



Enjoy the breathtaking views of the Chicago skyline and Lake Michigan at Riva on Navy Pier. This Phil Stefani Signature Restaurant features a variety of premium seafood, steaks and daily chef's specials as well as extensive wine selections. Our nautically inspired, vibrant dining room is complimented by our experienced service.

The atmosphere creates the feeling of a traditional coastal seafood restaurant with exposed brick walls, rich mahogany, brass chandeliers and ceiling fans. Other intriguing aspects include a forty-foot long exhibition kitchen, which invites guests to observe the preparation of their meals as well as sample items from the raw bar. An ornate mural extends over the kitchen, depicting the history of Navy Pier. All the elements provide a perfect foreground for the breathtaking views.

Riva offers three private dining rooms:

The Lighthouse Room:

Floor to ceiling windows overlooking Lake Michigan. Seating capacity for 40 guests, 60 guests for stand-up reception.

The Chicago Room:

Floor to ceiling windows overlooking the Chicago skyline. Seating capacity for 50 guests, 65 for reception.

The Lakefront Room:

Floor to ceiling windows overlooking the Shedd Aquarium and lakefront. Seating capacity of 80, 110 for a reception.

Riva Café is located on the first floor and provides the same design elements as the restaurant, yet the atmosphere is more informal. Riva Café can be closed for private events during the months of October through April. The seating capacity is 65 guests, 150 guests for a reception. Riva café features a private island bar.



Event Guidelines

- Any group of 25 guests or more requires a set menu
- There are food and beverage minimums that you will have to reach in order to use a private room. The food and beverage minimums change seasonally.
- **A deposit and signed contract will make your event official.**
- Riva will need all menu selections two weeks prior to the event.
- Checks for the final payment can only be accepted 15 days prior to the event. Otherwise, credit card or cash is required upon conclusion of the event (on event date).

Services for Private Dining

Services always included at no charge for private events:

- Linen (white with blue napkins)
- Votive candles
- Personalized menus

Your event coordinator will be able to assist you in coordinating these special needs:

- Special Linen
- Limousine Service
- Flowers
- Entertainment
- Ice Sculptures
- Audio/Visual Rentals
- Decorations
- Ferris wheel tickets

If your event requires anything else, call Michelle at 312-447-7450 to see if it something Riva can arrange for you.

Appetizer Combination Platters

Platter #1

Warm Spinach Canapé with Cheddar Cheese
Steak Tartar Crostini
Coconut Chicken Puffs with Jamaican Run Down Sauce

\$11.95 per person

Platter #2

Marinated Tomato and Fresh Mozzarella Toast Points
Mini Mozzarella Pizzas
Fried Chicken Wonton with Ginger and Soy Sauce
Miniature Crab Cakes with Jalapeno Sauce

\$12.95 per person

Platter #3

Tomato Bruschetta
Ratatouille Vegetable Tart with Salsa Verde
Beef Tenderloin Canapé with Dijon Mustard
Lump Crab and Mango Salad in a Cucumber Cup
Shrimp Cocktail (2 per person)

\$16.95 per person

Buffet Dinner Number 1

Vegetable Crudite
An Assortment of Vegetables with Ranch Dressing
Baby Mixed Greens with Cucumbers, drizzled with red wine vinaigrette
Atlantic Salmon Picata
Baked and Served with Julienne Vegetables and Lemon Caper Butter Sauce
Chicken Breast Vesuvio pan roasted with rosemary, garlic and white wine
Steamed Broccoli
Roasted Potatoes with Rosemary and Garlic
Carrot Cake Served with Crème Anglaise
Coffee and Tea

Price per Person \$42.95 Plus Tax and Gratuity

Buffet Dinner Number 2

Marinated Tomato and Mozzarella Toast Points with Balsamic Reduction
Mini Crab Cakes
Caesar Salad
Pennine al Brivido
Penne Pasta with spicy tomato-herb sauce
Atlantic Salmon roasted and accompanied with lemon butter sauce
Roasted Pork Tenderloin with caramelized red onion confit, and Portobello sauce
Buttermilk Mashed Potatoes
Chef's selection of Fresh Vegetables
Tiramisu- A Classic Italian Dessert

Price per Person \$50.00 Plus Tax and Gratuity

Buffet Dinner Number 3

Coconut Chicken Puffs with Jamaican Run Down Sauce
Tomato Bruschetta
Shrimp Cocktail
Mixed Greens Salad with carrots, cucumbers, and red wine vinaigrette
Caprese Salad Plate with basil oil, balsamic vinaigrette, and pesto
Rigatoni Primavera, with fresh vegetables, garlic and olive oil
Roasted Atlantic Salmon with Champagne Sauce and Leeks Compote
Roasted Beef Tenderloin with Thyme Demi glaze
Chef's Selection of Fresh Vegetables
Steamed Basmati Rice
Assorted Mini Pastries

Price per Person \$59.00 Plus Tax and Gratuity

Sample Dinner Menu 1

Salad

Riva Caesar Salad
With Shaved Parmesan Cheese, and herbed croutons

Entrée Selections

Boneless Chicken Breast
Served on a Bed of Spinach with Vesuvio Potatoes

Atlantic Salmon Picata and Grilled Shrimp
Served with Julienne Vegetables and Mashed Potatoes

Filet Mignon
8 oz. Fillet Mignon, served with Steamed Broccoli, Baked potato
In a Portobello Mushroom Sauce

Dessert Selection

Riva Tiramisu
Coffee or Tea

\$ 41.95 per person, plus tax and gratuity

Sample Dinner Menu 2

Salad or Soup

Riva House Salad with Red wine vinaigrette, cucumbers and carrots
or
Lobster Corn Bisque

Entrée Selections

Sesame Snapper
Fresh Snapper encrusted with black and white sesame seeds
with Jamaican Run Down Sauce and Vegetables

Beef Tornadoes
Twin 5 oz. Filet Mignon, Served on a bed of mashed potatoes,
topped with béarnaise sauce and Portobello mushroom sauce

Riva Rigatoni
Served with Grilled Chicken Breast, Julienne Vegetables and a Four Cheese Sauce

Dessert

Crème Brulee with Raspberries
Coffee or Tea

\$48.95 per person, plus tax and gratuity

Sample Dinner Menu 3

Passed Hors D'oeuvres

Chicken Wonton
Mini Mozzarella Pizza
Marinated Tomato and Fresh Mozzarella Toast Points

Starter

Riva Caesar Salad

Entrée Selections

Beef Tornadoes
Twin 5 oz. Filet Mignon, served on a bed of Mashed Potatoes
Topped with Béarnaise Sauce and Portobello Mushroom Sauce

Chilean Sea Bass Picata
Served with Julienne Vegetables and Mashed Potatoes

Chicken Breast Monte Carlo
Served with Sautéed Spinach and Mashed Potatoes with Sherry Sauce and Prosciutto

Dessert

Carrot Cake
Coffee or Tea

\$ 60.95 Per person, plus tax and gratuity

Sample Dinner Menu 4

Passed Hors D'oeuvres

Tomato Bruschetta
Ratatouille Vegetable Tart with Salsa Verde
Beef Tenderloin Toast Points
Lump Crab and Mango Salad in a Cucumber Cup

Salad or Soup

Riva House Salad with Red wine vinaigrette, cucumbers and carrots
or
New England Clam Chowder

Entrée Selections

Filet of Tuna- Riva's Signature Dish, Marinated and Grilled, served over Horseradish Mashed Potatoes with roasted Shallot sauce and Pickled Ginger

Sailor's Filet
12 oz. Filet Mignon with Portabella Mushroom and Shallot Sauce, Served with a Baked Potato

Free Range Chicken Breast
Served with Sautéed Julienne Vegetables, Mashed Potatoes, and Roasted Pepper Sauce

Dessert

Assorted Mini Pastries
Coffee or Tea

\$ 69.95 Per person plus tax and gratuity



Sample Dinner Menu 5

Passed Hors D'oeuvres

Warm Spinach Canapé with Cheddar Cheese
Miniature Crab Cakes
Coconut Crusted Shrimp Skewers with Coconut Sauce
Raspberry and Brie Cheese Canapé

Salad

Riva Caesar Salad

Entrée

Surf & Turf

One 8oz. Lobster Tail and one 8oz. Filet Mignon
Served with Steamed Broccoli and Baked Potato

Swordfish Oscar

Served with fingerling potatoes, asparagus, and butter sauce

Free Range Chicken Breast

Served with sautéed spinach, mashed potatoes, and mushroom sauce

Dessert

Chocolate Mousse Cake

Coffee or Tea

\$80.95 Per Person Plus Tax and Gratuity