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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

IL
RIVALE
AL LAGO

IL RIVALE AL LAGO
www.ilrivale.it

IL
RIVALE
IN CITTA'

IL RIVALE IN CITTA'
www.ilrivale.it

BBAY
RESTAURANT & BAR AMERICAIN

BBAY RESTAURANT
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





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



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



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

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

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

Drinks available on consumption or

DRINKS PACKAGE

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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

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

*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

Drinks available on consumption or

DRINKS PACKAGE

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

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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: eventi@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.

-

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

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: 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

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

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

*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)

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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

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

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

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

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.





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HONORÉ MULTIFOOD
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SPLENDIDO BAY RESORT
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DOLCERIVA LAB
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WINEB HUB & CORNERS
www.wineb.it

eventi@favalligroup.it