



Rí Rá
IRISH PUB & RESTAURANT

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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Located in the heart of Market Square, in the building that was once the oldest bank in the United States, Ri Rá Irish Pub and Restaurant is the perfect venue to celebrate any special occasion. The ornate pub interior is complete with a vast, gorgeous bar restored from original Irish wooden furnishings, hand painted murals on the ceiling, original bank vaults transformed into seating areas, and of course, the historical dome featuring the New Hampshire State Seal. Hosting an event at Ri Rá guarantees a unique, memorable experience for you and your guests.

THE McMORROW VAULT

The McMorrow Vault, which has been beautifully transformed into a unique dining area, is ideal for smaller, intimate gatherings, seating up to 15 guests. Where else can you enjoy a dinner where all the valuables of a bank were once stored?

THE MEZZANINE

The Mezzanine offers a one-of-a-kind dining experience for up to 25 guests seated and 35 with a cocktail style set up. The beautiful railing overlooking the rest of the pub allows for the exuberant atmosphere to flow up from the pub floor below, adding to the celebratory ambiance. The roaring fireplace, originally from the Pulpit Pub in Waterford, illuminates the space and offers a welcoming atmosphere for your guests.

MAIN DINING ROOM

The Main Dining Room is situated slightly raised from the main pub floor and offers great ambiance for up to 60 guests with a seated dinner and 80 guests with a cocktail style set up. The giant window overlooking Market Square and ornate décor provide an extraordinarily unforgettable atmosphere perfect for any occasion.

Our friendly, dedicated and 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!

"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 45

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

HUMMUS BOWL 45

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

PRETZEL BITES 30

Warm, chewy salt covered pretzel bites served with Guinness mustard sauce. **1 Bowl - 25 People v**

BAKED CRAB DIP 85

Hot dip of crab, cream cheese, herbs & spices served with crostini. **1 Bowl - 25 People**

DISPLAY PLATTERS

GARDEN VEGETABLE PLATTER 30

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

FRUIT & CHEESE COMBO PLATTER 50

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

ASSORTED CHEESE PLATTER 60

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 v GF**

HERB RUBBED TURKEY 125

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

JAMESON HONEY GLAZED HAM 110

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

CRACKED PEPPER ROAST BEEF 130

Roasted, chilled & sliced served with horseradish aioli & rolls. **1 Display - 25 People**



v Vegetarian **GF** Gluten Free Prices do not include 9% State Tax or 20% Gratuity.



PASSED & DISPLAYED STARTERS

BANGER BITES 18 / DOZEN

Bite size Irish sausages wrapped in puff pastry served with whole grain mustard

IRISH POTATO CAKES 18 / DOZEN

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

RÍ RÁ CRAB CAKES 40 / DOZEN

Miniature crab cakes served with a lemon tarragon aioli

GUINNESS BBQ MEATBALLS 18 / DOZEN

Spiced all beef meatballs glazed with our house Guinness BBQ Sauce

PUB WINGS 18 / POUND

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

BONELESS CHICKEN BITES 18 / DOZEN

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

GOAT CHEESE CROSTINI 20 / DOZEN

Topped with spicy red onion jam and smoked almond honey pesto **V**

SMOKED SALMON BITES 24 / DOZEN

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

IRISH BACON PARCELS 18 / DOZEN

Delicate puff pastry filled with rasher, asparagus & caramelized onion

SCALLOPS WRAPPED IN BACON 40 / DOZEN

Tender sea scallops wrapped with applewood smoked bacon

BAKED STUFFED MUSHROOM CAPS 18 / DOZEN

Filled with our savory spinach & artichoke dip **V GF**

BAKED VEGETABLE TARTLET 18 / DOZEN

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

HUMMUS & CUCUMBER BITES 18 / DOZEN

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

BBQ CHICKEN SATAY 18 / DOZEN

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

GRILLED SHRIMP SKEWERS 20 / DOZEN

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

BATTERED FISH & CHIP BITES 25 / DOZEN

Mini battered haddock bites with hand cut fries & tartar

COCKTAIL SHRIMP 20 / DOZEN

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

SLIDERS 30 / DOZEN

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

**THE MARKET
SQUARE BUFFET**

Choose 1 soup or 1 salad, 3 entrées, and 2 sides : **35 / PERSON**

**THE PIERCE
ISLAND BUFFET**

Choose 1 carvery item, 1 soup or 1 salad, 3 entrées, and 2 sides : **42 / PERSON**

**PRESCOTT
PLATED MEAL**

Choose 1 soup & 1 salad, 3 entrées, and 2 sides : **50 / PERSON**

THE CARVERY

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

MARINATED FLANK STEAK

Mushroom pan sauce

PEPPER CRUSTED ROAST BEEF

Guinness stout gravy

ROAST LEG OF LAMB

Rosemary & garlic rub, mint & walnut pesto

SOUP & SALAD

POTATO & LEEK SOUP

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

GARDEN SALAD

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

BABY KALE CAESAR

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

BABY SPINACH SALAD

Fresh strawberries, spicy roasted cashews, strawberry & honey vinaigrette **V GF**

**AWARD WINNING
SEAFOOD CHOWDER**

A rich & creamy seafood chowder studded with clams, fish, onion & potatoes

ENTRÉES

SIMPLE SALMON

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

IRISH CHICKEN CURRY

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

CRISPY HADDOCK

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

PUB STYLE FISH & CHIPS

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

BROCCOLI BRIE CHICKEN

Marinated breast, steamed broccoli & brie stuffing, parsley sauce

ROASTED VEGETABLE PASTA

Seasonal vegetables sautéed with garlic and fresh herbs, tossed with marinara & penne pasta **V**

COTTAGE PIE

Minced beef, peas, carrots, savory beef gravy, mashed potato & cheddar crust

SIDES

MASHED POTATO

Bursting with butter & cream **V GF**

RICE PILAF

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

RED BLISS POTATO

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

GREEN BEANS

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

ROASTED BRUSSELS SPROUTS

Balsamic roasted brussel sprouts **V GF**

COLCANNON

Our mashed potatoes tossed with braised cabbage & butter **V GF**

V Vegetarian **GF** Gluten Free Prices do not include 9% State Tax or 20% Gratuity.

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 75

1 display - 30 People **V**

KELLY'S CAKE 5 / PERSON

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

WARM APPLE CRISP 4 / PERSON

Baked sweetened apples, oatmeal crisp topping served with fresh whipped cream **V**

CREAMY CHEESECAKE 5 / PERSON

Drizzled with seasonal fruit compote **V**

BAILEY'S CHOCOLATE MOUSSE 4 / PERSON

A delicious mousse topped with whipped cream & strawberries **V GF**

FROSTED CAKE POPS 4 / PERSON

Dense chocolate cake topped with a fresh strawberry, skewered and encased in a rich chocolate ganache **V**

POUND CAKE 4 / PERSON

Topped with fresh berry compote & whipped cream **V**

MORNING OPTIONS

CITY CONTINENTAL 16 / PERSON

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

AMERICAN BREAKFAST 20 / PERSON

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

IRISH BREAKFAST 22 / 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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18 / PERSON

Includes choice of soda, iced tea, lemonade or coffee

AWARD WINNING SEAFOOD CHOWDER

A rich & creamy seafood stock with haddock, clams, shrimp, crab, lobster, celery & potato

CHOICE OF 1 PER GUEST OF THE FOLLOWING:

GRILLED SALMON SALAD

Broiled salmon, mixed leaves, cherry tomatoes, red onions, toasted pine nuts & shaved parmesan, white balsamic vinaigrette **GF**

TOP CHOP SALAD

Grilled chicken, tomato, bacon, avocado, mixed greens, red onion, bleu cheese, mustard vinaigrette **GF**

PUB BURGER & HAND CUT CHIPS

Beef patty, lettuce, tomato, red onion, toasted brioche bun, farm pickle; add cheddar cheese

PUBLICANS REUBEN & HAND CUT CHIPS

Beer braised corned beef, Swiss cheese, sauerkraut, Marie rose sauce, grilled rye

FISH & CHIPS

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

COTTAGE PIE

Minced beef, carrot, peas, savory brown gravy, cheddar & mashed potato crust

IRISH MAC AND CHEESE

Vintage Irish cheddar sauce, mushrooms, crispy crumb topping **V**



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Would you like to customize your food menu?

Not a problem. Schedule a consultation with our Head Chef and Event Manager and we'll work with you to create a food menu that's perfect for your group.

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% gratuity and 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, and Juice **3.50 / PERSON**



PERFECTLY PORTSMOUTH



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

1½ lb New Hampshire 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

STAR 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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WEDDING EVENTS & REHEARSAL DINNERS

Whether you are planning a 65-person cocktail party with hors d'oeuvres or a 45-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.



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.

The Mezzanine offers a TV with a HDMI connection for slideshows or presentations and accommodates 25 guests seated and 35 for a cocktail style set up.

The Main Dining Room offers a TV with a HDMI connection for slideshows or presentations and offers great ambiance for up to 60 guests with a seated dinner and 80 guests with a cocktail style set up. Our goal is to provide an exceptional dining experience in a unique and cozy atmosphere.

CATERING TERMS & POLICIES

- Parties of 12 and under are required to order from our standard menu, unless specifically approved with our Event Coordinator.
- Any party attempting to book within 72 hours of an event, will be accommodated at the discretion of our Event Coordinator and required to select from a limited menu provided by our Event Coordinator.
- Parties may not order off the Happy Hour, Late Night or other limited menus. All parties will be offered food from our catering / banquet menus only or from the regular menu with the express approval of the Event Coordinator & Chef.
- Plated meal options must be discussed and agreed with Event Co-Ordinator. These are limited, based on party size and other events taking place in the restaurant.
- Buffet options are only available for parties of 20+ people.
- Food selections and quantities must be confirmed no later than 10 days prior to the event. Any changes thereafter are only permitted at the Chef's discretion.
- We require confirmation of the minimum headcount 10 days prior to the event. This will determine the minimum amount to be charged for the event, in the event attendee numbers are less than expected and catered for.
- The Proposal serves as the legally binding contract for the event.
- Party location within the restaurant, will remain intact and exclusive for the agreed duration of the event. Following a 15-minute grace period at the agreed event conclusion time, we reserve the right to begin seating other customers or allowing them into the area.
- Room Rental Fee, where applicable and agreed, is non-refundable.
- Any agreed food and beverage minimum spend is exclusive of tax and gratuity. The agreed minimum spend must be met on the day of the event, otherwise the remaining balance for the event will be charged on the final bill.
- Cancellation Policy: Should you choose to cancel within 10 days of the event, you will be responsible for the payment of the food that has already been ordered.

The Ri Rá Group of Companies, PO Box 1750, Briarcliff Manor, NY 10510 / T: (914) 579-2113



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