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# 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](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)

  
**SPLENDIDO**  
LUXURY SPA RESORT  
LAGO DI GARDA  
*Bay*

**SPLENDIDO BAY**  
[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,  
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 NUVOLA



### 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](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)



# MEETING ROOM

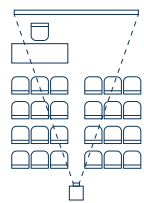
Our meeting room, located on the lower ground floor to ensure maximum privacy, is a functional and quiet space — ideal for meetings, workshops, and training sessions.

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

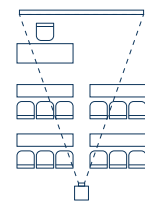
Available for guests:

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

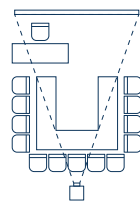
Three possible layouts are available, tailored to the group's needs and the nature of the event.



**THEATRE**  
UP TO  
80 PEOPLE



**CLASSROOM**  
UP TO  
40 PEOPLE



**U-SHAPE**  
UP TO  
25 PEOPLE

# 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](http://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](mailto:eventi@favalligroup.it)

## BEVERAGE

Drinks available on consumption or

### LOCAL WINE PACKAGE

Lugana DOC, Benaco Bresciano IGT, Chiacetto 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 ragoût 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.



# GOURMET 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 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.

**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:**

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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: [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:**

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**additional supplement of Franciacorta Dosaggio Zero**

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

## 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: [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

# 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: [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:**

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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.

**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:**

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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

- 

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: [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:**

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**additional supplement of Franciacorta Dosaggio Zero**

\*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.

**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

•

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](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



# APERITIFS STANDING DINNERS

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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

Shrimp in brick pastry with basil and sweet paprika 1.2.5.

Octopus, confit cherry tomatoes and potatoes with its own mayonnaise 6.14.

Mini amberjack burger with romaine lettuce  
and wasabi mayonnaise 1.3.4.6.7.10.

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

Cantabrian anchovy canapé with basil caviar 1.4.

Bagel with smoked salmon and cream cheese 1.3.4.7.11.

Tuna burrito with black beans and jalapeños 1.4.9.

Tartlet with black pepper and juniper marinated salmon  
with pear jam 1.3.4.7.10.

Puff pastry pizzette with piccadilly tomato, oregano and mussels 1.7.14.

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

## MEAT FINGER FOOD

Hand-cut local salami with a wedge of warm sunflower bread 1.7.

Mini caesar salad tartlets 1.3.4.7.

Mini Fassona beef tartare boulettes with BBQ sauce 1.3.7.10.

Savoury croissant with Parma ham and confit cherry tomatoes 1.3.7.

Puff pastry cannoncini with vitello tonnato mousse and capers 1.3.7.9.11.

Beef mini burger with cheddar and pickle 1.3.7.10.

Savoury tart with bacon and spring onion 1.3.7.

Pulled beef taco with grilled peppers 1.6.9.

Bao with curried turkey and avocado 1.9.

## VEGETERIAN FINGER FOOD

Crispy robiola pralines 7.11.

Parmigiana in a spoon 5.7.

Pumpkin, red radicchio and pumpkin seed roll 12.

Grana Padano DOP bon bons 1.3.5.7.

Savoury tartlet with courgette and goat's cheese 1.3.7.

Tomato financiers with ricotta cream and grilled leek 1.3.7.8.

Spinach, mascarpone and edamame tart 1.3.6.7.

Montanarine with melting tomato and basil 1.5.7.

Sweet and sour vegetable club sandwich 1.12.

# 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.





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



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



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



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



**HONORÉ MULTIFOOD**  
[www.honore.it](http://www.honore.it)



**KUOKI**  
[www.kuoki.it](http://www.kuoki.it)



**SPLENDIDO BAY RESORT**  
[www.splendidobay.com](http://www.splendidobay.com)



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

[eventi@favalligroup.it](mailto:eventi@favalligroup.it)