

PLANNING A PRIVATE EVENT OR PARTY?

(We know a thing or two about that!)



**Perfect for Private Parties, Weddings,
Corporate Events or Meeting Space**

Caters to all size Groups of 10 - 500

Multiple Menu Options

Breakfast Buffet & Luncheon Options Available

No Room or Venue Fees

**Rí
Ra**

IRISH PUB &
RESTAURANT

ABOUT OUR PUB

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 Las Vegas and installed with great care and a lot of skill from a team of master carpenters, glazers and painters.

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. The facilities you see today started life in the 1880's as Foley's Bar in Timoleague, West Cork.

When you pass through Foley's Shop Bar, you enter an authentic Victorian Bar, crafted in the warm pub style of 19th century Dublin and custom-made with salvaged material straight from Ireland. In pride of place is an original statue of St. Patrick. Weighing 500lbs, the statue is made from carved plaster, a technique that was popular around 1850-1880.

The beautiful Victorian bar itself complete with original ceiling medallions, Victorian floor and black Kilkenny limestone counter.

A salvaged Georgian archway leads from the Victorian Bar into the Whiskey Bar. Central in the Whiskey bar is the original glazed jewelers cabinet, circa 1910, restored mahogany paneling from a bank and the oak floor which actually came from an old whiskey distillery, creating the perfect ambiance to consider and enjoy the variety of different whiskeys available.

Past the Whiskey Room you'll find the Theatre Room. Salvaged from the Olympia Theatre in Dublin, it is a unique and beautiful space, boasting dark mahogany wood and feature portraits along the velvet curtained walls.

Beyond the Theatre Room lies The Bordello Room, designed to evoke the architectural spirit of the classic high-end Bordello of older times, conjuring up feelings of opulence, indulgence and luxury. This private lounge and bar has high black ceilings, warm, intimate interiors and soft low lighting.

A combination of multiple & flexible spaces, food & beverage options that are best in class, all delivered with a warm and truly authentic Irish welcome, makes Rí Rá the ideal venue for your special occasion.



MENUS



DIPS, BOWLS & PLATTERS

ALL DIPS, BOWLS &
PLATTERS SERVE 25 PEOPLE

DIPS & BOWLS

SPINACH ARTICHOKE DIP \$75 **V**

Baked spinach, cream cheese, parmesan, garlic & artichokes with fresh herb crostini

HUMMUS BOWL \$65

Served with sliced cucumber, cherry tomatoes & pita chips **V**

TOMATO, MOZZARELLA & BASIL BRUSCHETTA \$55

Mixed with roasted garlic, red onion & olive oil, served with crostini **V**

CLASSIC CAESAR SALAD BOWL \$60

Crisp romaine tossed with our Caesar dressing, house croutons & parmesan cheese

PUB SALAD BOWL \$55

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

DISPLAY PLATTERS

GARDEN VEGETABLE PLATTER \$55

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

CHEESE & FRUIT COMBO PLATTER \$95

Assorted cheeses & fresh fruits served with crackers **V**

ASSORTED CHEESE PLATTER \$120

Assorted sharp cheddar, Swiss, muenster and brie cheese with crackers **V**

FRESH FRUIT DISPLAY \$65

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

HERB RUBBED TURKEY \$165

Roasted, chilled & sliced served with cranberry sauce, herb mayonnaise & rolls

JAMESON HONEY-GLAZED HAM \$165

Baked, chilled & sliced thin, served with whole grain mustard & rolls

PEPPER-CRUSTED ROAST BEEF \$185

Roasted, chilled & sliced thin, served with horseradish sauce & rolls

SMOKED SALMON \$199

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

DESSERT PLATTER \$65

A selection of freshly baked cookies & mini dessert bites

APPETIZER MENU

ALL ITEMS PRICED
PER DOZEN

BANGER BITES \$32

Bite-sized Irish sausages wrapped in puff pastry served with Guinness mustard sauce

IRISH POTATO CAKES \$32

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

GUINNESS BBQ MEATBALLS \$35

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

PUB WINGS \$34

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

BONELESS CHICKEN BITES \$34

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

SMOKED SALMON BITES \$55

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

SCALLOPS WRAPPED IN BACON \$58

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

STUFFED MUSHROOM CAPS \$32

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

GRILLED BEEF SKEWERS \$37

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

BAKED CHEESE TARTLETS \$29

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

HUMMUS & CUCUMBER BITES \$29

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

GOAT CHEESE CROSTINI \$32

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

CAPRESE SKEWERS \$29

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

GRILLED SHRIMP SKEWERS \$56

Glazed with sweet Thai Chili sauce, Sriracha aioli **GF**

BBQ CHICKEN SATAY \$35

Marinated tenders skewered & grilled brushed with Guinness BBQ sauce

LAMB & ROSEMARY LOLLIPOPS \$37

Ground lamb & rosemary, curry mayonnaise

FISH & CHIPS BITES \$46

Mini beer-battered haddock with hand-cut chips & tartar sauce

COCKTAIL SHRIMP \$56

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

BEEF SLIDERS \$55

Beef & cheddar with Guinness BBQ Sauce

FISH SLIDERS \$45

Fried haddock with tartar sauce

CORNERED BEEF SLIDERS \$60

House-brined corned beef, sauerkraut, Swiss cheese, with Marie Rose sauce

TRADITIONAL IRISH BUFFET

\$45 PER PERSON. CHOOSE 1 SOUP, 1 SALAD,
2 ENTRÉES, 2 SIDES & 1 DESSERT

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

PUB STYLE FISH & CHIPS

Beer-battered haddock, hand-cut chips, house tartar sauce, lemon wedge

IRISH CHICKEN CURRY

Diced chicken, peppers, onions, McDonnell's Irish Curry Sauce & steamed rice

JAMESON GLAZED SALMON

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

SIDES

MASHED POTATO

Bursting with butter & cream **V, GF**

CHAMP

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

BOILED NEW POTATOES

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

TRADITIONALLY PREPARED CABBAGE

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

GREEN BEANS

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

SEASONAL VEGETABLE SAUTÉ

Olive oil, fresh herbs **V, GF**

DESSERT

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

THE BALDOYLE BUFFET

**\$47 PER PERSON. CHOOSE 1 SOUP, 1 SALAD,
1 CARVERY, 2 ENTRÉES, 2 SIDES & 1 DESSERT**

SOUP & SALADS

POTATO & LEEK

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

DUBLIN GREENS

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

CLASSIC CAESAR

Crisp romaine, Caesar dressing, house croutons, parmesan cheese

CREAMY TOMATO & BASIL

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

COUNTRY POTATO SALAD

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

CARVED MEATS (PRE-CARVED)

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 baked ham, tangy honey mustard glaze

IRISH BISTRO ENTRÉES

GRILLED HERB CHICKEN **GF**

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

ROASTED ATLANTIC SALMON

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

BOILED HADDOCK

Topped with savory butter & herb parmesan bread topping

IRISH MAC & CHEESE

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

SIDES

MASHED POTATO

Bursting with butter & cream **V, GF**

CHAMP

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

BOILED NEW POTATOES

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

TRADITIONALLY PREPARED CABBAGE

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

GREEN BEANS

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

SEASONAL VEGETABLE SAUTÉ

Olive oil, fresh herbs **V, GF**

DESSERT

KELLY'S CAKE

Rich chocolate cake layered with chocolate mousse and a chocolate glaze

BAILEY'S CHOCOLATE MOUSSE

Topped with whipped cream & fresh fruit garnish

WARM APPLE CRISP

Baked sweetened apples, oatmeal crisp topping, fresh whipped cream

DUBLIN PLATED DINNER

**\$44 PER PERSON. CHOOSE 1 SALAD & 1 APPETIZER,
2 ENTRÉES & 2 DESSERTS PRE-SELECTED PER PARTY**

SALADS

PUB SALAD

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

BABY SPINACH

Fresh strawberries, sliced apple, spiced cashews & white balsamic vinaigrette **V, GF**

CLASSIC CAESAR

Crisp romaine, Caesar dressing, house croutons, parmesan cheese

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 **V**

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

SHEPHERDS PIE

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

PUB STYLE FISH & CHIPS

Beer-battered haddock, hand-cut chips, house tartar sauce, lemon wedge

SAUSAGES & MASH

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

BEEF & GUINNESS STEW

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

DESSERT

ASSORTED DESSERT PLATTER

A selection of freshly baked cookies & mini desserts

WARM APPLE CRISP

Baked sweetened apples, oatmeal crisp topping, fresh whipped cream

BAILEY'S CHOCOLATE MOUSSE

Topped with whipped cream & fresh fruit garnish

DUNGIVEN PLATED DINNER

\$52 PER PERSON. CHOOSE 1 SALAD & 1 APPETIZER,
2 ENTRÉES & 2 DESSERTS PRE-SELECTED PER PARTY

SALADS

PUB SALAD

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

BABY SPINACH

Fresh strawberries, sliced apple, spiced cashews & white balsamic vinaigrette **V, GF**

CLASSIC CAESAR

Crisp romaine, Caesar dressing, house croutons, parmesan cheese

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

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 **GF**

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 **GF**

DESSERT

KELLY'S CAKE

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

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, oatmeal crisp topping, fresh whipped cream

BISTRO PLATED DINNER

\$80 PER PERSON. CHOOSE 1 SOUP OR SALAD, 1 APPETIZER, 2 ENTRÉES & 2 DESSERTS PRE-SELECTED PER PARTY

SOUPS & SALADS

GOAT CHEESE SALAD

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

SMOKED SALMON SALAD

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

CRAB & POTATO BISQUE

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

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

IRISH POTATO CAKES

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

DUCK & BANGER PARCELS

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

PRAWN COCKTAIL

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

IRISH BISTRO ENTRÉES

POTATO HALIBUT

Cauliflower gratin, seasonal greens & mustard cream

CLARE STUFFED CHICKEN

Rasher, Broccoli, brie stuffed chicken breast, asparagus, mashed potatoes and finished in a parsley sauce

PLANK-ROASTED SALMON

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

PETITE FILETS

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

CIDER-GLAZED PORK

Brined, marinated & grilled pork medallions with a Magners Cider glaze **GF**

DESSERT

BAILEY'S CHOCOLATE MOUSSE

Topped with whipped cream & fresh fruit garnish

BAILEY'S CHEESECAKE

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

WARM APPLE CRISP

Baked sweetened apples, oatmeal crisp topping, fresh whipped cream

MORNING OPTIONS

**PRICED PER PERSON
AVAILABLE UP TO 11AM DAILY**

AMERICAN BREAKFAST \$25

Scrambled eggs, smoked bacon, sausage, home fries, pancakes, muffins or assorted Danish, cereal, fruit display, and toast upon request

THE HEALTHY BREAKFAST \$25

Scrambled egg whites, sliced avocado, cherry tomatoes, and spinach, turkey sausage, oatmeal, yogurt, bran muffins, cereal, fruit display and wheat toast upon request

THE IRISH BREAKFAST \$32

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

TEA, COFFEE & JUICES INCLUDED IN ALL OPTIONS



OPTIONAL EXTRAS

BACON (IRISH/AMERICAN) \$3 PER PERSON

SAUSAGE \$3 PER PERSON

HOME FRIES \$3 PER PERSON

BELGIAN STYLE WAFFLES \$7 PER PERSON

CINNAMON BATTERED BRIOCHE \$7 PER PERSON

IRISH STEEL CUT OATMEAL \$4 PER PERSON

PANCAKES \$7 PER PERSON

OMELET STATION \$8 PER PERSON

SMOKED SALMON DISPLAY \$13 PER PERSON

YOGURT \$4 PER PERSON

MUFFINS OR ASSORTED DANISH \$4 PER PERSON

BAGELS WITH CREAM CHEESE \$4 PER PERSON

SPACES

THE PARLOUR ROOM

The Parlour Room has a unique 1970's inspired retro feel. It has a mix of low seating, armchairs, dining tables, and bar stools around a moon shaped private bar. With a fireplace and bookcases lining the walls, this room is the perfect place to host a cozy business social, client mixer, celebration, fundraiser, holiday party or small wedding reception.

This room can accommodate up to 45 people for a cocktail style reception and for 32 people for a dining style reception. The Parlour Room has its own Drop Down Screen, Projector with HDMI Capabilities, wireless microphone and Bluetooth compatibilities for playing your own music. It is a great place for a casual and fun occasion and for those who want something a little different.

ROOM DETAILS

Capacity	32 Seated, 45 Standing
Facilities	WiFi, Private Bar with Dedicated Staff, Drop Down Screen & TVs available for Marketing reels and/or customized branding, Wireless Microphone, and Bluetooth available for playing your own music



THE BORDELLO ROOM

The Bordello Room can accommodate many types of private parties and events from larger groups to smaller intimate gatherings and can host plated dinners, buffets and cocktail receptions. Capacity is 90 people reception style and 64 people dining.

It comes equipped with a wireless microphone, WiFi, a Bluetooth iPhone/iPad jack, 75" TV, ceiling mounted projector with 180" Screen, & HDMI plug-in. This is a great space for social gatherings, wedding receptions, networking events, corporate meetings and sports viewings and will be an experience your guests will always remember.

ROOM DETAILS

Capacity	64 Seated, 90 Standing
Facilities	WiFi, Private Bar with Dedicated Staff, Drop Down Screen & TVs available for Marketing reels and/or customized branding, Wireless Microphone, and Bluetooth available for playing your own music



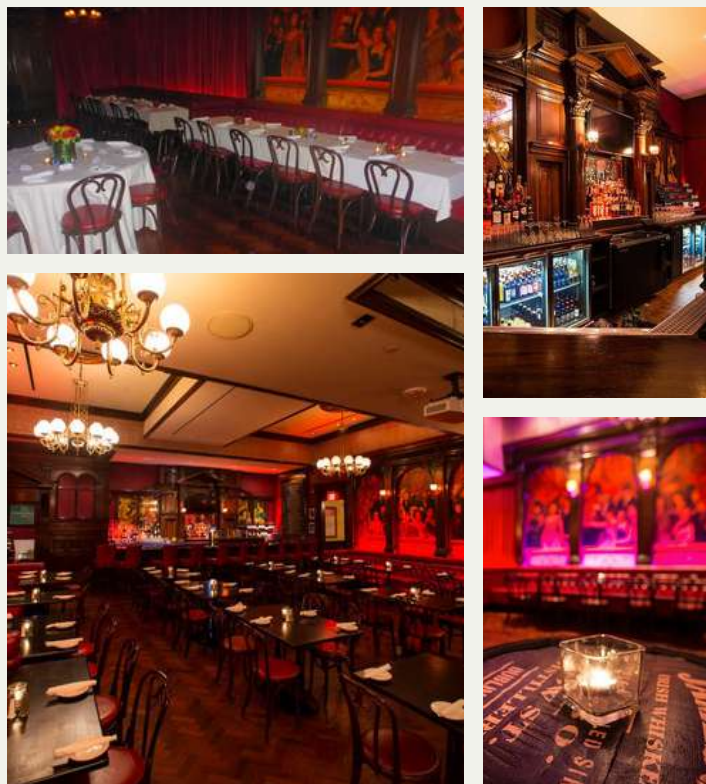
THE THEATER ROOM

The Theatre Room is the perfect space for larger occasions. Salvaged from the Olympia Theatre in Dublin, it is a unique and beautiful space, boasting dark mahogany wood and feature portraits along the velvet curtained walls.

The Theatre Room has its own private bar and can accommodate up to 90 people for a sit down dinner and 125 people for a reception style event. AV facilities for this room include Drop Down Screens & TVs available for Marketing reels and/or customized branding and wireless microphone. The Theatre Room is an opulent and luxurious space for those that are looking for something special.

ROOM DETAILS

Capacity	90 Seated, 125 Standing
Facilities	Private Foyer entrance, with a Private Bar and Dedicated Staff, WiFi, Drop Down Screen & TVs available for Marketing reels and/or customized branding, and Wireless Microphone



FRONT PUB BUYOUT

The Front section of the Pub is available for hire. It includes the Shop Bar, Victorian Bar, Whiskey Room & Parlour Room. It's the ideal package for those larger Parties and Corporate Events.

Capacity	90 Seated, 250 Standing
Facilities	Flexible Layouts, Wifi, Drop Down Screens & TV's available for Marketing reels and/or customized branding, and Wireless Microphone.



FULL PUB BUYOUT

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 Shop Bar, Victorian Bar, Whiskey Room, Parlour Room, Theatre Room and Bordello Room for up to 500 people!

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

Capacity	245 Seated, 500 Standing
Facilities	Flexible Layouts, Wifi, Drop Down Screens & TV's available for Marketing reels and/or customized branding, and Wireless Microphone.



BEVERAGES

BEVERAGE OPTIONS

HOSTED BAR WITH LIMITATIONS

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.

LIMITED TIME PERIOD

The bar is hosted to & from a specific time i.e. 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, at their own expense. Taxes and service charge does apply.

UNLIMITED NON-ALCOHOLIC BEVERAGES \$7 PER PERSON

Coffee, hot tea, iced tea, soft drinks, bottled water and juice

THE GUINNESS PERFECT PINT EXPERIENCE

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, and receive an official Guinness Pint glass, while enjoying the pint they have just pulled.



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 Manager Jennifer Spriggs.

Rí Rá Irish Pub & Restaurant



The Shoppes at Mandalay Place

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