

GATHER

CELEBRATE

**Ray's**  
**AT**  
**KILLER**  
**CREEK®**

FRESH SEAFOOD • PRIME STEAKS  
FINE WINES

CREATE MEMORIES



# 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  
770.649.8998 • [creekevents@raysrestaurants.com](mailto:creekevents@raysrestaurants.com)

# PRIVATE & SEMI-PRIVATE SPACES

ROOM	CAPACITY
Cellar Room • Private	24
Wine Area • Semi-Private*	28
Jordan Area • Semi - Private*	24
Wine Jordan Room • Private	50
Creek Terrace Patio • Private	60

FULL RESTAURANT BUYOUTS ARE ALSO AVAILABLE

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





# HOW TO GET STARTED PLANNING YOUR EVENT:

## SELECTING YOUR SPACE

You can reach our event team via phone, email, or through our website to check the availability of our event spaces. Please provide your event date, time, and estimated guest count, so we can give you accurate and detailed information.

## SECURING YOUR DATE

A signed contract with a valid credit card and a deposit equal to 25% of your food and beverage minimum is required to reserve your event space.

## CHOOSING THE MENU

All lunch events and dinner events with more than 15 guests are required to select one of our pre-set menu options. Please inform us of any special dietary needs and we will work to accommodate them. This event package also contains a selection of hors d'oeuvres and private bar packages. Private bar packages are required for groups of 45 guests or more. Your menu, hors d'oeuvres, and beverage selections are due 2 weeks prior to your event. *All pre-selected menus will be charged based on the greater of your guaranteed guest count or your actual guest count. Guaranteed guest counts are due three days prior to your event date.*

## WORKING OUT THE DETAILS

The more information you give us about your expectations the better your event will be! Our team will work with you on room setup options, customized menu headers, event timelines, and more. Deadlines for details will be noted in your event contract.



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

# DINNER MENUS



## THE WILLOW • \$75

### Starters

*guests to select one at the time of the event:*

Mixed Artisan Greens • Baby Gem 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*

Prime New York Strip - au poivre

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

Roasted Springer Mountain Chicken - pan jus

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

Filet Mignon & New Orleans Style BBQ Shrimp - Cajun beer butter

### Accompaniments

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

Roasted Seasonal Vegetables • Sautéed Haricot Verts

Three Cheese Mac • Crispy Brussels Sprouts • Yukon Gold Whipped Potatoes

### Dessert

*guests to select one at the time of the event:*

Chef's Feature Cheesecake • Chocolate Mousse Cake • Key Lime Pie

## THE BIRCH • \$85

### Starters

*guests to select one at the time of the event:*

Mixed Artisan Greens • Baby Gem 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*

Delmonico Ribeye - mushroom demi

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

Roasted Springer Mountain Chicken - pan jus

Broiled Seafood Trio - lobster tail, salmon, shrimp, lemon beurre blanc

Filet Mignon & New Orleans Style BBQ Shrimp - Cajun beer butter

### Accompaniments

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

Roasted Seasonal Vegetables • Sautéed Haricot Verts

Three Cheese Mac • Crispy Brussels Sprouts • Yukon Gold Whipped Potatoes

### Dessert

*guests to select one at the time of the event:*

Chef's Feature Cheesecake • Chocolate Mousse Cake • Key Lime Pie

## THE REDWOOD • \$95

---

### Starters

*guests to select one at the time of the event:*

Mixed Artisan Greens • Baby Gem 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*

French-boned Cowboy Ribeye - mushroom demi

Jumbo Lump Crab Stuffed Twin Lobster Tails - drawn butter

Broiled Seafood Trio - lobster tail, salmon, shrimp, lemon beurre blanc

Pan Roasted Wild Caught Market Fish - crab meuniere

Filet Mignon & Lobster Tail - mushroom demi, drawn butter

### Accompaniments

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

Roasted Seasonal Vegetables • Sautéed Haricot Verts • Grilled Asparagus

Three Cheese Mac • Crispy Brussels Sprouts • Yukon Gold Whipped Potatoes

### Dessert

guests to select one at the time of the event:

Chef's Feature Cheesecake • Chocolate Mousse Cake • Key Lime Pie

## THE SEQUOIA • \$110

---

### Starters

*guests to select one at the time of the event:*

Jumbo Lump Crab Cake • Spinach & Boursin Stuffed Portabello

### Second Course

*guests to select one at the time of the event:*

Mixed Artisan Greens • Baby Gem 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*

French-boned Cowboy Ribeye - mushroom demi

Jumbo Lump Crab Stuffed Twin Lobster Tails - drawn butter

Broiled Seafood Trio - lobster tail, salmon, shrimp, lemon beurre blanc

Pan Roasted Wild Caught Market Fish - crab meuniere

Filet Mignon & Lobster Tail - mushroom demi, drawn butter

### Accompaniments

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

Roasted Seasonal Vegetables • Sautéed Haricot Verts • Grilled Asparagus

Three Cheese Mac • Crispy Brussels Sprouts • Yukon Gold Whipped Potatoes

### Dessert

guests to select one at the time of the event:

Lemon Butter Cake with Chantilly Cream • Chocolate Mousse Cake • Key Lime Pie

# FAMILY STYLE MENU



## **STARTERS**

*select two*

---

Mixed Artisan Greens Salad  
Caesar Salad  
Tomato Mozzarella Bruschetta  
Spinach & Boursin Stuffed Mushrooms  
Goat Cheese Pimiento Fritters  
Ahi Tuna Poke Crisps

## **ENTREES**

*select two (\$70) or three (\$80)*

---

Shrimp & Grits - Andouille sausage, beer broth  
Braised Short Rib - natural jus  
Grilled Atlantic Salmon - lemon beurre blanc  
Sliced New York Strip - au poivre  
Wood-fire roasted Springer Mountain Chicken - pan jus  
Chef's Fresh Catch - seasonal garnish  
Lamb Lollipops - Calabrian chili salsa verde  
Grilled Chicken Alfredo  
Chef's Seasonal Vegetarian Pasta - inquire for details

## **SIDES**

*select two*

---

Yukon Gold Whipped Potatoes • Roasted Seasonal Vegetables  
Crispy Brussels Sprouts • Sautéed Haricot Verts  
Crispy Fingerling Potatoes • Three Cheese Mac  
Grilled Asparagus • Mushroom Risotto

## **DESSERT**

*select two*

---

Chef's Feature Cheesecake  
Key Lime Pie • Chocolate Mousse  
Lemon Butter Cake with Chantilly Cream

**Two Entrees - \$70 per person • Three Entrees - \$80 per person**



# LUNCH MENUS

(AVAILABLE BETWEEN 11 AM - 4 PM)



## THE OAK • \$40

### Starters

**guests to select one at the time of the event:**

Mixed Artisan Greens • Baby Gem 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*

Grilled Atlantic Salmon - lemon beurre blanc

Sliced New York Strip - au poivre

Grilled Springer Mountain Chicken Breast - pan jus

### Accompaniments

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

Roasted Seasonal Vegetables • Sautéed Haricot Verts

Three Cheese Mac • Crispy Brussels Sprouts • Yukon Gold Whipped Potatoes

### Dessert

**guests to select one at the time of the event:**

Chef's Feature Cheesecake • Chocolate Mousse Cake • Key Lime Pie

## THE PINE • \$50

### Starters

**guests to select one at the time of the event:**

Mixed Artisan Greens • Baby Gem 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*

Grilled Atlantic Salmon - lemon beurre blanc

Sliced New York Strip - au poivre

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

Filet Mignon - mushroom demi

Grilled Springer Mountain Chicken Breast - pan jus

### Accompaniments

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

Roasted Seasonal Vegetables • Sautéed Haricot Verts

Three Cheese Mac • Crispy Brussels Sprouts • Yukon Gold Whipped Potatoes

### Dessert

**guests to select one at the time of the event:**

Chef's Feature Cheesecake • Chocolate Mousse Cake • Key Lime Pie

# FAMILY STYLE BRUNCH MENU

(AVAILABLE BETWEEN 11 AM - 4 PM)



## MAINS

*select two (\$35) or three (\$42)*

---

Brioche French Toast with seasonal Fruit Compote  
Belgium Style Waffles with Buttermilk Fried Chicken Tenders  
Classic Eggs Benedict  
Big Green Egg Smoked Brisket Benedict  
Goat Cheese & Mushroom Frittatas  
Crab and Roasted Vegetable Frittatas  
Sliced Hanger Steak - Calabrian Chili Salsa Verde  
Silver Dollar Pancakes - whipped banner butter

## SIDES

*select three*

---

Classic Scrambled Eggs • Apple-wood smoked Bacon  
Chicken Sausage • Jalapeno Cheddar Jack Grits  
Brioche Toast • Brabant Potatoes  
Field Greens Salad  
Baby Gem Caesar Salad

## ENHANCE YOUR BRUNCH

*(\$3 per person per item)*

---

Warm Cinnamon Rolls  
Buttery Croissants  
Assorted Danishes  
Deviled Eggs  
Seasonal Fruit Platter

## BRUNCH BAR OPTIONS

*\$125 private bar fee*

### Bottomless Mimosa Bar

house prosecco, assorted juices  
2 hour - \$28 per person  
3 hour - \$32 per person

### Bottomless Bloody Mary Bar

Tito's Vodka, assorted toppings  
2 hour - \$28 per person  
3 hour - \$32 per person

**Two Mains - \$35 per person • Three Mains - \$42 per person**

# APPETIZERS & PLATTERS



## Hot Seafood Platter

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

\$80 (serves 4-6 guests)



## Chilled Seafood Platter

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

\$150 (serves 8-12 guests)



## Large Party Platters

Fresh Vegetable Crudités \$45 (serves 20)

Artisanal Cheese Display \$90 (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 | \$36**

soy mustard glaze

**Mini Crab Cakes | \$48**

mustard beurre blanc, corn salsa

**Shrimp Cocktail | \$38**

cocktail sauce, louis sauce

**Tomato Mozzarella Bruschetta | \$28**

balsamic drizzle

**Crispy Lobster Tail Bites | \$64**

honey mustard dipping sauce

**Buttermilk Fried Chicken Tenders | \$28**

lemon garlic aioli

**Italian Meatballs | \$34**

tomato marinara

**Ahi Tuna Poke Crisps | \$34**

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

**Spinach & Boursin Stuffed**

**Mushrooms | \$30**

**Goat Cheese Pimiento Fritters | \$39**

house-made jalapeno jelly

**Beef Tenderloin, Blue Cheese,**

**& Onion Bruschetta | \$38**

**Caramelized Onion & Roasted Red Pepper**

**Bruschetta | \$28**

balsamic drizzle

**Vegetarian Spring Rolls | \$26**

soy dipping sauce



All hors d'oeuvres by the dozen can be hand passed or served family style

# PRIVATE BAR SETUP OPTIONS

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



## Private Bar Fees

Private Bar Fee • \$125 per private bar  
Cash Bar Fee • \$200  
Sommelier Fee • \$125

## Beer & Wine Package

1 hour • \$20 per person  
2 hour • \$28 per person  
3 hour • \$32 per person

## Silver Package

1 hour • \$28 per person  
2 hour • \$33 per person  
3 hour • \$39 per person

## Gold Package

1 hour • \$32 per person  
2 hour • \$40 per person  
3 hour • \$46 per person



## Beer & Wine

J Chardonnay, Tribute Cabernet, Gio Pinot Grigio, White Haven Sauvignon Blanc, Shooting Star Pinot Noir, Bud Light, Michelob Ultra, Sweet Water 420, Stella Artois, Corona, Three Tavern's Night on Ponce IPA

## Silver Package

Absolut Elyx Vodka, 13th Colony Gin, Buffalo Trace Bourbon, Bacardi Rum, Famous Grouse Scotch, Herradura Silver Tequila  
*includes all beer & wine listed above*

## Gold Package

Grey Goose Vodka, Tanqueray Gin, Pyrat XO 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 • \$4.50 and up  
Imported Beer • \$5.75 and up  
Wine by the Glass • \$13 and up  
Ray's House Brand Liquor • \$9 and up  
Premium Brand Liquor • \$12 and up  
*price indicated is per drink & subject to change*

## Non-Alcoholic Beverages

Soda, Iced Tea, & Coffee are included with any of our pre-selected menu options. If a pre-selected menu option is not selected non-alcoholic beverages will be charged based on consumption

# PHOTOS



**Wine Jordan Room**



**Creek Terrace Patio**

