

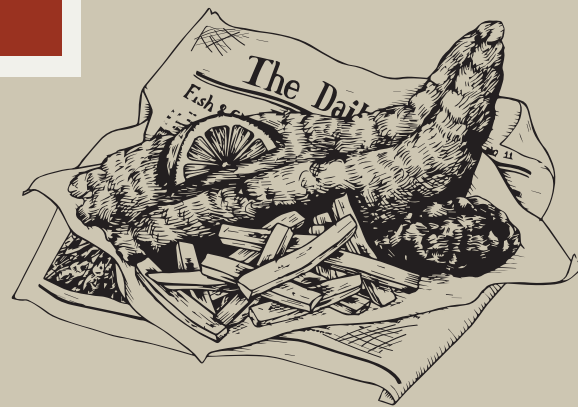
PLANNING A PRIVATE EVENT OR PARTY?

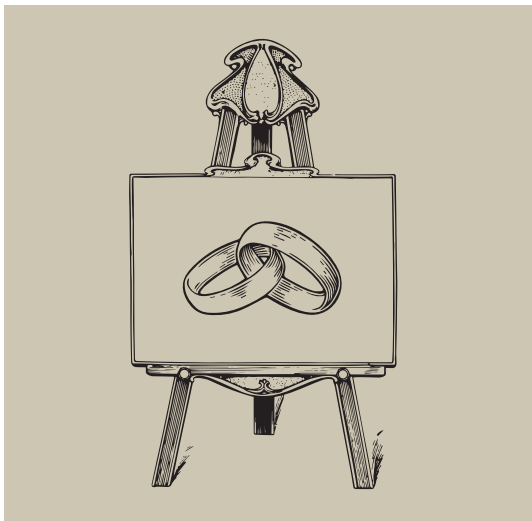
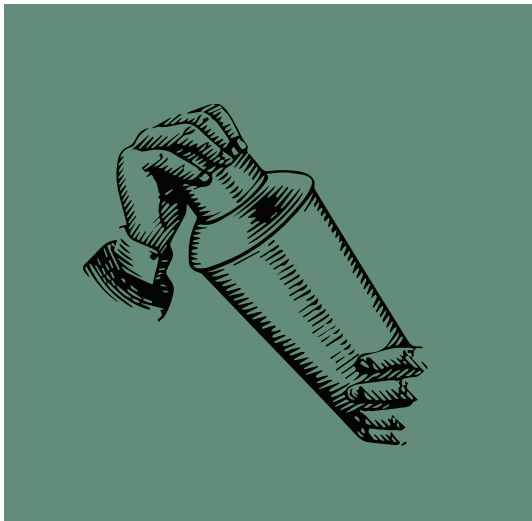
(We know a thing or two about that)



Ri
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IRISH PUB &
RESTAURANT





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*Here at **Rí Rá Irish Pub & Restaurant**, we have been a part of the Burlington community for over twenty years and have had the privilege of helping countless people & organizations plan every type of event imaginable.*



Meticulously restored in Ireland and shipped to the US, Rí Rá embodies everything that you would expect from a genuine Irish Pub & Restaurant. The pub interiors were salvaged and restored in Ireland, shipped to Vermont and installed with great care and a lot of skill from a team of master carpenters, glazers and painters.

Rí Rá is located in a historic bank building, designed by Boston based Harper & West, that was completed in 1931. The pub opened for the first time in March 1999. The first bar you encounter as you enter the pub is our Shop Bar and Snug area. It is a fine example of a pub

that is the focal point of community life in rural Ireland transported to Vermont. The Victorian Bar in the middle of the pub was custom made with salvaged materials imported from Ireland. It's etched glass mirrors, copper finishes and ornate chandeliers were typical elements in pubs in 19th century Dublin. As you move through the pub the Cottage area which attaches to the Library Room, features a working stone fireplace and windows that overlook City Park- one of Burlington's best views.

The Burlington Whiskey Room was added in 2012 and is an intimate and contemporary space with a cozy fireplace, private washrooms and a separate street entrance. It features an extensive range of whiskey, craft beers and seasonal signature cocktails in a warm, relaxed and fun environment.

Our venue is a series of different spaces, allowing us to host events of all styles and ambiances. Our unique authentic Irish atmosphere, great food, and of course great pints will give your guests an experience they will be sure to remember.

Our Food Philosophy



Our dedicated catering menus are inspired by the best in traditional Irish cuisine and classic bistro preparations. Our passion is to deliver

an authentic Burlington experience with a flavor of our Irish roots.

Our menus are based around seasonal ingredients and some of the best quality local product. We are passionate about sourcing as much of our meats, cheeses and select ingredients locally and take great pride in using only all-natural, antibiotic and hormone free beef and chicken.

Whether your event is simply an hors d'oeuvres and cocktail reception or full course dining, we can tailor a menu to suit your needs. We cater to an array of different scales of events from wedding receptions, rehearsals, corporate happy hours, business meetings, holiday parties and milestone celebrations.



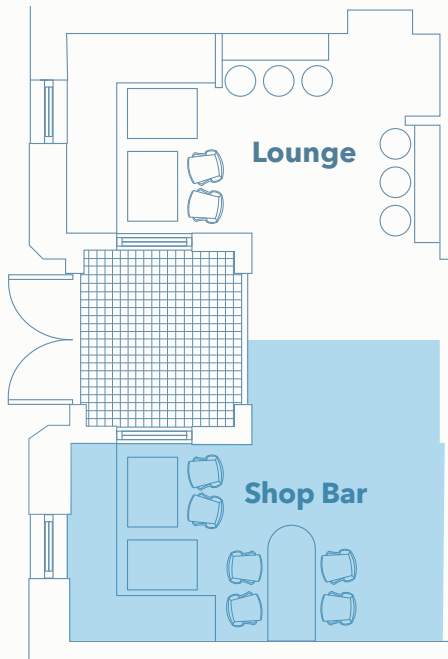


PARTY SPACES



The Shop Bar & Lounge Area

For small gatherings of up to 15 guests, our authentic Shop bar doesn'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.



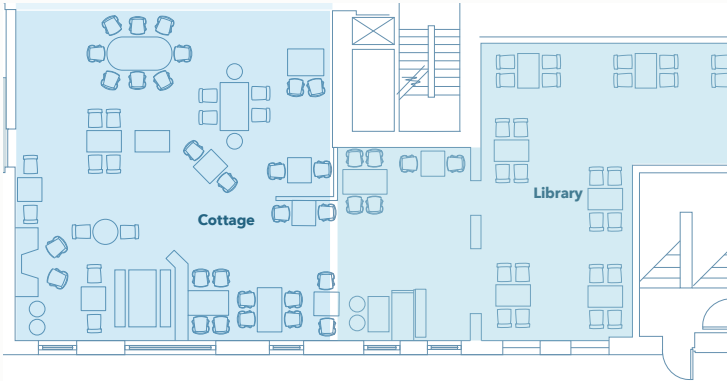
FLOOR SPACE	250 SQ. FT.
CAPACITY	15 GUESTS
FACILITIES	FLAT SCREEN TV, WI-FI
THE STANDARD PACKAGE	THE ROOM INCLUDES A MIX OF TABLES AND CASUAL SEATING WITH TABLE SETTINGS & VOTIVE CANDLES

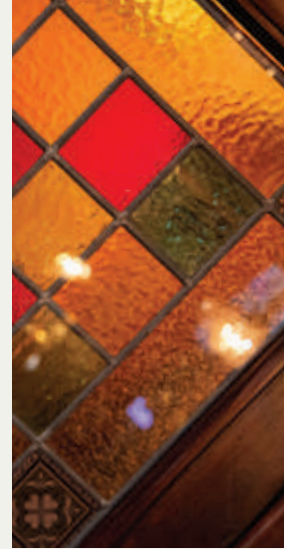


The Library Room & Cottage Area

The Library Room is a private space set back from the main area of the pub. This warm and inviting room can accommodate 25 guests seated and 30 guests reception style and features a large TV screen.

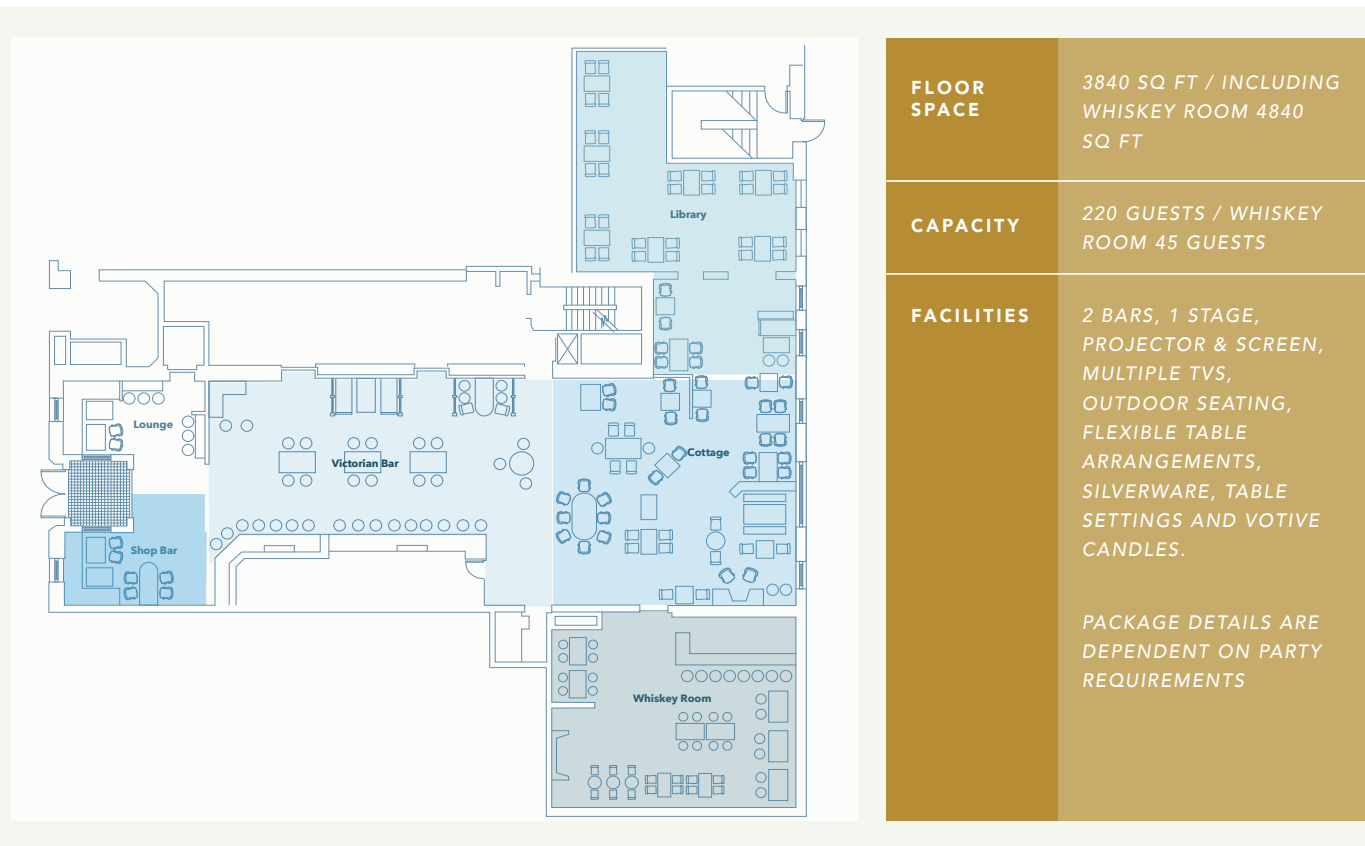
The Cottage area can be attached to the Library Room catering for larger parties of up to 75 guests seated and 90 guests reception style. It's working stone fireplace and big windows, that overlook one of Burlington's best views - City Park, add to its warmth and charm.

	<table><tr><td>FLOOR SPACE</td><td><i>LIBRARY ROOM 600 SQ FT / COTTAGE AREA 1400 SQ FT</i></td></tr><tr><td>CAPACITY</td><td><i>LIBRARY ROOM 30 GUESTS / COTTAGE AREA 60 GUESTS</i></td></tr><tr><td>FACILITIES</td><td><i>FLAT SCREEN TV, WI-FI</i></td></tr><tr><td>THE STANDARD PACKAGE</td><td><i>THE ROOM INCLUDES FLEXIBLE TABLE ARRANGEMENTS, FIREPLACE, SILVERWARE, TABLE SETTINGS AND VOTIVE CANDLES</i></td></tr></table>	FLOOR SPACE	<i>LIBRARY ROOM 600 SQ FT / COTTAGE AREA 1400 SQ FT</i>	CAPACITY	<i>LIBRARY ROOM 30 GUESTS / COTTAGE AREA 60 GUESTS</i>	FACILITIES	<i>FLAT SCREEN TV, WI-FI</i>	THE STANDARD PACKAGE	<i>THE ROOM INCLUDES FLEXIBLE TABLE ARRANGEMENTS, FIREPLACE, SILVERWARE, TABLE SETTINGS AND VOTIVE CANDLES</i>
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Full Pub & Restaurant Buyout


Want to give your guests the full experience of our authentic Irish venue comprising of a classic Victorian Bar, traditional Irish Shop Bar along with the Library and Cottage areas? You can even add in The Burlington Whiskey Room for a very special experience. Speak to our Events Manager for availability & pricing for a complete private buy-out.





THE BURLINGTON WHISKEY ROOM

The Burlington Whiskey Room is a separate, private space and offers an intimate, yet approachable, setting to relax and enjoy one of the most extensive Irish whiskey menus and rare bottle selections in America. It features a cozy fireplace, private washrooms and a private street entrance.

 <p>Whiskey Room</p>	<p>FLOOR SPACE 1000 SQ FT</p>
	<p>CAPACITY 40 GUESTS</p>
	<p>FACILITIES PRIVATE BAR, WI-FI, PRIVATE RESTROOMS, SMALL PATIO AREA</p>
	<p>THE STANDARD PACKAGE THE ROOM INCLUDES RECTANGULAR TABLES, SILVERWARE, TABLE SETTINGS AND VOTIVE CANDLES</p>

WHISKEY ROOM PACKAGES

In the **Burlington Whiskey Room** we can offer the following packages to enhance your private party and event:

Whiskey Tastings

We can cater for groups both large and small as we give you a unique insight into the world of whiskey. You can choose from our favorite Flights or Duels or we can work your own unique taste and style of whiskey into a custom package.

Whiskey Ambassador Tasting

We can arrange for a Whiskey Ambassador to be present and talk your guests through their favorite brand of whiskey.

Whiskey Knowledge Session

Our Whiskey Room Manager can bring your group through a custom tasting and teach you and your guests the noble art of whiskey tasting.

Whiskey Dinners

We can create a whiskey inspired menu to complement any of your whiskey choices.

Themed Parties

We can cater for themed events, whether it's a roaring twenties inspired prohibition party with 1920's inspired whiskey cocktails, or your birthday party with custom cocktails created just for you.

The room can comfortably accommodate up to 40 guests and has Wi-Fi and A/V capabilities.



WHISKEY PAIRINGS

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 Carribean 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

MENU OPTIONS

Bowls & Platters

Each serves 25

HUMMUS BOWL 35

Fresh crudité, toasted herb flatbread V

BAKED PRETZEL BITES 35

Warm pretzels, rock salt, local beer cheese V

SPINACH & ARTICHOKE DIP 45

Baked spinach, cream cheese, garlic, artichoke hearts, herbed crostini V

GARDEN VEGETABLE PLATTER 30

Fresh seasonal vegetables served chilled with lemon tahini & ranch dips V, GF

ASSORTED CHEESE PLATTER 50

Chef's selection of Vermont & European cheeses, assorted crackers V

FRESH FRUIT DISPLAY 55

Seasonal melons, tropical fruits, grapes & berries V, GF

HERB RUBBED TURKEY 130

Roasted, chilled, sliced & served with whole grain mustard, gochujang chili mayo, plain mayo, & warm brioche slider buns

JAMESON HONEY GLAZED HAM 130

Baked, chilled, sliced & served with whole grain mustard, gochujang chili mayo, plain mayo, & warm brioche slider buns

GARDEN SALAD 40

Mixed leaves, carrot, cucumber, Backyard Farms tomato, onion, white balsamic V, GF



V Vegetarian GF Gluten Free Most items can be made gluten free, dairy free or vegetarian with a chef consult.
Prices do not include room rental fees, state and local tax or gratuity.

Snacks & Bites

MINIMUM ORDER OF 2 DOZEN PER ITEM REQUIRED

BANGER BITES 15/DOZEN

Irish style sausages wrapped in puff pastry, pub mustard **V**

IRISH POTATO CAKES 15/DOZEN

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

GUINNESS BBQ

MEATBALLS 18/DOZEN

Spiced all beef meatballs, house Guinness BBQ glaze

PUB WINGS 18/LB

Crispy chicken wings tossed with mild, Jameson honey, Guinness BBQ, gochujang sweet chili or mango habanero sauce **GF**

BONELESS

CHICKEN BITES 18/DOZEN

Hand breaded all natural chicken, honey mustard & Guinness BBQ dipping sauce

SAUSAGE & CHEDDAR ROLLS 18/DOZEN

All-natural bratwurst, bourbon onions, VT aged cheddar, crispy golden egg roll, maple bourbon mustard

BAKED STUFFED MUSHROOM CAPS 18/DOZEN

Savory spinach, artichoke & cream cheese stuffing **V, GF**

VEGGIE QUESADILLA BITES 18/DOZEN

Roasted seasonal vegetables, goat cheese, pickled onions, chili honey, pressed flour tortilla **V**

HUMMUS & CUCUMBER BITES 15/DOZEN

House harissa carrot hummus, sliced English cucumber, red bell pepper, olive medley, scallion **V, GF**

CHILI CHICKEN

SKEWERS 18/DOZEN

Sweet chili basted all natural grilled chicken breast, bamboo skewer, herbs **GF**

CAPRESE SKEWERS 18/DOZEN

Cherry tomato, baby mozzarella, sweet basil, white balsamic drizzle, scallion **V, GF**

BATTERED FISH

& CHIP BITES 24/DOZEN

Mini beer battered haddock bites, hand cut fries, tartar sauce

COCKTAIL SHRIMP 20/DOZEN

Chilled jumbo shrimp, house cocktail sauce, lemon **GF**

SLIDERS 36/DOZEN

- BEEF & CHEDDAR W/ GUINNESS KETCHUP
- QUINOA & CAULIFLOWER W/ VINEGAR SLAW & SRIRACHA AIOLI
- BBQ FRIED CHICKEN
- CORNED BEEF REUBEN

MAC & CHEESE BITES 15/DOZEN

Battered smoked gouda mac & cheese bites, buffalo dip

HONEY NUT FLATBREAD 24/DOZEN

Almond & honey pesto, goat cheese, pickled onions, baked flatbread bites, truffle honey

BIG BITES

POUTINE 60

(SERVES 25)

Hand cut fries, melted cheddar curds, beef gravy (Other poutines available with Chef consultation)

BUILD YOUR OWN TACO STATION

SELECT 1 PROTEIN 135
SELECT 2 PROTEINS 150

(SERVES 25)

CHOICE OF PROTEIN: Slow braised pulled pork, grilled chicken breast, or quinoa & cauliflower croquettes

TOPPINGS:

Savory sour cream, leaf lettuce, house pico de gallo, shredded cheddar, vinegar slaw, sriracha sauce, soft flour tortillas

V Vegetarian **GF** Gluten Free Most items can be made gluten free, dairy free or vegetarian with a chef consult.

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Church Street Buffet

35/ PERSON

Choose 1 Soup, 1 Salad, 2 Entrées and 2 Sides

SOUP

TOMATO BISQUE

Creamy tomato & basil,
crème fraîche **V, GF**

POTATO LEEK

Pureed leek, potato,
cream, herbs **V, GF**

SALAD

CAESAR

Shaved parmesan, chopped
romaine, rye croutons

SEASONAL SALAD

Chef's selection of seasonal
greens, fruits & vegetables,
white balsamic dressing **V, GF**

GARDEN SALAD

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

ENTREES

SIMPLE SALMON

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

BACON & APPLE STUFFED CHICKEN

All natural chicken breast,
Applewood smoked bacon,
local apple & cheddar jack
cheese stuffing, rosemary
demi glace

CRISPY HADDOCK

Icelandic haddock, lemon &
butter, herbed bread crumb,
Irish remoulade

PESTO PASTA PRIMAVERA

Fresh basil pesto, roasted
seasonal vegetables,
cavatappi pasta, shaved
parmesan, scallion **V**

PUB FISH & CHIPS

Beer battered haddock,
hand cut fries, house tartar
sauce, lemon

MARINATED FLANK STEAK

Cooked medium & sliced,
beef & truffle demi glace

COTTAGE PIE

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

SIDES

MASHED POTATO

Bursting with butter & cream **V, GF**

IRISH MAC & CHEESE

Brown butter mushrooms, white wine,
VT aged cheddar, cavatappi pasta,
herbed bread crumb **V**

ROASTED RED POTATOES

Roasted & diced red bliss potatoes,
butter & herbs **V, GF**

GREEN BEANS

Sauteed with crushed almonds
& fresh herbs **V, GF**

ROASTED BRUSSELS SPROUTS

Tossed with salt & vinegar **V, GF**

JAMESON CARROTS

Jameson honey glazed roasted carrots,
parsley **V, GF**

V Vegetarian **GF** Gluten Free Most items can be made gluten free, dairy free or vegetarian with a chef consult.

Prices do not include room rental fees, state and local tax or gratuity.

Dessert Menu

DESSERT PLATTER (SERVES 30)

ASSORTED DESSERT PLATTER 50

Cookies, brownies, pound cake, maple belgian waffles V

BUFFET DESSERT

MAPLE APPLE CRISP

5/PER PERSON

Warm sweetened apples, local maple syrup, oatmeal crisp topping, whipped cream V

BAILEYS

CHOCOLATE MOUSSE

5/PER PERSON

Baileys spiked chocolate mousse, whipped cream, berries V

POUND CAKE

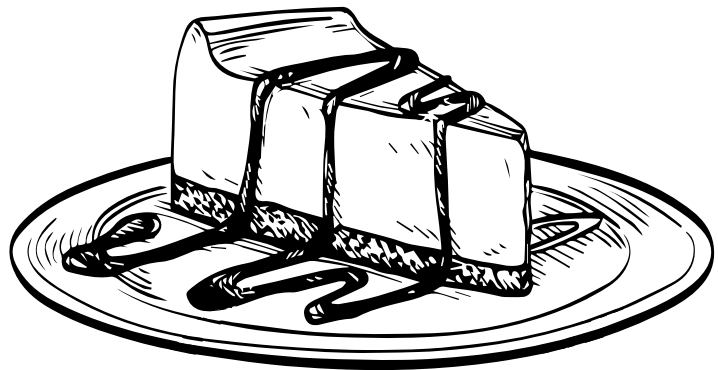
5/PER PERSON

Fresh berry compote, whipped cream V

SEASONAL PIE

5/PER PERSON

Chef's selection fresh baked pie V



V Vegetarian GF Gluten Free Most items can be made gluten free, dairy free or vegetarian with a chef consult.
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The Bankers Luncheon

Ideal for business meetings and office luncheons

\$18 / PERSON

*CHOOSE A SOUP OR SALAD &
3 SANDWICHES (SERVED IN 1/2'S);
SERVED WITH AN ASSORTMENT OF CHIPS*



SOUPS & SALADS

POTATO & LEEK SOUP

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

CAESAR SALAD

Romaine, classic Caesar dressing, shaved parmesan & croutons

GARDEN SALAD

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

THE DELI

HERB RUBBED TURKEY

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

HONEY HAM

Baked, chilled, & sliced thin served with grain mustard

CRACKED PEPPER ROAST BEEF

Roasted, chilled & sliced served horseradish aioli

CORNED BEEF

Tender braised beef brisket served with thousand island

V Vegetarian **GF** Gluten Free Most items can be made gluten free, dairy free or vegetarian with a chef consult.
Prices do not include room rental fees, state and local tax or gratuity.

Breakfast Buffet

CITY CONTINENTAL 15/PER PERSON

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

AMERICAN BREAKFAST 20/PER PERSON

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



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Prices do not include room rental fees, state and local tax or gratuity.

Beverage Packages

Hosted bar pricing available exclusive to your event. Cash and consumption-based packages are also available.

We offer a number of different bar options. You can arrange to have your guests buy their own beverages, provide wine during dinner, or choose one of our bar 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 (\$)

NON-ALCOHOLIC BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS, AND JUICE

3.50 / PERSON

Catered Event Terms & Conditions

- Parties of 12 and under are required to order from our standard menu, unless specifically approved with our Event Coordinator.
- Any party attempting to book within 72 hours of an event, will be accommodated at the discretion of our Event Coordinator and required to select from a limited menu provided by our Event Coordinator.
- Parties may not order off the Happy Hour, Late Night or other limited menus. All parties will be offered food from our catering / banquet menus only or from the regular menu with the express approval of the Event Coordinator & Chef.
- Plated meal options must be discussed and agreed with Event Coordinator. These are limited, based on party size and other events taking place in the restaurant. Buffet options are only available for parties of 20+ people.
- Food selections and quantities must be confirmed no later than 10 days prior to the event. Any changes thereafter are only permitted at the Chef's discretion.
- We require confirmation of the minimum headcount 10 days prior to the event. This will determine the minimum amount to be charged for the event, in the event attendee numbers are less than expected and catered for. For plated meals, counts of each item are due 10 days prior to the event.
- Party location within the restaurant, will remain intact and exclusive for the agreed duration of the event. Following a 15-minute grace period at the agreed event conclusion time, we reserve the right to begin seating other customers or allowing them into the area.
- The Event Proposal serves as the legally binding contract for the event. We require an initial signed copy (incl. date, time, contact, minimum spend and credit card authorization) to confirm the event.
- A credit card is required to hold the date and space at the time of booking. Full pub buyouts require a non-refundable deposit.
- Any agreed food and beverage minimum spend is exclusive of tax and gratuity. The agreed minimum spend must be met on the day of the event, otherwise the remaining balance for the event will be charged on the final bill.
- Food and Beverage Prices are subject to a 20% Gratuity Charge - calculated on pre-tax amount. Total Cost includes all applicable State & Local Sales Tax.
- Full payment for all Food & Beverage is required at the conclusion of your event.
- Cancellation:
 - **Within 0-2 days prior to the event** will result in full payment of agreed food and beverage spend to the on-file Credit Card. Any deposit, where applicable, is non-refundable.
 - **Within 7 days prior to event** will result in 30% payment of agreed agreed food and beverage spend to the on-file Credit Card. Any deposit, where applicable, is non-refundable.
- By approving this contract, you acknowledge & accept RRGOC's 'Catering Terms & Conditions' and right to charge your on file Credit Card for any & all charges related to cancellation.

At Rí Rá, we are committed to making every event truly memorable.

We can accommodate cocktail parties, buffets and plated dinners. Great food, lively entertainment and friendly staff come together to create a genuine Irish pub atmosphere unrivaled in Burlington - the perfect setting for a dynamic or relaxed gathering!

Whether you are looking to host a business social, client mixer, milestone celebration, fundraiser or holiday party our team can help plan a memorable event!

We also host those all-important wedding celebrations including bachelor/ bachelorette parties, bridal showers, rehearsal dinners, after wedding parties and post-wedding brunches.

Whether your event is simply an hors d'oeuvres and cocktail reception or full course dining, we can tailor a menu to suit your needs with the option of a consultation with our head chef.



Brady Patterson

General Manager

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