

WELCOME TO RAY'S

We are so pleased you are considering Ray's in the City for your special event! 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 Manager who 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 truly memorable.

SALES & EVENTS DEPARTMENT

(404) 527-6631 • cityevents@raysrestaurants.com



Atlantic Room



PRIVATE & SEMI-PRIVATE SPACES

ROOM	TYPE	CAPACITY
Atlantic Room	Private	50 guests
Chef's Area	Semi-Private*	30 guests
Pacific Area	Semi-Private*	40 guests
Peachtree Room	Private	70 guests
Wine Cellar	Private	18 guests

* Please note that some noise from the restaurant will filter through.



Wine Cellar



GENERAL DETAILS

Parties of 15 or more are required to use one of our pre-selected Lunch or Dinner Menus, but we are also able to create a special menu for your group with our Chef's approval. A cocktail reception may be hosted using our enclosed Hors D'Oeuvres Menu. Please inform us of any special dietary needs and we will work to accommodate them. Your menu, hors d'oeuvres and display selections may be due as early as 2 weeks prior to your event to ensure availability and preparation.

Dessert Fee (per person): \$2

Includes set up, cutting & service. This applies to all parties supplying their own cake or dessert.

SECURING YOUR DATE

A signed contract with a valid credit card number is required to confirm your event.
A 25% deposit may be required for certain events.

PAYMENT

All events are billed as one check only. All state and local taxes (8.9% for food, wine & beer; 11.9% for liquor) and a 21% gratuity are applied to all charges incurred during the event. Rental items are subject to tax and delivery fees.

Final payment is due at the conclusion of your event. We accept most major credit cards (Visa, MasterCard, American Express and Discover). We do not accept personal checks. Company checks are accepted with the approval of Ray's in the City's Accounting Department two weeks prior to your event.



RENTAL ITEMS

Ray's in the City provides complimentary white tablecloths and navy & white bistro napkins for all private events. The Events Manager will be happy to arrange for additional rental items for your event such as chairs, tables, specialty linen, floral & decor, archways and audiovisual equipment. These items will be charged to the guest and must be paid for in full at the time of the event.

CUSTOM EVENTS

We now offer Event Enhancement Packages designed for a specialized or custom event suited to your occasion. Whether you would like to offer a themed party, a formal wine tasting or a cocktail-making class – we're here to turn your event into a lasting memory.

PARKING

The America's Merchandise Mart parking deck is located at 230 Spring Street NW. It is on the left side of Spring Street (where Haveli's Indian restaurant is located). You may park here at any time, but parking is only validated at 5:00pm or later. You may gain access to the restaurant from Level A. To do so, go through the entrance door on Level A into the Merchandise Mart. Turn right and walk through the bridge over Spring Street. Continue walking straight until you come out to Peachtree Street. From there, turn left and we are directly to the left.

DIRECTIONS

Southbound on GA 400 or I-75/85:

Exit 249-C (Williams Street). Go straight off of the exit until it ends at Andrew Young International Boulevard. Take a left and an immediate right onto Carnegie, then an immediate left onto Springs Street. The America's Merchandise Mart parking deck is on the left. From there, turn left and we are directly to the left.

Northbound on I-75/85 or I-20:

Take I-85 north and exit at 248-C (Andrew Young International Boulevard heading toward Freedom Parkway. Take a slight left to take the ramp towards Andrew Young and the World Congress Center. The ramp becomes Fort Street. Turn left onto Andrew Young International Boulevard then turn right onto Spring Street. The America's Merchandise Mart parking deck is on the left.



BREAKFAST BUFFETS

SERVED WITH COFFEE, TEA, SODA & ASSORTED FRESH JUICES

Ray's Rise Up Continental Breakfast

\$12.95 per person

**ASSORTED DANISHES & MUFFINS
FRESH CROISSANTS WITH BUTTER & JELLY
FRESH SEASONAL FRUIT**



City Sunrise Breakfast

\$17.95 per person

**CLASSIC SCRAMBLED FARM FRESH EGGS
THICK CUT APPLEWOOD-SMOKED BACON
COUNTRY SAUSAGE LINKS
LOCAL STONE GROUND CHEESE GRITS
HOMESTYLE BREAKFAST POTATOES
FRESH SEASONAL FRUIT**

Host to pre-select two of the following to feature:

DANISHES, MUFFINS, CROISSANTS OR BAGELS



Centennial Wheel Breakfast

\$26.95 per person

**CLASSIC SCRAMBLED FARM FRESH EGGS
THICK CUT APPLEWOOD-SMOKED BACON
COUNTRY SAUSAGE LINKS
LOCAL STONE GROUND CHEESE GRITS
HOMESTYLE BREAKFAST POTATOES
FRESH SEASONAL FRUIT
HOUSE-SMOKED SALMON & SHELLFISH PLATTER
LOBSTER OR CRAB EGGS BENEDICT**

Host to pre-select two of the following:

DANISHES, MUFFINS, CROISSANTS OR BAGELS

Host to pre-select two of the following:

**BUTTERMILK PANCAKES, FRENCH TOAST, BELGIAN WAFFLES
OR SOUTHERN BISCUITS WITH SAUSAGE GRAVY**



BRUNCH BUFFET

SERVED WITH COFFEE, TEA, SODA & ASSORTED FRESH JUICES

Atlanta Trolley Brunch

\$22.95 per person

**CLASSIC SCRAMBLED FARM FRESH EGGS
THICK CUT APPLEWOOD-SMOKED BACON
COUNTRY SAUSAGE LINKS
LOCAL STONE GROUND CHEESE GRITS
HOMESTYLE BREAKFAST POTATOES
FRESH SEASONAL FRUIT
HOUSE-SMOKED SALMON PLATTER WITH CAPERS, EGGS & CRÈME FRÂICHE
GRILLED STEAK WITH MUSHROOM JUS**

Host to pre-select two of the following:

DANISHES, MUFFINS, CROISSANTS OR BAGELS

Host to pre-select two of the following:

**BUTTERMILK PANCAKES, FRENCH TOAST, BELGIAN WAFFLES
OR SOUTHERN BISCUITS WITH SAUSAGE GRAVY**

Breakfast & Brunch Package Additions

ENHANCE YOUR BREAKFAST OR BRUNCH EXPERIENCE WITH ONE OF THE FOLLOWING:

Omelet Station: *Additional \$5.00 per person*

Enjoy made-to-order omelets with a dedicated Chef at your event.

Omelet station includes a variety of accompaniments.

Peachtree Mimosa Bar: *\$15.00 per guest*

House champagne with a variety of fresh juices.

Hotlanta Bloody Mary Bar: *\$15.00 per guest*

Bloody Marys with a variety of accompaniments.

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Attendant fee for stations: \$75.00 for one hour

All breakfast and brunch menus served buffet-style

Prices are not inclusive of tax or gratuity



PRE-SELECTED LUNCH MENU

\$29

Starter

Guests to select one of the following at the time of the event:

MIXED ARTISAN GREENS | BABY GEM CAESAR SALAD | CUP OF SEAFOOD GUMBO



Entrees

Guests to select one of the following at the time of the event:

KING-SIZED SEAFOOD PLATTER – shrimp, scallops, chef's select fresh catch
JUMBO LUMP CRAB CAKE – roasted corn relish, mustard buerre blanc
SEARED SLICED FLANK STEAK – red wine demi
SPRINGER MOUNTAIN FARMS CHICKEN – bacon demi

All steaks prepared medium unless otherwise requested.



Dessert

Guests to select one of the following at the time of the event:

NEW YORK STYLE CHEESECAKE | CHOCOLATE RASPBERRY MOUSSE | KEY LIME PIE



Family-Style Sides

Host to pre-select two of the following, prior to the event, to be served family-style:

If pre-selections are not made, Ray's will select seasonal items based on availability.

**ROASTED SEASONAL VEGETABLES | LOCAL BRUSSELS SPROUTS | CREAMED SPINACH
YUKON GOLD WHIPPED POTATOES | GRILLED ASPARAGUS | WHIPPED SWEET POTATOES**



Beverages

\$2.95 per person

COFFEE, ICED TEA & SODA



PRE-SELECTED LUNCH MENU

\$25

Starter

Guests to select one of the following at the time of the event:

MIXED ARTISAN GREENS | CUP OF SEAFOOD GUMBO

Entrees

Guests to select one of the following at the time of the event:

GRILLED WILD ATLANTIC SALMON – micro greens, salsa cruda

SPRINGER MOUNTAIN FARMS CHICKEN – bacon demi

BLACK & BLUE STEAKHOUSE SALAD

artisan field greens, statesboro blue cheese, grape tomatoes, egg, smoked bacon, horseradish ranch

Dessert

NEW YORK STYLE CHEESECAKE

Family-Style Sides

Host to pre-select two of the following, prior to the event, to be served family-style:

If pre-selections are not made, Ray's will select seasonal items based on availability.

**ROASTED SEASONAL VEGETABLES | LOCAL BRUSSELS SPROUTS | CREAMED SPINACH
YUKON GOLD WHIPPED POTATOES | GRILLED ASPARAGUS | WHIPPED SWEET POTATOES**

Beverages

\$2.95 per person

COFFEE, ICED TEA & SODA



PRE-SELECTED LUNCH MENU

\$19

Starter

MIXED ARTISAN GREENS



Entrees

Guests to select one of the following at the time of the event:

CHEF'S PASTA

pasta du jour

BRISKET CHEDDAR BURGER

sliced brioche bun, lettuce, tomato, pickles, cheddar cheese, house cut fries

RAY'S CRAB CAKE SANDWICH

sliced brioche bun, lettuce, tomato, pickles, caper tomato sauce, house cut fries



Dessert

Add dessert for an additional \$5.00 per person.

Guests to select one at the time of event:

KEY LIME PIE

NEW YORK STYLE CHEESECAKE

CHOCOLATE RASPBERRY MOUSSE



Beverages

\$2.95 per person

COFFEE, ICED TEA & SODA



PRE-SELECTED DINNER MENU

\$85

Starter

Guests to select one of the following at the time of the event:

MIXED ARTISAN GREENS | BABY GEM CAESAR SALAD
CUP OF SEAFOOD GUMBO | CUP OF SOUP DU JOUR

Entrees

Guests to select one of the following at the time of the event:

KING-SIZED SEAFOOD PLATTER – shrimp, scallops, chef's select fresh catch, lobster tail
DELMONICO RIBEYE – red wine demi
HORSRADISH ENCRUSTED BLACK GROUPER – basil oil, balsamic reduction
FILET MIGNON & LOBSTER TAIL – red wine demi, drawn butter
SPRINGER MOUNTAIN FARMS CHICKEN – bacon demi

All steaks prepared medium unless otherwise requested.

Dessert

Guests to select one of the following at the time of the event:

NEW YORK STYLE CHEESECAKE | CHOCOLATE RASPBERRY MOUSSE | KEY LIME PIE

Family-Style Sides

Host to pre-select two of the following, prior to the event, to be served family-style:

If pre-selections are not made, Ray's will select seasonal items based on availability.

ROASTED SEASONAL VEGETABLES | LOCAL BRUSSELS SPROUTS | CREAMED SPINACH
YUKON GOLD WHIPPED POTATOES | GRILLED ASPARAGUS | WHIPPED SWEET POTATOES

Beverages

\$2.95 per person

COFFEE, ICED TEA & SODA



PRE-SELECTED DINNER MENU

\$70

Starter

Guests to select one of the following at the time of the event:

MIXED ARTISAN GREENS | BABY GEM CAESAR SALAD | CUP OF SEAFOOD GUMBO

Entrees

Guests to select one of the following at the time of the event:

NEW YORK STRIP – red wine demi
JUMBO LUMP CRAB CAKES – roasted corn relish, mustard beurre blanc
KING-SIZED SEAFOOD PLATTER – shrimp, scallops, chef's select fresh catch, lobster tail
FILET MIGNON OSCAR – jumbo lump crab meat, béarnaise
SPRINGER MOUNTAIN FARMS CHICKEN – bacon demi

All steaks prepared medium unless otherwise requested.

Dessert

Guests to select one of the following at the time of the event:

NEW YORK STYLE CHEESECAKE | CHOCOLATE RASPBERRY MOUSSE

Family-Style Sides

Host to pre-select two of the following, prior to the event, to be served family-style:

If pre-selections are not made, Ray's will select seasonal items based on availability.

**ROASTED SEASONAL VEGETABLES | LOCAL BRUSSELS SPROUTS | CREAMED SPINACH
YUKON GOLD WHIPPED POTATOES | GRILLED ASPARAGUS | WHIPPED SWEET POTATOES**

Beverages

\$2.95 per person

COFFEE, ICED TEA & SODA



PRE-SELECTED DINNER MENU

\$60

Starter

MIXED ARTISAN GREENS



Entrees

Guests to select one of the following at the time of the event:

FILET MIGNON – red wine demi

SPRINGER MOUNTAIN FARMS CHICKEN – bacon demi

GRILLED WILD ATLANTIC SALMON OSCAR – jumbo lump crab meat, béarnaise

All steaks prepared medium unless otherwise requested.



Dessert

NEW YORK STYLE CHEESECAKE



Family-Style Sides

Host to pre-select two of the following, prior to the event, to be served family-style:

If pre-selections are not made, Ray's will select seasonal items based on availability.

**ROASTED SEASONAL VEGETABLES | LOCAL BRUSSELS SPROUTS | CREAMED SPINACH
YUKON GOLD WHIPPED POTATOES | GRILLED ASPARAGUS | WHIPPED SWEET POTATOES**



Beverages

\$2.95 per person

COFFEE, ICED TEA & SODA



BUFFET MENU

PRICED PER PERSON, FOR EACH GUEST IN ATTENDANCE

One chef attendant is required per station; \$75 fee per chef attendant.

Action Stations

STIR FRY STATION

Host to pre-select one of the following prior to event:

Beef, Shrimp or Chicken

stir fried vegetables & steamed sticky rice

\$12 per person

PASTA STATION

Host to pre-select one of the following prior to event:

Chef's Pasta with Sundried Tomato Sauce or Creamy Garlic Alfredo with Parmesan

\$13 per person

Add Chicken: *\$2 additional per person*

Add Shrimp: *\$3 additional per person*

SALAD STATION

Host to pre-select one of the following prior to event:

Caesar Salad or Mixed Artisan Greens

assorted toppings & dressings

\$8 per person

MADE-TO-ORDER SUSHI STATION

chef's selection of sushi rolls

\$14 per person

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SHRIMP & GRITS

sautéed gulf shrimp, stone ground cheddar grits,
andouille tomato stew

\$14 per person

GRILLED WILD ATLANTIC SALMON

lemon butter sauce

\$12 per person

SPRINGER MOUNTAIN FARMS CHICKEN

bacon demi

\$10 per person

Carving Stations

HERB-CRUSTED BEEF TENDERLOIN

horseradish cream, grainy mustard, brioche rolls

\$195 per tenderloin

[YIELDS APPROXIMATELY 25 PIECES]

SALT-CRUSTED PRIME RIB

classic au jus, horseradish cream, mustard, slider rolls

\$14 per person

ROASTED PORK LOIN

sweet & sour pineapple glaze

\$10 per person

HONEY-GLAZED VIRGINIA HAM

assorted gourmet mustards, biscuits or marbled rye

\$9 per person

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SIDES: *\$8 per person*

Roasted Seasonal Vegetables | Grilled Jumbo Asparagus

Yukon Gold Whipped Potatoes | Creamed Spinach

Lyonnaise Yukon Gold Potatoes | Creamed Sweet Corn

Herb Roasted Red Potatoes | Almond Rice Pilaf

Wild Mushroom Risotto | Haricot Verts

Cast Iron Mac and Cheese

Sautéed Local Wild Mushrooms

DESSERTS

Homemade Bread Pudding: *\$5 per person*

Red Velvet Cake: *\$5 per person*

Assorted Mini Petite Fours: *\$5 per person*

Chocolate Mousse Pudding: *\$5 per person*

New York Style Cheesecake: *\$6 per person*



HORS D'OEUVRES MENU

HORS D'OEUVRES CAN BE PASSED OR DISPLAYED

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

Bruschetta & Canapes

TOMATO & MOZZARELLA
HERBED CHEESE & MUSHROOM
**CARAMELIZED ONION &
ROASTED RED PEPPER**
TRUFFLE CHICKEN SALAD
SALMON MOUSSE

\$30 per dozen

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BEEF TENDERLOIN - blue cheese, red onion jam

\$45 per dozen

Spoons

FRIED OYSTER - creole remoulade
SEARED TUNA TATAKI - wasabi, ginger, soy sauce
SHRIMP & GRITS
CRISPY GROUPER - homemade tartar sauce

\$30 per dozen

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SEAFOOD CEVICHE - chilled seafood trio, citrus broth

TEMPURA LOBSTER - honey mustard

\$45 per dozen



SHRIMP COCKTAIL

chilled shrimp, cocktail sauce

\$36 per dozen

BEEF SATAY

grilled, hoisin sauce

\$36 per dozen

CHICKEN SATAY

marinated, soy-ginger glaze

\$30 per dozen

OYSTERS ON THE HALF SHELL

mignonette sauce, cocktail sauce

\$30 per dozen

Stuffed Mushrooms

SPINACH & BACON
BOURSIN CHEESE

\$30 per dozen

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JUMBO LUMP CRAB

\$45 per dozen

MINI CRAB CAKES

seared crab cake,
grainy mustard, beurre blanc,
roasted corn salsa

\$50 per dozen

LOBSTER LOLLIPOP

drizzled honey mustard

\$50 per dozen

SESAME CHICKEN TENDERS

hand-breaded chicken
tenderloins, honey mustard

\$30 per dozen



HOT & COLD RECEPTION DISPLAYS

RECEPTION DISPLAYS MUST BE SET UP BUFFET-STYLE

SHELLFISH SAMPLER

12 oysters, 1 lb. jumbo lump crab meat,
12 shrimp cocktails

\$126 (serves 4 to 6)

JUMBO LUMP CRAB COCKTAIL

chilled lump crab meat, cocktail sauce

\$60 per pound

MAINE LOBSTER HALVES

\$13 each / \$144 per dozen

KING CRAB LEGS

\$38 per pound

SCOTTISH SMOKED SALMON PLATTER

served with crème fraîche, chives,
red onion, capers, boiled egg, sliced bread

Medium (serves 20): \$125

Large (serves 40): \$200

SUSHI DISPLAY

chef-selected, hand-rolled sushi

\$60 (56 pieces)

CRISPY POINT JUDITH CALAMARI

flash fried calamari, cherry peppers, pepperoncinis,
san marzano tomato marinara, lemon aioli

\$30 per platter (serves 6 to 8)

SPINACH & ARTICHOKE DIP

served with warm pita chips

\$45 per platter (serves 12)

MAYTAG BLUE CHEESE CHIPS

warm house-made potato chips
with maytag blue cheese sauce

\$26 per platter (serves 12)

SPINACH & ARTICHOKE DIP

served with warm pita chips

\$45 per platter (serves 12)

SLICED FRUIT & SEASONAL BERRIES PLATTER

Small (serves 10): \$50

Medium (serves 20): \$75

Large (serves 40): \$100

ARTISANAL CHEESE DISPLAY

variety of boutique American farmhouse and
imported cheeses, fresh fruit, assorted crackers

Small (serves 12): \$65

Medium (serves 20): \$125

Large (serves 40): \$225

GRILLED & RAW VEGETABLE DISPLAY

seasonal vegetables, crackers, chef's dipping sauce

Medium (serves 20): \$50

Large (serves 40): \$75

ASSORTED DESSERT DISPLAY

chef's homemade specialty desserts

Medium (serves 20): \$125

Large (serves 40): \$250



BAR INFORMATION

Open Bar Packages & Host Bar Pricing

Parties participating in an Open Bar Package require a private bar which is an additional \$125 and includes a dedicated bartender. One of the following Open Bar Packages is required for parties of 50 or more. Groups with less than 50 guests are welcome to use an Open Bar Package or our Host Bar options, in which all drinks are charged based on consumption.

DOMESTIC BEER & HOUSE WINE PACKAGE

Domestic Bottled Beer and House Wine

2 Hours: \$28 per person | 3 Hours: \$30 per person

CHOICE PACKAGE

Ray's Brand Liquor, Domestic and Imported Bottled Beer, House Wine

2 Hours: \$32 per person | 3 Hours: \$38 per person

PREMIUM PACKAGE

Premium Brand Liquor, Domestic and Imported Bottled Beer, House Wine

2 Hours: \$36 per person | 3 Hours: \$42 per person



DOMESTIC BEER

Miller Lite, Budweiser, Bud Light, Michelob Ultra, Bell's Two Hearted Ale

** Craft beers available upon request*

IMPORTED BEER

Heineken, Amstel Light, Corona, Stella Artois

** Craft beers available upon request*

HOUSE WINE

Storypoint Chardonnay, Josh Cabernet Sauvignon,
Ghost Pines Merlot, Roth Pinot Noir, Luna Nuda Pinot Grigio

CHOICE LIQUOR

Belvedere Vodka, Bombay Gin, Herradura Silver Tequila,
Bacardi Rum, Buffalo Trace Bourbon, Famous Grouse Scotch

PREMIUM LIQUOR

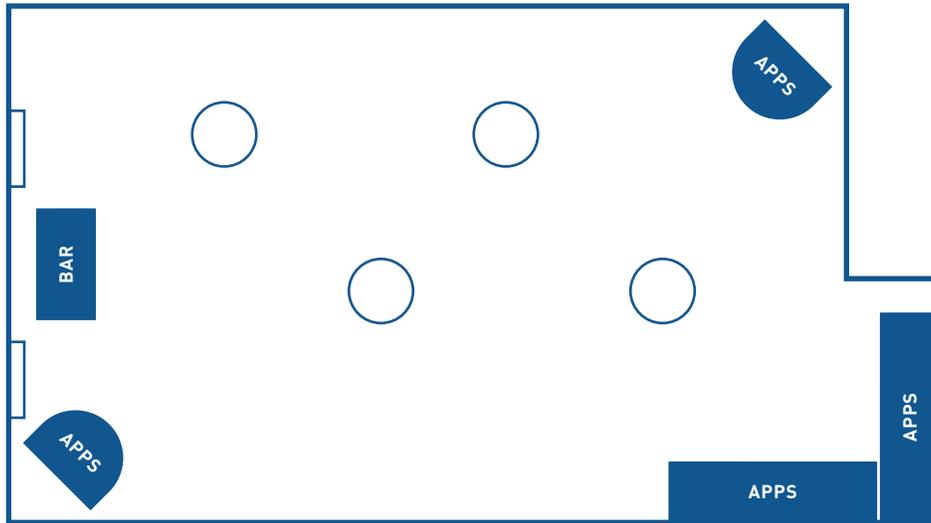
Grey Goose Vodka, Bombay Sapphire Gin, Patrón Silver Tequila,
Bacardi Black Rum, Woodford Reserve Bourbon, Johnnie Walker Black Scotch



SETUP OPTIONS

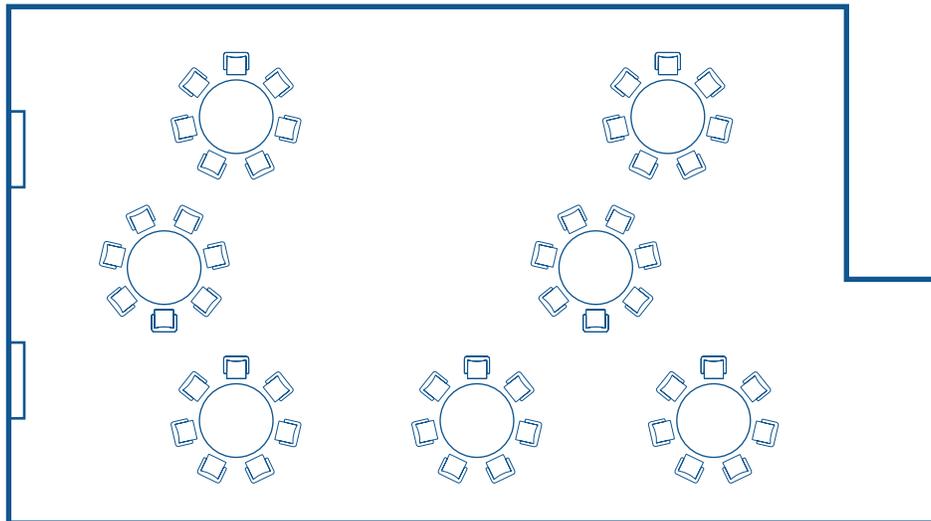
Atlantic Room

Setup #1 (Reception)



Atlantic Room

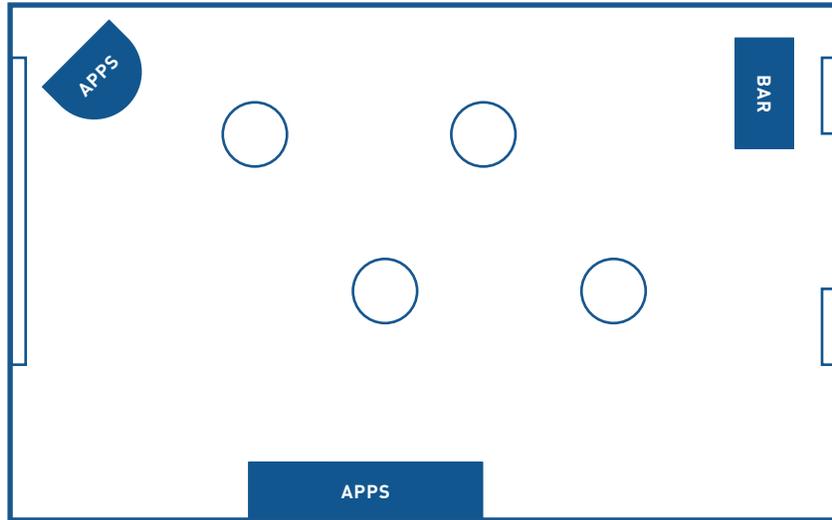
Setup #2 (Seated)



SETUP OPTIONS

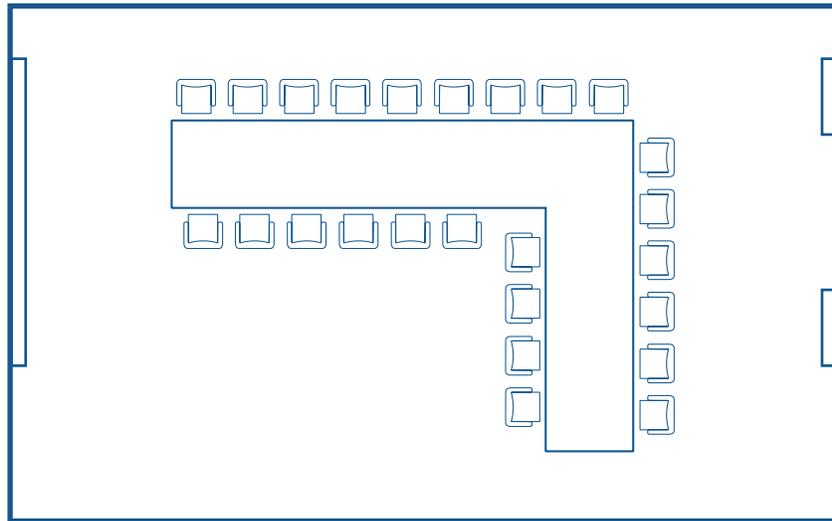
Chef's Area

Setup #1 (Reception)



Chef's Area

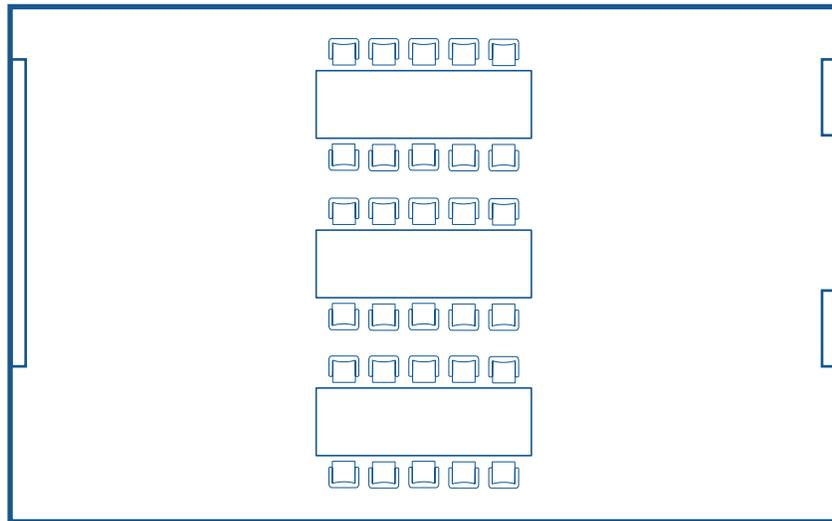
Setup #2 (Seated - 25 guests)



SETUP OPTIONS

Chef's Area

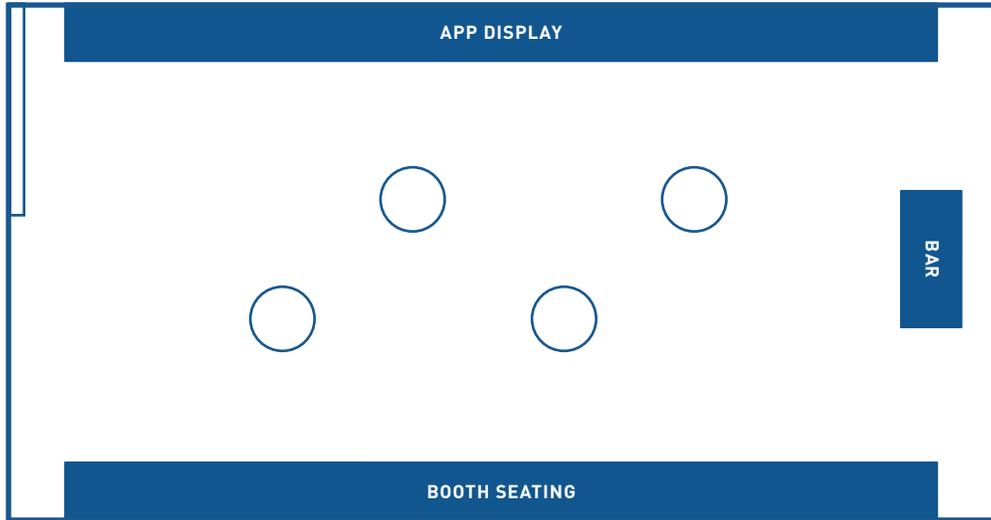
Setup #3 (Seated - 30 guests)



SETUP OPTIONS

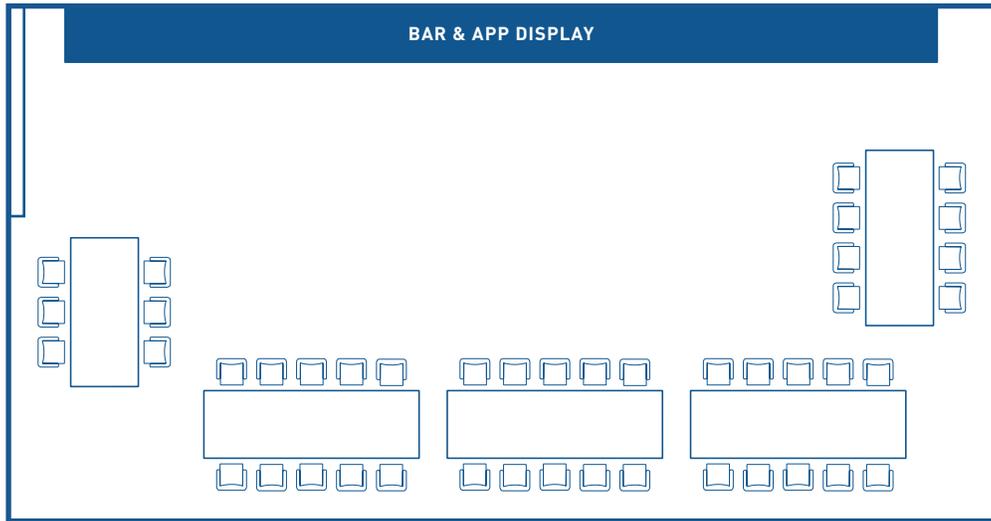
Pacific Area

Setup #1 (Reception)



Pacific Area

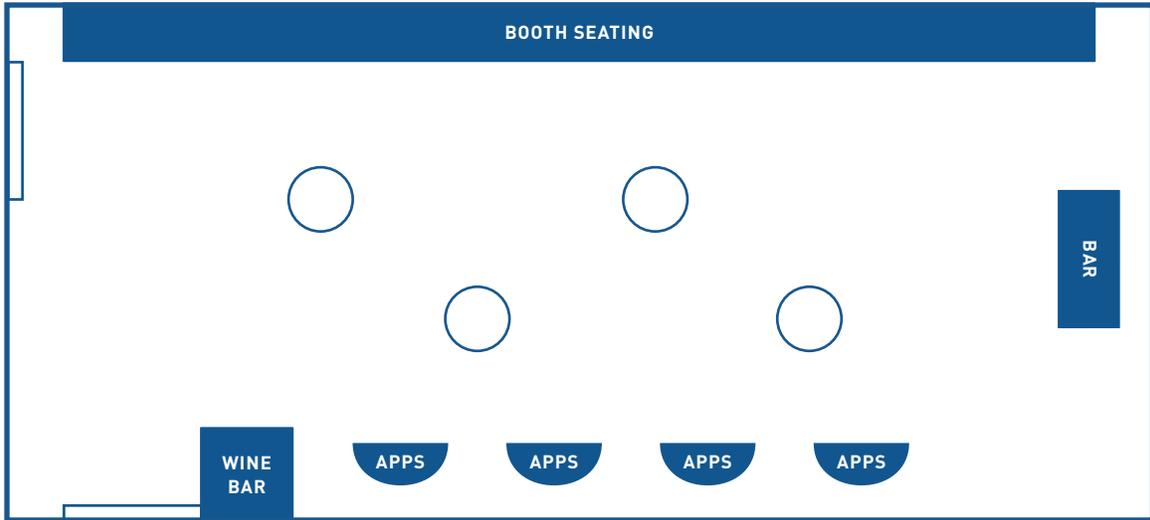
Setup #2 (Seated - 44 guests)



SETUP OPTIONS

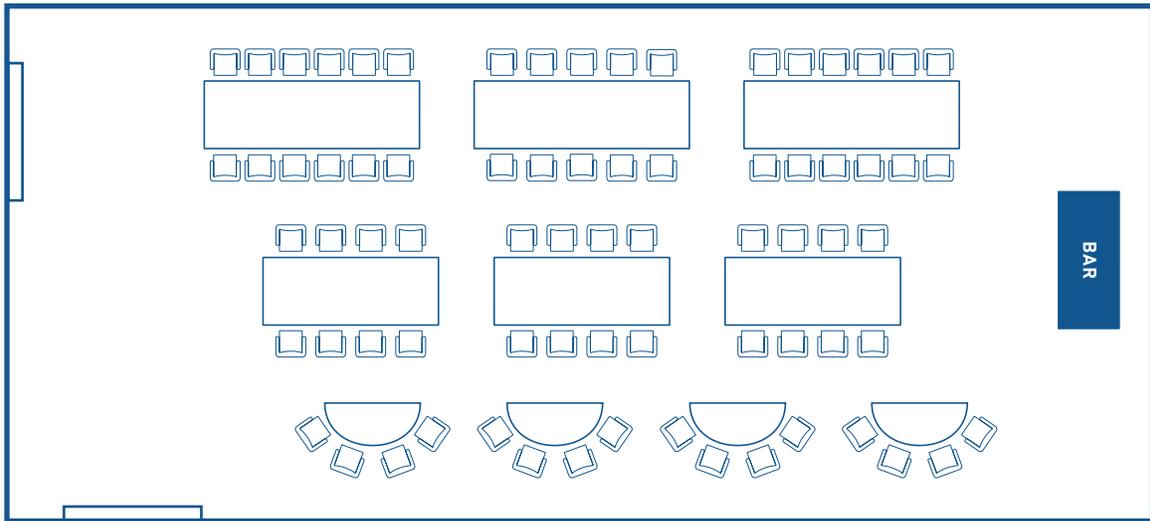
Peachtree Room

Setup #1 (Reception)



Peachtree Room

Setup #2 (Seated - 70 guests)



ADDITIONAL PHOTOS

Chef's Area



Peachtree Room

