



PRIVATE EVENTS

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 YOUR GROUP!

LOCATIONS

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, STATIONARY 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, 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: 32 GUESTS; BUFFET/COCKTAIL: 50 GUESTS
DECOR: RECLAIMED WOOD TABLES, RED INDUSTRIAL CHAIRS, SATELLITE BAR

MENUS

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

PRICING

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 GRATUITY
NOTES: THE MAIN PATIO AND GARDEN REQUIRE A MINIMUM RENTAL FEE



DINNER EVENT MENU

BRUSCHETTA

TOMATO CONSERVA
basil, parmigiano

WHIPPED RICOTTA
roasted onion, rosemary

PEPPERONATA
blue crab, fennel, arugula

SALAD

ARUGULA & MUSHROOM
crispy shallot, parmigiano

BROCCOLINI CAESAR
pistachio, pecorino, prosciutto

GRECO
cauliflower, feta, pepper relish

ANTIPASTI

CRISPY ARTICHOKEs
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

PASTA

TORTELLONI
blue crab, rock shrimp, saffron

GNOCCHI
short rib, kale, horseradish

GNUDI
goat cheese, chicken sugo

PIZZA

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

DESSERT

CANNOLI
chocolate olive-oil, lemon ricotta, pistachio



LUNCH EVENT MENU

TUESDAY-SUNDAY: NOON-5:00PM

BRUSCHETTA

TOMATO CONSERVA

basil, parmigiano

WHIPPED RICOTTA

roasted onion, rosemary

PEPPERONATA

blue crab, fennel, arugula

SALAD

ARUGULA & MUSHROOM

crispy shallot, parmigiano

BROCCOLINI CAESAR

pistachio, pecorino, prosciutto

GRECO

cauliflower, feta, pepper relish

ANTIPASTI

CRISPY ARTICHOKEs

black olive, lemon yogurt

WOOD FIRED ASPARAGUS

garlic conserva, aged balsamic, parmigiano

MOMMY'S MEATBALLS

sage, pine nut, veal jus

PIZZA

MARGHERITA

fior di latte, san marzano tomato

PEPPERONI

chile, oregano, mozzarella

SAUSAGE & PEPPERS

pepperonata, fennel

QUATTRO FORMAGGI

tomato conserva, basil

BIANCO VERDE

goat cheese, pesto, garlic almond

MUSHROOM & ZUCCHINI

truffle, fontina

DESSERT

CANNOLI

chocolate olive-oil, lemon ricotta, pistachio



SUNDAY BRUNCH EVENT MENU

SUNDAY: 11:00AM-3:00PM

BRUSCHETTA

TOMATO CONSERVA

basil, parmigiano

WHIPPED RICOTTA

roasted onion, rosemary

PEPPERONATA

blue crab, fennel, arugula

SALAD

ARUGULA & MUSHROOM

crispy shallot, parmigiano

BROCCOLINI CAESAR

pistachio, pecorino, prosciutto

GRECO

cauliflower, feta, pepper relish

LA MATTINA

BELGIAN WAFFLE

lemon ricotta, blueberry marmellata

TOSTATTA FRANCESE

nutella, caramelized banana

PEPPER & EGG SANDWICH

long hot, fonduta

PIZZA

MARGHERITA

fior di latte, san marzano tomato

PEPPERONI

chile, oregano, mozzarella

SAUSAGE & PEPPERS

pepperonata, fennel

BREAKFAST

smoked bacon, egg, potato, onion

QUATTRO FORMAGGI

tomato conserva, basil

BIANCO VERDE

goat cheese, pesto, garlic almond

MUSHROOM & ZUCCHINI

truffle, fontina

SMOKED SALMON

cucumber, creme fraiche, caper

DESSERT

CANNOLI

chocolate olive-oil, lemon ricotta, pistachio



BEVERAGE PACKAGE - OPTION 1

WINE

RED WINE
WHITE WINE

BOTTLED BEER

(subject to seasonal availability)

SLY FOX HELLES GOLDEN LAGER
NEW BELGIUM FAT TIRE AMBER ALE
VICTORY HEADWATERS PALE ALE
GREEN FLASH SOUL STYLE IPA
AUSTIN EASTCIDERS ORIGINAL

NON-ALCOHOLIC BEVERAGES

SODA
ICED TEA
COFFEE
HOT TEA

**MENU PRICES DETERMINED BY LENGTH OF THE EVENT*



BEVERAGE PACKAGE - OPTION 2

WINE

RED WINE

WHITE WINE

BOTTLED BEER

(subject to seasonal availability)

SLY FOX HELLES GOLDEN LAGER

NEW BELGIUM FAT TIRE AMBER ALE

VICTORY HEADWATERS PALE ALE

GREEN FLASH SOUL STYLE IPA

AUSTIN EASTCIDERS ORIGINAL

SPECIALTY COCKTAIL

(host to choose one)

ROSSI - RED WINE, APRICOT, BLOOD ORANGE

LIETTI - VODKA, LEMON, MINT

FAZIO - WHITE SANGRIA, GINGER, PEAR

ROMA - BLUECOAT GIN, BLOOD ORANGE CAMPARI

NON-ALCOHOLIC BEVERAGES

SODA

ICED TEA

COFFEE

HOT TEA

**MENU PRICES DETERMINED BY LENGTH OF THE EVENT*



BEVERAGE PACKAGE - OPTION 3

WINE

RED WINE
WHITE WINE

BOTTLED BEER

(subject to seasonal availability)

SLY FOX HELLES GOLDEN LAGER
NEW BELGIUM FAT TIRE AMBER ALE
VICTORY HEADWATERS PALE ALE
GREEN FLASH SOUL STYLE IPA
AUSTIN EASTCIDERS ORIGINAL

SPECIALTY COCKTAIL

(host to choose one)

ROSSI - RED WINE, APRICOT, BLOOD ORANGE
LIETTI - VODKA, LEMON, MINT
FAZIO - WHITE SANGRIA, GINGER, PEAR
ROMA - BLUECOAT GIN, BLOOD ORANGE, CAMPARI

PREMIUM LIQUOR

KETEL ONE VODKA
TANQUERAY GIN
BACARDI RUM
ESPOLON REPOSADO TEQUILA
JOHNNIE WALKER BLACK
MAKER'S MARK
GLENLIVIT 12 YEAR SINGLE MALT SCOTCH

NON-ALCOHOLIC BEVERAGES

SODA
ICED TEA
COFFEE
HOT TEA

**MENU PRICES DETERMINED BY LENGTH OF THE EVENT*