



RAY & JOSÉPHINE

CATERING & EVENTS

Ray & Josephine

Family-Inspired Cuisine · San Antonio, Texas

CORPORATE EVENTS

· WEDDINGS & SOCIAL

· PRIVATE DINING

events@rayandjosephine.com

Merchants Ice Building · San Antonio, TX



OUR STORY

About Ray & Josephine

Ray & Josephine is a family-inspired concept rooted in warmth, craft, and the simple pleasure of sharing a beautiful meal. Located in the historic Merchants Ice Building in San Antonio, we bring the spirit of the family table — fresh-baked pastries, charcuterie, rotisserie, and refined small plates — to every event we cater.

Whether you're hosting an intimate private dinner, a corporate gathering, or a wedding reception, our team crafts each menu with the same care and intention we bring to our restaurant every day.

All items are prepared in-house using seasonal ingredients and time-honored techniques, delivered with gracious, attentive service.



SERVICES

What We Offer



Morning & Brunch Events

Fresh-baked pastries, quiches, and pastry spreads perfect for morning meetings, brunches, and receptions.

Cocktail & Reception Catering

Elegant canapés, charcuterie boards, and tapas designed for mingling and making an impression.

Seated Dinners & Private Dining

Full buffet or family-style service with rotisserie meats, gratins, and seasonal sides — tailored to your guest count.

Sandwich & Lunch Packages

Curated lunch parties with artisan sandwiches, salads, tarts, and sweet treats — ideal for corporate lunches and private gatherings.

Bespoke Menus & Cocktail Parties

Dreaming of something entirely your own? We design fully custom menus and cocktail parties around your vision — breakfast, lunch, dinner, or desserts — request a personal consultation events@rayandjosephine.com with our events team.

MENU

Morning & Pastry

Fresh-baked pastries and made-to-order quiches, prepared with the same care as a family breakfast table. Every menu is bespoke — share your event details and we'll design a morning spread around your guests.



Charcuterie & Cheese

Boards built from quality cheeses and cured meats, sized to your gathering. Let us know your guest count and we'll put together a bespoke selection.

LUNCH

Sandwich Party Packages

Artisan sandwiches, salads, and tarts, packaged to fit any size gathering. Every package is bespoke — tell us your guest count and we'll build a menu around it.



Sweet Treats

Seasonal macarons, mini pastries, Cakes... available as a bespoke add-on to any package.



FOR LARGER PARTIES

Buffet | Canapés | Tapas

Every menu is bespoke to your event

Choose one format or combine them — hearty family-style mains, one-bite canapés, or small plates to share. We build the menu, the quantities, and the flow of service around your guest count and your preferences.

Buffet

Family-style abundance on platters and boards — roasted meats, seasonal vegetables, gratins, and salads. Guests serve themselves and come back for more.

Best for 25 guests and up. Typically two mains, three sides, a salad, and bread service.

Cocktail Canapés

Passed or stationed one-bite pieces, made to be eaten standing with a glass in hand — gougères, tartare crackers, rillettes, savory tartlets.

Best for receptions and mingling. Four to six pieces per guest, per hour.

Tapas & Small Plates

Small plates brought to the table in waves — charcuterie, marinated vegetables, warm dishes, and cheese to close. Variety without a fixed plated course.

Best for seated groups. Typically six to nine plates, shared across the table.

Tell us your date, guest count, and space — we'll design the menu from there. · events@rayandjosephine.com



OUR SPACES

The Private Room

A room of its own off the main dining room — exposed brick, timber ceilings, and a full wall of windows onto the green. High-top table for long dinners, leather club chairs and banquettes for receptions. It opens onto the DeliBistro or closes off entirely.



CAPACITY

___ seated · ___ standing

AMENITIES

Full wall of windows and natural light · Fully private, or open to the main room · Dining table and lounge seating · · Decor and seating configured to your event

Merchants Ice Building · 1305 E. Houston St., San Antonio



OUR SPACES

The Rooftop

A covered pavilion that folds open onto a wide open-air terrace, with the downtown San Antonio skyline straight ahead. Café tables under the timber roof, deep lounge seating out on the deck — hire one half or take the whole level.



CAPACITY

___ seated · ___ standing

AMENITIES

Downtown skyline views · Covered pavilion plus open-air terrace · Folding glass walls, indoor/outdoor flow · Lounge seating and café tables in place

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CUSTOMIZE YOUR EVENT



Add-Ons & Upgrades

All items subject to availability — please inquire at time of booking.

BEVERAGE SERVICE

Still & Sparkling Water Station — infused waters, glassware included Coffee & Tea Service — café au lait, espresso, herbal teas Champagne & Wine Service — curated selections Juice & Mocktail Station — seasonal fruit, sparkling options

PRESENTATION UPGRADES

Linen Napkins & Cloth Service — per person Branded Menu Cards — personalized stationery Floral Table Accents — coordinated with your event aesthetic Staff Service (per server) — 4-hour minimum

DIETARY ACCOMMODATIONS

We are happy to accommodate vegetarian, gluten-free, and dairy-free guests. Please notify us at time of booking with dietary requirements and guest count. Additional charges may apply for specialty substitutions.

PRICING



Menu & Event Pricing

Every menu is bespoke. The prices below are starting points — we design up from there based on your guest count, format, and wishes. Style is part of that conversation too: we'll shape the presentation with you, from casual bistro to a refined, fine-dining finish.

Morning & Coffee Meetings

Starting at \$15 / person

Coffee, tea, and juice service with fresh-baked pastries — built for client meetings, morning brunch, and small gatherings.

Lunch

Starting at \$18 / person

Sandwich parties, salads, tarts, and lunch buffets — styled casual bistro or dressed up, depending on your event. Tell us your guest count and format and we'll build a menu around it.

Dinner

Starting at \$35 / person

Buffet, family-style, or tapas dinners — rotisserie meats, gratins, seasonal sides, and bread service.

Chef's Tasting Menu

Price upon request

A multi-course seated menu, personally designed by our chef — the fullest expression of Ray & Josephine for a special occasion.

Every proposal is custom

Share your budget and vision and we'll come back with menu proposals built around it — or meet in person to walk through all the details of your event. events@rayandjosephine.com

NEW

Sushi Catering

Prepared fresh, in-house, to order — a striking addition to any reception or cocktail-style event.

10 business days' notice

Ask us for a custom quote

GOOD TO KNOW



Service, Staffing & Policies

SERVICE CHARGE

20% on all catering orders

Covers event coordination and support. This is separate from gratuity, which remains at your discretion.

STAFF SERVICE

\$200 minimum (up to 5 hours), then \$35 / hour

Servers for setup, passed service, and breakdown. Recommended for buffet, family-style, and reception events.

SUSHI CATERING

10 business days' notice required

See the Pricing page for details — a great add-on for receptions and cocktail-style events.

DEPOSIT

50% non-refundable deposit secures your date

Remaining balance, final guest count, and menu are due 5 business days before the event.

Cancellation Policy

NOTICE BEFORE EVENT

WHAT HAPPENS

30+ days

Deposit fully refunded

14–29 days

50% of deposit refunded

7–13 days

Deposit forfeited

Within 48 hours

Deposit forfeited, plus 75% of invoice due

RESERVE YOUR DATE

How to Book

01 Reach Out

Contact us with your event date, guest count, venue, and requests. We respond within 24 hours.

03 Confirm & Deposit

A 50% deposit secures your date. Final guest count and menu due 5 business days before.

02 Proposal & Consultation

We send a customized proposal with menu, pricing, and logistics. Planning a bespoke menu or cocktail party? Request a call with our team to design it together.

04 Day-of Service

Our team handles setup, service, and breakdown. You just enjoy the event.

Terms & Conditions

Deposits & Payment — A 50% non-refundable deposit confirms booking. Remaining balance due 48 hours prior. We accept credit card, ACH, and Zelle.

Cancellations — More than 7 days out: full refund beyond deposit. Within 7 days: deposit forfeited. Within 48 hours: 75% of invoice charged.

Minimums — Off-site catering upon request

Dietary & Allergies — All requirements must be submitted in writing at booking.

We look forward to celebrating with you.

events@rayandjosephine.com Merchants Ice Building, San Antonio, TX