GATHER

CELEBRATE

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.

404.524.9224 • cityevents@raysrestaurants.com

PRIVATE & SEMI-PRIVATE SPACES

ROOM	CAPACITY
Wine Room • Private	24
Pacific Area • Semi-Private*	68
Peachtree Room • Private*	55
Chef's Area • Semi-Private*	30
Atlantic Room • Private	42

FULL RESTAURANT BUYOUTS ARE ALSO AVAILABLE

**PLEASE NOTE THAT SOME NOISE FROM THE RESTAURANT WILL FILTER 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 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 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 décor for their event. However, glitter, confetti, balloons or anything that has to be taped or otherwise attached to the furniture, fixtures, or walls are not permitted. Any outside décor cannot impede restaurant operations. Also, open flame candles are not 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 21% gratuity are applied to all charges incurred during the event.

FREQUENTLY ASKED QUESTIONS:

WHERE DO I PARK?

Parking for Ray's in the City is located at the America's Mart parking deck located at 230 Ted Turner Drive NW. The entrance is on the left hand side of the street (next to Haveli's Indian Restaurant).You may park here at any time, but parking is validated after 5pm only for regular dining. If you are hosting or attending a private event at the restaurant, we validate for parking regardless of the time of event. You may gain access to the restaurant via the pedestrian bridge that crosses over Ted Turner Drive. To do so, go through the entrance door on Level A into the Merchandise Mart. Turn right and walk through the bridge over Ted Turner Drive. Continue walking straight until you come out on Peachtree Street. The restaurant is on your left.

WHAT IS PROVIDED FOR AN EVENT?

Ray's in the City provides complimentary white tablecloths and black bistro napkins for all events. The events manager will be happy to to arrange for additional rental items for your event such as specialty linens, floral and décor, 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.

LUNCH MENU

(AVAILABLE MONDAY - FRIDAY
BETWEEN 11:30 AM - 4 PM)

THE MONROE • $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:

Grilled Atlantic Salmon Oscar - jumbo lump crab, béarnaise

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

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:

14oz. New York Strip - maître d' butter
King-Sized Seafood Platter - shrimp, scallops, chef's select fresh catch, lobster tail
Petite Filet Mignon & Broiled Shrimp - maître d 'butter & lemon *(+$5 per order)*
Honey Glazed Salmon - lemon sorghum
Springer Mountain Farms Chicken Breast - lemon butter 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 Ganache Cake • Mini Key Lime Chiffon Pie

THE PEACHTREE • $110

Starters

guests to select one at the time of the event:

Fuji Apple Field Green Salad • Baby Gem Caesar Salad • Cup of Seafood Gumbo

Entrees

guests to select one at the time of the event:

16oz. Delmonico Ribeye - maître d' butter
Petite Filet Mignon & Lobster Tail - maître d' butter & lemon *(+$5 per order)*
King-Sized Seafood Platter- shrimp, scallops, chef's select fresh catch, lobster tail
Horseradish Crusted Black Grouper - horseradish dijonnaise
Springer Mountain Farms Chicken Breast - lemon butter 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 • Red Velvet Cake • Key Lime Chiffon Pie

THE PACES FERRY • $125

Appetizer

guests to select one at the time of the event:

Oysters Rockefeller • Shrimp Cocktail • Chef's Selection Charcuterie Plate

Starter

guests to select one at the time of the event:

Fuji Apple Salad • Classic Caesar Salad • Steakhouse Wedge Salad

Entrees

guests to select one at the time of the event:

14oz. New York Strip and Broiled Shrimp - maître d' butter & lemon
Jumbo Lump Crab Stuffed Maine Lobster - drawn butter & lemon
Executive Seafood Platter - lemon caper butter
Horseradish Crusted Black Grouper - horseradish dijonnaise
22oz. Bone In Cowboy Ribeye - maître d' 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

Finale

guests to select one at the time of the event:

Praline Basket • Lemon Buttercake • Crème Brulee

FAMILY STYLE MENU

STARTERS

select two

Mixed Artisan Greens Salad
Caesar Salad
Tomato Mozzarella Bruschetta
Spinach & Boursin Stuffed Mushrooms
Goat Cheese Pimiento 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 *(+$5 per person)*
Roasted Springer Mountain Chicken - pan jus
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
Grilled Asparagus
Creamed Spinach • Three Cheese Mac

DESSERT

select two

Mini Vanilla Crème Brûlée • New York Cheese Cake
Key Lime Pie • Chocolate Mousse
Lemon Butter Cake with Chantilly cream

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

FAMILY STYLE BRUNCH MENU

(AVAILABLE BETWEEN 11 AM - 4 PM)

MAINS

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

Brioche French Toast with lemon blueberry compote
Belgium Style Waffles with whipped cream and fresh berries
Southern Eggs Benedict w/ biscuit and country ham
Lobster & Brie Frittatas w/chives
Marinated Bistro Tenderloin w/ avocado chimichurri
Lox Platter w/ mini bagels and cream cheese
Bruschetta Chicken w/balsamic drizzle
Fried Green Tomatoes w/ red pepper coulis and goat cheese

SIDES

select three

Classic Scrambled Eggs
Apple-wood smoked Bacon
Chicken Sausage
Jalapeno Jack cheddar grits
Brioche Toast
Seasonal Home Fries
Fuji Apple Salad
Classic Caesar Salad

ENHANCE YOUR BRUNCH

($3 per person per item)

Fresh Baked Cinnamon Rolls
French Croissants & whipped butter
Assorted Danishes
Buttermilk Biscuits
Seasonal Fruit Platter

BRUNCH BAR OPTIONS

$50 private bar fee

Bottomless Mimosa Bar
house prosecco, assorted juices
2 hour - $15 per person
3 hour - $20 per person

Bottomless Bloody Mary Bar
Tito's Vodka, assorted toppings
2 hour - $18 per person
3 hour - $23 per person

Two Mains - $28 per person • Three Mains - $38 per person

APPETIZERS & PLATTERS

Hot Seafood Platter
New Orleans Style BBQ Shrimp, Point Judith Calamari, Jumbo Lump Crab Cakes, Oysters Rockefeller, Lobster Lollipops

$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
Grilled & Raw Vegetable Crudités $45 *(serves 20)*
Artisanal Cheese Display $125 *(serves 20)*
Ray's Blue Cheese Chips $26 *(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 | $30
marinated, ginger soy glaze

Beef Satay | $36
grilled, hoisin sauce

Mini Crab Cakes | $50
mustard beurre blanc, corn salsa

Shrimp Cocktail | $38
chilled shrimp, cocktail sauce

Tomato & Mozzarella Bruschetta | $30
balsamic drizzle

Fried Boursin Cheese Stuffed Mushrooms | $30

Sesame Chicken Tenders | $30
honey mustard dipping sauce

Veal Meatballs | $36
tomato marinara

Seared Tuna Tataki Spoons | $40
wasabi , ginger, ponzu

Spinach & Bacon Stuffed Mushrooms | $30

Goat Cheese Pimento Fritters | $42
house-made jalapeno jelly

Beef Tenderloin Bruschetta | $45
onion and blue cheese

Caramelized Onion & Roasted Red Pepper Bruschetta | $30
balsamic drizzle

Asian Spring Rolls | $30
soy dipping sauce

PRIVATE BAR SETUP OPTIONS

Required for parties of 45 guests or more; packages include unlimited coffee, tea & soda.

Private Bar Fees
Private Bar Fee • $125 per private bar
Cash Bar Fee • $200

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

Silver Package
2 hour • $32 per person
3 hour • $38 per person

Gold Package
2 hour • $38 per person
3 hour • $44 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, ORIN Reformation IPA

Silver Package 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 Package Brands
Grey Goose Vodka, Tanqueray Gin, Richland Rum, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch, Patron Tequila
includes all beer & wine listed above

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 Beverage
Includes unlimited coffee, iced tea, & soda
$3 per person
this package must be purchased by the host if not selecting a bar package

PHOTOS

Wine Room

Peachtree Room

PHOTOS

Chef's Area

Atlantic Room