



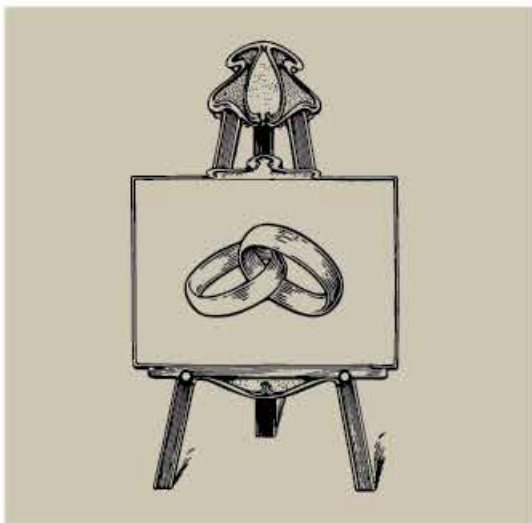
**PLANNING A PRIVATE
EVENT OR PARTY?**
(We know a thing or two about that)



**Ri
Ra**

**IRISH PUB &
RESTAURANT**





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*Here at **Rí Rá Irish Pub & Restaurant**, we have been a part of the Charlotte community for over twenty one 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

facilities have been carefully restored from old Irish pubs and related salvaged artifacts, shipped over to Charlotte and installed with great care and a lot of skill from a team of master carpenters, glazers and painters.

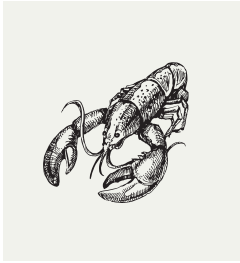
Downstairs, the first bar you encounter as you enter the pub is our Shop Bar. It is a fine example of a pub that is the focal point of community life in rural Ireland transported to Charlotte.

The Victorian Bar, in the middle of the pub, was restored from the officers mess in the Phoenix Park barracks in Dublin. The original bar was removed in 1920 and it lay in storage in a garage close by in Castleknock for over 70 years. The centerpiece of this bar is a statue of St. Patrick that dates from the mid 1800's.

As you move to the second level, there are 3 very unique spaces – the Whiskey Room, The Music Room and the Rooftop Patio. Each can be booked privately either separately or as a full second floor buyout for those larger parties.

Our venue is a series of extremely flexible interlocking spaces, arranged across two floors, allowing us to cater for occasions of all styles and ambiances.

Our Food Philosophy



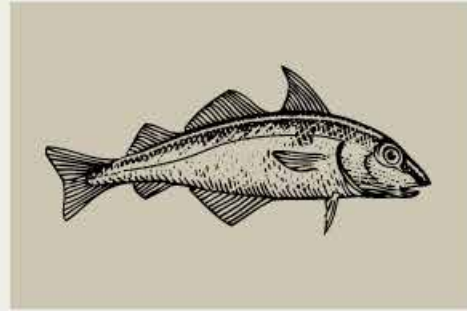
Our dedicated catering menus are inspired by the best in traditional Irish cuisine and classic bistro preparations. Our passion is to deliver an authentic

Charlotte 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 or rehearsal, corporate happy hour, business meetings, holiday parties, and milestone celebrations.





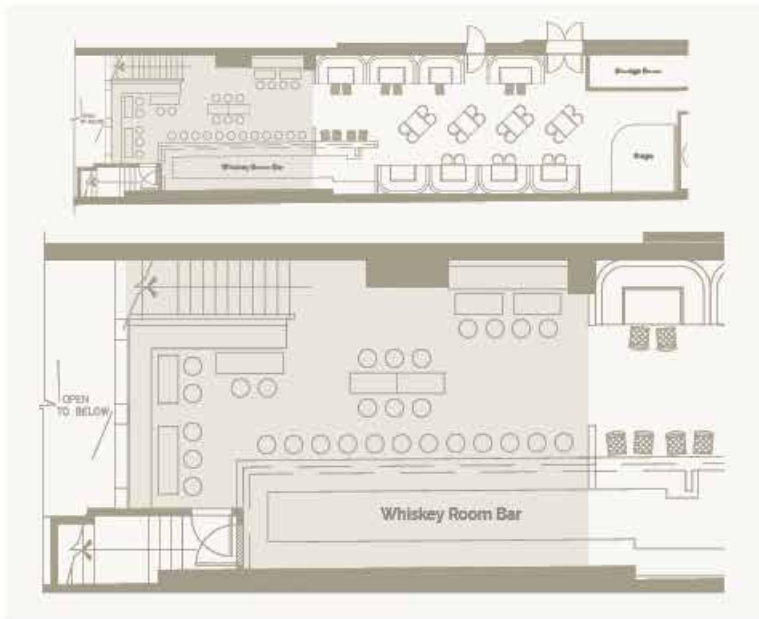
PARTY SPACES



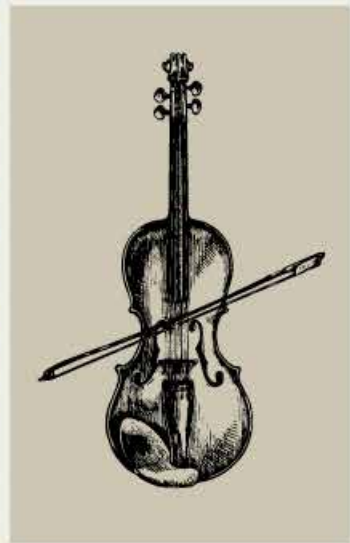
— The Whiskey Room —

This Whiskey Room is soaked in history and tradition, complete with a magnificent fireplace which adds to the warmth & intimacy of the space.

It features a beautifully crafted Whiskey Bar with copper finishes, and handmade decanter lighting. The room can accommodate up to 35 guests for a seated meal or 50 guests reception style. This space has Wi-Fi, a projector and drop down screen.



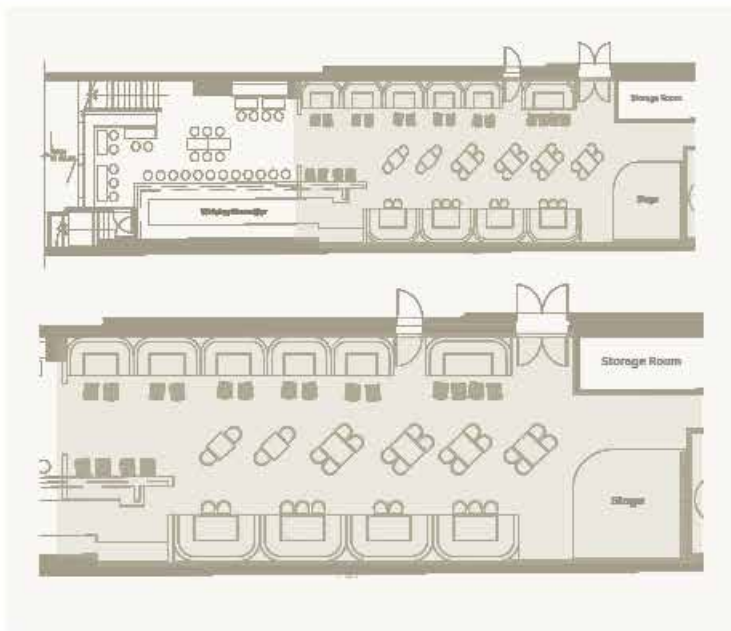
FLOOR SPACE	783 SQ. FT.
CAPACITY	50 GUESTS
FACILITIES	PRIVATE BAR, WI-FI, PROJECTOR & SCREEN
THE STANDARD PACKAGE	THE ROOM INCLUDES RECTANGULAR TABLES, SILVERWARE, TABLE SETTINGS, AND VOTIVE CANDLES



— The Music Room —

The Music Room, our main upstairs dining space, is the ideal setting for those larger events. With wood floors throughout and comfortable banquette seating, this room can accommodate up to 75 for a seated meal, or up to 150 reception style.

The space features various audio/visual options to set the scene for a memorable event including a DJ Booth, sound system, stage, projector & drop down screen and wireless microphone.



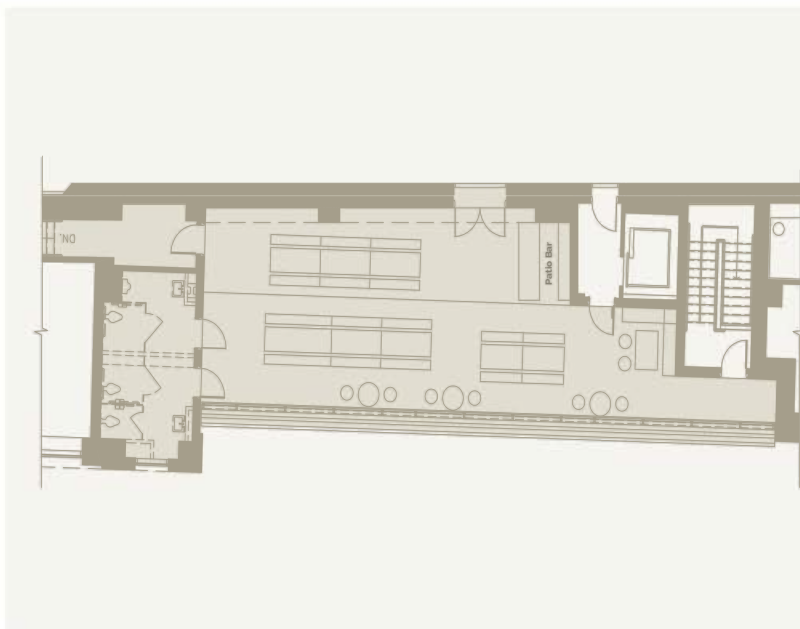
FLOOR SPACE	1,087 SQ. FT.
CAPACITY	150 GUESTS
FACILITIES	WI-FI, PROJECTOR & SCREEN, DJ BOOTH, STAGE, WIRELESS MICROPHONE, 3 X FLAT SCREEN TVS
THE STANDARD PACKAGE	THE ROOM INCLUDES RECTANGULAR TABLES, SILVERWARE, TABLE SETTINGS, AND VOTIVE CANDLES



— The Rooftop Patio —

The Rooftop Patio is dramatic in its setting amongst Uptown's tallest skyscrapers and the Old Mint Museum Building.

This space really is Uptown's hidden gem, with a relaxing atmosphere, picnic-style benches, Edison lighting, and its own hand-crafted bar. This space can accommodate up to 65 for a seated meal, or up to 100 for a reception style event.



FLOOR SPACE	1,032 SQ. FT.
CAPACITY	100 GUESTS
FACILITIES	PRIVATE BAR, 3 X FLAT SCREEN TVS
THE STANDARD PACKAGE	THE SPACE INCLUDES RECTANGULAR TABLES, SILVERWARE, TABLE SETTINGS



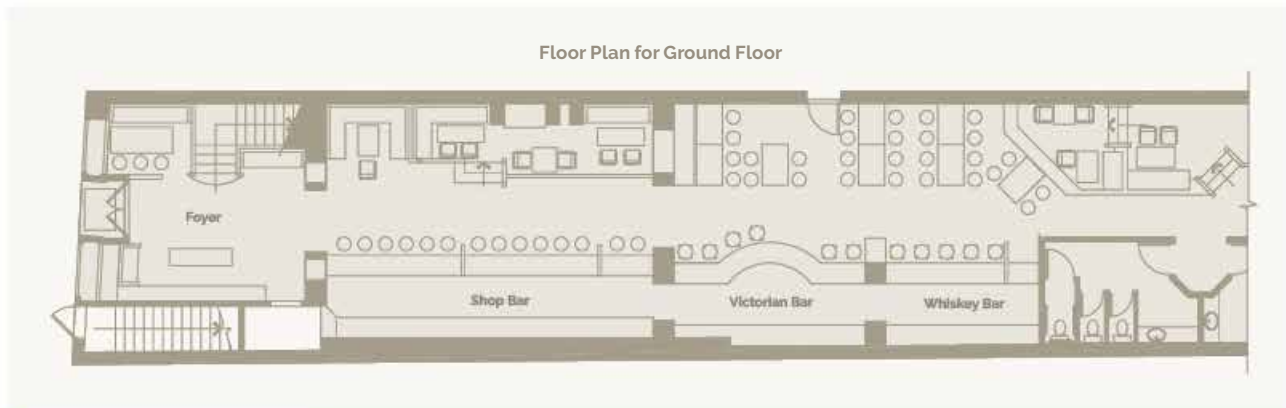
— The 2nd Floor & Full Pub Buyout —

THE ENTIRE 2ND FLOOR

We accommodate bookings for the entire second floor area, covering the Whiskey Room, The Music Room and The Rooftop Patio. Luxuriate in a multi-functional space that's the ultimate in flexibility for those larger events.

FULL PUB & RESTAURANT BUYOUT

Want to give your guests the full experience of our stunning venue on the second floor, plus our ground floor pub, comprising of a classic Victorian Bar and traditional Irish Shop Bar? It's yours for that extra special day. Speak to our Event Manager about availability & pricing for a complete private buy-out.



FLOOR SPACE	4,674 SQ FT (GROUND FLOOR 1,772 SQ FT, 2ND FLOOR 2,902 SQ FT)
CAPACITY	500 GUESTS (GROUND FLOOR 200, 2ND FLOOR 300)
FACILITIES	5 BARS, 2 STAGES, DJ BOOTH, 4 PROJECTION SCREENS, MULTIPLE HD TVS, OUTDOOR SEATING, FLEXIBLE TABLE ARRANGEMENTS
THE STANDARD PACKAGE	PACKAGE DETAILS ARE DEPENDENT ON PARTY REQUIREMENTS



MENU OPTIONS

Appetizer Menu

Ideal for an after-work gathering or starters for special dinner events

LIGHT APPETIZERS	<i>\$12 / PERSON - SELECT 3 DISPLAYED STARTERS</i>
MEDIUM APPETIZERS	<i>\$16 / PERSON - SELECT 5 DISPLAYED STARTERS</i>
HEAVY APPETIZERS	<i>\$20 / PERSON - SELECT 7 DISPLAYED STARTERS</i>

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

JALAPENO POPPERS

Stuffed with cheese, roasted corn and black beans served with ranch dressing'

PUB WINGS

Crispy chicken wings tossed in your choice of mild sauce, Jameson honey glaze or Guinness BBQ

BONELESS CHICKEN BITES

Hand breaded and fried crisp served with honey mustard dipping sauce

BAKED STUFFED MUSHROOM CAPS

Filled with our savory spinach dip

FRIED MAC & CHEESE BITES

Creamy mac & cheese, panko-cruste

HUMMUS & CUCUMBER BITES

Sliced English cucumber topped with garlic hummus, tomato & kalamata olives

BBQ CHICKEN SATAY

Marinated tenders skewered & grilled brushed with Guinness BBQ sauce

FISH & CHIP BITES

Mini beer-battered haddock with hand cut chips & tartar

GUINNESS BBQ MEATBALLS

Spiced meatballs glazed with our house Guinness BBQ sauce

REUBEN EGGROLLS

Corned beef, cabbage, Swiss cheese served with Marie Rose sauce

DEVEILED EGGS

Hard boiled eggs filled with a creamy egg mousse topped with crumbled bacon

[EXTRAS - DIPS & PLATTERS]

SPINACH ARTICHOKE DIP \$50

Serves 25 ppl - Baked spinach, cream cheese, garlic & artichoke hearts served with tortilla chips

HUMMUS BOWL \$45

Serves 25 ppl - Served with sliced cucumbers, sliced carrots, cherry tomatoes & baked pita chips

PIMENTO CHEESE DIP \$55

Serves 25 ppl - Served with sliced cucumbers, sliced carrots, cherry tomatoes & baked pita chips

CHARCUTERIE \$95

Serves 25 ppl - Artisan cheeses, cured meats, olives, grapes with crackers

BUFFALO CHICKEN DIP \$50

Serves 25 ppl - Pulled chicken, spicy buffalo sauce, cream cheese served with tortilla chips

Tryon Street Buffet

Ideal for rehearsal dinners, receptions and other special occasion celebrations

\$28 / PERSON

CHOOSE 3 ENTRÉES & 3 SIDES

ENTRÉES

KILREE CHICKEN

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

CAPRESE CHICKEN

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

IRISH MAC & CHEESE

White wine, Irish cheddar, pasta, herbed bread crumb

JAMESON SALMON

Grilled whiskey honey glazed salmon

PUB STYLE FISH & CHIPS

Beer battered Icelandic haddock fillet served with house made tartar sauce over hand cut chips & a wedge of lemon

MAGNERS GLAZED PORK

Roasted pork, tart Magners Irish Cider glaze

ROASTED VEGETABLE PENNE

Tomato cream sauce, roasted vegetables, garlic & fresh herbs

CORNED BEEF & CABBAGE

Tender braised beef brisket, sautéed cabbage & Irish parsley sauce

CHEF'S SELECTIONS

Substitute one or more entrées choices with a chef's selection for an additional charge

HERB CRUSTED PRIME RIB + \$4 / PERSON

With Guinness au jus & horseradish

NC TROUT + \$3 / PERSON

Seared local seatrout, roasted red pepper vinaigrette

ROSEMARY BEEF TENDERLOIN + \$4 / PERSON

Whole roasted & sliced, fresh herbs, demi glace

SMOKED BEEF BRISKET + \$3 / PERSON

Slow-smoked beef brisket, Magners Carolina BBQ sauce

SLOW BRAISED SHORT RIBS + \$4 / PERSON

With Guinness stout gravy

***Ask about current options*

SIDES

MASHED POTATO

Bursting with butter & cream

SWEET POTATO MASH

Bursting with cinnamon butter

GRILLED ASPARAGUS

Olive oil, fresh herbs

CAESAR SALAD

Romaine, classic Caesar dressing, shaved parmesan & croutons

SEASONAL VEGETABLES

Olive oil, fresh herbs

ROASTED POTATOES

Roasted with olive oil, fresh herbs

GARDEN SALAD

Mixed leaves, carrot, cucumber, tomato, onion, mustard vinaigrette

GARLICKY GREEN BEANS

Garlic butter, cracked black pepper

BRUSSELS SPROUTS

Sauteed with brown butter & bacon

DESSERT SELECTION

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

SEASONAL PIE** \$5 / PERSON

Delicious seasonal variety of pies

NY CHEESECAKE \$6 / PERSON

Rich, creamy cheesecake with a graham cracker crust

STRAWBERRY

SHORTCAKE \$6 / PERSON

Fluffy sponge cake with strawberry filling topped with whipped cream

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

CAESAR SALAD

Romaine, classic Caesar dressing, shaved parmesan & croutons

GARDEN SALAD

Mixed leaves, carrot, cucumber, tomato, onion, mustard vinaigrette

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

Brunch

Ideal for morning mixers, bridal showers or an after-wedding brunch



AMERICAN BREAKFAST \$15 / PERSON

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

Includes tea, coffee & juices

LIGHTER SIDE \$15 / PERSON

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

Includes tea, coffee & juices

IRISH BREAKFAST \$18 / PERSON

Fried eggs, rasher, sausage, black & white pudding, mushrooms, tomato, beans, breakfast potatoes, Irish soda bread

Includes tea, coffee & juices

OPTIONAL BR-EXTRAS

BUILD YOUR OWN BLOODY MARY BAR..... \$8 / PERSON

An assortment of spices, sauces, fresh & pickled veggies

BUILD YOUR OWN MULE BAR \$8 / PERSON

An assortment of juices, fruits & herbs

MIMOSAS \$4 / PERSON

The classic brunch drink with champagne & orange juice

GUINNESS VELVETEEN \$5 / PERSON

The Irish "Mimosa" - Guinness & Champagne

Beverage Options

Bar packages do not include shots or neat pours

BEER & WINE PACKAGE	<i>DOMESTIC, CRAFT, IMPORT BEERS & HOUSE WINES \$22 / PERSON - 2 HOURS \$30 / PERSON - 3 HOURS</i>
BEER, WINE & CALL SPIRITS PACKAGE	<i>DOMESTIC, CRAFT & IMPORT BEERS HOUSE WINES & CALL LIQUORS \$28 / PERSON - 2 HOURS \$38 / PERSON - 3 HOURS</i>
BEER, WINE & PREMIUM SPIRITS PACKAGE	<i>DOMESTIC, CRAFT & IMPORT BEERS HOUSE WINES & PREMIUM LIQUORS \$40 / PERSON - 2 HOURS \$52 / PERSON - 3 HOURS</i>

HOSTED BAR BASED ON CONSUMPTION

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 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 5:30 pm until 7:30 pm.

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).

ADD A WELCOME COCKTAIL **\$5 / PERSON**

Choose from one of the following & treat your guests to a welcome cocktail upon arrival

CHAMPAGNE • SEASONAL WHISKEY PUNCH • MIMOSA

Customize your Event



THE SET UP

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

THE SHOW

Here is a list of our suggested vendors for live music, entertainment options and to capture the memories of your event.

BANDS

QUEEN CITY BOOKING

CONTACT: Dean Peterson - rirabookingclt@gmail.com

DJ

DJ METHOD

CONTACT: Arnold Rosales - arnoldarosales@gmail.com

PHOTOGRAPHY

TYLER WICKER PHOTOGRAPHY

CONTACT: Tyler Wicker - tylerwicker@gmail.com

HANNAH JULIANNE PHOTOGRAPHY

CONTACT: Hannah Mclendon
hannahjphoto@yahoo.com

VIDEOGRAPHER

VIDEO EXPRESSIONS

CONTACT: Brian Bingham - binghamb@mac.com

FLORIST / RENTALS

ELEGANT & CLASSY EVENTS

CONTACT: Sommer - info@elegantandclassyevents.com

CE RENTALS

CONTACT: Patty Pressley
ppressley@cerental.com

IRISH DANCERS

WALSH KELLEY SCHOOL
OF IRISH DANCE

CONTACT: Cathy - cathy@walshkelleyschool.com

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

A combination of multiple & flexible spaces, food & beverage options that are best in class, all delivered with a warm and truly authentic Irish welcome, makes us the ideal venue for your special occasion.

If you have a specific event that you would like to discuss, contact our Sales & Event Manager, Michelle Smith, or General Manager, Jonathan Murphy.



Jonathan Murphy

General Manager

jonathanmurphy@rira.com



Michelle Smith

Sales & Event Manager

michellesmith@rira.com

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