



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. With the ability to accommodate up to 70 guests and a variety of delicious menu selections, we are confident that your event will be truly memorable.

SALES & EVENTS DEPARTMENT

(770) 649-0064 • creekevents@raysrestaurants.com



Cellar



PRIVATE & SEMI-PRIVATE SPACES

ROOM	TYPE	CAPACITY
Cellar	Private	26 guests
Wine	Semi-Private*	28 guests
Jordan	Semi-Private*	28 guests
Wine Jordan	Private	60 guests
Creek	Private	70 guests

* Please note that the Wine Room & Jordan Room are separated by heavy curtains; while each room is separate, there may be some noise that filters through.





MENU SELECTION

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.

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.

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

State and local taxes (7.75%) and a 21% gratuity are applied to all charges incurred during the event..

Taxes and gratuity are not inclusive of food and beverage minimums. Rental items are subject to tax and delivery fees.

All events are billed as one check only. Final payment is due at the conclusion of your event. The credit card on the signed contract will be charged unless otherwise instructed. 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 at Killer Creek's Accounting Department two weeks prior to your event.



PRE-SELECTED LUNCH MENU

\$33

Starter

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

MIXED ARTISAN GREENS | BABY GEM CAESAR SALAD | SOUP DU JOUR

Entrees

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

GRILLED WILD ATLANTIC SALMON OSCAR – jumbo lump crab meat, béarnaise
JUMBO LUMP CRAB CAKE – roasted corn relish, mustard buerre blanc
8 OUNCE PRIME RIB – natural pan au jus
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 | GRILLED ASPARAGUS | THREE CHEESE MAC
LOCAL BRUSSELS SPROUTS | GOAT CHEESE & CHIVE WHIPPED POTATOES**

Beverages

\$2.95 per person

COFFEE, ICED TEA & SODA



PRE-SELECTED LUNCH MENU

\$27

Starter

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

MIXED ARTISAN GREENS | SOUP DU JOUR



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
GRILLED SHRIMP CAESAR SALAD – herb croutons, caesar dressing



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 | GRILLED ASPARAGUS
THREE CHEESE MAC | LOCAL BRUSSELS SPROUTS
GOAT CHEESE & CHIVE WHIPPED POTATOES



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 LOBSTER BISQUE



Entrees

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

TWIN TAIL LOBSTER – drawn butter
FRENCH-BONED COWBOY RIBEYE – mushroom ragu
HORSRADISH ENCRUSTED BLACK GROUPER – basil oil, balsamic reduction
FILET MIGNON & LOBSTER TAIL – mushroom ragu, drawn butter
FILET MIGNON & PARMESAN ENCRUSTED SEA SCALLOPS – mushroom ragu, basil oil

All steaks prepared medium unless otherwise requested.



Dessert

TRIO PLATTER – mini crème brûlée, chocolate raspberry mouse, key lime shooter



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 | GRILLED ASPARAGUS
THREE CHEESE MAC | LOCAL BRUSSELS SPROUTS
GOAT CHEESE & CHIVE WHIPPED POTATOES



Beverages

\$2.95 per person

COFFEE, ICED TEA & SODA



PRE-SELECTED DINNER MENU

\$65

Starter

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

MIXED ARTISAN GREENS | BABY GEM CAESAR SALAD | SOUP DU JOUR



Entrees

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

NEW YORK STRIP – mushroom ragu
JUMBO LUMP CRAB CAKE – roasted corn relish, mustard beurre blanc
FRESH DAY BOAT CATCH – host to pre-select preparation: crusted, grilled, broiled or blackened
FILET MIGNON OSCAR – jumbo lump crab meat, béarnaise

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 | GRILLED ASPARAGUS
THREE CHEESE MAC | LOCAL BRUSSELS SPROUTS
GOAT CHEESE & CHIVE WHIPPED POTATOES



Beverages

\$2.95 per person

COFFEE, ICED TEA & SODA



PRE-SELECTED DINNER MENU

\$55

Starter

MIXED ARTISAN GREENS



Entrees

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

FILET MIGNON – mushroom ragu

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 | GRILLED ASPARAGUS

THREE CHEESE MAC | LOCAL BRUSSELS SPROUTS

GOAT CHEESE & CHIVE WHIPPED POTATOES



Beverages

\$2.95 per person

COFFEE, ICED TEA & SODA



APPETIZERS & PLATTERS

Hot Seafood Platter

NEW ORLEANS BBQ SHRIMP
POINT JUDITH CALAMARI – tomato marinara
JUMBO LUMP CRAB CAKES – grainy mustard sauce
OYSTERS ROCKEFELLER

\$58 per platter (serves 4 to 6)

Chilled Seafood Tower

COLOSSAL SHRIMP – cocktail sauce
JUMBO LUMP CRAB COCKTAIL – louis sauce
1 LB. LIVE MAINE LOBSTER – cracked & chilled
FRESH SHUCKED OYSTERS – on the half shell

Medium (serves 4 to 6): MKT

Large (serves 7 to 10): MKT

Hors d'Oeuvres by the Dozen

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

MAYTAG CHIPS WITH BLUE CHEESE DIP | \$20

(serves 8 to 10)

SERVED ON BUFFET TABLE

POINT JUDITH CALAMARI | \$30

SERVED ON BUFFET TABLE

cherry peppers, san marzano marinara, lemon aioli

BEEF SATAY | \$34

SERVED ON BUFFET TABLE OR PASSED

soy glaze

CHICKEN SATAY | \$32

SERVED ON BUFFET TABLE OR PASSED

citrus soy sauce

MINI CRAB CAKES | \$45

SERVED ON BUFFET TABLE OR PASSED

creole mustard sauce, roasted corn salsa

PARMESAN CRUSTED SEA SCALLOPS | \$45

SERVED ON BUFFET TABLE

tomato marinara

SHRIMP COCKTAIL | \$38

SERVED ON BUFFET TABLE

cocktail sauce, louis sauce

TOMATO, BASIL & FRESH MOZZARELLA BRUSCHETTA | \$25

SERVED ON BUFFET TABLE OR PASSED

balsamic dressing

HAND BREADED CHICKEN TENDERS | \$28

SERVED ON BUFFET TABLE OR PASSED

honey mustard dipping sauce

CHICKEN SALAD CROSTINI | \$28

SERVED ON BUFFET TABLE

sourdough bread

ASIAN SPRING ROLLS | \$24

SERVED ON BUFFET TABLE OR PASSED

soy dipping sauce

VEAL MEATBALLS | \$36

SERVED ON BUFFET TABLE OR PASSED

tomato marinara

RAY'S SEARED TUNA TATAKI | \$30

SERVED ON BUFFET TABLE OR PASSED

wasabi, pickled ginger, soy sauce

GOAT CHEESE PIMIENTO FRITTERS | \$20

SERVED ON BUFFET TABLE OR PASSED

house-made jalapeño jelly

BEEF TENDERLOIN, BLUE CHEESE & ONION BRUSCHETTA | \$34

SERVED ON BUFFET TABLE OR PASSED

CARAMELIZED ONION & ROASTED RED PEPPER BRUSCHETTA | \$25

SERVED ON BUFFET TABLE OR PASSED

balsamic dressing



BUFFET MENU

FIELD GREENS SALAD

\$8 per person

PASTA PRIMAVERA

\$8 per person

BLACKENED CHICKEN ALFREDO

\$10 per person

PASTA BOLOGNESE

\$12 per person

VEGETABLE STIR FRY

\$8 per person

GOAT CHEESE & CHIVE WHIPPED POTATOES

\$8 per person

SEASONAL VEGETABLE MEDLEY

\$6 per person

GRILLED ASPARAGUS

\$7 per person

MUSHROOM RISOTTO

\$10 per person

SHRIMP & GRITS

\$12 per person

GRILLED CHICKEN WITH MUSHROOM SAUCE

\$10 per person

CRAB STUFFED FLOUNDER

\$15 per person

GRILLED WILD ATLANTIC SALMON WITH DILL BUTTER

\$12 per person

SEASONAL FRESH FRUIT

\$70 per platter (serves 50)

FRESH VEGETABLE CRUDITÉS

\$60 per platter (serves 50)

ASSORTED ARTISANAL CHEESES

\$80 per platter (serves 50)

Chef-Attended Carving Stations

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

HERB-CRUSTED BEEF TENDERLOIN – \$16 per person

SALT-CRUSTED PRIME RIB – \$14 per person

BLACK PEPPER-RUBBED PORK LOIN – \$12 per person

Desserts

MINI VANILLA CRÈME BRÛLÉE

\$48 per dozen

CHOCOLATE BROWNIES

\$36 per dozen

RED VELVET CAKE

\$36 per dozen

CARROT CAKE

\$36 per dozen

KEY LIME PIE

\$36 per dozen

NEW YORK CHEESECAKE

\$48 per dozen

CHOCOLATE CHIP COOKIES

\$28 per dozen



BAR INFORMATION

Open Bar Packages & Host Bar Pricing

Minimum of 15 guests for Open Bar Packages; packages include unlimited coffee, tea & soda.

BEER & WINE PACKAGE	RAY'S HOUSE BRAND PACKAGE	CALL BRAND PACKAGE	PREMIUM BRAND PACKAGE
1 Hour: \$20 per person	1 Hour: \$25 per person	1 Hour: \$28 per person	1 Hour: \$32 per person
2 Hours: \$28 per person	2 Hours: \$33 per person	2 Hours: \$36 per person	2 Hours: \$40 per person
3 Hours: \$32 per person	3 Hours: \$39 per person	3 Hours: \$42 per person	3 Hours: \$46 per person

RAY'S HOUSE BRAND LIQUOR

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

Storypoint Chardonnay, Josh Cellars Cabernet Sauvignon, Domestic & Imported Beer

CALL BRAND LIQUOR

Grey Goose Vodka, Tanqueray Gin, Jose Cuervo Gold Tequila,
Captain Morgan Spiced Rum, Jack Daniel's Whiskey, Dewar's Scotch

Whitehaven Sauvignon Blanc, Buried Cane Cabernet Sauvignon, Domestic & Imported Beer

PREMIUM BRAND LIQUOR

Ketel One Vodka, Bombay Gin, Ray's Private Label Spiced Rum,
Maker's Mark Bourbon, Johnnie Walker Black Label Scotch, Patrón Tequila

Cuvaison Chardonnay, Felino by Paul Hobbs Cabernet Sauvignon, Domestic & Imported Beer

Host Bar Estimated Pricing

Domestic Bottled & Draught Beer: \$4.50 and up

Imported Bottled & Draught Beer: \$5.75 and up

Wine by the Glass: \$10.00 and up

Ray's House Brand Liquor: \$9.00 and up

Call Brand Liquor: \$10.00 and up

Premium Brand Liquor: \$12.00 and up

BASED ON CONSUMPTION, PRICES ARE PER DRINK

Private Bar Setup Fees

Bar Setup Fee: \$100

(FOR PRIVATE ROOM)

Cash Bar Fee: \$200

(FOR PRIVATE ROOM)

Bar Setup Fee for Additional Bars: \$100

Sommelier Fee: \$100



PHOTOS

Wine Jordan



Creek

