

PRIVATE EVENT & PARTY MENUS



- Flexible, interlocking spaces ●
- Perfect for Private Parties or Corporate Events ●
- Caters for groups of 15 - 250 ●
 - No Room Hire Fees ●
 - Multiple Menu Options ●
- Breakfast Buffet & Luncheon options available ●

APPETIZER MENU

ALL ITEMS PRICED PER DOZEN
MIN. 2 DOZEN PER ORDER

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

APPETIZERS

BANGER BITES \$18

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

IRISH POTATO CAKES \$16

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

PUB WINGS \$18

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

BONELESS CHICKEN BITES \$18

Hand breaded and fried crisp served with house honey mustard dipping sauce

BAKED STUFFED MUSHROOM CAPS \$18

Filled with our savory spinach dip

FRIED MAC & CHEESE BITES \$18

Tempura style smoked gouda bites

HUMMUS & CUCUMBER BITES \$16

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

CHICKEN SKEWERS \$18

Marinated chicken breast skewered & grilled with a sweet chili sauce

FISH & CHIPS BITES \$22

Mini beer-battered haddock with hand-cut chips & tartar

GUINNESS BBQ MEATBALLS \$18

Spiced meatballs glazed with our house Guinness BBQ sauce

HONEY NUT FLATBREAD \$18

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

SHRIMP COCKTAIL \$20

Chilled jumbo shrimp, house cocktail sauce, lemon

CAPRESE SKEWERS \$16

Cherry tomato, baby mozzarella, sweet basil, balsamic reduction, scallion

SLIDERS \$30

Pick & mix from: corned beef reuben | beef & cheddar | quinoa & cauliflower patty w/ vinegar slaw & sriracha aioli | BBQ fried chicken

SHAREABLE DIPS & PLATTERS

All our Dips & Platters serve 25 people

SPINACH ARTICHOKE DIP \$60

Baked spinach, cream cheese, garlic and artichoke hearts. Served with everything bagel spiced pita chips

HUMMUS BOWL \$55

Served with fresh crudites, stuffed olives, and Cajun spiced pita chips

PIMENTO CHEESE DIP \$60

Baked spinach, cream cheese, garlic and artichoke hearts. Served with everything bagel spiced pita chips

BUFFALO CHICKEN DIP \$60

Pulled chicken, spicy buffalo sauce, cream cheese served with tortilla chips

FRESH FRUIT DISPLAY \$50

Seasonal melons, tropical fruit, grapes and berries

ASSORTED CHEESE PLATTER \$60

Chef selection of regional and European cheeses, assorted crackers

CHEESE & FRUIT PLATTER \$65

Assorted selection of regional and European cheeses, seasonal melons, tropical fruits, fresh berries

GARDEN VEGETABLE PLATTER \$40

Fresh seasonal vegetables served with ranch and thousand island dips

DELI PLATTER \$80

Choice of glazed ham or roasted turkey, sliced thin and served chilled with whole grain mustard, sweet chili mayo, plain mayo, and slider buns

DESSERT PLATTER \$50

Cookies, brownies, assorted fruit & citrus crumble bars

TRYON STREET BUFFET

\$32 PER PERSON
CHOOSE 3 ENTRÉES & 3 SIDES

Ideal for rehearsal dinners, receptions and other special occasion celebrations

ENTRÉES

KILREE CHICKEN

Lightly breaded chicken breast with a lemon, butter & caper sauce

CAPRESE CHICKEN

Chicken breast stuffed with fresh mozzarella, sun-dried tomato, spinach & basil pesto cream

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

MAGNER'S GLAZED PORK

Roasted pork loin, Magners Irish Cider glaze

PESTO PASTA PRIMAVERA

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

SIMPLE SALMON

Poached Salmon, fresh thyme, lemon, olive oil, tomato coulis

IRISH CURRY

Grilled chicken breast, bell peppers, sautéed onions, McDonnells curry sauce, served over choice of steamed jasmine rice or french fries

COTTAGE PIE

Simmered beef, carrots, peas & onions, mashed potato topping, house soda bread & butter

CHEF'S SELECTIONS

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

HERB CRUSTED PRIME RIB +\$6/PERSON

With Guinness au jus & horseradish

ROSEMARY BEEF TENDERLOIN +\$8/PERSON

Whole roasted & sliced, fresh herbs, demi-glace

BACON, BRIE & APPLE STUFFED CHICKEN +\$6/PERSON

Roasted chicken breast stuffed with applewood smoked bacon, seasonal apples & imported brie stuffing, rosemary demi-glace

MARINATED FLANK STEAK +\$8/PERSON

Cooked medium & sliced, beef & truffle demi-glace

LOBSTER & CRAB MAC & CHEESE +\$8/PERSON

Lobster claws & tails, lump crab meat, aged cheddar, garlic, mushroom, & white wine sauce tossed with cavatappi pasta, herbed breadcrumb

SIDES

IRISH MAC & CHEESE

White wine, Irish cheddar, pasta, herbed bread crumb

MASHED POTATO

Bursting with butter & cream

GRILLED ASPARAGUS

Olive oil, fresh herbs

CAESAR SALAD

Hearts of romaine, classic caesar dressing, shaved parmesan & croutons

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

SALT & VINEGAR BRUSSELS SPROUTS

Crispy fried brussel sprouts, kosher salt, malt vinegar

DESSERTS

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

Sliced pound cake, strawberry compote, fresh cream

BAILEY'S SPIKED MOUSSE \$5/PERSON

Bailey's Irish Cream spiked chocolate, whipped cream

BEVERAGE OPTIONS

We offer a range of beverage options. You can choose to host a Bar based on a set number of hours, available up to an agreed total check limit, or available during specific set times. You can also choose to host a full Open Bar or have your guests pay for their own drinks.

DRINK PACKAGES DO NOT INCLUDE SHOTS OR NEAT POURS

HOSTED BAR PER HOUR PACKAGES

BEER & WINE

Domestic, craft & import beers, house wines

BEER, WINE & CALL SPIRITS

Domestic, craft & import beers, house wines & call liquors

BEER, WINE & PREMIUM SPIRITS

Domestic, craft & import beers, house wines & premium liquors

2 HOURS
(Per person)

\$24

3 HOURS
(Per person)

\$32

\$30

\$40

\$42

\$54

LIMITED HOSTED BAR PACKAGES

LIMITED TO SET TIMES

The bar is hosted to & from a specific time e.g. 5:30pm - 7:30pm.

LIMITED TAB

The bar is hosted up to a specific dollar amount.

LIMITED NO. OF DRINKS PER PERSON

Each guest is given tickets for drinks (one per ticket) all drinks ordered with the tickets are charged to the host's tab.

LIMITED BEVERAGES

The host can limit the beverage choices; for example beer and wine only.

UNLIMITED OPEN 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 will be added to the total amount of the beverages ordered.

CASH BAR

Guests purchase their own beverages and provide gratuities directly to the beverage servers.

ADD A WELCOME COCKTAIL

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

● CHAMPAGNE ● SEASONAL WHISKEY PUNCH ● MIMOSA

\$6
PER PERSON

ABOUT US

Meticulously restored in Ireland and shipped to the United States, 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 artefacts, shipped over to Charlotte and installed with great care and a lot of skill from a team of master carpenters, glazers and painters.

With a series of interlocking spaces set over 2 floors, Rí Rá is the ideal setting for every kind of party or event.

All events can be fully customized. We offer a full array of AV equipment including wireless microphone and HDMI inputs with flexible room layouts. Want linens, colored napkins, plate chargers or extra tables and chairs? Our Event Management Team can look after that for you as well. We also have a range of recommended partners for the following features to make managing your event as easy as we can.

● LIVE BANDS ● DJs ● IRISH DANCERS & PIPERS



GET IN TOUCH

At Rí Rá, we are committed to making every event at our location truly memorable. If you have a specific event that you would like to discuss, contact our Catering & Events Team.

☎ 704 333 5554

✉ bookmypartync@rira.com

🌐 rira.com/charlotte/parties

📱 [@riracharlotte](https://www.facebook.com/riracharlotte)

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