



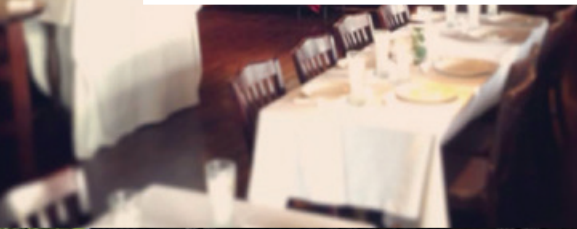
NO ONE PARTIES LIKE THE IRISH Catering & Events

RÍ RÁ: A place or state where exuberance and revelry prevail, where music and merriment compete and the conversation flows smooth as the Guinness ebbs in the glass. Rí Rá comes from "Rí Rá agus Ruaile Buaile," a phrase translated roughly as devilment, good fun or any sociable activity that improves with fine food, a nice pint of Guinness or a dram of Uisce Beatha (whiskey).

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RIRA.COM/ATLANTA





“If more of us valued food and cheer and song above hoarded gold, it would be a merrier world.” JRR Tolkein

Are you looking for a place to have a casual, fun event?

Ri Rá, the Irish Pub & Restaurant can provide cocktail parties, buffet dinners and plated dinners in an authentic Irish pub! Whether you are looking to host a business social, client mixer, milestone celebration, fund-raiser or holiday party, our staff can help plan a memorable event!

Smaller parties and events are held in the Harbor Bar, featuring a beautifully restored bar from Portstewart, County Derry. Look down and you'll see parquet flooring from Harland & Wolff Shipyard (of White Star Line fame), helping set the feel & scene perfect for birthdays, corporate meetings, rehearsal dinners or just an intimate gathering of friends.

Our main bar, dramatic in stature - salvaged then restored in County Wicklow, serves as a perfect setting for a cocktail mixer. This space has large comfortable banquette seating, tall standing tables and an atmosphere conducive to lively banter or for guests that are looking to just relax.

If you are looking for a bigger space, our main dining room is also available. This area is flanked with a salvaged pub storefront (circa. 1784), has a fireplace, hardwood floors and audio/visual options to set the scene for a memorable event. It's perfect for a larger wedding reception or for a corporate event and still will be intimate enough for your guests to feel comfortable.

No matter what type of party you are looking to book, we can accommodate you. Our unique authentic Irish atmosphere, great food, and of course great pints will give your guests an experience they will be sure to remember!

“One cannot think well, love well, sleep well, if one has not dined well.” Virginia Woolf



DIPS, BOWLS & DISPLAY PLATTERS

DIPS & BOWLS

Each item serves 25 people

SPINACH & ARTICHOKE DIP 40

Baked spinach, cream cheese, garlic & artichoke hearts with tortilla chips. **V**

HUMMUS BOWL 40

Served with sliced cucumber, cherry tomatoes, celery & grilled pita. **V**

CAESAR BOWL 30

Chopped romaine lettuce, Caesar dressing, herb croutons, shaved parmesan. **V**

DISPLAY PLATTERS

Each item serves 25 people

GARDEN VEGETABLE PLATTER 35

Fresh seasonal vegetables served chilled with blue cheese & ranch dips. **V GF**

FRUIT & CHEESE COMBO PLATTER 60

Assorted cheeses & fresh fruits served with crackers. **V**

ASSORTED CHEESE PLATTER 60

Sharp cheddar, swiss, muenster and brie cheeses with crackers. **V**

FRESH FRUIT DISPLAY 60

Honeydew, cantaloupe, pineapple, seedless red grapes & strawberries. **V GF**

GARDEN SALAD BOWL 35

Mixed greens, carrots, cucumber, tomato & red onion with balsamic dressing. **V**

IRISH DIP 40

A baked blend of cream cheese, Irish sausages, leeks & fresh herbs served with grilled pita.

PRETZEL BITES 50

Warm, chewy salt covered pretzel bites served with house beer cheese. **V**

HERB RUBBED TURKEY 110

Roasted, chilled & sliced served with cranberry sauce, herb mayonnaise & rolls.

SMOKED SALMON 100

Atlantic cold smoked salmon, chopped red onion, capers, lemon & soda bread.

CRACKED PEPPER ROAST BEEF 125

Roasted, chilled & sliced served with horseradish aioli & rolls.

ANTIPASTO PLATTER 60

Select artisan deli meats and cheese served with pesto marinated olives & giardiniera.



V Vegetarian **GF** Gluten Free Prices do not include room rental fees, state and local tax or gratuity.

APPETIZERS

PASSED & DISPLAYED STARTERS

Minimum order 2 dozen per item

BANGER BITES 15 / DOZEN

Bite size Irish sausages wrapped in puff pastry served with Guinness ketchup

IRISH POTATO CAKES 18 / DOZEN

Miniature cheddar & scallion potato cakes, savory sour cream **V**

RÍ RÁ CRAB CAKES 40 / DOZEN

Miniature Maine crab cakes served with an lemon tarragon aioli

GUINNESS BBQ MEATBALLS 15 / DOZEN

Spiced all beef meatballs glazed with our house Guinness BBQ Sauce

PUB WINGS 18 / POUND

Crispy chicken wings tossed in mild sauce, Jameson honey glaze or Guinness BBQ; served with bleu cheese or ranch **GF**

BONELESS CHICKEN BITES 15 / DOZEN

Hand breaded and fried crisp; honey dijon dipping sauce & celery sticks

SMOKED SALMON BITES 25 / DOZEN

Irish smoked salmon on cucumber with lemon aioli, capers & pickled red onions **GF**

SCALLOPS WRAPPED IN BACON 45 / DOZEN

Tender sea scallops, applewood smoked bacon, horseradish dip

CAPRESE SKEWERS 25 / DOZEN

Mini fresh mozzarella balls, cherry tomatoes, fresh basil leaf, balsamic glaze, basil oil drizzle **VGF**

VEGETABLE TARTLETS 15 / DOZEN

Grilled seasonal vegetables baked in puff pastry with sun dried tomato aioli **V**

BAKED STUFFED MUSHROOMS 20 / DOZEN

Silver dollar white mushroom caps baked stuffed with our spinach & artichoke dip **V GF**

BBQ CHICKEN SATAY 15 / DOZEN

Marinated tenders skewered & grilled brushed with Guinness BBQ sauce **GF**

GRILLED SHRIMP SKEWERS 25 / DOZEN

Glazed with sweet chili sauce and served with sriracha aioli **GF**

BATTERED FISH & CHIP BITES 25 / DOZEN

Mini battered haddock bites with hand cut fries & tartar sauce

SLIDERS

Beef & cheddar with Guinness ketchup **35 / DOZEN**

Fried haddock with tartar sauce **30 / DOZEN**

BBQ chicken with spicy ranch **30 / DOZEN**



THE CARVERY: ADD A FRESH CARVED OPTION TO YOUR BUFFET

**MAGNERS GLAZED
PORK LOIN 4 / PERSON**

Fresh herbs, Magners cider reduction

HERB ROASTED TURKEY 4 / PERSON

Herb & onion gravy, cranberry sauce

JAMESON GLAZED HAM 4 / PERSON

Tangy whiskey honey, Dijon mustard

PEPPER CRUSTED ROAST BEEF 5 / PERSON

Guinness stout gravy

ROAST LEG OF LAMB 5 / PERSON

Mint & walnut pesto

SOUP & SALAD

POTATO & LEEK SOUP

Puréed leek & potato finished with cream **V GF**

WHITE BEAN & CUCUMBER

Great Northern beans, diced cucumber, red onion & fresh herbs, white balsamic vinaigrette **V GF**

TOMATO BISQUE

Creamy tomato & basil soup served with parmesan crostini **V**

GARDEN SALAD

Mixed leaves, carrot, cucumber, tomato, onion, mustard vinaigrette **V GF**

CAESAR SALAD

Chopped romaine, Caesar dressing, shaved parmesan, croutons **V**

STRAWBERRY SALAD

Mixed greens tossed with toasted walnuts, feta crumbles, sliced strawberries & balsamic dressing **V GF**

ENTRÉES

SIMPLE SALMON

Fresh thyme, lemon, olive oil **GF**

HERB GRILLED CHICKEN

Fresh thyme, lemon, olive oil **GF**

CAPRESE CHICKEN

Chicken breast stuffed with mozzarella, sun dried tomato, cream cheese & spinach, pesto cream **GF**

MARINATED FLANK STEAK

Mushroom pan sauce

CORNED BEEF

Beer braised corned beef, Irish parsley sauce

PUB STYLE FISH & CHIPS

Battered haddock, hand cut fries, house tartar sauce, lemon wedge

SHEPHERDS PIE

Minced lamb, peas, carrots, leeks, savory gravy, mashed potato crust

BAKED MAC N CHEESE

Penne pasta, homemade creamy cheese sauce, herbed crumb topping **V**

ROASTED VEGETABLE PASTA

Seasonal vegetables, garlic & fresh herbs tossed with marinara and penne pasta **V**

SIDES

MASHED POTATO

Bursting with butter & cream **V GF**

COLCANNON

Mashed potatoes tossed with braised cabbage & butter **V GF**

RED BLISS POTATO

Boiled and rolled in butter & herbs **V GF**

GREEN BEANS

Sautéed with garlic & fresh herbs

ROASTED ROOT VEGETABLES

Tossed with balsamic glaze **V GF**

PINEAPPLE COLESLAW

Cabbage, pineapple and carrots tossed in a tangy dressing **V GF**

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DESSERT SELECTION

ASSORTED DESSERT PLATTER 55

Fresh baked cookies, brownies, assorted dessert bars, mini cheesecake bites & pound cake, 1 display - 30 People **V**

BREAD PUDDING 4 / PERSON

Warm baked bread pudding served with whipped cream

BAILEY'S CHOCOLATE MOUSSE 4 / PERSON

A delicious mousse topped with whipped cream & strawberries **V GF**

PEACH OR APPLE CRUMBLE 5 / PERSON

Warm baked apples or peaches topped with an oat crumble, served with whipped cream **V**

MORNING OPTIONS

CITY CONTINENTAL 15 / PERSON

Assortment of fresh baked pastries, fruit salad, mini bagels, ham, smoked salmon, appropriate spreads, orange juice, coffee & tea

AMERICAN BREAKFAST 20 / PERSON

Scrambled eggs, bacon, sausages, mini bagels, home fries, waffles, french toast fruit salad, yogurt, orange juice, coffee & tea

IRISH BREAKFAST 18 / PERSON

Fried eggs, bangers, rashers, black & white puddings, grilled tomato, sautéed mushrooms, toast, home fries, Batchelor baked beans, orange juice, coffee & tea



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15 / PERSON

Includes choice of soda, iced tea, lemonade or coffee

POTATO & LEEK SOUP

Pureed leek & potato finished with cream **VGF**

CHOICE OF 1 PER GUEST OF THE FOLLOWING:

BLACKENED SALMON CAESAR SALAD

Chopped romaine, potato cheddar croutons, cajun spiced atlantic salmon, shaved parmesan, classic caesar dressing

TOP CHOP SALAD

Grilled chicken, tomato, bacon, avocado, mixed greens, red onion, bleu cheese, mustard vinaigrette **GF**

PUB BURGER & HAND CUT CHIPS

Beef patty, lettuce, tomato, red onion, toasted brioche bun, farm pickle; add cheddar cheese

PUBLICANS REUBEN & HAND CUT CHIPS

Beer braised corned beef, Swiss cheese, sauerkraut, Marie rose sauce, grilled rye

FISH & CHIPS

Battered haddock, hand cut fries, tartar sauce, lemon wedge

SHEPHERDS PIE

Minced lamb, carrot, peas, leeks, savory brown gravy, mashed potato crust

KILREE CHICKEN

Lightly breaded chicken breast, lemon-caper butter sauce, mashed potato, green beans



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THE BIG GAME

The perfect package for watching your favorite team! **15 / PERSON**

PRETZEL BITES

Warm salted pretzels served with house beer cheese **V**

CHICKEN BITES

Hand breaded chicken, ranch or Guinness BBQ sauce, celery sticks

POTATO SKINS

Crispy potato skins topped with shredded cheddar cheese & bacon

BUFFALO CHICKEN SLIDERS

Fried chicken breast, house buffalo sauce, blue cheese, lettuce, and tomato on a mini brioche bun

ONION RINGS

Hand cut beer battered onion rings, malt vinegar mayo **V**

SPINACH DIP

Baked spinach, cream cheese, garlic & artichoke hearts served with tortilla chips **V**



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THE NETWORKER

A package perfect for any afterwork get together **18 / PERSON**

CAPRESE SKEWERS

Fresh mozzarella, cherry tomatoes, drizzled with basil oil & balsamic glaze **V GF**

BBQ CHICKEN SATAY

Marinated tenders skewered & grilled brushed with Guinness BBQ sauce **GF**

BEEF SLIDERS

Mini beef patties, cheddar cheese, balsamic ketchup, brioche slider buns

DEVILED EGGS

Split hard boiled eggs filled with creamy egg mousse **V**

BANGER BITES

Irish banger sausages wrapped in puff pastry, Guinness ketchup

GUINNESS BBQ MEATBALLS

Spiced all beef meatballs glazed with our house Guinness BBQ Sauce

GARLIC HUMMUS WITH VEGGIES

House made hummus served with sliced cucumber, carrots, bell peppers, celery, tomatoes & tortilla crisps **V**



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BEVERAGE OPTIONS

HOSTED BAR

All beverages ordered will be charged to one tab to be paid by the person/organization hosting the bar. To the guests this is an 'open bar.' A 20% gratuity and will be added to the total amount of the beverages ordered.

HOSTED BAR WITH LIMITATIONS

LIMITED TIME PERIOD:

The bar is hosted from a specific time to a specific time, for example 5:30pm until 7:30pm.

LIMITED TAB:

The bar is hosted up to a specific dollar amount.

LIMITED NUMBER OF DRINKS PER PERSON:

Each guest is given tickets for drinks (one drink per ticket) and the drinks ordered with the tickets will be charged to the host's tab.

LIMITED BEVERAGES:

The host can limit the beverage choices; for example beer and wine only.

CASH BAR

Guests purchase their own beverages and provide gratuities to the beverage server(s)

NON-ALCOHOLIC BEVERAGES

Coffee, Hot Tea, Iced Tea, Soft Drinks, Bottle Water, and Juice **4 / PERSON**



Wedding events & rehearsal dinners

Private bar, hardwood floors, and a stunning location within the skyscrapers of Midtown Atlanta! What more could you want for your wedding rehearsal dinner or wedding reception?

Whether you are planning a 200-person cocktail party with hors d'oeuvres or a 35 person plated dinner, we are able to accommodate you to help make your special day a memorable one.

Planning a bachelorette or bachelor party, a bridal shower or after-wedding day brunch? Our Event Manger will work with you on all of the details to make sure your event is one to remember.



Corporate Meetings & Parties

Whether you're planning a party for your office or in need of a space for meetings, we've got you covered.

Our Main Dining Room and private Harbor Bar Room are available for daily meetings, complete with Wi-Fi and custom seating plans. Both rooms are equipped with a mounted screen and projector, wifi, as well as multi-port charging stations and power outlets for laptop power.

Our goal is to provide an exceptional dining experience in a unique and cozy atmosphere.

Please see our event manager for our complete Meeting Menu offer.

MEETING MENUS

BREAKFAST MEETING 20 / PERSON

Assortment of coffee, tea & juices
Mini bagels, cream cheese, peanut butter & jams
Assorted healthy muffins
Hard boiled eggs
Whole fruit
Assorted yogurts

BREAKFAST ADD ONS

Smoked Salmon Platter +6 / PERSON
Ham & Cheese Platter +4 / PERSON
Fruit, Yogurt & Granola +5 / PERSON

MORNING BREAK 8 / PERSON

Coffee, tea & soft drinks
Assorted granola & protein bars
Whole fruit

MORNING BREAK ADD ONS

Breakfast Pastries +5 / PERSON
Fruit & Berry Platter +5 / PERSON

LUNCH BOX

All boxes come with whole apple, house made chips, chef's choice of dessert, and a soft drink **18 / PERSON**

CHOOSE UP TO THREE OF THE FOLLOWING SANDWICHES:

KILCOOLY

Roasted turkey, cheddar, apple, bacon, cranberry mayo, wheat bread

HAM & BRIE

Shaved ham, brie, Jameson onion jam, Guinness mustard, arugula, baguette

GALWAY CHICKEN

Grilled chicken, Irish rasher, Swiss, curry mayo, LTO, sourdough

WICKLOW

Shaved roast beef, Irish cheddar, horseradish mayo pickled red onions, lettuce, tomato, brioche bun

VEGGIE STACK

Grilled eggplant & portabella mushroom stacked on an oat bun topped with grilled peppers, spice roasted squash, goat cheese, arugula & horseradish dressing **v**

LUNCH BOX ADD ONS

Chopped Salad Cup +3 / PERSON
Mixed Fruit Cup +3 / PERSON

AFTERNOON BREAK 8 / PERSON

Coffee, tea & soft drinks
Fresh cut fruit / Granola bars
Fresh baked cookie platter

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