



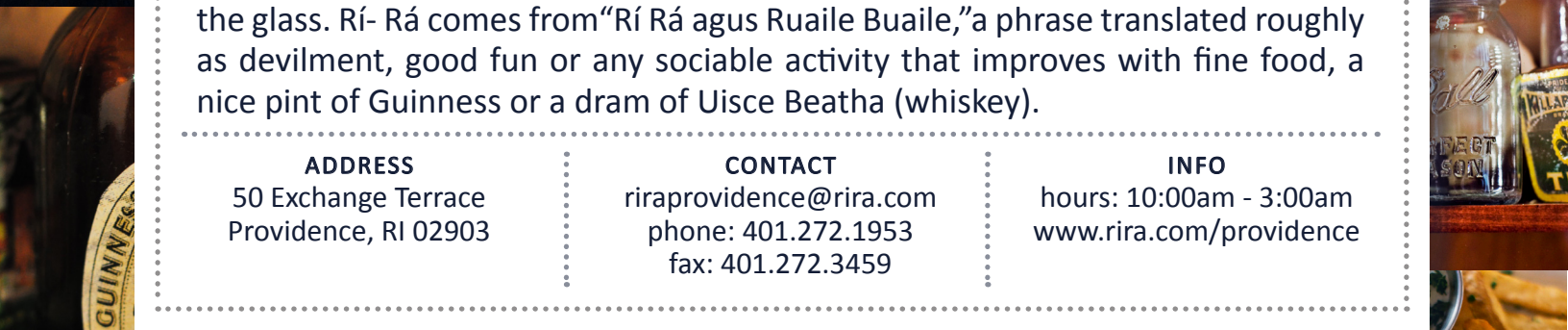
NO ONE PARTIES LIKE THE IRISH CATERING & EVENTS

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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PROVIDENCE

no one parties like the irish

No.2



“If more of us valued food and cheer and song above hoarded gold, it would be a merrier world.” (JRR Tolkien)

Are you looking for a place to have a casual, fun event? Rí Rá, the Irish Pub & Restaurant can provide cocktail parties, buffet dinners and plated dinners in an authentic Irish pub! Whether you are looking to host a business social, client mixer, milestone celebration, fund-raiser or holiday party, our staff can help plan a memorable event!

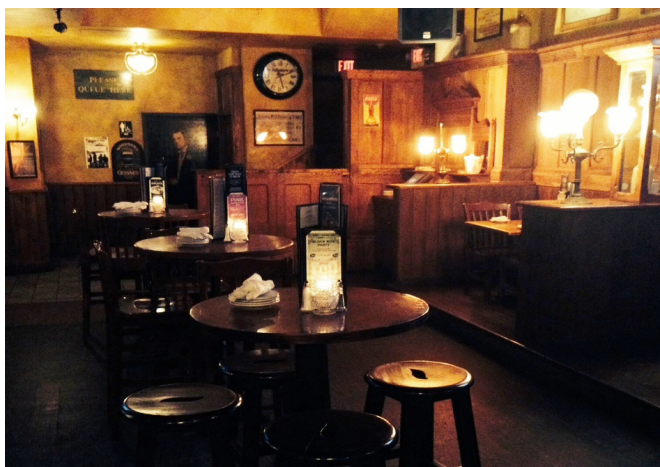
Intimate and private parties are held in our beautiful Victorian & Gothic Room, a quaint setting rich with history of the old Rhode Island Train Station, beautifully painted Celtic murals on the ceilings and a cozy fireplace. This room is ideal for birthdays, corporate meetings, rehearsal dinners or just an intimate gathering of friends.



Our Shop Bar, complete with its Irish collectibles, bric a brac, and rustic look is a perfect setting for a cocktail mixer of friends and/or coworkers. This space is the cornerstone of the Irish pub and its atmosphere is conducive to lively banter or for guests that are looking to just relax. Our Shop Bar also affords access to our outdoor patio and Beer Garden.

“Pull up a chair. Take a taste. Come join us. Life is so endlessly delicious.” (Ruth Reichl)

Should you be looking for a bigger space, our Parlor Room is the way to go. This area is the largest in the pub and it’s perfect for a corporate event, sports viewing parties, banquets and provides enough space for everyone to be comfortable. High top and regular seating, your own bar and audio/visual options including a stage area and the largest screen in Providence help set the scene for a memorable event.



No matter what type of party you are looking to book, we can accommodate you. Our unique authentic Irish atmosphere, great food, and of course great pints will give your guests an experience they will be sure to remember!

“One cannot think well, love well, sleep well, if one has not dined well.” (Virginia Woolf)





dips, bowls & display platters

dips & bowls

SPINACH & ARTICHOKE DIP

Baked spinach, cream cheese, garlic & artichoke hearts with fresh herb crostini.
1 Bowl - 25 People.....\$50.00

HUMMUS BOWL

Served with sliced cucumber, roasted peppers, cherry tomatoes & baked pita crisps
1 Bowl - 25 People.....\$45.00

BAKED CRAB DIP

A slightly spicy blend of crab meat, cream cheese & basil, served with baked pita crisps
1 Bowl - 25 People.....\$65.00

COTTAGE PIE DIP

Cottage pie layered with white beans and cheddar cheese served with crisp pita chips
1 Bowl - 25 People.....\$55.00

PRETZEL BITES

Warm, chewy salt covered pretzel bites served with cheddar mustard sauce
1 Bowl - 25 People.....\$45.00



display platters

GARDEN VEGETABLE PLATTER

Fresh seasonal vegetables served chilled with bleu cheese & ranch dips
1 Platter - 55 People.....\$50.00

FRUIT & CHEESE COMBO PLATTER

Assorted cheeses & fresh fruits served with crackers
1 Platter - 25 People.....\$65.00

ASSORTED CHEESE PLATTER

Sharp cheddar, swiss, goat and brie cheeses with crackers
1 Platter - 25 people.....\$55.00

FRESH FRUIT DISPLAY

Honeydew, cantaloupe, pineapple, seedless red grapes & strawberries
1 display - 25 People.....\$60.00

HERB RUBBED TURKEY

Roasted, chilled & sliced served with cranberry sauce, herb mayonnaise & rolls
1 display - 25-30 People.....\$145.00

JAMESON HONEY GLAZED HAM

Baked, chilled & sliced thin served with grain mustard & rolls
1 display - 25-30 People.....\$140.00

CRACKED PEPPER ROAST BEEF

Roasted, chilled & sliced served with horseradish aioli & rolls
1 display - 25-30 People.....\$155.00

ASSORTED DESSERT PLATTER

A collection of freshly baked cookies, brownies, pound cake and chocolate cake pops
1 display - 30 People.....\$50.00

ASSORTED MINI CHEESECAKE PLATTER

1 display - 30 People.....\$55.00



appetizer menu

No.4

passed & displayed starters

BANGER BITES

Bite size Irish sausages wrapped in puff pastry served with whole grain mustard.....\$20 per dozen

IRISH POTATO CAKES

Miniature cheddar & scallion potato cakes, savory sour cream, parsley pesto.....\$20 per dozen

RÍ RÁ CRAB CAKES

Miniature crab cakes served with an Irish style remoulade sauce.....\$35 per dozen

GUINNESS BBQ MEATBALLS

Spiced all beef meatballs glazed with our house Guinness BBQ Sauce.....\$25 per dozen

PUB WINGS

Crispy chicken wings tossed in mild wing Jameson honey glaze or BBQ sauce served with bleu cheese or ranch dip & celery sticks.....\$20 per dozen

BONELESS CHICKEN BITES

Hand breaded and fried crisp; honey dijon dipping sauce & celery sticks.....\$20 per dozen

GOAT CHEESE CROSTINI

Topped with spicy red onion jam and smoked almond honey pesto.....\$25 per dozen

SMOKED SALMON BITES

Irish smoked salmon on cucumber with lemon aioli, capers & pickled red onions.....\$25 per dozen

IRISH BACON PARCELS

Delicate puff pastry filled with rasher, asparagus & caramelized onion.....\$22 per dozen

SCALLOPS WRAPPED IN BACON

Tender sea scallops wrapped with applewood smoked bacon.....\$30 per dozen

BAKED STUFFED MUSHROOM CAPS

Filled with our savory spinach dip or sundried tomato & goat cheese tapenade.....\$20 per dozen

BAKED VEGETABLE TARTLET

Puff pastry cups filled with assorted vegetables and goat cheese.....\$18 per dozen

HUMMUS & CUCUMBER BITES

sliced English cucumber topped with garlic hummus, tomato & kalamata olives.....\$20 per dozen

BBQ CHICKEN SATAY

Marinated tenders skewered & grilled brushed with Guinness BBQ sauce.....\$22 per dozen

GRILLED SHRIMP SKEWERS

Glazed with sweet chili sauce and served with sriracha aioli.....\$25 per dozen

CAPRESE SKEWERS

Baby mozzarella, tomato & sweet basil drizzled with parsley pesto.....\$30 per dozen

BEER BATTERED FISH & CHIP BITES

Mini beer battered cod with hand cut fries & tartar.....\$25 per dozen

COCKTAIL SHRIMP

Chilled jumbo shrimp served with house recipe cocktail sauce & shaved lemon.....\$30 per dozen

SLIDERS

Choose from beef & cheddar with Guinness ketchup, veggie burger with cucumber and tzatziki, BBQ chicken or 14 day house brined corned beef Rubeen.....\$35 per dozen

Dinner prices do not include room rental fees, state and local tax or gratuity



starter selections

create your own custom pub plated dinner or buffet
from our following selections

soups & salads

POTATO & LEEK SOUP

A traditional soup of puréed leek & potato finished with cream \$4 / \$3

CORN & CRAB BISQUE

A velvety smooth soup of crab stock, sherry & cream \$6 / \$5

DUNCANNON FISH CHOWDER

A rich & creamy chowder studded with fish, onion & potatoes \$5 / \$4

GARDEN SALAD

Mixed leaves, carrot, cucumber, tomato, red onion & bell pepper with mustard vinaigrette \$4 / \$3

CLASSIC CAESAR

Crisp romaine or kale tossed with our house dressing, croutons & parmesan cheese \$4 / \$3

COUNTRY POTATO SALAD

Boiled red potato, fresh parsley, red onion & creamy dressing \$4 / \$3

BABY SPINACH & STRAWBERRY SALAD

Fresh strawberry honey vinaigrette & spicy roasted walnuts \$5 / \$4

DUBLIN GREENS

Mixed leaves, roasted sweet onions & rasher cracklings, creamy honey dijon dressing \$5 / \$4

KRUNCHY KALE

Kale, spinach, apple, smoked almonds, goat cheese & sun dried tomato vinaigrette \$5 / \$4

plated dinner appetizers

RÍ RÁ CRAB CAKES

Miniature crab cakes served with an Irish style remoulade sauce \$11

IRISH SAUSAGE ROLLS

Wrapped in puff pastry served with whole grain mustard \$7

IRISH POTATO CAKES

Miniature cheddar & scallion potato cakes, savory sour cream, parsley pesto \$6

SMOKED SALMON BITES

Smoked salmon on cucumber with lemon aioli, capers & pickled red onions \$8

SEASONAL VEGETABLE TART

Delicate puff pastry, grilled seasonal vegetables, cheddar cheese \$6

JUMBO SHRIMP ON THE ROCKS

Five jumbo shrimp served with cocktail sauce & lemon \$9



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carvery & entree selections

No.6

carvery selections

HERB RUBBED TURKEY

With cranberry sauce & savory onion gravy \$6 / \$4

MAGNERS GLAZED ROAST LOIN OF PORK

Fresh herb rolled pork loin with a tart Magners Irish cider glaze \$7 / \$5

JAMESON HONEY GLAZED HAM

Boneless country pit ham baked with a tangy whiskey honey glaze \$7 / \$5

PEPPER CRUSTED TOP ROUND OF BEEF

Cooked medium rare; served with horseradish aioli \$8 / \$6

ROSEMARY & GARLIC ROAST LEG OF LAMB

Boneless leg of lamb studded with rosemary & garlic \$10 / \$8

BEEF FILLET

Whole roasted and sliced tenderloin served with green peppercorn sauce \$13 / \$12



entrees

SLICED SIGNATURE 14 DAY BRINED CORNED BEEF

creamy Irish parsley sauce \$10 / \$8

ROAST ATLANTIC SALMON FILLET

With olive oil, garlic & thyme and a sun dried tomato vinaigrette \$12 / \$10

IRISH CURRY

With onion, bell pepper, tomato, & baby spinach, McDonnell's Irish Curry sauce \$8 / \$6 Add chicken or shrimp \$3 / \$4

BEEF & GUINNESS STEW

Beef, carrots, potato, celery & onion simmered in Guinness \$9 / \$6

SAUSAGES & MASH

savory Irish pork sausages served with champ, garden peas, grilled tomato & onion gravy \$9 / \$5

ROASTED VEGETABLE PASTA

Assorted roasted vegetables sautéed with garlic & fresh herbs tossed with cracked pepper fettuccine \$8 / \$5

SLICED MARINATED FLANK STEAK

Served with a rich red wine mushroom demi glaze \$10 / \$7

BROCCOLI & BRIE STUFFED CHICKEN BREAST

Oven roasted; served with Irish parsley sauce \$7 / \$6

COTTAGE PIE

Mince beef, peas, carrots, corn, savory beef gravy & mashed potato crust \$8 / \$8

PUB STYLE FISH & CHIPS

Beer battered cod filet with lemon, tartar sauce & hand cut chips \$10 / \$8

CRISPY COD

Herb crumbed cod with sun dried tomato vinaigrette & oven dried cherry tomatoes \$10 / \$8

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sides & desserts

No.7

side selection

MASHED POTATO

Bursting with butter & cream \$3 / \$2

CHAMP

*Our mashed potatoes tossed with green onions & butter
\$3⁵⁰ / \$2⁵⁰*

COLCANNON

*Our mashed potatoes tossed with braised cabbage & butter
\$3⁵⁰ / \$2⁵⁰*

RÍ RÁ RICE PILAF

*A savory blend of rice, fresh herbs, sautéed onion & leek
\$3⁵⁰ / \$2⁵⁰*

RED BLISS POTATO

Boiled and rolled in butter & fresh herbs \$3 / \$2

ROASTED ROOT VEGETABLES

*Carrot, parsnip and potato with fresh herbs, garlic & olive
oil \$3 / \$2*

SAUTÉED PEPPER CABBAGE

*Lightly peppered cabbage sautéed with garlic & fresh herbs
\$3 / \$2*

GREEN BEANS

*sautéed with crushed smoked almonds & fresh herbs
\$3⁵⁰ / \$2⁵⁰*



dessert selection

KELLY'S CAKE

*Rich chocolate cake layered with Bailey's chocolate mousse
with a chocolate glaze \$5 / \$4*

WARM APPLE CRISP

*Baked sweetened apples, oatmeal crisp topping served with
fresh whipped cream \$5 / \$4*

CREAMY CHEESECAKE

Drizzled with seasonal fruit compote \$6 / \$5

SHORT BREAD BITES

*Topped with piped strawberry cream and mint
\$5 / \$4*

BAILEY'S CHOCOLATE MOUSSE

*A delicious mousse topped with whipped cream &
strawberries \$5 / \$4*

CHOCOLATE CAKE POPS

*Dense chocolate cake topped with a fresh strawberry,
skewered and encased in rich chocolate ganache
\$6 / \$5*

POUND CAKE

*Topped with fresh berry compote and whipped cream
\$5 / \$4*



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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:

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.

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

Any parties of 20+ 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 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.

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.

A credit card is required to hold the room at time of booking.

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. Mother's day / Thanksgiving / Christmas / etc).

All Food & Beverage sales are subject to service charges and all applicable state & local sales tax.

Full payment of all Food & Beverage is required at the conclusion of your event.

Cancellation within 72 hours of an event requires full payment of food per agreed menu information above.

