

The background features a large, stylized graphic of a tree or plant with two main branches extending upwards and outwards, set against a light orange background. The branches are a darker shade of orange. The word "Riva" is written in a white, elegant script font, positioned centrally over the junction of the branches.

*Riva*

Private Events *Information Kit*



*Special Occasions / Weddings /  
Corporate Functions / Milestone Events*

*Riva*

# *Effortless. Elevated. Modern Dining.*

*Riva captures the glamour of the Italian Riviera from its perch above Rose Bay Marina. Bright, elegant and effortlessly social, it brings together panoramic harbour views, coastal-inspired interiors and a vibrant dining atmosphere that feels distinctly Sydney.*

From long lunches by the water to milestone celebrations and corporate occasions, every event is shaped by warm hospitality, exceptional food and a setting designed to impress.

Our dedicated events team will work closely with you to create a seamless experience, whether you're hosting an intimate gathering in one of our private spaces or taking over the venue exclusively for a truly unforgettable waterfront celebration.

RIVAROSEBAY.COM.AU



*Riva*



EXCLUSIVE

CAPACITY

SEATED: 120 GUESTS

COCKTAIL: 140 GUESTS



PRIVATE DINING ROOM

CAPACITY

SEATED: 40 GUESTS

COCKTAIL: 60 GUESTS

# Conviviale Menu

Mon – Fri \$95 per person / Sat – Sun \$105 per person  
Designed to share

**Pane** Riva Bread Basket, Olive Oil, Cultured Butter v

**Olive** Citrus Marinated Sicilian Olives VE, GF, DF

**Crocchetta** Creamy Egg Yolk, Guanciale, Pecorino Romano

**Calamaro** Charred Southern Calamari, Jerusalem Artichoke, Lemon, Mint

**Pappardelle** House Made Pappardelle, Slow Cooked Lamb Ragù, Pecorino

**Gamberoni** Grilled King Prawns, Parsley, Garlic Crumb, Capsicum Butter

**Insalata** Fresh Leaves, Walnut, Pear, Aged Balsamic VE, GF, N

**Tiramisù** Mascarpone, Fresh Coffee, Savoiardi, Cocoa Dust v

# Degustazione Menu

Mon – Fri \$125 per person / Sat – Sun \$140 per person  
Plated

**Pane** Riva Bread Basket, Olive Oil, Cultured Butter v

**Piadina** Flat Bread, Stracchino Cheese, Fried Rosemary, Onion Jam v

**Cicale** Moreton Bay Bugs Tempura, Seasonal Vegetables, Agro Dolce DF

**Pomodoro** Tuscan Bread & Tomato Soup, Buffalo Mozzarella, Crispy Brussel Sprout v

**Granchio** Spanner Crab, Capsicum, Celery, Confit Tomato, Baby Gem Lettuce GF

**Bottoni** Squid Ink Ravioli, Ricotta, Lemon, Ama Ebi Prawns Carpaccio

**Filetto** Black Angus Tenderloin, Green Peppercorn Sauce, Cabbage, Tarragon GF

**Patate al forno** Roasted Potatoes, Rosemary, Seasalt VE, GF

**Sgroppino** Amalfi Lemon Sorbet, Prosecco GF, DF

**Cantucci e Vin Santo** Cantucci Millefoglie, Sweet Wine Custard, Raisin N

# Alternate Drop Menu

Choice of 2 per section

3 courses Mon - Fri \$149 per person / Sat - Sun \$165 per person

4 courses Mon - Fri \$165 per person / Sat - Sun \$180 per person

## Starters

**Granchio** Spanner Crab, Capsicum, Celery, Confit Tomato, Baby Gem Lettuce GF

**Tartara** Wagyu Beef Tartare, Macadamia, Seasalt, Black Truffle GF, DF, N

**Calamaro** Charred Southern Calamari, Jerusalem Artichoke, Lemon, Mint

**Pomodoro** Tuscan Bread & Tomato Soup, Buffalo Mozzarella, Crispy Brussel Sprout V

## Pastas

**Gnocchi** Hand-Rolled Gnocchi, Pumpkin, Tuscan Cabbage, Taleggio, Almond V, N

**Pappardelle** House Made Pappardelle, Slow Cooked Lamb Ragù, Pecorino

**Bottoni** Squid Ink Ravioli, Ricotta, Lemon, Ama Ebi Prawns Carpaccio

**Risotto** Dry Aged Carnaroli Risotto, Sardinian Saffron, Mustard, Gold V, GF

## Mains

**Anatra** Duck Breast, Orange, Cauliflower, Heirloom Carrot, Beetroot Jus GF, DF

**Filetto** Black Angus Tenderloin, Green Peppercorn Sauce, Cabbage, Tarragon GF

**Parmigiana** Eggplant Parmigiana, Tomato, Basil, Smoked Scamorza V

**Merluzzo** Blue Eye Cod, Vongole, Mussels, Black Garlic, Seafood Jus GF, DF

## Dessert

**Cantucci e Vin Santo** Cantucci Millefoglie, Sweet Wine Custard, Raisin

**Frangipane** Hazelnut Sponge Cake, Vanilla Icecream, Dark Chocolate GF, N

**Pannacotta** Caramelised Coconut Pannacotta, Mandarin Crunch, Blood Orange GF

**Tiramisù** Mascarpone, Fresh Coffee, Savoiardi, Cocoa Dust GF

(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE (N) NUTS  
PLEASE NOTE: THIS IS A SAMPLE MENU ONLY. MENUS ARE SUBJECT TO CHANGE.



# Canapè Menu

Mon – Fri \$85 per person / Sat – Sun \$95 per person

5 Canapes, 2 Substantial, 1 Dessert

## Cold Canapes

**Ostriche** Sydney Rock Oyster, Mignonette, Lemon, Tabasco GF, DF

**Crostino** Crispy Skin, Chicken Liver Parfait, Sage, Balsamic GF

**Capasanta** Scallop Carpaccio, Vermentino, Capsicum, Chilli Oil GF, DF

**Tartara** Wagyu Beef Tartare, Macadamia, Seasalt, Black Truffle GF, DF, N

**Baccalà** Crispy Polenta, Slow Cooked Salted Cod, Parsley GF

**Carciofo** Fried Jerusalem Artichoke, Lemon, Mint

## Hot Canapes

**Pizzetta** San Marzano, Buffalo Mozzarella, Basil v

**Crocchetta** Creamy Egg Yolk, Guanciale, Pecorino Romano

**Granchio** Spanner Crab, Capsicum, Celery, Confit Tomato, Baby Gem Lettuce GF

**Cicale** Moreton Bay Bugs Tempura, Seasonal Vegetables, Agro Dolce DF

**Bottoni** Squid Ink Ravioli, Ricotta, Lemon, Ama Ebi Prawns Carpaccio

**Parmigiana** Eggplant Parmigiana, Tomato, Basil, Smoked Scamorza v

## Substantial

**Gnocchi** Hand-Rolled Gnocchi, Pumpkin, Tuscan cabbage, Taleggio, Almond v, N

**Risotto** Dry Aged Carnaroli Risotto, Sardinian Saffron, Mustard, Gold v, GF

**Cacio e Pepe** Rigatoni, Cured Tuna Belly, Pecorino Romano, Black Pepper

**Merluzzo** Blue Eye Cod, Vongole, Mussels, Black Garlic, Seafood Jus GF, DF

**Anatra** Duck Breast, Orange, Cauliflower, Heirloom Carrot, Beetroot Jus GF, DF

**Filetto** Black Angus Tenderloin, Green Peppercorn Sauce, Cabbage, Tarragon GF

## Dessert

**Cantucci** Almond, Sweet Wine Custard, Raisin, Icing Sugar

**Frangipane** Hazelnut Sponge Cake, Vanilla Icecream, Dark Chocolate GF, N

**Pannacotta** Caramelised Coconut Pannacotta, Mandarin Crunch, Blood Orange GF

**Tiramisù** Mascarpone, Fresh Coffee, Savoiardi, Cocoa Dust

(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE (N) NUTS  
PLEASE NOTE: THIS IS A SAMPLE MENU ONLY. MENUS ARE SUBJECT TO CHANGE.



*Riva*

# *Beverage*

## *Alcoholic beverages*

On consumption - provided the offering is preselected from the a la carte wine list.

\*Note a 10% surcharge applies on weekends.

Our beverage packages showcase an extensive wine list, featuring award-winning wines that serve to complement the menu. Packages are listed on the next page.

## *Non-alcoholic beverages*

MON - FRI \$25PP | SAT & SUN \$27.50PP

Inclusive of still and sparkling mineral water, juice, soft drinks, espresso coffee.



# Beverage Packages

## **Premium beverage package**

MON - FRI \$60PP | SAT & SUN \$66PP

### **Sparkling Wine** - INCLUDED

- *Frankie Sparkling*, South-East Australia

### **White Wine** - CHOICE OF ONE

- *Quilty & Gransden Pinot Gris*, Mudgee, NSW
- *Quilty & Gransden Chardonnay*, Orange, NSW

### **Rosé** - ADDITIONAL

- *Wicks Estate Rosé*, Adelaide Hills, SA

ADDITIONAL ROSE: MON-FRI \$7 | SAT-SUN \$7.7

### **Red wine** - CHOICE OF ONE

- *Quilty & Gransden Pinot Noir*, Orange, NSW
- *Quilty & Gransden Shiraz*, Orange, NSW

### **Beer** - INCLUDED

- *Sydney Beer Co.*, Lager 4.5%
- *Heaps Normal Quiet XPA*, <0.5% Non-alcoholic

## **Non-Alcoholic**

Fruit juices, soft drinks, still and sparkling water will be available.

## **Upgrades**

PRE-ORDER COCKTAIL COCKTAIL:  
MON-FRI \$18 | SAT-SUN \$19.80 PER COCKTAIL.

## **Deluxe Beverage Package**

MON - FRI \$75PP | SAT & SUN \$82.50PP

### **Sparkling Wine** - INCLUDED

- *Wicks Estate Vintage Sparkling*, Adelaide Hills, SA

### **White Wine** - CHOICE OF ONE

- *Wicks Estate Pinot Gris*, Adelaide Hills, SA
- *Wicks Estate Chardonnay*, Adelaide Hills, SA

SECOND WINE: MON-FRI \$5 | SAT-SUN \$5.50

### **Rosé** - INCLUDED

- *Wicks Estate Rosé*, Adelaide Hills, SA

INCLUSION OF ADDITIONAL ROSÉ  
MON - FRI \$5PP | SAT & SUN \$5.50PP

### **Red wine** - CHOICE OF ONE

- *Wicks Estate Pinot Noir*, Adelaide Hills, SA
- *Wicks Estate Shiraz*, Adelaide Hills, SA

SECOND WINE: MON-FRI \$5 | SAT-SUN \$5.50

### **Beer** - INCLUDED

- *Sydney Beer Co.*, Lager 4.5%
- *Young Henry's 'Newtownner'*, Pale Ale 4.8%
- *Heaps Normal Quiet XPA*, <0.5% Non-alcoholic

## **Superior Beverage Package**

MON - FRI \$90PP | SAT & SUN \$99PP

### **Sparkling Wine** - INCLUDED

- *Bandini Prosecco*, Veneto, Italy

UPGRADE TO:  
HOUSE OF ARRAS 'BLANC DE BLANCS', TAS  
MON - FRI \$5PP | SAT & SUN \$5.50PP

### **White Wine** - CHOICE OF ONE

- *Te Mata Estate Sauvignon Blanc*, Hawkes Bay, NZ
- *Te Mata Estate Chardonnay*, Hawkes Bay, NZ
- *Aquilani Pinot Grigio*, Veneto, Italy

SECOND WINE: MON-FRI \$5 | SAT-SUN \$5.50

### **Rosé** - INCLUDED

- *M' de Minuty*, Côtes de Provence, France

### **Red wine** - CHOICE OF ONE

- *Storm Bay Pinot Noir*, Coal River Valley, Tas
- *Te Mata Estate Shiraz*, Hawkes Bay, NZ
- *Te Mata Estate Cabernet Blend*, Hawkes Bay, NZ

SECOND WINE: MON-FRI \$5 | SAT-SUN \$5.50

### **Beer** - CHOICE OF TWO

- *Sydney Beer Co.*, Lager 4.5%
- *Young Henry's 'Newtownner'*, Pale Ale 4.8%
- *Asahi 'Super Dry'*, Lager 5.0%

### **Beer** - INCLUDED

- *Barossa Cider Co.*, Cider 4.5%
- *Heaps Normal Quiet XPA*, <0.5% Non-alcoholic

# Additional Information

## **Availability**

### **Lunch**

MONDAY – SUNDAY | 12:00PM – 4:00PM

### **Dinner**

MONDAY – SUNDAY | 6:30PM – 11:00PM

## **AV Equipment**

A microphone is available for use when hosting a full exclusive event, or when your event is held in the main dining room.

## **Minimum Spends**

Riva does not charge venue hire fees, however minimum spend requirements apply dependent on the date of the event. Please enquire now via our website and one of our events team will be in contact soon

## **Tailored Packages**

Our dedicated events team are more than happy to assist when it comes to tailoring individual packages. Our front of house and kitchen team are flexible, allowing Rivas to meet specific requests.

## **Preferred Suppliers**

We have a collection of preferred suppliers we can recommend to provide all your additional requirements such as florists, transport providers, cakes, etc.

Venue access for any suppliers will need to be confirmed with the events team.

## **Venue Access**

Riva is located at 594 New South Head Road, Rose Bay, perched above Rose Bay Marina with uninterrupted harbour views. The restaurant is easily reached by car, taxi or rideshare, with street parking available throughout Rose Bay and additional parking located within the marina precinct nearby.

If travelling by public transport, ferry services arrive directly into Rose Bay Wharf, just moments from the restaurant, while bus routes run regularly between the eastern suburbs and Sydney CBD. Please note that marina precinct and Riva does not have wheelchair access.

## **Entertainment**

A Available for exclusive hire only, on request. Venue background music, or client's Spotify music, will be available for all events.

## **Children's Meals**

Child's main, dessert & non-alcoholic beverage package.

MON-FRI \$39 PER CHILD | SAT-SUN \$43 PER CHILD

## **Service Meals**

Main meal & non-alcoholic beverage package

MON-FRI \$40 PER MEAL | SAT-SUN \$44 PER MEAL

## **Upgrade Options**

Many enticing upgrade options are available upon request, including cheese, caviar, oyster, charcuterie, seafood stations etc. Talk to our team about adding cocktails to your events for that extra wow factor.

Please note a 10% gratuity applies to the final bill. Weekend surcharges apply. A 15% surcharge is applicable on public holidays. All pricing is inclusive of GST.