



Leisure & Business EVENTS



Favalli Group

In 1992, the strong determination and passion of Favalli brothers gave birth to Favalli Group. Ivan & Paolo express their creativity in the kitchen, specializing always more in high-level restaurants, ending up in creating a real business empire that goes from bakery to patisserie and from refined cuisine to hospitality.

Whether it's good fish at Aquariva, an aperitif at Honorè, a relaxing day on the lake shore, maybe enjoying the SPA at Splendido Bay Resort; the group, the people who animate it and are part of it, will be happy to welcome you with the utmost care and kindness.

Il gruppo nasce nel 1992 dalla determinazione e passione di due fratelli che hanno saputo mettersi in gioco sin da giovani. Ivan e Paolo esprimono entrambi tutta la loro creatività in cucina, specializzandosi sempre di più in ristoranti di alto livello, sino a creare un vero impero imprenditoriale che va dalla panificazione alla pasticceria e dalla ristorazione all'ospitalità.

Che sia del buon pesce all'Aquariva, un aperitivo all'Honorè, una giornata relax a fronte lago magari approfittando della SPA allo Splendido Bay, il gruppo, le persone che lo animano e ne fan parte saranno liete di accoglierti col massimo della cura e gentilezza.

The locations

AQUA
RIVA

AQUARIVA

www.aquariva.it | +39 030 9995814

IL
RIVALE[®]
IN CITTÀ

IL RIVALE IN CITTÀ

www.ilrivale.it | +39 030 6365984

KUOKI[®]

KUOKI MULTIFOOD

www.kuoki.it | +39 030 9131102


SPLENDIDO
LUXURY SPA RESORT
LAGO DI GARDA
Bay

SPLENDIDO BAY LUXURY SPA RESORT

www.splendidobay.com | +39 030 9995800

IL
RIVALE[®]
AL LAGO

IL RIVALE AL LAGO

www.ilrivale.it | +39 030 9995813


BBAY
RESTAURANT & BAR AMERICAIN

BBAY

www.splendidobay.com | +39 030 9995810

Honoré

HONORÉ

www.honore.it | +39 030 9995850


SPLENDIDO
SPA BEAUTY
WELLNESS
You

SPLENDIDO YOU

www.splendidobay.com | +39 030 9995818



Aquariva

Gourmet cuisine with an excellent presentation and a very refined selection of dishes. Enjoy the breathtaking view over Garda Lake.

Una cucina gourmet ricercata sia nella presentazione che nella qualità delle materie prime e del servizio, offre ai veri intenditori anche una vista totale sul Lago di Garda.

Il Rivale al Lago

Located in our 17th Century palace, facing our park and lake, it offers Italian traditional cuisine with excellent seasonal ingredients.

Nel contesto storico del Palazzo Andreis del 1600, affacciato su un parco verdeggian- te e sul Lago di Garda, propone una cucina della tradizione italiana con materie prime stagionali d'eccellenza.



Il Rivale in Città



Located in a 18th Century palace in the centre of Brescia, Il Rivale in Città's cuisine aims to valorize the gastronomic tradition of the territory and its precious raw ingredients.

Posizionato nel centro di Brescia, all'interno di un palazzo storico del 1700, propone una cucina che valorizza la tradizione enogastronomica e le materie prime del territorio.

BBay Restaurant & American Bar



Located inside Splendido Bay Resort, BBay Restaurant & American bar offers a complete menu, from breakfast to after dinner cocktails, in a wonderful lake-view location.

Situato all'interno dello Splendido Bay Luxury Spa Resort, BBay Restaurant & American Bar propone un menu completo, dalle colazioni ai cocktail after-dinner, in una meravigliosa location vista lago.

Kuoki Multifood



A trendy place, perfect for your home-made breakfast, aperitives, delicious lunches and dinners, pizza & hamburger, cocktails and glasses of wine. Guests can also taste our refined pastisserie and buy the best wines.

Colazioni, aperitivi, pranzi e cene sfiziosi, pizza e hamburger gourmet, after dinner cocktail e vini al bicchiere. Per i più golosi una ricercata pasticceria e un fornito wine-store.

Honoré



Honoré is a trendy venue which pay special attention the quality of the products and the service for its customers: breakfast, lounge bar, pastry shop and wine store.

Inaugurato nel 2019, Honoré è un locale dal design alla moda con minuziosa attenzione al particolare e alla qualità dei prodotti e del servizio rivolto alla propria clientela: colazioni, lounge bar, pasticceria e wine store.

Splendido Bay Luxury Spa Resort



Directly overlooking Garda Lake, Splendido Bay Luxury Spa Resort ***** offers an enchanting setting surrounded by greenery.

Equipped with every comfort for the most classy customers, it has rooms and suites for every need, spa and gym, indoor and outdoor swimming pool with the beach bar, two restaurants with American bar and a convention center.

You will enjoy gourmet experiences at the BBay Restaurant, starting from the breakfast, until after dinner cocktails.

Treat yourself at our Splendido You SPA where you will find expert therapists, the indoor pool, the wellness area, the relax room, private cabins and the gym, or enjoy a boat tour starting directly from our pier.



*Direttamente affacciato sul Lago di Garda, Splendido Bay Luxury Spa Resort ***** offre agli ospiti una cornice incantevole immersa nel verde.*

Dotato di ogni comfort per la clientela più di classe, al suo interno ospita stanze e suites adatte ad ogni esigenza, spa e palestra, un ampio giardino con piscina e beach bar, due ristoranti con American bar e il meeting center.

I nostri ospiti potranno godere di un'esperienza gourmet presso il BBay Restaurant, dalle colazioni agli after-dinner cocktails; lasciarsi coccolare dalle nostre terapisti esperte nella SPA Splendido You con piscina interna riscaldata, zona benessere, area relax e cabine private, o approfittare di un'uscita in barca direttamente dal nostro molo.

Leisure Events



Weddings • *Matrimoni*

All the events are customizable to make Your day perfect as you always wanted...

Tutti i preventivi vengono personalizzati e creati su misura per rendere il Vostro giorno perfetto come l'avete sempre sognato...





Special days • *Per i tuoi giorni importanti*

We have the ideal location for your sacraments, your graduation or your birthday parties.

Take a look at our restaurants & bars, the cuisine and the pastry shop. Book your cake (cake design service available) and ask for the balloon, decorations services & much more. We'll give you an unforgettable party!

Abbiamo la location ideale per i tuoi battesimi, cresime, feste di laurea e di compleanno. A tua disposizione i nostri bar e ristoranti, la cucina e la pasticceria. Prenota la tua torta in cake design e approfitta del servizio palloncini, decorazioni e molto altro ancora per rendere la tua festa davvero indimenticabile.





Business Events



Business Events • *Eventi Business*

Our locations are perfect for high-level business events. For your business dinners, meetings and team building, you can choose between our restaurants and the Splendido Bay Resort, where you will find reserved spaces and many activities to contribute to your business success. We'll study the tailor-made offer for you including rooms, meals, activities and moments of relax with your employees.

Le nostre location sono ideali per eventi business di livello. Per le tue cene aziendali, i meeting e i team building, ti proponiamo i nostri ristoranti e lo Splendido Bay Resort, dove troverai spazi riservati e tante attività per contribuire al successo della tua attività e dei tuoi dipendenti. Studiamo insieme l'offerta su misura per te.



Meeting

OUR MEETING ROOMS:

SPLENDIDO BAY ROOM - up to 100 people

RIVALE ROOM - up to 30 people

CHIMNEY ROOM - up to 10 people

BUSINESS SUITE - up to 8 people

EQUIPMENTS:

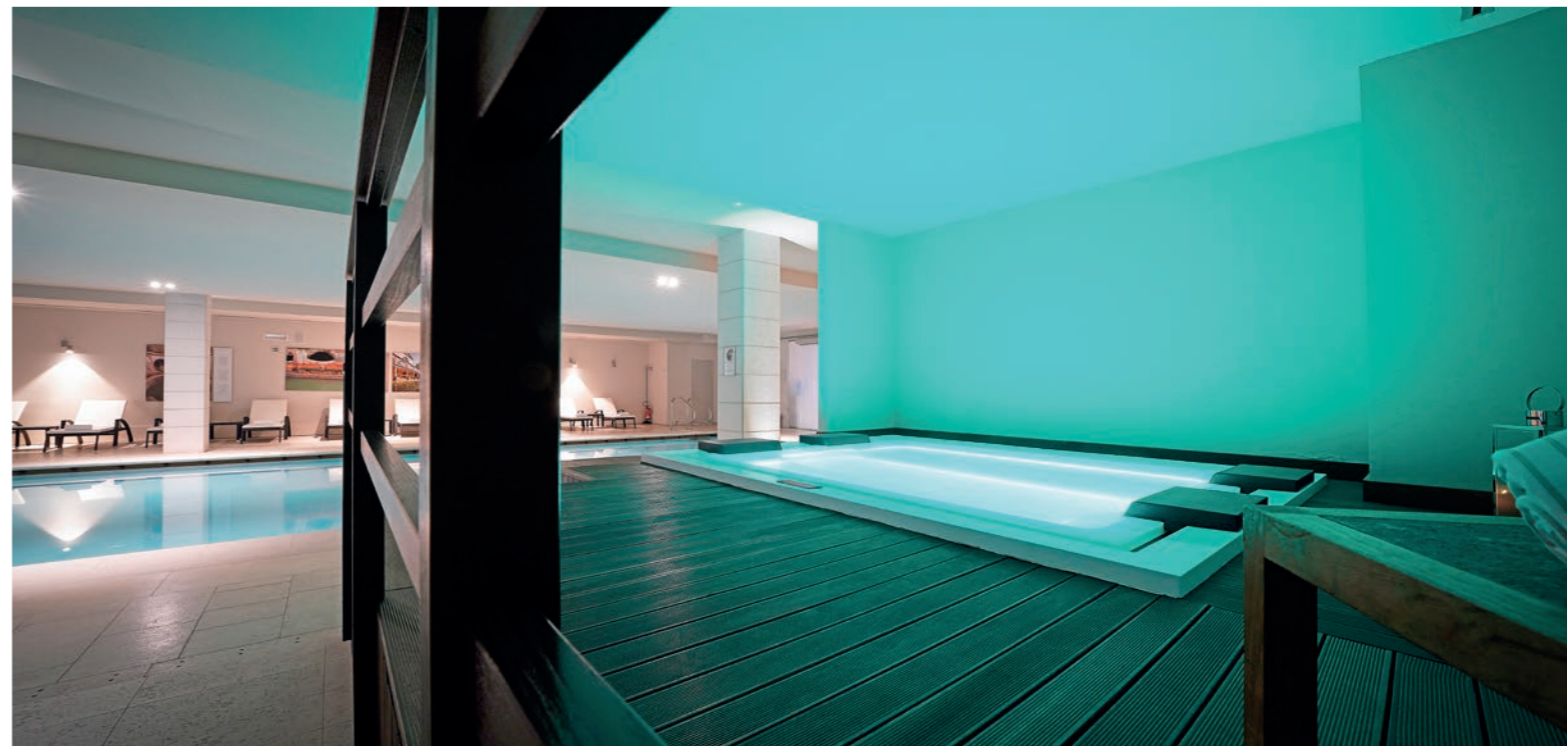
- Systems wireless microphones
- Projector
- Projection screen
- Wi-fi internet access
- Flip chart board

SECRETARIAL SERVICES AND TRANSFER:

- Team building, advertising, press
- Interpreters, translators, hostess
- Music, installations, decorations
- 9-seat mini Van for our guests
- Car/Boat rental, with or without driver

SUGGESTIONS:

- Breakfast, Coffee Break, Brunch, Aperitif and Light Lunch
- Gala Dinner or Tasting Dinner
- Wine and Oil Tasting or Cooking Class
- After Dinner: Open Bar, DJ, Live Band, Entertainment
- Gift voucher: Hospitality, Restaurants & Spa
- Merchandising (eg: our EVO Oil, Wine and Amaro in customizable packagings)



Rent the whole restaurant!

If you want to rent the whole restaurant for your event, the quotation may change according to a minimum spending depending on the day and the season, to guarantee the average income of the restaurant in that specific period.



Services

All menus are customizable according to seasonality, tastes, available budget & location. Each quotation will be created according to your needs.

Included services:

- Printed menus
- Piped music

Extra services:

- Gran buffet of desserts and fresh fruits
- Gran buffet of cheese, with jams, mustards and dried fruits
- Chocolate fountain with fresh fruits
- Ice-cream wagon
- Chocolate and rum
- Olive oil / Wine Tasting
- Tableau de mariage
- Floral arrangements
- Balloons arrangements
- Live music
- Italian music tax (SIAE)
- Gadgets: packs of olive oil or wine
- Photo service (immediate delivery)
- Boat transfer or tour - with or without aperitif
- Transfer service
- Coffee break (business events)
- Overnight stay (depending on the season) www.splendidobay.com
- Spa, beauty farm, indoor and outdoor pools www.splendidoyou.com



Menu

Proposal 1

IL RIVALE AL LAGO - BBAY - IL RIVALE IN CITTÀ

Char marinated with coriander, star anise
and basil mayonnaise

•

Bronze-drawn maccheroncini pasta
with lake fish carbonara sauce

•

Pike "Gardesana style" with parsley sauce,
roasted polenta and vegetable giardiniera

•

Warm fragrant rose cake with light Amaretto cream*

•

Petite pastry selection

EURO 65,00 PER PERSON (cover charge included - drinks not included)

Drinks on consumption or

DRINKS PACKAGE: Euro 20 per person

(includes: water, coffee and 1 bottle of local wine every 3 people)

Local wines: Lugana, Ramarossa, Chiacetto Riva Rosa

if you want to add Franciacorta Dosaggio Zero: + Euro 5 per person

*possibility to replace the dessert with one of our creations (see cake catalogue)

Proposal 2

IL RIVALE AL LAGO - BBAY - IL RIVALE IN CITTÀ

Bronze-drawn maccheroncini pasta
with meat ragoût and Grana Padano sauce

•

Beef fillet
"Rossini style"

•

Tiramisù*

•

Petite pastry selection

EURO 70,00 PER PERSON (cover charge included - drinks not included)

Drinks on consumption or

DRINKS PACKAGE: Euro 20 per person

(includes: water, coffee and 1 bottle of local wine every 3 people)

Local wines: Lugana, Ramarossa, Chiacetto Riva Rosa

if you want to add Franciacorta Dosaggio Zero: + Euro 5 per person

*possibility to replace the dessert with one of our creations (see cake catalogue)

Proposal 3

AQUARIVA - IL RIVALE AL LAGO - BBAY - IL RIVALE IN CITTÀ

Eggplant with Parmigiano Reggiano mousse,
burrata cheese and confit tomato

•

“Riserva S. Massimo” risotto with asparagus,
robiola cheese cream and barbecued lemon

•

Suckling veal cheek
with Ratte potato purée

•

Religieuse (choux pastry)
with salted caramel namelaka*

•

Petite pastry selection

EURO 75,00 PER PERSON (cover charge included - drinks not included)

Drinks on consumption or

DRINKS PACKAGE: Euro 20 per person

(includes: water, coffee and 1 bottle of local wine every 3 people)

Local wines: Lugana, Ramarossa, Chiaretto Rivarosa

if you want to add Franciacorta Dosaggio Zero: + Euro 5 per person

*possibility to replace the dessert with one of our creations (see cake catalogue)

Proposal 4

AQUARIVA - IL RIVALE AL LAGO - BBAY - IL RIVALE IN CITTÀ

Octopus carpaccio with pomegranate, celery heart
and sea asparagus citronette

•

Ravioli parcels stuffed with sea bream and marjoram
with small pea cream

•

Sea bass and basil roll in a zucchini crust,
zucchini flakes and emulsion,
Grana Padano mousse and cuttlefish ink tuille

•

Bronte pistachio parfait
with raspberry carpaccio and salted biscuit*

•

Petite pastry selection

EURO 80,00 PER PERSON (cover charge included - drinks not included)

Drinks on consumption or

DRINKS PACKAGE: Euro 20 per person

(includes: water, coffee and 1 bottle of local wine every 3 people)

Local wines: Lugana, Ramarossa, Chiaretto Rivarosa

if you want to add Franciacorta Dosaggio Zero: + Euro 5 per person

*possibility to replace the dessert with one of our creations (see cake catalogue)

Proposal 5

AQUARIVA - IL RIVALE AL LAGO - BBAY - IL RIVALE IN CITTÀ

Smoked beef cecina ham with artichokes,
mixed salad and Parmigiano Reggiano sauce

•

“Riserva S. Massimo” risotto with saffron
and ossobuco matignon

•

Ravioli parcels stuffed with Amatriciana sauce,
Pecorino cheese cream and crispy bacon chips

•

Guinea fowl roll with spinach,
its sauce and Williams potato

•

Crunchy tulipe with strawberries
and mascarpone cheese cream*

•

Petite pastry selection

EURO 83,00 PER PERSON (cover charge included - drinks not included)

Drinks on consumption or

DRINKS PACKAGE: Euro 20 per person

(includes: water, coffee and 1 bottle of local wine every 3 people)

Local wines: Lugana, Ramarossa, Chiacetto Riva Rosa

if you want to add Franciacorta Dosaggio Zero: + Euro 5 per person

*possibility to replace the dessert with one of our creations (see cake catalogue)

Proposal 6

AQUARIVA - IL RIVALE AL LAGO - BBAY - IL RIVALE IN CITTÀ

Crock egg served with wild salmon,
its caviar and Franciacorta Brut sauce

•

Ravioli parcels stuffed with potato and leek,
Marsala reduction and black truffle

•

Beef fillet au gratin with Bagòss cheese
and sautéed spinach

•

Chocolate cake:
marzipan sacher biscuit, hazelnut and chocolate cremoso,
Guanaja 70% chocolate ganache*

•

Petite pastry selection

EURO 85,00 PER PERSON (cover charge included - drinks not included)

Drinks on consumption or

DRINKS PACKAGE: Euro 20 per person

(includes: water, coffee and 1 bottle of local wine every 3 people)

Local wines: Lugana, Ramarossa, Chiacetto Riva Rosa

if you want to add Franciacorta Dosaggio Zero: + Euro 5 per person

*possibility to replace the dessert with one of our creations (see cake catalogue)

Proposal 7

AQUARIVA - IL RIVALE AL LAGO - BBAY - IL RIVALE IN CITTÀ

Potato terrine with king crab tartare
and Franciacorta Brut sauce

•

Bio Norwegian salmon marinated with juniper and black pepper,
sour cream and purple potatoes

•

“Riserva S. Massimo” risotto with purple prawns,
radicchio tardivo, light pesto and katsuobushi

•

Turbot roasted on a bruschetta,
garden vegetable ratatouille and smoked mozzarella sauce

•

Garden strawberries
with yoghurt cream, rhubarb and fresh rocket broth*

•

Petite pastry selection

EURO 90,00 PER PERSON (cover charge included - drinks not included)

Drinks on consumption or

DRINKS PACKAGE: Euro 20 per person

(includes: water, coffee and 1 bottle of local wine every 3 people)

Local wines: Lugana, Ramarossa, Chiacetto Riva Rosa

if you want to add Franciacorta Dosaggio Zero: + Euro 5 per person

*possibility to replace the dessert with one of our creations (see cake catalogue)

Proposal 8

AQUARIVA - IL RIVALE AL LAGO - BBAY - IL RIVALE IN CITTÀ

Spider crab and zucchini roll,
Greek yoghurt gel and pistachio oil

•

Roasted scallops served with vanilla flavoured potato purée,
avocado, sangria reduction and black rice chips

•

“Pastificio Mancini” mezzi paccheri pasta with British lobster meat,
Piccadilly tomato purée and basil cream

•

Roasted turbot fillet with white grapes, Belgian endive
and Champagne flavoured cooking juice

•

Exotic tartlet with dark chocolate namelaka,
fresh coconut and passion fruit ice-cream*

•

Petite pastry selection

EURO 95,00 PER PERSON (cover charge included - drinks not included)

Drinks on consumption or

DRINKS PACKAGE: Euro 20 per person

(includes: water, coffee and 1 bottle of local wine every 3 people)

Local wines: Lugana, Ramarossa, Chiacetto Riva Rosa

if you want to add Franciacorta Dosaggio Zero: + Euro 5 per person

*possibility to replace the dessert with one of our creations (see cake catalogue)

Proposal 9

AQUARIVA - IL RIVALE AL LAGO - BBAY - IL RIVALE IN CITTÀ

Kataifi wrapped prawns,
mixed salad and sweet & sour sauce with ginger and soy

•

“Riserva S. Massimo” risotto with red prawn reduction,
scallop carpaccio and lime gel

•

Ravioli parcels stuffed with lobster,
coconut milk and mint broth

•

Snapper cooked on the skin with spinach,
beurre blanc sauce and black truffle flakes

•

Caramelized pineapple with vanilla and green cardamom,
lime gel and croissant wafer*

•

Petite pastry selection

EURO 120,00 PER PERSON (cover charge included - drinks not included)

Drinks on consumption or

DRINKS PACKAGE: Euro 20 per person

(includes: water, coffee and 1 bottle of local wine every 3 people)

Local wines: Lugana, Ramarossa, Charetto Riva Rosa

if you want to add Franciacorta Dosaggio Zero: + Euro 5 per person

*possibility to replace the dessert with one of our creations (see cake catalogue)

Aperitif & Aperidinner

To accompany your events or for a convivial moment
try our aperitifs or aperidinner.

Here's our proposals.



Fish fingers

Warm octopus salad with green bean mayo and sour sauce with Gropello vinegar

Battered and deep fried: squid, prawn, zucchini flower and sage in a bamboo cone

Blinis with smoked bio Norwegian salmon marinated with ginger and black pepper

Tartlets with marinated bio Norwegian salmon tartare and pear mustard

Crouton with mashed purple potato and Cantabrian anchovy fillet

Prawn skewers with toasted coconut and lemon grass

Phillo wrapped prawns with soybean sprouts and miso

Puffed tapioca with guacamole and marinated trout

Salt cod and potato croquette

Prawn and zucchini fritters

Fish cruditées (oysters, shrimps, scampi) € 5,5 per pc.

Continues...

Aperitif & Aperidinner

Meat fingers

Agrimontana marron glacée with lard & rosemary powder

Mini quiche Lorraine with leek and guanciale

Chorizo meatballs & grilled pepper mousse

Granaglia potatoes with quail egg & bacon

Colli Morenici's cold cuts with fried bread

Local salami with hot baguette bread

Cubes of mortadella with pistachio

Sliced veal with tuna sauce

Small Caesar Salad tartlets

Fassona tartare boulettes

Vegetarian fingers

Barbecued eggplant quiche with zucchini mayo and Taggiasche olives

Tomato & strawberry gazpacho with bittersweet cucumber

Crêpe rolls with porcini mushrooms and cerfeuil cream

Zucchini and peppermint flavoured goat cheese spiral

Caramelized vegetable and basil pesto clafoutis

Fried mini pizzas with tomato sauce and basil

Vegetable cruditées with vinegrette

Robiola cheese crunchy pralines

Grana Padano DOP bon bons

Eggplant small parmigianas

Vegetable barbajuans

Aperitif & Aperidinner

Finger Food Selection

5 finger food of your choice (2 for each type per person)

EURO 25,00 PER PERSON (drinks not included)

8 finger food of your choice (2 for each type per person)

EURO 35,00 PER PERSON (drinks not included)

Aperidinner

5 finger food of your choice (2 for each type per person)

with a **first course** to choose between our proposals

EURO 40,00 PER PERSON (drinks not included)

8 finger food of your choice (2 for each type per person)

with a **first course** to choose between our proposals

EURO 50,00 PER PERSON (drinks not included)

Drinks packages

PREMIUM

Local wines (1 bottle every 3 people) + 1 analcoholic drink

EURO 20,00 PER PERSON

DELUXE

Champagne Nicolas Feuillatte (1 bottle every 3 people)

EURO 30,00 PER PERSON

**All the events will be organized according to availability of the restaurants,
and will be defined on the basis of requirements of the customer.**

Light Lunch



Light Lunch

ONLY FOR BUSINESS EVENTS DURING MIDWEEK DAYS

Proposal 1

STARTER + FIRST COURSE + DESSERT

EURO 43,00 PER PERSON - includes: cover charge, water and coffee

Proposal 2

STARTER + SECOND COURSE + DESSERT

EURO 50,00 PER PERSON - includes: cover charge, water and coffee

Proposal 3

STARTER + FIRST COURSE + SECOND COURSE + DESSERT

EURO 60,00 PER PERSON - includes: cover charge, water and coffee

FOR ALL THE LIGHT LUNCH PROPOSALS:

Drinks on consumption or

LOCAL WINE PACKAGE: Lugana, Ramarossa, Chiacetto Riva Rosa

Euro 15 per person (1 bottle every 3 people)

if you want to add Franciacorta Dosaggio Zero

Euro 20 per person (1 bottle every 3 people)

Light Lunch

ONLY FOR BUSINESS EVENTS DURING MIDWEEK DAYS

Starter of your choice from:

- Pumpkin flan on Parmesan fondue and crunchy potato spaghetti
- Parma ham aged 24 months with apple mustard and rosemary fried bread
- Veal with tuna sauce, vegetables and baby onions with balsamic vinegar
- Puff pastry tart with spring onion and braised guanciale and zucchini cream

First course of your choice from:

- Crepe dumpling stuffed with nettles and porcini mushrooms, Bagòss cheese cream
 - Semolina tabbouleh with marinated vegetables and rocket pesto
 - Riserva San Massimo risotto with saffron and licorice powder
- Mezzi paccheri pasta with piccadilly tomato sauce and ten herbs burrata cheese

Main course of your choice from:

- Beef cheek cooked in Ramarossa red wine and creamed polenta
 - Thyme-glazed pork knuckle with Williams potatoes
- Norwegian salmon fillet cooked in foil with za'atar-scented vegetables
 - Steamed sea bass roll with lemon zest, clams and artichokes

Dessert of your choice from:

- Sicilian pistachio parfait, almond shortcrust pastry and raspberry carpaccio
- Warm Golden apple pie with Moscato wine and Bourbon vanilla ice-cream
 - Tiramisù with coffee curstard
- Pear tartlet with Pecan cremoso and Amatika white chocolate ganache



AQUARIVA RESTAURANT

www.aquariva.it
+39 030 9995814



IL RIVALE AL LAGO RESTAURANT

www.ilrivale.it
+39 030 9995813



BBAY RESTAURANT

www.splendidobay.com
+39 030 9995810



IL RIVALE IN CITTÀ RESTAURANT

www.ilrivale.it
+ 39 030 636 5984



HONORÉ BAR PATISSERIE

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+39 030 9995850



KUOKI MULTIFOOD

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