



RiRá

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 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).

ADDRESS

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CHARLOTTE, NC 28202
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CONTACT

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INFO

mon - fri: 11:30am - 2:00am
sat & sun: 11:00am - 2:00am
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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 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 Victorian Bar, a beautifully restored bar circa 1800 salvaged from the Officer's Mess, Phoenix Park Barracks in Dublin; or in our Parlor Bar, which offers tall standing tables and an atmosphere conducive to lively banter or for guests that are looking to just relax while affording the chance to look down on history - parquet flooring from Harland & Wolff Shipyard (of White Star Line fame) adorning the foyer entrance. History and the lilt of our staff's Irish accents help set the feel & scene perfect for birthdays, corporate meetings, rehearsal dinners or just an intimate gathering of friends.

Our Patio, dramatic in its setting amongst Charlotte's tallest skyscrapers and the old Mint Museum building, serves as a perfect setting for a cocktail mixer or Happy Hour gathering, albeit weather factors into any decision if you host an event out here.

Nestled upstairs sits the warm and inviting atmosphere of our Whiskey Room. Filled with history and tradition, this beautiful space can accommodate up to 50 people reception style. Impress your guests with a unique drinks selection of punch bowls, flights and bottle aged infused cocktails. When combined with our adjoining dining room, the Music Room, we can hold larger events for up to 140 people. This Music Room has large comfortable banquette seating, 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!



starter selections
all platters and displays feed approximately 25-30 guests

dips & bowls

- SPINACH & ARTICHOKE DIP**
Baked spinach, cream cheese, garlic & artichoke hearts, fresh herb crostini.....\$50.⁰⁰
- HUMMUS BOWL**
Served with sliced cucumber, roasted peppers, cherry tomatoes & baked pita crisps.....\$35.⁰⁰
- BAKED CRAB DIP**
A slightly spicy blend of crab meat, cream cheese & basil served with baked pita crisps.....\$60.⁰⁰
- CHIPS & SALSA**
House made tomato & corn salsa, crisp tortilla chips.....\$25.⁰⁰
- PRETZEL BITES**
Warm, chewy salt covered pretzel bites served with cheddar mustard sauce.....\$45.⁰⁰



display platters

- GARDEN VEGETABLE PLATTER**
Fresh seasonal vegetables served chilled with bleu cheese & ranch dips.....\$35.⁰⁰
- FRUIT & CHEESE COMBO PLATTER**
Assorted cheeses & fresh fruits served with crackers.....\$65.⁰⁰
- ASSORTED CHEESE PLATTER**
Sharp cheddar, swiss, goat and brie cheeses with crackers...\$60.⁰⁰
- FRESH FRUIT DISPLAY**
Honeydew, cantaloupe, pineapple, seedless red grapes & strawberries.....\$65.⁰⁰
- HERB RUBBED TURKEY**
Roasted, chilled & sliced served with cranberry sauce, herb mayonnaise & rolls.....\$175.⁰⁰
- JAMESON HONEY GLAZED HAM**
Baked, chilled & sliced thin served with grain mustard & rolls.....\$165.⁰⁰
- CRACKED PEPPER ROAST BEEF**
Roasted, chilled & sliced served with horseradish aioli & rolls.....\$175.⁰⁰
- ASSORTED DESSERT PLATTER**
A collection of freshly baked cookies, brownies, pound cake and chocolate cake pops.....\$55.⁰⁰
- ASSORTED MINI CHEESECAKE PLATTER**
.....\$65.⁰⁰

passed & displayed starters

BANGER BITES

Bite size Irish sausages wrapped in puff pastry served with whole grain mustard.....\$20 per dozen

IRISH POTATO CAKES

Miniature cheddar & scallion potato cakes, savory sour cream, parsley pesto.....\$20 per dozen

RÍ RÁ CRAB CAKES

Miniature crab cakes served with an Irish style remoulade sauce.....\$35 per dozen

GUINNESS BBQ MEATBALLS

Spiced all beef meatballs glazed with our house Guinness BBQ Sauce.....\$20 per dozen

PUB WINGS

Crispy chicken wings tossed in mild sauce, Jameson honey glaze or Guinness BBQ; served with bleu cheese or ranch.....\$18 per dozen

BONELESS CHICKEN BITES

Hand breaded and fried crisp; honey dijon dipping sauce & celery sticks.....\$20 per dozen

SMOKED SALMON BITES

Irish smoked salmon on cucumber with lemon aioli, capers & pickled red onions.....\$30 per dozen



SCALLOPS WRAPPED IN BACON

Tender sea scallops wrapped with applewood smoked bacon.....\$40 per dozen

BAKED STUFFED MUSHROOM CAPS

Filled with our savory spinach dip or sundried tomato & goat cheese tapenade.....\$20 per dozen

HUMMUS & CUCUMBER BITES

Sliced English cucumber topped with garlic hummus, tomato & kalamata olives.....\$20 per dozen

BBQ CHICKEN SATAY

Marinated tenders skewered & grilled brushed with Guinness BBQ sauce.....\$15 per dozen

BEER BATTERED FISH & CHIP BITES

Mini beer battered cod with hand cut fries & tartar.....\$30 per dozen

COCKTAIL SHRIMP

Chilled jumbo shrimp served with house recipe cocktail sauce & shaved lemon.....\$20 per dozen

GRILLED VEGETABLE KEBABS

Grilled marinated seasonal vegetables drizzled with balsamic reduction.....\$35 per dozen

SLIDERS

Choose from beef & cheddar with Guinness ketchup; veggie burger with cucumber and tzatziki; fried chicken with Irish curry and pickle.....\$25 per dozen



Minimum order of 2 dozen

Dinner prices do not include room rental fees, state and local tax or gratuity

lunch prix fixe
available daily from 11:30am - 4:00pm
substitutions & modifications available upon request
.....

2 Courses ~ Choice of either soup or salad and entrée \$30
3 Courses ~ Choice of appetizer, soup OR salad, and entrée \$40

appetizers

TRADITIONAL POTATO CAKE

Cheddar and scallion potato cake, savory sour cream, balsamic drizzle

SAUSAGE ROLLS

Wrapped in puff pastry, whole grain mustard

HUMMUS PLATE

Served with sliced cucumber, roasted peppers, cherry tomatoes & baked pita crisps

.....

soups & salads

POTATO & LEEK SOUP

A traditional soup of puréed leek & potato finished with cream

GARDEN SALAD

Mixed leaves, carrot, cucumber, tomato, red onion, bell pepper, mustard vinaigrette

CLASSIC CAESAR

Crisp romaine, house dressing, potato croutons, parmesan cheese

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sandwiches & entrées

all sandwiches served with hand cut chips
please inquire for available alternatives

PUBLICAN REUBEN

House brined corned beef, sauerkraut, swiss, marie rose, toasted rye

FISH & CHIPS

Ale battered cod, hand cut chips, tartar sauce, lemon

THE KILCOOLY

House roasted turkey, streaky bacon, cheddar, sliced apple, cranberry mayo, grilled sourdough

UNIQUELY VEG

White bean patty, cucumber, goat cheese, avocado, tomato, chive aioli, honeywheat brioche bun

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desserts

ADD DESSERT \$6

Kelly's Cake, Warm Apple Crisp, Creamy Cheesecake, or Shortbread Bites



No.6

dinner prix fixe
available daily from 4:00pm
substitutions & modifications available upon request

2 Courses ~ Choice of either soup or salad and entrée \$40
3 Courses ~ Choice of appetizer, soup OR salad, and entrée \$50

appetizers

TRADITIONAL POTATO CAKE

Cheddar and scallion potato cake, savory sour cream, balsamic drizzle

HUMMUS BOWL

Served with sliced cucumber, roasted peppers, cherry tomatoes & baked pita crisps

IRISH SMOKED SALMON

Tomato, cucumber, red onion, caper, egg, brown bread

soups & salads

POTATO & LEEK SOUP

A traditional soup of puréed leek & potato finished with cream

CRISP KALE SALAD

Kale, spinach, apple, smoked almonds, goat cheese, sun dried tomato vinaigrette

DUBLIN SALAD

Mixed leaves, roasted sweet onions, rasher cracklings, dijon vinaigrette

entrées

STEAK & CHIPS

Stout marinated skirt steak, hand cut chips, roast onion & mushroom, whiskey cream

PAN SEARED SALMON

Cucumber radish salad, chive oil

SPICED RUBBED LAMB

Grilled, dry chili rub, rhubarb cherry glaze, sweet potato fries

WATERFORD CHICKEN

Bourbon bacon wrapped roast chicken breasts, sautéed spinach, Irish cheddar, apricot demi

desserts

ADD DESSERT \$6

Kelly's Cake, Warm Apple Crisp, Creamy Cheesecake, or Shortbread Bites

Prices do not reflect room rental fees, state & local tax or gratuity.

carvery & entrée selections
available for lunch & dinner buffets

carvery selections

each option feeds 25 guests | \$150.⁰⁰ per item

OREGANO & SAGE SEASONED TURKEY

Thyme stuffing & savory onion gravy

ROAST PORK LOIN

Tart Magners Irish cider glaze

JAMESON HONEY GLAZED HAM

Baked, boneless country pit ham, tangy whiskey honey finish

PEPPER CRUSTED TOP ROUND

Cooked medium rare; served with horseradish aioli

GARLIC HERB ROAST LEG OF LAMB

Boneless leg of lamb studded with rosemary & garlic

ROSEMARY TENDERLOIN FILLET

Whole roasted and sliced, served with green peppercorn demi



entrées

priced per person

SLICED SIGNATURE 14 DAY BRINED CORNED BEEF

Creamy Irish parsley sauce \$12

BOURBON CURED SALMON

House-brandy cured salmon, bacon, braised leeks, crispy potato & dijon aioli \$16

CHICKEN CURRY

Onion, bell pepper, crisp apple, grapes, McDonnell's Irish Curry \$12

BEEF & GUINNESS STEW

Carrots, potato, celery & onion simmered in Guinness \$15

ROASTED VEGETABLE PENNE

Hearty marinara, garlic & fresh herbs \$12

PUB STYLE FISH & CHIPS

Ale battered cod filet, lemon, tartar sauce & hand cut chips \$16



accompaniments & desserts
available for lunch & dinner buffets

accompaniments

priced per person

GARDEN SALAD

Mixed leaves, carrot, cucumber, tomato, red onion, bell pepper, mustard vinaigrette \$4

CAESAR SALAD

Crisp romaine, house dressing, potato croutons & parmesan cheese \$4

MASHED POTATO

Bursting with butter & cream \$4

CHAMP

Mashed potatoes, green onions, & butter \$4

COLCANNON

Mashed potatoes, braised cabbage, & butter \$4

RÍ RÁ RICE PILAF

Savory blend of rice, sautéed onion & leek \$4

ROASTED ROOT VEGETABLES

Carrot, parsnip, potato with fresh herbs \$5

GRILLED ASPARAGUS

Olive oil, fresh herbs \$6

GARLICKY GREEN BEANS

Garlic butter, cracked black pepper \$6



dessert selection

priced per person

KELLY'S CAKE

Rich chocolate cake layered with Bailey's chocolate mousse with a chocolate glaze \$6

WARM APPLE CRISP

Baked sweetened apples, oatmeal crisp topping, fresh whipped cream \$6

CREAMY CHEESECAKE

Seasonal fruit compote \$8

SHORTBREAD SQUARES

Piped strawberry cream and mint \$6

BAILEY'S CHOCOLATE MOUSSE

A delicious mousse topped with whipped cream & strawberries \$8



brunch options
priced per person

brunch

includes tea, coffee, juices

AMERICAN STYLE \$22

Scrambled eggs, smoked bacon, sausage, home fries, toast, pancakes, muffin or Danish, cereal, fruit

LIGHTER SIDE \$22

Egg white scramble, turkey sausage, seasonal fruit display, bran muffin, wheat bread, cereal, yogurt*

**Vegetable add-ons available upon request, may be subject to pricing*

IRISH BREAKFAST \$24

Fried eggs, rasher, sausage, black & white pudding, mushrooms, tomato, beans, breakfast potatoes, smoked salmon, oatmeal, cereal yogurt, Irish soda bread

AVAILABLE BRUNCH STATIONS EXTRAS

Unlimited Bloody Mary or Mimosas \$14

Build your own omelet station \$8

Please see the Platters & Carvery Menus for Brunch additions





IRISH PUB & RESTAURANT

No.10

whiskey pairing

Presenting our unique selection of Whiskey based cocktails. Order as an add on to make your party extra special! Customized flights may be subject to availability and pricing. Tasting notes and/or formal tasting instruction available upon request. Encouraged for novice and experts alike!

punch bowls

single serve\$9
sharing bowl for 2 persons\$20
sharing bowl for 4 persons\$45

BUSHMILLS DISTILLERY : SINGLE MALT PUNCH

Bushmills Original Irish Whiskey, Green Chartreuse, Lemon Oleo Saccharum, Apple, Green Tea, Boston Bittah's

KILBEGGAN DISTILLERY : SINGLE GRAIN PUNCH

Kilbeggan Original, Absinthe, Saler's Gentiane, Lime Oleo Saccharum, Pineapple, Jasmine Tea

MIDLETON DISTILLERY : POT STILL PUNCH

Jameson Original Irish Whiskey, Saler's Gentiane, Lemon & Orange Oleo Saccharum, Honey, English Breakfast Tea, Dale DeGroff Pimento Bitters, Nutmeg

TULLAMORE DISTILLERY : BLENDED PUNCH

Tullamore Dew Irish Whiskey, Raspberry, Hibiscus, Oleo-Saccharum of Lemon, Nutmeg

bottle aged cocktails...\$12

TIPPERARY (AKA IRISH MANHATTEN)

Whiskey of Choice, House Sweet Vermouth, Green Chartreuse, Dead Rabbit Orinoco Bitters, House Orange Bitters

PRECISION PILOT

Whiskey of Choice, Lillet Rose, Grapefruit, Campari, Peychaud's Bitters

OLD FASHIONED

Whiskey of Choice, Orinoco Bitters, Orange Bitters, Absinthe, Royal Combier, Benedictine

BLACKTHORN

Whiskey of Choice, House Sweet Vermouth, House Cherry Liqueur, Absinthe, Dead Rabbit Orinoco Bitters

BROTHER JOSEPH

Whiskey of Choice, Orange Bitters, Suze, Verjus, Luxardo Maraschino, Dolin Blanc, Apple Liqueur

REVOLVER

Whiskey of Choice, Dry Vermouth, Green Chartreuse, Saler's Gentiane, Branca Menta, Absinthe, Orange Bitters

PUB THUG

Whiskey of Choice, Madeira, Cynar Amaro, Cinnamon Cordial

THE PREACHER

Whiskey of Choice, Reposado Tequila, Antica Vermouth, Noilly Prat Vermouth Chocolate, Amaro Cio Ciaro, Absinthe

straight up flights

includes 4 x 1/2 oz tastings

BLENDED \$15

Jameson Original, Bushmills Original, Irishman Founder's Reserve, Tullamore Dew Original Irish Whiskey \$15

POT STILL \$24

Redbreast Cask Strength, Redbreast 12 Year Old Single Pot Still, Powers Signature Release Single Pot Still, Powers John's Lane Single Pot Still Irish Whiskey

SINGLE MALT \$20

Knappogue 14 Year Single Malt, Tyrconnell Single Malt, Bushmills Single Malt 10 Year, Tyrconnell Single Malt 10 Year, Old Port Finish

SUPER PREMIUM \$65

Midleton Very Rare, Bushmills 21 Year Old Single Malt Jameson Rarest Vintage, Redbreast 21 Year Old Single Pot Still



catering terms & policies

All parties must be booked in advance and food ordered from the catering / banquet program menus.

PLEASE NOTE THAT THE FOLLOWING POLICIES APPLY:

Reservations should be confirmed, including any applicable deposit paid at least 7 days prior to the event.

Any parties of 20+ that book within 72 hours of an event will be required to select from a limited menu provided by the onsite event coordinator.

Parties less than 20 can and will be accommodated at the discretion of the event coordinator with up to 24 hours notice of the proposed event. Menu availability will depend on party size and menu options chosen.

Happy Hour food & beverage is only available at the bar on a first come first served basis. No bookings or reservations can or will be accommodated when ordering from this menu.

Parties making a reservation may not order off the happy hour menu. All parties will be offered food from our catering / banquet menus.

Party location will remain intact & 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.

Should any event have less than 75% of the agreed attendees, we reserve the right to

reduce the agreed location area and utilize the reclaimed area for other customers. This will be at the discretion of the Manager on Duty and result only if the restaurant is on a wait for tables. Any exceptions to this policy are at the discretion of the Manager on Duty and depend on whether a party has paid 100% of the agreed booking fee for the space in question and / or guaranteed a minimum spend for the event, at which time they are guaranteed exclusive use of the space for the duration of their event.

The agreed minimum number of guests on the contract is the 'minimum amount' that will be charged for on the night of the event if the party count is less than what was confirmed and catered for.

A 50% deposit is required to hold the room at time of booking.

Any cancellation within 72 hours of an event will result in the loss of deposit.

Prices may change due to holidays or certain events. Rí Rá reserves the right to amend or adjust pricing due to such events or at times when demand is higher than normal (e.g. Mother's day / Thanksgiving / Christmas)



	EVENT/FUNCTION NAME:	
	EVENT/FUNCTION DATE:	
	EVENT/FUNCTION TIME: (START)	(FINISH)
LOCATION:	EVENT/FUNCTION MENU INFORMATION	
# GUESTS:		
GUARANTEED # GUESTS:		
EVENT CONTACT:		
TEL (OFFICE):		
TEL (CELL):		
FAX:		
EMAIL:		
ON-SITE CONTACT:		
RÍ RÁ CONTACT:		
SET UP REQUIREMENTS & DETAILS		
ARRIVAL TIME:		
START TIME:		
SERVE TIME:		
STAFF REQUIREMENTS		
BAR:		
SERVERS:		
PAYMENT DETAILS		
DEPOSIT:		
BALANCE DUE:		
ROOM FEE:		
PAYMENT TYPE:		
CC TYPE:		
CC#:	CUSTOMER SIGNATURE:	
EXPIRATION DATE:		
CC HOLDER:	RÍ RÁ SIGNATURE:	

TAX, SERVICE CHARGE, AND CANCELLATION POLICIES

- Food & Beverage Prices are subject to 20% Service Charge and all applicable State & Local Sales Tax.
- This document serves as a binding contract / agreement between the parties.
- Full payment of all Food & Beverage is required at the conclusion of your event.
- Please note: Event / Function Deposit is non-refundable.
- Cancellation within 72 hours of an event results in the loss of the 50% deposit.
- For additional terms & policies - please refer to our Catering Terms & Policies.