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

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 CRU
Smoked sunflower seed cream, grapes, finger lime

1824 ANGUS BEEF TARTARE
Jerusalem artichoke, 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

TRUFFLE
Brie-stuffed donut

OYSTERS
Champagne mignonette

MARKET FISH CRU
Smoked sunflower seed cream, grapes, finger lime

1824 ANGUS BEEF TARTARE
Jerusalem artichoke, shallot cream

RIGATONI
Slow-roasted lamb shoulder ragout, rosemary crumb

KING PRAWNS
Escargot XO sauce, steamed buns

BARRAMUNDI
Sauce Grenobloise

BONE-IN SIRLOIN
Tallawanta Black Angus 4-5+

LEAF SALAD
Citrus dressing

GRILLED FIORETTO
Pistachio pistou, parmesan

FRENCH FRIES

CHEESECAKE
Raspberry, almond crumb, vanilla ice cream

VANILLA CRÈME BRULEE
Red berry sorbet

Guest Note: minimum 2 persons. all dishes served to share. | Menus are subject to seasonal change and availability.

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

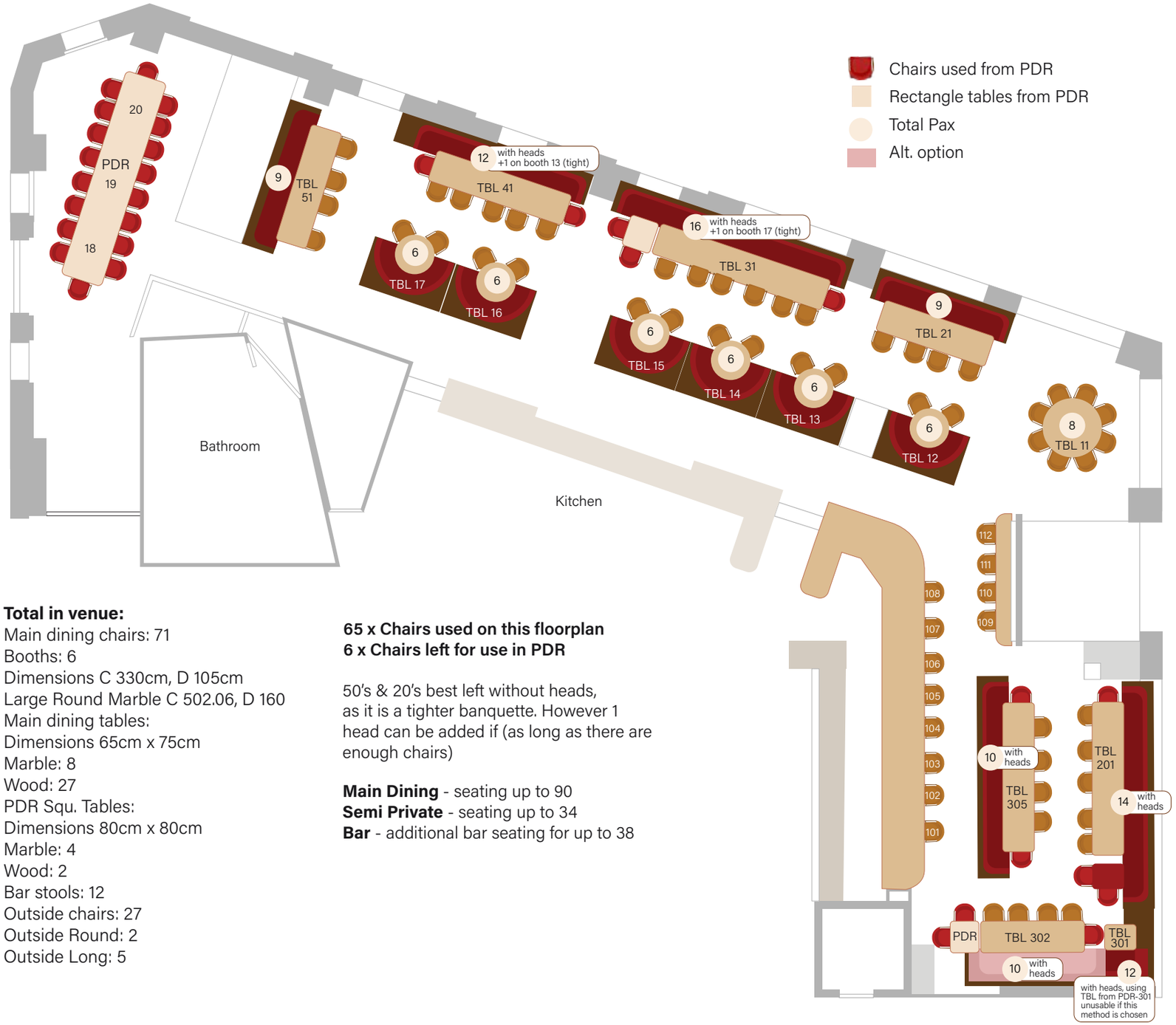
Full Venue Hire
Seats up to 130

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

FRANCA

– Potts Point

Celebrate with Style

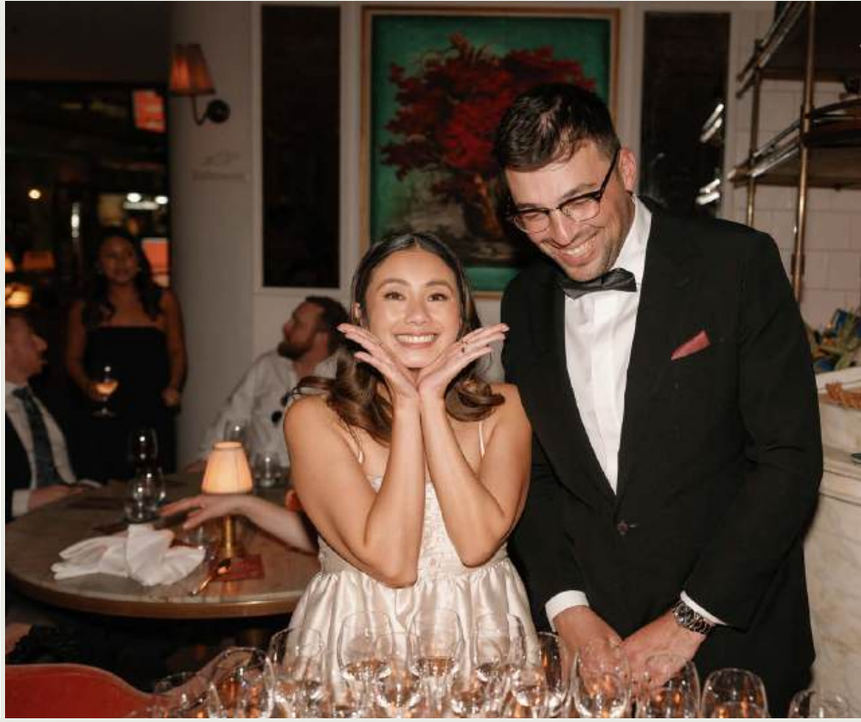
Step into Franca, where the spirit of the Mediterranean meets the rhythm of Potts Point. Inspired by the south of France and the idea of lingua franca, a shared language of food, wine, and connection, Franca is designed for gathering, sharing, and lingering a little longer at the table. The menu is built 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 Rillette, 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 Eclai	8
Rum & Vanilla Financier	8

SET MENU

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

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 Fraiche
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

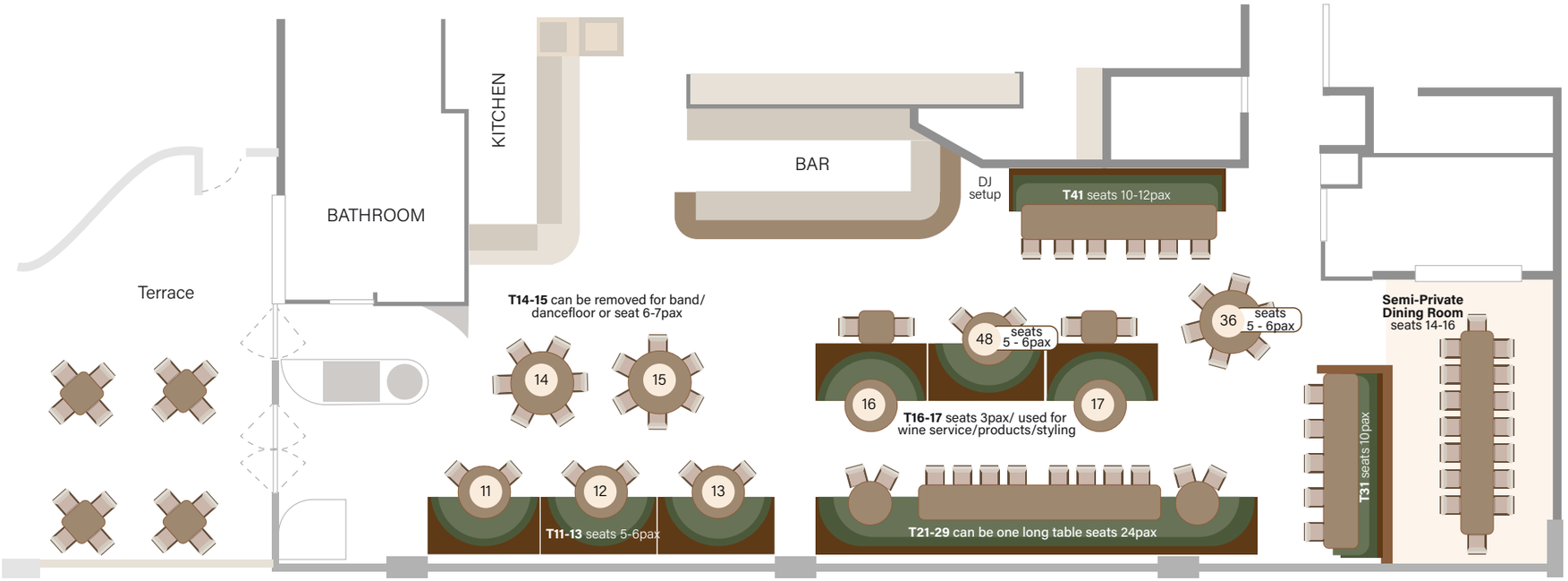
Full Venue Hire
Seats up to 100 guests

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 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** or **hello@francabrasserie.com.au**

Le Frérot
– Potts Point

Effortless Charm, All-Day Energy

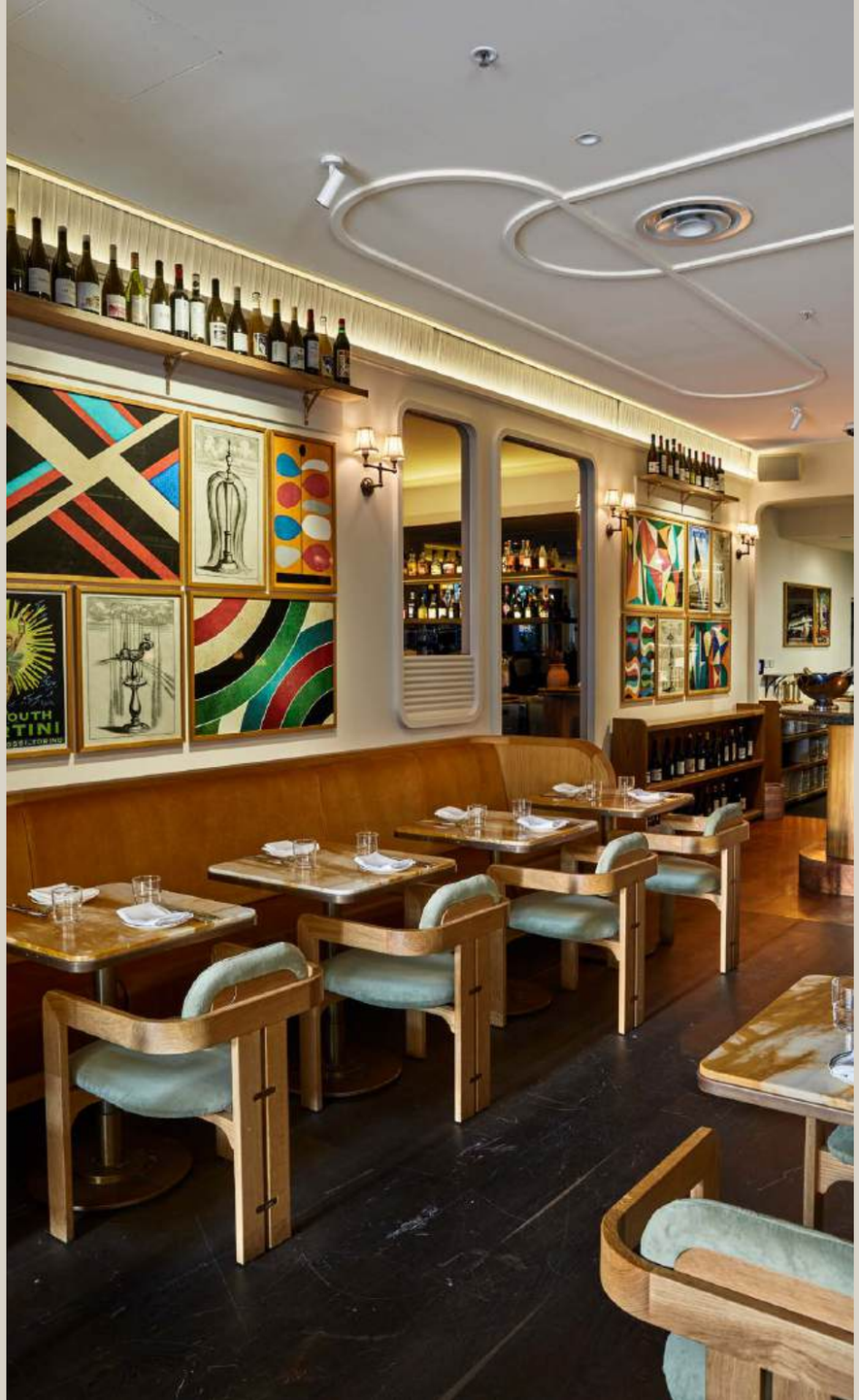
Where relaxed sophistication meets everyday indulgence.

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 Frérot'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, Provencal Seasoning
Cos lettuce, Green Goddess Dressing

Chocolate Mousse, Olive Oil Ice Cream

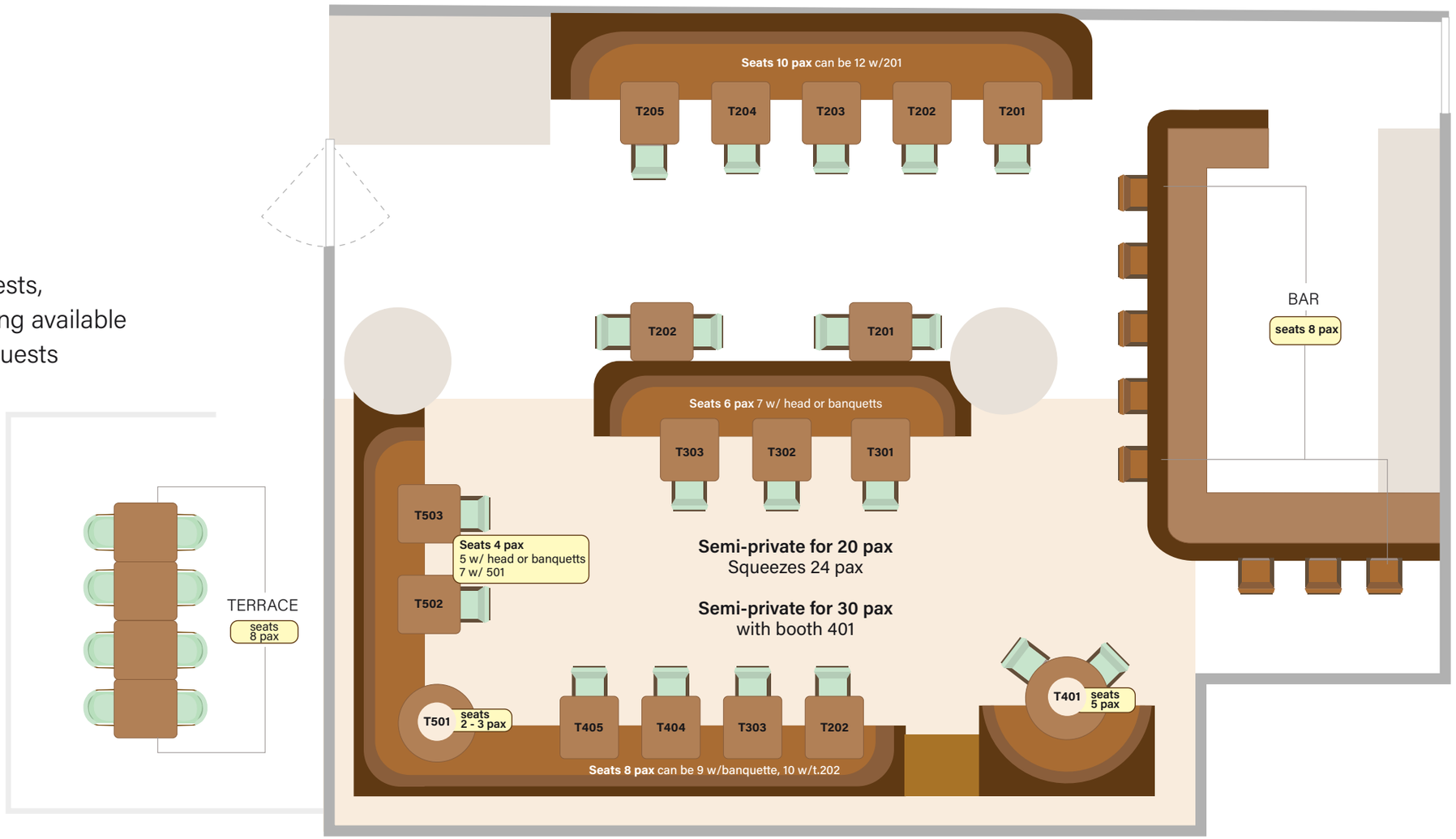
A discretionary 10% service charge is applied to all tables of 6+ guests. A standalone 10% pricing surcharge applies on Sundays & Public Holidays. Dietary requests can be accommodated with notes. Our menu contains allergens and is prepared in a kitchen that handles nuts.
For all groups of 17+, please 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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