



FUNCTION PACK

ABOUT US

Allow our team to create a tailored Parisian experience to impress your guests.

Housed in the beautiful Old Rum Store on Kensington Street, the restaurant's decor and fixtures take inspiration from the fashionable streets of Paris. The ambiance has been curated from France and broader Europe to transport you to a traditional Parisian Bistro atmosphere, as soon as you step through the doorway.

Gavroche Chippendale is the perfect backdrop for entertaining, celebrations and corporate functions with a variety of menus that incorporate French crowd-pleasing classics. The wine list showcases some of the best vintages from French and Australian wineries to compliment your culinary experience.

While the venue can be hired for exclusive use, the set out of the restaurant also allows semiprivate hire for smaller groups.



OUR VENUE

AV

The venue has WIFI Internet, a standard microphone and sound system and a 55inch Plasma TV. This is enough for all of your basic AV needs, however, for anything more advanced we suggest speaking with an external AV company.

STYLING

As part of a standard hire, the venue comes with all Parisian inspired décor and fixtures as well as candles for each table. Clients are more than welcome to bring in their own decorations and styling to suit the event.



MENUS

3 COURSE MENU • \$78PP •

Iggy's sourdough with whipped butter

ENTRÉE

TRUITE FUMÉE

Smoked Tasmania ocean trout with avocado
and sour cream

ALTERNATE DROP MAINS

CANARD

Homemade duck leg confit with potato rösti

or

COD

Blue eye cod with cabbage compote
and Champagne beurre blanc

DESSERT

TARTE AU CHOCOLAT

Flourless chocolate tart with espresso ice cream

3 COURSE PREMIUM MENU • \$108PP •

Iggy's sourdough with whipped butter

ENTRÉE

TARTARE DE BOEUF

Hand cut Angus beef tartare with condiments

ALTERNATE DROP MAINS

ONGLET

Wagyu hanger steak, red wine shallots
and Lyonnaise potatoes

or

RAVIOLES

Flathead and prawn ravioli with lobster sauce

DESSERT

PROFITEROLES

Choux pastry with vanilla ice cream
and hot chocolate sauce



MENUS

4 COURSE MENU • \$108PP

Iggy's sourdough with whipped parsley butter

SHARING FIRST COURSE

PÂTÉ EN CROÛTE

Pork terrine in crust and pickles
&

TRUITE FUMÉE

Smoked Tasmania ocean trout with avocado and sour cream

SECOND COURSE

VELOUTÉ PARISIEN

Cauliflower creamy soup with lard and croutons

ALTERNATE DROP MAINS

CANARD

Homemade duck leg confit with potato rösti
or

COD

Blue eye cod with cabbage compote and Champagne beurre blanc

SHARING DESSERT

TARTE TATIN

Upside down apple tart with vanilla ice cream
&

TARTE AU CHOCOLAT

Flourless chocolate tart with espresso ice cream

3 COURSE SHARING MENU • \$78PP

Iggy's sourdough with whipped butter

ENTRÉE

PÂTÉ EN CROÛTE

Pork terrine in crust and pickles
&

VELOUTÉ PARISIEN

Cauliflower creamy soup with lard and croutons
&

TRUITE FUMÉE

Smoked Tasmania ocean trout with avocado and sour cream

MAINS

STEAK FRITES

O'Connor sirloin steak with Madagascar green peppercorn sauce
&

RAVIOLES

Flathead and prawn ravioli with lobster sauce
&

RISOTTO (V)

Comté cheese & truffle risotto

SIDES

French fries and mixed green salad

DESSERT

TARTE TATIN

Upside down apple tart with vanilla ice cream
&

TARTE AU CHOCOLAT

Flourless chocolate tart with espresso ice cream

CANAPÉS

9 PIECES • \$50PP

Standard canapé 2 x per person

Salmon tartare with horseradish (GF)

Duck leg confit with crispy potato (GF)

Beetroot tartlet with goat cheese (V)

Poached asparagus with béarnaise sauce (V)

Substantial canapé 1x per person

Croque monsieur

12 PIECES • \$68PP

Standard canapé 2 x per person

Beef tartare on toasted sourdough

Salmon tartare with horseradish (GF)

Duck leg confit with crispy potato (GF)

Beetroot tartlet with goat cheese (V)

Poached asparagus with béarnaise sauce (V)

Substantial canapé 1x per person

Croque monsieur

Comté cheese & truffle risotto (GF)

16 PIECES • \$88PP

Standard canapé 2 x per person

Beef tartare on toasted sourdough

Salmon tartare with horseradish (GF)

Duck leg confit with crispy potato (GF)

Beetroot tartlet with goat cheese (V)

Poached asparagus with béarnaise sauce (V)

Substantial canapé 1x per person

Croque monsieur

Comté cheese & truffle risotto (GF)

Dessert canapé 2x per person

Assorted mini macarons

Chocolate truffle lollipop



BEVERAGES

BEVERAGES

We have a series of beverage package options, curated to suit our menus and please even the most discerning crowd. Designed to take the hard work out of the night, each package runs for four hours.

Should a beverage package not be suitable for your event, you can also create your own package by having drinks on consumption. Simply choose the beverages, budget and duration of your tailored package.

There is an additional staffing fee for beverages on consumption, which is calculated based on 1 staff member per 25 guests at \$35.00 per hour for a minimum of 3 hours.

BYO

Do you have a beverage sponsor for your event? Have something special in the cellar you want to dust off, or know your boss's favourite isn't on our list?

We do allow BYO for wine and champagne only. Corkage fee's apply.

SPIRITS AND COCKTAILS

Because not everyone loves wine! We have many different options to include spirits and cocktails into your event. Whether you are looking to kick things off with a tailor made cocktail or want to finish the night off with a bang, we can happily accommodate you. Get in touch for more information.



BEVERAGES

4 HOUR BEVERAGE PACKAGES

INCLUDE SPARKLING AND STILL WATER, COFFEE, TEA, SOFT DRINK AND JUICE

STANDARD • \$65PP

SPARKLING WINE

NV Varichon Blanc de Blanc, France

WHITE WINE

2016 Luberon 'La Ciboise'
- M.Chapoutier, France

ROSÉ

2019 Domaine de l'Arjolle Rosé, France

RED WINE

2016 Côtes du Roussillon 'Bila-Haut'
- M.Chapoutier, France

BEER

Kronenbourg 1664, on tap, France
Sapporo, Japan

PREMIUM • \$85PP

SPARKLING WINE

NV Crémant de Bougonne
- Baron Jacques, France

WHITE WINE

2018 Marsanne - Cave de Tain, France

ROSÉ

2019 Domaine de l'Arjolle Rosé, France

RED WINE

2016 Syrah - Cave de Tain, France

BEER

Kronenbourg 1664, on tap, France
Sapporo, Japan

DELUXE • \$105PP

SPARKLING WINE

NV Crémant de Bougonne
- Baron Jacques, France

WHITE WINE

2018 Macon Villages
- Domaine Ternel, France

ROSÉ

2019 Domaine de l'Arjolle Rosé, France

RED WINE

2016 Côtes du Rhone 'Bellaruche'
- M.Chapoutier, France

BEER

Kronenbourg 1664, on tap, France
Sapporo, Japan

FLOOR PLAN

CAPACITY

While the venue and the team at Gavroche are very flexible and will always do the best to accommodate any set up, below is a great starting point for our standard event set up's and capacity.

GAVROCHE
CHIPPENDALE

FULL CAPACITY • 85PAX

● LONG TABLES



GAVROCHE
CHIPPENDALE

CANAPÉ SET UP • 100PAX

● LOW SQUARE TABLES ● LOW ROUND TABLES ● COCKTAIL TABLES



FLOOR PLAN

GAVROCHE
CHIPPENDALE

SEATED + STANDING • 64PAX

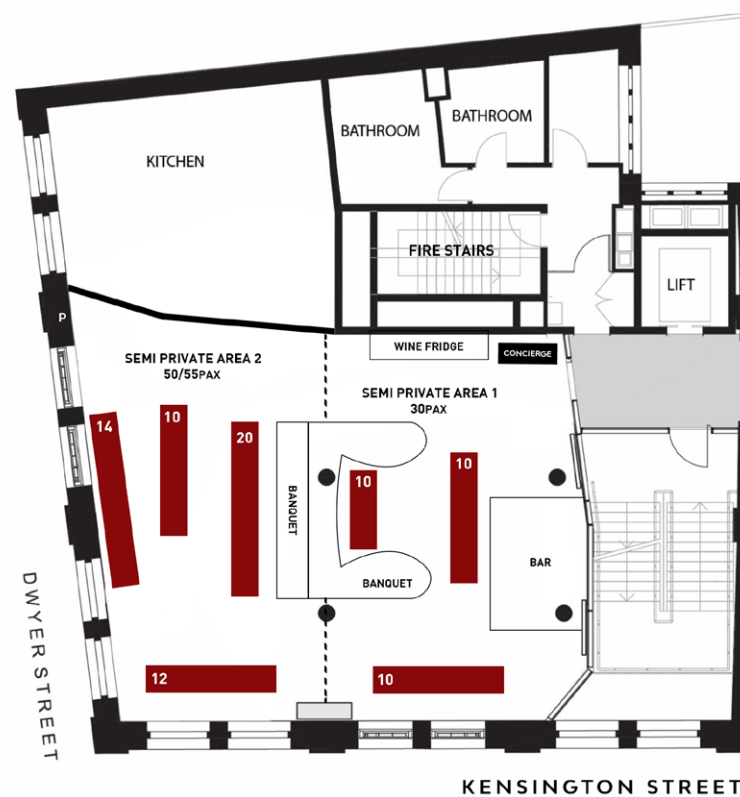
● LONG TABLES ● COCKTAIL TABLES ● DANCE FLOOR



GAVROCHE
CHIPPENDALE

SEMI PRIVATE AREAS

 LONG TABLES



MINIMUM SPEND

While there is no venue hire fee, there are varying minimum spends:

MONDAY TO THURSDAY

LUNCH • \$3,000

DINNER • \$6,000

FRIDAY & SUNDAY

LUNCH • \$5,000

DINNER • \$8,000

Service fee: an additional charge of 8% of the total event spend will be factored into all quotations for the space.



OTHER VENUES



OLIO KENSINGTON ST



EASTSIDE
BAR & GRILL

EASTSIDE



MEKONG
ON KENSINGTON STREET

MEKONG KENSINGTON ST



the
**PRIVATE
KITCHEN**

THE PRIVATE KITCHEN