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BUSINESS EVENTS



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 BUSINESS 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


SPLENDIDO
LUXURY SPA RESORT
LAGO DI GARDA
Bay

SPLENDIDO BAY
www.splendidobay.com

A taxidermied tiger is shown in profile, facing right, with its mouth open as if roaring. The tiger has orange fur with black stripes and is positioned in the foreground. In the background, there is a large, ornate mirror with a gold-colored frame, reflecting a hallway with a red wall and a white chair. The word "LOCATIONS" is written in large, white, sans-serif capital letters on the right side of the image.

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,
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



IDEAL FOR

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



SPLENDIDO BAY

LUXURY SPA RESORT ★★★★★

Overlooking Garda Lake, Splendido Bay is the ideal location for high-level business events, defined by elegance.

The spacious, well-equipped meeting room is perfect for meetings, presentations, and small conferences.

The outdoor areas, including a lakeside park and a private pier accessible by boat, provide an exclusive setting for networking moments or outdoor activities.

Rooms and suites welcome guests and speakers with every comfort, including access to the spa and its services.

BBay Restaurant offers creative cuisine with traditional roots, ideal for business lunches and corporate dinners.

CAPACITY

UP TO 90 GUESTS IN THE VERANDA
UP TO 50 GUESTS IN ROOM NUVOLA



IDEAL FOR

CORPORATE EVENTS, MEETINGS,
HIGH-END CELEBRATIONS,
PRIVATE PARTIES



A woman with long, wavy blonde hair, wearing a black blazer, is smiling and looking towards a customer. The customer, seen from the back, has long brown hair and is wearing a light-colored jacket. They are in a modern interior with a reception desk. On the desk, there is a small black bell and a white card. The background features white vertical blinds and a modern chandelier with glass spheres.

SERVICES

SERVICES



Team building and group activities



Customized menus and seating charts



Personalized signage



Floral arrangements



Live music or dj set



Customized gifts and gift bags



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



MEETING ROOM

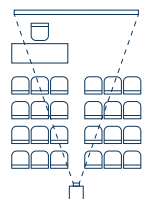
Our meeting room, located on the lower ground floor to ensure maximum privacy, is a functional and quiet space — ideal for meetings, workshops, and training sessions.

Equipment, comfort, and flexibility: every detail is designed to encourage focus and collaboration.

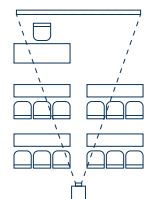
Available for guests:

- projector, screen, sound system;
- dedicated Wi-Fi connection;
- sweet and savoury coffee breaks.

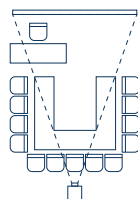
Three possible layouts are available, tailored to the group's needs and the nature of the event.



THEATRE
UP TO
80 PEOPLE



CLASSROOM
UP TO
40 PEOPLE



U-SHAPE
UP TO
25 PEOPLE

TEAM BUILDING

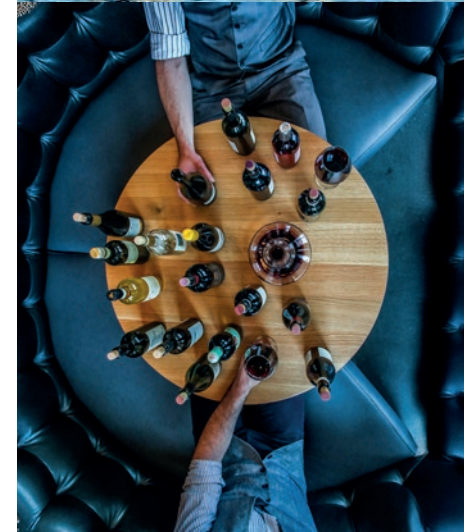
Bring your team together, experience the region, and create lasting memories.

Thanks to our venues and trusted partners on Garda Lake, we organize tailor-made team building activities designed to foster collaboration and showcase the unique beauty of the Garda landscape.

We offer a wide range of impactful experiences:

- scenic drives through the morainic hills in vintage cars;
- exciting sailing regattas;
- local wine and olive oil tastings;
- cultural tours exploring historical and artistic landmarks.

Each activity is designed to deliver emotion, authenticity, and team spirit, all within a naturally stunning and culturally rich setting.



BUSINESS LUNCHES



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

BUSINESS LUNCH PACKAGES

VALID FOR WEEKDAY LUNCH



FOOD

Starter + First course + Dessert

Starter + Main course + Dessert

Starter + First course + Main course + Dessert

Price upon request: eventi@favalligroup.it

BEVERAGE

Drinks available on consumption or

LOCAL WINE PACKAGE

Lugana DOC, Benaco Bresciano IGT, Chiacetto Valtenesi DOC

Additional supplement of Franciacorta Dosaggio Zero

STARTER OF YOUR CHOICE FROM:

Savory tart with codfish brandade, artichokes, and parsley sauce 1.4.7.

Potato puff pastry with smoked trout tartare
and Franciacorta Dosaggio Zero sauce 1.3.4.7.12.

Delica pumpkin flan on 24-month Parmigiano Reggiano cheese cream
with crispy "dentella" wafer 3.7.

Cured beef, chestnut and hazelnut cream with toasted brioche bread 1.7.8.

Plum-marinated beef tataki with raw puntarelle
and anchovy mayonnaise 3.6.9.

FIRST COURSE OF YOUR CHOICE FROM:

Baked lasagna with white fish ragoût and sautéed artichokes 1.3.4.9.

Bronze-drawn bigoli pasta with lake fish carbonara 1.3.4.7.

Risotto with red radicchio, red wine, and sweet gorgonzola cream 7.12.

Pumpkin ravioli with brown butter and Parmigiano Reggiano cheese 1.3.7.

Saffron risotto with licorice powder 7.

MAIN COURSE OF YOUR CHOICE FROM:

Steamed sea bass roll with lemon zest, clams
and Roman broccoli 4.12.14.

Grilled cod fillet with tarragon sauce and grilled spring onion 4.7.

Artichoke variations: baked, puréed and chips 5.7.

Braised beef cheek in Ramarossa red wine with soft polenta
from the Bedizzole mill 6.7.9.10.12.

Suckling pig shank with rosemary jus
and mashed ratte potatoes 6.7.9.10.

DESSERT OF YOUR CHOICE FROM:

Dark chocolate and hazelnut brownie 1.3.7.8.

Hazelnut and coffee semifreddo 3.7.8.

Montblanc: meringue disc, whipped vanilla ganache,
and chestnut cream 3.8.



GOURMET MENUS

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FISH SELECTION

MENU 1

Welcome snack

-

Octopus carpaccio with pomegranate, celery heart, and sea asparagus citronette 9,14.

-

Sea bream and marjoram ravioli on a fine pea cream 1,3,4,7.

-

Sea bass and basil roulade in a green zucchini crust, zucchini slices and emulsion, 24-month Parmigiano Reggiano foam, and cuttlefish ink tuile 1,4,6,7,14.

-

Bronte pistachio parfait with raspberry carpaccio and savoury 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

-

Red tuna tartare with Pantelleria capers and soy caviar 4,6.

-

Seared scallops with pumpkin cream and a soft lettuce heart 7,14.

-

Potato gnocchetti with clams, lovage oil and smoked herring caviar 1,3,4,14.

-

Seared turbot wrapped in zucchini, carrot and passion fruit cream, with fish mayonnaise 4,5,7,10.

-

Vanilla chantilly and strawberry tartlet with flambéed Italian meringue* 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 3

Welcome snack

-

Cuttlefish cappuccino with savory croissant 1.3.7.14.

-

King crab and zucchini roll with pineapple chutney
and green tomato vinaigrette 2.6.12.

-

White grouper ravioli with extra virgin olive oil
and fish sauce 1.2.3.4.7.9.

-

Grilled tub gurnard fillet with glazed celery,
lime pil-pil and vegetable curry cream 4.7.9.10.

-

Tartlet with white chocolate and coconut namelaka,
served 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)

Local wines from our Uvariva selection:

Lugana DOC, Benaco Bresciano IGT, Charetto Valtenesi DOC

additional supplement of Franciacorta Dosaggio Zero

*possibility to replace the dessert with a cake from our catalogue

LAKE FISH TASTING

Welcome snack

-

Potato mille-feuille
with coriander-marinated char tartare
and Franciacorta Dosaggio Zero sauce 1.3.4.7.12.

-

Risotto with river shrimp tails,
sautéed artichokes and marjoram powder 2.7.9.12.

-

Pike fillet cutlet with a hint of lemon,
oxalis salad, and orange chips 1.3.4.

-

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)

Local wines from our Uvariva selection:

Lugana DOC, Benaco Bresciano IGT, Charetto Valtenesi DOC

additional supplement of Franciacorta Dosaggio Zero

*possibility to replace the dessert with a cake from our catalogue

MEAT SELECTION

MENU 1

Welcome snack

-

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

-

Veal cheek
with Ratte potato purée 7.9.10.

-

Warm dark chocolate brownie
with pears and hazelnuts* 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

-

Butternut pumpkin terrine with guinea fowl breast roll
and peanut butter sauce 3.5.7.9.

-

Potato gnocchi with sweet herbs, Angus speck
and black truffle 1.3.7.

-

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

-

Vanilla dessert
with salted caramel insert* 1.7.8.

-

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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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 3

Welcome snack

-

Rabbit loin stuffed with Taggiasca olives,
polenta, anchovy mayonnaise and Lombard pepper 3.4.7.9.

-

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

-

Duck ravioli with foie gras sauce
and toasted hazelnuts 1.3.7.8.9.12.

-

Beef Wellington with bacon-wrapped green beans
and breaded cauliflower florets 1.3.7.9.12.

-

Wild berries Pavlova
with whipped vanilla ganache* 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

VEGETERIAN SELECTION

MENU 1

Welcome snack

-

Organic poached egg on a crispy polenta chip,
with red onion compote in Modena balsamic vinegar 3.7.9.12.

-

100% semolina tajarin pasta with “Planted” chicken strips
and pak choi 1.3.6.

-

Cardoncello mushroom Wellington-style 1.3.7.

-

Vegan pear tartlet
with Amatika white chocolate ganache
and walnut cream 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

•

Pan-roasted celeriac escalope with pumpkin juice,
Jerusalem artichoke chips and black truffle 5.

•

Barley risotto with artichokes,
mascarpone cream and peppermint 1.7.9.

•

Braised red radicchio mille-feuille
and smoked leek sauce 1.3.7.12.9.

•

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)

Local wines from our Uvariva selection:

Lugana DOC, Benaco Bresciano IGT, Chiacetto Valtenesi DOC

additional supplement of Franciacorta Dosaggio Zero

*possibility to replace the dessert with a cake from our catalogue



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

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.) **supplement required**

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.

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.

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.





www.favalligroup.it



AQUARIVA
www.aquariva.it



IL RIVALE AL LAGO
www.ilrivale.it



BBAY RESTAURANT
www.splendidobay.com



IL RIVALE IN CITTA'
www.ilrivale.it



HONORÉ MULTIFOOD
www.honore.it



KUOKI
www.kuoki.it



SPLENDIDO BAY RESORT
www.splendidobay.com



WINEB HUB & CORNERS
www.wineb.it

eventi@favalligroup.it