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. 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
770.955.1187 • riverevents@raysrestaurants.com
PRIVATE & SEMI-PRIVATE SPACES

<table>
<thead>
<tr>
<th>ROOM</th>
<th>CAPACITY</th>
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</thead>
<tbody>
<tr>
<td>Caymus Room • Semi-Private*</td>
<td>30</td>
</tr>
<tr>
<td>Silver Oak Room • Semi - Private*</td>
<td>40</td>
</tr>
<tr>
<td>Opus Room • Private</td>
<td>70</td>
</tr>
<tr>
<td>Grand Pavilion • Private</td>
<td>140</td>
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</tbody>
</table>

*Please note that the Caymus Room & Silver Oak Room 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 inquire about 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 50% of your food and beverage minimum is required to reserve your event space.

CHOOSING THE MENU

All lunch 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 or pre selected beverages are required for groups of 40 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.
WEDDINGS, RECEPTIONS & RENTALS

SPECIAL SERVICES

Ceremony Site Fee $1,600
Includes ceremony chair rental, setup and breakdown. All clients are required to assign a ceremony coordinator, not affiliated with Ray’s on the River, to assist with the rehearsal (if applicable) and wedding ceremony. 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) $3.00
Includes set up, cutting and service. This applies to all parties bringing in their own outside 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 black bistro napkins for all private events. If you prefer a different color, size or fabric, we will be happy to rent linen for your occasion 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 in full at the time of event. Other set up fees may apply for your function and will be discussed by the events team.
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 décor for their event. However, glitter, confetti or anything that has to be taped or otherwise attached to the furniture, fixtures, or walls are not permitted. Please note that we do not allow balloons in the main dining area nor the semi private event spaces, but are allowed in the Grand Pavillion. Additionally, no open flame candles are permitted with the exception of birthday candles on a cake.

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 22% gratuity are applied to all charges incurred during the event.
WHAT IS PROVIDED FOR AN EVENT?

Ray's on the River provides complimentary white tablecloths and black bistro napkins for all events. The events team will be happy to arrange for additional rental items for your event such as specialty linens, floral and decor, archways and audio visual equipment. These items will be charged to the guest and must be paid in full at the time of the event.
THE ATHENS • $45

Starters

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

Mixed Artisan Greens • Baby Gem Caesar Salad • Cup of Seafood Gumbo

Entrees

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

(all steaks prepared medium)

Grilled Atlantic Salmon - salsa crudo
Filet Mignon - mushroom ragu (+$ 5 per person)
Roasted Springer Mountain Chicken - 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

Desserts

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

Chef’s Select Cheesecake • Chocolate Ganache Cake • Mini Key Lime Chiffon Pie
THE AUGUSTA • $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)

Prime New York Strip - mushroom ragu
Jumbo Lump Crab Cakes - roasted corn relish, mustard beurre blanc
Roasted Springer Mountain Chicken - pan jus
Grilled Atlantic Salmon - salsa crudo
Filet Mignon Oscar - jumbo lump crab meat, béarnaise (+ $5 per person)

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

Desserts

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

Chef's Select Cheesecake • Chocolate Ganache Cake • Mini Key Lime Chiffon Pie
**THE ATLANTA • $110**

**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)*

16 oz Delmonico - mushroom ragu
Petit Filet Mignon & Lobster Tail - mushroom ragu, drawn butter (*+$5 per person*)
Horseradish Encrusted Black Grouper - basil oil, balsamic reduction
King Sized Seafood Platter - lobster tail, chef’s select fresh catch, shrimp, scallops,
Filet Mignon & Parmesan Encrusted Sea Scallops - mushroom ragu, basil oil

**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 • Goat Cheese and Chive Whipped Potatoes

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

Chef’s Feature Cheesecake • Red Velvet Cake • Mini Key Lime Chiffon Pie
THE ROSWELL • $125

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

Shrimp Cocktail • Oysters Rockefeller

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

Fuli Apple Salad • Classic Caesar Salad • Steakhouse Wedge Salad

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

22 oz Cowboy Ribeye - mushroom demi
Jumbo Lump Crab Stuffed Twin Lobster Tails - drawn butter
Herb Encrusted New Zealand Lamb Rack - port demi
Horseradish Crusted Black Grouper - basil oil, balsamic reduction
8 oz Filet Mignon & Crab Cake - mushroom ragu, roasted corn relish, mustard beurre blanc (+$5 per person)

**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 • Goat Cheese and Chive Whipped Potatoes

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

Lemon Buttercake • Praline Basket • Chef’s Select Cheesecake
**STARTERS**
**SELECT TWO**

- Mixed Artisan Greens
- Caesar Salad
- Tomato Mozzarella Bruschetta
- Pimento Goat Cheese Fritters

**ENTREES**
**SELECT TWO ($80) OR THREE ($90)**

- Shrimp & Grits - Andouille sausage, shrimp and beer broth
- Glazed Atlantic Salmon - lemon beurre blanc
- Sliced Beef Tenderloin - mushroom demi
- Roasted Springer Mountain Chicken - pan jus
- Lamb Lollipops - Calabrian chili salsa verde
- Chef's Seasonal Vegetarian Pasta - inquire for details

**SIDES**
**SELECT TWO**

- Yukon Gold Whipped Potatoes • Roasted Seasonal Vegetables
- Crispy Brussels Sprouts • Sautéed Haricot Verts • Grilled Asparagus
- Creamed Spinach • Three Cheese Mac

**DESSERTS**
**SELECT TWO**

- New York Cheese Cake
- Key Lime Pie • Chocolate Mousse
- Lemon Butter Cake with Chantilly cream

**Two Entrees - $80 per person • Three Entrees - $90 per person**
APPETIZERS & PLATTERS

Hot Seafood Platter
New Orleans Style BBQ Shrimp, Point Judith Calamari, Jumbo Lump Crab Cakes, Oysters Rockefeller, 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
$160 (serves 8-12 guests)

Large Party Platters
Fresh Vegetable Crudités $45 (serves 20)
Artisanal Cheese Display $80 (serves 20)
Ray's Blue Cheese Chips $25 (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
citrus soy sauce
Beef Satay | $36
ginger soy glaze
Mini Crab Cakes | $50
mustard beurre blanc, corn salsa
Shrimp Cocktail | $38
cocktail sauce, louis sauce
Tomato Mozzarella Bruschetta | $28
balsamic drizzle
Crispy Lobster Tail Bites | $70
honey mustard dipping sauce

Lamb Lollipops | $90
tzatziki sauce
Ahi Tuna Poke Crisps | $40
avocado, cilantro, red onion, macadamia nuts, scallions, citrus ponzu, shrimp chicharrón
Goat Cheese Pimiento Fritters | $42
house-made jalapeno jelly
Beef Tenderloin, Blue Cheese, & Onion Bruschetta | $40
Caramelized Onion & Roasted Red Pepper Bruschetta | $28
balsamic drizzle
Vegetarian Spring Rolls | $30
soy dipping sauce

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

Required for parties of 40 guests or more; packages include unlimited coffee, tea & soda.

Private Bar Fees
- Private Bar Fee • $150 per private bar
- Riverside Bar Set Up $200
- Cash Bar Fee $200

Beer & Wine Package
- 2 hour • $28 per person
- 3 hour • $32 per person
- 4 hour • $36 per person

Silver Level Package
- 2 hour • $36 per person
- 3 hour • $42 per person
- 4 hour • $48 per person

Gold Level Package
- 2 hour • $40 per person
- 3 hour • $46 per person
- 4 hour • $50 per person

Beer & Wine
- Jordan Chardonnay, Tribute Cabernet, Gio Pinot Grigio, Trione Sauvignon Blanc, Soter North Valley Pinot Noir, Bud Light, Michelob Ultra, Bluemoon, Sweet Water 420, Stella Artois, Corona, Guinness, Scofflaw IPA

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

Gold Level Brands
- 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 • $7.00 and up
- Imported Beer • $8.00 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
Non-alcoholic beverages 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

Silver Oak Room

Opus and Caymus Rooms
PHOTOS

Grand Pavilion
PHOTOS

Riverside Overlook (ceremony)

Riverside Overlook (dinner set up)