



## Private Dining Dinner Menus

Ruth Fertel, our founder, wasn't just a hard-working restaurateur. She was a world-class host. Tables for two. Large gatherings. Didn't matter. Generous hospitality was her passion. Ruth had a recipe for absolutely everything, not just her food. And, she never compromised her high standards.

When you book a private party at Ruth's Chris Steak House, know that every detail, every nuance, every request that you and our team plan together will be executed flawlessly. The experience itself will be unforgettable. Just how Ruth would have wanted it. Whether it's an intimate dinner in one of our private dining rooms or a grand reception for hundreds of guests, there will be no compromises.

It's how we honor our founder and help you celebrate a perfectly relaxing, elegant event.

Contact our sales manager to learn more about our private dining rooms at Ruth's and book your event.



THANK YOU SO MUCH FOR CHOOSING RUTH'S CHRIS STEAK HOUSE FOR YOUR PRIVATE DINING EVENT. OUR HISTORY OF SOUTHERN HOSPITALITY COMBINED WITH RESPONSIVE, PROFESSIONAL SERVICE ENSURES THAT YOUR EVENT WILL BE CARRIED OUT WITH THE GREATEST ATTENTION TO DETAIL.

## **QUALITY STANDARDS**

We lead the industry in quality standards serving only USDA Prime Wet Aged Beef as the cornerstone of our reputation. Only 2% of all beef available in the world is graded as Prime. Our beef is hand cut daily and broiled to perfection at 1800 degrees in our specially designed broilers. In addition, our entree selections are served on 500 degree plates, keeping your steak hot and savory throughout the entire meal.

## **A LA CARTE DINING**

If your group is 15 persons or less, we encourage you to use our full a la carte menu that is available to all of our guests year round. This not only makes the planning of your event convenient but will give your guests our full range of menu options. With no restrictions to the menu items, cocktails or wine that your guests may order, you can anticipate approximately \$85 per person in average charges.

## **OUR NEW ORLEANS STYLE MENUS**

For groups greater than 15 persons, this packet contains several pre-designed menus that we have created for your convenience. Our chef designed each of these menus keeping in mind the balance of offerings, quality of execution and the precision of timing. We offer these pre-designed menus at a variety of price levels. To honor our New Orleans heritage, each of these menus are named after a street in the famous French Quarter.

## **CUSTOM MENUS**

Many of our clients enjoy designing their own menu for their social event or ongoing company functions. If you desire, our sales staff will be glad to guide you in choosing options from our full a la carte menu to design your own custom menu. Final charges will be based on our normal a la carte prices for the items you choose to include.

## **OTHER SERVICES**

In addition to the menus in this packet, you will also find extensive options available for wines, cocktail services, after dinner drink services, audio/visual, and other special touches. Thank you for choosing Ruth's Chris Steak House. We look forward to working with you and hosting an event for you soon.



## TERMS AND CONDITIONS

**Dining Options:** Our full a la carte menu is available to groups of 15 or less. Groups larger than this will be required to choose a banquet menu (2-4 menu options per course). Groups greater than 50 will be required to coordinate a set menu (one menu option per course) and all beef temperatures will be served medium.

**Cancellation:** Ruth's Chris Steak House requires a signed contract and credit card authorization form to secure all events and to classify them as confirmed. In the event of cancellation of a booked function within three business days of the event, a \$250 cancellation fee plus administrative fee of 4% will be charged to the credit card used to secure the reservation. In the event of a cancellation within one business day of a booked function, 50% of the food & beverage minimum plus administrative fee of 4% will be charged. If the event is canceled the day of, 100% of the food & beverage minimum plus administrative fee of 4% and gratuity will be charged. Extenuating circumstances will always be considered.

**Room Capacities & Fees:** Please help us make your event a success by providing us with your guaranteed number of attendees within three business days of the event. Your event will be planned in the room most appropriately matched to your guarantee. Each of our private rooms requires a minimum amount of food & beverages to be purchased based on the size of the room, day of the week and time of the year. If your actual charges meet this minimum, there will be no charge for the use of the room. Gift cards cannot be distributed to help reach this minimum expenditure. Once final count is received by the client prior to the event the client will then be held to the food and beverage minimum or guaranteed guest count, whichever is greater. Tax, gratuity and private dining fee will be applied to any unmet minimum, guest guarantee, or room rental fee. By signing the agreement below, the client affirmatively acknowledges it/he/she has been made aware of this disclosure.

**Taxes:** All prices shown throughout this packet do not include taxes. All charges (food, beverages, audio/visual equipment, services, fees, etc.) will be subject to a sales tax of 7.25% in North Carolina or 7% in Georgia. Food & beverage charges in Mecklenburg County, NC are also subject to an additional 1% prepared food & beverage tax. Liquor charges in Georgia are subject to an additional 3% liquor tax. For your convenience, these taxes will be estimated on your quotation/contract.

**Admin Fee & Gratuity:** All prices throughout this packet do not include the administrative fee or gratuity. A 4% administrative fee will be automatically added to your final bill. The administrative fee does not represent a tip or gratuity for service employees, but rather, is utilized for banquet department commissions. The gratuity will be provided to the wait staff employees. For your convenience, your quotation/contract will provide suggested gratuity levels and estimate 21% in total service fees consisting of the 4% administrative fee and 17% gratuity. Upon completion of the event, the final bill will also reflect these charges. Please feel free to change the gratuity percent as desired when making final payment.

**Performance & Authority:** We are not responsible for performance of any services to the client unless a signed contract is received prior to the event. Signing of this contract acknowledges a full understanding of these terms and conditions as well as the estimate of charges shown on the contract. Eventual performance is also contingent upon the ability of the restaurant to complete the same, subject to labor disputes, strikes, accidents, natural disasters, weather, transportation, or other causes whether enumerated herein or not, beyond the control of management. In no event shall Ruth's Chris Steak House be liable for loss of profit or for other similar or dissimilar collateral or consequential damages based on breach of contract, warranty or otherwise. Any person signing the contract in the name of an organization represents to Ruth's Chris Steak House that they are authorized to sign on behalf of that organization.

**Payments:** All payments must be made in the form of Cash, American Express, MasterCard, Visa or Discover. Some events may require a deposit payment in advance to secure the booking. All final charges must be paid on site at the conclusion of the event unless direct billing is approved specifically by the sales coordinator.

**Estimate Only:** The products and services shown on your contract represent an estimate only of quantities consumed and actual charges. Final actual charges will be based on the actual items consumed and the actual quantities consumed at the time of the event.

**Food & Beverage:** Due to health, safety and liquor laws of each state, all food and beverage must be supplied by Ruth's Chris Steak House, unless approved by the General Manager. A service fee may be charged on items not supplied by Ruth's Chris Steak House. Prices are subject to change without notice and should be confirmed with your Ruth's Chris representative when selecting your menu.

**Damages:** The client will be liable for any damages to the restaurant facilities or equipment caused by displays, decorations, intoxicated guests, fighting, vomiting or other guest behavior, whether included here or not. A minimum charge of \$300 will be assessed if restaurant carpets have to be specially cleaned for any of the reasons mentioned above.

**Display and Decoration:** All displays and/or decoration proposed by Client will be subject to prior approval by a Ruth's Chris Steak House representative in each instance. Any damage caused to the premises will be the responsibility of the Client.

**Dress Policy:** At Ruth's Chris, we promote a comfortable, family-friendly, and welcoming atmosphere for everyone. We ask guests to support this atmosphere by not wearing clothing with offensive graphics or language, midriff-baring outfits, exposed undergarments, cut-off shorts, and tank tops. Hats are not allowed in the dining room and we kindly ask all guests to remove their hats when entering. Hats and team support jerseys are welcome in our bar areas.

**Alcoholic Beverages:** Ruth's Chris Steak House strictly adheres to all laws and regulations pertaining to the service of alcoholic beverages, including sales to minors and intoxicated persons.



# the ursulines street dinner

**\$118 PER PERSON**

dinner will be served with fresh bread and butter

Prices do not include tax, fees and gratuity. If you have a food allergy or dietary restriction, please speak to the manager, chef, or your server before placing your order.

\*Items are served raw, or undercooked, or may contain raw or undercooked ingredients.

## Reception

(one large seafood tower provided per every 12 persons)

**CHILLED SEAFOOD TOWER**, maine lobster, alaskan king crab legs, jumbo shrimp & colossal lump blue crab

## First Course

(served family style to share)

**CALAMARI | CAPRESE SKEWERS | BEEF TENDERLOIN SKEWERS\***

## Second Course

(guest choice of one)

**STEAK HOUSE SALAD**, with house vinaigrette

**CLASSIC CAESAR SALAD\***

**LETTUCE WEDGE**, with blue cheese dressing

## Third Course

(guest choice of one)

**CLASSIC FILET\***, tender corn-fed midwestern beef, 11 oz cut

**RIBEYE\***, USDA Prime, well marbled for peak flavor, deliciously juicy, 16 oz cut

**NEW YORK STRIP\***, USDA Prime, full bodied, slightly firmer than a ribeye, 16 oz cut

**SIZZLING CRAB CAKES**, three jumbo lump crab cakes with sizzling lemon butter

**SEA BASS\***, sautéed spinach & lemon butter

**STUFFED CHICKEN BREAST**, oven roasted double chicken breast, garlic herb cheese, lemon butter

## Accompaniments

(served family style)

**LOBSTER MAC & CHEESE | GRILLED ASPARAGUS WITH HOLLANDAISE |**

**SWEET POTATO CASSEROLE**

## Fourth Course

(guest choice of one)

**BREAD PUDDING WITH WHISKEY SAUCE**, a traditional new orleans favorite

**CRÈME BRÛLÉE**, classic creole vanilla custard





# the royal street dinner

**\$98 PER PERSON**

dinner will be served with fresh bread and butter

Prices do not include tax, fees and gratuity. If you have a food allergy or dietary restriction, please speak to the manager, chef, or your server before placing your order.

\*Items are served raw, or undercooked, or may contain raw or undercooked ingredients.

## Reception

(hors d'oeuvres will be presented on platters of 12 pieces, one platter of each hors d'oeuvre will be provided for every 12 persons)

**ROSEMARY SHRIMP | CAPRESE SKEWERS | BEEF TENDERLOIN SKEWERS\***

## First Course

(guest choice of one)

**STEAK HOUSE SALAD**, with house vinaigrette

**CLASSIC CAESAR SALAD\***

**LETTUCE WEDGE**, with blue cheese dressing

## Second Course

(guest choice of one)

**CLASSIC FILET\***, tender corn-fed midwestern beef, 11 oz cut

**RIBEYE\***, USDA Prime, well marbled for peak flavor, deliciously juicy, 16 oz cut

**SIZZLING CRAB CAKES**, three jumbo lump crab cakes with sizzling lemon butter

**KING SALMON\***, lightly blackened

**STUFFED CHICKEN BREAST**, oven roasted double chicken breast, garlic herb cheese, lemon butter

## Accompaniments

(served family style)

**GARLIC MASHED POTATOES | CREAMED SPINACH | SWEET POTATO CASSEROLE**

## Third Course

(guest choice of one)

**BREAD PUDDING WITH WHISKEY SAUCE**, a traditional new orleans favorite

**CRÈME BRÛLÉE**, classic creole vanilla custard





# the bourbon street dinner

**\$85 PER PERSON**

dinner will be served with fresh bread and butter

Prices do not include tax, fees and gratuity. If you have a food allergy or dietary restriction, please speak to the manager, chef, or your server before placing your order.

\*Items are served raw, or undercooked, or may contain raw or undercooked ingredients.

## Reception

(hors d'oeuvres will be presented on platters of 12 pieces, one platter of each hors d'oeuvre will be provided for every 12 persons)

**BEEF TENDERLOIN SKEWERS\* | CRAB STUFFED MUSHROOMS**

## First Course

(guest choice of one)

**STEAK HOUSE SALAD**, with house vinaigrette

**CLASSIC CAESAR SALAD\***

## Second Course

(guest choice of one)

**CLASSIC FILET\***, tender corn-fed midwestern beef, 11 oz cut

**NEW YORK STRIP\***, USDA Prime, full bodied, slightly firmer than a ribeye, 16 oz cut

**SIZZLING CRAB CAKES**, three jumbo lump crab cakes with sizzling lemon butter

**KING SALMON\***, lightly blackened

**STUFFED CHICKEN BREAST**, oven roasted double chicken breast, garlic herb cheese, lemon butter

## Accompaniments

(served family style)

**GARLIC MASHED POTATOES | CREAMED SPINACH |**

**GRILLED ASPARAGUS WITH HOLLANDAISE**

## Third Course

**SEASONAL DESSERT**





# the toulouse street dinner

**\$67 PER PERSON**

dinner will be served with fresh  
bread and butter

Prices do not include tax, fees and  
gratuity. If you have a food allergy or  
dietary restriction, please speak to the  
manager, chef, or your server before  
placing your order.

\*Items are served raw, or  
undercooked, or may contain raw or  
undercooked ingredients.

## First Course

(guest choice of one)

**STEAK HOUSE SALAD**, with house vinaigrette  
**CLASSIC CAESAR SALAD\***

## Second Course

(guest choice of one)

**PETITE FILET\***, tender corn-fed midwestern beef, 8 oz cut  
**KING SALMON\***, lightly blackened  
**STUFFED CHICKEN BREAST**, oven roasted double chicken breast, garlic herb cheese, lemon butter

## Accompaniments

(served family style)

**GARLIC MASHED POTATOES | CREAMED SPINACH |  
GREEN BEANS WITH ROASTED GARLIC**

## Third Course

**SEASONAL DESSERT**





## reception platters

**SERVED AND  
PURCHASED BY  
PLATTERS OF 12  
PIECES**

platters are replenished throughout your reception to ensure quality and freshness

Prices do not include tax, fees and gratuity. If you have a food allergy or dietary restriction, please speak to the manager, chef, or your server before placing your order.

\*Items are served raw, or undercooked, or may contain raw or undercooked ingredients.

### *Hot Selections*

- BBQ SHRIMP, \$50**
- MINI CRAB CAKES, \$55**
- STUFFED MUSHROOMS, \$55**
- BACON WRAPPED SCALLOPS, \$60**
- MINI STEAK SANDWICHES\*, \$65**
- ROSEMARY SHRIMP SKEWERS, \$55**
- BEEF TENDERLOIN SKEWERS\*, \$65**
- MINI BEEF WELLINGTONS\*, \$65**
- MINI SWEET POTATO CASSEROLES, \$40**
- SMOKEY CHICKEN POPS, \$40**

### *Cold Selections*

- SHRIMP COCKTAIL, \$60**
- BLACKENED AHI TUNA\*, \$50**
- FRUIT AND CHEESE PLATTER, \$50**
- TOMATO BRUSCHETTA, \$35**
- CHILLED SEAFOOD TOWER, \$119**
- CAPRESE SKEWERS, \$40**
- AHI TUNA CUCUMBER CANAPES\*, \$45**

### *Miniature Desserts*

- CRÈME BRÛLÉE, \$50**
- BERRIES AND CREAM, \$45**
- CHOCOLATE CHEESECAKE, \$50**
- BREAD PUDDING, \$50**





## beverage service estimates

these are estimates only and are based  
on our average drink prices

### Full Cocktail Service from the Bar

**30 MINS**, \$15 per guest  
**1 HOUR**, \$30 per guest  
**1.5 HOURS**, \$40 per guest  
**2+ HOURS**, \$50 per guest

### Beer & Wine Only

**30 MINS**, \$12 per guest  
**1 HOUR**, \$25 per guest  
**1.5 HOURS**, \$30 per guest  
**2+ HOURS**, \$40 per guest

### Wine Upgrades

For premium wine selections, most of our private party guests enjoy 2 methods; small parties of 20 persons or less are encouraged to use Captain's Choice, where in the captain of the party will present a full award winning wine list to the host the night of the event. You are welcome to specify a price range that you would like us to focus on. Parties greater than 20 are encouraged to preselect a red and white option with your private events coordinator several days prior to the event.

Guests are also welcome to bring their own wines; however there will be a fee of \$25 for each 750ml bottle.

### Other Beverage Options

**DESSERT WINES, PORTS & CORDIALS MENU**, \$20 per guest  
**COFFEE, ESPRESSO & CAPPUCINO SERVICE**, \$5 per guest  
**SOFT BEVERAGE SERVICE**, \$3.5 per guest  
**HOUSE CHARDONNAY & CABERNET SAUVIGNON**, \$34 per bottle

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## other services

### THE FOLLOWING CAN BE PROVIDED AT NO ADDITIONAL COST:

extension cords, registration tables, gift or cake tables, cake cutting services, wireless internet services,  
flat screen televisions, personalized menus

