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# EVENTS

## BROCHURE



# 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 BANQUETING & FINE DINING EVENTS

AQUA  
RIVA

**AQUARIVA**  
[www.aquariva.it](http://www.aquariva.it)

IL  
*RIVALE*  
AL LAGO

**IL RIVALE AL LAGO**  
[www.ilrivale.it](http://www.ilrivale.it)

IL  
*RIVALE*  
IN CITTA'

**IL RIVALE IN CITTA'**  
[www.ilrivale.it](http://www.ilrivale.it)

**BBAY**  
RESTAURANT & BAR AMERICAIN

**BBAY RESTAURANT**  
[www.splendidobay.com](http://www.splendidobay.com)





**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, WEDDINGS,  
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



### IDEALE PER

INTIMATE WEDDINGS,  
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



## BBAY RESTAURANT

Located within the Splendido Bay Luxury Spa Resort, BBAY is the ideal choice for those seeking to hold a sophisticated event in a setting of pure wellness.

Modern spaces, international cuisine, and an unparalleled lake view come together to create unforgettable moments.

In the summer, the poolside Beach Bar becomes the perfect stage for glamorous aperitifs, informal evenings, or relaxed after-dinner gatherings. A fully equipped meeting room is available, perfect for hosting corporate events, team-building sessions, or new product presentations.



### CAPACITY

UP TO 90 GUESTS IN THE VERANDA  
UP TO 50 GUESTS IN ROOM NUVOLA



### IDEAL FOR

CORPORATE EVENTS, MEETINGS,  
HIGH-END CEREMONIES,  
PRIVATE PARTIES





A scenic view of a blue body of water with mountains in the background. In the foreground, a wooden pier with two white cushioned stools and a metal railing is visible. The sky is blue with some clouds.

# SERVICES



# SERVICES



Grand buffet of desserts and fresh fruits



Chocolate fountain with fresh fruits



Olive oil and wine tastings



Customized menus and seating charts



Floral arrangements and balloon decorations



Live music or dj set



Customized gifts with olive oil or wine



Photographer / Videomaker



Transfer or boat tours - with or without on board aperitifs



Shuttle transfer



Overnight stay [www.splendidobay.com](http://www.splendidobay.com)



Spa, indoor and outdoor pool [www.splendidoyou.com](http://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](mailto:eventi@favalligroup.it)





# MENUS

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](http://www.favalligroup.it/allergens)



# 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 Cacciaroli 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: [eventi@favalligroup.it](mailto: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

## 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.

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\*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.

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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.

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**Drinks available on consumption or**

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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.

- 

Gianduia and apricot cake and cream\* 1.3.6.7.8.

- 

Sweet treats 1.3.7.8.

Price upon request: [eventi@favalligroup.it](mailto:eventi@favalligroup.it)

Drinks available on consumption or

### DRINKS PACKAGE

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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

- 

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

- 

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

- 

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.

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Drinks available on consumption or

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



## 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.

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

## 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.

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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.

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Drinks available on consumption or

### DRINKS PACKAGE

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# GOURMET 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.

## GOURMET STANDING DINNER

**Selection of 5 Signature Tastings**

**Price upon request: [eventi@favalligroup.it](mailto:eventi@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: [eventi@favalligroup.it](mailto:eventi@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: [eventi@favalligroup.it](mailto:eventi@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: [eventi@favalligroup.it](mailto:eventi@favalligroup.it)**

# FINGER FOOD



## FISH FINGER FOOD

Warm octopus skewers with green bean mayonnaise and Gropello 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 12.

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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**SPLENDIDO BAY RESORT**  
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**WINEB HUB & CORNERS**  
[www.wineb.it](http://www.wineb.it)

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