

The image shows a restaurant interior with a warm, rustic aesthetic. In the foreground, several long wooden tables are set with white plates, glasses, and folded napkins. The tables are surrounded by leather-upholstered chairs with dark wooden frames. A large, tall vase with dried branches and greenery sits on one of the tables. The walls are decorated with large, framed abstract art pieces, including one with a red background and a stylized bird. A mirror reflects part of the room, and a wall-mounted lamp provides soft lighting. The overall atmosphere is elegant and sophisticated.

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 two unique venues, each designed to provide an extraordinary backdrop for your special event.

Armorica

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Armorica

Mediterranean Vibes, Modern Elegance

*Where the vibrance of the Mediterranean
meets contemporary sophistication.*

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 contemporary approach to cuisine. Armorica is an homage to the city of Paris; bringing the fun, energy and excitement of dining in the City of Light right here 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.





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

INDIVIDUAL	
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	
SUBSTANTIAL	
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	
SWEET	
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	
MARKET FISH TARTARE	
Caper leaves, lemon oil	
ANGUS BEEF TARTARE	
Kipfler Potato, shallot cream	
CAMPANELLE	
Pea, cherry tomato, smoked stracciatella, almond, basil	
BARRAMUNDI	
Sauce Grenobloise	
BAVETTE	
O'Connor Black Angus Flank 3+, condiments	
LEAF SALAD	
Citrus dressing	
GRILLED BROCCOLINI	
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, chives	
OYSTERS	
Champagne mignonette	
MARKET FISH TARTARE	
Caper leaves, lemon oil	
ANGUS BEEF TARTARE	
Kipfler Potato, shallot cream	
MAFALDINE	
Smoked pork neck ragout, guanciale, lemon thyme	
KING PRAWNS	
Escargot XO sauce, steamed buns	
BARRAMUNDI	
Sauce Grenobloise	
RIB EYE	
O'conor grass-fed Angus 3+, condiments	
LEAF SALAD	
Citrus dressing	
GRILLED FIORETTO	
Pistachio pistou, parmesan	
FRENCH FRIES	
PROFITEROLE	
Caramelised chestnut, chestnut ice cream, chocolate sauce	
VANILLA CRÈME BRULEE	
Red berry sorbet	

**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.

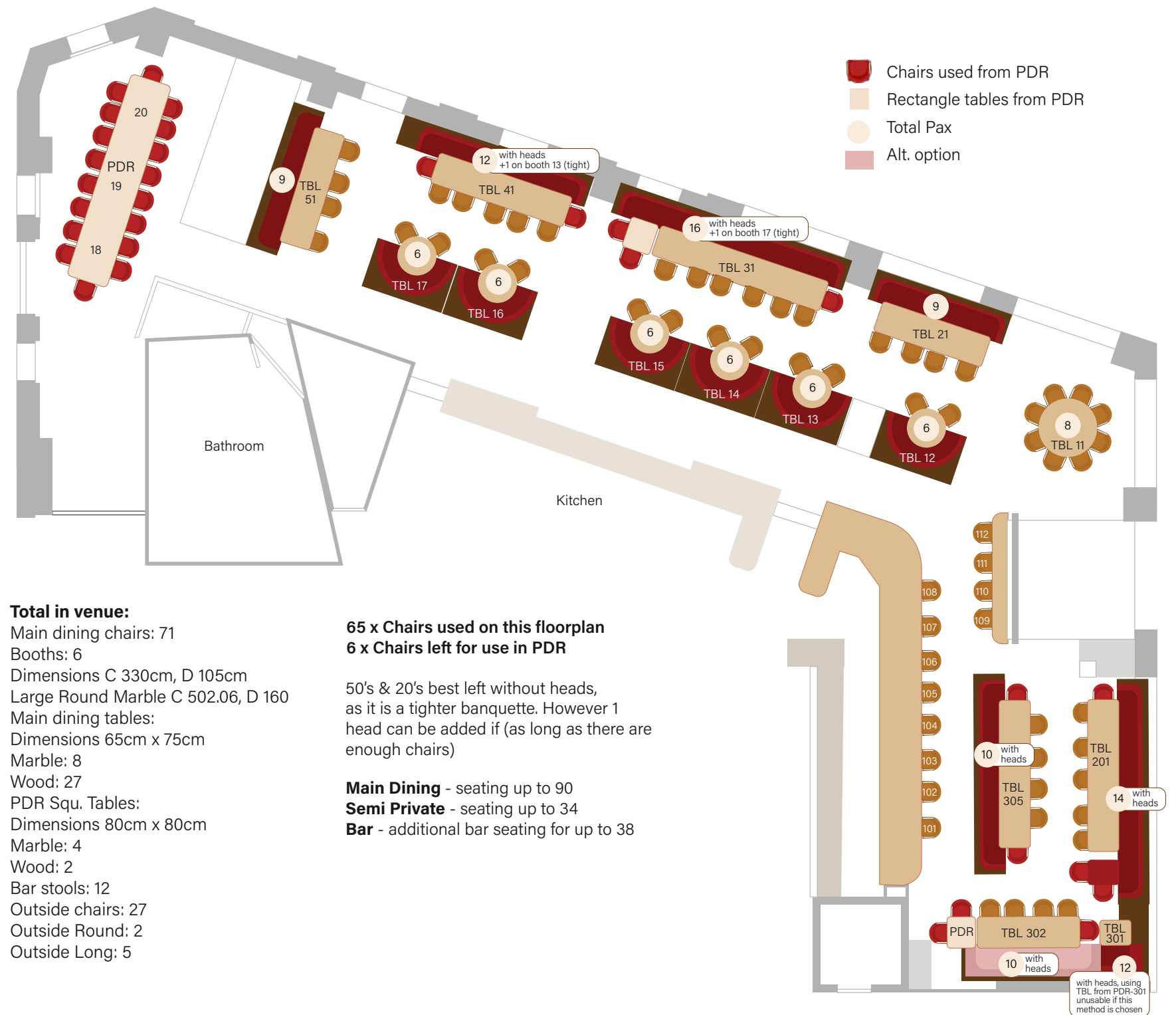




Armorica

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





FRANCA

— Potts Point

Celebrate with Style

Step into the comforting embrace of Franca, a cherished hub that has become an institution in the making. With its modern yet classic take on French cuisine, Franca welcomes you to a space that radiates warmth and sophistication, offering the perfect setting for fine wine, delicious food, and heartwarming conversations.

More than just a restaurant, Franca has evolved into a community hub, a haven of easy luxury that turns every visit into a cherished homecoming experience. Nestled in the vibrant Potts Point district, Franca is a sought after destination for diners from all corners of Sydney and beyond. Its welcoming ambiance and refined atmosphere have made it a beloved local favorite.





Why Choose Franca for Your Event?

Unmatched Ambiance

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.





Exquisite French Cuisine

Our refined take on classic French dishes, made from the finest locally sourced produce, leaves a lasting impression on both foodies and casual diners alike. Each dish is designed to showcase the best of French culinary excellence, paired with a selection of exceptional wines.



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	6.5
Spanner Crab & Corn Portugese Tarts	12
Scallops, Cauliflower, Herb Butter	12
Kingfish, Citrus, Puffed Rice	10
MEAT	
Pork Rilette, Lardo, Brioche	13
Steak Tartare, Egg Yolk Jam, Lavosh.	12
Lamb Ribs, Pea, Mint	12
Duck Leg Croquette, Cherry, Pistachio	10
PREMIUM OPTIONS	
Foie Gras Macaron	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 Eclai	8
Rum & Vanilla Financier	8

SET MENU

L'ARISTOCRATE MENU | 159PP

All Served to Share

DE LA MER FROM THE OCEAN

Black Pearl Oscietra Caviar, Buckwheat & Chive Waffle, Crème Fraîche
Sydney Rock Oysters, Mignonette Dressing
Hiramasa Kingfish Cru, Whipped Cod Roe, Hazelnuts

COMMENCER TO BEGIN WITH

Pan Fried Gnocchi, Mushrooms, Goats Cheese, Sage
Moreton Bay Bug, Café de Paris Butter, Baguette

CONTINUER THE MAIN EVENT

Marketfish "Á La Criée", Bouillabaisse Style Sauce
T-Bone, Brown Butter, Jus

French Fries / Brussel Sprouts, Truffle Honey, Parmesan /
Carrots, Macadamia, Maple / Butter Lettuce

DESSERTS SWEET TREATS

Spiced Apple Tarte Tatin, Vanilla Bean Ice Cream
Homemade Francacello

SIGNATURE MENU | 99PP

For groups of 17+ : Select two dishes per course.
Dishes can be served as alternate drop or to share.

DE LA MER FROM THE OCEAN

Rock Oysters, Mignonette 6.5ea
Rock Oysters w/ Black Pearl Oscietra Cavia 25ea

For groups up to 16: Choose one per course

COMMENCER TO BEGIN WITH

Hiramasa Kingfish Cru, Whipped Cod Roe, Hazelnuts
Wagyu Beef Tartare, Classic Condiments, Baby Turnip
Pan Fried Gnocchi, Mushrooms, Goat's Cheese, Sage

CONTINUER THE MAIN EVENT

Bread Crusted Barramundi, Smoked Potato Purée, Leeks, Grenobloise
Chicken "Pressé" , Mushroom Ragout, Polenta
Riverine MB4+ Short Rib, Roast Garlic Mash, Kale, Hazelnut Jus
Duck A L'Orange, Buckwheat, Witlof (+9pp)

Sides served for the table

DESSERTS SWEET TREATS

Raspberry Soufflé, Cream Cheese Ice Cream, Honey Lemon Gel
Macadamia Brulée, Mango Sorbet, Yoghurt Shards
Baked Lemon Tart, Crème Fraîche, Shaved Smoked Almond

Please note, for groups of 17 or more there are slight adaptations to the set menus



Event Options at **FRANCA**





Semi-Private Event Space

Franca's semi-private dining room is perfect for those seeking an intimate yet lively atmosphere. With seating for up to 18 guests, this space offers the privacy of a dedicated area while still capturing the vibrant energy of the restaurant. It's perfect for everything from intimate dinners to larger celebrations.

Cocktail & Canapés:

Our chic venue is perfect for after work drinks, corporate cocktails, or stylish launch parties. Enjoy expertly crafted cocktails and an array of mouthwatering canapés in a setting that combines sophistication and fun. Your event will leave a lasting impression in a space that fosters both conversation and celebration.

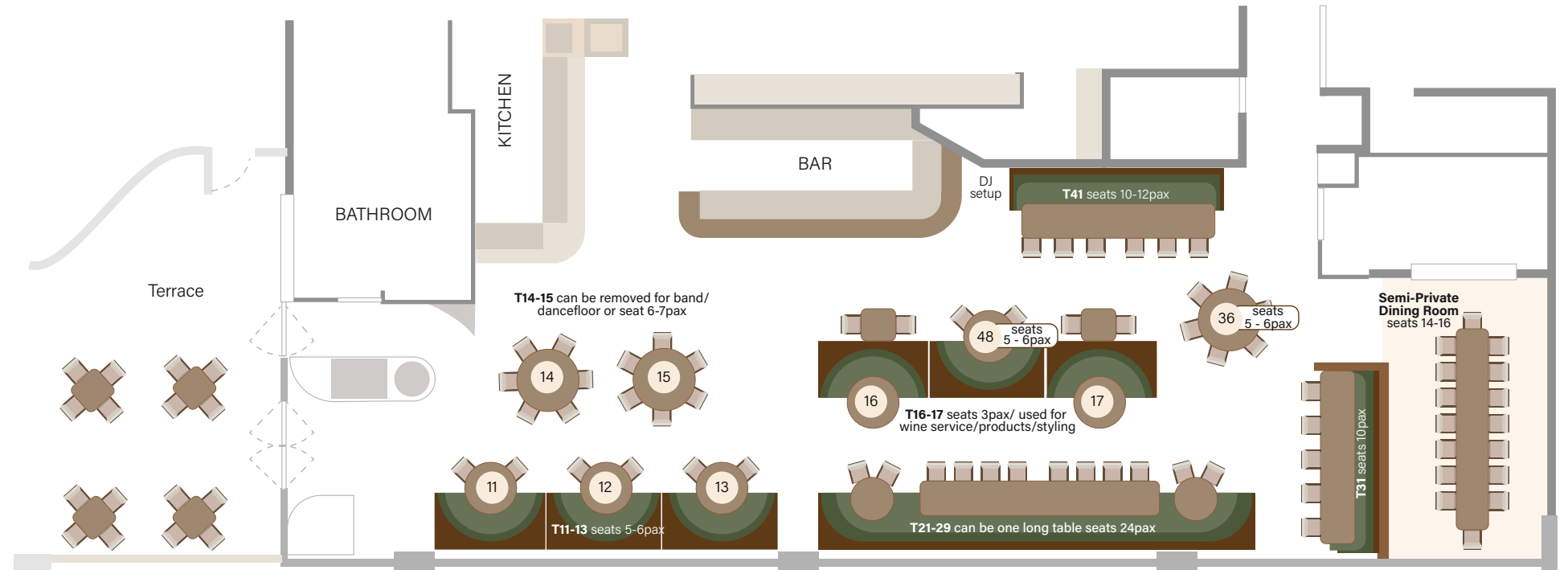




FRANCA

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 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





FRANCA

Key Points of Difference at Franca

Easy Luxury:

Franca offers the perfect balance of modern elegance and classical French charm, making it an ideal setting for sophisticated events.

A Community Hub:

More than a restaurant, Franca is a local institution. It's a welcoming, warm space where every visit feels like a cherished homecoming.

Exquisite French Cuisine: A refined approach to classic French dishes that impresses both casual diners and food enthusiasts alike.

Sophisticated, Fun Atmosphere:

A venue that combines fine dining with a lively, enjoyable atmosphere, ensuring your event is memorable and engaging.

Warm Hospitality: The genuine warmth of our team creates an inviting environment for all guests, making each experience feel special.

Additional Services

Event Planning Assistance:

Our dedicated event planning team will assist you in crafting a bespoke experience tailored to your event.

Wine Pairing Suggestions:

Our expert sommeliers will provide personalized wine pairings to complement your chosen menu, elevating your event.

AV Equipment & Setup:

Link to our in-house sound system. Own microphone & DJ Deck. Space for a band/entertainment.

Franca invites you to celebrate life's most important moments in a space that offers both sophistication and comfort. Whether it's an intimate gathering, corporate event, or grand celebration, Franca provides a memorable experience where every visit feels like coming home.



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 or hello@francabrasserie.com.au



Let Us Make Your Event Unforgettable

Whether you're planning an intimate dinner, an exclusive cocktail party, or a large scale celebration, our venues Armoriga Surry Hills and Franca Potts Point 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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