


The logo for Ray's Restaurants is centered in the upper half of the image. It features the word "Ray's" in a large, white, cursive script font. Below it, the word "Restaurants" is written in a smaller, white, sans-serif font. The background is a blurred restaurant interior with warm lighting and blue and white striped curtains.

# Ray's

Restaurants

The lower half of the image shows a close-up of a restaurant table. The table is covered with a white tablecloth and is set with several wine glasses, plates, and silverware. The background is blurred, showing other tables and chairs in the restaurant.

Ray's at Killer Creek Event Package  
1700 Mansell Road, Alpharetta, Ga 30009



# WELCOME TO RAY'S

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**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.**

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Sales & Events Department

Ray's on the River 770 952 4209 | Ray's in the City 404 527 6631 | Ray's at Killer Creek 770 649 0064 ext. 2

# FREQUENTLY ASKED QUESTIONS:

## A LA CARTE MENU

All parties with 15 guests or less are welcome dine from our a la carte menu or a preselected option. Parties of 16 guests are required to choose one of our preselected menu options. If you are dining during lunch hours at our Ray's at Killer Creek location a preselected menu is required for any group size.

## PRESELECTED MENUS

Ray's offers a variety of coursed menus to choose from. For parties *under* 70 guests, the menu and accompaniments are due two weeks prior to event date and guests may choose their starter, entrée, and dessert at time of event. For parties of 70 guests or more, the host must select one starter and one dessert for the entire group two weeks prior to the event date and guests may choose their entrée at the event.

## NON-ALCOHOLIC BEVERAGES

Iced teas, coffee, and soft drinks are included included in the cost of the preselected menu options. For groups dining from our a la carte menu, beverages will be charged based on consumption. Hot teas, espresso based drinks and juices are an additional charge based on consumption

## ALLERGIES AND DIETARY RESTRICTIONS

Ray's can accommodate most allergies and dietary restrictions. A vegetarian/vegan option is always provided for pre-selected menus. Your event captain can describe the dish to your guests at your event or it can be added as an option on your printed menus. If you do know of any guests in your group that may need special accommodations, please let the event team know in advance of your event date. Kosher meals must be requested a minimum of three weeks prior to your event date.

# 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.

# BRUNCH MENU

(AVAILABLE BETWEEN 11 AM - 4 PM)



## **THE PONCE • \$45**

### **Entrees**

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

*all entrees are served with a small bowl of fruit*

Shrimp & Grits - *cajun beer butter, farm fresh poached egg*

Crab Cake Eggs Benedict - *creole mustard beurre blanc*

Chef's Select Frittata - *farm fresh eggs, seasonal accompaniments*

Brioche French Toast- *seasonal fruit topping*

Crispy Fish Sardou - *crispy fried fish, creamed spinach, farm fresh poached egg, hollandaise*

Vegetarian option available

### **Dessert**

Ray's New Orleans Style Beignets

### **Beverages**

Iced Tea, Coffee, & Soft Drinks

#### **ENHANCE YOUR BRUNCH**

*(\$5 per person per item)*

*served family style*

#### **BRUNCH BAR OPTIONS**

*\$75 private bar fee*

Warm Cinnamon Rolls  
Buttery Croissants & Assorted Danishes  
Ray's Mixed Greens Salad  
Applewood Smoked Bacon  
Chicken Sausage

**Bottomless Mimosa Bar**  
house prosecco, assorted juices  
2 hour - \$20 per person  
3 hour - \$24 per person  
**Bottomless Bloody Mary Bar**  
Tito's Vodka, assorted toppings  
2 hour - \$30 per person  
3 hour - \$34 per person

# LUNCH MENU

(AVAILABLE BETWEEN 11 AM - 4 PM)



## **THE MANSELL • \$50**

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### **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 by the host in advance of the event*

Grilled Atlantic Salmon - *lemon beurre blanc*

Sliced New York Strip - *porcini butter*

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

Bistro Filet - *porcini butter*

Grilled Springer Mountain Chicken Breast - *pan jus*

Vegetarian option available

### **Accompaniments**

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

Roasted Seasonal Vegetables • Sautéed Green Beans • Three Cheese Mac

Crispy Brussels Sprouts • Yukon Gold Whipped Potatoes

### **Desserts**

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

Chef's Feature Cheesecake • Flourless Chocolate Torte • Key Lime Pie

### **Beverages**

Iced Tea, Coffee, & Soft Drinks

# DINNER MENU



## ***THE PIEDMONT • \$85***

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### **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 by the host in advance of the event*

New York Strip - *porcini butter*

Broiled Seafood Trio - *lobster tail, salmon, shrimp, drawn butter*

Roasted Springer Mountain Chicken - *pan jus*

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

Petit Filet Mignon Oscar - *jumbo lump crab meat, béarnaise (+\$10 per order)*

Vegetarian option available

### **Accompaniments**

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

Roasted Seasonal Vegetables • Sautéed Green Beans

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

### **Desserts**

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

Chef's Feature Cheesecake • Flourless Chocolate Torte • Key Lime Pie

### **Beverages**

Iced Tea, Coffee, & Soft Drinks

# DINNER MENU



## ***THE PEACHTREE • \$110***

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### **Starters**

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

Ray's Salad • 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 by the host in advance of the event*

Delmonico Ribeye - *porcini butter*

New York Strip and BBQ Shrimp - *house-made New Orleans style BBQ beer butter sauce*

Broiled Seafood Trio - *lobster tail, salmon, shrimp, drawn butter*

Pan Roasted Wild Caught Market Fish - *crab meunière*

Petit Filet Mignon & Lobster Tail - *porcini butter, drawn butter (+\$10 per order)*

Vegetarian option available

### **Accompaniments**

***Host to select two of the following prior to the event***

Truffle Parmesan Frites • Yukon Gold Whipped Potatoes • Sauteed Green Beans

Cremini Mushrooms • Crispy Brussels & Cauliflower • Creamed Spinach

Fire Roasted Asparagus • Four Cheese Mac • Twice Baked Potato

### **Desserts**

guests to select one at the time of the event:

Chef's Feature Cheesecake • Red Velvet Cake • Tiramisu

### **Beverages**

Iced Tea, Coffee, & Soft Drinks



# DINNER MENUS



## ***THE POWERS FERRY • \$125***

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### **Starters**

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

Shrimp Cocktail • Italian Style Meatballs

### **Second Course**

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

Ray's Salad • Baby Gem Caesar Salad • Steakhouse Wedge Salad

### **Entrees**

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

*all steaks prepared medium unless otherwise requested by the host in advance of the event*

16 oz Delmonico Ribeye - *porcini butter*

Jumbo Lump Crab Cakes - *mustard beurre blanc*

Herb Crusted Rack of Lamb - *port demi*

Pan Roasted Wild Caught Market Fish - *crab meunière*

8 oz Filet Mignon & Lobster Tail - *porcini butter, drawn butter (+\$10 per order)*

Vegetarian option available

### **Accompaniments**

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

Truffle Parmesan Frites • Yukon Gold Whipped Potatoes • Sautéed Green Beans

Cremini Mushrooms • Crispy Brussels & Cauliflower • Creamed Spinach

Fire Roasted Asparagus • Four Cheese Mac • Twice Baked Potato

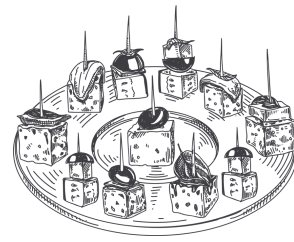
### **Desserts**

Chef's Dessert Trio - three perfect small bites to finish your meal

### **Beverages**

Iced Tea, Coffee, & Soft Drinks

# APPETIZERS & PLATTERS



## Hot Seafood Platter

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

\$85 (serves 4-6 guests)

## Chilled Seafood Tower

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

\$185 (serves 8-12 guests)

Custom Seafood Ice Displays Available | starting at \$800

## Large Party Platters

Fresh Vegetable Crudités \$45 (serves 20)

Creamy Hummus Platter \$45 (serves 20)

Artisanal Cheese Display \$125 (serves 20)

Ray's Blue Cheese Chips \$30 (serves 8-10)

Crispy Point Judith Calamari \$40 (serves 8-10)

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## 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 | \$40**  
soy mustard glaze

**Mini Crab Cakes | \$50**

mustard beurre blanc, corn salsa

**Colossal Shrimp Cocktail | \$60**  
cocktail sauce, louis sauce

**Tomato Mozzarella Bruschetta | \$30**  
balsamic drizzle

**Crispy Lobster Tail Bites | \$70**  
honey mustard dipping sauce

**Fried Coconut Shrimp | \$42**  
Thai chili sauce

**Vegetarian Spring Rolls | \$30**  
soy dipping sauce

**Italian Meatballs | \$40**  
tomato marinara

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

**Spinach & Bacon Stuffed  
Mushrooms | \$32**

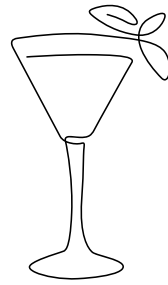
**Fried Boursin Cheese Stuffed  
Mushrooms | \$32**

**Goat Cheese Pimento Fritters | \$42**  
house-made jalapeño jelly

**Beef Tenderloin, Blue Cheese  
& Onion Bruschetta | \$40**

**Caramelized Onion & Roasted Red Pepper  
Bruschetta | \$30**  
goat cheese, balsamic drizzle

# PRIVATE BAR OPTIONS



## Private Bar Fees

Private Bar Fee • \$125 per private bar

Cash Bar Fee • \$200

Riverside Bar Fee • \$200

*(only available at Ray's on the River)*

## Silver Package

2 hour • \$45 per person

3 hour • \$60 per person

## Beer & Wine Package

2 hour • \$35 per person

3 hour • \$50 per person

## Gold Package

2 hour • \$60 per person

3 hour • \$80 per person

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## Beer & Wine

Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, and Cabernet Sauvignon,  
Bud Light, Michelob Ultra, Sweet Water 420, Stella Artois, Corona

## Silver Package

Absolut Vodka, New Amsterdam Gin, Old Forrester Bourbon, Bacardi Rum,  
Dewars Scotch, El Jimador Blanco Tequila

*includes all beer & wine listed above*

## Gold Package

Grey Goose Vodka, Tanqueray Gin, Captain Morgan Rum, Maker's Mark Bourbon, Johnnie  
Walker Black Label Scotch, Patron Tequila

*includes all beer & wine listed above*

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## Estimated Pricing Based on Consumption

Domestic Beer • \$7 and up

Imported Beer • \$8 and up

Wine by the Glass • \$13 and up

Ray's Silver Level Liquor • \$11 and up

Ray's Gold Level Liquor • \$13 and up

*price indicated is per drink & subject to change*

## Non-Alcoholic Beverages

Iced tea, coffee and soft drinks are included  
with the preselected menus. Hot teas,  
espresso based drinks and Juices are an  
additional charge.