



WELCOME TO RAY'S

Ray's on the River is an Atlanta landmark 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. All of our private and semi-private rooms have a wonderful view of the Chattahoochee River. We will do everything we can to make your special event one that people will talk about for years to come.

SALES & EVENTS DEPARTMENT

(770) 952-4209 • riverevents@raysrestaurants.com





PRIVATE & SEMI-PRIVATE SPACES

ROOM	TYPE	CAPACITY
River Room	Semi-Private	30 guests
Banquet Room (WHOLE)	Private	70 guests
Banquet Room (LEFT)	Semi-Private*	40 guests
Banquet Room (RIGHT)	Semi-Private*	30 guests
Grand Pavilion	Private	180 guests

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





GENERAL DETAILS

Private dining is not available for Sunday Brunch; however, seating times for large parties may be accommodated in our Grand Pavilion depending on availability.

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.

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. State and local taxes (7.75%) and a 22% 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 on the River's Accounting Department two weeks prior to your event.



WEDDINGS, RECEPTIONS & RENTALS

SPECIAL SERVICES

Ceremony & Coordination Fee: \$1,600

Please refer to the Events Manager for a complete breakdown of fee. An outdoor wedding ceremony must be followed by an indoor or outdoor reception. Ceremonies only are not permitted. We are only able to accommodate Riverside ceremonies for weddings of 50 guests or more.

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.

LINEN

Ray's on the River provides complimentary white tablecloths with navy & white bistro napkins for all private events. If you prefer a different color, size or fabric, we will be happy to rent linen for your event for an additional charge.

RENTAL ITEMS

Our Events Team will be happy to arrange for additional rental items for your event such as chairs, tables, specialty linen, floral & decor, archways and audio/visual equipment. These items will be charged to the guest and must be paid for in full at the time of the event. Other set up fees may apply for your function and will be discussed by the Events Team.



PRE-SELECTED LUNCH MENU

\$33

Starter

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

MIXED ARTISAN GREENS | ROMAINE HEART CAESAR SALAD | CUP OF TOMATO BISQUE

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
SEARED SLICED FLANK STEAK – mushroom ragu
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

\$3 per person

COFFEE, ICED TEA & SODA



PRE-SELECTED LUNCH MENU

\$29

Starter

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

MIXED ARTISAN GREENS | CUP OF TOMATO BISQUE



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, smoky 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

\$3 per person

COFFEE, ICED TEA & SODA



PRE-SELECTED DINNER MENU

\$90

Starter

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

MIXED ARTISAN GREENS | ROMAINE HEART CAESAR SALAD | CUP OF LOBSTER BISQUE

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
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

\$3 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 | ROMAINE HEART CAESAR SALAD | CUP OF LOBSTER BISQUE

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 – grilled Atlantic salmon, salsa cruda
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

\$3 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 – 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

\$3 per person

COFFEE, ICED TEA & SODA



APPETIZERS & PLATTERS

Hot Seafood Platter

BBQ SHRIMP
FRIED CALAMARI – tomato marinara
JUMBO LUMP CRAB CAKES – grainy mustard sauce
OYSTERS ROCKEFELLER

\$60 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

SERVED ON BUFFET TABLE
\$25 (serves 8 to 10)

LAMB LOLLIPOPS

SERVED ON BUFFET TABLE OR PASSED
mustard mint demi
\$90

BEEF SATAY

SERVED ON BUFFET TABLE OR PASSED
ginger soy glaze
\$28

MINI CRAB CAKES

SERVED ON BUFFET TABLE
creole remoulade
\$48

SMOKED SALMON ON TOASTED BRIOCHE

SERVED ON BUFFET TABLE OR PASSED
crème fraîche, capers
\$36

CRISPY LOBSTER TAIL FINGERS

SERVED ON BUFFET TABLE OR PASSED
cognac truffle honey mustard
\$64

PARMESAN CRUSTED SEA SCALLOPS

SERVED ON BUFFET TABLE
tomato marinara
\$38

OYSTERS ON THE HALF SHELL

SERVED ON BUFFET TABLE
mignonette sauce, cocktail sauce
\$30

RAY'S GOURMET SLIDERS

SERVED ON BUFFET TABLE
shaved prime rib: *\$60*
crispy lobster tails: *\$72*
fresh ground chuck: *\$48*
jumbo lump crab cake: *\$72*

SHRIMP COCKTAIL

SERVED ON BUFFET TABLE
cocktail sauce, louis sauce
\$38

BUTTERMILK FRIED CHICKEN TENDERS

SERVED ON BUFFET TABLE OR PASSED
cognac truffle honey mustard
\$24

FRIED GREEN TOMATOES

SERVED ON BUFFET TABLE
drizzled remoulade
\$20

RAY'S SEARED TUNA TATAKI

SERVED ON BUFFET TABLE OR PASSED
wasabi, pickled ginger, soy sauce
\$30

TOMATO, BASIL & FRESH MOZZARELLA BRUSCHETTA

SERVED ON BUFFET TABLE OR PASSED
balsamic dressing
\$20



BUFFET MENU

SUGGESTED FOR EVENTS WITH 70 GUESTS OR MORE

**BUILD-YOUR-OWN
FIELD GREENS SALAD**
artisan field greens, bell peppers,
croutons, cucumbers
\$8 per person

PASTA PRIMAVERA
\$8 per person

**BLACKENED
CHICKEN ALFREDO**
\$10 per person

**GRILLED CHICKEN WITH
MUSHROOM SAUCE**
\$10 per person

VEGETABLE STIR FRY
\$8 per person

**SEASONAL
VEGETABLE MEDLEY**
\$6 per person

**GOAT CHEESE & CHIVE
WHIPPED POTATOES**
\$8 per person

MUSHROOM RISOTTO
\$10 per person

GRILLED ASPARAGUS
\$7 per person

SHRIMP & GRITS
\$12 per person

**GRILLED WILD ATLANTIC
SALMON WITH LEMON
CAPER BUTTER**
\$12 per person

CRAB STUFFED FLOUNDER
\$15 per person

**MOROCCAN SPICED
HANGAR STEAK**
\$12 per person

SEASONAL FRESH FRUIT
\$70 per platter (serves 50)

**FRESH VEGETABLE
CRUDITÉS**
\$60 per platter (serves 50)

**ASSORTED ARTISANAL
CHEESES**
\$8 per person

**ASSORTED ARTISANAL
CHEESES & CHARCUTERIE**
\$14 per person

Chef-Attended Carving Stations

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

HERB-MARINATED 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

SEASONAL CUPCAKES
\$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

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
4 Hours: \$36 per person	4 Hours: \$45 per person	4 Hours: \$48 per person	4 Hours: \$50 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, Trim by Signorello Cabernet Sauvignon, Domestic & Imported Beer

CALL BRAND LIQUOR

Grey Goose Vodka, Tanqueray Gin, Patrón Silver 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 Sapphire Gin, Pyrat Rum, Maker's Mark Bourbon,
Johnnie Walker Black Label Scotch, Don Julio Silver 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: \$11.00 and up

Ray's House Brand Liquor: \$10.00 and up

Call Brand Liquor: \$11.00 and up

Premium Brand Liquor: \$12.00 and up

BASED ON CONSUMPTION, PRICES ARE PER DRINK

Private Bar Setup Fees

Bar Setup Fee: \$150

(FOR PRIVATE ROOMS OR PAVILION)

Cash Bar Fee: \$250

(FOR PRIVATE ROOMS OR PAVILION)

Bar Setup Fee for Additional Bars: \$150

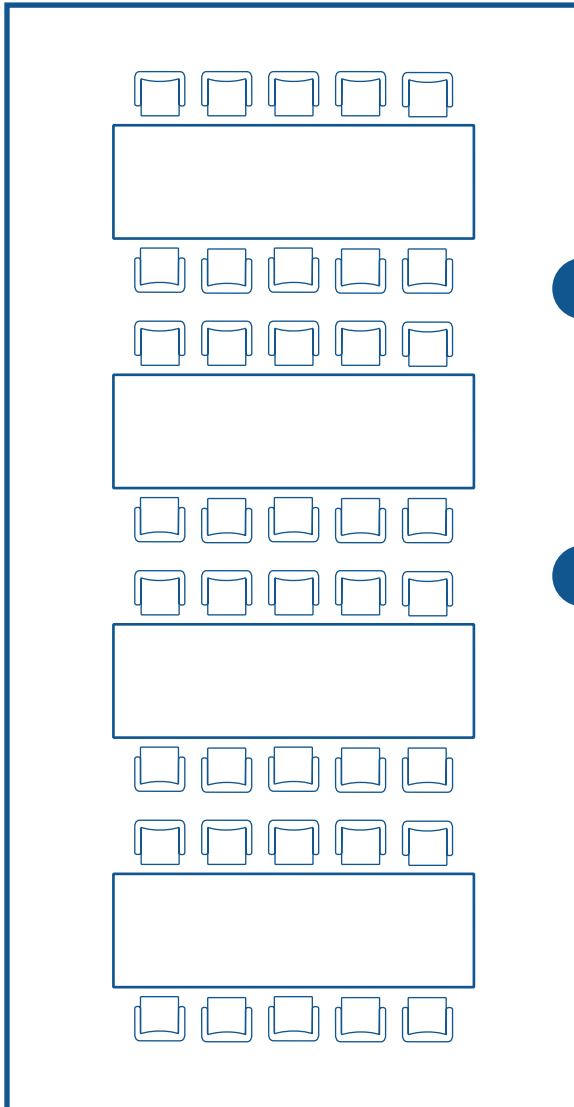
Bar Setup Fee for Riverside Events: \$200



BANQUET ROOM FLOOR PLAN

Banquet Room (LEFT)

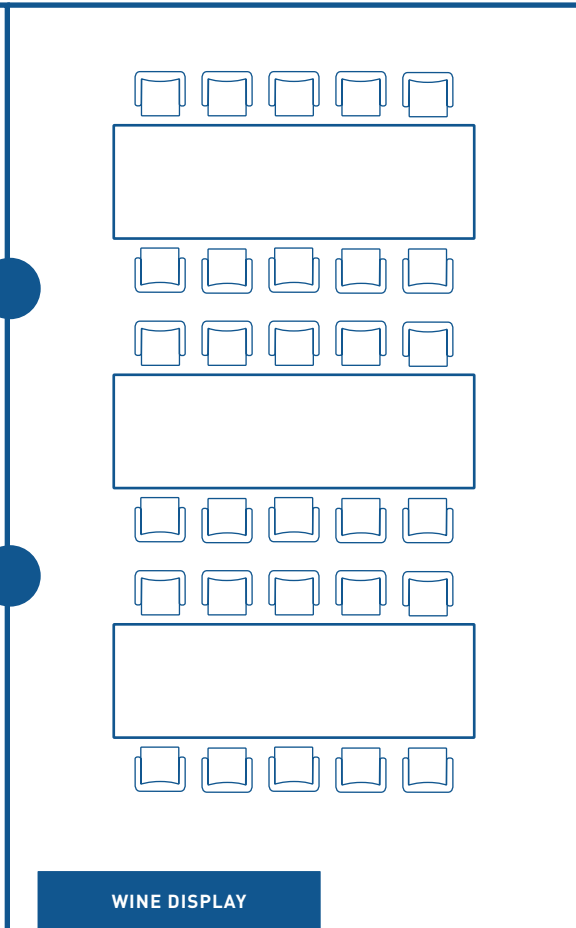
seats up to 40 guests



13' width | 33' length

Banquet Room (RIGHT)

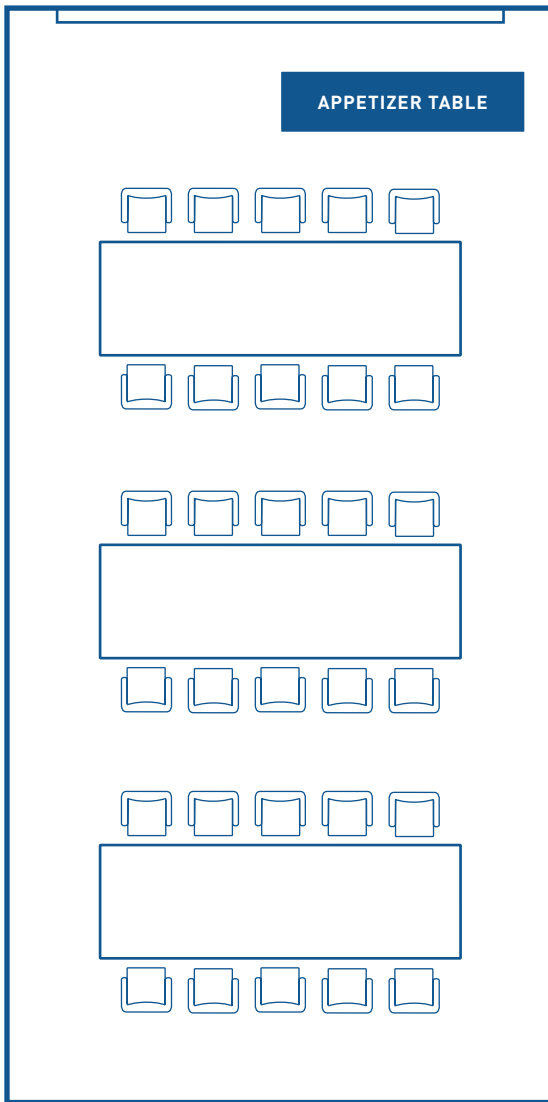
seats up to 30 guests



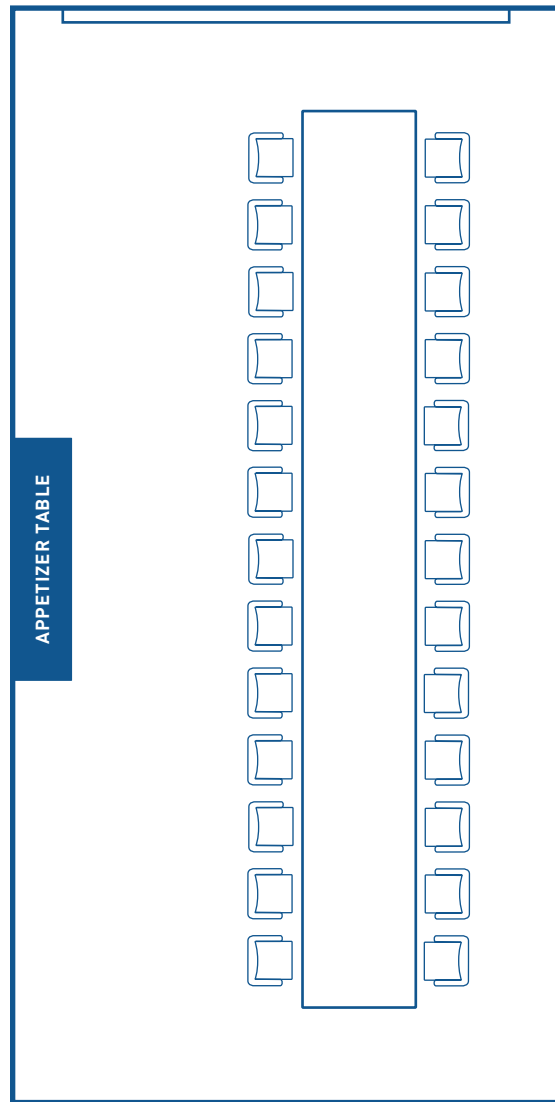
13' width | 25' length

RIVER ROOM FLOOR PLANS

seats up to 30 guests with three tables



seats up to 26 guests with one table

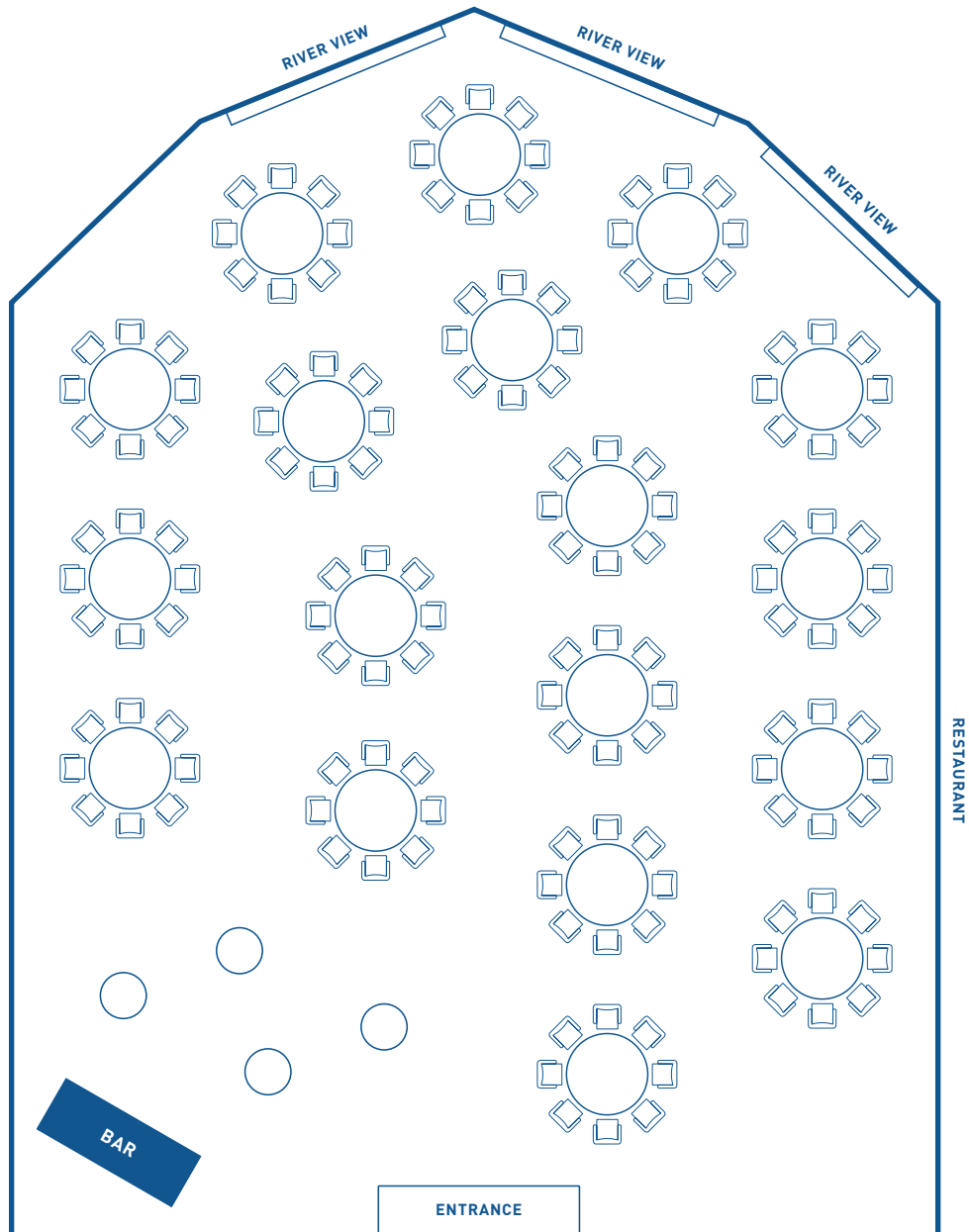


12' 5" width | 29' length

GRAND PAVILION FLOOR PLAN

Riverview

seats up to 180 guests



**tables are 60" rounds which seat 8-10 guests*



PHOTOS



Ray's
ON
THE
RIVER®

PHOTOS



Ray's
ON
THE
RIVER®

PHOTOS



Ray's
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DIRECTIONS TO RAY'S ON THE RIVER

I-285 HEADED EAST

Exit #22 Powers Ferry Rd & Northside Drive Exit. Go right at the end of the exit ramp. At the next light, which is Powers Ferry, turn right. We are ½ mile on the left, just before the river.

I-285 HEADED WEST

Exit #22 Powers Ferry Rd & Northside Drive Exit. Go straight at the end of the ramp to the second light and take a left. Cross back over I-285 to second light, which is Powers Ferry, and turn right. We are ½ mile on the left, just before the river.

I-75 HEADED NORTH

Take I-75 North to Exit #258, Cumberland Boulevard Parkway. At exit light turn right. Go to third light and turn right onto Akers Mill East. This becomes Powers Ferry. Ray's on the River is 2.4 miles on the right, just after you cross the river.

I-75 HEADED SOUTH

Take I-75 South to exit #258, Cumberland Boulevard Parkway. At exit light turn left. Go to fourth light and turn right onto Akers Mill East. This becomes Powers Ferry. Ray's on the River is on the right, just after you cross the river.

FROM I-85

Take I-85 to I-285 West to Exit #22 Powers Ferry Rd & Northside Drive Exit. Go straight at the end of the ramp to the second light and take a left. Cross back over I-285 to second light, which is Powers Ferry, and turn right. We are 1/2 mile on the left, just before the river.

FROM THE AIRPORT

Take I-75 / I-85 North. Take I-75 North at split go to Exit #258, Cumberland Boulevard Parkway. At exit light turn right. Go to third light and turn right onto Akers Mill East. This becomes Powers Ferry. Ray's on the River is 2.4 miles on the right, just after you cross the river.

FROM GA-400

Take 400 to I-285 Exit #22 Powers Ferry Rd & Northside Drive Exit. Go straight at the end of the ramp to the second light and take a left. Cross back over I-285 to second light, which is Powers Ferry and turn right. We are ½ mile on the left, just before the river.

