



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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RIRA.COM/PORTLAND





Located in the heart of the Old Port, Ri Rá Irish Pub and Restaurant is the perfect venue to celebrate any special occasion. From small and casual, to big and fancy, Ri Rá is the ideal spot to host any event. Our friendly, dedicated, experienced staff is here to help make your event one to be remembered, whether it is a corporate function, rehearsal dinner, holiday party, baby/bridal shower, anniversary party, or even your wedding.

THE HARBOR ROOM

The Harbor Room can comfortably accommodate up to 50 guests for a plated meal or cocktail reception, and 45 guests for a buffet. This private room boasts stunning harbor views and a working fireplace and has wifi, a projector and screen available as well as multi-port charging stations and power outlets for laptop power. It is perfect for birthdays, corporate meetings, rehearsal dinners or just an intimate gathering of friends.

UPSTAIRS BAR

Our Upstairs Bar area is complete with large comfortable couches, a mixture of tall standing tables, bar seats and a fireplace. It is the ideal spot for a casual gathering or cocktail 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 and HDMI and USB capabilities.

THE PARLOR

The Parlor area is complete with banquette and bar seating and can accommodate 25 seated or 40 for a cocktail style reception. The Parlor is equipped with a flat screen TV, HDMI and USB capabilities. This space is perfect for small groups, birthday parties or an intimate gathering of friends.

MAIN DINING ROOM

Our Main Dining Room can seat 80 guests for a plated meal, 70 guests for a buffet and up to 100 guests for a cocktail style reception. The Main Dining Room has hardwood floors, a working fireplace and the best views in the city.

ENTIRE SECOND FLOOR

The entire Second Floor can host up to 150 guests for a buffet, 175 for a plated meal and up to 200 guests for a cocktail reception and makes a great location for a wedding, anniversary or holiday reception. Whether you are looking for casual or elegant, large or small, we have everything you need to exceed your expectations!



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

DIPS, BOWLS & DISPLAY PLATTERS

DIPS & BOWLS

SPINACH & ARTICHOKE DIP 55

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

LOBSTER SALAD BOWL MKT

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

MEDITERRANEAN DIPS 65

Garlic hummus, roasted eggplant spread, quinoa tabbouleh served with grilled pita, olive medley & grilled peppers
1 Bowl - 25 People v

PIMENTO CRAB DIP 80

Slightly spicy blend of Maine Red crab, roasted peppers, cream cheese, Old Bay spice & grilled pita wedges
1 Bowl - 25 People

DISPLAY PLATTERS

HERB RUBBED TURKEY 175

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

JAMESON HONEY GLAZED HAM 175

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

GARDEN VEGETABLE PLATTER 45

Fresh seasonal vegetables served chilled with bleu cheese & ranch dips. **1 Platter - 25 People vGF**

FRUIT & CHEESE COMBO PLATTER 65

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

ASSORTED CHEESE PLATTER 75

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

FRESH FRUIT DISPLAY 45

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

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 275

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 MENUS



PASSED & DISPLAYED STARTERS

IRISH POTATO CAKES 22 / DOZEN

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

RÍ RÁ CRAB CAKES 45 / DOZEN

Miniature Maine crab cakes served with an lemon tarragon aioli

GUINNESS BBQ MEATBALLS 25 / DOZEN

Spiced all beef meatballs glazed with our house Guinness BBQ Sauce

PUB WINGS 24 / DOZEN

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

BONELESS CHICKEN BITES 24 / DOZEN

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

SCALLOPS WRAPPED IN BACON 45 / DOZEN

Tender sea scallops wrapped with applewood smoked bacon

BAKED STUFFED MUSHROOM CAPS 23 / DOZEN

Filled with our savory spinach dip **VGF**

BAKED VEGETABLE TARTLET 22 / DOZEN

Puff pastry cups filled with assorted vegetables and goat cheese **V**

HUMMUS & CUCUMBER BITES 22 / DOZEN

Sliced English cucumber topped with garlic hummus, red bell pepper & olives **VGF**

BBQ CHICKEN SATAY 25 / DOZEN

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

GRILLED SHRIMP SKEWERS 35 / DOZEN

Glazed with sweet chili sauce and served with sriracha aioli **GF**

BATTERED FISH & CHIP BITES 30 / DOZEN

Mini battered haddock bites with hand cut fries & tartar sauce

COCKTAIL SHRIMP 28 / DOZEN

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

SLIDERS 36 / DOZEN

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

TUNA POKE 40 / DOZEN

Raw yellowfin tuna, ginger soy marinade & toasted sesame seeds on cucumber slices

OYSTERS ON PIGGYBACK 50 / DOZEN

Fried local oyster and seared pork belly with Meyer lemon aioli & spicy pickle chips on crostini

LOCAL OYSTERS 40 / DOZEN

Freshest selection of Maine oysters served on ice with apple-ginger mignonette, chile vinaigrette & classic cocktail sauce

FRIED CLAMS 30 / DOZEN

Flash fried local clams, red slaw, caper tartar sauce

LOBSTER EGGROLLS 30 / DOZEN

Maine lobster mousse, goat cheese, chives

Minimum order of 2 dozen per item.

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THE COMMERCIAL STREET BUFFET

Choose 1 soup or 1 salad, 3 entrées, and 2 sides : **45 / person**

THE CONGRESS STREET BUFFET

Choose 1 carvery item, 1 soup or 1 salad, 3 entrées, and 2 sides : **55 / person**

PORTLAND PLATED MEAL

Choose 1 soup or 1 salad, 3 entrées, 2 sides : **50 / person**

THE CARVERY

MAGNERS GLAZED PORK LOIN

Fresh herbs, Magners cider reduction

JAMESON HONEY GLAZED HAM

Tangy whiskey honey, Dijon mustard

ROAST LEG OF LAMB

Rosemary & garlic rub, mint & walnut pesto

HERB ROASTED TURKEY

Herb & onion gravy, cranberry sauce

PEPPER CRUSTED ROAST BEEF

Bottom round, Guinness stout gravy

BEEF FILET

Green peppercorn gravy

SOUP & SALAD

POTATO & LEEK SOUP

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

DOCKSIDE SEAFOOD CHOWDER

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

BABY KALE CAESAR

Baby kale, Caesar dressing, shaved parmesan, herbed croutons **V**

CORN & CRAB BISQUE

Rustic bisque of corn, crab, sherry & cream

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**

ENTRÉES

SIMPLE SALMON

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

CRISPY HADDOCK

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

ROASTED VEGETABLE PASTA

Assorted root vegetables sautéed with garlic & fresh herbs tossed with cracked pepper fettuccine **V**

IRISH MAC & CHEESE

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

PUB STYLE FISH & CHIPS

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

SHEPHERDS PIE

Minced lamb, leeks, peas, carrots, savory gravy & mashed potato

IRISH CHICKEN CURRY

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

BROCCOLI BRIE CHICKEN

Marinated breast, steamed broccoli & brie stuffed, parsley sauce

MARINATED FLANK STEAK

Grilled to order, mushroom pan sauce

SIDES

MASHED POTATO

Bursting with butter & cream **V GF**

RICE PILAF

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

GREEN BEANS

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

CHAMP

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

RED BLISS POTATO

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

ROASTED BRUSSELS SPROUTS

Balsamic roasted brussel sprouts **V GF**

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**SOURCED & SELECTED
BUFFET MENU**

Local and regionally sourced products, selected by our Chef
choose 1 soup or 1 salad, 3 entrées, and 2 sides : **85 / person**

**CHEF'S PLATED
MEAL**

Choose 1 soup or 1 salad, 3 entrées, 2 sides : **85 / person**

SOUP & SALAD

MELON & CRAB GAZPACHO

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

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 Farm 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**

ENTRÉES

PORK

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

STEAK

Grilled ribeye, green peppercorn crust,
garlic butter

CHICKEN

Pan roasted statler cut chicken breast,
rosemary, lemon marmalade

SWORDFISH

Grilled Atlantic swordfish steak, Maine
lobster butter, fresh herbs

SALMON

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

GARDEN PAELLA

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

SIDES

SEAWEED & CUCUMBER SALAD

QUINOA TABBOULEH

CURRY CHICKPEA SALAD

BRUSSELS SPROUTS & BACON

GRILLED CORN, CHILI LIME BUTTER

COUSCOUS & QUINOA PILAF

ROASTED POTATOES

SAVORY BREAD PUDDING

GRILLED VEGETABLE MEDLEY

A LA CARTE

**POACHED MAINE LOBSTER
TAIL MKT / PERSON**

Drawn butter

**MAINE CRAB CAKE
16 / PERSON**

Roasted pepper coulis

**RAW OYSTER TRIO
10 / PERSON**

Mignonettes

PARMESAN FLAN 8 / PERSON

with asparagus

**WHOLE ROASTED CHICKEN
20 / EACH**

Herbs & brown butter - serves 8

DUCK BREASTS 22 / PERSON

Cardamom & maple glaze

**WHOLE ROASTED SALMON
FILLET 120 / SIDE**

Simple or soy tahini - serves 10

**1 ½ LB MAINE LOBSTER
MKT / PERSON**

Drawn butter

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DESSERT SELECTION

ASSORTED DESSERT PLATTER 45

A collection of freshly baked cookies, brownies, pound cake and frosted cake pops. **1 display - 30 People v**

ASSORTED MINI CHEESECAKE PLATTER 70

1 display - 30 People v

BAILEY'S CHOCOLATE MOUSSE 4 / PERSON

A delicious spiked chocolate mousse topped with whipped cream & strawberries **v**

BLUEBERRY CRISP 4 / PERSON

Baked Maine blueberries, sugar & spice, oatmeal crisps topping; served with fresh whipped cream **v**

DESSERTS BY LOCALS MKT

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

MORNING OPTIONS

CITY CONTINENTAL 20 / PERSON

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

SIMPLE BREAKFAST 22 / PERSON

Scrambled eggs, home fries, choice of sausage or 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 35 / 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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THE WHARF LUNCHEON

22 / PERSON

CHOICE OF 1 PER GUEST OF THE FOLLOWING:

DOCKSIDE SEAFOOD CHOWDER

Award winning chowder of clams, salmon, haddock, potato & cream

GARDEN SALAD

Mixed greens, tomato, cucumber, carrot & red onion with choice of dressing

CHOICE OF 1 PER GUEST OF THE FOLLOWING:

BLACKENED SALMON CAESAR SALAD

Tender baby kale, potato cheddar croutons, cajun spiced atlantic salmon, shaved parmesan, classic caesar dressing

TOP CHOP SALAD

Tomato, bacon, avocado, mixed greens, red onion, bleu cheese, 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 Executive Chef and Event Manager and we'll work with you to create a food menu that's perfect for your group.

PERFECTLY PORTLAND



**NEW ENGLAND FAMILY
STYLE LOBSTER BOIL**
- Market Price -

1½ lb Maine lobster
Dockside Seafood Chowder,
Corn on the Cob,
Potato Salad
Coleslaw,
Barbecue B&M Baked Beans



⊕ Add Grilled BBQ Chicken Breast +5 / PERSON ⊕ Add Guinness Steamed Mussels +7 / PERSON

PEAKS ISLAND PICNIC

Market Price

Fresh lobster roll, served warm with butter or chilled with mayo, coleslaw,
house salt & vinegar crisps, pasta salad

OPTIONAL EXTRAS

4 / Person

**POTATO SALAD
COLESLAW**

**BARBECUE B&M BEANS
MAINE POTATO FRIES**

**S&V CRISPS
GRILLED CORN**

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MEETING MENUS

BREAKFAST MEETING 18 / 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

MORNING BREAK 15 / PERSON

Coffee, tea & soft drinks
Assorted granola & protein bars
Whole fruit

- ⊕ BREAKFAST PASTRIES 4 / PERSON
- ⊕ FRUIT & BERRY PLATTER 4 / PERSON

LUNCH BOX

All boxes come with 1 whole apple, house made chips, chef's choice of 1 dessert, and a soft drink **16 / PERSON**

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

FALAFEL

House falafel, cucumber, hummus, tomato, red onion, lettuce, pita bread **V**

- ⊕ CHOPPED SALAD CUP 3 / PERSON
- ⊕ MIXED FRUIT CUP 3 / PERSON

AFTERNOON BREAK

16 / PERSON

COFFEE, TEA & SOFT DRINKS

FRESH CUT FRUIT

GRANOLA BARS

FRESH BAKED COOKIE PLATTER

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WEDDING EVENTS, CORPORATE PARTIES & MEETINGS



WEDDING EVENTS & REHEARSAL DINNERS

Large fireplaces, hardwood floors and stunning views of the Portland harbor, what more could you want for your wedding rehearsal dinner or wedding reception?

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 help make your special day a memorable one.

Planning a bachelorette or bachelor party, a bridal shower or after-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 our Event Manager for our full wedding brochure.



CORPORATE MEETINGS + PARTIES

Whether you're planning a party for your office or in need of a space for meetings, we've got you covered.

Our Main Dining Room and private Harbor Room are available for daily meetings, complete with Wi-Fi and beautiful views of Portland's Harbor. Both rooms are equipped with a mounted screen and projector, wifi, as well as multi-port charging stations and power outlets for laptop power. Our goal is to provide an exceptional dining experience in a unique and cozy atmosphere.



BEVERAGE PACKAGES



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

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FOR A 4-HOUR TIME PERIOD:

DOMESTIC BEER & HOUSE WINE ONLY

35 / PERSON

HOUSE WINES, BEER & WELL DRINKS

40 / PERSON

PREMIUM WINES, BEER & PREMIUM LIQUOR

50 / PERSON

SELECT WINES

Ask to see our list of wines available to purchase by the bottle

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Call or email now to receive more information or to set up a tour!