
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 exceptional service. Our exclusive venue offers tailored experiences for every occasion, whether it's an intimate private dinner, a vibrant cocktail reception, or an all-night celebration. Discover a unique setting designed to provide an extraordinary backdrop for your special event.

Armorica

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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" | 99PP

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

CAVIAR
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



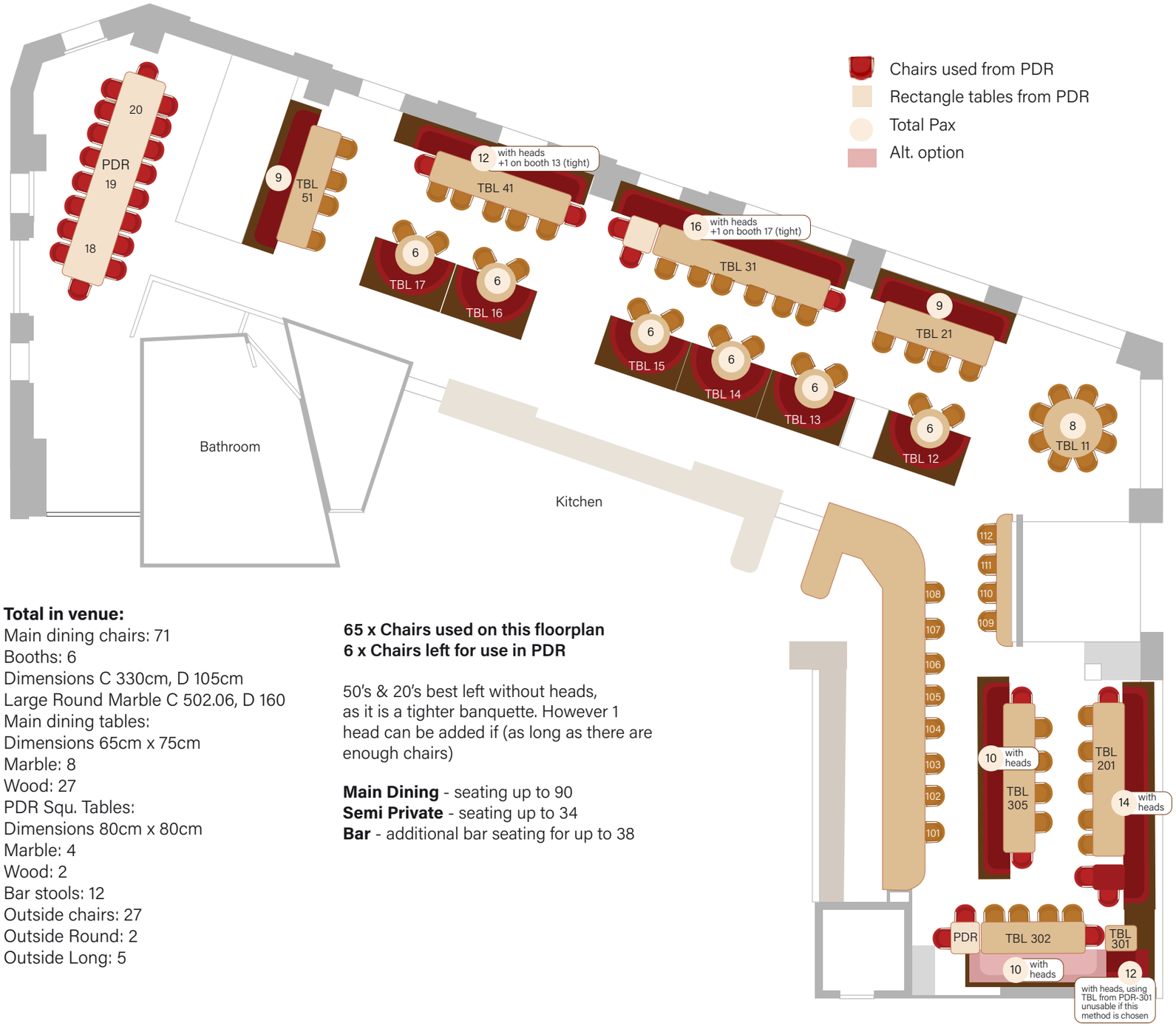
Full Venue Hire
Seats up to 130

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

Let Us Make Your Event Unforgettable

Whether you're planning an intimate dinner, an exclusive cocktail party, or a large-scale celebration, Armorica Surry Hills is ready to turn your vision into reality. With beautiful spaces, exquisite menus, and a team dedicated to creating an exceptional experience, we'll ensure your event is one to remember.

CONTACT

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