

The logo for Riva, featuring the word "Riva" in a stylized, cursive script. The letters are a light cream color with a thin, dark outline. The logo is positioned centrally, overlapping a dark brown, abstract, curved shape that resembles a stylized 'V' or a wing. The background is a solid, warm orange color.

Riva

Private Events *Information Kit*



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

BUILT FOR
BEAUTIFUL DAYS.

RIVAROSEBAY.COM.AU

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.

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Riva



EXCLUSIVE

CAPACITY

SEATED: 120 GUESTS

COCKTAIL: 140 GUESTS



PRIVATE DINING ROOM

CAPACITY

SEATED: 40 GUESTS

COCKTAIL: 60 GUESTS

Conviviale Menu

Mon – Fri \$125 per person / Sat – Sun \$139 per person
Designed to share

Pane Riva Bread Basket, Olive Oil, Cultured Butter √

Olive Citrus Marinated Sicilian Olives √E, GF, DF

Crocchetta Creamy Egg Yolk, Guanciale, Pecorino Romano

Granchio Spanner Crab, Capsicum, Celery, Cont Tomato, Baby Gem Lettuce (A) GF, DF

Tartara Wagyu Beef Tartare, Macadamia, Black True, Parmigiano GF, N

Busiate Slow Cooked Lamb Ragù, Pecorino, Rosemary

Pesce Del Giorno Whole Market Seafood, Charred Lemon, Olive Oil (A) GF, N

Insalata Fresh Leaves, Walnut, Pear, Aged Balsamic √E, GF, N

Patate Fritte Crispy Coated Fries, Rosemary Salt √E, GF

Tiramisù Mascarpone, Fresh Coffee, Savoiardi, Cocoa Dust √

Riva Menu

Mon – Fri \$139 per person / Sat – Sun \$159 per person
Designed to share

Pane Riva Bread Basket, Olive Oil, Cultured Butter √

Piadina Flat Bread, Stracchino Cheese, Fried Rosemary, Onion Jam √

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

Crocchetta Creamy Egg Yolk, Guanciale, Pecorino Romano

Tonno Tuna Carpaccio, Tuscan Olive Oil, Candied Lemon, Baby Cos (A) GF, DF

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

Tortellone Baccalà, Puttanesca, Parsley (1)

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

Patate al forno Roasted Potatoes, Rosemary, Seasalt √E, GF

Insalata Fresh Leaves, Walnut, Pear, Aged Balsamic √E, GF, N

Sgroppino Amalfi Lemon Sorbet, Prosecco GF, DF

Tiramisù Mascarpone, Fresh Coffee, Savoiardi, Cocoa Dust √

SEAFOOD ORIGIN (A) AUSTRALIAN (I) IMPORTED (M) MIXED ORIGIN
(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE (N) NUTS
PLEASE NOTE: THIS IS A SAMPLE MENU ONLY. MENUS ARE SUBJECT TO CHANGE.

Alternate Drop Menu

Choice of 2 per section

3 courses Mon – Fri \$149 per person / Sat – Sun \$169 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

Rapa Rossa Smoked Beetroot, Buffalo Mozzarella, Pistachio, Blood Orange V, GF, N

Tonno Tuna Carpaccio, Tuscan Olive Oil, Candied Lemon, Baby Cos (A) GF, DF

Pastas

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

Busiate Slow Cooked Lamb Ragù, Pecorino, Rosemary

Tortelloni Baccalà, Puttanesca, Parsley (A)

Risotto Al Nero Ama Ebi Prawns, Squid Ink, Saffron, Rainbow Chard (A) GF

Mains

Merluzzo Blue Eye Cod, Vongole, Mussels, Black Garlic, Jus (A) GF

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

Filetto Black Angus Tenderloin, Green Peppercorn Sauce, Chard, Tarragon GF

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

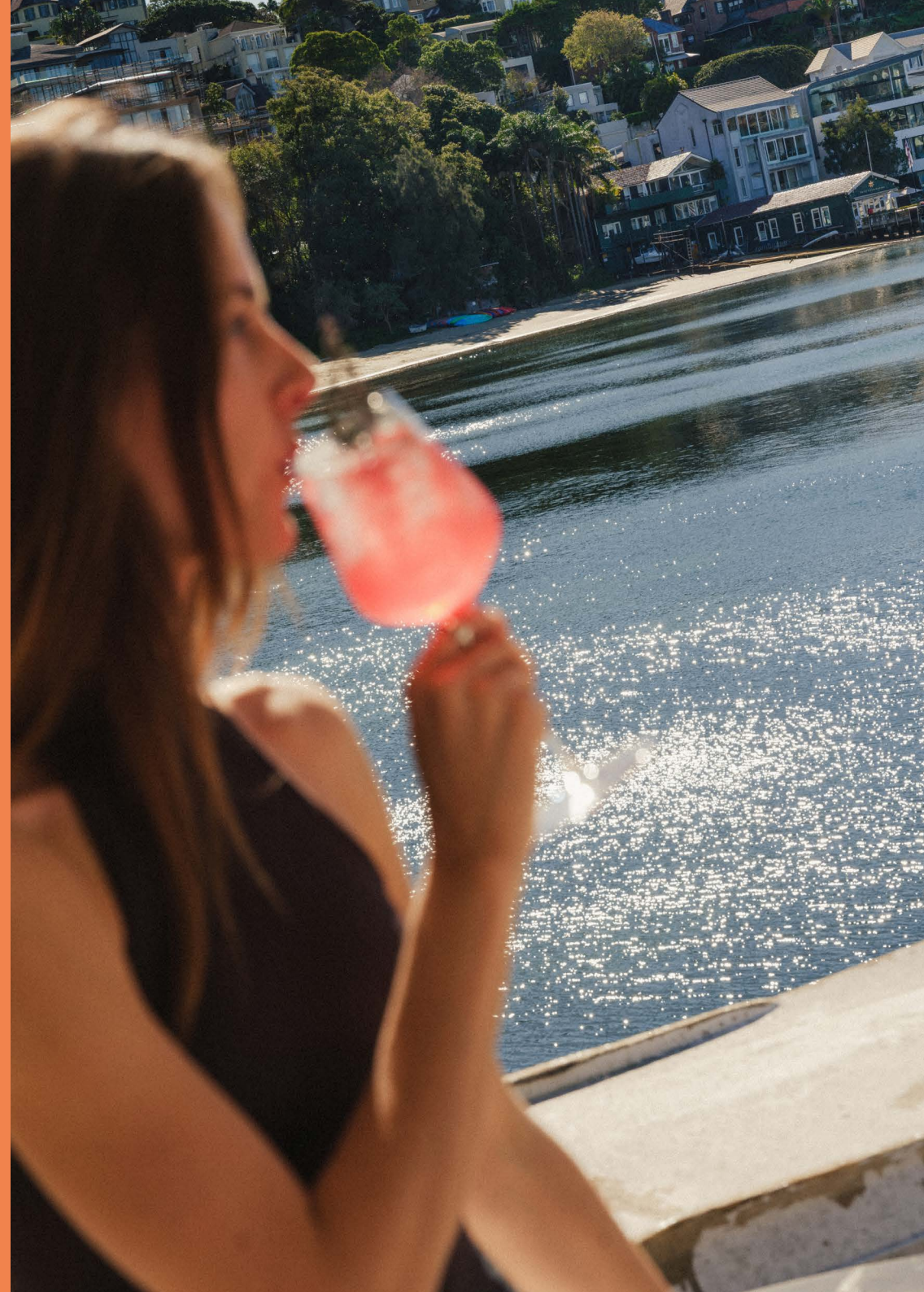
Dessert

Limoncello Italian Meringue, Vanilla Shortbread, Berries V

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

Tiramisù Mascarpone, Fresh Coffee, Savoiardi, Cocoa Dust V

SEAFOOD ORIGIN (A) AUSTRALIAN (I) IMPORTED (M) MIXED ORIGIN
(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE (N) NUTS
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Canapè Menu

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

Parmigiana Eggplant Parmigiana, Tomato, Basil, Smoked Scamorza v

Substantial

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

Busiate Slow Cooked Lamb Ragù, Percorino, Rosemary

Tortelloni Baccalà, Puttanesca, Parsley (A)

Risotto Al Nero Ama Ebi Prawns, Squid Ink, Saffron, Rainbow Chard (A) GF

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

Limoncello Italian Meringue, Vanilla Shortbread, Berries v

Pannacotta Caramelised Coconut Pannacotta, Mandarin Crunch, Blood Orange GF

Tiramisù Mascarpone, Fresh Coffee, Savoiardi, Cocoa Dust

SEAFOOD ORIGIN (A) AUSTRALIAN (I) IMPORTED (M) MIXED ORIGIN
(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE (N) NUTS
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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

Regional Beverage Package

MON - FRI \$75PP | SAT & SUN \$92PP

Sparkling Wine - INCLUDED

- *Wicks Estate Sparkling*, Adelaide Hills, SA

White Wine - CHOICE OF ONE

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

Rosé - ADDITIONAL

- *Wicks Estate Rosé*, Adelaide Hills, SA

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

Red wine - CHOICE OF ONE

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

Beer - INCLUDED

- *Sydney Beer Co.*, Lager 4.5%
- *Hiatus Non-Alc Pale Ale*, <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.

Domestic Beverage Package

MON - FRI \$95PP | SAT & SUN \$106.50PP

Sparkling Wine - INCLUDED

- *House of Arras Blanc de Blancs*, Multi-Regional, TAS

White Wine - CHOICE OF ONE

- *Pa Pa Pinot Gris*, Adelaide Hills, SA
- *Pedestal Chardonnay*, Margaret River, WA

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

Rosé - INCLUDED

- *Vinea Marson Sangiovese Rosé*, Heathcote, VIC

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

Red wine - CHOICE OF ONE

- *Lark Hill 'Regional' Pinot Noir*, Canberra District, NSW
- *Rockbare Shiraz*, Barossa Valley, SA

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

Beer - INCLUDED

- *Sydney Beer Co.*, Lager 4.5%
- *Sydney Beer Co.*, Pale Ale 5.0%
- *Hiatus Non-Alc Pale Ale*, <0.5% Non-alcoholic

Italian Beverage Package

MON - FRI \$115PP | SAT & SUN \$129PP

Sparkling Wine - INCLUDED

- *Balter Trentodoc*, Veneto, Italy

White Wine - CHOICE OF ONE

- *Monte Tonde Soave*, Veneto, Italy
- *Poderi del Paradiso Vernaccia di San Gimignano*, Tuscany, Italy
- *Colterenzio Altkirch Chardonnay*, Alto Adige, Italy

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

Rosé - INCLUDED

- *Graci Etna Rosado*, Sicily Italy

Red wine - CHOICE OF ONE

- *Poggio Anima Chianti*, Tuscany Italy
- *Umani Ronchi 'Podere' Montepulciano d'Abruzzo*, Abruzzo, Italy
- *Viberti 'La Gemella' Barbera d'Alba*, Piedmont, NZ

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

Beer - CHOICE OF TWO

- *Birra Morett.*, Lager 4.6%
- *Theresiana*, IPA 5.8%
- *Peroni Zero*, Non-Alc Lager <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.

[Explore our trusted event suppliers here.](#)

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.