



EVENTS PROGRAM

contact us!

email: **EVENTS@RISEPIZZERIA.COM**



welcome to **RISE PIZZERIA**

Local and family-owned, Rise Pizzeria of Burlingame was born out of owners Omid and Susan's **passion for people and wood-fired pizza**. Our menu is simple yet irresistible.

You and your guests will delight in our perfectly charred wood-fired pizzas, decadent burattas, and flavorful hand-tossed salads to name a few. We are proud to use the best ingredients and our unique dough recipes to create mouth-watering gems that your guests will remember.

We have all the right elements for your party to feel at home - whether you have your event in our beautiful airy **Main Dining Room**, our cozy **Outdoor Patio** with its own fire pit (largest on Burlingame Avenue!), or spacious **Mezzanine** that overlooks the entire restaurant with our **Secret Room** perfect for breakout meetings and pre-party set-ups.

Or, why not consider booking the whole restaurant for larger parties? Whatever the occasion, Rise Pizzeria will welcome you and add a bite of interesting to mark your special event. Your guests will relish in this **memorable dining experience**.

Enjoy the moment!

our
SPACES



MAIN FLOOR DINING ROOM

seated capacity: **40**

seating area (approx): **415 sq ft**

THE MEZZANINE

seated capacity: **35**

seating area (approx): **325 sq ft**



THE SECRET ROOM

seated capacity: **10**

seating area (approx): **80 sq ft**

connected to the mezzanine

our SPACES

OUTDOOR PATIO

seated capacity: **30**
seating area (approx): **395 sq ft**



ENTIRE RESTAURANT FULL BUYOUT

seated capacity: **159**
seating area (approx): **1595 sq ft**
including parklet









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

CHEESE BOARD (VEG)

chèvre (goat cheese), gorgonzola, aged provolone, taleggio, fontina, walnuts, raw honey, warm crostini

SHISHITO PEPPERS (GF, VEG)

evoo, sea salt, served with peppercorn ranch

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

DOUBLE PEPPERONI

crushed tomato sauce, mozzarella, 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

FUNGI (VEG) ♥

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

\$39

price per person

enhance your menu with add-ons... go to page 11-13!

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

Please note: All prices are subject to change at any time.
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 table

starters

ITALIAN CHOPPED SALAD (GF)

iceberg lettuce, radicchio, organic tomatoes, red onion, italian salami, aged provolone, chickpea pepperoncini blend, oregano, lemon, evoo, lemon herb vinaigrette

CLASSIC CAESAR SALAD

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

FIRE-ROASTED BRUSSELS SPROUTS (GF, VEG)

garlic, evoo, sea salt, pepper, freshly grated parmesan, spritz of lemon

choose one

GRASSFED BEEF MEATBALLS ♥

tomato sugo, parmesan, basil, warm crostini

WOODFIRED CHICKEN WINGS (GF)

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

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

\$47

price per person

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M E N U S

RISE PRIMO 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

mains

WHOLE 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) +\$12

seasoned and wood-fired

sides

CREAMY MASHED POTATOES (VEG)

organic yukon potatoes, sour cream, buttermilk, garlic, butter, green onions

FIRE-ROASTED BRUSSELS SPROUTS (GF, VEG)

garlic, evoo, sea salt, pepper, freshly grated parmesan, spritz of lemon

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

\$52

price per person

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ADD-ONS

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

starters

WOODFIRED CHICKEN WINGS (GF)	19.5
choice of chipotle bbq glaze or buffalo sauce marinade, served with peppercorn ranch	
GRASSFED BEEF MEATBALLS	18.5
with tomato sugo, parmesan, basil, warm crostini	
FIRE-ROASTED BRUSSELS SPROUTS (GF, VEG)	11
garlic, evoo, sea salt, pepper, freshly grated parmesan, spritz of lemon	
BEETS + GOAT CHEESE (VEG)	14
evoo, chives, warm crostini	

SHISHITO PEPPERS (GF, VEG)	12
evoo, sea salt, served with peppercorn ranch	
FIRE-ROASTED SEASONAL VEGETABLES (GF, VEG) ..	13
served with peppercorn ranch	
CHEESE BOARD (VEG)	19
chèvre (goat cheese), gorgonzola, aged provolone, taleggio, fontina, walnuts, raw honey, warm crostini	
MEAT BOARD	20
chef's selection of premium meats paired with pickles, stone-ground mustard, warm crostini	

salads

ITALIAN CHOPPED SALAD (GF)	21.5
iceberg lettuce, radicchio, organic tomatoes, red onion, italian salami, aged provolone, chickpea pepperoncini blend, oregano, lemon, evoo, lemon herb vinaigrette	
CLASSIC CAESAR	17.5
romaine hearts, garlic croutons, panko crumbs, fresh cracked black pepper, shaved parmesan, classic caesar dressing	
ARUGULA SALAD (GF, V, VEG)	16
iceberg wedge, organic tomatoes, red onion, applewood smoked bacon, fresh cracked black pepper, gorgonzola, peppercorn ranch	

WEDGE SALAD (GF)	18
iceberg wedge, organic tomatoes, red onion, applewood smoked bacon, fresh cracked black pepper, gorgonzola, peppercorn ranch	
CHICKEN COBB (GF) ♥	23.5
mixed greens, Mary's pulled rotisserie chicken, applewood smoked bacon, hard boiled organic egg, blue cheese, organic tomatoes, avocado, peppercorn ranch	

burrata

BURRATA, BEATS AND BALSAMIC	18.5
with organic baby arugula, evoo, sea salt, warm crostini	
BURRATA, PROSCUITTO AND MELON	20
cantaloupe, honeydew, balsamic glaze, organic baby arugula, evoo, sea salt, warm crostini	

BURRATA & TOMATOES WITH PESTO	18.5
with organic baby arugula, organic grape tomatoes, evoo, sea salt, warm crostini	

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woodfired pizzas

MARGHERITA (VEG)	21
crushed tomato sauce, mozzarella, parmesan, torn basil	
MEDJOL DATE + CHÈVRE (VEG) ♥	21.5
white panna sauce, mozzarella, chèvre (goat cheese), red onion, chives, sea salt, parmesan	
BBQ CHICKEN	22.5
housemade bbq sauce, mozzarella, rotisserie bbq chicken, smoked gouda, cilantro	
VEGGIE (VEG)	22.5
crushed tomato sauce, mozzarella, portobello mushroom, fire-roasted red bell pepper, kalamata olives, red onion, sea salt, parmesan, torn basil	
CARNE	24
crushed tomato sauce, mozzarella, italian fennel sausage, italian ham (prosciutto cotto), grassfed beef meatball, pepperoni, parmesan	
CALABRESE + HONEY ♥	23.5
crushed tomato sauce, mozzarella, spicy salami, fire-roasted jalapeño, parmesan, torn basil, drizzled with calabrian chili infused honey	
"THE CLASSIC" PIZZA	23.5
crushed tomato sauce, mozzarella, pepperoni, mushroom, italian sausage, parmesan, torn basil	

HAM, ROASTED PINEAPPLE + JALAPEÑO	22.5
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)	22.5
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	
PROSCIUTTO DI PARMA + ARUGULA ♥	23.5
crushed tomato sauce, mozzarella, sea salt, parmesan, basil, evoo, topped with freshly sliced prosciutto + fresh organic baby arugula	

sweets

SEASONAL CHEESECAKE (VEG)	12
a luscious dessert made with seasonal flavors	
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 8
local + organic from <i>Humboldt Creamery</i> , choose from chocolate or vanilla, served with chantilly whipped cream	
BROWNIE STUFFED CHOCOLATE CHIP COOKIE	6.5
finished with <i>Maldon</i> flaky sea salt... need we say more?	

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beverage options

PITCHER OF DRAUGHT BEER

Pale Ale – *Original Pattern* – Oakland – 6.2% ABV – **33**

IPA – *Elysian Space Dust* – Seattle, WA – 8.2% ABV – **33**

Pilsner – *Stella Artois* – Belgium – 5.0% ABV – **33**

Cider – *Apple Mighty Dry* – Oakland – 6.2% ABV – **33**

Amber – *Dos Equis* – Mexico – 4.4% ABV – **33**

PITCHER OF HOUSEMADE LEMONADE – 20

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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Contact your events manager if you have any questions about price changes prior to your event date.*

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.

WHAT HAPPENS IF I DON'T MEET THE FOOD & BEVERAGE MINIMUM?

If the total cost of food and beverage at your event does not meet the contracted minimum spend requirement, the difference will be charged as an unmet food & beverage minimum and added to your event subtotal.

Rise Woodfire does not impose a mandatory gratuity. However, if a gratuity or service charge percentage is added by the guest, it will be calculated on the subtotal, which includes any unmet F&B minimum charges.

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@risepizzeria.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 PIZZERIA 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 Pizzeria
a local favorite for events
in Downtown Burlingame!

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