



NO ONE PARTIES LIKE THE IRISH Catering & Events

RÍ RÁ: A place or state where exuberance and revelry prevail, where music and merriment compete and the conversation flows smooth as the Guinness ebbs in the glass. Rí Rá comes from “Rí Rá agus Ruaile Buaille,” a phrase translated roughly as devilment, good fun or any sociable activity that improves with fine food, a nice pint of Guinness or a dram of Uisce Beatha (whiskey).

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Are you looking for a place to have a casual, fun event?

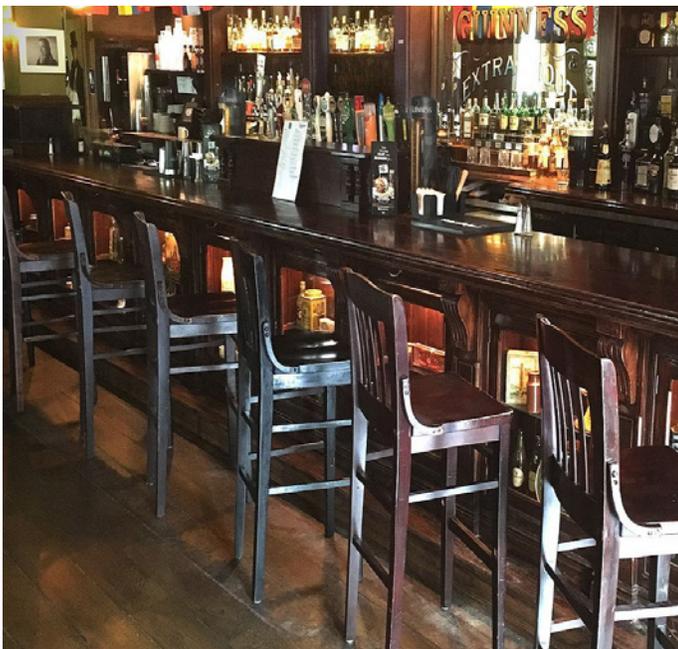
Ri Rá, the Irish Pub & Restaurant, can provide cocktail parties, buffet dinners and plated dinners in an authentic Irish pub! Whatever the occasion, our staff will help you plan a memorable event! We pride ourselves in hosting unforgettable business socials, client mixers, milestone celebrations, fund-raisers and holiday parties.

Smaller parties and events are typically held in our Shop Bar. Restored in County Wicklow, this area combines salvaged material from several locations throughout Ireland. In addition to our Shop Bar, Ri Rá features the ability to section off our dining areas into smaller private and semi-private areas; offering comfortable seating and an atmosphere conducive to lively banter or for guests looking to relax. History and the occasional Irish brogue help set the feel and scene perfect for birthdays, corporate meetings, rehearsal dinners or an intimate gathering of friends.

Our Deck & Patio, dramatically overlooking the famed Ohio River, serve as perfect settings for a cocktail mixer or Happy Hour gathering, albeit weather factors into any decision if you host an event out here.

If your event requires a larger space, our upstairs is also available. This space, featuring the main dining room and Riverview Bar, can be adapted for various seating options, and boasts hardwood floors and audio/ visual options to set the scene for a memorable event. The Upstairs is perfect for wedding rehearsals or corporate events and your guests will be delighted by its comfort, charm, and intimacy.

No matter what type of party you host with us, we will accommodate you. Our unique authentic Irish atmosphere, great food, and great pints will surely give your guests an experience they will always remember!



DIPS & BOWLS

SPINACH & ARTICHOKE DIP 45

Baked spinach, cream cheese, garlic & artichoke hearts with fresh herb crostini. **1 Bowl - 25 People v**

HUMMUS BOWL 45

Served with sliced cucumber, cherry tomatoes, celery & grilled pita. **1 Bowl - 25 People v**

BLT DIP 35

A layered dip of shredded lettuce, diced tomato and crumbled bacon with sour cream served with crostini. **1 Bowl - 25 People**

PRETZEL BITES 45

Warm, chewy salt covered pretzel bites served with Guinness mustard sauce. **1 Bowl - 25 People v**

ROASTED RED PEPPER & FETA DIP 45

Baked dip of whipped feta, cream cheese and roasted peppers served with grilled pita & olives. **1 Bowl - 25 People v**

PIMENTO DIP 40

Cold dip of whipped sharp cheddar, cream cheese & sweet cherry peppers served with crostini. **1 Bowl - 25 People v**

DISPLAY PLATTERS

GARDEN VEGETABLE PLATTER 45

Fresh seasonal vegetables served chilled with bleu cheese & ranch dips. **1 Platter - 25 People v GF**

FRUIT & CHEESE COMBO PLATTER 45

Assorted cheeses & fresh fruits served with crackers. **1 Platter - 25 People v**

ASSORTED CHEESE PLATTER 45

Sharp cheddar, swiss, muenster and brie cheeses with crackers. **1 Platter - 25 People v**

FRESH FRUIT DISPLAY 45

Honeydew, cantaloupe, pineapple, seedless red grapes & strawberries. **1 Platter - 25 People v GF**

HERB RUBBED TURKEY 125

Roasted, chilled & sliced served with cranberry sauce, herb mayonnaise & rolls. **1 Platter - 25 People**

JAMESON HONEY GLAZED HAM 110

Baked, chilled & sliced thin served with grain mustard & rolls. **1 Platter - 25 People**

CRACKED PEPPER ROAST BEEF 125

Roasted, chilled & sliced served with horseradish aioli & rolls. **1 Platter - 25 People**

ANTIPASTO PLATTER 60

Select artisan deli meats and cheese served with marinated olives & giardiniera. **1 Platter - 25 People**



v Vegetarian **GF** Gluten Free Prices do not include room rental fees, state and local tax or gratuity.

APPETIZERS MENU

PASSED & DISPLAYED STARTERS

Minimum order 2 dozen per item

BANGER BITES 15 / DOZEN

Bite sized Irish sausages wrapped in puff pastry, Guinness mustard sauce

IRISH POTATO CAKES 15 / DOZEN

Miniature cheddar & scallion potato cakes, savory sour cream **V**

RÍ RÁ CRAB CAKES 30 / DOZEN

Miniature Maine crab cakes served with an lemon tarragon aioli

GUINNESS BBQ MEATBALLS 15 / DOZEN

Spiced beef & pork meatballs glazed with our house Guinness BBQ Sauce

PUB WINGS 20 / POUND

Crispy chicken wings tossed in mild sauce, Jameson honey glaze or Guinness BBQ; served with blue cheese or ranch **GF**

BONELESS CHICKEN BITES 16 / DOZEN

Hand breaded and fried crisp; honey dijon dipping sauce & celery sticks

SMOKED SALMON BITES 25 / DOZEN

Irish smoked salmon on soda bread with lemon aioli, capers & pickled red onions

MAC 'N CHEESE BALLS 15 / DOZEN

Fried pepper jack mac 'n cheese balls, spicy ranch dressing

SHORT RIB WONTONS 35 / DOZEN

House braised short rib and Magner's cider braised cabbage, crisp wonton wrapper, horseradish aioli

LOADED POTATO BITES 15 / DOZEN

Red bliss potato filled with corned beef & Swiss cheese with Marie rose sauce or applewood smoked bacon & jack cheese with savory sour cream

HUMMUS & CUCUMBER BITES 15 / DOZEN

Cucumber slice topped with hummus & diced bell pepper **V GF**

BBQ CHICKEN SATAY 18 / DOZEN

Marinated chicken skewered & grilled brushed with Guinness BBQ sauce **GF**

GRILLED SHRIMP SKEWERS 18 / DOZEN

Glazed with sweet chili sauce, served with Sriracha aioli **GF**

BATTERED FISH & CHIP BITES 25 / DOZEN

Mini battered haddock bites with hand cut fries & tartar

COCKTAIL SHRIMP 18 / DOZEN

Chilled jumbo shrimp served with house recipe cocktail sauce & lemon wedges **GF**

SLIDERS

CHOICE OF:

BEEF - with cheddar & Guinness ketchup
27 / DOZEN

BBQ CHICKEN - with Guinness BBQ sauce
24 / DOZEN

VEGGIE - with cucumber & tzatziki sauce
24 / DOZEN

CORNED BEEF - with Swiss cheese, sauerkraut & Marie rose sauce
27 / DOZEN



**RIVERSIDE
BUFFET**

Choose 1 soup & 1 salad, 2 entrées, and 2 sides : **27 / person**

**HAYNIES CORNER
BUFFET**

Choose 1 carvery item, 1 soup & 1 salad, 2 entrées, and 2 sides : **35 / person**

THE CARVERY

MAGNERS GLAZED PORK LOIN

Fresh herbs, Magners cider reduction

HERB ROASTED TURKEY

Herb & onion gravy, cranberry sauce

JAMESON HONEY GLAZED HAM

Tangy whiskey honey, Dijon mustard

PEPPER CRUSTED ROAST BEEF

Guinness stout gravy

MARINATED FLANK STEAK

Mushroom pan sauce

ROSEMARY & GARLIC ROAST LEG OF LAMB

Mint & walnut pesto

SOUP & SALAD

POTATO & LEEK SOUP

Puréed leek & potato finished with cream **V GF**

OWENSBORO BURGEOO

Hickory smoked pork shoulder, tomato, corn, peas, cabbage & carrots in a pork broth

GARDEN SALAD

Mixed leaves, carrot, cucumber, tomato, onion, mustard vinaigrette **V GF**

BROCCOLI CRUNCH

Broccoli florets, walnuts, dried cranberries, red onion & grapes, creamy thyme dressing **V GF**

BABY SPINACH SALAD

Fresh strawberries, spicy roasted cashews, strawberry & honey vinaigrette **V GF**

CAESAR SALAD

Chopped romaine, Caesar dressing, shaved parmesan, croutons **V**

ENTRÉES

SIMPLE SALMON

Fresh thyme, lemon, olive oil **GF**

IRISH MAC & CHEESE

Sautéed mushrooms, white wine, Irish cheddar, pasta, herbed bread crumb **V**

IRISH CHICKEN CURRY

Peppers, onions, tomato, spinach, McDonnells Irish curry sauce, herb roasted chicken

COTTAGE PIE

Minced beef, peas, carrots, savory beef gravy, mashed potato & cheddar crust

CRISPY HADDOCK

Broiled with lemon & butter, herbed bread crumb, sun dried tomato vinaigrette **GF**

PUB STYLE FISH & CHIPS

Battered haddock, hand cut fries, tartar sauce, lemon wedge

BEER BRAISED BRATWURST

Locally sourced Dewig bierstube bratwurst, Harp lager braise, warm potato salad

ROASTED VEGETABLE PASTA

Seasonal vegetables sautéed with garlic & fresh herbs, tossed with marinara & penne pasta **V**

SIDES

MASHED POTATO

Bursting with butter & cream **V GF**

CHAMP

Mashed potatoes mixed with chopped green onion & fresh herbs

COLCANNON

Mashed potatoes tossed with braised cabbage & butter **V GF**

RICE PILAF

Rice and orzo blend, fresh herbs, sautéed onions & leek **V**

RED BLISS POTATO

Boiled and rolled in butter & herbs **V GF**

GREEN BEANS

Sautéed with crushed almonds & fresh herbs **V GF**

ROASTED BRUSSELS SPROUTS

Tossed with balsamic glaze **V GF**

V Vegetarian **GF** Gluten Free Prices do not include room rental fees, state and local tax or gratuity.

DESSERT SELECTION

ASSORTED DESSERT PLATTER 75

Fresh baked cookies, brownies, assorted dessert bars, cake pops & pound cake. **1 display - 30 people v**

KELLY'S CAKE 4 / PERSON

Rich chocolate cake layered with Bailey's chocolate mousse with a chocolate glaze **v**

CHEESECAKE 5 / PERSON

NY Style cheesecake with fresh strawberry compote **v**

WARM APPLE CRISP 5 / PERSON

Baked sweetened apples, oatmeal crisp topping served with fresh whipped cream **v**

BAILEY'S CHOCOLATE MOUSSE 3 / PERSON

A delicious mousse topped with whipped cream & strawberries **v GF**

TIRAMISU 6 / PERSON

Mascarpone cheese and lady fingers soaked in espresso with a touch of liquor **v**

MORNING OPTIONS

CITY CONTINENTAL 13 / PERSON

Assortment of fresh baked pastries, fruit salad, mini bagels, ham, smoked salmon, appropriate spreads, orange juice, coffee & tea

AMERICAN BREAKFAST 15 / PERSON

Scrambled eggs, bacon, sausages, mini bagels, home fries, waffles, french toast, fruit salad, yogurt, orange juice, coffee & tea

IRISH BREAKFAST 18 / PERSON

Fried eggs, bangers, rashers, black & white puddings, grilled tomato, sautéed mushrooms, toast, home fries, Batchelor baked beans, orange juice, coffee & tea



PUB LUNCH 15 / PERSON

Your choice of soft drink, coffee or iced tea

POTATO & LEEK SOUP

An Irish classic! Pureed leek & potato soup finished with cream **V**

CHOICE OF 1 PER GUEST OF THE FOLLOWING:

BLACKENED CHICKEN CAESAR SALAD

Chopped romaine, croutons, cajun spiced chicken, shaved parmesan, classic Caesar dressing

TOP CHOP SALAD

Grilled chicken, tomato, bacon, avocado, mixed greens, red onion, blue cheese, mustard vinaigrette **GF**

PUB BURGER & HAND CUT CHIPS

Beef patty, lettuce, tomato, red onion, toasted brioche bun, pickle; add cheddar cheese

PUBLICANS REUBEN & HAND CUT CHIPS

Beer braised corned beef, Swiss cheese, sauerkraut, Marie rose sauce, grilled rye

FISH & CHIPS

Battered haddock, hand cut fries, house tartar sauce, malt vinegar, lemon wedge

COTTAGE PIE

Minced beef, carrot, peas, savory brown gravy, cheddar & mashed potato crust

IRISH MAC AND CHEESE

Vintage Irish cheddar sauce, mushrooms, crispy crumb topping **V**



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Would you like to customize your food menu?

Not a problem. Schedule a consultation with our Head Chef and Event Manager and we'll work with you to create a food menu that's perfect for your group.

BEVERAGE OPTIONS

HOSTED 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 and 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 5:30pm until 7:30pm.

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)

NON-ALCOHOLIC BEVERAGES

Coffee, Hot Tea, Iced Tea, Soft Drinks, Bottle Water, and Juice **2 / PERSON**



DOWN BY THE RIVER



RIVERSIDE BBQ
25 / PERSON

Hickory Smoked Baby Back Ribs with
Guinness BBQ Sauce
Smoked Beef Brisket
Corn on the Cob
Amish-style Coleslaw
German Potato Salad
Kentucky Bourbon Baked Beans



IRISH FISH FRY
15 / PERSON

Lager Battered Icelandic Haddock - Coleslaw - House Salt & Vinegar Chips
Garlicky Green Beans

OPTIONAL EXTRAS
2 / Person

**GERMAN POTATO SALAD
COLESLAW**

**KENTUCKY BOURBON
BAKED BEANS
SALT & VINEGAR CHIPS**

**GARLICKY GREEN BEANS
CORN ON THE COB**

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WEDDING EVENTS, CORPORATE PARTIES & MEETINGS



WEDDING EVENTS & REHEARSAL DINNERS

Private bar, hardwood floors, and a stunning view of the Ohio River! What more could you want for your wedding rehearsal dinner or wedding reception?

Whether you are planning a 200-person cocktail party with hors d'oeuvres or a 35 person plated dinner, we are able to accommodate you to help make your special day a memorable one.

Planning a bachelorette or bachelor party, a bridal shower or after-wedding day brunch? Our Event Manager will work with you on all of the details to make sure your event is one to remember.

CORPORATE MEETINGS + PARTIES

Whether you're planning a party for your office or in need of a space for meetings, we've got you covered.

Our Main Dining Room and private River Room are available for daily meetings, complete with Wi-Fi and beautiful views of the Ohio River. Both rooms are equipped with a mounted screen and projector, wifi, as well as multi-port charging stations and power outlets for laptop power.

Our goal is to provide an exceptional dining experience in a unique and cozy atmosphere.

Please see our event manager for our complete Meeting Menu offer.



CATERING TERMS & POLICIES

The food and beverage minimum spend is non-inclusive of 9% tax and 20% gratuity. At least half the minimum must be met by ordering food from the Event and Catering Menu. Credit card details are required upon completion of final order to secure the room and date.

Initial menu selections are due 14 days prior to the event date. Once your final selections are received, the Event Manager will put together recommendations for you before submitting the final event order.

Parties of 20 and under are required to order from our standard menu.

Plated meal options are only available for parties between 20-40 guests.

Buffet options are available for parties of 20 and over.

Final headcount is due 10 days before your event.

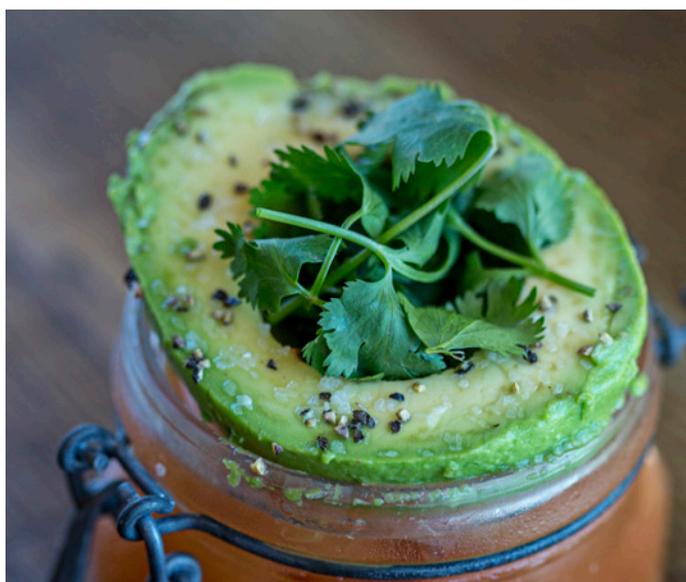
For plated meals, counts of each item are due 10 days prior to the event.

Menu selections must be approved by the Event Manager before being considered final. Please submit these before sending final menu selections to your guests.

Once all details have been determined, a completed Banquet Event Order (BEO) will be sent to you for review and confirmation.

Party location will remain intact and exclusive for the agreed duration of the event. We reserve the right to begin seating other customers or allowing them into the area following a 15 minute grace period after the agreed event finish time.

Cancellation Policy : Should you choose to cancel within 7 days of the event, you will be responsible for the payment of the food that has already been ordered.



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