



Ray's
Restaurants

Ray's in the City Event Package
240 Peachtree Street NW, Atlanta, Ga 30303



WELCOME TO RAY'S

Ray's Restaurants are Atlanta landmarks with over 30 years of world-class dining and events experience. Our team includes award winning chefs, a highly trained service staff, and a dedicated events management team that will work with you every step of the way as you plan your event. We will do everything we can to make your special event one that people will talk about for years to come.

Sales & Events Department

Ray's on the River 770 952 4209 | Ray's in the City 404 882 8455 | Ray's at Killer Creek 770 649 0064

FREQUENTLY ASKED QUESTIONS:

A LA CARTE MENU

All parties with 15 guests or less are welcome dine from our a la carte menu or a preselected option. Parties of 16 guests are required to choose one of our preselected menu options.

PRESELECTED MENUS

Ray's offers a variety of coursed menus to choose from. For parties *under* 70 guests the menu and accompaniments are due two weeks prior to event date, and guests may choose their starter, entrée, and dessert at time of event. For parties of 70 guests or more the host must select one starter and one dessert for the entire group two weeks prior to the event date, and guests may choose their entrée at the event.

NON-ALCOHOLIC BEVERAGES

Iced teas, coffee, and soft drinks are included included in the cost of the preselected menu options. For groups dining from our a la carte menu, beverages will be charged based on consumption. Hot teas, espresso based drinks, and juices are an additional charge based on consumption.

ALLERGIES AND DIETARY RESTRICTIONS

Ray's can accommodate most allergies and dietary restrictions. A vegetarian/vegan option is always provided for pre-selected menus. Your event captain can describe the dish to your guests at your event or it can be added as an option on your printed menus. If you do know of any guests in your group that may need special accommodations please let the event team know in advance of your event date. Kosher meals must be requested a minimum of three weeks prior to your event date.

FREQUENTLY ASKED QUESTIONS:

WHAT IS A FOOD AND BEVERAGE MINIMUM?

A food and beverage minimum is a minimum spend requirement for your event. Any food or beverages you purchase either by pre-selecting or ordering at the event will count towards your food and beverage minimum. Fees, taxes, and gratuity do not count towards the food and beverage minimum, and gift cards can not be purchased to make up the difference.

WHAT IS A GUARANTEED GUEST COUNT?

A guaranteed guest count is the number of guests you are confirming will attend your event. We use your guaranteed guest count to finalize our preparations for your event. Your guaranteed guest count is due 3 days prior to your event and all pre-selected menus will be charged based on the greater of your guaranteed guest count or the actual number of guests to arrive.

CAN I BRING DECORATIONS FOR MY EVENT?

We do allow guests to bring decor for their event. We ask that you do not bring anything with glitter, confetti or anything that has to be taped or otherwise attached to the furniture, fixtures or walls. Please note that we do not allow balloons in the main dining area, but they are fine for private events.

HOW DO I PAY FOR MY EVENT?

Final payment for your event is due at the conclusion of your event. We do have a strict one check policy on all events, meaning that one person needs to be responsible for the full and final payment via one method. We accept cash and most major credit cards (Visa, MasterCard, American Express, and Discover). We do not accept personal checks.

BRUNCH MENU

(AVAILABLE BETWEEN 11 AM - 4 PM)

THE PONCE • \$45

Entrees

guests to select one at the time of the event:

all entrees are served with a small bowl of fruit

Shrimp & Grits - cajun beer butter, farm fresh poached egg

Crab Cake Eggs Benedict - creole mustard beurre blanc

Chef's Select Frittata - farm fresh eggs, seasonal accompaniments

Brioche French Toast- seasonal fruit topping

Crispy Fish Sardou - crispy fried fish, creamed spinach, farm fresh poached egg, hollandaise

Vegetarian option available

Dessert

Ray's New Orleans Style Beignets

Beverages

Iced Tea, Coffee, & Soft Drinks

ENHANCE YOUR BRUNCH

*(\$5 per person per item)
served family style*

Warm Cinnamon Rolls

Buttery Croissants & Assorted Danishes

Ray's Mixed Greens Salad

Applewood Smoked Bacon

Chicken Sausage

BRUNCH BAR OPTIONS

\$75 private bar fee

Bottomless Mimosa Bar

house prosecco, assorted juices

2 hour - \$20 per person

3 hour - \$24 per person

Bottomless Bloody Mary Bar

Tito's Vodka, assorted toppings

2 hour - \$30 per person

3 hour - \$34 per person

LUNCH MENU

(AVAILABLE BETWEEN 11 AM - 4 PM)

THE MANSELL • \$50

Starters

guests to select one at the time of the event:

Mixed Artisan Greens • Classic Caesar Salad • Cup of She Crab Soup

Entrees

guests to select one at the time of the event:

all steaks prepared medium unless otherwise requested by the host in advance of the event

Grilled Atlantic Salmon - lemon beurre blanc

Sliced New York Strip - porcini butter

Jumbo Lump Crab Cake - roasted corn relish, mustard beurre blanc

Bistro Filet - porcini butter

Grilled Springer Mountain Chicken Breast - pan jus

Vegetarian option available

Accompaniments

host to select two of the following prior to the event:

Maple Glazed Carrots With Slivered Almonds • Sautéed Green Beans

Mac & Cheese • Roasted Brussels Sprouts • Whipped Potatoes

Desserts

guests to select one at the time of the event:

Chef's Feature Cheesecake • Flourless Chocolate Torte • Key Lime Pie

Beverages

Iced Tea, Coffee, & Soft Drinks

DINNER MENU

THE PIEDMONT • \$85

Starters

guests to select one at the time of the event:

Mixed Artisan Greens • Classic Caesar Salad • Cup of She Crab Soup

Entrees

guests to select one at the time of the event:

all steaks prepared medium unless otherwise requested by the host in advance of the event

New York Strip - porcini butter

Broiled Seafood Trio - lobster tail, salmon, shrimp, drawn butter

Roasted Springer Mountain Chicken - pan jus

Chef's Fresh Catch - chef's choice of fresh seafood

Petit Filet Mignon Oscar - jumbo lump crab meat, béarnaise (+\$10 per order)

Vegetarian option available

Accompaniments

host to select two of the following prior to the event:

Maple Glazed Carrots With Slivered Almonds • Sautéed Green Beans

Mac & Cheese • Roasted Brussels Sprouts • Whipped Potatoes

Desserts

guests to select one at the time of the event:

Chef's Feature Cheesecake • Flourless Chocolate Torte • Key Lime Pie

Beverages

Iced Tea, Coffee, & Soft Drinks

DINNER MENU

THE PEACHTREE • \$110

Starters

guests to select one at the time of the event:

Mixed Artisan Greens • Classic Caesar Salad • Cup of She Crab Soup

Entrees

guests to select one at the time of the event:

all steaks prepared medium unless otherwise requested by the host in advance of the event

Delmonico Ribeye - porcini butter

New York Strip and BBQ Shrimp - BBQ butter

Broiled Seafood Trio - lobster tail, salmon, shrimp, drawn butter

Pan Roasted Wild Caught Market Fish - crab meunière

Petit Filet Mignon & Lobster Tail - porcini butter, drawn butter (+\$10 per order)

Vegetarian option available

Accompaniments

host to select two of the following prior to the event:

Sautéed Green Beans • Fire Roasted Asparagus • Mac & Cheese

Maple Glazed Carrots With Slivered Almonds • Truffle Parmesan Frites

Roasted Brussels Sprouts • Whipped Potatoes

Desserts

guests to select one at the time of the event:

Chef's Feature Cheesecake • Red Velvet Cake • Tiramisu

Beverages

Iced Tea, Coffee, & Soft Drinks

DINNER MENU

THE POWERS FERRY • \$125

Starters

host to select one of the following prior to the event:

Shrimp Cocktail • Italian Style Meatballs

Second Course

guests to select one at the time of the event:

Mixed Artisan Greens • Classic Caesar Salad • Steakhouse Wedge Salad

Entrees

guests to select one at the time of the event:

all steaks prepared medium unless otherwise requested by the host in advance of the event

16 oz Delmonico Ribeye - porcini butter

Jumbo Lump Crab Cakes - mustard beurre blanc

Herb Crusted Rack of Lamb - port demi

Pan Roasted Wild Caught Market Fish - crab meunière

8 oz Filet Mignon & Lobster Tail - porcini butter, drawn butter (+\$10 per order)

Vegetarian option available

Accompaniments

host to select two of the following prior to the event:

Sautéed Green Beans • Fire Roasted Asparagus • Mac & Cheese

Maple Glazed Carrots With Slivered Almonds • Truffle Parmesan Frites

Roasted Brussels Sprouts • Whipped Potatoes

Desserts

Chef's Dessert Trio - three perfect small bites to finish your meal

Beverages

Iced Tea, Coffee, & Soft Drinks

APPETIZERS & PLATTERS

Hot Seafood Platter

New Orleans style BBQ Shrimp, Point Judith Calamari, Jumbo Lump Crab Cakes, Oysters Rockefeller, Crispy Lobster Bites

\$85 (serves 4-6 guests)

Chilled Seafood Tower

Colossal Shrimp Cocktail, Jumbo Lump Crab Cocktail, 1 lb. Maine Lobster, Fresh Shucked Oysters, King Crab Legs

\$185 (serves 8-12 guests)

Custom Seafood Ice Displays Available | starting at \$800

Large Party Platters

Fresh Vegetable Crudités \$45 (serves 20)

Creamy Hummus Platter \$45 (serves 20)

Artisanal Cheese Display \$125 (serves 20)

Ray's Blue Cheese Chips \$30 (serves 8-10)

Crispy Point Judith Calamari \$40 (serves 8-10)

HORS D'OEUVRES BY THE DOZEN

All items are priced per dozen. Two dozen minimum order per item.

Chicken Satay | \$32

peanut sauce

Beef Satay | \$40

soy mustard glaze

Mini Crab Cakes | \$50

mustard beurre blanc, corn salsa

Colossal Shrimp Cocktail | \$60

cocktail sauce, louis sauce

Tomato Mozzarella Bruschetta | \$30

balsamic drizzle

Crispy Lobster Tail Bites | \$70

honey mustard dipping sauce

Fried Coconut Shrimp | \$42

Thai chili sauce

Vegetarian Spring Rolls | \$30

soy dipping sauce

Italian Meatballs | \$40

tomato marinara

Ahi Tuna Poke Crisps | \$40

avocado, cilantro, red onion, macadamia nuts, scallions, citrus ponzu, sesame, shrimp crisp

Spinach & Bacon Stuffed

Mushrooms | \$32

Fried Boursin Cheese Stuffed

Mushrooms | \$32

Goat Cheese Pimiento Fritters | \$42

house-made jalapeño jelly

Beef Tenderloin, Blue Cheese,

& Onion Bruschetta | \$40

Caramelized Onion & Roasted Red Pepper

Bruschetta | \$30

goat cheese, balsamic drizzle

PRIVATE BAR OPTIONS

Private Bar Fees

Private Bar Fee • \$125 per private bar

Cash Bar Fee • \$200

Riverside Bar Fee • \$200

(only available at Ray's on the River)

Silver Package

2 hour • \$45 per person

3 hour • \$60 per person

Beer & Wine Package

2 hour • \$35 per person

3 hour • \$50 per person

Gold Package

2 hour • \$60 per person

3 hour • \$80 per person

Beer & Wine

Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, and Cabernet Sauvignon, Michelob Ultra, Allagash White, Peroni, Sweetwater 420, Creature Comforts Tropicália IPA

Silver Package

Absolut Vodka, New Amsterdam Gin, Old Forrester Bourbon, Bacardi Rum, Dewar's Scotch, El Jimador Blanco Tequila

includes all beer & wine listed above

Gold Package

Grey Goose Vodka, Tanqueray Gin, Captain Morgan Rum, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch, Patron Tequila

includes all beer & wine listed above

Estimated Pricing Based on Consumption

Domestic Beer • \$7 and up

Imported Beer • \$8 and up

Wine by the Glass • \$13 and up

Ray's Silver Level Liquor • \$11 and up

Ray's Gold Level Liquor • \$13 and up

price indicated is per drink & subject to change

Non-Alcoholic Beverages

Iced tea, coffee, and soft drinks are included with the preselected menus. Hot teas, espresso based drinks, and Juices are an additional charge.

Suggested for parties of 30 guests or more; Required for parties of 40 guests or more