



EVENTS PROGRAM

contact us!

email: EVENTS.SANTA CLARA@RISEWOODFIRE.COM

our SPACES

THE GATSBY ROOM



seated capacity: **56**
standing capacity: **65**

seating area (approx): **400 sq ft**
This is our most popular space.

THE GLOBE ROOM



seated capacity: **30**
standing capacity: **50**

seating area (approx): **500 sq ft**

our SPACES

ALL SEASON TERRACE DINING ROOM



seated capacity: **68**

extended terrace with firepit: **82**

standing capacity: **100**

seating area (approx): **1280 sq ft**

GRAND MAIN DINING ROOM



seated capacity: **48**

standing capacity: **60**

seating area (approx): **775 sq ft**

MENUS

MIX 'N MINGLE EVENT

for the party

appetizers

WOODFIRED CHICKEN WINGS (GF)

choice of chipotle bbq glaze or buffalo sauce marinade, served with peppercorn ranch

HARISSA SPICED HUMMUS (VEG)

cucumber, organic tomatoes, feta cheese, red onion, oregano, evoo, lemon, warm flatbread

FRENCH FRIES (GF, V, VEG)

choose 3 pizzas

MARGHERITA (VEG)

crushed tomato sauce, mozzarella, parmesan, torn basil

BBQ CHICKEN

housemade bbq sauce, mozzarella, rotisserie bbq chicken, smoked gouda, cilantro

VEGGIE (VEG)

crushed tomato sauce, mozzarella, portobello mushroom, fire-roasted red bell pepper, kalamata olives, red onion, sea salt, parmesan, torn basil

SALSICCIA

white panna sauce, mozzarella, italian fennel sausage, red onion, ground fennel seeds, chives, parmesan

DOUBLE PEPPERONI

crushed tomato sauce, mozzarella, parmesan, torn basil

FUNGI (VEG)

white panna sauce, mozzarella, portobello mushroom, taleggio, fontina, fresh thyme, sea salt, parmesan, evoo

PROSCIUTTO DI PARMA + ARUGULA

crushed tomato sauce, mozzarella, sea salt, parmesan, torn basil, evoo, topped with freshly sliced prosciutto + fresh organic baby arugula

\$39

price per person

enhance your menu with add-ons... go to page 12-14!

GF = Gluten Free VEG = Vegetarian V = Vegan ♥ = Local Favorite

Please note: All prices are subject to change at any time. No substitutions allowed.
Contact your events manager if you have any questions about price changes prior to your event date.

MENUS

FAMILY STYLE EVENT

for the party

starters

GREEK SALAD (GF, VEG)

mixed baby greens, feta, cucumber, organic tomatoes, red onion, kalamata olives, oregano, lemon, evoo, lemon herb vinaigrette

CLASSIC CAESAR SALAD

romaine hearts, garlic croutons, panko crumbs, fresh cracked black pepper, shaved parmesan, classic caesar dressing

main

WHOLE ROTISSERIE CHICKEN (GF) ♥

Mary's local and free-range chicken from Pitman Family Farms, slow-roasted in our house marinade

choose 3 sides

MAC + CHEESE VEG ♥

BROCCOLINI GF, V, VEG

CREAMY MASHED POTATOES VEG

BRUSSELS SPROUTS VEG ♥

FRENCH FRIES GF, V, VEG

ASPARAGUS GF, V, VEG

choose 3 sauces

ARGENTINIAN CHIMICHURRI

GF, V, VEG

CHIPOTLE BBQ

GF, V, VEG

CREAMY HORSERADISH+CHIVES

GF, VEG

PEPPERCORN RANCH

GF, VEG

PERUVIAN AJI AMARILLO

GF, VEG

SPANISH ROMESCO

V, VEG

SPICY BUFFALO

GF, VEG

THAI SWEET CHILI

GF, V, VEG

choose 3 pizzas

MARGHERITA (VEG)

crushed tomato sauce, mozzarella, parmesan, torn basil

BBQ CHICKEN

housemade bbq sauce, mozzarella, rotisserie bbq chicken, smoked gouda, cilantro

VEGGIE (VEG)

crushed tomato sauce, mozzarella, portobello mushroom, fire-roasted red bell pepper, kalamata olives, red onion, sea salt, parmesan, torn basil

PROSCIUTTO DI PARMA + ARUGULA

crushed tomato sauce, mozzarella, sea salt, parmesan, torn basil, evoo, topped with freshly sliced prosciutto + fresh organic baby arugula

SALSICCIA

white panna sauce, mozzarella, italian fennel sausage, red onion, ground fennel seeds, chives, parmesan

DOUBLE PEPPERONI

crushed tomato sauce, mozzarella, parmesan, torn basil

FUNGHI (VEG) ♥

white panna sauce, mozzarella, portobello mushroom, taleggio, fontina, fresh thyme, sea salt, parmesan, evoo

\$49

price per person

enhance your menu with add-ons... go to page 12-14!

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MENUS

PLATED EVENT

for the table

starters

HARISSA SPICED HUMMUS (VEG)

cucumber, organic tomatoes, feta cheese, red onion, oregano, evoo, lemon, warm flatbread

CLASSIC CAESAR SALAD

romaine hearts, garlic croutons, panko crumbs, fresh cracked black pepper, shaved parmesan, classic caesar dressing

individual plates

choose 3 for your guests

ROTISSERIE HALF CHICKEN (GF) ♥

Mary's local and free-range chicken from *Pitman Family Farms*, slow-roasted in our house marinade served with roasted brussels sprouts, creamy mashed potatoes, peruvian aji amarillo sauce

SPITFIRE ROASTED PRIME RIB (GF)

+ \$19 for 12 oz cuts; limited availability

served with sauteed asparagus, creamy mashed potatoes, au jus, creamy horseradish + chives sauce

BBQ BEEF BACK RIBS

+ \$9; limited availability

slow-roasted then seared in our wood-fire ovens, basted with house bbq sauce served with french fries and not your mom's coleslaw

CHICKEN + RIBS COMBO

+ \$9; limited availability

2 bbq beef back ribs, 1/4 rotisserie chicken, not your mom's coleslaw, french fries, peruvian aji amarillo sauce

FAROE ISLANDS SCOTTISH SALMON (GF)

seasoned and wood-fired, served with broccolini, creamy mashed potatoes, argentinian chimichurri sauce

FABULOUS FRENCH DIP SANDWICH

served with french fries, au jus, creamy horseradish + chives sauce

ROASTED CAULIFLOWER (V, VEG)

sliced and seasoned with herbs and spices, served with roasted sweet potatoes and sauteed asparagus, on a bed of spanish romesco sauce

dessert course

SEASONAL CHEESECAKE (VEG)

a luscious dessert made with seasonal flavors

\$59

price per person

ADD-ONS

for our Family Style and Mix & Mingle Menus

menu additions are a great way to enhance variety
and satisfy those with bigger appetites!

priced per order

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Standard a la carte add-ons not available for buffet-style events. No substitutions allowed.
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starters

- JALAPEÑO CHEDDAR CORNBREAD (VEG)** ♥ 13
whipped warm honey butter, sea salt
- HARISSA SPICED HUMMUS (VEG)** 17.5
cucumber, organic tomatoes, feta cheese, red onion, oregano, evoo, lemon, warm flatbread
- WOODFIRED CHICKEN WINGS (GF)** 19
choice of chipotle bbq glaze or buffalo sauce marinade, served with peppercorn ranch

- GRASSFED BEEF MEATBALLS** ♥ 18
with tomato sugo, parmesan, basil, warm crostini
- BURRATA, PROSCIUTTO + MELON** 19
cantaloupe, honeydew, balsamic glaze, organic baby arugula, sea salt, evoo, warm crostini
- BURRATA + TOMATOES WITH PESTO (VEG)** 18.5
organic tomatoes, organic baby arugula, evoo, warm crostini

salads

- ITALIAN CHOPPED SALAD (GF)** 21
iceberg lettuce, radicchio, organic tomatoes, red onion, italian salami, aged provolone, chickpea pepperoncini blend, oregano, lemon, evoo, lemon herb vinaigrette
- CLASSIC CAESAR** 17
romaine hearts, garlic croutons, panko crumbs, fresh cracked black pepper, shaved parmesan, classic caesar dressing

- WEDGE SALAD (GF)** 16.5
iceberg wedge, organic tomatoes, red onion, applewood smoked bacon, fresh cracked black pepper, gorgonzola, peppercorn ranch
- CHICKEN COBB (GF)** ♥ 23
mixed greens, Mary's pulled rotisserie chicken, applewood smoked bacon, hard boiled organic egg, blue cheese, organic tomatoes, avocado, peppercorn ranch

harvest bowls

- SUPER FOOD BOWL (GF, V, VEG)** 21
roasted sweet potatoes, local asparagus, broccolini, organic baby spinach, kale, swiss chard, avocado, tri-color quinoa, brown rice, chia blend, argentinian chimichurri, crispy garlic + shallots

- THE KAZBAH BOWL (GF, V, VEG)** 21
roasted sweet potatoes, broccolini, roasted brussels sprouts, crispy chickpeas, avocado, quinoa + brown rice medley, tahini dressing

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woodfired pizzas

- MARGHERITA (VEG)** 20.5
crushed tomato sauce, mozzarella, parmesan, torn basil
- MEDJOOL DATE + CHÈVRE (VEG)** ♥ 21
white panna sauce, mozzarella, chèvre (goat cheese), red onion, chives, sea salt, parmesan
- BBQ CHICKEN** 22
housemade bbq sauce, mozzarella, rotisserie bbq chicken, smoked gouda, cilantro
- VEGGIE (VEG)** 22
crushed tomato sauce, mozzarella, portobello mushroom, fire-roasted red bell pepper, kalamata olives, red onion, sea salt, parmesan, torn basil
- CARNE** 23.5
crushed tomato sauce, mozzarella, italian fennel sausage, italian ham (prosciutto cotto), grassfed beef meatball, pepperoni, parmesan
- CALABRESE + HONEY** ♥ 23
crushed tomato sauce, mozzarella, spicy salami, fire-roasted jalapeño, parmesan, torn basil, drizzled with calabrian chili infused honey
- PROSCIUTTO DI PARMA + ARUGULA** 23
crushed tomato sauce, mozzarella, sea salt, parmesan, torn basil, evoo, topped with freshly sliced prosciutto + fresh organic baby arugula

- HAM, ROASTED PINEAPPLE + JALAPEÑO**..... 22
crushed tomato sauce, mozzarella, italian ham (prosciutto cotto), fire-roasted pineapple, fire-roasted jalapeño, parmesan
- BEEF BACK RIB + ARUGULA** 25
white panna sauce, mozzarella, ricotta, organic baby arugula, caramelized onions, sea salt, parmesan, evoo
- SALSICCIA** 22
white panna sauce, mozzarella, italian fennel sausage, red onion, ground fennel seeds, chives, parmesan
- ARTICHOKE + SPINACH (VEG)** 22
basil pesto sauce, mozzarella, organic baby arugula, fire-roasted garlic, sea salt, parmesan
- DOUBLE PEPPERONI** 23
crushed tomato sauce, mozzarella, parmesan, torn basil
- FUNGI (VEG)** ♥ 23
white panna sauce, mozzarella, portobello mushroom, taleggio, fontina, fresh thyme, sea salt, parmesan, evoo

sweets

- BASQUE-STYLE CHEESECAKE (VEG)**..... 12
Our twist on this classic Spanish dessert!
- FLOURLESS CHOCOLATE TRUFFLE CAKE (GF, VEG)**.. 12
gluten-free! served with chantilly whipped cream, raspberry sauce
- SLICE OF HOMEMADE PIE** ♥ 12
choose from apple, blueberry or one of our seasonal flavors, served with chantilly whipped cream

- ORGANIC ICE CREAM (VEG)** single 5 | double 7
local + organic from *Humboldt Creamery*, choose from chocolate or vanilla, served with chantilly whipped cream
- BROWNIE STUFFED CHOCOLATE CHIP COOKIE** 6
finished with *Maldon* flaky sea salt... need we say more?
- BANANA CREAM PIE (VEG)** 13
a luscious dessert made with seasonal flavors

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ADD-ONS

for our Family Style and Mix & Mingle Menus

menu additions are a great way to enhance variety and satisfy those with bigger appetites!

FROM OUR R&D KITCHEN

Chef-driven creations in progress — seasonal, inspired, and available for a limited time.

LEMONY, GARLIC LINGUINE WITH PRAWNS **11 per person**
linguine, prawns, garlic , parmesan, butter sauce, lemon zest, black pepper, parsley

CHICKEN PARMESAN & PESTO LINGUINE **13 per person**
white panna sauce, mozzarella, italian fennel sausage, red onion, ground fennel seeds, chives, parmesan

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MENUS

THE EXECUTIVE FEAST

Our **most elaborate** offering! Served buffet style and **highly customizable!**
Perfect for your **milestone events** like corporate parties, weddings, and more!

for the party

starters

HOUSEMADE BREAD (V, VEG)

served with evoo, aged balsamic vinegar, Maldon flaky sea salt

HARISSA SPICED HUMMUS (VEG)

cucumber, organic tomatoes, feta cheese, red onion, oregano, evoo, lemon, warm flatbread

BURRATA + TOMATOES WITH PESTO (VEG)

organic tomatoes, organic baby arugula, evoo, warm crostini

CLASSIC CAESAR SALAD

romaine hearts, garlic croutons, panko crumbs, fresh cracked black pepper, shaved parmesan, classic caesar dressing

choose 3 proteins

ROTISSERIE CHICKEN (GF) ♥

Mary's local and free-range chicken from *Pitman Family Farms*, slow-roasted in our house marinade

FAROE ISLANDS SCOTTISH SALMON (GF)

seasoned and wood-fired

SPITFIRE ROASTED PRIME RIB (GF)

english style cuts, to elevate your event experience, we recommend upgrading to our **carving station service** add-on! (+ \$10 pp)

BBQ BEEF BACK RIBS

slow-roasted then seared in our wood-fire ovens, basted with house bbq sauce

ROASTED CAULIFLOWER (V, VEG)

sliced and seasoned with herbs and spices

choose 4 sides

MAC + CHEESE VEG ♥

BROCCOLINI GF, V, VEG

CREAMY MASHED POTATOES VEG

BRUSSELS SPROUTS VEG

FRENCH FRIES GF, V, VEG

ASPARAGUS GF, V, VEG

\$89

price per person

elevate your event with add-ons on the next page!

MENUS

THE EXECUTIVE FEAST - ENHANCEMENTS -

*elevate your event
with these add-ons!*

*Please note: These add-ons are only available for the Executive Feast, not other menu styles.
The Executive Feast does not include the regular menu additions on pages 13-15, unless otherwise noted.*

Prime Rib Carving Station Service

+\$10 pp

Add a sense of theater and personalization to your dining experience.

Our skilled servers come to your table with our whole Spitfire Roasted Prime Rib and expertly slice it right in front of you.

Woodfired Pizza Station

+\$16 pp

Is it really a party without pizza?

Choose 3 of our signature woodfired pizzas, and we will make sure there's enough to serve your whole party.
Please refer to page 14 for list of pizzas available.

Dessert Course

+\$10 pp

Basque-Style Cheesecake (VEG)

lightly scorched caramelized exterior, creamy center, granola gingersnap cookie crust, chantilly whipped cream

Flourless Chocolate Truffle Cake (GF, VEG)

served with chantilly whipped cream, raspberry sauce

Organic Coffee + Tea Station

+\$5 pp

Organic Oak Wood Roasted Coffee

italian-inspired coffee, local & fair trade

Organic Hot Tea

select from an assortment by Rishi Tea

BEVERAGES

menu additions are a great way to enhance variety
and satisfy those with bigger appetites!

packages

RISE BASIC BEVERAGE PACKAGE - \$45 PER PERSON

Includes beer & wine

RISE PREMIUM BEVERAGE PACKAGE - \$60 PER PERSON

Includes beer, wine, Rise specialty cocktails and custom drinks with well liquors

priced per order

PITCHER OF DRAUGHT BEER - 33/36

PITCHER OF HOUSEMADE LEMONADE - 18

PITCHER OF ORGANIC ICED TEA - 18

BEER, WINE, SPECIALTY COCKTAILS, NON-ALCOHOLIC BEVERAGES

please ask your event coordinator to see our most current list

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frequently asked QUESTIONS

WHAT HAPPENS IF I CANCEL MY EVENT?

We understand that life doesn't always go as planned and that you may need to cancel your event. To avoid cancellation fees, you must cancel at least 14 days prior to the event date.

WHAT ARE CANCELLATION FEES?

If you cancel within two weeks of your event, 50% of the food and beverage minimum and sales tax will be charged. Cancellations that occur less than 24 hours out from the event will result in a 100% charge of food and beverage minimum and sales tax. Different cancellation policies apply for group reservations in a main dining room and full restaurant buyouts. If this applies to your event, please ask your Events Coordinator for more information. Cancellation fees are not transferable.

WHAT HAPPENS IF I BOOK A PATIO EVENT AND IT RAINS?

We try our best to be on Mother Nature's good side, and our state-of-the-art patio enables us to weather most of what she throws at us; however, your patio event will go on rain or shine.

If the weather is not cooperating, we will do our best to relocate your group to another location. If there is not a "Plan B" available, the guest is responsible for the required cancellation fee.

WHEN CAN I ARRIVE TO SET UP MY EVENT?

We ask that the host arrive no later than 15 minutes before the event start time to review final details with a manager. For setup or decorating, early access of up to 45 minutes before the event may be available as a courtesy, subject to availability. Please note that access earlier than 45 minutes prior is not permitted.

WHAT HAPPENS IF I AM LATE TO MY EVENT?

If you are more than 30 minutes late and fail to contact us by email at Events.SantaClara@risewoodfire.com, we have the right to release the space. This will be considered a cancellation and fees will apply.

ARE DECORATIONS ALLOWED?

We love when our guests make our space their own by adding special touches. Centerpieces, candles (with drip tray), balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around any longer than your event. These include, but are not limited to: hanging features, signs, confetti, adhesive on any surfaces, loose balloons, and of course, glitter (yes, it's flashy and fun, but it lasts forever). In the off chance that your party actually ends up leaving behind decorations for our staff to clean-up, a \$200 clean-up fee will be added to your bill.

CAN I REMOVE OR MOVE YOUR FURNITURE TO ACCOMMODATE THE NEEDS OF MY PARTY?

We do not allow our guests to move our furniture themselves. We can accommodate by adjusting dining settings to meet our guest needs. Depending on how much adjustment there is, a furniture handling fee may be applied.



Rise Woodfire
is your *premier* event space
in Santa Clara!

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