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## PRIVATE EVENTS

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THANK YOU FOR CONSIDERING IN RIVA TO HOST YOUR EVENT! BELOW IS A GENERAL OVERVIEW OF OUR PRIVATE EVENT OFFERINGS. IF YOU ARE COMFORTABLE WITH THESE ITEMS, PLEASE COMPLETE THE EVENT INQUIRY REQUEST FORM ON OUR WEBSITE AND OUR EVENTS DIRECTOR WILL CONTACT YOU WITHIN 48 HOURS. THANK YOU AGAIN AND WE LOOK FORWARD TO HOSTING YOU!

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## LOCATIONS

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### MAIN DINING ROOM

TYPE: NON-PRIVATE DINING SPACE  
REQUIREMENTS: LESS THAN 20 GUESTS  
CAPACITY: SEATED DINNER: 20 GUESTS; COCKTAIL STYLE: 14 GUESTS  
DECOR: COMMUNAL TABLE; HIGH-TOP SEATING

### PRIVATE DINING ROOM

TYPE: SECOND FLOOR PRIVATE EVENT SPACE  
REQUIREMENTS: 20+ GUESTS  
CAPACITY: SEATED DINNER: 70 GUESTS; BUFFET/COCKTAIL: 100 GUESTS  
DECOR: 60" ROUND TABLES, 6' LONG TABLES, SATELLITE BAR, WHITE COTTON LINENS  
NOTES: THIS SPACE IS NOT HANDICAP ACCESSIBLE

### MAIN PATIO

TYPE: SEASONAL OUTDOOR PRIVATE DINING SPACE  
REQUIREMENTS: 50+ GUESTS; MINIMUM RENTAL FEE  
CAPACITY: SEATED DINNER: 70 GUESTS; BUFFET/COCKTAIL: 125 GUESTS  
DECOR: RECLAIMED WOOD TABLES, RED INDUSTRIAL CHAIRS, STATIONARY BAR, PARTIAL OVERHANG

### THE GARDEN

TYPE: SEASONAL OUTDOOR SEMI-PRIVATE DINING SPACE  
REQUIREMENTS: LESS THAN 50 GUESTS; MINIMUM RENTAL FEE REQUIRED FOR GROUPS OF 15+ GUESTS  
CAPACITY: SEATED DINNER: 28 GUESTS; BUFFET/COCKTAIL: 50 GUESTS  
DECOR: RECLAIMED WOOD TABLES, RED INDUSTRIAL CHAIRS, SATELLITE BAR

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## MENUS

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FOOD OPTIONS: DINNER, LUNCH OR BRUNCH  
BEVERAGE OPTIONS: BEVERAGE PACKAGE OR CONSUMPTION  
FORMATS: FAMILY-STYLE SEATED, BUFFET OR COCKTAIL STYLE

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## PRICING

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FOOD AND BEVERAGE: PER PERSON COST VARIES BASED UPON MENU SELECTIONS, LENGTH OF EVENT AND SPACE  
ROOM FEE: \$50 RESERVATION/SETUP FEE  
APPLICABLE TAXES: 8% SALES TAX, 10% LIQUOR TAX AND 20% GRATUITY  
NOTES: THE MAIN PATIO AND GARDEN REQUIRE A MINIMUM RENTAL FEE



## DINNER EVENT MENU

### MAIN DINING ROOM

*(non-private dining space; less than 20 guests)*  
Tuesday - Thursday - \$35 per person\*  
Friday - Sunday - \$45 per person\*

### THE MAIN PATIO

*(seasonal outdoor dining space; 50+ guests)*  
Tuesday - Thursday - \$7500 minimum buyout  
OR \$60 per person (whichever is greater)\*  
Friday - Sunday - \$10000 minimum buyout  
OR \$70 per person (whichever is greater)\*

### PRIVATE DINING ROOM

*(second floor private event space; 20+ppl)*  
Tuesday - Thursday - \$45 per person\*  
Friday - Sunday - \$55 per person\*

### THE GARDEN

*(seasonal outdoor semi-private dining space; 50 guests or less)*  
Tuesday - Thursday - \$2500 minimum buyout  
OR \$60 per person (whichever is greater)\*  
Friday - Sunday - \$3500 minimum buyout  
OR \$70 per person (whichever is greater)\*

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### BRUSCHETTA

*(host to choose one)*

#### TOMATO CONSERVA

*basil, parmigiano*

#### WHIPPED RICOTTA

*roasted onion, rosemary*

#### PEPPERONATA

*blue crab, fennel, arugula*

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### SALAD

*(host to choose one)*

#### ARUGULA & MUSHROOM

*crispy shallot, parmigiano*

#### BROCCOLINI CAESAR

*pistachio, pecorino, prosciutto*

#### CUCUMBER & FETA

*green bean, mint, garlic almond*

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### ANTIPASTI

*(host to choose one)*

#### CRISPY ARTICHOKE

*black olive, lemon yogurt*

#### MOMMY'S MEATBALLS

*sage, pine nut, veal jus*

#### WOOD FIRED ASPARAGUS

*garlic conserva, aged balsamic, parmigiano*

#### STICKY PORK RIBS

*calabrian chile, pistachio*

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### PASTA

*(host to choose one)*

#### GNOCCHI

*pomodoro, pesto, pistachio*

#### TORTELLONI

*truffled ricotta, mushroom pesto, hazelnut*

#### RAVIOLI

*king crab, edamame, calabrian chile*

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### PIZZA

*(host to choose two)*

#### MARGHERITA

*fior di latte, san marzano tomato*

#### QUATTRO FORMAGGI

*tomato conserva, basil*

#### PEPPERONI

*chile, oregano, mozzarella*

#### BIANCO VERDE

*goat cheese, pesto, garlic almond*

#### SAUSAGE & PEPPERS

*pepperonata, fennel*

#### MUSHROOM & ZUCCHINI

*truffle, fontina*

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### DESSERT

#### CANNOLI

*chocolate olive-oil, lemon ricotta, pistachio*

\*MENU PRICES DO NOT INCLUDE ALCOHOLIC BEVERAGES, TAX OR GRATUITY\*



## LUNCH EVENT MENU

TUESDAY-SUNDAY: NOON-5:00PM

### MAIN DINING ROOM

(non-private dining space; less than 20 guests)  
Tuesday - Thursday - \$25 per person\*  
Friday - Sunday - \$35 per person\*

### PRIVATE DINING ROOM

(second floor private event space; 20+ppl)  
Tuesday - Thursday - \$35 per person\*  
Friday - Sunday - \$45 per person\*

### THE MAIN PATIO

(seasonal outdoor dining space; 50+ guests)  
Tuesday - Thursday - \$3750 minimum buyout  
OR \$50 per person (whichever is greater)\*  
Friday - Sunday - \$10000 minimum buyout  
OR \$60 per person (whichever is greater)\*

### THE GARDEN

(seasonal outdoor semi-private dining space; 50 guests or less)  
Tuesday - Thursday - \$1250 minimum buyout  
OR \$50 per person (whichever is greater)\*  
Friday - Sunday - \$3500 minimum buyout  
OR \$60 per person (whichever is greater)\*

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### BRUSCHETTA

(host to choose one)

#### TOMATO CONSERVA

basil, parmigiano

#### WHIPPED RICOTTA

roasted onion, rosemary

#### PEPPERONATA

blue crab, fennel, arugula

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### SALAD

(host to choose one)

#### ARUGULA & MUSHROOM

crispy shallot, parmigiano

#### BROCCOLINI CAESAR

pistachio, pecorino, prosciutto

#### CUCUMBER & FETA

green bean, mint, garlic almond

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### ANTIPASTI

(host to choose one)

#### CRISPY ARTICHOKEs

black olive, lemon yogurt

#### WOOD FIRED ASPARAGUS

garlic conserva, aged balsamic, parmigiano

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### PIZZA

(host to choose two)

#### MARGHERITA

fior di latte, san marzano tomato

#### QUATTRO FORMAGGI

tomato conserva, basil

#### PEPPERONI

chile, oregano, mozzarella

#### BIANCO VERDE

goat cheese, pesto, garlic almond

#### SAUSAGE & PEPPERS

pepperonata, fennel

#### MUSHROOM & ZUCCHINI

truffle, fontina

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### DESSERT

#### CANNOLI

chocolate olive-oil, lemon ricotta, pistachio

\*MENU PRICES DO NOT INCLUDE ALCOHOLIC BEVERAGES, TAX OR GRATUITY\*



## SUNDAY BRUNCH EVENT MENU

SUNDAY: 11:00AM-3:00PM

### MAIN DINING ROOM

*(non-private dining space; less than 20 guests)  
\$35 per person\**

### THE MAIN PATIO

*(seasonal outdoor dining space; 50+ guests)  
\$10000 minimum buyout  
OR \$60 per person (whichever is greater)\**

### PRIVATE DINING ROOM

*(second floor private event space; 20+ppl)  
\$45 per person\**

### THE GARDEN

*(seasonal outdoor semi-private dining space; 50 guests or less)  
\$3500 minimum buyout  
OR \$60 per person (whichever is greater)\**

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### BRUSCHETTA

*(host to choose one)*

#### TOMATO CONSERVA

*basil, parmigiano*

#### WHIPPED RICOTTA

*roasted onion, rosemary*

#### PEPPERONATA

*blue crab, fennel, arugula*

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### SALAD

*(host to choose one)*

#### ARUGULA & MUSHROOM

*crispy shallot, parmigiano*

#### BROCCOLINI CAESAR

*pistachio, pecorino, prosciutto*

#### CUCUMBER & FETA

*green bean, mint, garlic almond*

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### LA MATTINA

*(host to choose two)*

#### BELGIAN WAFFLE

*lemon ricotta, blueberry marmellata*

#### TOSTATTA FRANCESE

*nutella, caramelized banana*

#### PEPPER & EGG SANDWICH

*long hot, fonduta*

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### PIZZA

*(host to choose two)*

#### MARGHERITA

*fior di latte, san marzano tomato*

#### PEPPERONI

*chile, oregano, mozzarella*

#### SAUSAGE & PEPPERS

*pepperonata, fennel*

#### BREAKFAST

*egg, pancetta, potato, onion*

#### QUATTRO FORMAGGI

*tomato conserva, basil*

#### BIANCO VERDE

*goat cheese, pesto, garlic almond*

#### MUSHROOM & ZUCCHINI

*truffle, fontina*

#### SMOKED SALMON

*red onion, creme fraiche, caper*

*\*MENU PRICES DO NOT INCLUDE ALCOHOLIC BEVERAGES, TAX OR GRATUITY\**



## **BEVERAGE PACKAGE - OPTION 1**

\$20 PER PERSON\*

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### **WINE**

**HOUSE RED**

**HOUSE WHITE**

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### **BOTTLED BEER**

*(subject to seasonal availability)*

**SLY FOX HELLES GOLDEN LAGER**

**SPEAK EASY SUDS SESSION ALE**

**TERRAPIN IPA**

**21ST AMMENDMENT BACK IN BLACK**

**CIDERBOYS FIRST PRESS**

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### **NON-ALCOHOLIC BEVERAGES**

**SODA**

**ICED TEA**

**COFFEE**

**HOT TEA**

*\*MENU PRICES ARE BASED ON A THREE (3) HOUR EVENT\**



## BEVERAGE PACKAGE - OPTION 2

\$25 PER PERSON\*

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### WINE

HOUSE RED

HOUSE WHITE

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### BOTTLED BEER

*(subject to seasonal availability)*

SLY FOX HELLES GOLDEN LAGER

SPEAK EASY SUDS SESSION ALE

TERRAPIN IPA

21ST AMMENDMENT BACK IN BLACK

CIDERBOYS FIRST PRESS

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### SPECIALTY COCKTAIL

*(host to choose one)*

ROSSI - RED WINE, APRICOT, BLOOD ORANGE

LIETTI - VODKA, LEMON, MINT

GOTTI - JACK DANIELS, TEQUILLA, LIME

ANZA - CAPTAIN MORGAN, TEQUILLA, APPLE CIDER

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### NON-ALCOHOLIC BEVERAGES

SODA

ICED TEA

COFFEE

HOT TEA

*\*MENU PRICES ARE BASED ON A THREE (3) HOUR EVENT\**



## BEVERAGE PACKAGE - OPTION 3

\$30 PER PERSON\*

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### WINE

HOUSE RED  
HOUSE WHITE

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### BOTTLED BEER

*(subject to seasonal availability)*

SLY FOX HELLES GOLDEN LAGER  
SPEAK EASY SUDS SESSION ALE  
TERRAPIN IPA  
21ST AMMENDMENT BACK IN BLACK  
CIDERBOYS FIRST PRESS

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### SPECIALTY COCKTAIL

*(host to choose one)*

ROSSI - RED WINE, APRICOT, BLOOD ORANGE  
LIETTI - VODKA, LEMON, MINT  
GOTTI - JACK DANIELS, TEQUILLA, LIME  
ANZA - CAPTAIN MORGAN, TEQUILLA, APPLE CIDER

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### PREMIUM LIQUOR

KETEL ONE VODKA  
10 CANE RUM  
JOHNNIE WALKER BLACK  
MAKER'S MARK  
TANQUERAY GIN  
CAZADORES TEQUILLA

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### NON-ALCOHOLIC BEVERAGES

SODA  
ICED TEA  
COFFEE  
HOT TEA

*\*MENU PRICES ARE BASED ON A THREE (3) HOUR EVENT\**