



EVENTS PROGRAM

contact us!

email: **EVENTS.SANTACLARA@RISEWOODFIRE.COM**



welcome to **RISE WOODFIRE**

Local and family-owned, our concept of elevated comfort food was born out of our owners Omid and Susan's passion for **people, pizza, and wood-fired cooking!** Our menu is an unexpected yet delicious combo of Wood-Fired Pizza, Rotisserie, and even Homemade Pies. We're proud to use the best ingredients and unique dough recipes to create mouth-watering gems and craft cocktails.

Rest assured that your guests will feel at home in our **Grand Main Dining Room**, expansive state-of-the-art all season covered Patio, or our exclusive **Gatsby Room**, and **Globe Room**. For larger gatherings, the entire restaurant can be reserved to accommodate your needs. Whatever the occasion, Rise Woodfire is committed to providing a unique and enjoyable dining experience that your guests will remember.

Enjoy the show!

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**

our SPACES

THE RISE BAR



seated capacity: **32**

standing capacity: **45**

seating area (approx): **345 sq ft**

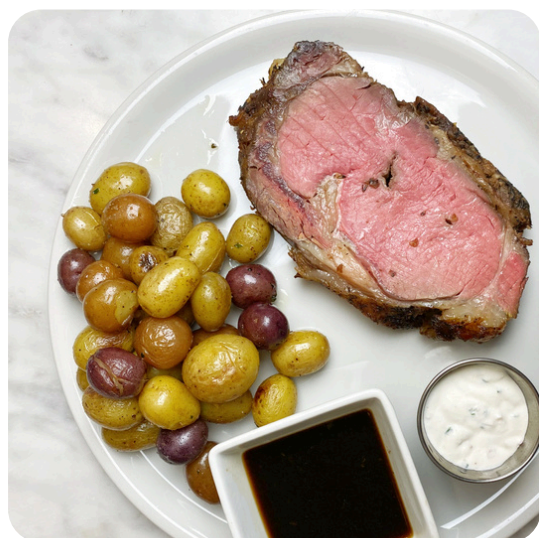
BACKBAR TERRACE



seated capacity: **18**

standing capacity: **25**

seating area (approx): **280 sq ft**







M E N U S

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.

M E N U S

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 ♥

SUPER GREENS GF, V, VEG

BROCCOLINI GF, V, VEG

NOT YOUR MOM'S COLESLAW GF, VEG

CREAMY MASHED POTATOES VEG

BRUSSELS SPROUTS VEG ♥

MOROCCAN SPICED CARROTS GF, V, VEG

ROASTED SWEET POTATOES GF, V, VEG

FRENCH FRIES GF, V, VEG

choose 3 sauces

ARGENTINIAN CHIMICHURRI GF, V, VEG

CHIPOTLE BBQ GF, V, VEG

CREAMY HORSE RADISH + 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

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M E N U S

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 sautéed super greens, 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, 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

Please note: All prices are subject to change at any time.
Standard a la carte add-ons not available for buffet-style events. No substitutions allowed.
Contact your events manager if you have any questions about price changes prior to your event date.

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

FUNGHI (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!

priced per order

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beverage options

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

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

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
served with roasted brussels sprouts, creamy mashed potatoes, peruvian aji amarillo sauce

FAROE ISLANDS SCOTTISH SALMON (GF)

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

SPITFIRE ROASTED PRIME RIB (GF)

english style cuts, served with sautéed super greens, creamy mashed potatoes, au jus, creamy horseradish + chives sauce
* 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
served with french fries and not your mom's coleslaw

ROASTED CAULIFLOWER (V, VEG)

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

\$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

frequently asked QUESTIONS

WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?

A food and beverage minimum is based on the purchase of any food and beverage for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the 5% restaurant event fee, sales tax, gratuity, or dedicated bar service (if applicable).

WHAT IS THE DIFFERENCE BETWEEN THE 5% RESTAURANT EVENT FEE VERSUS GRATUITY?

The 5% restaurant event fee pays for any associated operating costs and indirect expenses related to your event.

Gratuity is the amount you decide to leave our awesome team that executes your event. You may indicate that amount on the online agreement or at the end of your event. As always, gratuity is determined solely by you.

We are often asked what is a reasonable amount to leave in gratuity. In our experience, a gratuity of 18%-25% is a range most of our event hosts leave for the staff working their events.

HOW DO I CONFIRM MY EVENT RESERVATION?

After your Events Coordinator sends the online event agreement, please sign and return within three calendar days.

WHEN DO I SUBMIT MY MENU SELECTIONS?

Please submit food and beverage selections to your Events Coordinator two weeks prior to your event. This will help ensure products are ordered and delivered on time.

WHEN DO I PROVIDE MY FINAL GUEST COUNT?

Please share your final guest count three calendar days before the event. If your guests are not able to confirm their attendance in time, we will work off of the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

WHAT TYPE OF MENUS ARE USED FOR GROUP EVENTS?

You will select a set menu consisting of an array of signature items from the restaurant's regular menu. All locations have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a top-notch experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

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.

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.

frequently asked QUESTIONS

HOW DO I SELECT DRINK OPTIONS FOR MY PARTY AND HOW MUCH DOES IT COST?

Almost all of our beer, wine and spirits are available for events. You may ask your Events Coordinator for a complete list.

All beverages are priced à la carte. You can pre-purchase bottles of wine and pitchers of beer. This is recommended because your guests will have something to drink as soon as they arrive. Setting limits on bar tabs can easily be accomplished to control costs.

CAN I BRING MY OWN ALCOHOL?

We allow up to 2 bottles of wine per table/event, subject to a corkage fee per bottle. Outside hard liquor, spirits, and beer are not allowed.

HOW LONG CAN I HAVE THE SPACE THAT I'M BUYING OUT?

The space that you buy out will be allocated for 2.5 hours from start to finish. Should you require additional time, and if space is available, your food & beverage minimum will be prorated in 30 minute increments.

WHAT HAPPENS TO MY CREDIT CARD INFORMATION?

In order to secure the reservation, we do require a credit card on file for cancellation purposes and possible event deposits, if applicable.

HOW DOES FINAL PAYMENT WORK?

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. Actual credit card is required to be present for final payment. Your server may ask you to present your card at the beginning of your event to ensure final payment can be made.

The total cost includes food, beverage, sales tax, restaurant event fees, and gratuity. Any deposits you may have paid will be credited and handled separately from your actual check on the day of your event.

CAN I USE THE RISE LOGO ON COLLATERAL FOR MY EVENT?

If you would like to include our logo on event collaterals, please contact your Events Coordinator. All collaterals must be approved by our marketing team before it's produced and sent out.

CAN I BRING MY OWN DESSERT?

We allow outside desserts for a fee of \$3 per person.

please note:

Rise is a family business and we love kids! However, for the children's safety and to ensure an orderly dining experience for all, we require that all children must remain supervised by an adult in their party. An adult must be present at the same table/room and in close proximity to properly supervise children under 18. Thank you for your understanding!



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

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