

SPRING SUMMER



BUSINESS EVENTS



FAVALLI GROUP

SINCE 1992, A STORY OF PASSION AND HOSPITALITY

Everything began with the passion and determination of two brothers, Ivan and Paolo, who turned their calling for cooking into a true life project. Over the years, with talent and vision, they shaped a solid and ever-growing group that today includes fine dining restaurants, pastry and bakery shops, wine stores, and a luxury resort overlooking the lake.

Every experience, from a dinner at Aquariva to an aperitif at Honorè, or a relaxing moment at the Splendido Bay SPA, is designed to offer quality, hospitality, and attention to detail. For us, every guest is special, and every event is an opportunity to create an unforgettable memory.

OUR LOCATIONS FOR BUSINESS EVENTS



AQUA
RIVA

AQUARIVA

www.aquariva.it

IL
RIVALE
AL LAGO

IL RIVALE AL LAGO

www.ilrivale.it

IL
RIVALE
IN CITTÀ

IL RIVALE IN CITTÀ

www.ilrivale.it

SPLENDIDO
Bay

SPLENDIDO BAY

www.splendidobay.com

A large, ornate wooden statue of a tiger, standing and looking slightly to the right. The statue is highly detailed, with a textured surface and a color palette of warm browns, yellows, and black stripes. It is positioned in a dark room with vertical shadows on the wall behind it.

LOCATIONS



AQUARIVA

Overlooking the harbor and featuring a spectacular panoramic terrace, Aquariva is an exceptional venue for refined events: gala dinners, private receptions, and corporate celebrations. As the group's first restaurant and a historic landmark on Garda Lake, it blends its timeless elegance with spacious and light-filled interiors.

Its culinary offering focuses on both sea and lake fish, with a strong emphasis on seasonality and the quality of ingredients. During the summer season, the lakeside lounge provides a stylish setting for networking events, aperitifs, and evening cocktails.

CAPACITY
UP TO 180 GUESTS INDOORS
UP TO 220 GUESTS WITH OUTDOOR SPACE



IDEAL FOR
GALA DINNERS,
CORPORATE EVENTS,
BUSINESS DINNERS



IL RIVALE AL LAGO

Nestled in an 18th-century building and surrounded by a lush garden, Rivale al Lago offers a romantic and intimate atmosphere, perfect for elegant and refined events. The veranda and spacious outdoor green area are ideal for welcome aperitifs or open-air ceremonies.

For more private and intimate gatherings, the wine cellar room, with its visible bottle displays, creates a warm and evocative setting, enveloping guests in a genuine sense of hospitality that invites connection. The contemporary cuisine features a wide variety of dishes to satisfy every guest, complemented by attentive, personalized service.

CAPACITY
UP TO 75 GUESTS IN THE VERANDA
UP TO 130 GUESTS WITH INDOOR SPACE

IDEAL FOR
PRIVATE CELEBRATIONS,
EXCLUSIVE CORPORATE EVENTS





IL RIVALE IN CITTÀ

Located in the historic center of Brescia, Rivale in Città is the urban counterpart to Rivale al Lago, designed for those seeking a charming venue with a timeless soul. Three themed rooms with refined architecture, a privée with a panoramic terrace, and renowned cuisine make this restaurant the ideal setting for private events, corporate lunches, or exclusive evenings.

An elevated culinary experience and impeccable service come together to create an atmosphere of true elegance and sophistication.

Easily accessible, it's perfect for those who don't want to compromise on excellence, even in the heart of the city.

CAPACITY
ROOM DE PARIS: UP TO 40 GUESTS
ROOM PIGALLE: UP TO 26 GUESTS
ROOM ANIMALIER: UP TO 20 GUESTS



IDEAL FOR
PRIVATE EVENTS,
SMALL RECEPTIONS,
IMPORTANT ANNIVERSARIES



SPLENDIDO BAY

LUXURY SPA RESORT ★★★★

Overlooking Garda Lake, Splendido Bay is the ideal location for high-level business events, defined by elegance.

The spacious, well-equipped meeting room is perfect for meetings, presentations, and small conferences.

The outdoor areas, including a lakeside park and a private pier accessible by boat, provide an exclusive setting for networking moments or outdoor activities. Rooms and suites welcome guests and speakers with every comfort, including access to the spa and its services.

BBay Restaurant offers creative cuisine with traditional roots, ideal for business lunches and corporate dinners.

CAPACITY
UP TO 90 GUESTS IN THE VERANDA
UP TO 50 GUESTS IN ROOM NUOVA

IDEAL FOR
CORPORATE EVENTS, MEETINGS,
HIGH-END CELEBRATIONS,
PRIVATE PARTIES



SERVICES



SERVICES

-  Team building and group activities
-  Customized menus and seating charts
-  Personalized signage
-  Floral arrangements
-  Live music or dj set
-  Customized gifts and gift bags
-  Photographer / Videomaker
-  Transfer or boat tours - with or without on board aperitifs
-  Shuttle transfer
-  Overnight stay www.splendidobay.com
-  Spa, indoor and outdoor pool www.splendidoyou.com

FULL VENUE HIRE



If you wish to book one of our venues exclusively, please note that, depending on the day and period requested, a minimum spending rate may apply.

This arrangement does not involve paying a rental fee but requires reaching a minimum amount through food & beverage services provided during the event, thereby ensuring the exclusive use of the location.

To learn about our rates and receive a personalized quote, please contact us at the following address eventi@favalligroup.it



MEETING ROOM

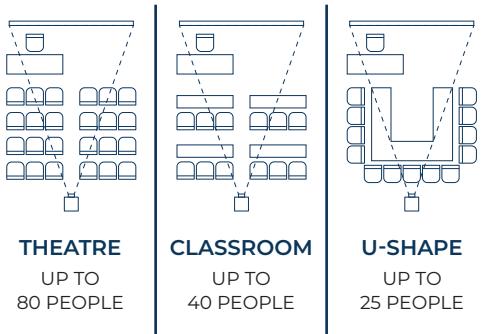
Our meeting room, located on the lower ground floor to ensure maximum privacy, is a functional and quiet space — ideal for meetings, workshops, and training sessions.

Equipment, comfort, and flexibility: every detail is designed to encourage focus and collaboration.

Available for guests:

- projector, screen, sound system;
- dedicated Wi-Fi connection;
- sweet and savoury coffee breaks.

Three possible layouts are available, tailored to the group's needs and the nature of the event.



TEAM BUILDING

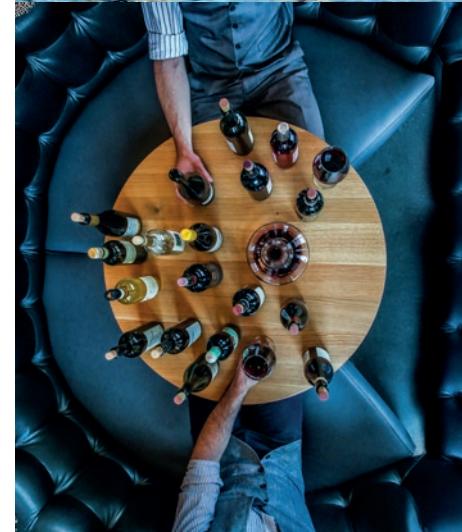
Bring your team together, experience the region, and create lasting memories.

Thanks to our venues and trusted partners on Garda Lake, we organize tailor-made team building activities designed to foster collaboration and showcase the unique beauty of the Garda landscape.

We offer a wide range of impactful experiences:

- scenic drives through the morainic hills in vintage cars;**
- exciting sailing regattas;**
- local wine and olive oil tastings;**
- cultural tours exploring historical and artistic landmarks.**

Each activity is designed to deliver emotion, authenticity, and team spirit, all within a naturally stunning and culturally rich setting.





BUSINESS LUNCHES

Our dishes may contain allergens, indicated by numbers next to the menu items.
The full list of allergens can be found at the following link:
www.favalligroup.it/allergens

BUSINESS LUNCH PACKAGES

VALID FOR WEEKDAY LUNCH



FOOD

Starter + First course + Dessert

Starter + Main course + Dessert

Starter + First course + Main course + Dessert

Price upon request: eventi@favalligroup.it

BEVERAGE

Drinks available on consumption or

LOCAL WINE PACKAGE

Lugana DOC, Benaco Bresciano IGT, Chiaretto Valtenesi DOC

Additional supplement of Franciacorta Dosaggio Zero

STARTER OF YOUR CHOICE FROM:

Warm cuttlefish salad, Ratte potatoes and crispy green beans with cherry dressing 6.9.14.

Zucchini and basil flan on fresh goat cheese cream with confit cherry tomatoes 3.7.

Eggplant Parmigiana with warm Parmigiano Reggiano foam and basil oil 3.7.

24-month aged Culatello di Parma with toasted panettone and melon mostarda 1.3.7.10

Sliced veal tenderloin with tuna mousse and caper powder 4.6.9.10.

FIRST COURSE OF YOUR CHOICE FROM:

Calamarata pasta with Apulian burrata cream, marjoram, chopped tomatoes and prawn tartare 1.2.7.9.

Risotto-style fregola with zucchini, squids and lime zest 1.2.7.9.14.

Risotto with asparagus, Bagòss cream and lemon zest 7.9.

Bronze-drawn maccheroncini with white meat ragout and Parmigiano Reggiano sauce 1.6.7.9.

Risotto with Amarone della Valpolicella and thyme-spiced quail skewer 1.7.12.

MAIN COURSE OF YOUR CHOICE FROM:

Grilled octopus tentacles on a silky chickpea purée with crisp snow peas and a soy jus 6.9.14.

Vegetable millefeuille with smoked mozzarella cream and light rocket pesto 7.8.

Seabass bruschetta with vegetable ratatouille and smoked mozzarella fondue 1.3.4.7.9.

Citrus-marinated "Carne Salada" beef with mixed baby greens, Parmigiano Reggiano shavings and raspberry vinaigrette 6.7.

Guinea fowl breast roll with buffalo ricotta and spinach with a sage-infused sauce 6.7.9.10.

DESSERT OF YOUR CHOICE FROM:

Pistachio and raspberry semifreddo 3.7.8.

Exotic tartlet: white chocolate, coconut, pineapple and lime 1.3.7.8.

Meringue with wild berries and whipped vanilla ganache 1.3.7.8.



GOUPMET MENUS

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FISH SELECTION

MENU 1

Welcome snack

- Pink prawn and zucchini roulade with pineapple chutney and Green Zebra tomato vinaigrette 2.3.
- Sea bass cappellacci parcel with thyme and green asparagus purée 1.3.4.7.
- Stuffed Cacciarioli baby squids with roasted tomato, mozzarella foam and basil 4.7.12.14.
- Bronte pistachio semifreddo with raspberry veil and crisp biscuit* 1.3.7.8.
- Sweet treats 1.3.7.8.

Price upon request: eveni@favalligroup.it

Drinks available on consumption or

DRINKS PACKAGE

(water, coffee and 1 bottle of local wine for every 3 people)

Local wines from our Uvariva selection:

Lugana DOC, Benaco Bresciano IGT, Chiaretto Valtenesi DOC
additional supplement of Franciacorta Dosaggio Zero

*possibility to replace the dessert with a cake from our catalogue

MENU 2

Welcome snack

- Potato millefeuille with King Crab meat and Franciacorta Pas Dosè sauce 1.2.3.7.12.
- Sole fillets cooked in a sauce of clams with green broccoli, light bagna cauda and orange vinaigrette 4.9.14.
- "Reverse" seafood risotto 1.2.4.5.7.14.
- Grouper fillet pavé with its jus, endive, grapes and lime zest 4.7.12.
- Tartlet vanilla chantilly with fresh strawberries* 1.3.7.
- Sweet treats 1.3.7.8.

Price upon request: eveni@favalligroup.it

Drinks available on consumption or

DRINKS PACKAGE

(water, coffee and 1 bottle of local wine for every 3 people)

Local wines from our Uvariva selection:

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additional supplement of Franciacorta Dosaggio Zero

*possibility to replace the dessert with a cake from our catalogue

MENU 3

Welcome snack

- Spider crab with olive oil and lemon, served with fennel and edamame 4.7.12.
- Warm seafood: octopus, scallops, prawns, squid and clams with green beans and lotus root chips 2.3.4.5.6.14.
- Cannelloni with Taggiasche olives stuffed with burrata cheese, Piccadilly tomato cream and red mullet toast 1.3.4.7.
- Seared turbot, zucchini and its fried blossom, carrot and passion fruit purée, with citrus seafood mayonnaise 1.3.4.6.
- Exotic tartlet: white chocolate, coconut, pineapple and lime* 1.3.7.8.
- Sweet treats 1.3.7.8.

Price upon request: eveni@favalligroup.it

Drinks available on consumption or

DRINKS PACKAGE

(water, coffee and 1 bottle of local wine for every 3 people)

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additional supplement of Franciacorta Dosaggio Zero

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LAKE FISH TASTING

Welcome snack

- Char carpaccio marinated with coriander, salted butter and toasted dried fruit bread 1.4.7.8.
- Risotto with river prawn tails, sautéed artichokes and marjoram powder 2.7.9.12.
- Pike fillet cutlet with lemon scent, oxalis salad and orange chips 1.3.4.7.
- Traditional Italian rose cake with Amaretto chantilly* 1.3.7.8.
- Sweet treats 1.3.7.8.

Price upon request: eveni@favalligroup.it

Drinks available on consumption or

DRINKS PACKAGE

(water, coffee and 1 bottle of local wine for every 3 people)

Local wines from our Uvariva selection:

Lugana DOC, Benaco Bresciano IGT, Chiaretto Valtenesi DOC
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MEAT SELECTION

MENU 1

Welcome snack

•

Ravioli stuffed with Amatriciana sauce,
Pecorino Romano cheese sauce and crispy guanciale chips 1.3.7.12.

•

Guinea fowl breast stuffed with sautéed cardoncelli mushrooms
and spinach, Williams potato and aromatic herb jus 1.3.

•

Gianduja and apricot cake and cream* 1.3.6.7.8.

•

Sweet treats 1.3.7.8.

Price upon request: eveni@favalligroup.it

Drinks available on consumption or

DRINKS PACKAGE

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MENU 2

Welcome snack

•

Veal tenderloin with tuna sauce, shiitake mushrooms,
capers and roasted cherry tomatoes 3.4.6.9.10.12.

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Risotto with black truffle, Castelbelbo cheese
and roast jus 7.9.12.

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Slow-cooked veal cheek with Ratte potato purée
and lotus root chips 5.7.10.

•

Panna cotta infused with chamomile flowers and raspberries* 1.3.7.

•

Sweet treats 1.3.7.8.

Price upon request: eveni@favalligroup.it

Drinks available on consumption or

DRINKS PACKAGE

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MENU 3

Welcome snack

- Lightly smoked Angus speck, warm bruschetta topped with tomato, burrata cheese and basil 1.7.12.
- Confit duck foie gras with caramelised apple, plums in cinnamon syrup and brioche toast 1.7.12.
- Potato gnocchi carbonara-style with black truffle, Grana Padano DOP fondue, organic egg yolk and guanciale 1.3.7.
- Beef fillet with soy-glazed pak choi, fried pimiento de Padrón peppers and potato chips 1.6.7.9.12.
- Wild berries Pavlova with whipped vanilla ganache* 3.6.7.
- Sweet treats 1.3.7.8.

Price upon request: eveni@favalligroup.it

Drinks available on consumption or

DRINKS PACKAGE

(water, coffee and 1 bottle of local wine for every 3 people)

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additional supplement of Franciacorta Dosaggio Zero

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VEGETERIAN SELECTION

MENU 1

Welcome snack

- Poached egg on crispy polenta biscuit with red onion compote and Modena balsamic vinegar 1.3.12.
- 100% semolina tajarin with shredded chicken "Planted" and pak choi 1.3.6.
- Cardoncello Wellington 1.3.7.
- Cheesecake with mango and passion fruit* 1.3.7.8.
- Sweet treats 1.3.7.8.

Price upon request: eveni@favalligroup.it

Drinks available on consumption or

DRINKS PACKAGE

(water, coffee and 1 bottle of local wine for every 3 people)

Local wines from our Uvariva selection:

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additional supplement of Franciacorta Dosaggio Zero

*possibility to replace the dessert with a cake from our catalogue

MENU 2

Welcome snack

- Roasted eggplant with cherry tomatoes, basil, burrata and Grana cheese sauce 3.7.12.
- Crespella roulade filled with porcini mushrooms, Bagòss cheese and black truffle 1.3.7.12.
- Gratinated green asparagus glazed with black truffle, served with warm Parmigiano Reggiano zabaglione 7.
- Three chocolates ingot* 1.6.7.8.
- Sweet treats 1.3.7.8.

Price upon request: eventi@favalligroup.it

Drinks available on consumption or

DRINKS PACKAGE

(water, coffee and 1 bottle of local wine for every 3 people)

Local wines from our Uvariva selection:

Lugana DOC, Benaco Bresciano IGT, Chiaretto Valtenesi DOC
additional supplement of Franciacorta Dosaggio Zero

*possibility to replace the dessert with a cake from our catalogue

APERITIFS STANDING DINNERS



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GORUMET STANDING DINNERS



For your Gourmet Standing Dinner, we offer a selection of our signature tastings: small creations served as passed bites, designed to provide the experience of a full menu in a dynamic and refined format. The selection is inspired by the most appreciated dishes over time in our restaurants, reinterpreted in a new format for the occasion.

GORUMET STANDING DINNER

Selection of 5 Signature Tastings

Price upon request: eveni@favalligroup.it

APERITIFS & STANDING DINNERS

FINGER FOOD SELECTIONS

Selection of 5 finger foods of your choice - 2 per type per person

Selection of 8 finger foods of your choice - 2 per type per person

Price upon request: eveni@favalligroup.it

STANDING DINNERS

Selection of 5 finger foods of your choice - 2 per type per person with a **first course**

Selezione di 8 finger food a scelta - 2 per type per person with a **first course**

Price upon request: eveni@favalligroup.it

BEVERAGE PACKAGES

CLASSIC

Local wines (1 bottle per 3 people) + 1 soft drink

PREMIUM

Champagne Nicolas Feuillatte (1 bottle per 3 people) + 1 soft drink

Price upon request: eveni@favalligroup.it

FINGER FOOD



FISH FINGER FOOD

Warm octopus skewers with green bean mayonnaise and Groppello vinegar dressing 3.6.10.12.14.

Fried baby squid, shrimp, zucchini flower and sage served in a bamboo cone 1.2.4.5.14.

Blinis with organic Norwegian salmon marinated with ginger and black pepper 1.3.4.7.

Tartlets with organic marinated Norwegian salmon and pear mustard 1.3.4.7.10.

Crostini with purple potato purée and Cantabrian anchovy fillet 1.4.7.

Small croquettes of creamed cod and potatoes 1.3.4.5.7.

Shrimp skewers with toasted coconut and lemongrass 2.6.

Phyllo-wrapped shrimps with soy sprouts and miso 1.2.5.6.7.12.

Shrimp and zucchini fritters 1.2.3.5.7.9.

Crudités (shrimp 2. - scampi 2. - oysters 14.) supplement required

MEAT FINGER FOOD

Local salami sliced by hand with warm bread slice 1.7.

Warm quiche Lorraine with leek and guanciale 1.3.7.

Chorizo meatballs with grilled pepper mousse 1.3.7.

Mini caesar salad tartlets 1.3.4.7.

Fassona tartare boulettes 1.3.7.10.

Veal with tuna sauce 3.4.7.9.12.

VEGETERIAN FINGER FOOD

Grilled eggplant quiche with zucchini mayonnaise and taggiasche olives 1.3.7.10.

Tomato and strawberry gazpacho with sweet and sour cucumber 1.2.

Crepe rolls with porcini cream and chervil 1.3.7.

Fried dough bites with tomato sauce and basil 1.5.7.

Clafoutis with caramelized vegetables and basil pesto 1.3.7.8.12.

Vegetable crudités with vinaigrette dipping 9.

Crunchy robiola cheese pralines 7.11.

Grana Padano DOP bon bon 1.3.5.7.

Eggplant parmigiana 5.3.7.9.

CATERING



If you wish to host your event at a different location, our catering service will accompany you anywhere with the same excellence: whether it's a private or corporate event, every detail will be handled with the style, elegance, and professionalism that set us apart.





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KUOKI
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WINEB HUB & CORNERS
www.wineb.it

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