



NO ONE PARTIES LIKE THE IRISH

Catering & Events

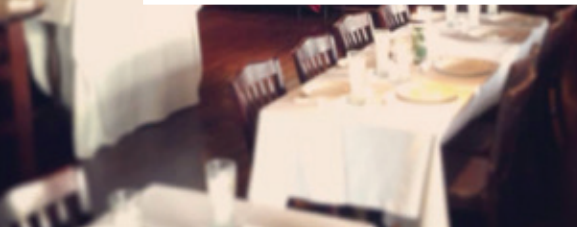


RÍ RÁ: A place or state where exuberance and revelry prevail, where music and merriment compete and the conversation flows smooth as the Guinness ebbs in the glass. Rí Rá comes from “Rí Rá agus Ruaile Buaille,” a phrase translated roughly as devilment, good fun or any sociable activity that improves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

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

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**

CHIPS & SALSA 20

Crisp tortilla chips, house made salsa **V**
Add fresh made guacamole **+10**

CHEF'S SEASONAL SALAD 35

Seasonal selection of lettuces and vegetables with house made dressings

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 DESSERT PLATTER 55

House baked cookies, brownies and assorted dessert bars

CHILLED SHRIMP PLATTER 60

Poached and chilled jumbo shrimp, lemon and house cocktail sauce

Add a selection of oysters **+3 EACH**



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

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

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**

BBQ CHICKEN SATAY 15 / DOZEN

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



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POTATO & LEEK SOUP

Velvety soup of pureed leek & potato finished with cream and herbs

STRAWBERRY SALAD

Mixed greens tossed with toasted walnuts, sliced strawberries, goat cheese & balsamic dressing

ROAST LEG OF LAMB

With mint pesto

SIMPLE SALMON

Atlantic salmon fillets brushed with lemon & olive oil

HERB GRILLED CHICKEN

Fresh thyme marinated all-natural chicken breast

RED BLISS POTATOES

Boiled and rolled in butter and parsley

ROASTED ROOT VEGETABLES

Carrots, parsnip, beet root, fresh herbs



Our Midtown Buffet is the perfect choice for for when you want to offer a sit down dinner to your guests. By consulting directly with our chef, we can customize and create a dinner event specific to your needs.

DESSERT SELECTION

ASSORTED DESSERT PLATTER 55

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

MORNING OPTIONS

AMERICAN BREAKFAST 20 / PERSON

Scrambled eggs, bacon, sausages, hash browns, waffles, french toast, fruit salad, orange juice, coffee & tea

IRISH BREAKFAST 18 / PERSON

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

BLOODY MARY BAR

display of garnishes to accompany our house recipe Bloody Mary mix and your selected vodka

MIMOSA BAR

display of fruit juices and fresh fruit garnishes to accompany your selected champagne or prosecco



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15 / PERSON

Includes choice of soda, iced tea, lemonade or coffee

POTATO & LEEK SOUP

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

CHOICE OF 1 PER GUEST OF THE FOLLOWING:

BLACKENED CHICKEN CAESAR SALAD

Chopped romaine, potato cheddar croutons, cajun spiced all-natural, 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

COTTAGE PIE

Ground beef, carrot, peas, onion, rich 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**

WINGS

Choice of mild, wild or Guinness BBQ sauce, served with blue cheese and celery sticks

CHICKEN BITES

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

GUINNESS BBQ MEATBALLS

House made beef meatballs tossed in Guinness BBQ sauce

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 pita 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

MINI CRAB CAKES

House made crab cakes, Irish remoulade

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 & pita chips **V**



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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.

At Rí Rá, we are committed to making every event at our location truly memorable. A combination of multiple & flexible spaces, food & beverage options that are best in class, all delivered with a warm and truly authentic Irish welcome, makes us the ideal venue for your special occasion. If you have a specific event that you would like to discuss, contact our General Manager, **Ryan Costello**.



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