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
PRIVATE & SEMI-PRIVATE SPACES

<table>
<thead>
<tr>
<th>ROOM</th>
<th>CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cellar Room • Private</td>
<td>24</td>
</tr>
<tr>
<td>Wine Area • Semi-Private*</td>
<td>28</td>
</tr>
<tr>
<td>Jordan Area • Semi - Private*</td>
<td>24</td>
</tr>
<tr>
<td>Wine Jordan Room • Private</td>
<td>50</td>
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<tr>
<td>Creek Terrace Patio • Private</td>
<td>60</td>
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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.
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 50% of your food and beverage minimum is required to reserve your event space.

CHOOSING THE MENU
All lunch events and dinner events with 16 guests or more 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 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.
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 cannot 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.
PRE-SELECTED MENUS

Pre-selected menu options are required for groups of 16 guests or more, but smaller groups are also welcome to dine from them. We offer a range of options and menu styles for you to choose from. Please read through the menu details carefully, and reach out if you have any questions. Any section that says 'host to select' is a detail that needs to be chosen in advance. Sections that say 'guests to select' will be options for your guests to choose from at the event. Lunch and Brunch menus are only available for events that fall between the hours of 11 am - 4 pm. If your event ends after 4 pm you will need to make selections from the dinner menu options.

DINNER MENUS

THE PIEDMONT • $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
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 (+$5 per order)

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 PEACHTREE • $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
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 (+$5 per order)

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 POWERS FERRY • $125

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 (+$5 per order)

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 ($80) or three ($90)

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 - $80 per person • Three Entrees - $90 per person
LUNCH MENUS
(AVAILABLE BETWEEN 11 AM - 4 PM)

THE MONROE • $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 MANSELL • $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 (+$5 per order)
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 Appetizer Platter
Goat Cheese Pimento Fritters, Point Judith Calamari, Wagyu Beef Empanadas, Spinach & Artichoke Fondue, Crispy Coconut Shrimp
$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 $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 | $70
honey mustard dipping sauce

Buttermilk Fried Chicken Tenders | $28
lemon garlic aioli

Italian Meatballs | $34
tomato marinara

Ahi Tuna Poke Crisps | $40
avocado, cilantro, red onion, macadamia nuts, scallions, citrus ponzu, shrimp crisp

Spinach & Boursin Stuffed Mushrooms | $30

Goat Cheese Pimiento Fritters | $42
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*

<table>
<thead>
<tr>
<th>Private Bar Fees</th>
<th>Beer &amp; Wine Package</th>
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</thead>
<tbody>
<tr>
<td>Private Bar Fee • $125 per private bar</td>
<td>1 hour • $20 per person</td>
</tr>
<tr>
<td>Cash Bar Fee • $200</td>
<td>2 hour • $28 per person</td>
</tr>
<tr>
<td>Sommelier Fee • $125</td>
<td>3 hour • $32 per person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Silver Package</th>
<th>Gold Package</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour • $28 per person</td>
<td>1 hour • $32 per person</td>
</tr>
<tr>
<td>2 hour • $33 per person</td>
<td>2 hour • $40 per person</td>
</tr>
<tr>
<td>3 hour • $39 per person</td>
<td>3 hour • $46 per person</td>
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### Beer & Wine


### 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