



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 Buaile," 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).

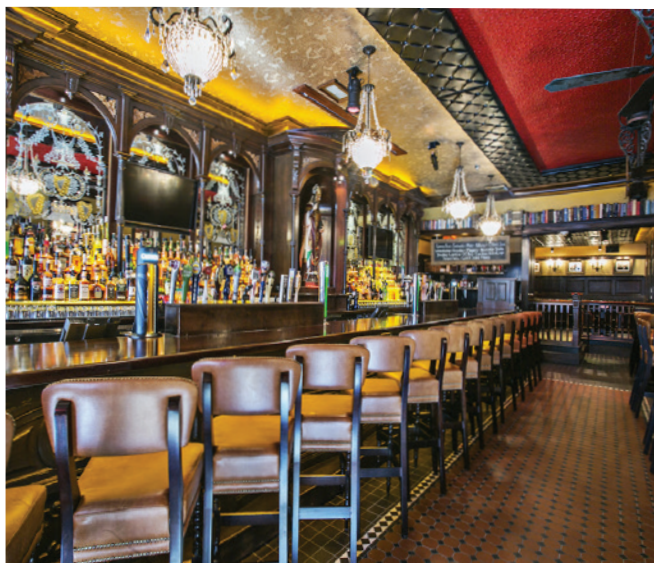
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MON - THURS: 11AM - 2AM
FRIDAY: 11AM - 3AM
SATURDAY: 10AM - 3AM
SUNDAY: 10AM - 2AM

RIRA.COM/GEORGETOWN





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

RiRá, the Irish Pub & Restaurant can accommodate cocktail parties, buffets or plated dinners. Great food, lively entertainment and friendly staff come together to create a genuine Irish pub atmosphere unrivaled in Georgetown - the perfect setting for a dynamic or relaxed gathering! Whether you are looking to host a business social, client mixer, milestone celebration, fundraiser or holiday party, our staff can help plan a memorable event!

Walking through the front door of RiRá Georgetown, guests are transported back in time as they enter the beautiful Victorian bar originating from Gerry Nangles Pub from Summer Hill, Dublin. The bar, back bar and key elements on the Victorian bar have been salvaged and restored by our master craftsmen. Proud and central in the Victorian bar stands a statue of St. Patrick. He was rescued from a burning building on Patrick Street on Cork on December 11, 1920.

The Theatre area to the right has meticulously restored paneling and columns from The Theatre Royal, Hawkins Street, Dublin. It was fondly called "The Royal" by Dubliners and was the biggest in Europe at one time, seating 3700 people.

The Georgetown Whiskey Room & Bar upstairs features beautiful restored cabinets from Maddigans Watchmaker and Jeweler on Ellis Quay, Dublin. The sourcing of these elements for the pub was a crucial component for design to tie into our M Street buildings history as the jewelers shop J. Clinton Tribby.

Our exclusive Whiskey Bar upstairs can accommodate private parties for up to 40 people reception style. Impress your guests with our range of rare Irish Whiskeys and Scotch or how about your own Whiskey Tasting event? When combined with our Presidents Room and Kennedy Room we can hold larger events for up to 120 people.

We can also cater to smaller semi-private parties in other pub areas allowing for some extra privacy. Our downstairs raised area in the Victorian Bar can accommodate up to 25 reception style. Our Theatre Area can seat up to 60 people and hold a reception for up to 80 people.

Whatever you decide, we have many different options available depending on your group's needs and will work with you to make your event a truly special one.

STARTER SELECTIONS

SPREADS & DIPS

Each item serves 25 people

SPINACH & ARTICHOKE DIP 45

Baked spinach, cream cheese, garlic & artichoke hearts, crostini **V**

FRESH TOMATO, MOZZARELLA + BASIL BRUSCHETTA 35

Tomatoes mixed with roasted garlic & olive oil, crostini **V**

ROASTED GARLIC HUMMUS 60

Sliced cucumber, kalamata olives, cherry tomatoes & grilled flat pita **V**

MARYLAND BLUE CRAB DIP 85

A savory blend of lump crab meat, cream cheese & basil, crostini

CHIPS & SALSA 25

House made tomato & corn salsa, crisp tortilla chips **V**

CHILLED PLATTERS

Each platter serves 25 people

FRESH CRUDITÉS 45

Fresh seasonal vegetables, chilled with blue cheese & ranch dips **V GF**

IRISH CHEESE BOARD 100

Irish cheddar, Cashel bleu cheese, Sage Derby, Guinness cheddar, gourmet crackers **V**

FRESH FRUIT DISPLAY 60

Honeydew, cantaloupe, pineapple, seedless red grapes & strawberries **V GF**

SMOKED SALMON 100

Smoked Atlantic salmon, capers, red onion, lemon wedges & house baked Irish soda bread

ROAST TURKEY 150

Sliced roasted turkey served with cranberry sauce, herb mayonnaise & rolls

HONEY GLAZED HAM 150

Thinly sliced & served with grain mustard, horseradish mustard & rolls

ROASTED BEEF TOP ROUND 150

Sliced beef top round served with grain mustard, herb mayonnaise & rolls

ASSORTED DESSERT PLATTER 60

Fresh baked cookies, brownies, dessert bars, pound cake & cake pops **V**



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

APPETIZERS MENU

PASSED & DISPLAYED STARTERS

BANGER BITES 12 / DOZEN

Bite size Irish sausages wrapped in puff pastry, whole grain mustard

IRISH POTATO CAKES 12 / DOZEN

Miniature cheddar & scallion potato cakes, savory sour cream, balsamic drizzle **v**

RÍ RÁ CRAB CAKES 30 / DOZEN

Miniature crab cakes served with an Irish style remoulade

GUINNESS BBQ MEATBALLS 12 / DOZEN

Spiced all beef meatballs glazed with our house Guinness BBQ sauce

PUB WINGS 18 / POUND

Crispy chicken wings served with bleu cheese dip & celery; choice of one (1) of the following: mild, wild, volcanic, suicide, Guinness BBQ or Jameson honey glaze

BONELESS CHICKEN BITES 15 / DOZEN

Hand breaded chicken, cool ranch & celery sticks

SLIDERS 30 / DOZEN

Choose from beef & cheddar with Guinness ketchup, veggie burger **(v)** with cucumber and tzatziki, BBQ chicken or 14 day house brined corned beef Reuben



SCALLOPS WRAPPED IN BACON 40 / DOZEN

Tender sea scallops wrapped with applewood smoked bacon

SMOKED SALMON BLINIS 18 / DOZEN

Smoked salmon on mini boxty bites with lemon aioli, capers & pickled red onions

BAKED STUFFED MUSHROOM CAPS 18 / DOZEN

Filled with our savory spinach dip

GRILLED VEGETABLE KEBABS 18 / DOZEN

Grilled marinated seasonal vegetables drizzled with balsamic reduction

JAMESON HONEY GLAZED SATAY 18 / DOZEN

Skewered chicken marinated & grilled, brushed with Jameson honey glaze

BEER BATTERED FISH & CHIP BITES 18 / DOZEN

Mini ale battered haddock pieces served with pub chips & tartar sauce

SHRIMP COCKTAIL 18 / DOZEN

Chilled jumbo shrimp served with cocktail sauce & lemon



**THE M STREET
BUFFET**

Choose 1 soup & 1 salad, 3 entrées, and 2 sides : **30 / person**

**THE POTOMAC
BUFFET**

Choose 1 carvery item, 1 soup & 1 salad, 3 entrées, and 2 sides : **40 / person**

**DC PLATED
DINNER**

Choose 1 soup & 1 salad, 3 entrées & 2 sides : **25 / person**

THE CARVERY

MAGNERS GLAZED PORK LOIN

Fresh herbs, Magners cider reduction

PEPPER CRUSTED ROAST BEEF

Guinness stout gravy

BEEF FILET

Green peppercorn gravy

HERB ROASTED TURKEY

Herb & onion gravy, cranberry sauce

MARINATED FLANK STEAK

Mushroom pan sauce

**JAMESON HONEY GLAZED
HAM**

Tangy whiskey honey, Dijon mustard

**ROSEMARY & GARLIC ROAST
LEG OF LAMB**

Mint & walnut pesto

SOUP & SALAD

POTATO & LEEK SOUP

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

GARDEN SALAD

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

BABY SPINACH SALAD

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

CORN & CRAB BISQUE

Rustic bisque of corn, crab, sherry & cream

BABY KALE CAESAR

Baby kale, Caesar dressing, shaved parmesan, herb seasoned croutons **V**

ENTRÉES

SIMPLE SALMON

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

CRISPY HADDOCK

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

BROCCOLI BRIE CHICKEN

Marinated breast, broccoli & brie stuffing, Irish parsley sauce

IRISH MAC & CHEESE

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

PUB STYLE FISH & CHIPS

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

ROASTED VEGETABLE PASTA

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

IRISH CHICKEN CURRY

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

SHEPHERDS PIE

Ground lamb, leeks, onion, peas & carrots, savory lamb gravy, mashed potato crust

SIDES

MASHED POTATO

Bursting with butter & cream **V GF**

COLCANNON

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

RED BLISS POTATO

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

CHAMP

Mashed potatoes mixed with green onion & fresh herbs **V GF**

RICE PILAF

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

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 60

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

ASSORTED MINI CHEESECAKE PLATTER 65

1 display - 30 People v

FLOURLESS CHOCOLATE CAKE 5 / PERSON

Rich chocolate cake topped with a chocolate glaze **v**

WARM APPLE CRISP 4 / PERSON

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

CREAMY CHEESECAKE 4 / PERSON

Drizzled with seasonal fruit compote **v**

BAILEY'S CHOCOLATE MOUSSE 4 / PERSON

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

FROSTED CAKE POPS 4 / PERSON

Vanilla cake, white icing, rainbow sprinkles **v**

MORNING OPTIONS

CITY CONTINENTAL 15 / PERSON

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

AMERICAN BREAKFAST 20 / 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's baked beans, orange juice, coffee & tea



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PUB LUNCH 18 / PERSON

Includes choice of non-alcoholic beverage

POTATO & LEEK SOUP

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

CHOICE OF 1 PER GUEST OF THE FOLLOWING:

SHAVED BRUSSELS SPROUTS SALAD

Arugula, dried cranberries, spicy cashews & shaved carrots tossed with Vermont maple mustard vinaigrette **V GF**

TOP CHOP SALAD

Chopped greens, grilled chicken, tomato, bacon, avocado, red onion, blue cheese crumbles, mustard vinaigrette **GF**

PUB BURGER & HAND CUT CHIPS

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

PUBLICANS REUBEN & HAND CUT CHIPS

Our beer braised corned beef, melted Swiss, sauerkraut, Marie rose sauce, grilled rye

FISH & CHIPS

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

SHEPHERDS PIE

Minced lamb, onion, peas, leek & carrot, mashed potato crust



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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.

HAPPILY EVER AFTER BEGINS AT RÍ RA GEORGETOWN

We offer many different styles and choices from a sit down coursed meal to a buffet menu, at Ri Rá Georgetown we have you covered.

OUR WEDDING PACKAGES INCLUDE:

- Champagne toast for the bridal party
- Personalised wedding menus and table plans
- Cake stand and knife
- Use of microphone and PA system
- Complimentary wedding menu tasting
- Dinner for two at the pub to celebrate your first wedding anniversary
- Co-ordinate with local florists for table centerpieces
- Co-ordinate with local bakeries for your cake or unique dessert options
- Our stunning Presidents Room for your wedding party

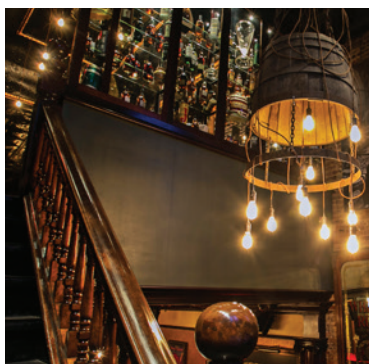
We are here to make your Special Day one to remember and can cater to whatever your needs may be. Our Catering and Events Manager will help you build a package that is in line with your budget and style





“The Light Music of Whiskey Falling into a Glass - an Agreeable Interlude”

James Joyce



In the Georgetown Whiskey Room we can offer the following packages to enhance your private party and event:

WHISKEY TASTINGS

We can cater for groups both large and small as we give you a unique insight into the world of whiskey. You can choose from our favorite Flights or Duels or we can work your own unique taste and style of whiskey into a custom package.

WHISKEY AMBASSADOR TASTING

We can arrange for a Whiskey Ambassador to be present and talk your guests through their favorite brand of whiskey.

WHISKEY KNOWLEDGE SESSION

Our Whiskey Room Manager can bring your group through a custom tasting and teach you and your guests the noble art of whiskey tasting.

WHISKEY DINNERS

We can create a whiskey inspired menu to complement any of your whiskey choices.

THEMED PARTIES

We can cater for themed events, whether it's a roaring twenties inspired prohibition party with 1920's inspired whiskey cocktails, or your birthday party with custom cocktails created just for you.



“Whiskey is Liquid Sunshine”

George Bernard Shaw

The following selections are suggested samplings to compliment your private event experience. Each selection's inclusions are poured as .75oz tastings. Customized flights may be subject to availability and pricing. Tasting notes and/or formal tasting instruction available upon request. Encouraged for novices and experts alike!

WHISKEY FLIGHTS

WHISKEY ME AROUND THE WORLD 24

Teelings Small Batch, Hakushu 12 yr, Buffalo Trace Bourbon, Bunnahabhain 12yr

KINGS OF IRELAND 90

James Rare, Midleton "Barry Crocket," Bushmills 21yr

AGING GRACEFULLY 20

Glendalough Poitin, Glendalough 7yr, Whiskey, Glendalough 13yr Whiskey

BALVENIE COLLECTION 45

14yr Carriibbean Rum Cask, 17yr Double Wood, 21yr Portwood

GLEN GARIOCH COLLECTION 30

12yr, Founder's Reserve 1797, Virgin Oak

ORIGINAL SMALL BATCH COLLECTION 30

Bakers, Bookers, Basil Hayden

TRAVEL NORTH 40

Breckenridge, Whistlepig 10yr, Crown Royal XO

UNDER THE SUN(TORY) 60

Hibiki 12yr, Hakushu 12yr, Yamazaki 12yr

DUELS

BARREL AGED VS UNAGED 18

Glendalough Irish Poitin vs Glendalough Double Barrel

IRISH PEAT VS SCOTTISH PEAT 18

Connemara Single Cask Malt vs Ardbeg Uigdail Single Malt

ANTRIM VS CORK 25

Bushmills 21yr Single Malt vs Jameson 18yr Single Malt

SPARRING OF THE RYES 15

Redemption Rye vs Whistlepig 10yr

BATTLE OF THE 30 YEAR OLDS 165

The Balvenie 30 Year Old vs The Macallan Fine Oak 30 Year Old



The Georgetown Whiskey Room offers an intimate, yet approachable, setting to relax and enjoy one of the most extensive Irish whiskey menus and rare bottle selections in America. Available for private functions, casual happy hours and hosted whiskey tastings. Please contact the pub at bookmypartydc@rira.com for booking details.

Prices do not include room rental fees, state and local tax or gratuity.

CATERING TERMS & POLICIES

Room Fee or Deposit

We require a room fee or deposit to hold the room. The room fee or deposit is due upon agreement and is non-refundable.

Minimum Spend

Each room has a minimum food and beverage spend, non-inclusive of 8% tax and 20% gratuity. At least half the minimum must be met by ordering food from the Event and Catering Menu.

Initial menu selections are due 30 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.

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

Final headcount is due 14 days before your event.

For plated meals, counts of each item selected are due 14 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 Event Summary 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 14 days of the event, you will be responsible for the payment of the food that has already been ordered.



RíRá

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