



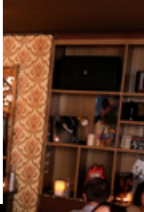
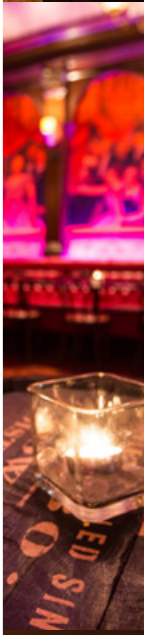
# NO ONE PARTIES LIKE THE IRISH Catering & Events

**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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LAS VEGAS, NV 89119  
**THE SHOPPES AT MANDALAY PLACE**

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**RIRA.COM/LASVEGAS**







Are you looking for a place to have a casual, fun event? Ri Rá, 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 Las Vegas - the perfect setting for a dynamic or relaxed gathering!

Whether you are looking to host a business social, client mixer, milestone celebration, fundraiser, holiday party or wedding reception our staff can help plan a memorable event!

We have three separate full service banquet rooms that can accommodate small to large parties from casual gatherings to formal receptions.

Entertain your guests in the intimate surroundings of the Parlour Room which can hold up to 45ppl for a casual hors d'oeuvres party and up to 30ppl for a seated reception. Or enjoy a larger event in our Bordello or Theatre Room that can each cater for groups up to 100ppl. All rooms are completely private and have their own full-service bar - giving you your very own Irish Pub for the night! Why not go for the ultimate Irish experience and really wow your guests and rent the whole entire place!

All of our banquet spaces have A/V services available for presentations, slide shows or just to catch the big game.

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.

We even host Afternoon Tea Parties for groups complete with all the traditional trimmings that go with it. We also offer the Perfect Pint Experience, it is the only one outside of the Guinness Storehouse in Dublin, Ireland. Your guests will learn how to pour The Perfect Pint guided by our trained in-house Guinness Ambassadors, receive an official Guinness Perfect Pint Certificate, take home their own official 20oz Guinness glass, a framed photograph to mark the occasion, and of course enjoy the pint they have just pulled.

*"If more of us valued food and cheer and song above hoarded gold, it would be a merrier world." JRR Tolkien*

## DIPS & BOWLS

### SPINACH & ARTICHOKE DIP 75

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

### HUMMUS BOWL 65

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

### TOMATO, MOZZARELLA & BASIL BRUSCHETTA 55

Mixed with roasted garlic, red onion & olive oil; served with crostini. **1 Bowl - 25 People v**

### CLASSIC CAESAR SALAD BOWL 60

Crisp romaine tossed with our Caesar dressing, house croutons & parmesan cheese. **1 Bowl - 25 People v**

### PUB SALAD BOWL 55

Mixed leaves, carrot, cucumber, tomato, red onion & peppers, white balsamic vinaigrette. **1 Bowl - 25 People v**

## DISPLAY PLATTERS

### GARDEN VEGETABLE PLATTER 55

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

### FRUIT & CHEESE COMBO PLATTER 95

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

### ASSORTED CHEESE PLATTER 120

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

### FRESH FRUIT DISPLAY 65

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

### HERB RUBBED TURKEY 160

Roasted, chilled & sliced served with cranberry sauce, herb mayonnaise & rolls. **1 display - 25-30 People**

### JAMESON HONEY GLAZED HAM 160

Baked, chilled & sliced thin served with whole grain mustard & rolls. **1 display - 25-30 People**

### PEPPER CRUSTED ROAST BEEF 180

Roasted, chilled & sliced thin served with horseradish sauce & rolls. **1 display - 25-30 People**

### SMOKED SALMON 195

Smoked Atlantic salmon, capers, red onion, lemon & fresh baked Irish soda bread. **1 display - 25-30 People**

### ASSORTED DESSERT PLATTER 65

A selection of freshly baked cookies & mini dessert bites. **1 display - 25-30 People**

### DELUXE MINIATURE PLATTER 90

Chefs' selection of mini decadent desserts from Fantasy Cakes. **1 display - 25-30 People**



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



## PASSED & DISPLAYED STARTERS

### BANGER BITES 30 / DOZEN

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

### IRISH POTATO CAKES 30 / DOZEN

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

### GUINNESS BBQ MEATBALLS 33 / DOZEN

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

### PUB WINGS 33 / DOZEN

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

### BONELESS CHICKEN BITES 33 / DOZEN

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

### SMOKED SALMON BITES 50 / DOZEN

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

### SCALLOPS WRAPPED IN BACON 55 / DOZEN

Tender sea scallops wrapped with applewood smoked bacon **GF**

### STUFFED MUSHROOM CAPS 30 / DOZEN

Baked white mushrooms filled with our savory spinach & artichoke dip **V GF**

### GRILLED BEEF SKEWERS 35 / DOZEN

Tender slices of marinated steak, balsamic glaze **GF**

### BAKED CHEESE TARTLETS 28 / DOZEN

Choice of fillings: goats cheese with Peppadew peppers or blue cheese with crispy bacon in a phyllo tart shell **V**

### HUMMUS & CUCUMBER BITES 28 / DOZEN

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

### GOAT CHEESE CROSTINI 30 / DOZEN

Baked sliced baguette topped with goat cheese, red onion jam & smoked almond walnut honey pesto **V**

### CAPRESE SKEWERS 28 / DOZEN

Baby mozzarella, cherry tomatoes, basil leaf, balsamic glaze **V GF**

### GRILLED SHRIMP SKEWERS 55 / DOZEN

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

### BBQ CHICKEN SATAY 33 / DOZEN

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

### LAMB & ROSEMARY LOLLIPOPS 35 / DOZEN

Ground lamb & rosemary, curry mayonnaise

### BATTERED FISH & CHIP BITES 45 / DOZEN

Mini battered haddock bites with hand cut chips & tartar sauce

### COCKTAIL SHRIMP 55 / DOZEN

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

### SLIDERS

Beef & cheddar with Guinness BBQ sauce **55 / DOZEN**

Fried haddock with tartar sauce **45 / DOZEN**

House brined corned beef, sauerkraut, Swiss cheese, with Marie Rose sauce **60 / DOZEN**



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## SOUP

### POTATO & LEEK

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

### CREAMY TOMATO & BASIL

A rich tomato base with a hint of basil, finished with cream **V GF**

## SALAD

### DUBLIN GREENS

Mixed greens, roasted sweet onions & rasher cracklings, honey-dijon dressing **GF**

### COUNTRY POTATO SALAD

Boiled potatoes, chopped bacon, fresh parsley, red onion & creamy dijon dressing **GF**

## IRISH BISTRO ENTRÉES

### HOUSE BRINED CORNED BEEF

Our signature 14 day brined corned beef brisket, braised cabbage, Irish parsley sauce

### SHEPHERDS PIE

Minced lamb, peas, carrots, leek, savory gravy & mashed potato crust

### JAMESON GLAZED SALMON

Grilled & finished with Jameson honey glaze **GF**

### PUB STYLE FISH & CHIPS

Battered haddock, hand cut chips, house tartar sauce, lemon wedge

### IRISH CHICKEN CURRY

Diced chicken, peppers, onions, McDonnell's Irish curry sauce & steamed rice

## SIDES

### MASHED POTATO

Bursting with butter & cream **V GF**

### BOILED NEW POTATOES

Baby white potatoes, whiskey garlic butter & parsley **V GF**

### GREEN BEANS

Sautéed with garlic butter & fresh herbs **V GF**

### CHAMP

House mashed potato with green onions & butter **V GF**

### TRADITIONALLY PREPARED CABBAGE

Thin sliced Savoy cabbage, butter, herbs **V GF**

### SEASONAL VEGETABLE SAUTÉ

Olive oil, fresh herbs **V GF**

## DESSERTS

### ASSORTED DESSERT PLATTER

A selection of freshly baked cookies & mini desserts

### BAILEY'S CHOCOLATE MOUSSE

Topped with whipped cream & fresh fruit garnish

### WARM APPLE CRISP

Baked sweetened apples, oatmeal crisp topping, fresh whipped cream

## SOUPS & SALADS

### POTATO & LEEK SOUP

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

### TOMATO & BASIL SOUP

A rich tomato base with a hint of basil finished with cream **V GF**

### PUB SALAD

Mixed leaves, carrot, cucumber, tomato, red onion & bell pepper, white balsamic vinaigrette **V GF**

### COUNTRY POTATO SALAD

Boiled potatoes, chopped bacon, fresh parsley, red onion & creamy dijon dressing **GF**

### CLASSIC CAESAR

Crisp romaine, Caesar dressing, house croutons, parmesan cheese **V GF**

## CARVED MEATS

### SAVORY ROAST TURKEY

Slow roasted; served with home-style gravy

### HERB CRUSTED PORK LOIN

Center cut & herb crusted; served with parsley sauce

### BAKED HAM

Boneless country pit ham, tangy honey mustard glaze

## IRISH BISTRO ENTRÉES

### GRILLED HERB CHICKEN

Boneless chicken breast, fresh herbs & garlic marinade, rosemary au jus

### BROILED HADDOCK

Topped with savory butter & herb parmesan bread topping

### ROASTED ATLANTIC SALMON

With olive oil, garlic, thyme & a light seafood cream sauce

### IRISH MAC & CHEESE

Cavatapi pasta with a sharp cheddar sauce & mixed mushrooms **V**

## SIDES

### MASHED POTATO

Bursting with butter & cream **V GF**

### BOILED NEW POTATOES

Baby white potatoes, whiskey garlic butter & parsley **V GF**

### GREEN BEANS

Sautéed with garlic butter & fresh herbs **V GF**

### CHAMP

House mashed potato with green onions & butter **V GF**

### TRADITIONALLY PREPARED CABBAGE

Thin sliced Savoy cabbage, butter, herbs **V GF**

### SEASONAL VEGETABLE SAUTÉ

Olive oil, fresh herbs **V GF**

## DESSERTS

### KELLY'S CAKE

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

### ASSORTED DESSERT PLATTER

A selection of freshly baked cookies & mini desserts

### WARM APPLE CRISP

Baked sweetened apples, oatmeal crisp topping, fresh whipped cream

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**SALADS**

**PUB SALAD**

Mixed greens, carrot, cucumber, tomato, red onion & bell pepper, white balsamic vinaigrette **V GF**

**BABY SPINACH**

Fresh strawberries, sliced apple, toasted hazelnuts & white balsamic vinaigrette **V GF**

**CLASSIC CAESAR**

Crisp romaine, Caesar dressing, house croutons, parmesan cheese **V**

**APPETIZERS**

**POTATO & LEEK SOUP**

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

**IRISH POTATO CAKES**

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

**SAUSAGE ROLLS**

Puff pastry wrapped Irish sausage, Guinness mustard sauce

**IRISH BISTRO ENTRÉES**

**HOUSE BRINED CORNED BEEF**

Our signature 14 day brined corned beef brisket, braised cabbage, Irish parsley sauce

**SAUSAGES & MASH**

Savory Irish pork sausages served with mashed potatoes, garden peas, grilled tomato & Guinness gravy

**PUB STYLE FISH & CHIPS**

Battered haddock, hand cut chips, house tartar sauce, lemon wedge

**SHEPHERDS PIE**

Minced lamb, peas, carrots, leek, savory gravy & mashed potato crust

**BEEF & GUINNESS STEW**

Beef, carrots, potato, celery & onion simmered in Guinness over mashed potatoes

**DESSERTS**

**DELUXE MINIATURE PLATTER**

Chefs' selection of mini decadent desserts from Fantasy Cakes

**BAILEY'S CHOCOLATE MOUSSE**

Topped with whipped cream & fresh fruit garnish

**WARM APPLE CRISP**

Baked sweetened apples, oatmeal crisp topping, fresh whipped cream

## SALADS

### PUB SALAD

Mixed greens, carrot, cucumber, tomato, red onion & bell pepper, white balsamic vinaigrette **V GF**

### BABY SPINACH

Fresh strawberries, sliced apple, toasted hazelnuts & white balsamic vinaigrette **V GF**

### CLASSIC CAESAR

Crisp romaine, Caesar dressing, house croutons, parmesan cheese **V**

### DUBLIN GREENS

Mixed greens, roasted sweet onions & rasher cracklings, honey-dijon dressing **GF**

## APPETIZERS

### POTATO & LEEK SOUP

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

### DUNCANNON FISH CHOWDER

A rich, creamy chowder of fish, onion & potato

### DUCK & BANGER PARCELS

Pulled duck & Irish sausages wrapped in puff pastry, with Guinness mustard sauce

### SHRIMP COCKTAIL

Jumbo shrimp served with cocktail sauce & lemon **GF**

## IRISH BISTRO ENTRÉES

All entrées served with mashed potatoes & chef's seasonal vegetables

### KILBEGGAN SALMON

Salmon filet with a crab, brie, shrimp & dill stuffing, with a seafood cream sauce

### BISTRO STEAK

Grilled medium, served with a rich red wine mushroom sauce

### BAKED STUFFED CHICKEN

Chicken breast with broccoli & brie stuffing with an Irish parsley sauce

### CIDER GLAZED PORK

Brined, marinated & grilled pork medallions with a Magners cider glaze

## DESSERTS

### TRIO OF DESSERTS

Delicious selection of cakes and fancies

### BAILEY'S CHEESECAKE

Decadent, local made creamy cheesecake tinged with Bailey's Irish Cream

### BAILEY'S CHOCOLATE MOUSSE

Topped with whipped cream & fresh fruit garnish

### WARM APPLE CRISP

Baked sweetened apples with a crisp oatmeal topping & ice cream

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## SOUPS & SALADS

### GOAT CHEESE SALAD

Crusted goat cheese, mixed greens, orange segments, spiced cashews, white balsamic vinaigrette **V**

### CRAB & POTATO BISQUE

Creamy potato soup, lump crab, roasted corn & piquant pepper relish

### SMOKED SALMON SALAD

Irish smoked salmon, mixed greens, orange slices, spiced pecans, white balsamic vinaigrette **GF**

## APPETIZERS

### SMOKED SALMON TRIO

Irish smoked salmon served 3 ways: mini potato cake & savory sour cream, brown bread crostini & pickled red onion, boxty with lemon-chive aioli

### PRAWN COCKTAIL

Poached prawns, Marie Rose sauce, horseradish cream **GF**

### IRISH POTATO CAKES

With a savory sour cream sauce & balsamic reduction **V**

### DUCK & BANGER PARCELS

Pulled duck & Irish sausages wrapped in puff pastry, Guinness mustard sauce

## IRISH BISTRO ENTRÉES

### POTATO HALIBUT

Cauliflower gratin, seasonal greens & mustard cream

### PETITE FILETS

2 Petite Filets grilled medium, roasted tomato, finished with a hollandaise sauce, cracked pepper mash & seasonal greens **GF**

### HALF RACK OF LAMB

Herb marinated & grilled with rosemary roasted potatoes & seasonal greens **GF**

### ROAST CHICKEN

Broccoli, brie & rasher stuffed chicken breast, grilled zucchini & a red wine reduction **GF**

### PLANK ROASTED SALMON

Filet of salmon, piquant pepper relish, roasted potato & arugula salad tossed in a champagne vinaigrette **GF**

## DESSERTS

### TRIO OF DESSERTS

Delicious selection of cakes and fancies

### BAILEY'S CHEESECAKE

Decadent, local made creamy cheesecake tinged with Bailey's Irish Cream

### WARM APPLE CRISP

Baked sweetened apples with a crisp oatmeal topping & ice cream

# MORNING OPTIONS

Available Monday - Friday to 11am | Saturday & Sunday to 4pm

## AMERICAN BREAKFAST 25 / PERSON

Scrambled eggs, smoked bacon, sausage, home fries, toast, pancakes, muffin or Danish, cereal, fruit

**Includes tea/coffee/juices**

## HEALTHY OPTION 25 / PERSON

Egg whites (with choice of avocado, tomato, spinach), turkey sausage, fruit display to include platter of honeydew melon, cantaloupe, watermelon, pineapple, strawberries, grapes, bran muffin, wheat bread, cereal, yogurt, oatmeal

**Includes tea/coffee/juices**

## IRISH BREAKFAST 32 / PERSON

Scrambled eggs, rasher, sausage, black & white pudding, mushrooms, tomato, beans, breakfast potatoes, smoked salmon, oatmeal, cereal, yogurt, Irish soda bread

**Includes tea/coffee/juices**

## OPTIONAL EXTRAS

- .....
- BACON ( IRISH/AMERICAN ) 3 / PERSON
  - SAUSAGE 3 / PERSON
  - HOME FRIES 3 / PERSON
  - BELGIAN STYLE WAFFLES 7 / PERSON

- CINNAMON BATTERED BRIOCHE 7 / PERSON
- IRISH STEEL CUT OATMEAL 4 / PERSON
- PANCAKES 7 / PERSON
- OMELET STATION 8 / PERSON
- SMOKED SALMON DISPLAY 13 / PERSON
- YOGURT 4 / PERSON
- MUFFINS, PASTRIES OR BAGELS 4 / PERSON



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# 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% service charge 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, Bottled Water and Juice **6 / PERSON**





## ROOM RENTAL FEES FOR PRIVATE PARTIES

Room Rental Fee may be charged to the person/organization that arranges the event if it is to be completely private. These charges may be waived in accordance to meeting a minimum spend.

## CATERING TERMS & POLICIES

All parties must be booked in advance and food ordered from the catering / banquet program menus.

### PLEASE NOTE THAT THE FOLLOWING POLICIES APPLY:

Reservations must be confirmed, including any applicable deposit paid, at least 7 days prior to the event.

All Parties of 20+ people must pre-order or select a limited menu in conjunction with the onsite event coordinator. These must be agreed within 7 days of the event. No changes or exceptions can be accommodated after this 7 day deadline has passed. This ensures we can source product and commit proper staffing for your party.

Any parties of 20+ people that book within 72 hours of an event will be required to select from a limited menu provided by the onsite event coordinator.

Parties less than 20 people can and will be accommodated at the discretion of the event coordinator with up to 24 hours notice of the proposed event. Menu availability will depend on party size and menu options chosen.

Happy Hour food & beverage is only available at the bar on a first come first served basis. No bookings or reservations can or will be accommodated when ordering from this menu.

Parties making a reservation may not order off the Happy Hour menu. All parties will be offered food from our catering / banquet menus.

Party location will remain intact & 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.

Should any event have less than 75% of the agreed attendees, we reserve the right to reduce the agreed location/area and utilize the reclaimed area for other customers. This will be at the discretion of the Manager on Duty and result only if the restaurant is on a wait for tables. Any exceptions to this policy are at the discretion of the Manager on Duty and depend on whether a party has paid 100% of the agreed booking fee for the space in question and / or guaranteed a minimum spend for the event, at which time they are guaranteed exclusive use of the space for the duration of their event.

The agreed minimum number of guests on the contract is the 'minimum amount' that will be charged for on the night of the event if the party count is less than what was confirmed and catered for.

A 50% deposit is required to hold the room at time of booking.

Any cancellation within 30 days of an event will result in the loss of deposit.

Prices may change due to holidays or certain events. Rí Rá reserves the right to amend or adjust pricing due to such events or at times when demand is higher than normal ( e.g. peak convention season, holidays etc ).

## ASK ABOUT OUR WEDDING BROCHURE

Let us plan your Big Day - The Wedding itself, a Bridal shower, the Bachelorette or Bachelor party, or you post Wedding Day Brunch. Our Event Manager will work with you on all of the details to make sure your event is one to remember. Please ask for our full **wedding brochure**.



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