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 - 275
No Room Hire Fees
Multiple Menu Options
Breakfast Buffet & Luncheon Options Available



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 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.

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, Music Room and the Rooftop Patio.

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

tartar

sauce

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

CAPRESE SKEWERS \$16 Cherry tomato, baby mozzarella, sweet basil, balsamic reduction, scallion

SHRIMP COCKTAIL \$20

FISH & CHIPS BITES \$22

GUINNESS BBQ MEATBALLS \$18

HONEY NUT FLATBREAD \$18

baked flatbread bites, truffle honey

SLIDERS \$30

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

Mini beer-battered haddock with hand-cut chips &

Spiced meatballs glazed with our house Guinness BBO

Almond & honey pesto, goats cheese, pickled onions,

Chilled jumbo shrimp, house cocktail sauce, lemon

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 ENTRÉ

CHOOSE 3 ENTRÉES & 3 SIDES

Ideal for rehearsal dinners, receptions and other special occasion celebrations

ENTRÉFS

KII REE 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

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

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

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 & PATIO

The Music Room, our main upstairs dining space, is the ideal setting for those larger events. With wooden floors throughout and comfortable banquette seating, this room can accommodate up to 52 for a seated meal, or up to 100 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.

You have the option to add the Rooftop Patio - a dramatic outdoor setting amongst Uptown's tallest skyscrapers. This space really is Uptown's hidden gem, with a relaxing party atmosphere, set under Edison lighting.

ROOM DETAILS

Floor Space	Music Room: 1,087 Sq Ft Patio: 750 Sq Ft
Capacity	Music Room: 52 Seated, 100 Standing Patio: 38 Seated, 49 Standing
Facilities	DJ Booth, Stage, Sound System, Laptop to Projector & Screens for presentations







FULL & PARTIAL PUB BUYOUTS

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You can also book the whole second floor for those larger events that require different zones for your event - a private Whiskey Room, the large Music Room with Stage and the Rooftop Patio, set among the skyscrapers of Uptown Charlotte.

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

DETAILS

Total

Floor Space				
Ground Floor	1,172 Sq. Ft.			
2nd Floor	1,837 Sq. Ft.			
Total	3,009 Sq. Ft.			
Capacity				
Ground Floor	125			
2nd Floor	150			

275

Facilities 3 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

DRINK PACKAGES DO NOT INCLUDE SHOTS, DOUBLES OR NEAT POURS

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.

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 preorder 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

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.

CASH BAR

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

2 HOURS (Per person) \$30	3 HOURS (Per person) \$40
\$36	\$48
\$48	\$62

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.

ADD A WELCOME COCKTAIL

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

🕨 CHAMPAGNE 🗢 SEASONAL WHISKEY PUNCH 🗢 MIMOSA



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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