



RíRá
IRISH PUB & RESTAURANT

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).

THE QUARTER AT THE TROPICANA
ATLANTIC CITY, NJ 08401

riraatlanticcity@rira.com

PHONE: 609 348.8600

FAX: 609 348.8602

RIRA.COM/ATLANTICCITY





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

Rí 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 bachelor/bachelorette party, business social, milestone celebration, fund-raiser or general 'knees up', our staff can help plan a memorable event!

"After a full belly all is poetry"
Frank McCourt

Smaller parties and events are held in the Parlour Room, a private space at the front of the pub that is perfect for birthdays and bachelor/bachelorette parties – and as we say "What happens in the Parlour Room stays in the Parlour Room!"

If you are looking for a bigger space, our River Gods Room is also available. This area is perfect for larger gatherings such as wedding rehearsal dinners, and allows the atmospheric sounds of the main pub filter through into what is essentially a private room.

Our main bar, salvaged then restored in County Wicklow, serves as a perfect setting for a cocktail mixer. The beautiful back bar that is the centerpiece of the pub was originally part of the Henry Grattan pub in Dublin, which was a popular spot amongst Dubliners for several generations. This space includes tall standing tables and an atmosphere conducive to lively banter or for guests that are looking to just relax.

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!

"Laughter is brightest where food is best." **Irish Proverb**

DIPS, BOWLS & DISPLAY PLATTERS

DIPS & BOWLS

Each item serves 25 people

SPINACH & ARTICHOKE DIP 48

Baked spinach, cream cheese, garlic & artichoke hearts with fresh herb crostini. **V**

HUMMUS BOWL 48

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

BLT DIP 42

A layered dip of shredded lettuce, diced tomato and crumbled bacon with sour cream; served with crostini.

PRETZEL BITES 48

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

ROASTED RED PEPPER & FETA DIP 48

Baked dip of whipped feta, cream cheese and roasted peppers served with olives & grilled pita **V**

BAKED CRAB DIP 70

Hot dip of crab, cream cheese, herbs & spices served with crostini.

DISPLAY PLATTERS

Each display serves 25 people

GARDEN VEGETABLE PLATTER 40

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

FRUIT & CHEESE COMBO PLATTER 55

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

ASSORTED CHEESE PLATTER 55

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

FRESH FRUIT DISPLAY 55

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

HERB RUBBED TURKEY 125

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

JAMESON HONEY GLAZED HAM 130

Baked, chilled & sliced thin; served with grain mustard & rolls.

CRACKED PEPPER ROAST BEEF 135

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

ANTIPASTO PLATTER 48

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, whole grain mustard

IRISH POTATO CAKES 15 / DOZEN

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

RÍ RÁ CRAB CAKES 35 / DOZEN

Miniature crab cakes served with an Irish style remoulade

GUINNESS BBQ MEATBALLS 16 / DOZEN

Spiced all beef meatballs glazed with our house Guinness BBQ sauce

PUB WINGS 20 / POUND

Crispy chicken wings served with bleu cheese dip & celery; choice of one (1) of the following: mild, wild, volcanic, suicide, Guinness BBQ or Jameson honey glaze **GF**

BONELESS CHICKEN BITES 15 / DOZEN

Hand breaded chicken, cool ranch & celery sticks

SMOKED SALMON BITES 24 / DOZEN

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

CAPRESE SKEWERS 36 / DOZEN

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

HUMMUS & CUCUMBER BITES 20 / DOZEN

Sliced English cucumber topped with garlic hummus, red bell pepper & olives **V GF**

VEGETABLE TARTLETS 15 / DOZEN

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

BAKED STUFFED MUSHROOMS 24 / DOZEN

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

BBQ CHICKEN SATAY 18 / 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 28 / DOZEN

Mini battered haddock bites with hand cut fries & tartar sauce

COCKTAIL SHRIMP 24 / DOZEN

Chilled jumbo shrimp served with house recipe cocktail sauce & shaved lemon **GF**

SLIDERS

Choose from:

BEEF & CHEDDAR
with Guinness ketchup
30 / DOZEN

BBQ CHICKEN
27 / DOZEN

VEGGIE
with cucumber
and tzatziki **V**
27 / DOZEN

CORNED BEEF
with Swiss cheese,
sauerkraut and
Marie rose sauce
30 / DOZEN



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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**

CORN & CRAB BISQUE

A velvety smooth soup of lobster stock, crab meat, sherry & cream

GARDEN SALAD

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

CAESAR SALAD

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

BABY SPINACH SALAD

Fresh strawberry & honey vinaigrette, spice roasted nuts **V GF**

ENTRÉES

SIMPLE SALMON

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

CAPRESE CHICKEN

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

CRISPY HADDOCK

Broiled with lemon & butter, herbed bread crumb, sun dried tomato vinaigrette

PUB STYLE FISH & CHIPS

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

COTTAGE PIE

Minced beef, peas, carrots, savory beef gravy, mashed potato & cheddar crust

IRISH CHICKEN CURRY

Peppers, onions, tomato, spinach, McDonnells Irish curry sauce, herb roasted chicken

ROASTED VEGETABLE PASTA

Seasonal vegetables sautéed with garlic & fresh herbs tossed in marinara with penne pasta **V**

SIDES

MASHED POTATO

Bursting with butter & cream **V GF**

CHAMP

House mashed with green onions & butter **V GF**

COLCANNON

Our mashed potatoes tossed with braised cabbage & butter **V GF**

RICE PILAF

Rice and orzo blend, fresh herbs, sautéed onions & leek **V**

RED BLISS POTATO

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

GREEN BEANS

sautéed with crushed almonds & fresh herbs **V GF**

THE CARVERY

Add a fresh carved option to your buffet

MAGNERS GLAZED PORK LOIN

4 / PERSON

Fresh herbs, Magners cider reduction

JAMESON GLAZED HAM

5 / PERSON

Tangy whiskey honey, Dijon mustard

MARINATED FLANK STEAK

6 / PERSON

Mushroom pan sauce

HERB ROASTED TURKEY

5 / PERSON

Herb & onion gravy, cranberry sauce

PEPPER CRUSTED ROAST BEEF

5 / PERSON

Guinness stout gravy

ROAST LEG OF LAMB

6 / PERSON

Mint & walnut pesto

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DESSERT SELECTION

ASSORTED DESSERT PLATTER 65

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

WARM APPLE CRISP 4 / PERSON

Baked sweetened apples, oatmeal crisp topping served with fresh whipped cream **v**

CREAMY MINI CHEESECAKE 65

Assorted flavored individual cheesecakes served with fresh strawberries, **1 display - 30 People v**

BAILEY'S CHOCOLATE MOUSSE 5 / PERSON

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

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 18 / PERSON

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

IRISH BREAKFAST 15 / PERSON

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



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PUB LUNCH 18 / PERSON

Includes choice of non-alcoholic beverage

POTATO & LEEK SOUP

An Irish classic! Pureed leek & potato soup 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, blue 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

Minced beef, carrot, peas, savory brown gravy, cheddar & mashed potato crust

IRISH MAC AND CHEESE

Vintage Irish cheddar sauce, mushrooms, crispy crumb topping **V**



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Would you like to customize your food menu?

Not a problem. Schedule a consultation with our Head Chef and Event Manager and we'll work with you to create a food menu that's perfect for your group.

PRETZEL BITES

Rock salt dusted, house beer cheese **V**

CHICKEN BITES

Buttermilk battered chicken breast, celery sticks, honey dijon dip

POTATO SKINS

Smoked bacon, cheddar cheese & green onion filling, ranch dressing

BBQ CHICKEN SLIDERS

Grilled chicken, Guinness BBQ sauce, pickled red onion, brioche slider buns

BEEF SLIDERS

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

BEER BATTERED ONION RINGS

Collossal thick cut rings beer battered & fried, malt vinegar mayo

NACHO STATION

Warm tortilla chips, beer cheese, fresh jalapeño, pico de gallo & savory sour cream

Items can be passed or displayed



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CAPRESE SKEWERS

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

MINI QUICHE

Assorted bite sized quiche served with mixed leaves

FINGER SANDWICH PLATTER

Assorted mini sandwiches of:

CUCUMBER & DILL CREAM CHEESE / HAM & ONION / CHICKEN SALAD

DEVILED EGGS

Traditional party classic! **V GF**

BANGER BITES

Bite size Irish sausages wrapped in puff pastry served with whole grain mustard

HUMMUS DIP

Garlic hummus served with sliced cucumber, celery, carrots, olives & grilled pita **V**

VEGETABLE TARTLETS

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

STUFFED MUSHROOMS

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

Items can be passed or displayed

FISH & CHIPS

Mini battered haddock bites with hand cut fries & tartar sauce

POTATO CAKES

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

PRETZEL BITES

Rock salt dusted, house beer cheese **V**

GUINNESS BBQ MEATBALLS

Spiced all beef meatballs glazed with our house
Guinness BBQ Sauce

BBQ CHICKEN SATAY

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

Items can be passed or displayed



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**



CATERING TERMS & POLICIES

The food and beverage minimum spend is non-inclusive of 6.875% tax on food and non-alcoholic beverages, 9.875% tax on beer, wine & spirits and a 20% inclusive gratuity. At least half the minimum must be met by ordering food from the Event and Catering Menu. Credit card details are required upon completion of final order to secure the room and date.

Initial menu selections are due 30 days prior to the event date. Once your final selections are received, the Event Manager will put together recommendations for you before submitting the final event order.

Parties of 20 and under are required to order from our standard menu.

Plated meal options are only available for parties between 20-40 guests.

Buffet options are available for parties of 20 and over.

Final headcount is due 14 days before your event.

For plated meals, counts of each item are due 14 days prior to the event.

Menu selections must be approved by the Event Manager before being considered final. Please submit these before sending final menu selections to your guests.

Once all details have been determined, a completed Banquet Event Order (BEO) will be sent to you for review and confirmation.

Party location will remain intact and exclusive for the agreed duration of the even. We reserve the right to begin seating other customers or allowing them into the area following a 15 minute grace period after the agreed event finish time.

Cancellation Policy: Should you choose to cancel within 14 days of the event, you will be responsible for the payment of the food that has already been ordered.

