



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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INFO

mon - thurs: 8:00am - 3:00am
fri: 8:00am - 4:00am
sat: 9:00am - 4:00am
sun: 9:00am - 3:00am





LAS VEGAS

no one parties like the Irish

No.2



Are you looking for a place to have a casual, fun event?

Rí Rá, the Irish Pub & Restaurant can accommodate cocktail parties, buffets or plated dinners. Great food, lively entertainment and friendly staff come together to create a genuine Irish pub atmosphere unrivaled in Las Vegas - the perfect setting for a dynamic or relaxed gathering!

Whether you are looking to host a business social, client mixer, milestone celebration, fundraiser, holiday party or wedding reception our staff can help plan a memorable event! We have two separate full service banquet rooms that can accommodate small to large parties from casual gatherings to formal receptions.



Crafted in a 19th century style with four distinct bars custom-made with salvaged material sourced from all over Ireland the pub is warm, inviting and full of history. Each rescued artifact including the shop bar from Foley's in Timoleague, originally built in the 1880's, ceiling and wall paneling from the Jockey's Room at Curragh Racecourse in Kildare, master centerpieces such as the Victorian bar with a Kilkenny black limestone counter, the 500lb statue of St. Patrick and flooring from the Harland & Wolff shipyard in Belfast where the Titanic was built, was all carefully restored in Co. Wicklow outside Dublin before being shipped to Las Vegas.

Our Main Dining room can seat up to 90 people for a plated dinner or buffet style. The Parlour room can hold up to 45 people for a casual hors d'oeuvres party. Both rooms are completely private and have their own full service bar- giving you your own Irish Pub for the night!



All of our banquet spaces have A/V services available for presentations, slide shows or just to catch the big game.

Whatever you decide, we have many different options available depending on your group's needs and will work with you to make your event a truly special one.





appetizer menu

party dips & bowls

all dips & bowls feed approximately 25 guests

SPINACH & ARTICHOKE DIP

Baked spinach, cream cheese, garlic & artichoke hearts, crostini.....\$75.00

FRESH TOMATO, MOZZARELLA + BASIL BRUSCHETTA

Roasted garlic & olive oil, served with crostini.....\$55.00

HUMMUS BOWL

Served with sliced cucumber, kalamata olives, cherry tomatoes & grilled flat bread.....\$60.00

CHIPS & SALSA

House made tomato & corn salsa, served with crisp tortilla chips.....\$40.00

CLASSIC CAESAR SALAD BOWL

Crisp romaine tossed with our house dressing, croutons & parmesan cheese.....\$60.00

PUB SALAD BOWL

Mixed leaves, carrot, cucumber, tomato, red onion & bell pepper with champagne vinaigrette.....\$55.00



party sliders

all items are priced by the dozen

OCEANIC

Fresh cod lightly battered & fried, topped with homemade tartar sauce on a mini white bun.....\$45.00

TRADITIONALIST

Beef patty, melted cheddar cheese & homemade Guinness BBQ sauce on a mini white bun.....\$55.00

EXPERIMENTALIST

House brined corned beef, sauerkraut, swiss, marie-rose sauce on a mini white bun.....\$60.00

party displays

all displays feed approximately 25 - 30 guests

FRUIT & CHEESE COMBO PLATTER

Assorted cheeses & fruits served with crackers.....\$95.00

ASSORTED CHEESE PLATTER

Imported & domestic cheese served with crackers & grapes.....\$120.00

FRESH FRUIT DISPLAY

Honeydew, cantaloupe, pineapple, grapes & strawberries.....\$65.00

GARDEN VEGETABLE PLATTER

Fresh seasonal vegetables served chilled with bleu cheese & ranch dips.....\$55.00

SMOKED SALMON

Smoked Atlantic salmon, capers, red onion, fresh lemon wedges & fresh Irish soda bread.....\$195.00

ROAST TURKEY

Sliced roasted turkey served with cranberry sauce, herb mayonnaise & rolls.....\$160.00

HONEY GLAZED HAM

Thinly sliced & served with grain mustard, horseradish mustard & rolls.....\$160.00



appetizer menu continued

No.4

party displays

all displays feed approximately 25 - 30 guests

ROASTED BEEF TOP ROUND

Sliced beef top round served with grain mustard, horseradish sauce & rolls.....\$180.00

ASSORTED DESSERT PLATTER

A selection of freshly baked cookies & mini decadent dessert bites.....\$65.00

DELUXE MINIATURE PLATTER

Miniature cheesecakes, napoleans, roulades, fruit tarts & macaroons.....\$90.00

passed & displayed

all items priced by the dozen

BANGER BITES

Bite size Irish sausages wrapped in puff pastry served with Guinness mustard sauce.....\$25.00

PETITE BAKED SHEPHERD'S PIE

Miniature shepherd's pie in a flaky phyllo cup topped with mashed potato.....\$35.00

GUINNESS BBQ MEATBALLS

Spiced beef meatballs glazed with our house Guinness BBQ Sauce.....\$33.00

GRILLED BEEF SKEWERS

Tender slices of marinated steak served with a balsamic glaze.....\$33.00

LAMB & ROSEMARY SKEWERS

Ground lamb & rosemary served with a curry mayonnaise...\$35.00

GRILLED BBQ CHICKEN SATAY

Fresh chicken tenders marinated & brushed with Guinness BBQ sauce.....\$27.00

CHICKEN BITES

Hand breaded chicken tender bites, honey dijon sauce & celery sticks.....\$25.00

PUB WINGS

Seasoned crispy chicken wings with choice of sauce on side: BBQ, mild, wild or Jameson honey glaze.....\$25.00

FISH & CHIP BITES

Mini beer battered cod pieces with lemon, tartar sauce & seasoned hand cut chips.....\$45.00

SMOKED SALMON BITES

Smoked salmon on Irish soda bread with lemon aioli, capers & pickled red onions.....\$48.00

SCALLOPS WRAPPED IN BACON

Tender sea scallops wrapped with applewood smoked bacon.....\$45.00

SHRIMP COCKTAIL

Chilled jumbo shrimp served with cocktail sauce & lemon.....\$55.00

IRISH POTATO CAKES

Miniature cheddar & scallion potato cakes, savory sour cream & balsamic drizzle.....\$25.00

BAKED STUFFED MUSHROOM CAPS

Filled with savory spinach & artichoke dip.....\$28.00

GOAT CHEESE CROSTINI

Topped with red onion jam & smoked almond walnut honeypesto.....\$30.00

HUMMUS & CUCUMBER BITES

Topped with fresh tomato & Kalamata olives.....\$28.00

CAPRESE SKEWERS

Baby mozzarella & tomato drizzled with a balsamic glaze.....\$28.00



Prices do not include room rental fees, state & local tax or a 20% gratuity. If an event is taking place during Live Entertainment, an additional tax of 10% is charged per Nevada Law.



breakfast options
available daily up to 11:00am

AMERICAN STYLE

\$25 per person

*Scrambled eggs, smoked bacon, sausage, home fries, toast, pancakes, muffin or Danish, cereal, fruit
Includes tea/coffee/juices*

HEALTHY OPTION

\$25 per person

*Egg whites (with choice of avocado, tomato, spinach), turkey, sausage, fruit display to include platter of
honeydew melon, cantaloupe, watermelon, pineapple, strawberries, grapes, bran muffin,
wheat bread, cereal, yogurt, oatmeal
Includes tea/coffee/juices*

IRISH BREAKFAST

\$29 per person

*Fried eggs, rasher, sausage, black & white pudding, mushrooms, tomato, beans, breakfast potatoes,
smoked salmon, oatmeal, cereal, yogurt, Irish soda bread
Includes tea/coffee/juices*

BRUNCH OPTIONS

\$40 per person

*Kilcullen hash, eggs benedict, veggie benedict, breakfast potatoes, bacon, sausage, ham carvery, smoked salmon platter,
selection of pastries, garden salad, pancakes, fruit display to include platter of honeydew melon, cantaloupe,
watermelon, pineapple, strawberries, grapes
Includes tea/coffee/juices*



OPTIONAL EXTRAS

- Bloody Mary Bar.....\$10 per person*
- Mimosa, Champagne.....\$9 per person*
- Bacon (Irish/American).....\$3 per person*
- Sausage.....\$3 per person*
- Home Fries.....\$3 per person*
- Waffles.....\$4 per person*
- French Toast.....\$4 per person*
- Pancakes.....\$7 per person*
- Omelet Station.....\$8 per person*
- Ham Carving Station.....\$8 per person*
- Smoked Salmon.....\$13 per person*



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If an event is taking place during Live Entertainment, an additional tax of 10% is charged per Nevada Law.



lunch options
available daily up to 4:00pm

pub lunch

\$22 per person

CUP OF POTATO & LEEK SOUP

A traditional soup of puréed leek & potato finished with cream

choice of 1 per guest of the following:

GRILLED CHICKEN CAESAR SALAD

Romaine, shaved parmesan, Caesar dressing, house croutons

CHOP CHOP SALAD

Tomato, bacon, avocado, mixed greens, red onion, bleu cheese, mustard vinaigrette

PUBLICANS REUBEN & HAND CUT CHIPS

Our house brined corned beef, grilled rye, melted swiss, sauerkraut, marie rose sauce

THE KILCOOLY & HAND CUT CHIPS

Deli turkey, smoked bacon, green apple, melted cheddar, cranberry mayonnaise on grilled sourdough

SIMPLE SALMON

Grilled Atlantic salmon fillet, mashed potatoes sautéed green beans, basil oil



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If an event is taking place during Live Entertainment, an additional tax of 10% is charged per Nevada Law.



traditional Irish buffet

choose 1 soup, 1 salad, choice of 2 entrées, 2 sides & 1 dessert
\$40 per person

soups

TRADITIONAL POTATO & LEEK SOUP

*A traditional soup of puréed leek & potato
finished with cream*

CREAMY TOMATO & BASIL SOUP

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

salads

DUBLIN GREENS

*Mixed leaves, roasted sweet onions & rasher cracklings
tossed in a honey-dijon dressing*

COUNTRY POTATO SALAD

*Boiled potato, chopped bacon, fresh parsley,
red onion & creamy dressing*

Irish bistro entrées

HOUSE BRINED CORNED BEEF

*Our signature 14 day brined corned beef brisket,
parsley sauce*

SHEPHERD'S PIE

*Minced lamb, peas, carrot, leek, lamb gravy
& mashed potato crust*

JAMESON GLAZED SALMON FILLET

Grilled & finished in the oven with a honey Jameson glaze

FISH & CHIPS

*Beer battered cod with lemon, tartar sauce
& seasoned hand cut chips*

IRISH CHICKEN CURRY

*Diced chicken, onion, red & yellow bell pepper,
McDonnell's Irish curry sauce & steamed rice*

sides

MASHED POTATO OR CHAMP

*Mashed potato bursting with butter & cream or tossed
with green onion*

TRADITIONALLY PREPARED CABBAGE

Thin sliced savory cabbage, butter, herbs

BOILED NEW POTATOES

Baby white potatoes, whiskey garlic butter

SEASONAL VEGETABLE MEDLEY

Fresh seasonal vegetables

desserts

KELLY'S CAKE

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

BAILEY'S CHOCOLATE MOUSSE

*Topped with whipped cream & fresh
fruit garnish*

WARM APPLE CRISP

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



the baldoyle buffet

choose 1 soup, 2 salads, 1 roasted meat, 2 entrées, 2 sides & 1 dessert
\$45 per person

soups & salads

TRADITIONAL POTATO & LEEK SOUP

*A traditional soup of puréed leek & potato
finished with cream*

CREAMY TOMATO & BASIL SOUP

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

PUB SALAD

*Mixed leaves, carrot, cucumber, tomato, red onion
& bell pepper with champagne vinaigrette*

CLASSIC CAESAR

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

COUNTRY POTATO SALAD

*Boiled potato, fresh parsley, chopped bacon,
red onion & creamy dressing*

roasted meats

SAVORY ROAST TURKEY

*Slow roasted boneless turkey served with
home-style gravy & cranberry sauce*

HERB CRUSTED ROAST LOIN OF PORK

*Center-cut, savory herb crust,
served with parsley sauce*

HONEY MUSTARD GLAZED HAM

*Boneless country pit ham baked with
a tangy honey mustard glaze*

Irish bistro entrées

GRILLED HERB CHICKEN

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

BROILED COD

*Topped with savory butter & herb
parmesan bread topping*

ROAST ATLANTIC SALMON FILET

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

BAKED IRISH MAC & CHEESE

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

sides

MASHED POTATO

Mashed potato bursting with butter & cream

ROASTED RED BLISS POTATO

Rosemary & thyme seasoned Red Bliss potato

RÍ RÁ RICE PILAF

A savory blend of rice, fresh herbs, sautéed onion & leeks

SEASONAL VEGETABLE MEDLEY

Seasonal vegetables sautéed with fresh herbs, garlic & olive oil

desserts

KELLY'S CAKE

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

ASSORTED DESSERT PLATTER

*A selection of freshly baked cookies & mini
decadent dessert bites*

DELUXE MINIATURE PLATTER

*Miniature cheesecakes, napoleons, roulades,
fruit tarts & macaroons*



the dublin plated dinner

choose 1 salad & 1 appetizer, 2 entrées & 2 desserts
pre-selected per party - \$43 per person

salads

PUB SALAD

Mixed leaves, carrot, cucumber, tomato, red onion
& bell pepper with champagne vinaigrette

CLASSIC CAESAR

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

BABY SPINACH SALAD

Fresh strawberries, sliced apple, toasted hazelnuts
& champagne vinaigrette

appetizers

POTATO & LEEK SOUP

A traditional soup of puréed leek
& potato finished with cream

CREAMY TOMATO & BASIL SOUP

A rich tomato base with a hint of basil
finished with cream

IRISH POTATO CAKES

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

Irish bistro entrées

PUB STYLE FISH & CHIPS

Beer battered cod filet with lemon, tartar sauce
& seasoned hand cut chips

SHEPHERD'S PIE

Minced lamb, peas, carrot, leek, lamb gravy
& mashed potato crust

CORNED BEEF & CABBAGE

Thin sliced corned beef served with cabbage,
mashed potatoes & parsley sauce

BEEF & GUINNESS STEW

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

SAUSAGES & MASH

Savory Irish pork sausages served with mashed
potatoes, grilled tomato & onion gravy

desserts

KELLY'S CAKE

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

BAILEY'S CHOCOLATE MOUSSE

Topped with whipped cream
& fresh fruit garnish

WARM APPLE CRISP

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



the dungiven plated dinner

choose 1 salad & 1 appetizer, 2 entrées & 2 desserts
pre-selected per party - \$50 per person

salads

PUB SALAD

Mixed leaves, carrot, cucumber, tomato, red onion & bell pepper with herb vinaigrette

CLASSIC CAESAR

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

BABY SPINACH SALAD

Fresh strawberries, sliced apple, toasted hazelnuts & champagne vinaigrette

DUBLIN GREENS

Mixed leaves, roasted sweet onions & rasher cracklings with a creamy honey dijon dressing

appetizers

POTATO & LEEK SOUP

A traditional soup of puréed leek & potato finished with cream

DUNCANNON FISH CHOWDER

A rich creamy chowder stuffed with fish, onion & potatoes

DUCK & BANGER PARCELS

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

JUMBO SHRIMP ON THE ROCKS

Five jumbo shrimp served with cocktail sauce & lemon

Irish bistro entrées

all entrées served with mashed potatoes & chef's vegetables

KILBEGGAN SALMON

Salmon filet with a crab, brie, shrimp & dill stuffing, with a lobster sherry cream sauce

BAKED STUFFED BREAST OF CHICKEN

Chicken breast with broccoli & brie stuffing with a parsley sauce

BISTRO STEAK

Grilled medium, served with a rich red wine mushroom sauce

CIDER GLAZED PORK MEDALLIONS

Brined, marinated & grilled pork medallions with a Magners cider glaze

desserts

KELLY'S CAKE

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

WARM APPLE CRISP

Baked sweetened apples, oatmeal crisp topping served with vanilla ice cream

CHOCOLATE MOUSSE

A mousse with a hint of Baileys, topped with whipped cream & fresh fruit garnish

BAILEY'S CHEESECAKE

Decadent, local made creamy cheesecake with Bailey's Irish cream



the bistro dinner

choose 1 soup or salad, 1 appetizer, 2 entrées & 2 desserts
pre-selected per party - \$80 per person

soup & salads

CRAB & POTATO BISQUE

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

GOAT CHEESE SALAD

*Crusted goat cheese, mixed leaves, orange slices, spiced
pecans, champagne vinaigrette*

SMOKED SALMON SALAD

*Irish smoked salmon, mixed leaves, orange slices,
spiced pecans, champagne vinaigrette*

appetizers

IRISH POTATO CAKES

*With a savory sour cream sauce
& balsamic reduction*

DUCK & BANGER PARCELS

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

DUBLIN BAY PRAWN COCKTAIL

*Poached prawns, marie rose sauce,
horseradish cream*

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 bistro entrées

POTATO HALIBUT

Cauliflower gratin, seasonal greens & mustard cream

ROAST CHICKEN

*Broccoli, brie & rasher stuffed chicken breast,
grilled zucchini & a red wine reduction*

PLANK ROASTED SALMON

*Filet of salmon, sweet spicy pepper relish served
with roasted potato & arugula salad tossed
in a champagne vinaigrette*

HALF RACK OF LAMB

*Herb marinated & grilled with rosemary roasted
potatoes & seasonal greens*

PETITE FILETS

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

desserts

WARM TRADITIONAL
BLUEBERRY CRISP

*Baked blueberries with a crisp oatmeal
topping & vanilla ice cream*

BAILEY'S
CHEESECAKE

*Decadent, local made creamy cheesecake
with Bailey's Irish cream*

DUO OF MINIATURE
DESSERTS



rí rá catering & events beverage menu

No.12

ADDITIONAL PRICING

Add additional salad selections to any buffet... \$3.95 per person
Add additional entrée selections to any buffet... \$6.95 per person
Add additional carvery selections to any buffet... \$6.95 per person
Add additional dessert selections to any buffet... \$4.95 per person

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 & Tea Service - \$3.00 per person - unlimited
Soft Drinks, Bottled Water, Juice - \$4.00 per person – unlimited



terms & policies

room rental fees private parties

A Room Rental Fee may be charged to the person/organization that arranges for the event if it is to be completely private. These charges may be waived in accordance to meeting a minimum spend as set out in the attached schedule or with the agreement of the event coordinator.

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:

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

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 4 days of the event. No changes or exceptions can be accommodated after this 4 day deadline has passed. This ensures we can source product and commit proper staffing for your party.

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.

Happy Hour food & beverage is only available at the bar on a first come first served basis. No bookings or reservations can or will be accommodated when ordering from this menu.

Parties making a reservation may not order off the happy hour menu. All parties will be offered food from our catering / banquet menus.

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.

Should any event have less than 75% of the agreed attendees, we reserve the right to reduce the agreed location area and utilize the reclaimed area for other customers. This will be at the discretion of the Manager on Duty and result only if the restaurant is on a wait for tables. Any exceptions to this policy are at the discretion of the Manager on Duty and depend on whether a party has paid 100% of the agreed booking fee for the space in question and / or guaranteed a minimum spend for the event, at which time they are guaranteed exclusive use of the space for the duration of their event.

The agreed minimum number of guests on the contract is the 'minimum amount' that will be charged for on the night of the event if the party count is less than what was confirmed and catered for.

A 50% deposit is required to hold the room at time of booking.

Any cancellation within 72 hours of an event will result in the loss of deposit.

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. Peak convention season, holidays etc).



booking form

No.14

	EVENT/FUNCTION NAME:	
	EVENT/FUNCTION DATE:	
	EVENT/FUNCTION TIME: (START)	(FINISH)
LOCATION:	EVENT/FUNCTION MENU INFORMATION	
# GUESTS:		
GUARANTEED # GUESTS:		
EVENT CONTACT:		
TEL (OFFICE):		
TEL (CELL):		
FAX:		
EMAIL:		
ON-SITE CONTACT:		
RÍ RÁ CONTACT:		
SET UP REQUIREMENTS & DETAILS		
ARRIVAL TIME:		
START TIME:		
SERVE TIME:		
STAFF REQUIREMENTS		
BAR:		
SERVERS:		
PAYMENT DETAILS		
DEPOSIT:		
BALANCE DUE:		
ROOM FEE:		
PAYMENT TYPE:		
CC TYPE:		
CC#:	CUSTOMER SIGNATURE:	
EXPIRATION DATE:		
CC HOLDER:	RÍ RÁ SIGNATURE:	

TAX, SERVICE CHARGE, AND CANCELLATION POLICIES

- Food & Beverage Prices are subject to 20% Service Charge and all applicable State & Local Sales Tax.
- This document serves as a binding contract / agreement between the parties.
- Full payment of all Food & Beverage is required at the conclusion of your event.
- Please note: Event / Function Deposit is non-refundable.
- Cancellation within 72 hours of an event results in the loss of the 50% deposit.
- For additional terms & policies - please refer to our Catering Terms & Policies.

