



## PLANNING A PRIVATE EVENT OR PARTY?

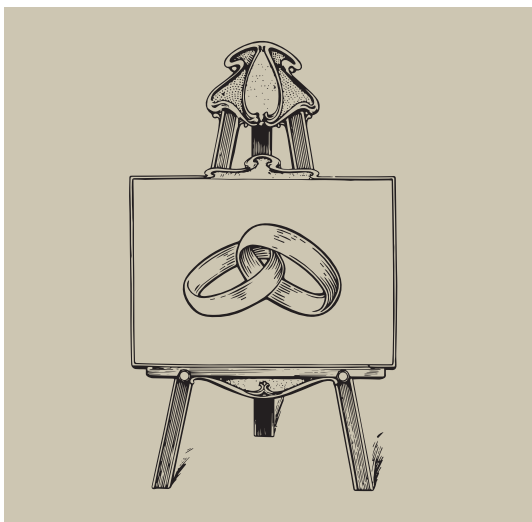
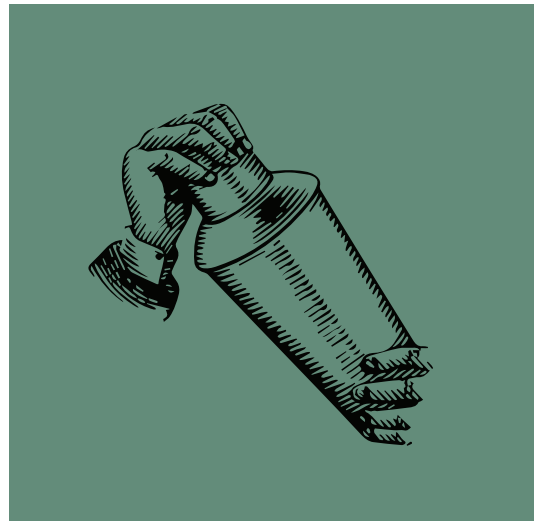
*(We know a thing or two about that)*



Ri  
Ra

IRISH PUB &  
RESTAURANT





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*Here at **Rí Rá Irish Pub & Restaurant**, we have been a part of the Portland community for almost twenty years and have had the privilege of helping countless people & organizations plan every type of event imaginable.*



Situated in the historic Old Port, Rí Rá is a beautiful pub and restaurant in a captivating setting. Our venue overlooks the Portland Harbor with floor to ceiling windows offering a 180 degree view of the numerous quaint islands that are dotted across the bay.

Rí Rá Portland is a ‘tale of two cities’. Downstairs, as you enter, you are led back in time to a hundred years ago to the peaceful and cozy atmosphere of a

traditional Irish pub. Upstairs is a modern, refurbished space, very much in keeping with its New England charm. We like to say that when you are downstairs you are in Dublin, when you are upstairs, you are very much in Portland!

Our venue is a series of extremely flexible interlocking spaces, allowing us to host events of all styles and ambiances.



# — Our Food Philosophy —

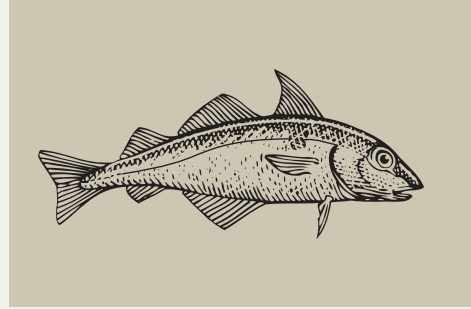


Our carefully crafted menus represent the best in local and fresh ingredients inspired by our Irish roots.

Our menus are designed to bridge the elements of our Irish heritage with the local flavors of Maine and New England. We source as many local products from our neighbors as possible; our chefs curate a pantry full of seasonal ingredients from around the state including lobster and fresh seafood from our pier.

Whether your event is simply an hors d'oeuvres and cocktail reception or full course dining, we can tailor a menu to suit your needs. We cater to an array of different scales of events, from wedding receptions, rehearsal dinners, corporate happy hours, business meetings, holiday parties and milestone celebrations.





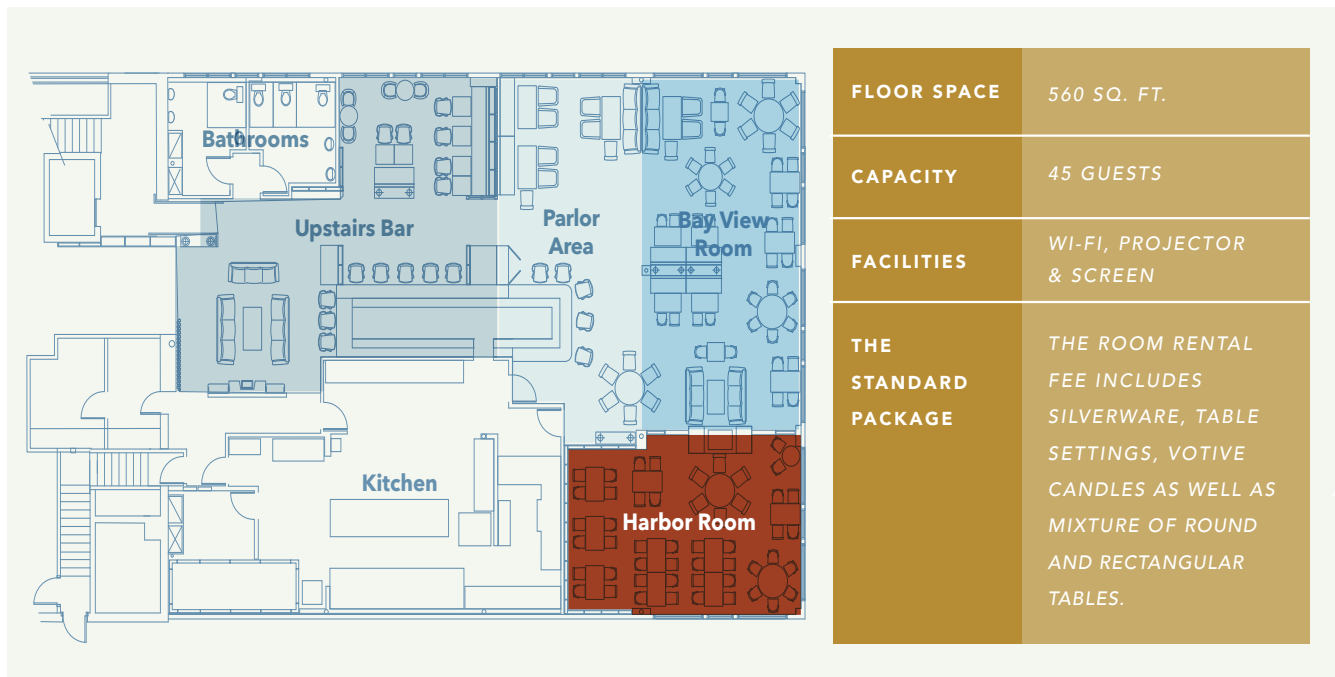
# PARTY SPACES





# The Harbor Room


The Harbor Room is a bright and private room, with a working fireplace that adds to the warmth and intimacy of the space. The room offers stunning views of the harbor and can comfortably accommodate 40 guests for a buffet meal and 45 guests for a seated meal or cocktail style reception. The Harbor Room is complete with Wi-Fi and A/V capabilities.





# — The Bay View Room —

The Bay View Room offers dramatic views of the harbor with floor to ceiling windows. With a working fireplace, The Bay View Room is perfect for larger events and can accommodate 70 guests for a buffet style event, 75 guests for a seated meal or 85 guests for a cocktail style reception.

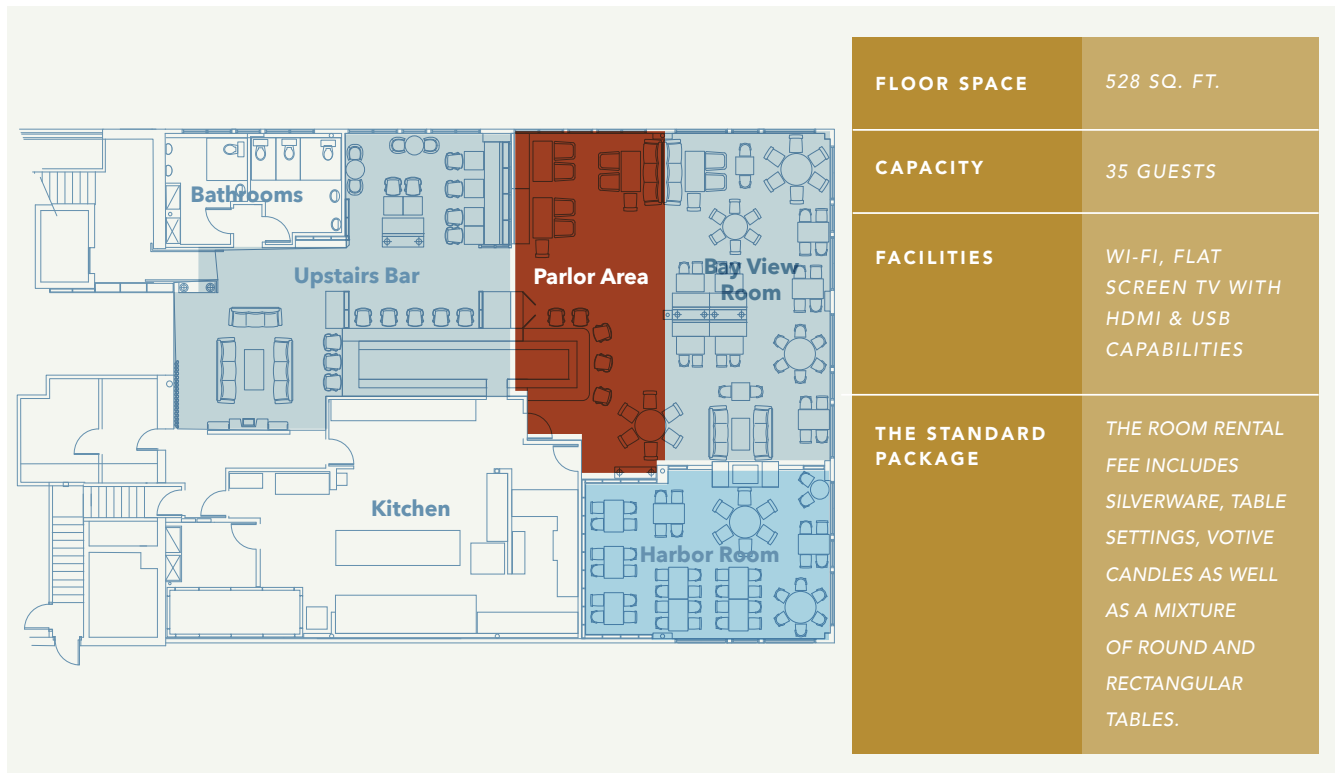


|                             |  |
|-----------------------------|--|
| <b>FLOOR SPACE</b>          | 720 SQ. FT.  |
| <b>CAPACITY</b>             | 85 GUESTS  |
| <b>FACILITIES</b>           | WI-FI, PROJECTOR & SCREEN  |
| <b>THE STANDARD PACKAGE</b> | THE ROOM RENTAL FEE INCLUDES SILVERWARE, TABLE SETTINGS, VOTIVE CANDLES AS WELL AS A MIXTURE OF ROUND AND RECTAGULAR TABLES. |



# The Parlor

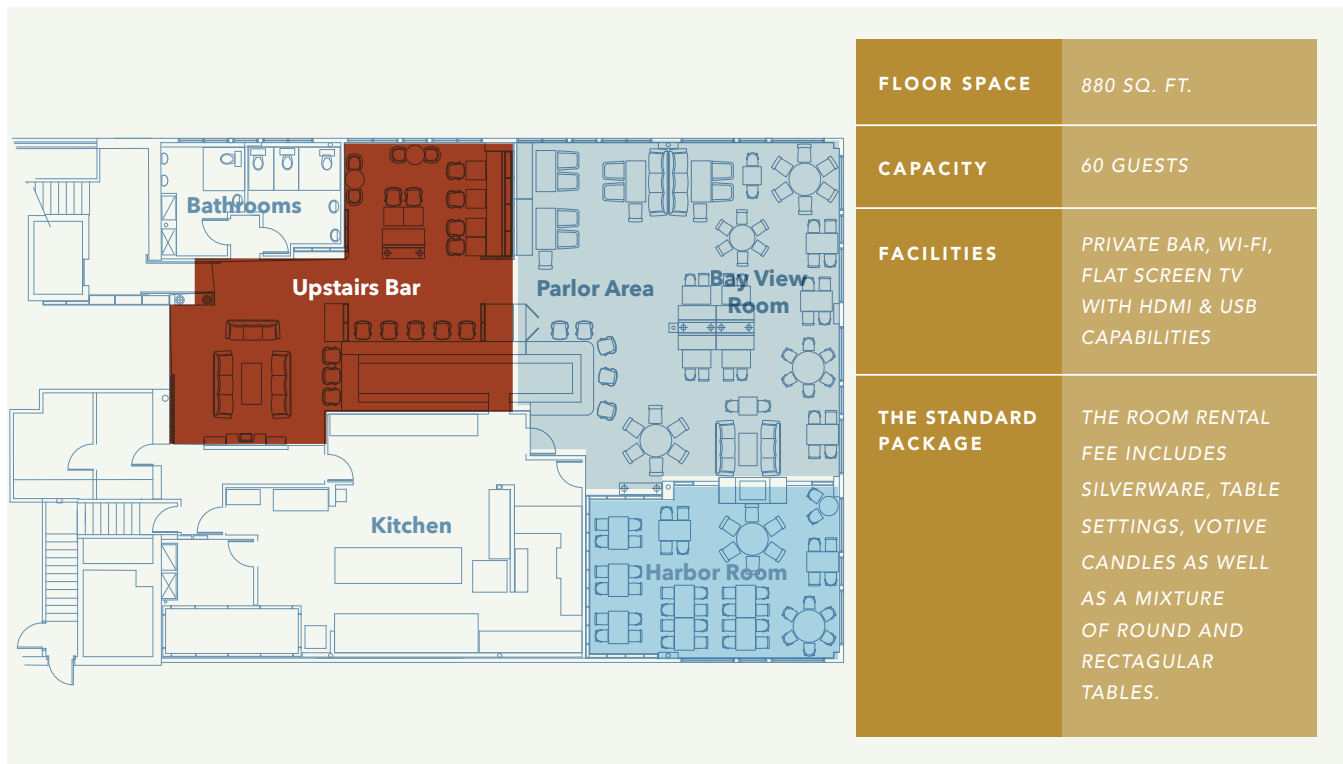
The Parlor is complete with banquette seating and can accommodate 25 guests seated or 35 guests for a cocktail style reception. The Parlor is equipped with a flat screen TV with A/V capabilities.





# The Upstairs Bar

The Upstairs Bar area offers large comfortable couches, a mixture of high-top tables, bar seats and a fireplace. It is the ideal spot for a casual cocktail style reception. The Upstairs Bar can accommodate up to 40 guests seated and 60 guests for a cocktail reception. The Upstairs Bar offers three flat screen TV's with A/V capabilities.







## — The Upstairs at Rí Rá —

The Upstairs at Rí Rá boasts harbor views and can accommodate 150 guests for a seated meal or up to 200 for a cocktail-style reception. Our upstairs is a dynamic and flexible space that can host a wide variety of configurations to best suit your needs.



|                             |   |
|-----------------------------|---|
| <b>FLOOR SPACE</b>          | 2720 SQ. FT.  |
| <b>CAPACITY</b>             | 200 GUESTS  |
| <b>FACILITIES</b>           | PRIVATE BAR, WI-FI, 4 FLAT SCREEN TV'S WITH HDMI AND USB CAPABILITIES, PROJECTOR AND SCREEN.                                  |
| <b>THE STANDARD PACKAGE</b> | THE ROOM RENTAL FEE INCLUDES SILVERWARE, TABLE SETTINGS, VOTIVE CANDLES AS WELL AS A MIXTURE OF ROUND AND RECTANGULAR TABLES. |

## — Full Pub & Restaurant Buyout —

Want to give your guests the full experience of our stunning venue on the second floor, plus our ground floor pub, comprising of a classic Victorian Bar and traditional Irish Shop Bar? It's yours for that extra special event. Speak to our Events Manager for availability & pricing for a complete private buy-out.



# **MENU OPTIONS**

# Dips, Bowls & Display Platters

## DIPS & BOWLS

### SPINACH & ARTICHOKE DIP 55

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

### MEDITERRANEAN DIPS 65

Carrot harissa hummus, roasted eggplant spread, quinoa tabbouleh served with grilled pita, olive medley & grilled peppers **V**  
1 Bowl - 25 People

### PIMENTO CRAB DIP 80

Blend of Maine red crab, roasted peppers, cream cheese, Old Bay spice & grilled pita wedges  
1 Bowl - 25 People

### LOBSTER SALAD BOWL 550

Fresh picked Maine lobster, lightly dressed with Meyer Lemon chive aioli, served with Botto's bakery rolls  
1 Bowl - 25 People



## DISPLAY PLATTERS

### HERB RUBBED TURKEY 175

Roasted, chilled & sliced, served with herb mayonnaise & bakery rolls  
1 Display - 25 People

### JAMESON GLAZED HONEY HAM 175

Baked, chilled & sliced, served with Guinness mustard & bakery rolls  
1 Display - 25 People

### GARDEN VEGETABLE PLATTER 45

Fresh seasonal vegetables served chilled with your choice of blue cheese, buttermilk ranch or house goddess dressing **V GF**  
1 Display - 25 People

### ASSORTED CHEESE PLATTER 85

Sharp cheddar, Swiss, Muenster and brie cheeses with crackers **V**  
1 Display - 25 People

### FRESH FRUIT DISPLAY 45

Honeydew, cantaloupe, pine-apple, seedless red grapes & strawberries **V GF**  
1 Display - 25 People

### NICOISE BOARD 85

Blanched asparagus, boiled red potatoes, grilled squashes, boiled egg, local tomatoes, olive blend, balsamic dressing  
**+ SEARED TUNA 8/PERSON**  
1 Display - 25 People

### CHILLED SEAFOOD PLATTER 300

Ducktrap smoked salmon, poached shrimp, local oysters, smoked local mussels, cocktail sauce, mignonette, bread & crackers  
1 Display - 25 People

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

# Appetizer Menu

The minimum order for each type of appetizer is two dozen.

**IRISH POTATO CAKES 25/DOZEN**  
Miniature cheddar & scallion  
potato cakes, savory sour cream V

**RÍ RÁ CRAB CAKES 52/DOZEN**  
Miniature Maine Crab Cakes served  
with Irish remoulade

**GUINNESS BBQ  
MEATBALLS 25/DOZEN**  
Spiced all beef meatballs glazed with  
our house Guinness BBQ Sauce

**PUB WINGS 26/DOZEN**  
Crispy chicken wings tossed in  
mild sauce, Jameson honey glaze  
or Guinness BBQ; served with bleu  
cheese or ranch

**BONELESS  
CHICKEN BITES 26/DOZEN**  
Hand breaded and fried crisp; honey  
Dijon dipping sauce & celery sticks

**SCALLOPS WRAPPED  
IN BACON 55/DOZEN**  
Tender sea scallops wrapped with  
applewood smoked bacon

**BAKED STUFFED  
MUSHROOM CAPS 30/DOZEN**  
Filled with our savory spinach dip  
V GF

**VEGGIE TOAST 22/DOZEN**  
Toast points, carrot-harissa spread,  
grilled peppers V

**HUMMUS &  
CUCUMBER BITES 22/DOZEN**  
Sliced English cucumber topped  
with garlic hummus, red bell  
pepper & olives V GF

**BBQ CHICKEN SATAY 26/DOZEN**  
Marinated tenders skewered &  
grilled brushed with Guinness  
BBQ sauce GF

**GRILLED  
SHRIMP SKEWERS 45/DOZEN**  
Glazed with sweet chili sauce GF

**BATTERED  
FISH & CHIPS 35/DOZEN**  
Mini battered haddock bites with  
hand cut fries & tartar sauce

**COCKTAIL SHRIMP 30/DOZEN**  
Chilled jumbo shrimp served with  
house recipe cocktail sauce &  
shaved lemon GF

**SLIDERS 40/DOZEN**  
Choose from beef & cheddar with  
ketchup, pickle & garlic aioli, BBQ  
chicken & pickle, veggie burger  
with slaw & sriracha mayo

**TUNA POKE 50/DOZEN**  
Raw yellowfin tuna, ginger soy  
marinade & toasted sesame seeds  
on cucumber slices

**OYSTERS  
ON PIGGYBACK 60/DOZEN**  
Fried local oyster and seared pork  
belly with Meyer lemon aioli &  
spicy pickle chips on crostini

**LOCAL OYSTERS 42/DOZEN**  
Freshest selection of Maine oysters  
served on ice with mignonette,  
& classic cocktail sauce

**LOBSTER  
EGG ROLLS 40/DOZEN**  
Maine lobster mousse,  
goat cheese, chives

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# Morning Menu

Served Buffet Style

**CITY CONTINENTAL** **20/PERSON**

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

**SIMPLE BREAKFAST** **25/PERSON**

Scrambled eggs, home fries, bacon, toast, orange juice, coffee, tea

**AMERICAN BREAKFAST** **30/PERSON**

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

**IRISH BREAKFAST** **38/PERSON**

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



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# — Buffet, Plated & Family Style Menu —

Available for Lunch and Dinner

Create a variety of choices for your guests with selections from the categories below. Family style is where large platters and bowls are passed around the table in spirit of sharing great food and company! Available for parties of more than 20 guests. Please note, all family style meals require tables of 8-12. All soups and salads will be plated individually.

## BUFFET 50/PERSON

## FAMILY STYLE 50/PERSON

## PLATED 60/PERSON

Packages include soft drinks, coffee and tea

### ENTREES (CHOOSE THREE)

#### SIMPLE SALMON

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

#### IRISH MAC & CHEESE

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

#### BROILED HADDOCK

Oven broiled with lemon, butter & herbed bread crumbs

#### BROCCOLI BRIE CHICKEN

Marinated breast, steamed broccoli & brie stuffed, buttermilk-dill

#### ROASTED VEGETABLE PASTA

Chef's selection of seasonal vegetables, sautéed with garlic butter, fresh herbs & shaved parmesan **V**

#### LAMB STEW

Simmered lamb, root vegetables, barley, lager, savory rosemary gravy, house brown bread

#### MARINATED FLANK STEAK

Grilled to order, mushroom pan sauce

#### GRAIN BOWL

Two-grain tabbouleh, avocado, grilled onion, marinated tomatoes, smoked almonds, edamame, chive oil, lemon **V GF**

### SOUP & SALADS (CHOOSE ONE)

#### GARDEN VEGETABLE SOUP

Chef's selection of seasonal vegetables, chickpeas, broth & herbs **V GF**

#### CORN CRAB BISQUE

Rustic bisque of corn, crab, sherry & cream

#### DOCKSIDE SEAFOOD CHOWDER

A rich & creamy chowder, haddock, clams, lobster, shrimp, onions & potatoes

#### GARDEN SALAD

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

#### CAESAR SALAD

Romaine, shaved parmesan, garlic croutons & Caesar dressing **V**

#### BABY SPINACH SALAD

Fresh strawberries, smoked almonds, strawberry & honey vinaigrette **V GF**

### SIDES (CHOOSE TWO)

#### MASHED POTATO

Bursting with butter & cream **V GF**

#### HERBED BASMATI RICE

Steamed with fresh herbs, olive oil & vegetable broth **V GF**

#### TWO GRAIN TABBOULEH

Sorghum, red quinoa, cucumbers, tomato & lemon **V GF**

#### RED BLISS POTATO

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

#### GREEN BEANS

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

#### ROASTED BRUSSELS SPROUTS

Balsamic roasted Brussels sprouts **V GF**

#### SEASONAL VEGETABLES

Olive oil & fresh herbs **V GF**

### À LA CARTE (\$9 PER PERSON)

Available as an add on to each meal package, priced per person

#### 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

Bottom round, Guinness stout gravy

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# Chef's Sourced & Selected Plated Menu

Available for Lunch and Dinner

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*BUFFET 80/PERSON*

*FAMILY STYLE 80/PERSON*

*PLATED 90/PERSON*

Packages include soft drinks, coffee and tea

## **SOUP & SALADS (CHOOSE ONE)**

### **MELON & CRAB GAZPACHO**

Local melons, cucumber, Maine crab meat, aged sherry vinegar, tarragon **GF**

### **LOCAL GREENS**

Pork belly lardon, boiled egg, truffle vinaigrette

### **MAINE LOBSTER BISQUE**

Fresh Maine lobster, cream, lobster stock, grilled corn, touch of sherry, oyster crackers

### **MELON CAPRESE**

Local melon, Pineland Farms feta, arugula, balsamic reduction **V GF**

### **BROCCOLI CRUNCH SALAD**

Broccoli florets, pickled fennel, red grapes, smoked almonds, julienne red onions, lemon tahini dressing **V GF**

## **ENTREES (CHOOSE THREE)**

### **PORK**

Grilled porterhouse pork chop, beer brined, whole grain honey mustard sauce

### **STEAK**

Grilled ribeye, green peppercorn crust, garlic butter **GF**

### **CHICKEN**

Pan roasted Statler cut chicken breast, rosemary, lemon marmalade **GF**

### **SWORDFISH**

Grilled Atlantic swordfish steak, Maine lobster butter, fresh herbs **GF**

### **SALMON**

Faroe Island salmon, soy & tahini marinade, chive oil & grilled lemon **GF**

### **GARDEN PABELLA**

Grilled or roasted seasonal vegetables, basmati rice, saffron broth, fresh herbs, spice toasted pepitas **V GF**

## **SIDES (CHOOSE TWO)**

### **BRUSSELS SPROUTS & BACON**

Roasted with smoked bacon & tossed with balsamic glaze **GF**

### **GRILLED CORN**

Lightly charred and basted with chili lime butter **V GF**

### **CURRY CHICKPEA SALAD**

Red bell peppers, red onions, cilantro & curry-lemon vinaigrette **V GF**

### **ROASTED POTATOES**

Salt roasted fingerlings, fresh herbs & olive oil **V GF**

### **SAVORY BREAD PUDDING**

Bakery bread, savory custard, fresh herbs **V**

### **GRILLED VEGETABLE MEDLEY**

Assortment of seasonal vegetables, marinated and grilled **V GF**

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# Perfectly Portland Menu

## **NEW ENGLAND FAMILY STYLE LOBSTER BOIL** **60/PERSON**

SERVED FAMILY STYLE

**1½ LB. MAINE LOBSTER GF**

### **DOCKSIDE SEAFOOD CHOWDER**

A rich & creamy chowder, haddock, clams, lobster, shrimp, onions & potatoes

### **CORN ON THE COB**

Boiled & served with Kerrygold butter **V GF**

### **POTATO SALAD**

Red bliss, boiled egg, fresh herbs, mayonnaise **V GF**

### **COLESLAW**

Classic style with creamy dressing **V GF**

### **BARBECUE B&M BAKED BEANS**

Local baked beans, Guinness BBQ sauce **GF**

## **PEAKS ISLAND PICNIC**

**35/PERSON**

### **FRESH LOBSTER ROLL**

Served warm with butter or chilled with mayo, coleslaw, house salt & vinegar crisps, potato salad

## **OPTIONAL EXTRAS (4/PERSON)**

### **POTATO SALAD**

Red bliss, boiled egg, fresh herbs, mayonnaise **V GF**

### **COLESLAW**

Classic style with creamy dressing **V GF**

### **BARBECUE B&M BEANS**

Local baked beans, Guinness BBQ sauce **GF**

### **MAINE POTATO FRIES**

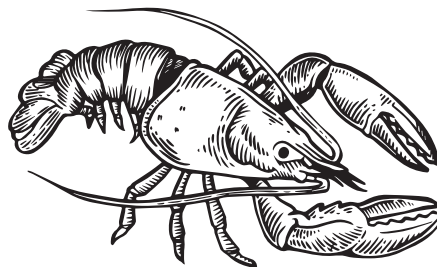
Greenthumb Farms potatoes, sea salt & black pepper **V GF**

### **S&V CRISPS**

House made, sea salt & vinegar powder **V GF**

### **CORN ON THE COB**

Boiled & served with Kerrygold butter **V GF**



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# Dessert Menu

## **ASSORTED DESSERT PLATTER 55**

A collection of freshly baked cookies, brownies, pound cake and cakes V

1 Display - 25 People

## **ASSORTED MINI CHEESECAKE PLATTER 70**

1 Display - 25 People V

## **BAILEY'S CHOCOLATE MOUSSE 7/PERSON**

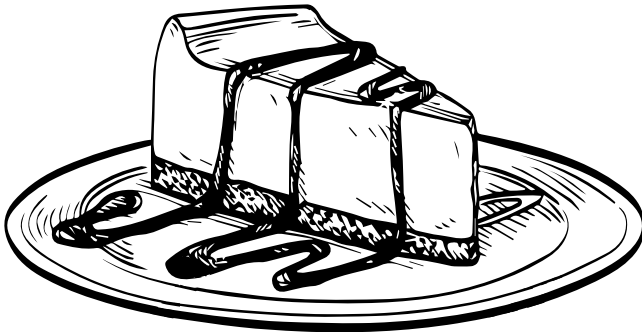
A delicious spiked chocolate mousse topped with whipped cream & strawberries V

## **SEASONAL CRISP 7/PERSON**

Chef's choice of seasonal fruit, sugar & spice, oatmeal crisp topping; served with fresh whipped cream V

## **DESSERTS BY LOCALS MKT**

Ask us about our selection of locally sourced pies, cakes & confections from some of Portland's most famous bakeries!



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# Beverage Packages

Open bar pricing available exclusive to your event. Cash and consumption-based packages are also available.

We offer a number of different bar options. You can arrange to have your guests buy their own beverages, provide wine during dinner, or choose one of our bar options:

| OPEN BAR PACKAGES FOR A 4-HOUR TIME PERIOD   |  |                                   |   |
|--|--|-----------------------------------|---|
| BEER AND HOUSE WINE ONLY   |  | \$35 PER PERSON                   |   |
| HOUSE WINES, DOMESTIC BEER & WELL DRINKS   |  | \$40 PER PERSON                   |   |
| PREMIUM WINE, BEER & PREMIUM DRINKS  |  | \$50 PER PERSON                   |   |
| ALLOCATED OPEN BAR   | LIMITED BAR  | SELECT WINES                      | SODA BAR  |
| ALLOCATE A CERTAIN TIME FRAME FOR DRINKS TO BE AVAILABLE FOR YOUR GUESTS, THEN REVERT TO A CASH BAR. | SELECT YOUR FAVORITE DRINKS AND HAVE THEM AVAILABLE ON THE NIGHT FOR YOUR GUESTS TO ENJOY. | ASK TO SEE OUR RESERVE WINE LIST. | ALL SODAS AND JUICES AVAILABLE FOR YOUR GUESTS FOR THE NIGHT. |



# Weddings at Rí Rá

Large fireplaces, hardwood floors and stunning views of the Portland Harbor, what more could you want for your wedding event?

Whether you are planning a 200-person cocktail party with hors d'oeuvres or a 50-person plated dinner, we are able to accommodate you to make your special day a memorable one.

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

Please ask our Events Manager for our full wedding brochure.



# Meetings at Rí Rá

## BREAKFAST MEETING 22/PERSON

Assortment of coffee, tea & juice, mini bagels, cream cheese, peanut butter & jams, assorted healthy muffins, hard boiled eggs, whole fruit, assorted yogurts

**+ SMOKED SALMON PLATTER**  
7/PERSON

**+ HAM & CHEESE PLATTER**  
7/PERSON

**+ FRUIT, YOGURT & GRANOLA**  
5/PERSON

## AFTERNOON BREAK 16/PERSON

Coffee, tea, soft drinks, fresh cut fruit, granola bars, fresh baked cookie platter

**+ FRUIT & BERRIES PLATTER**  
4/PERSON

## MORNING BREAK 16/PERSON

Coffee, tea & soft drink, assorted granola & protein bars, whole fruit

**+ BREAKFAST PASTRIES**  
4/PERSON

**+ BREAKFAST PASTRIES**  
4/PERSON

## SANDWICH PLATTERS 18/PERSON

Assorted sandwiches served with mixed greens, soft drink & chef's choice of dessert

### CHOOSE UP TO THREE OF THE FOLLOWING SANDWICHES:

#### KILCOOLY

Roasted turkey, cheddar, apple, bacon, cranberry mayo, wheat bread

#### HAM & BRIE

Shaved ham, brie, Jameson onion jam, Guinness mustard, arugula, baguette

#### GALWAY CHICKEN

Grilled chicken, Irish rasher, Swiss, curry mayo, LTO, sourdough

#### WICKLOW

Shaved roast beef, Irish cheddar, horseradish mayo, pickled red onions, lettuce, tomato, brioche bun

#### VEGGIE GYRO

Quinoa and cauliflower patty, pita, tzatziki, lettuce, tomato, red onion, feta **V**

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At Rí Rá, we are committed to making every event truly memorable.

A combination of flexible spaces with food and beverage options that are best in class, make us the ideal venue for your special occasion.

If you have a specific event that you would like to discuss, contact our Events Manager, Rebecca Warner.



**Jeff Fightmaster**

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