



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, GRAY 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
CAPACITY: SEATED DINNER: 42 GUESTS; BUFFET/COCKTAIL: 50 GUESTS
DECOR: RECLAIMED WOOD TABLES, RED INDUSTRIAL CHAIRS, SATELLITE BAR

MENUS

FOOD OPTIONS: LUNCH/DINNER 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
SERVICE FEE: \$175/STAFF MEMBER
ROOM FEE: \$50 RESERVATION/SETUP FEE
APPLICABLE TAXES: 8% SALES TAX, 10% LIQUOR TAX AND GRATUITY
NOTES: THE MAIN PATIO REQUIRES A MINIMUM RENTAL FEE



ALL DAY EVENT MENU - \$35PP++
TUESDAY - SUNDAY

VASI

host to choose one (1)

TOMATO CONSERVA
basil, parmigiano

WHIPPED RICOTTA
roasted onion, rosemary

PEPPERONATA
blue crab, fennel, arugula

SALAD

host to choose one (1)

ARUGULA & MUSHROOM
crispy shallot, parmigiano

BROCCOLINI CAESAR
pistachio, pecorino, prosciutto

CUCUMBER & FETA
green bean, mint, garlic almond

ANTIPASTI

host to choose one (1)

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

PIZZA

host to choose three (3)

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

MENU ADDITIONS

- ADD ONE (1) VASI + \$4 PP
- ADD ONE (1) SALAD + \$4 PP
- ADD ONE (1) ANTIPASTI + \$5 PP
- ADD ONE (1) PASTA + \$8 PP
- ADD ONE (1) DESSERT + \$3 PP



WEEKEND BRUNCH EVENT MENU

SATURDAY: NOON - 3:00PM | SUNDAY: 11:00AM-3:00PM

VASI

host to choose one (1)

TOMATO CONSERVA
basil, parmigiano

WHIPPED RICOTTA
roasted onion, rosemary

PEPPERONATA
blue crab, fennel, arugula

SALAD

host to choose one (1)

ARUGULA & MUSHROOM
crispy shallot, parmigiano

BROCCOLINI CAESAR
pistachio, pecorino, prosciutto

CUCUMBER & FETA
green bean, mint, garlic almond

ANTIPASTI / LA MATTINA

host to choose two (2)

BELGIAN WAFFLE
lemon ricotta, blueberry marmellata

CRISPY ARTICHOKE
black olive, lemon yogurt

BENEDETTO
poached eggs, prosciutto cotto, hollandaise

MOMMY'S MEATBALLS
sage, pine nut, veal jus

PEPPER & EGG SANDWICH
long hot, fonduta

STICKY PORK RIBS
calabrian chile, pistachio

PIZZA

host to choose two (2)

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

BREAKFAST
smoked bacon, egg, potato, onion

SMOKED SALMON
cucumber, creme fraiche, caper

DESSERT

CANNOLI

chocolate olive-oil, lemon ricotta, pistachio

MENU ADDITIONS

ADD ONE (1) VASI + \$4 PP

ADD ONE (1) SALAD + \$4 PP

ADD ONE (1) ANTIPASTI / LA MATTINA + \$5 PP

ADD ONE (1) PASTA + \$8 PP

ADD ONE (1) DESSERT + \$3 PP



BEVERAGE PACKAGE - OPTION 1

\$20 PP

WINE

HOUSE RED

HOUSE WHITE

BOTTLED BEER

(subject to seasonal availability)

PACIFICO LAGER

STONE IPA

TWO ROADS NO LIMITS HEFEWEIZEN

JACK'S HARD CIDER

AMSTEL LIGHT

NON-ALCOHOLIC BEVERAGES

SODA

ICED TEA

COFFEE

HOT TEA

**PRICE BASED ON 3 HOUR EVENT ** OFFERINGS SUBJECT TO SEASONAL AVAILABILITY*



BEVERAGE PACKAGE - OPTION 2
\$25PP

WINE

HOUSE RED
HOUSE WHITE

BOTTLED BEER

PACIFICO LAGER
STONE IPA
TWO ROADS NO LIMITS HEFEWEIZEN
JACK'S HARD CIDER
AMSTEL LIGHT

SPECIALTY COCKTAIL

(host to choose one)

ROSSI - RED WINE, APRICOT, BLOOD ORANGE
LIETTI - VODKA, LEMON, MINT
SGARBOZZA - BULLEIT BOURBON, LEMON, LAMBRUSCO
LUSIANI - BLUECOAT GIN, BLUEBERRY, LAVENDER

NON-ALCOHOLIC BEVERAGES

SODA
ICED TEA
COFFEE
HOT TEA

**PRICE BASED ON 3 HOUR EVENT ** OFFERINGS SUBJECT TO SEASONAL AVAILABILITY*



BEVERAGE PACKAGE - OPTION 3

\$30PP

WINE

**RED WINE
WHITE WINE**

BOTTLED BEER

**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
SGARBOZZA - BULLEIT BOURBON, LEMON, LAMBRUSCO
LUSIANI - BLUECOAT GIN, BLUEBERRY, LAVENDER**

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**

**PRICE BASED ON 3 HOUR EVENT ** OFFERINGS SUBJECT TO SEASONAL AVAILABILITY*