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WEDDING

BRUCHURE



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 WEDDINGS AND ANNIVERSARIES

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


SPLENDIDO
LUXURY SPA RESORT
LAGO DI GARDA
Bay

SPLENDIDO BAY
www.splendidobay.com

LOCATIONS





AQUARIVA

Located in the enchanting setting of West Garda Marina in Padenghe, Aquariva Restaurant is the ideal choice for a dream wedding.

The romantic summer terrace overlooking the lake offers a breathtaking view, while the elegant indoor rooms, enhanced by chic nautical-style decor and a warm fireplace, provide a cozy atmosphere even during the winter months.

The culinary offering focuses on both sea and lake fish, with great attention to the seasonality and the quality of ingredients.

The wine cellar features a selection of local, national, and international labels, including a refined assortment of champagne.

CAPACITY
UP TO 180 GUESTS INDOORS
UP TO 220 GUESTS WITH OUTDOOR SPACE



IL RIVALE AL LAGO

Nestled in an 18th-century palace and surrounded by a lush garden, Il Rivale al Lago offers a romantic and intimate atmosphere, perfect for celebrating elegant and unforgettable weddings.

The spaces, characterized by a minimalist and timeless elegance, offer a refined setting designed to enhance every detail of your special day.

The veranda, with its garden and spacious outdoor area, is perfect for welcome aperitifs or outdoor ceremonies.

The cuisine, inspired by tradition and local excellence, accompanies the celebration with authentic and sophisticated flavours.

CAPACITY
UP TO 75 GUESTS IN THE VERANDA
UP TO 130 GUESTS WITH INDOOR SPACE





IL RIVALE IN CITTÀ

In the historic center of Brescia, Il Rivale in Città welcomes couples to an exclusive setting steeped in history and elegance. Frescoes, stuccoes, and decorated ceilings provide the backdrop for a timeless experience, where every detail reflects refined sophistication.

Three themed rooms with elegant architecture, along with a privé featuring a panoramic terrace, create an intimate and scenic atmosphere, perfect for a unique reception in the heart of the city. The culinary experience, rooted in tradition and reimagined with creativity, stands out for its balance of flavours and visual artistry.

An ideal location for those who wish to celebrate with style and taste.

CAPACITY

ROOM DE PARIS: UP TO 40 GUESTS

ROOM PIGALLE: UP TO 26 GUESTS

ROOM ANIMALIER: UP TO 20 GUESTS



SPLENDIDO BAY

LUXURY SPA RESORT ★★★★★

Set against the stunning backdrop of Lake Garda, Splendido Bay is the perfect choice for a five-star wedding defined by elegance and exclusivity.

Refined reception rooms, a meticulously manicured lakeside park, and a private pier, accessible also by boat, offer unique settings to celebrate every moment of your special day.

The rooms and suites, available for both the couple and their guests, ensure the comfort of experiencing the wedding in total relaxation, with access to the spa and premium amenities.

BBay Restaurant delights international and local cuisine, complemented by a curated selection of fine wines.

A place where attention to detail transforms every event into an unforgettable experience.



CAPACITY

UP TO 90 GUESTS IN THE VERANDA

UP TO 50 GUESTS IN ROOM NUVOLA



An aerial photograph of a serene lake scene. In the lower-left foreground, a white speedboat with a light blue interior is moving across the water, leaving a white wake. The water is a deep, clear blue-green. In the background, a lush green shoreline is lined with tall, dark cypress trees and other foliage. Behind the trees, a town with numerous houses and buildings is visible, nestled at the foot of a hill. The sky is a pale blue with a few wispy clouds. The word "SERVICES" is overlaid in large, white, sans-serif capital letters on the right side of the image.

SERVICES

SERVICES



Wedding morning buffet



Grand buffet of desserts and fresh fruits



Chocolate fountain with fresh fruits



Menu tasting (14 days' notice required))



Customized menus and seating charts



Floral arrangements



Live music or dj set



Wedding favours with olive oil or wine



Photographer / Videomaker



Transfer or boat tours - with or without on board aperitifs



Shuttle transfer



Accommodations www.splendidobay.com



Spa, indoor and outdoor pool www.splendidoyou.com

FULL VENUE HIRE



If you wish to reserve 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

ACCOMMODATION AND HOTEL SERVICES



On your most special day, every detail matters. That's why, at our 5-star hotel, we offer elegant and comfortable rooms and suites, perfect for getting ready, enjoying a moment of calm before saying "I do" or unwinding after the celebration.

Your guests are also welcome to enjoy a special stay, with exclusive rates and dedicated service. To make planning easier, a personalized promo code can be activated, allowing them to book online independently.

Every moment can become an unforgettable memory: our concierge is at your disposal for tailor-made experiences, from wine tastings to romantic excursions.

In the morning, guests can enjoy a rich breakfast buffet, while our spa offers pure relaxation with soothing scents, silence and complete wellness.

LAKE-FRONT CEREMONY



Within the park of the Splendido Bay Luxury Spa Resort, you can reserve the scenic lakeside area to celebrate your symbolic ceremony in one of the most enchanting settings of Garda Lake.

Overlooking the water and surrounded by greenery, this exclusive location is perfect for couples seeking an intimate and emotional moment with a striking visual impact, where the lake becomes the perfect backdrop to their love.

THE RENTAL COST FOR THE LAKESIDE AREA IS € 2.500 + VAT

The fee refers exclusively to the use of the space and does not include setup, decoration or any additional services.

Please note that the ceremony is symbolic and has no legal value.



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

PASSED AND BUFFET-STYLE APERITIF



Selection of 5 finger foods of your choice - 2 per type per person

Included in the menu price

Selection of 8 finger foods of your choice - 2 per type per person

Price upon request

MEAT FINGER FOOD

Local salami sliced by hand with warm bread slice 1.7.

Warm quiche Lorraine with leek and guanciale 1.3.7.

Chorizo meatballs with grilled pepper mousse 1.3.7.

Mini caesar salad tartlets 1.3.4.7.

Fassona tartare boulettes 1.3.7.10.

Veal with tuna sauce 3.4.7.9.12.

FISH FINGER FOOD

Warm octopus skewers with green bean mayonnaise and Gropello vinegar dressing 3.6.10.12.14.

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

Blinis with organic Norwegian salmon marinated with ginger and black pepper 1.3.4.7.

Tartlets with organic marinated Norwegian salmon and pear mustard 1.3.4.7.10.

Crostini with purple potato purée and Cantabrian anchovy fillet 1.4.7.

Small croquettes of creamed cod and potatoes 1.3.4.5.7.

Shrimp skewers with toasted coconut and lemongrass 2.6.

Phyllo-wrapped shrimps with soy sprouts and miso 1.2.5.6.7.12.

Shrimp and zucchini fritters 1.2.3.5.7.9.

Crudités (shrimp 2. - scampi 2. - oysters 14.) € 5,50 PER PC.

VEGETERIAN FINGER FOOD

Grilled eggplant quiche with zucchini mayonnaise and taggiasche olives 1.3.7.10.

Tomato and strawberry gazpacho with sweet and sour cucumber 12.

Crepe rolls with porcini cream and chervil 1.3.7.

Fried dough bites with tomato sauce and basil 1.5.7.

Clafoutis with caramelized vegetables and basil pesto 1.3.7.8.12.

Vegetable crudités with vinaigrette dipping 9.

Crunchy robiola cheese pralines 7.11.

Grana Padano DOP bon bon 1.3.5.7.

Eggplant parmigiana 5.3.7.9.

PROPOSAL 1

Starter of your choice from:

Crispy egg with Bassano white asparagus
and grilled cardoncello mushroom cream 1.3.8.

OR

Lightly smoked Angus speck
with warm bruschetta topped with tomato, burrata and basil 1.7.12.

OR

Beef tataki with red onion, anchovies and their mayonnaise,
Jerusalem artichoke chips 3.4.5.6.10.12.

First course of your choice from:

Risotto with Amarone della Valpolicella,
rosemary quail breast and thigh skewer 7.9.12.

OR

Duck ravioli with foie gras sauce
and toasted hazelnuts 1.3.7.8.9.12.

OR

Artichoke crepe parcels
with Taleggio cheese cream 1.3.7.9.

Main course of your choice from:

Roasted Iberico pork pluma with baby carrots,
oranges and Campari 9.12.

OR

Beef cheek braised in Ramarossa red wine
with Agria potato purée and lotus root chips 7.9.10.12.

Dessert:

Wedding cake*

Menu price upon request

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

*Classic and design cakes catalogue available

PROPOSAL 2

Starter of your choice:

Potato mille-feuille
with coriander-marinated char tartare
and Franciacorta Dosaggio Zero sauce 1,3,4,7,12.

OR

Warm octopus and shrimp salad
with crispy vegetables and octopus mayonnaise 2,6,12,14.

OR

Lobster and zucchini roll with pineapple chutney
and Green Zebra tomato vinaigrette 2,6,12.

First course of your choice from:

Calamarata pasta with prawns, lime zest,
confit cherry tomatoes, jalapeño and crispy breadcrumbs 1,2,4.

OR

Risotto with purple prawns, red radicchio,
light pesto and katsuobushi 2,4,7,8,9.

OR

White grouper ravioli with extra virgin olive oil
and fish sauce 1,2,3,4,7,9.

Main course of your choice from:

Sea bass bruschetta
with vegetable ratatouille and smoked mozzarella sauce 1,4,7,9.

OR

Seared turbot with zucchini,
its fried blossom, carrot and passion fruit cream,
citrus fish mayonnaise 4,5,7,10.

Dessert:

Wedding cake*

Menu price upon request

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

*Classic and design cakes catalogue available

PROPOSAL 3

Starter of your choice:

Rabbit loin stuffed with porcini mushrooms,
black truffle potatoes, sautéed spinach,
raisins and pine nuts 7.8.9.12.

OR

Veal with tuna sauce, shiitake mushrooms,
capers and roasted cherry tomatoes 3.4.6.9.10.12.

OR

Organic poached egg on warm potato mousse,
porcini mushroom ragoût and black truffle 3.7.9.

First courses:

Risotto with black truffle,
creamed with Castelbelbo cheese and gravy 7.9.12.

AND

Ravioli stuffed with Amatriciana sauce,
Roman pecorino cream and crispy guanciale chips 1.3.7.12.

Main course of your choice from:

Herb-crusted rack of lamb
with its jus, Greek yogurt gel and Williams potato 1.3.7.9.

OR

Beef Wellington
with bacon-wrapped green beans
and fried cauliflower florets 1.3.5.7.9.

Dessert:

Wedding cake*

Menu price upon request

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, Charetto Valtenesi DOC

additional supplement of Franciacorta Dosaggio Zero

*Classic and design cakes catalogue available

PROPOSAL 4

Starter of your choice from:

Potato terrine with scampi tartare,
Calvisius Tradition Royal caviar, hazelnut mayonnaise
and Franciacorta Dosaggio Zero sauce 2.3.4.5.7.8.

OR

Seared scallops
with vanilla potato purée, avocado,
sangria reduction and black rice chips 5.7.12.14.

OR

Grilled cuttlefish, pea flan,
cuttlefish mayonnaise, black wafer
and long pepper meringues 3.4.5.6.7.14.

First courses:

Basil ravioli stuffed with sole fish,
crusco pepper and olive powder 1.3.4.7.

AND

Carnaroli risotto “From Pan to Plate”
served with small fishes and shellfish 2.4.7.9.14.

Main course of your choice from:

Kataifi-wrapped lobster
with green curry, Beluga black lentils
and smoked eggplant tartare 1.2.7.

OR

Red tuna tataki
with sesame seed chips, tuna sauce
and pickled caper leaves 1.3.4.6.7.

Dessert:

Wedding cake*

Menu price upon request

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

*Classic and design cakes catalogue available

WEDDING CAKE



Discover our dedicated catalogue featuring our complete cake collection: from timelessly elegant creations to the most spectacular cake designs, crafted to stylishly accompany every moment of your wedding day.



OPEN BAR

CLASSIC PACKAGE

Local wines of our Uvariva selection

Lugana DOC, Benaco Bresciano IGT, Chiaretto Valtenesi DOC, Franciacorta Dosaggio Zero, Franciacorta Vintage Rosé Millesimato

Beer

Classic cocktails (excluding muddled cocktails and premium spirits)

Alcohol-free cocktails and soft drinks

Price upon request

PREMIUM PACKAGE

Local wines of our Uvariva selection

Lugana DOC, Benaco Bresciano IGT, Chiaretto Valtenesi DOC, Franciacorta Dosaggio Zero, Franciacorta Vintage Rosé Millesimato

Beer

Classic, premium and muddled cocktails

Bitters, whiskey and grappa (excluding premium selection)

Alcohol-free cocktails and soft drinks

Price upon request



CATERING



If you wish to host your reception at a different location, our catering service will accompany you anywhere with the same excellence: wedding receptions and wedding morning buffets will be meticulously managed with the style, elegance, and professionalism that distinguish us.





www.favalligroup.it



AQUARIVA
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BBAY RESTAURANT
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IL RIVALE IN CITTA'
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HONORÉ MULTIFOOD
www.honore.it



KUOKI
www.kuoki.it



SPLENDIDO BAY RESORT
www.splendidobay.com



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