

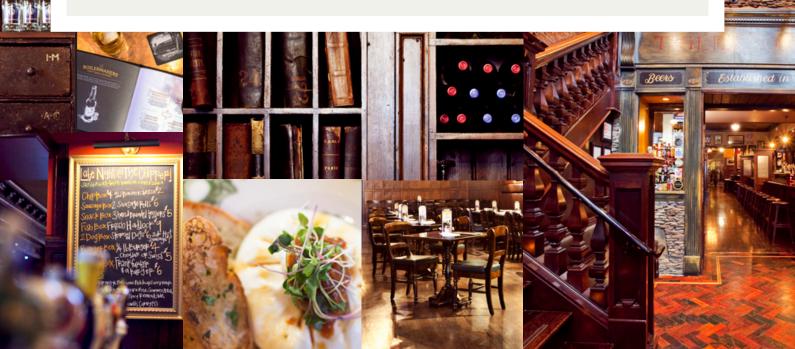


NO ONE PARTIES LIKE THE IRISH Catering & Events

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).

208 NORTH TRYON ST CHARLOTTE NC 28202 **michelleharvin@**rira.com PHONE: **704.333.7129** FAX: **704.333.5552** MON: 11AM - 12AM TUES - WED: 11AM - 1AM THURS - FRI: 11AM - 2AM SATURDAY: 10AM - 2AM SUNDAY: 10AM -12 AM

RIRA.COM/CHARLOTTE



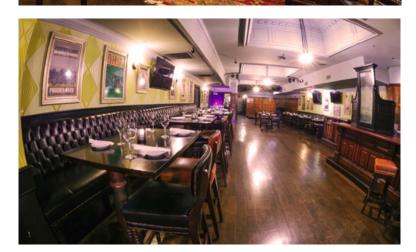




NO ONE PARTIES LIKE THE IRISH

IRISH PUB & RESTAURAN







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, wedding rehearsal or reception, 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, which offers tall standing tables and an atmosphere conducive to lively banter or for guests that are looking to just relax.

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, named the Music Room, we can hold larger events for up to 200 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.

Our Rooftop 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. Our entire upstairs including Whiskey Room, Music Room, and Patio can be reserved private and host up to 300 people reception style.

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!



THE MIXER

The pub is the best place for banter & good "craic" as we call it in Ireland

DIPS / PLATTERS

SPINACH ARTICHOKE DIP 50

SERVES 25PPL Baked spinach, cream cheese, garlic, & artichoke hearts served with baked pita chips V

HUMMUS BOWL 45

SERVES 25PPL Served with sliced cucumbers, roasted peppers, cherry tomatoes & baked pita chips ${\bf v}$

PIMENTO CHEESE DIP 55

SERVES 25PPL Served with sliced cucumbers, roasted peppers, cherry tomatoes & baked pita chips V

ASSORTED CHEESE PLATTER 60 SERVES 25PPL

Sharp cheddar, swiss, and pepperjack cheese served with crackers \mathbf{v}

FRESH FRUIT DISPLAY 50

SERVES 25PPL Honeydew, cantaloupe, pineapple, seedless red grapes & strawberries V GF

LIGHT APPETIZERS 12 / PERSON SELECT 3 ITEMS

MEDIUM APPETIZERS 16 / PERSON SELECT 5 ITEMS

HEAVY APPETIZERS 20 / PERSON SELECT 7 ITEMS

APPETIZERS

**Appetizer packages based off 2 items of each selection per person

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

IRISH POTATO CAKES – Miniature cheddar & scallion potato cakes, savory sour cream, balsamic reduction **V**

HUSH PUPPIES – Cornmeal hush puppies fried until golden & crispy; served with comeback sauce

GUINNESS BBQ MEATBALLS – Spiced all beef meatballs glazed with our house Guinness BBQ sauce

PUB WINGS - Crispy chicken wings tossed in mild sauce, Jameson honey glaze or Guinness BBQ **GF**

BAR PACKAGES

BEER & WINE

Domestic, Craft, & Import Beers House Wines

22 / PERSON - 2 HOURS 30 / PERSON - 3 HOURS

BEER, WINE & CALL SPIRITS

Domestic, Craft, & import Beers House Wines & Call Liquors

28 / PERSON - 2 HOURS 38 / PERSON - 3 HOURS

BONELESS CHICKEN BITES – Hand breaded and fried crisp, served with honey dijon dipping sauce

BAKED STUFFED MUSHROOM CAPS -

Filled with our savory spinach and artichocke dip ${\bf V}\,{\bf GF}$

HUMMUS & CUCUMBER BITES – Sliced English cucumber topped with garlic hummus, tomato, & kalamata olives **V GF**

BBQ CHICKEN SATAY – Marinated all-natural chicken skewered & grilled brushed with Guinness BBQ sauce **GF**

FISH & CHIP BITES – Mini beer battered haddock with hand cut chips & tartar sauce

SLIDERS – Choose from beef & cheddar w/ Guinness ketchup; Veggie burger w/ cucumber & tzatziki or Fried chicken w/ Irish curry & pickle

BEER, WINE & PREMIUM SPIRITS

Domestic, Craft, & import Beers House Wines & Premium Liquors 40 / PERSON - 2 HOURS 52 / PERSON - 3 HOURS

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



THE CELEBRATION

We want to ensure you have the most memorable celebration which is why we offer an array of options to make your special day one to remember!

FÁILTE! "THE WELCOME"

Select from the following options to ensure your guests receive a truly authentic Irish welcome

AMUSE BOUCHE - 8 / PERSON (CHOICE OF 3)

Irish Whiskey Oyster Shooter

NC oyster, Jameson Mignonette **GF**

Smoked Salmon Bite Red radish & cream cheese wrapped in Scottish smoked salmon **GF**

Jameson Hush Puppies Corn bread fried and coated with a whiskey glaze

Shrimp Ceviche Citrus marinated gulf shrimp, Worcestershire sauce, Tobasco, cilantro, onion & avocado on saltine Kerrygold Cheese and Rasher Croquette Irish cheddar & Irish cured pork stuffed potato with panko crust

Deviled Eggs Hard boiled eggs filled with a creamy egg mousse topped with crumbled bacon **GF**

Spring Onion Steamed Mussel

With tomato, pickle relish, and Guinness splash **GF**

THE WELCOME COCKTAIL - SELECT ONE 5 / PERSON

Seasonal Communal Whiskey Punch - A staple in any Irish gathering! Guinness Velveteen - The Irish "Mimosa" made with Guinness & Champagne

ÓCÁID "THE EVENT"

THE SET-UP - WE CAN CUSTOMIZE THE SPACE TO FIT YOUR NEEDS

AV Equipment /Room Layout - We offer a full array of AV equipment including wireless microphone and HDMI inputs with flexible room layouts

Rentals - Want linens, colored napkins, plate chargers or extra tables and chairs? Refer to our preferred vendor list.



THE SHOW - REFER TO OUR PREFERRED VENDOR LIST FOR LIVE MUSIC OR ENTERTAINMENT OPTIONS & CAPTURE THE MEMORIES:

Live Band or DJ • Irish Dancers Photographer • Videographer



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FEIS! "THE FEAST" Enjoy an array of Irish inspired dishes.

THE "I HAVE A MOUTH ON ME" BUFFET

Choose 1 soup or 1 salad, 3 entrées, and 2 sides : **28 / PERSON**

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THE "LEE MARVIN" BUFFET

Choose 1 soup or 1 salad, 1 carvery item, 3 entrées, and 2 sides : 36 / PERSON

THE CARVERY

MAGNERS GLAZED PORK LOIN

Fresh herbs, Magners cider reduction

ROSEMARY BEEF TENDERLOIN

Green peppercorn demi glace

GARLIC HERB ROAST LEG OF LAMB

Studded with rosemary & garlic GF

DRESSED SALMON Whole baked Scottish salmon, cucumbers & lemon GF

SOUP & SALAD

POTATO & LEEK SOUP

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

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

ENTRÉES

KILREE CHICKEN Lightly breaded all-natural chicken with a lemon, butter & caper sauce

PUB STYLE FISH & CHIPS Battered haddock, hand cut fries, house tartar sauce, lemon wedge **IRISH CHICKEN CURRY** Peppers, onions, tomato, McDonnells Irish curry sauce, herb roasted chicken

GRILLED SALMON On a bed of caramelized leeks finished with white wine cream sauce **GF** **CAESAR SALAD** Romaine, classic Caesar dressing, shaved parmesan, croutons **V**

ROASTED VEGETABLE PENNE

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

CORNED BEEF & CABBAGE Tender braised beef brisket, sautéed cabbage, Irish parsley sauce

SIDES

MASHED POTATO

Bursting with butter & cream ${\bf V}$ ${\bf GF}$

CHAMP Mashed potatoes mixed with green onions & butter V GF

GRILLED ASPARGUS Olive oil & fresh herbs **V GF**

RICE PILAF Rice and orzo blend, fresh herbs, sautéed onions & leek **v** **GARLICKY GREEN BEANS** Garlic butter, cracked black pepper **V** GF

SEASONAL VEGETABLES Olive oil & fresh herbs V GF

DESSERT

Finish off with a local dessert selection from Nova's Bakery.

SEASONAL PIE 5 / PERSON

Delicious seasonal variety of pies. Ask about current options

STRAWBERRY SHORTCAKE 6 / PERSON

Fluffy sponge cake with strawberry filling topped with whipped cream

NEW YORK STYLE CHEESECAKE 6 / PERSON

Rich, creamy cheesecake with a graham cracker crust

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THE BANKER

Mixing business with good times. Our "Banker" package is perfect for any meeting.

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THE SHOW

Tired of everyday meetings? Add something extra to yours. Refer to our preferred vendors list: • Magician/Mentalist • Motivational Speakers • Irish Dancing Lessons • Irish Sing Song

BÉILE "LUNCH"

Enjoy a lighter selection from our "Banker's" lunch or select a buffet from our "Celebration" package for a heartier option

THE BANKERS LUNCH - 18 / PERSON

Choose a soup or salad & 3 sandwiches (served in 1/2's); served with an assortment of chips

SOUP & SALAD

POTATO & LEEK SOUP Puréed leek & potato finished with cream **V GF** GARDEN SALAD Mixed leaves, carrot, cucumber, tomato, onion, mustard vinaigrette V GF **CAESAR SALAD** Romaine, classic Caesar dressing, shaved parmesan, croutons **V GF**

DELI STYLE SANDWICHES

HERB RUBBED TURKEY

Roasted, chilled, and sliced; served with cranberry sauce & herb mayonnaise on wheat bread

HONEY HAM Baked, chilled, & sliced thin; served with grain mustard on sourdough bread **CRACKED PEPPER ROAST BEEF**

Roasted, chilled, & sliced; served horseradish aioli on sourdough bread

CORNED BEEF

Sliced signature 14 day brined corned beef served with thousand island dressing on rye bread

DESSERT

Add a Cookie & Brownie Plate for **3 / PERSON**

Available for dine-in or carry out Delivery offered to select locations with an additional charge

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Is it a late breakfast or an early lunch? Who cares as long as it's good craic!

AMERICAN BREAKFAST 15 / PERSON

Scrambled eggs, smoked bacon, sausage, home fries, toast, biscuits & banger gravy **Includes tea/coffee/juices**

LIGHTER SIDE 15 / PERSON

Egg white scramble, turkey sausage, fruit display, bran muffins, wheat bread, yogurt, granola **Includes tea/coffee/juices**

IRISH BREAKFAST 18 / PERSON

Fried eggs, Irish rashers & sausages, black & white pudding, roasted mushrooms, grilled tomato, Bachelors beans, breakfast potatoes & Irish soda bread **Includes tea/coffee/juices**

OPTIONAL BR-EXTRAS

BUILD YOUR OWN BLOODY MARY BAR AN ASSORTMENT OF SPICES, SAUCES, FRESH & PICKLED VEGGIES	
BUILD YOUR OWN MULE BAR AN ASSORTMENT OF JUICES, FRUITS & HERBS	
MIMOSAS	
GUINNESS VELVETEEN THE IRISH "MIMOSA" - GUINNESS & CHAMPAGNE	5 / PERSON





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