

2025

PRIVATE VIP BOX EXPERIENCE







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Contemporary Gastronomy
Chef Tassi Lage

Open Bar Super Premium

Privileged Location Sector 9 - Judges' Booth

Exclusivity & Security Privileged view

Artistic performances during breaks
Music and Dance

Receptive & Executive transport Convenience and Comfort







2025

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At RIOPRIVATE, every detail is thought out to guarantee an unforgettable experience.

Privileged view of the parades, sophisticated environment with high quality services and a team prepared to meet your expectations with excellence.





















FRIDAY - 02/28/2025 - GOLD SERIES ZWBela



2025

PRIVATE VIP BOX **EXPERIENCE**



Botafogo Samba-Clube



Arranco do Engenho de Dentro



Inocentes de Belford Roxo



Unidos da Ponte



Estácio de Sá



União de Maricá



Em cima da Hora



União Ilha do Governador

SATURDAY - 03/01/2025 - GOLD SERIES





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Tradição



União do Parque Acari



Acadêmicos de Vigário Geral



Unidos de Bangu



Porto da Pedra



São Clemente



Acadêmicos de Niterói



Império Serrano

SUNDAY - 03/02/2025 - SPECIAL GROUP





Unidos de Padre Miguel



Imperatriz Leopoldinense



Unidos do Viradouro



Mangueira

MONDAY - 03/03/2025 - SPECIAL GROUP



Unidos da Tijuca



Salgueiro



Beija-Flor



Unidos de Vila Isabel

TUESDAY - 03/04/2025 - SPECIAL GROUP KUNSON



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Mocidade Independente



Grande Rio



Paraíso do Tuiuti



Portela

SATURDAY - 03/08/2025 - CHAMPIONS Rubela CARNAVAL



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Sexto Lugar



Quinto Lugar



Quarto Lugar



Terceiro Lugar

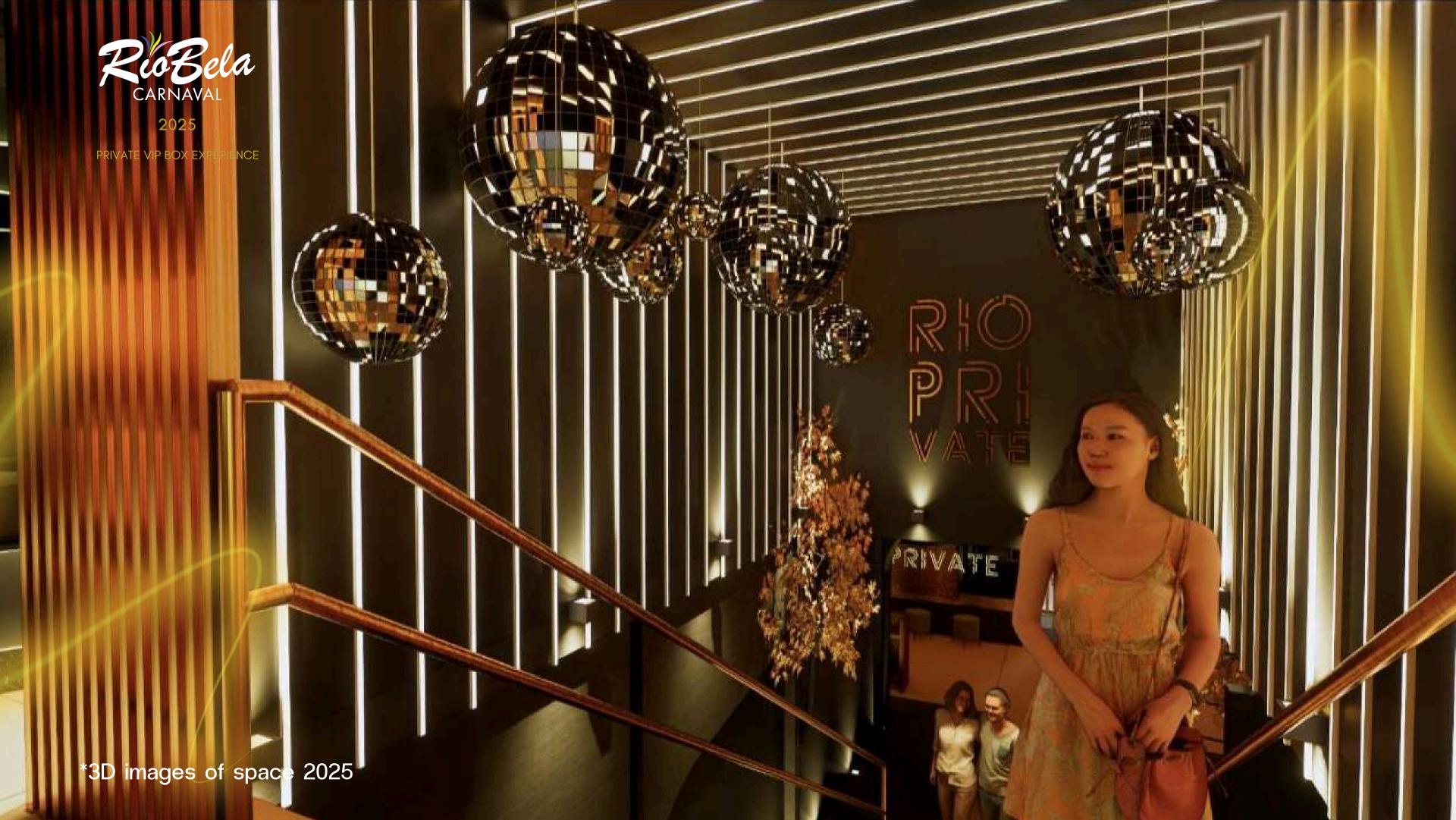


Segundo Lugar



Primeiro Lugar





CONTEMPORARY GASTRONOMY
Chef Tassi Lage

With a curation of refined flavors and innovative techniques, the exclusive menu offers an unparalleled sensory experience, where sophistication and creativity meet in every detail, complementing Sapucaí's luxury and glamor setting.

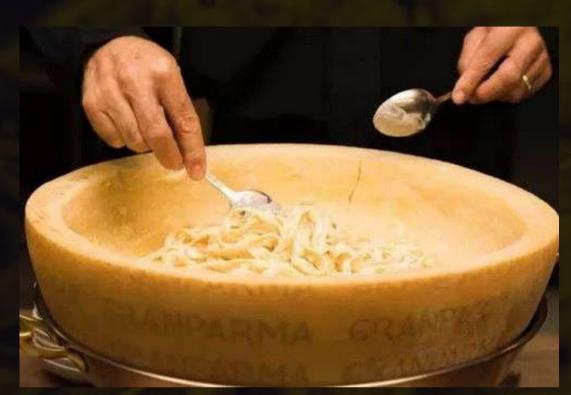


2025 MENU HIGHLIGHTS



PRIVATE VIP BO

SAPUCAI-2025









Fettuccine al Formaggio - A classic and sophisticated touch with the pasta finished directly in the Grana Padano.

Shrimp Bobó, coconut rice and chestnut farofinha – An elegant reinterpretation of a traditional Brazilian dish, with noble ingredients.

Lobster Provençal with almond rice – An option that brings an exquisite flavor, perfect for special occasions.

Octopus in paprika butter with potato mousseline and black garlic farofinha – Harmonious combination of striking flavors, ideal for those who appreciate a refined touch.

Lamb confit with Moroccan couscous, curds and crispy onion – A dish with a strong gourmet appeal, mixing Mediterranean culinary traditions.

Fillet medallion in Madeira sauce with potato mille feuille – A classic and sophisticated choice for meat lovers, raising the level of the gastronomic experience.



OPEN BAR PREMIUM



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Ensuring comfort and safety on the route between Meeting Point / Sapucaí / Meeting Point.







AUTHORIZED DEALER

VALÉRIA TRINDADE

+1-562-221-8861

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LOCATION

Sambódromo, Setor 9, Próximo ao Segundo recuo da Bateria

PARTNERS









REALIZATION

MCO3 Produções e Eventos LTDA