GENERAL INFORMATION & SPECIAL FUNCTION GUIDELINES

We are so pleased you are considering Ray’s in the City for your special event! Ray’s Restaurants are Atlanta landmarks with nearly 30 years of world class dining and events experience. Our team includes award winning chefs, highly trained service staff and a dedicated event manager that will work with you every step of the way as you plan your event. If you don’t see something you are looking for in our private party information, just ask. We will do everything we can to make your event special and one people will talk about for years to come. With several different room options that can accommodate up to 70 guests and delicious menu selections, we know that we can offer you a truly memorable event.

The Atlantic Room
Private room seating 30–50 guests. Food & beverage minimum for dinner is $2,500.00. Lunch time food & beverage minimum for private events is $1,250.00. This space is excellent for hosting private dinners, receptions & presentations.

The Chef’s Area
Semi–private room suitable for sit down dinners of 25–30 guests and smaller receptions. Food & beverage minimum is $1,700.00. Lunch time food & beverage minimum for private events is $850.00. This area is ideal for groups that wish to have their own space, but still want to engage in the atmosphere of Ray’s in the City.

The Wine Room
Private dining in our reserve wine room for 16–18 guests. Food & beverage minimum is $1,200.00. Lunch time food & beverage minimum for private events is $600.00. This board room style space is a great setting for quiet meetings and special celebrations.

The Peachtree Room
Private dining that is comfortable for events of 40–70 guests. This is an ideal space for presentations and rehearsal dinners. Food & beverage minimum is $5,000.00 for dinner and $2,500.00 for lunch.

Menu Selection
If you have between 15–19 guests for dinner, you may order off of our dinner menu or banquet menu with an a la carte contract. Parties of 20 or more require a pre–set menu. You will select the entrées and desserts that will be offered to your guests at your event. We offer 4 menu options for dinner and 3 menu options for lunch. Ray’s in the City requests your menu, hors d’oeuvres and display selections a minimum of 2 weeks prior to your event to ensure availability and preparation.

Securing Your Date
A signed contract with a valid credit card number is required to confirm your event. Your credit card number and signature on the contract do act as the deposit. There will be no prior charge on the provided credit card unless preferred by the host of the event.

Payment
All events are billed as one check only. All state and local taxes (8% for food, wine & beer. 11% for liquor) and a 21% gratuity are applied to all charges incurred during the event. Rental items are subject to tax and delivery fees. Final payment is due at the conclusion of your event.

We accept most major Credit Cards (Visa, MasterCard, American Express, and Discover). We do not accept personal checks. Company checks are accepted with the approval of Ray’s in the City Accounting Department two weeks prior to your event.

Anne Owens, Event Manager
Banquet Direct Line: 404.524.9224 x222 404.527.5927 fax
anne@raysrestaurants.com

PLEASE NOTE: Tax and gratuity not included in the listed prices. Prices are subject to change without notice.5/2013
Contract for Personalized Menu Functions

Today’s Date:  
Function Date:  
Number of Guests:  
Start Time:  
Contact:  
Phone:  
Host:  
Host Phone:  
Reservation:  
E-Mail:  

1. To secure your event date and space, a $500.00 deposit is due. Your credit card number & signature act as the deposit. Your card will not be charged the deposit amount unless cancellation occurs 7 to 3 business days in advance. In the occurrence of a cancellation 2 or less business days in advance, a $750.00 cancellation fee will be charged to the card provided on the contract. In the event of a no-show (cancellation the day of the event), the full amount of the event; including applicable taxes and a 21% gratuity will be charged to the credit card provided. _____ (please initial).

The menu selection is due at least 7 business days in advance of the event, unless arrangements have been made.

Menu Selection Price: ______________________________

Special Requests:

2. The guaranteed guest count must be received 2 business days in advance of the event date. _____ (please initial). This guaranteed number will be the minimum amount the party will be charged. If a final count is not received, the guaranteed number will be the number of guests originally booked.

3. Arrangement:

Reservation Time:  
Food & Beverage Minimum:  
Reservation Time Ends:  

4. Our Restaurant Policy:

No separate checks and no personal checks allowed unless approved by management prior to the reservation date. All applicable taxes & a 21% gratuity are placed on top of the sub-total of the bill. Rays in the City will not assume responsibility for any objects left in the restaurant after the function.

5. Upon Signing, I have reviewed and agree to the above arrangements and policies.

    Signed ____________________________ Date __________

The name of the person responsible for all charges: ____________________________

The card number: ____________________________ exp: __________

The address of the card holder: ____________________________

The cell phone number of the card holder: ____________________________

Is this the credit card responsible for payment the day of the event? Yes or No

Will a credit card be available at the event to pay the bill? Yes or No

Who should the bill be presented to that evening? ____________________________

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LUNCH PACKAGES

Entrée selections are served with seasonal vegetables and whipped potatoes, unless otherwise noted. Please select one salad and 2 of the 3 desserts from the menus. Your selection will be printed on a personalized menu for your guests to select from that day. A vegetarian entrée is available with each menu.

$17 Per Person

Please Choose One: Field Green Salad or Caesar Salad
Grilled Chicken Sandwich– French Fries
Grilled Atlantic Salmon– Lemon Dill Butter Sauce
Grilled Cheddar Burger– French Fries
Add dessert for $5.00 extra per person
Key Lime Pie, New York Style Cheesecake or Chocolate Raspberry Mousse

$22 Per Person

Please Choose One: Field Green Salad or Caesar Salad
Roasted Airline Chicken Breast– Natural Pan Gravy
Atlantic Salmon – Lemon Dill Butter Sauce
7 Ounce Flat Iron Steak – Red Wine Demi–Glaze
Key Lime Pie, New York Style Cheesecake or Chocolate Raspberry Mousse

$27 Per Person

Please Choose One: Field Green Salad or Caesar Salad
Roasted Airline Chicken Breast– Natural Pan Gravy
Broiled Seafood Platter– Salmon, Shrimp, Scallops
7 Ounce Flat Iron Steak – Red Wine Demi Glaze
Key Lime Pie, New York Style Cheesecake or Chocolate Raspberry Mousse

Soup

Seafood Gumbo or Crab Bisque
Additional $5 per person

Beverages

Coffee, Tea and Sodas are $2.75 per person

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DINNER PACKAGES

Entrée selections are served with seasonal vegetables and whipped potatoes. Please select one salad and 2 of the 3 desserts. Your selection will be printed on a personalized menu for your guests to select from that day. A vegetarian entrée is available with each menu.

**$45 Per Person**
Please Choose One: Field Green Salad or Caesar Salad
Roasted Airline Chicken Breast– Natural Pan Gravy
Grilled Atlantic Salmon– Lemon Dill Butter Sauce
12 Ounce Flat Iron Steak– Red Wine Demi–Glaze
Key Lime Pie, New York Style Cheesecake or Chocolate Raspberry Mousse

**$55 Per Person**
Please Choose One: Field Green Salad or Caesar Salad
Roasted Airline Chicken Breast– Natural Pan Gravy
Atlantic Salmon Oscar– Sautéed Lump Crab Meat, Béarnaise Sauce
10 Ounce Filet Mignon– Red Wine Demi–Glaze
Broiled Seafood Platter– Salmon, Shrimp, Scallops
Key Lime Pie, New York Style Cheesecake or Chocolate Raspberry Mousse

**$65 Per Person**
Please Choose One: Field Green, Caesar Salad, or Cup of Soup
Roasted Airline Chicken Breast– Natural Pan Gravy
10 Ounce Filet Mignon Oscar– Sautéed Lump Crab Meat, Béarnaise Sauce
Jumbo Lump Crab Cakes– Grainy Mustard Beurre Blanc
14 Ounce New York Strip Steak– Red Wine Demi–Glaze
Jumbo Lump Crab Cake & Grainy Mustard Beurre Blanc
10 Ounce Filet Mignon & Lobster Tail– Red Wine Demi–Glaze & Drawn Butter
Broiled Twin Lobster Tails– Drawn Butter
Key Lime Pie, New York Style Cheesecake or Chocolate Raspberry Mousse

**$85 Per Person**
Please Choose One: Field Green, Caesar Salad, Iceberg Wedge, or Cup of Soup
14 Ounce New York Strip & Jumbo Lump Crab Cake– Red Wine Demi–Glaze & Grainy Mustard Beurre Blanc
10 Ounce Filet Mignon & Lobster Tail– Red Wine Demi–Glaze & Drawn Butter
Broiled Twin Lobster Tails– Drawn Butter
Key Lime Pie, New York Style Cheesecake or Chocolate Raspberry Mousse

**Beverages**
Coffee, Tea and Sodas are $2.75 per person

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HORS D’OEUVRES

Minimum of 24 each required. Custom hors d’oeuvres are available upon request.

Bruschetta/Canapes

$2.50 Each
Tomato & Mozzarella
Herbed Cheese & Mushroom
Caramelized Onion & Roasted Pepper
Truffled Chicken Salad

$3.00 Each
Beef Tenderloin, Blue Cheese & Red Onion Jam

Deviled Eggs

$2.50 Each
Applewood Smoked Bacon Filling
Pesto Filling
Truffled Filling

“Spoons”

$2.50 Each
Fried Oyster with Creole Remoulade
Seared Tuna Tataki, Wasabi, Pickled Ginger & Soy Sauce
Cheese Stuffed Mushrooms
Shrimp & Grits

$3.00 Each
Tempura Lobster with Honey Mustard

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HOT AND COLD RECEPTION DISPLAYS

Chilled Seafood Tower
Colossal Shrimp, Jumbo Lump Crab Cocktail, One-Pound Maine Lobster, 4 each Shucked Oysters on the Half Shell, Cocktail Sauce, Mignonette, Atomic Horseradish, Crab Legs
$75 (serves 4-6 guests)

Hot Seafood Platter
BBQ Shrimp, Fried Calamari with Marinara, Jumbo Lump Crab Cakes with Grainy Mustard Beurre Blanc, and Oysters Rockefeller
$65 per platter (serves 4-6 guests)

Shrimp Cocktail
Chilled Shrimp, Cocktail Sauce
$24 per Dozen (Minimum of 24 per order)

Fried Calamari
Flash Fried Calamari, Cherry Peppers, Pepperocinis, Marinara, Lemon Aioli
$30 per platter (serves 6 to 8)

Sliced Fruit & Seasonal Berries
Small Platter (serves 10) $50.00
Medium Platter (serves 20) $75
Large Platter (serves 40) $100

Artisan Cheese Display
Variety of Boutique American Farmhouse and Imported Cheese Garnished with Fresh Fruit, Assorted Crackers
Small Platter (serves 12) $65
Medium Platter (serves 20) $125
Large Platter (serves 40) $225

Grilled and Raw Vegetables Display
Seasonal Vegetables with Crackers & Chef’s Dipping Sauce
Medium Platter (serves 20) $50
Large Platter (serves 40) $75

Spinach & Artichoke Dip
Medium Platter (serves 12) $45

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HOT AND COLD RECEPTION DISPLAYS (Continued)

Scottish Smoked Salmon
Served with Crème Fraiche, Chives, Red Onion, Capers, Boiled Egg, Sliced Bread
Medium Platter (serves 20) $125
Large Platter (serves 40) $200

Maytag Blue Cheese Chips
Warm House-Made Potato Chips with Maytag Blue Cheese Sauce
$26 per Platter (serves 12)

Mini Crab Cakes
Seared Crab Cake, Grainy Mustard Beurre Blanc, Roasted Corn Salsa
$50 per Dozen

Oysters Rockefeller
Pernod, Creamed Spinach, Applewood Smoked Bacon, Hollandaise
$30 per dozen

Sesame Chicken Tenders
Hand-Breaded Chicken Tenderloins, Honey Mustard
$30 per dozen

Beef Satay
Grilled, Hoisin Sauce
$36 per dozen

Chicken Satay
Marinated, Ginger-Soy Glaze
$30 per dozen

Sushi Display
Chef Selected Hand Rolled Sushi
$60 (56 Pieces)

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CHEF-ATTENDED HOT STATIONS
Priced per person, for each guest in attendance.
One chef attendant is required. There will be a $75 fee per chef attendant.

Action Stations

Shrimp & Grits
Gulf Shrimp Sautéed and served over Stone Ground Cheddar Grits, with Roasted Peppers, Caramelized Onions and Cream Sherry Sauce
$14 per person

Stir Fry Station
Select one of the following:
Beef, Shrimp, Chicken or Tofu and served with Stir Fried Vegetables, and Steamed Sticky Rice, Soy, Ponzu and Sweet Chili Sauce
$12 per person

Pasta Station – Choose One
Penne Pasta with Sundried Tomato Sauce or
Creamy Garlic Alfredo with Parmesan. Add chicken for $2 or shrimp for $3
$13 per person

Salad Station – Choose One
Caesar, Field Greens
Assorted Toppings and Dressings
$8 per person

Carving Stations

Herb-Crusted Beef Tenderloin
Served with Horseradish Cream, Grainy Mustard, Brioche Rolls
$16 per person

Salt-Crusted Prime Rib
Classic Jus, Horseradish Cream, Mustard, Slider Rolls
$14 per person

Jamaican Jerk Rubbed Pork Loin
Sweet and Sour Pineapple Glaze
$10 per person

Honey Glazed Virginia Ham
Assorted Gourmet Mustards, Biscuits or Marbled Rye
$9 per person

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**BANQUET WINE LIST**

<table>
<thead>
<tr>
<th>Whites</th>
<th>Reds</th>
</tr>
</thead>
<tbody>
<tr>
<td>Guenoc Chardonnay, Lake County, CA 30.00</td>
<td>Cellar No. 8 Cabernet Sauvignon, Sonoma, CA 32.00</td>
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<tr>
<td>William Hill Chardonnay, Central Coast, CA 32.00</td>
<td>Bodega Norton Cabernet Sauvignon, Argentina 40.00</td>
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<tr>
<td>Sterling Chardonnay, Central Coast, CA 45.00</td>
<td>Simi Cabernet Sauvignon, Alexander Valley, CA 48.00</td>
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<tr>
<td>Mer Soleil Chardonnay, Unoaked, Santa Lucia Highlands, CA 44.00</td>
<td>BR Cohn Cabernet Sauvignon, Silver Label, Sonoma, CA 55.00</td>
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<tr>
<td>Franciscan Chardonnay, Napa Valley, CA 50.00</td>
<td>Clos du Val Cabernet Sauvignon, Napa Valley, CA 60.00</td>
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<tr>
<td>Sonoma Cutrer Chardonnay, Sonoma, CA 48.00</td>
<td>Franciscan Merlot, Napa Valley, CA 34.00</td>
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<tr>
<td>Clos du Val Chardonnay, Napa Valley, CA 50.00</td>
<td>Hall Merlot, Napa Valley, CA 55.00</td>
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<tr>
<td>Sterling Vineyards Sauvignon Blanc, Napa County, CA 28.00</td>
<td>Markham Merlot, Napa Valley, CA 56.00</td>
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<tr>
<td>Mohua Sauvignon Blanc, New Zealand 32.00</td>
<td>Gundlach Bundschu Merlot, Sonoma, CA 76.00</td>
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<tr>
<td>Hall Sauvignon Blanc, Napa Valley, CA 38.00</td>
<td>Bridlewood Pinot Noir, Santa Barbara County, CA 34.00</td>
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<td>Ferrari Carano Fume Blanc, Sonoma County, CA 40.00</td>
<td>Van Duzer Pinot Noir, Willamette Valley, OR 44.00</td>
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<tr>
<td>Groth Vineyards Sauvignon Blanc, Napa Valley, CA 56.00</td>
<td>Au Bon Climat Pinot Noir, Santa Barbara County, CA 52.00</td>
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<tr>
<td>Attems Pinot Grigio, Italy 34.00</td>
<td>Willakenzie Estates, Willamette Valley, OR 62.00</td>
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<tr>
<td>King Estate Pinot Gris, Willamette Valley, OR 44.00</td>
<td>Frog’s Leap Zinfandel, Napa Valley, CA 54.00</td>
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<tr>
<td>Santa Margherita, Pinot Grigio, Italy 60.00</td>
<td>Sixth Sense Syrah, Lodi, CA 38.00</td>
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<tr>
<td>Pine Ridge Chenin Blanc/Viognier, Napa Valley, CA 38.00</td>
<td>Petit Petit Syrah/Verdot, Lodi, CA 44.00</td>
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<tr>
<td>Peter Lehmann, White Blend, Australia 38.00</td>
<td>Il Poggione, Sangiovese, Italy 56.00</td>
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<tr>
<td>Qupe Chardonnay/Viognier, Napa Valley, CA 52.00</td>
<td>Ruffino Chianti Classico, Italy 60.00</td>
</tr>
</tbody>
</table>

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HOSTED BAR PACKAGES

There is a $125.00 bartender fee for parties choosing a bar package. Parties choosing a bar package must include a private bartender. If your party is 50 or more people in size, you are required to choose from one of the bar packages.

**Beer & House Wine**
- $28.00 per person 2 Hours
- $30.00 per person 3 Hours

**Call Brands, Beer & House Wine**
- $32.00 per person 2 Hours
- $38.00 per person 3 Hours

**Premium Brand, Beer & House Wine**
- $36.00 per person 2 Hours
- $42.00 per person 3 Hours

**Beers**
Miller Lite, Budweiser, Heineken, Amstel Light

**House Wines**
House wines change accordingly

**Call Brands**
Absolut vodka, Tanqueray gin, Bacardi rum, Jack Daniel’s whiskey, Dewar’s scotch, Cuervo tequila

**Premium Brands**
Grey Goose vodka, Bombay gin, Myers rum, Makers Mark bourbon, Johnny Walker scotch, Patron tequila

You are also welcome to offer an open bar, limited bar or a cash bar. Please let me know if you’d like our full wine list.
Parking

An America’s Merchandise Mart parking deck is located at 230 Spring Street NW. It is on the left hand side of Spring Street (where Haveli’s Indian restaurant is located). You may park here at anytime, but parking is only validated at 5:00 PM and later. You gain access to the restaurant from Level A. Go through the entrance door on level A into the Merchandise Mart. Turn right and walk through the bridge over Spring Street. Continue walking straight until you come out to Peachtree Street. Turn left and we are directly on the left.

Directions

Southbound on GA 400 or I75/85

Exit on 249–C (Williams Street). Go straight off the exit until it ends at Andrew Young International Boulevard. Take a left and an immediate right onto Carnegie, then an immediate left onto Spring Street. The parking deck is on the left.

Northbound on I75/85 OR I20 W & E bound

Take I85 North and exit at 248–C (Andrew Young International Boulevard) heading towards Freedom Parkway. Take a slight left to take the ramp towards Andrew Young and the World Congress Center. The ramp becomes Fort Street. Turn left onto Andrew Young International Boulevard. Turn right onto Spring Street. The parking deck is on the left.