

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 20 - 250 ●
- No Room Hire Fees ●
- Multiple Menu Options ●
- Brunch Buffet & Luncheon Options Available ●

Rí
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 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.



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 35 guests reception style.

This space has Wi-Fi, a projector and drop down screen.



ROOM DETAILS

Floor Space	750 Sq Ft
Capacity	25 Seated, 35 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 90 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, 90 Standing Patio: 38 Seated, 49 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, The Music Room and The Rooftop Patio.

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

Floor Space

Ground Floor	1,172 Sq. Ft.
2nd Floor	1,837 Sq. Ft.
Total	3,009 Sq. Ft.

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

Capacity

Ground Floor	125
2nd Floor	125
Total	250



MENUS



APPETIZER MENU

ALL ITEMS PRICED PER ½ DOZEN
MIN. ORDER OF 3 DOZEN FOR EACH ITEM CHOSEN

APPETIZERS

BANGER BITES \$9.50

Bite-sized North Carolina bangers wrapped in puff pastry, house-made honey mustard

IRISH POTATO CAKES \$10

Cheddar & scallion potato cakes, balsamic glaze drizzle, house-made savory sour cream

PUB WINGS \$13.50

Crispy fried chicken wings, house-made ranch or house-made bleu cheese. Choice of house-made sauce: mild, Jameson and ginger, hot honey, Guinness BBQ, sweet chili

BONELESS CHICKEN BITES \$9

Hand-breaded fried chicken bites, house-made honey mustard

BAKED STUFFED MUSHROOM CAPS \$11

House-made spinach dip stuffed mushrooms, parmesan cheese topping

FRIED MAC & CHEESE BITES \$9

Tempura style gouda mac & cheese bites

CHICKEN SKEWERS \$10

Skewered marinated grilled chicken breast, sweet chili sauce

GUINNESS BBQ MEATBALLS \$9.50

Spiced meatballs, house-made Guinness BBQ sauce

HONEY NUT FLATBREAD BITES \$12

Baked flatbread bites topped with basil pesto, goat cheese, pickled onion, honey drizzle

SHRIMP COCKTAIL \$13

Chilled jumbo shrimp, house-made cocktail sauce, lemon wedges

CAPRESE SKEWERS \$13

Skewered cherry tomatoes, baby mozzarella, basil, balsamic glaze drizzle

SLIDERS \$20

Pick & mix from: corned beef reuben | beef & cheddar | BBQ fried chicken | fried haddock

DEVEILED EGGS \$7

Hard-boiled eggs, egg mousse, crumbled bacon

PRETZEL BITES \$8

Bite-sized Bavarian pretzel bites, coarse salt, house-made beer cheese

SHAREABLE DIPS & PLATTERS

All of our Dips & Platters serve up to 25 people

SPINACH & ARTICHOKE DIP \$90

Baked spinach, cream cheese, garlic, artichoke hearts, Cajun-spiced toast points

HUMMUS BOWL \$90

Hummus, crudites, stuffed olives, Cajun-spiced toast points

BUFFALO CHICKEN DIP \$85

Spicy & creamy chicken dip, tortilla chips

FRUIT DISPLAY \$85

Seasonal & tropical fruits, berries

ASSORTED CHEESE PLATTER \$100

Assorted selection of cheeses, crackers

CHEESE & FRUIT PLATTER \$90

Assorted selection of cheeses, seasonal & tropical fruits, berries

GARDEN VEGETABLE PLATTER \$65

Seasonal vegetables, house-made ranch & bleu cheese dressings

PIMIENTO CHEESE BOWL \$55

House-made pimiento cheese, crackers, seasonal vegetables

DELI PLATTERS

All of our Dips & Platters serve up to 25 people

ROASTED TURKEY \$135

Roasted turkey, cheddar cheese, cranberry chutney, house-made herb mayonnaise, slider buns

BLACK FOREST HAM \$145

Black Forest ham, Swiss cheese, spicy mustard, slider buns

ROAST BEEF \$155

Cracked pepper roast beef, Swiss cheese, horseradish aioli, slider buns

ADD: Irish Potato Chips (Assorted Flavors) +\$3 per person

TRYON STREET BUFFET

\$36 PER PERSON, 20 PERSON MINIMUM
CHOOSE 3 ENTRÉES & 2 SIDES

ENTRÉES

JAMESON SALMON

Grilled Jameson & ginger glazed salmon

BEER-BATTERED HADDOCK

Beer-battered haddock, house-made tartar, lemon wedges

MAGNER'S GLAZED PORK

Roasted pork loin, Magner's Irish Cider glaze

IRISH CHICKEN CURRY

Grilled chicken breast, McDonnells Irish Curry Sauce, sautéed peppers & onions, served over a choice of steamed Jasmine rice or French fries

COTTAGE PIE

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

PENNE ALFREDO

Penne pasta, house-made alfredo, parmesan cheese, garlic crostini

KILREE CHICKEN

Breaded chicken breast, house-made creamy lemon butter caper sauce

CHEF'S SELECTIONS

Substitute any Entrée choice with a Chef's Selection choice for an additional charge

CHICKEN CORDON BLEU +\$5/PERSON

Baked chicken breast, Black Forest ham, Swiss cheese

CAPRESE CHICKEN +\$5/PERSON

Marinated chicken breast stuffed with mozzarella, sun-dried tomato, spinach, basil pesto

SEARED TROUT +\$5/PERSON

Seared skin-on sea trout, red pepper vinaigrette

PENNE ALFREDO w/ GRILLED CHICKEN +\$5/PERSON

Grilled chicken, penne pasta, house-made alfredo, parmesan cheese, garlic crostini

MARINATED FLANK STEAK +\$8/PERSON

Cooked medium & sliced, beef & truffle demi-glace

ROSEMARY BEEF TENDERLOIN +\$8/PERSON

Whole-roasted & sliced, fresh herbs, demi-glace

SLOW-BRAISED SHORT RIBS +\$8/PERSON

Slow-braised short ribs, Guinness gravy

HERB-CRUSTED PRIME RIB +\$8/PERSON

Slow-roasted prime rib, Guinness au jus, horseradish cream

SIDES

FRIES

Seasoned with salt

MASHED POTATOES

Butter, cream, house seasoning

ROASTED POTATOES

Roasted with olive oil, fresh herbs

GARDEN SALAD

Chopped romaine lettuce, cucumber, tomato, onion, house-made mustard vinaigrette

GARLIC GREEN BEANS

Garlic butter, cracked black pepper

CIDER-BRAISED CABBAGE

Braised cabbage, Magner's Cider, seasonings

PREMIUM SIDES

Substitute any Side choice with a Premium Side choice for an additional \$2 charge

SWEET POTATO FRIES

Seasoned with salt, house-made honey mustard

IRISH MAC & CHEESE

Cavatappi pasta, white wine, garlic, onion, cheddar sauce, herbed breadcrumb topping

CAESAR SALAD

Chopped romaine lettuce, Caesar dressing, shaved parmesan, house-made croutons

JAMESON-GLAZED CARROTS

Roasted carrots, Jameson ginger glaze, kosher salt, cracked pepper

GRILLED ASPARAGUS

Olive oil, fresh herbs

SALT & VINEGAR BRUSSELS SPROUTS

Crispy fried Brussels sprouts, salt, balsamic glaze

DESSERTS

10 person minimum per choice. Priced per person

SEASONAL PIE \$6

Chef selected pie of the season

BAILEY'S SPIKED MOUSSE \$6

Bailey's Irish Cream spiked chocolate mousse, whipped cream

GUINNESS CAKE \$7

Rich chocolate Guinness cake, Ryan's Irish Cream chantilly

NEW YORK CHEESECAKE \$8

Rich & creamy cheesecake, seasonal fruit, whipped cream

STRAWBERRY SHORTCAKE \$8

Sliced pound cake, strawberry compote, whipped cream

BRUNCH BUFFET OPTIONS

**20 PERSON MINIMUM
CHOOSE 1 BRUNCH OPTION**

BRUNCH TYPE

AMERICAN BREAKFAST \$26 PER PERSON

Buttermilk pancakes, scrambled eggs, smoked bacon, grits, English muffins, home fries, seasonal fruit

PREMIUM AMERICAN BREAKFAST \$31 PER PERSON

Fried chicken, Belgian waffles, scrambled eggs, smoked bacon, grits, biscuits, home fries, seasonal fruit

FULL IRISH BREAKFAST \$28 PER PERSON

Rashers (Irish bacon), bangers (Irish style sausages), black & white pudding, scrambled eggs, mushrooms, tomatoes, baked beans, home fries, house-made Irish soda bread & butter

ADD-ONS

ASSORTED SCONES (25 PER ORDER) \$75

Brown sugar cinnamon, chocolate chunk, blueberry

MIMOSA BAR \$7 PER DRINK

Choice of orange juice, cranberry juice or grapefruit juice

BLOODY MARY BAR \$10 PER DRINK (UPGRADE TO TITO'S VODKA FOR +\$3 PER DRINK)

Selection of condiments, hot sauces and pickled vegetables

TEA/COFFEE/JUICE STATION \$5 PER PERSON

Unlimited coffee, tea, juices & sodas

CUSTOM MENU

IF YOUR GROUP HAS 12 - 20 GUESTS, OUR CHEF CAN WORK WITH YOU TO PUT TOGETHER A PRIX FIXE MENU TO MEET YOUR NEEDS; A PERFECT OPTION FOR BUSINESS MEETINGS, LUNCHEONS AND SMALLER INTIMATE EVENTS.

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.

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. Please note: Drink Packages do not include shots, doubles or neat pours.

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

UNLIMITED NON-ALCOHOLIC BEVERAGES

Coffee, Hot Tea, Iced Tea, Juices & Sodas

2 HOURS
(Per person)

\$35

3 HOURS
(Per person)

\$48

\$42

\$56

\$56

\$75

\$5

\$5

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.

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

\$7
PER PERSON

ADDITIONAL SERVICES

Make your event complete with services designed to make your experience seamless and stress-free! We can arrange the following services for an additional fee:

Live Music

DJ

Bagpiper

Irish Dancers

Team Trivia

Music Bingo

Cake Service

Balloon Arches

Flowers

**Guinness Ripple (Pictures on
your Guinness Pint Head!)**

Event Security

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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