



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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rira.com/burlington





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

Welcome to Rí Rá, Burlington's favorite Irish pub, restaurant and event space. Accommodating groups ranging from 35 to 200, Rí Rá is the right space for banquets, business meetings, rehearsal dinners, working lunches, fundraising and family reunions. It is our aim to create fresh and authentic food and drink, with a creative and local twist; join us for a pint, a bite, a dram, or all three-- we'll handle the rest.

THE LIBRARY ROOM

Private parties of up to 35 people are held in our Library Room-- a secluded space with a warm and inviting atmosphere. The Library Room is ideal for birthdays, corporate meetings, rehearsal dinners, or just an intimate gathering of friends-- set back from the rest of the restaurant, you'll have the space all to yourselves.

THE LIBRARY ROOM + THE COTTAGE

Private parties of up to 75 people are held in our Library Room plus our Cottage area. The Cottage space, which attaches to the Library Room, features a working stone fireplace and windows that overlook City Park-- one of Burlington's best views.



THE SHOP BAR & LOUNGE

For casual cocktail receptions of up to 50 people, our authentic Victorian shop bar and eclectic lounge area don't disappoint. This space allows guests to be part of the hustle and bustle of the main pub, while offering a semi-private, yet intimate lounge space, as well. Whether you choose to enjoy your drinks at the authentic Irish Shop bar with others, or on the lounge sofa with your guests, you'll be welcome.

For even larger cocktail receptions, the additional space we can offer is our authentic Victorian shop bar and pub. Displays of the most unique bric-a-brac representing Irish music, sports and literature; with some salvage being over 120 years old, adds to the authenticity of the pub. Regardless of 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!



THE BURLINGTON WHISKEY ROOM

If you are looking for a completely separate and private space, you'll be right at home in the intimate and contemporary Burlington Whiskey Room. This room can accommodate up to 40 guests, and features a cozy fireplace, private washrooms, and a private, handicapped-accessible street entrance.

With a sophisticated yet unpretentious array of over 200 whiskeys, craft beers on draught and seasonal signature cocktails, The Burlington Whiskey Room offers a truly unparalleled setting.

"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 39

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

HUMMUS BOWL 39

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

BAKED CRAB DIP* 72

A slightly spicy blend of crab, cream cheese, Old Bay Spice & grilled pita wedges.

PRETZEL BITES 39

Warm, chewy salt covered pretzel bites served with Guinness mustard sauce. **V**

DISPLAY PLATTERS

Each item serves 25 people

GARDEN VEGETABLE PLATTER 32

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

FRUIT & CHEESE COMBO PLATTER 45

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 50

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

HERB RUBBED TURKEY 120

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

CRACKED PEPPER ROAST BEEF 135

Roasted, chilled & sliced served with horseradish aioli & rolls

JAMESON HONEY GLAZED HAM 120

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

GARDEN SALAD 40

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

BABY KALE CAESAR 40

Baby kale, Caesar dressing, shaved parmesan, herbed croutons



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

APPETIZER MENUS



PASSED & DISPLAYED STARTERS

BANGER BITES 15 / DOZEN

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

IRISH POTATO CAKES 15 / DOZEN

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

RÍ RÁ CRAB CAKES 42 / DOZEN

Miniature crab cakes served with an lemon tarragon aioli

GUINNESS BBQ MEATBALLS 18 / 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 18 / DOZEN

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

GOAT CHEESE CROSTINI 23 / DOZEN

Topped with spicy red onion jam and smoked almond honey pesto **V**

SMOKED SALMON BITES 24 / DOZEN

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

IRISH BACON PARCELS 16 / DOZEN

Delicate puff pastry filled with rasher, asparagus & caramelized onion

SCALLOPS WRAPPED IN BACON 43 / DOZEN

Tender sea scallops wrapped with applewood smoked bacon **GF**

BAKED STUFFED MUSHROOM CAPS 18 / DOZEN

Filled with our savory spinach dip **V GF**

BAKED VEGETABLE TARTLET 15 / DOZEN

Puff pastry cups filled with assorted vegetables and goat cheese **V**

HUMMUS & CUCUMBER BITES 15 / DOZEN

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

CAPRESE SKEWERS 30 / DOZEN

Baby mozzarella, tomato & sweet basil drizzled with parsley pesto **V**

BATTERED FISH & CHIP BITES 28 / DOZEN

Mini battered haddock bites with hand cut fries & tartar **GF**

COCKTAIL SHRIMP 20 / DOZEN

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

SLIDERS 36 / DOZEN

Choose from beef & cheddar with Guinness ketchup, white bean burger (**V**) with cucumber and tzatziki, BBQ chicken or 14 day house brined corned beef Reuben

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THE CHURCH STREET BUFFET

Choose 1 soup or 1 salad, 3 entrées, and 2 sides : **30 / person**

THE GREEN MOUNTAIN BUFFET

Choose 1 carvery item, 1 soup or 1 salad, 3 entrées, and 2 sides : **40 / person**

CHAMPLAIN PLATED MEAL

Choose 1 soup & 1 salad, 3 entrées & 2 sides : **50 / person**

THE CARVERY

MAGNERS GLAZED PORK LOIN

Fresh herbs, Magners cider reduction

HERB ROASTED TURKEY

Herb & onion gravy, cranberry sauce

JAMESON HONEY GLAZED HAM

Tangy whiskey honey, Dijon mustard

MARINATED FLANK STEAK

Mushroom pan sauce

PEPPER CRUSTED ROAST BEEF

Guinness stout gravy

ROAST LEG OF LAMB

Rosemary & garlic rub, mint & walnut pesto

BEEF FILET

Green peppercorn gravy

SOUP & SALAD

POTATO & LEEK SOUP

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

CORN & CRAB BISQUE

Rustic bisque of corn, crab, sherry & cream

BUTTERNUT SQUASH SOUP

A velvety roasted squash soup topped with crispy fried sage **V GF**

GARDEN SALAD

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

BABY KALE CAESAR

Baby kale, Caesar dressing, shaved parmesan, herbed croutons **V**

BABY SPINACH SALAD

Fresh strawberries, spicy roasted cashews, strawberry & honey vinaigrette **V GF**

ENTRÉES

SIMPLE SALMON

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

IRISH MAC & CHEESE

Sautéed mushrooms, white wine, Irish cheddar, pasta, herbed bread crumb **V**

IRISH CHICKEN CURRY

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

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

BROCCOLI BRIE CHICKEN

Marinated breast, steamed broccoli & brie stuffing, parsley sauce

ROASTED VEGETABLE PASTA

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

COTTAGE PIE

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

SIDES

MASHED POTATO

Bursting with butter & cream **V GF**

CHAMP

House mashed potatoes with green onions & 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**

ROASTED BRUSSELS SPROUTS

Glazed with a balsamic reduction **V GF**

COLCANNON

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

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DESSERT SELECTION

ASSORTED DESSERT PLATTER 50

A collection of freshly baked cookies, brownies, pound cake and frosted cake pops. **1 display - 30 People v**

ASSORTED MINI CHEESECAKE PLATTER 50

1 display - 30 People v

KELLY'S CAKE 4 / PERSON

Rich chocolate cake layered with Bailey's chocolate mousse with a chocolate glaze **v**

WARM APPLE CRISP 3 / PERSON

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

CREAMY CHEESECAKE 5 4 / PERSON

Drizzled with seasonal fruit compote **v**

BAILEY'S CHOCOLATE MOUSSE 3 / PERSON

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

FROSTED CAKE POPS 4 / PERSON

Chocolate cake dipped in chocolate dusted with chocolate sprinkles

POUND CAKE 3 / PERSON

Topped with fresh berry compote & 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 18 / PERSON

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

IRISH BREAKFAST 20 / PERSON

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



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18 / PERSON

Includes choice of soda, iced tea, lemonade or coffee

BUTTERNUT SQUASH SOUP

Velvety roasted soup topped with fried sage

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

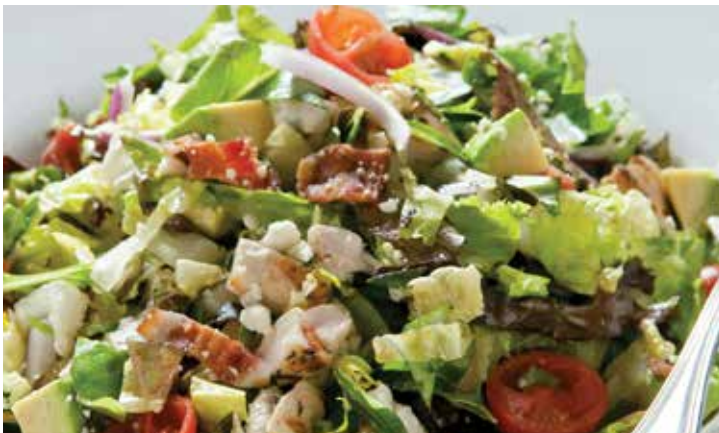
Battered haddock, hand cut fries, tartar sauce, lemon wedge

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 Chef and Event Manager and we'll work with you to create a food menu that's perfect for your group.

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, and Juice **3^{.50} / PERSON**





THE BURLINGTON
WHISKEY
 ROOM

Burlington's favorite space
 for luncheons, parties & meetings



WHISKEY PAIRINGS

“Whether you’re a master of whisk(e)ys, or new to the scene and looking to try our range of pours, we have a pairing to complement your event experience. Each selection’s inclusions are poured as .75oz tastings. Customized flights may be subject to availability and pricing. Tasting notes and/or formal tasting instruction available upon request by one of our fine and knowledgeable staff members. Sit back and let us do the work as you taste your way through our world-class whisk(e)ys.”

WHISKEY FLIGHTS

WHISKEY ME AROUND THE WORLD 20

Teelings Small Batch, Yamazaki, Buffalo Trace Bourbon, Highland Park 12 yr

KINGS OF IRELAND 65

James Rare, Midleton “Barry Crocket,” Bushmills 21yr

LIKE A VERMONT 16

WhistlePig 10yr, Smuggler’s Notch Bourbon, Sapling Rye

BALVENIE COLLECTION 40

14yr Carriibbean Rum Cask, 15yr Double Wood, 21yr Portwood

BARTENDER’S CHOICE 15

The Balvenie 12yr, Green Spot, Jefferson Reserve

ORIGINAL SMALL BATCH COLLECTION 24

Bakers, Bookers, Basil Hayden

THE JURA THREE 18

Jura 10yr, Jura Prophecy, Jura Superstition

UNDER THE SUN (TORY) 24

Nikka Coffey Grain, Nikka Pure Malt, Yamazaki 12y

THE SWEET LIFE 11

Sapling Maple Bourbon, Crown Maple, The Knot

BATTLE OF THE VIKINGS 95

Highland Park Odin, Highland Park Fire, Highland Park Ice

SPARRING OF THE RYES 18

Basil Hayden’s Rye vs WhistlePig 10yr

BATTLE OF THE 21 YEAR OLDS 45

The Glenlivet 21yr vs Glenfiddich 21yr

The Burlington Whiskey Room offers an intimate, yet approachable, setting to relax and enjoy one of the most extensive Irish whiskey menus and rare bottle selections in America. Available for private functions, casual happy hours and hosted whiskey tastings. Please contact our catering manager for booking details.

THE BURLINGTON
WHISKEY
ROOM
AT RiRá

CATERING TERMS & POLICIES

The food and beverage minimum spend is non-inclusive of 11% tax and 20% gratuity. At least half the minimum must be met by ordering food from the Event and Catering Menu.

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.

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 event. 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.



RíRá

IRISH PUB & RESTAURANT

RIRA.COM/BURLINGTON

123 Church St. Burlington, VT 05401