
Hazelnut, Malted Milk Ice Cream

## SET MENU

### LE SIGNATURE | 120PP

*Minimum 2 Pax*

Milk Bun & Cultured Butter

#### COMMENCER TO BEGIN WITH

Chef's Selection Snack  
Tuna, Scallop & Prawn Tartare, Fingerlime Dressing  
Moreton Bay Bug, Café de Paris, Baguette

#### CONTINUER THE MAIN EVENT

John Dory Meuniere  
Brown Butter, Parsley, Fingerlime

Angus Short Rib  
(+10pp Sirloin Replacement)  
PX Jus, Guindillas

Salad / Fries

#### DESSERTS

Banana Mille Feuille  
Banana Diplomat, Walnuts, Cereal Ice Cream

### L'ARISTOCRATE | 159PP

*Minimum 8 Pax*

Milk Bun & Cultured Butter

#### DE LAMER FRESH SEAFOOD

Sydney Rock Oysters, Mignonette  
Black Pearl Oscietra Caviar, Buckwheat and Chive Waffle, Crème Fraîche  
Tuna, Scallop & Prawn Tartare, Fingerlime Dressing

#### COMMENCER TO BEGIN WITH

Vongole, Café de St. Tropez, Crusty Bread  
Grilled Squid, Chorizo, White Bean  
Black Rice, Squid Ink, Calamari, Crab, King Prawn

#### CONTINUER THE MAIN EVENT

John Dory Meuniere, Brown Butter, Parsley, Fingerlime  
1kg Bone-In Sirloin, PX Jus, Guindillas

Salad / Fries / Creamed Broccoli

#### DESSERTS

"Franca Mousse", Valrhona White Chocolate, Mango  
Valrhona Chocolate Entremet, Hazelnut, Malted Milk Ice Cream

A discretionary 10% service charge is applied to all tables of 6+ guests. A standalone 10% pricing surcharge applies on Sundays & Public Holidays. Dietary requests can be accommodated with notes. Our menu contains allergens and is prepared in a kitchen that handles nuts.

For all groups of 17+, please see our Special Event Set Menus | Menus are subject to seasonal change and availability.



## OUR SPACES

Franca's warm, inviting ambiance makes it perfect for everything from after work cocktails to special milestone celebrations.

Let us create the perfect atmosphere to suit your event.



### **Semi Private Dining Room**

Seats up to 16 guests



### **Full Venue Hire**

Seats up to 100 guests

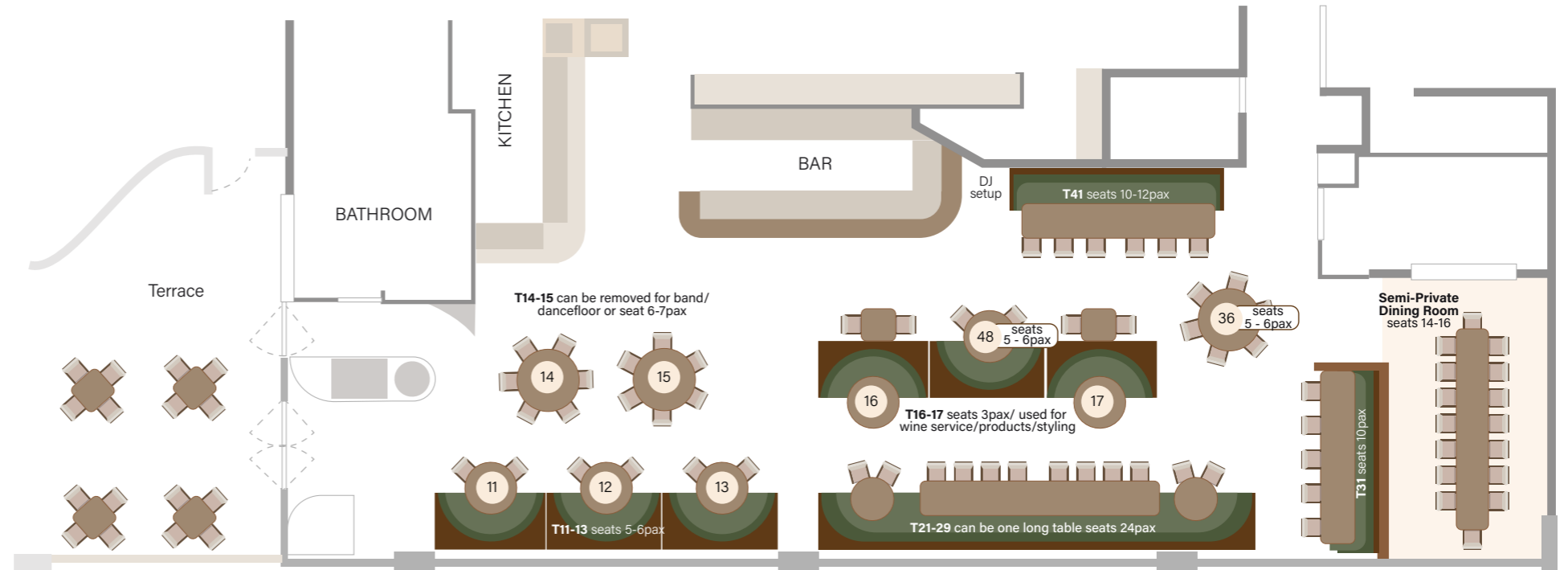


# FRANCA

## FLOOR PLAN

### Venue Highlights:

- **Seating Capacity:** Up to 100 guests
- **Canapés Reception:** Up to 140 guests
- **Semi-Private Dining Room:**  
Seats up to 16 guests
- **Large Group Dining:**  
Seats up to 30 to 34 guests
- **Set Menus:** Starting from \$99 per head
- **Flexible Floor plan:**  
Customizable seating arrangements
- **Entertainment:**  
Space for a band or dance floor
- **Outdoor Terrace:**  
Perfect for drinks or a relaxed outdoor gathering





As Armorica and Franca have their own pastry department, should you wish to pre-order a cake on top of the desserts included in the set menu, please select from the below options:



8" Valrhona Chocolate Cake	\$120
8" Chocolate & Hazelnut Torte	\$110
8" Mixed Berry Cake	\$105
10" Passionfruit Tart	\$100
10" Lemon Meringue Tart	\$100

A personalised plaque can be added in for \$10, if you would like to include, please just let us know what you'd like it to say.

All cake orders must be confirmed 48 hours prior to your reservation.  
Please email your request or if you have any questions to  
[bonjour@armorica.com.au](mailto:bonjour@armorica.com.au) or [hello@francabrasserie.com.au](mailto:hello@francabrasserie.com.au)



# Le Frérot

## — Potts Point

### *Effortless Charm, All-Day Energy*

Where relaxed sophistication meets everyday indulgence.

Located in the heart of Potts Point, Le Frérot is a playful, modern café-bar-bistro that brings together great food, great coffee and great wine from morning to late. Designed as the spirited little brother to Franca, Le Frérot blends casual ease with polished style, serving up honest, craveable dishes in a space that feels lively, social, and effortlessly cool.

Whether you're planning an intimate gathering or a relaxed group celebration, Le Frérot offers a setting that's vibrant, flexible and full of personality.





### **A Space Made for Easy Gatherings**

Le Frérot offers stylish, flexible spaces that move seamlessly from day to night. Whether you're hosting a long lunch, casual drinks, or a relaxed celebration, the layout is designed to feel welcoming, energetic, and adaptable, perfect for everything from intimate get-togethers to lively group bookings.

### **Relaxed, Genuine Service**

Service at Le Frérot is warm, easy, and unpretentious, focused on making guests feel comfortable, looked after, and at home. Our team keeps things flowing with a friendly, attentive approach that suits the rhythm of the space, creating an experience that feels natural, social, and effortlessly enjoyable.





### Menus Made for Any Moment

Le Frerot's menus are all about honest, generous food designed to be enjoyed from morning to late. Built around quality, seasonal produce and French-inspired comfort with a modern, casual edge, the offering moves effortlessly from café classics to bistro favourites and bar snacks. Whether you're hosting a relaxed breakfast, brunch, long lunch, or evening gathering, our menus can be shaped around options to suit different tastes and dietary requirements.



## SET MENU

### BREAKFAST

#### CONTINENTAL BUFFET | 35PP

*Includes:*

Pastries, Fresh Fruit , Yoghurt & Granola

Coffee, Tea

Juice (1pp)

+Eggs

Tartine: Hot Smoked Rainbow Trout, Creme Fraiche, Capers & Dill 17

Breakfast Roll: Toulouse sausage, Fried egg, Caramelised Onion, Cheddar 17

Two Eggs Any Style, Sourdough 17

*Optional sides*

#### ALL-INCLUSIVE | 50PP

A full buffet style Breakfast (inc. eggs, sausage, bacon, hash brown etc).

Juice station (+\$10)

### DINNER | 75PP

1PC PP

Bread & Butter

Croquette Du jour. Lemon Aioli

Beef Tartare. Classic Condiments, Crispy Potato Skin

*To Share*

Poulet, Marinated and Roasted Chicken

Steak, Black Angus Bavette

Fries, Provençal Seasoning

Cos lettuce, Green Goddess Dressing

Chocolate Mousse, Olive Oil Ice Cream

A discretionary 10% service charge is applied to all tables of 6+ guests. A standalone 10% pricing surcharge applies on Sundays & Public Holidays. Dietary requests can be accommodated with notes. Our menu contains allergens and is prepared in a kitchen that handles nuts.

For all groups of 17+, please see our Special Event Set Menus | Menus are subject to seasonal change and availability.

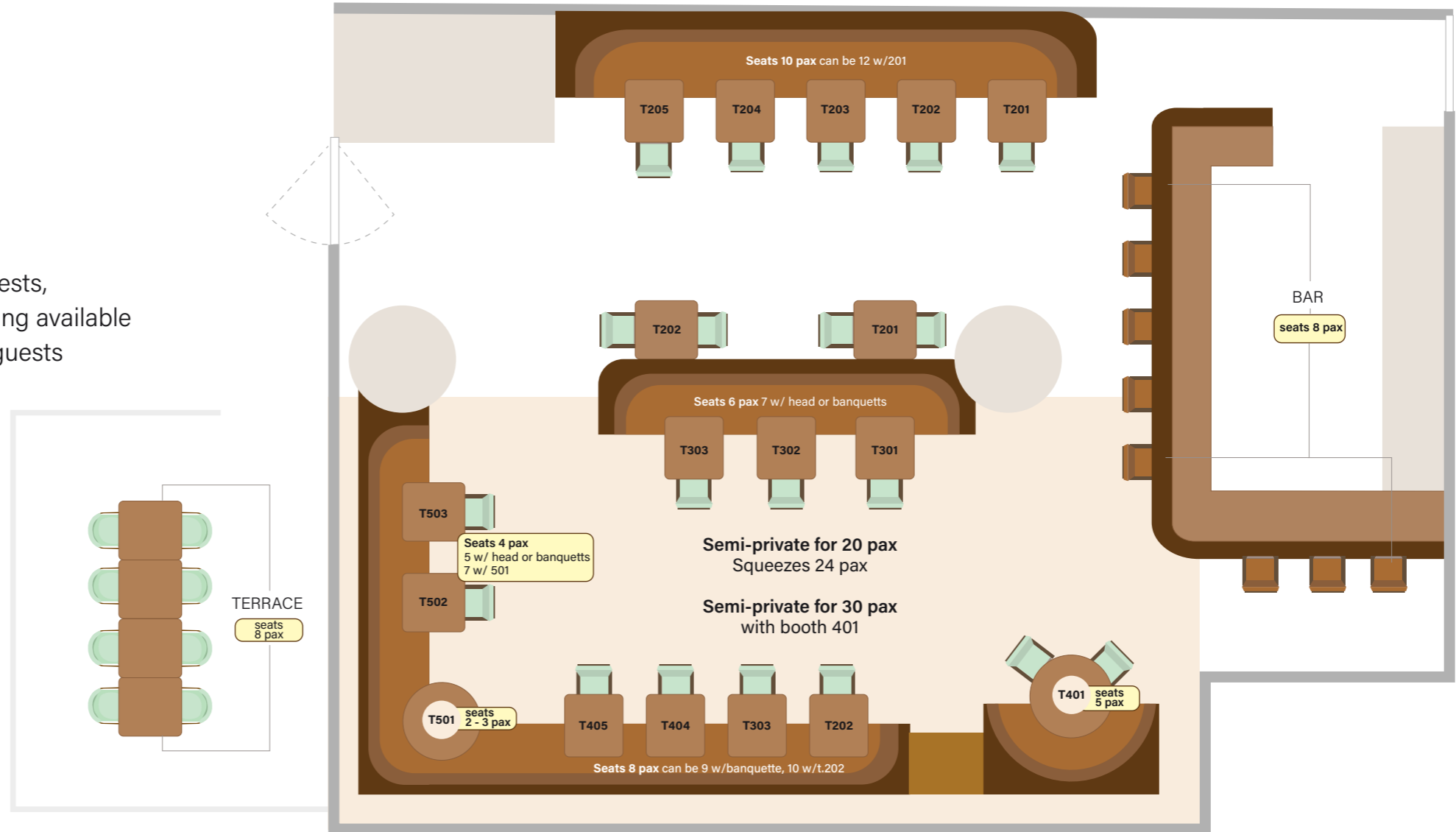


# Le Frérot

## FLOOR PLAN

### Venue Highlights:

- Seating Capacity: Up to 40 guests, additional bar and terrace seating available
- Canapés Reception: Up to 55 guests





# Let Us Make Your Event Unforgettable

Whether you're planning an intimate dinner, an exclusive cocktail party, or a large scale celebration, our venues Armorica Surry Hills, Franca Potts Point, and Le Frérot are ready to turn your vision into reality. With beautiful spaces, exquisite menus, and a team dedicated to creating an exceptional experience, we guarantee your event will be one to remember.

## CONTACT

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### Armorica Surry Hills

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490 Crown Street, Surry Hills, Sydney

### Franca Potts Point

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Shop 2/81 Macleay St, Potts Point, Sydney

### Le Frérot

(02) 8358 5560 | [salut@lefrerot.com.au](mailto:salut@lefrerot.com.au)

Shop 3/81 Macleay St, Potts Point, Sydney