

PLANNING A PRIVATE EVENT OR PARTY?

(We know a thing or two about that!)



- Flexible, interlocking spaces ●
- Perfect for Private Parties or Corporate Events ●
- Caters for groups of 25 - 250 ●
 - No Room Hire Fees ●
 - Multiple Menu Options ●
- Breakfast Buffet & Luncheon options available ●

Ri
Ra

IRISH PUB &
RESTAURANT

OUR STORY

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 artefacts, shipped over to Charlotte and installed with great care and a lot of skill from a team of master carpenters, glazers and painters.

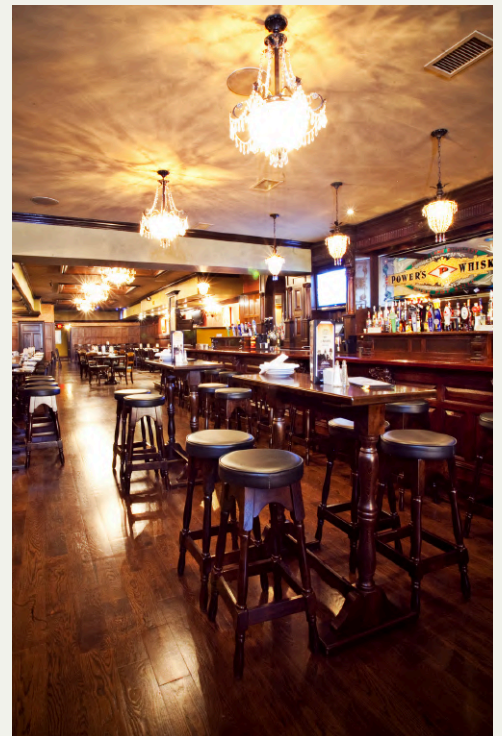
Downstairs, the first bar you encounter as you enter the pub is our Shop Bar. It is a fine example of a pub that is the focal point of community life in rural Ireland transported to Charlotte.

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 for over 70 years. The centerpiece of this bar is a statue of St. Patrick that dates from the mid 1800's.

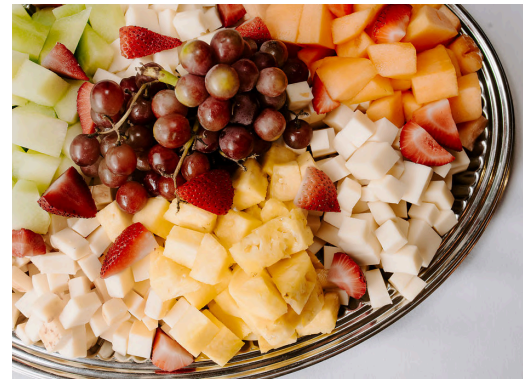
As you move to the second level, there are 2 very unique spaces – the Whiskey Room and the Music Room. Either can be booked privately either separately or as a full second floor buyout for those larger parties.

Fancy having the opportunity to have an entire authentic Irish Pub to yourself for an event? Subject to availability you can book the entire venue encompassing the classic Victorian Bar and traditional Irish Shop Bar on the ground floor pub, along with the entire second floor area, covering the Whiskey Room and the Music Room.

A combination of multiple & flexible spaces, food & beverage options that are best in class, all delivered with a warm and truly authentic Irish welcome, RÍ Rá is the ideal setting for every kind of party or event.



MENUS



APPETIZER MENU

ALL ITEMS PRICED PER DOZEN
MIN. 3 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

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

Roasted Atlantic 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

SPACES

THE WHISKEY ROOM

Soaked in history and tradition, the Whiskey Room offers a unique experience, featuring a beautifully crafted Whiskey Bar with copper finishes, and handmade decanter lighting. A magnificent fireplace adds to the warmth & intimacy of the space. The room can accommodate up to 25 guests for a seated meal or 50 guests reception style. This space has Wi-Fi, a projector and drop down screen.

ROOM DETAILS

Floor Space

750 Sq. Ft.

Capacity

25 Seated, 50 Standing

Facilities

Private Bar, Laptop to Projector & Screens for presentations, HD TV



THE MUSIC ROOM

Soaked in history and tradition, the Whiskey Room offers a unique experience, featuring a beautifully crafted Whiskey Bar with copper finishes, and handmade decanter lighting. A magnificent fireplace adds to the warmth & intimacy of the space. The room can accommodate up to 25 guests for a seated meal or 50 guests reception style. This space has Wi-Fi, a projector and drop down screen.

ROOM DETAILS

Floor Space

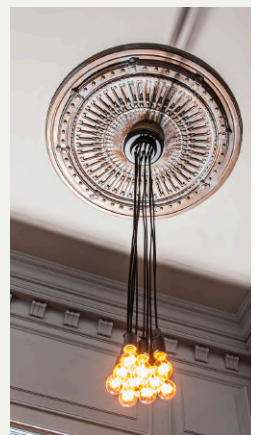
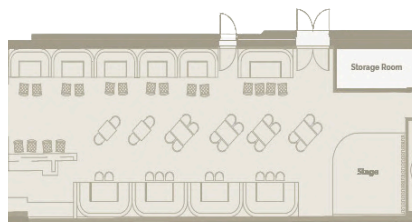
1,087 Sq Ft

Capacity

52 Seated, 100 Standing

Facilities

DJ Booth, Stage, Sound System, Laptop to Projector & Screens for presentations



FULL & PARTIAL PUB BUYOUTS

Fancy having the opportunity to have an entire authentic Irish Pub to yourself for an event? Subject to availability you can book the entire venue encompassing the classic Victorian Bar and traditional Irish Shop Bar on the ground floor pub, along with the entire second floor area, covering the Whiskey Room and the Music Room.

You can also book the whole second floor for those larger events that require different zones for your event - a private Whiskey Room and the large Music Room with Stage and extensive dining seating.

Speak to our Event Manager about availability & pricing for a complete private buy-out.

DETAILS

Floor Space

Ground Floor: 1,172 Sq. Ft.

2nd Floor: 1,837 Sq Ft

Total: 3,009 Sq Ft

Capacity

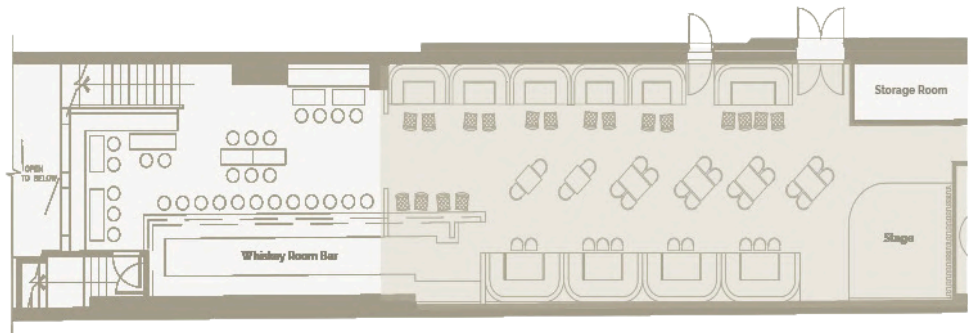
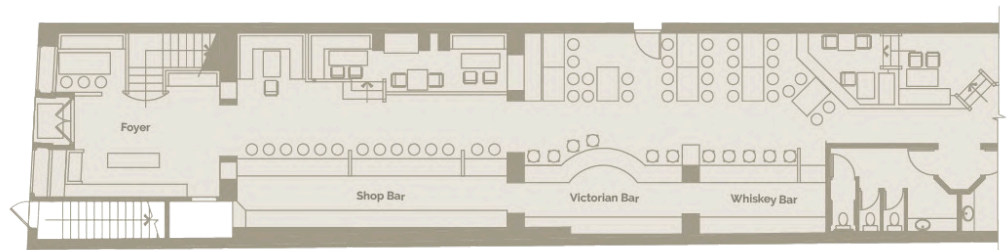
Ground Floor: 100

2nd Floor: 150

Total: 250

Facilities

5 Bars, 2 Stages, 2 DJ Booths, Integrated Sound System, Multiple HD TVs & Laptop to Projector & Screen for presentations, Outdoor Seating, Flexible layout options



BEVERAGES

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, DOUBLES OR NEAT POURS

HOSTED BAR PER HOUR PACKAGES

Per Hour Bar Packages are only available to groups of 30 or more people, and the booked party needs to have a pre-order for at least \$500 in Food (excl. tax & gratuity) from the Catering Menu.

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)

\$30

3 HOURS
(Per person)

\$40

\$36

\$48

\$48

\$62

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


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.

Rí Rá Irish Pub & Restaurant

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 rira.com/charlotte/parties

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