



**NATIONAL PRIVATE DINING
INCENTIVE PROGRAM**

**SIZZLE IS
SERVED**



SPREADING THE SIZZLE ACROSS THE GLOBE

Our National Partner Program is designed to meet the needs of professional meeting planners and organizations that host multiple private dining events and meetings throughout the continental U.S., Hawaii, Puerto Rico, Mexico and Canada. Our program provides access to the largest collection of upscale steak houses and is designed to provide personalized event services for companies meeting a minimum booking expenditure annually (approximately 30 events per year) at any of our 140+ restaurants nationwide.

We will work closely with you to customize our program for your needs, to be honored at all corporate locations and participating franchise locations. Single point-of-contact booking assistance is available from our corporate team. Event support will be provided by our local service teams in each market, led by an on-site Private Dining Manager who will spare no effort to ensure an exceptional experience. With a signed National Partner agreement on file, you will receive a 2%–4% incentive on net revenues (food and nonalcoholic beverages only) in the form of gift cards annually.

TOTAL NET REVENUE

INCENTIVE AMOUNT

\$50,000 – \$250,000

2%

\$250,001 – \$500,000

3%

\$500,001+

4%



KEEP MEETING COSTS DOWN & ATTENDANCE UP

MULTI-LOCATION BROADCAST MEETINGS

Broadcast your presentation to clients and colleagues in multiple cities across the country with a cost-effective option available at 100+ Ruth's Chris locations. Our technology partner, The Inception Company, produces high-definition streaming live presentations, web broadcasts and web conferences delivered to our well-appointed private dining rooms. Combining the personalized service and signature menu of Ruth's Chris with the know-how of The Inception Company, an audiovisual and webcast industry leader allows you to welcome and engage audiences from across the country with your key messages.

Host a state-of-the-art broadcast presentation while enjoying cost efficiencies and reducing your carbon footprint. Stay true to your budget and produce a visually stunning and engaging event, while streamlining the process with a single point-of-contact: NationalPartner@RuthsChris.com.





Platinum

WITH BEER AND WINE

\$150 PER GUEST

Includes two 6 oz. glasses of house wine or two bottled beers per person.

Inclusive of applicable sales tax, 17% suggested service charge and 3% administration fee.

Gratuity may be modified based on service at the discretion of the guest, but if modified will affect the total price quoted.

* Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

appetizers (Served family style)

SEARED AHI TUNA*

english cucumber salad, mustard-beer sauce drizzle 130 cal

CRAB STUFFED MUSHROOMS

a new orleans classic topped with romano cheese 440 cal

salad (Guest's choice of one)

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons 50-460 cal

CAESAR SALAD*

romaine hearts, parmesan & romano, creamy caesar 500 cal

entrée (Guest's choice of one)

CLASSIC FILET*

tender 11 oz cut, finished with fresh parsley & butter 500 cal

RIBEYE*

16 oz USDA Prime cut, well marbled & deliciously juicy 1370 cal

NEW YORK STRIP*

16 oz USDA Prime cut, richly flavored, our founder's favorite 1390 cal

GARLIC-HERB CHEESE STUFFED CHICKEN

oven roasted double breast, lemon butter 720 cal

GARLIC CRUSTED SEABASS*

succulent fillet over garlic sautéed spinach, lemon butter 380 cal

vegetarian and vegan options available upon request

potatoes & fresh sides (Served family style)

RUTH'S CREAMED SPINACH

an original classic 220 cal

GARLIC MASHED POTATOES

hints of roasted garlic, smooth and creamy 720 cal

FRESH BROCCOLI

simply steamed 40 cal

house-made dessert (Guest's choice of one)

CLASSIC CHEESECAKE

personal size with fresh berries & mint 320 cal

CHOCOLATE SIN CAKE

chocolate ganache covered flourless cake, raspberry sauce 1720 cal



Platinum

NON-ALCOHOLIC

\$150 PER GUEST

Includes complimentary soft drinks, tea, and fresh coffee.

Inclusive of applicable sales tax, 17% suggested service charge and 3% administration fee.

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appetizers (Served family style)

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oven roasted double breast, lemon butter 720 cal

GARLIC CRUSTED SEABASS*

succulent fillet over garlic sautéed spinach, lemon butter 380 cal

vegetarian and vegan options available upon request

entrée complement (Guest's choice of one)

BLEU CHEESE CRUST 200 cal | GRILLED SHRIMP 100 cal

potatoes & fresh sides (Served family style)

RUTH'S CREAMED SPINACH

an original classic 220 cal

GARLIC MASHED POTATOES

hints of roasted garlic, smooth and creamy 720 cal

FRESH BROCCOLI

simply steamed 40 cal

house-made dessert (Guest's choice of one)

CLASSIC CHEESECAKE

personal size with fresh berries & mint 320 cal

CHOCOLATE SIN CAKE

chocolate ganache covered flourless cake, raspberry sauce 1720 cal



Elite

WITH BEER AND WINE

\$125 PER GUEST

Our All-Inclusive Elite menu includes two bottles of beer, or two 6oz glasses of wine from our award winning cellar. Price includes tax, gratuity and admin fee.

Inclusive of applicable sales tax, 17% suggested service charge and 3% administration fee.

Gratuity may be modified based on service at the discretion of the guest, but if modified will affect the total price quoted.

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appetizers (Host's choice of one, served family style)

GOAT CHEESE & ARTICHOKE DIP

artichoke hearts, sun-dried tomatoes, finished with goat cheese 740 cal

SEARED AHI TUNA*

english cucumber salad, mustard-beer sauce drizzle 130 cal

salad (Host's choice of one)

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons 50-460 cal

CAESAR SALAD*

romaine hearts, parmesan & romano, creamy caesar 500 cal

entrée (Guest's choice of one)

CLASSIC FILET*

tender 11 oz cut, finished with fresh parsley & butter 500 cal

GARLIC-HERB CHEESE STUFFED CHICKEN

oven roasted double breast, lemon butter 720 cal

CHEF'S FEATURED FISH

lightly seasoned over garlic sautéed spinach 380 cal

vegetarian and vegan options available upon request

potatoes & fresh sides (Host's choice of two, served family style)

RUTH'S CREAMED SPINACH

an original classic 220 cal

GARLIC MASHED POTATOES

hints of roasted garlic, smooth and creamy 720 cal

FRESH BROCCOLI

simply steamed 40 cal

house-made dessert (Host's choice of one)

CLASSIC CHEESECAKE

personal size with fresh berries & mint 320 cal

CHOCOLATE SIN CAKE

chocolate ganache covered flourless cake, raspberry sauce 1720 cal



Elite

NON-ALCOHOLIC

\$125 PER GUEST

Our All-Inclusive Elite –
Non Alcoholic menu includes tax,
gratuity and admin fee.
This menu does not include
alcoholic beverages.

Inclusive of applicable sales tax, 17% suggested
service charge and 3% administration fee.

Gratuity may be modified based on service
at the discretion of the guest, but if modified
will affect the total price quoted.

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salad (Host's choice of one)

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baby lettuces, grape tomatoes, garlic croutons 50-460 cal

CAESAR SALAD*

romaine hearts, parmesan & romano, creamy caesar 500 cal

entrée (Guest's choice of one)

CLASSIC FILET*

tender 11 oz cut, finished with fresh parsley & butter 500 cal

GARLIC-HERB CHEESE STUFFED CHICKEN

oven roasted double breast, lemon butter 720 cal

CHEF'S FEATURED FISH

lightly seasoned over garlic sautéed spinach 380 cal

vegetarian and vegan options available upon request

entrée complément (Guests choice of one)

BLEU CHEESE CRUST 200 cal | GRILLED SHRIMP 100 cal

potatoes & fresh sides (Host's choice of two, served family style)

RUTH'S CREAMED SPINACH

an original classic 220 cal

GARLIC MASHED POTATOES

hints of roasted garlic, smooth and creamy 720 cal

FRESH BROCCOLI

simply steamed 40 cal

house-made dessert (Host's choice of one)

CLASSIC CHEESECAKE

personal size with fresh berries & mint 320 cal

CHOCOLATE SIN CAKE

chocolate ganache covered flourless cake, raspberry sauce 1720 cal



Preferred

WITH BEER AND WINE

\$100 PER GUEST

Our All-Inclusive menu includes two bottles of beer, or two 6 oz glasses of wine from our award-winning cellar. Price includes tax, gratuity and admin fee.

Inclusive of applicable sales tax, 17% suggested service charge and 3% administration fee.

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salad (Host's choice of one)

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons 50-460 cal

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vegetarian and vegan options available upon request

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simply steamed 40 cal

house-made dessert (Host's choice of one)

CLASSIC CHEESECAKE

personal size with fresh berries & mint 320 cal

CHOCOLATE SIN CAKE

chocolate ganache covered flourless cake, raspberry sauce 1720 cal



Preferred NON-ALCOHOLIC

\$100 PER
GUEST

Our All-Inclusive Preferred –
Non-Alcoholic menu includes tax,
gratuity and admin fee.
This menu does not include
alcoholic beverages.

Inclusive of applicable sales tax, 17% suggested
service charge and 3% administration fee.

Gratuity may be modified based on service
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risk of food-borne illness.

salad (Host's choice of one)

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons 50-460 cal

CAESAR SALAD*

romaine hearts, parmesan & romano, creamy caesar 500 cal

entrée (Guest's choice of one)

CLASSIC FILET*

tender 11 oz cut, finished with fresh parsley & butter 500 cal

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entrée complément (Guests choice of one)

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hints of roasted garlic, smooth and creamy 720 cal

FRESH BROCCOLI

simply steamed 40 cal

house-made dessert (Host's choice of one)

CLASSIC CHEESECAKE

personal size with fresh berries & mint 320 cal

CHOCOLATE SIN CAKE

chocolate ganache covered flourless cake, raspberry sauce 1720 cal



THIS IS WHERE IT'S DONE.

ALABAMA

Birmingham
Huntsville
Mobile

ARIZONA

Scottsdale

ARKANSAS

Rogers

CALIFORNIA

Anaheim
Del Mar
Fresno
Irvine
Long Beach
Marina del Rey
Palm Desert
Pasadena
Roseville
Sacramento
San Diego
Walnut Creek
Woodland Hills

COLORADO

Denver
Denver Tech

CONNECTICUT

Newington

DISTRICT OF COLUMBIA

Washington

FLORIDA

Aventura
Boca Raton
Bonita Springs
Coral Gables
Destin
Ft. Lauderdale
Jacksonville
Jupiter
Lake Mary
Orlando
Ponte Vedra Beach

Sarasota

Sarasota (Lakewood Ranch)
St. Petersburg
Tampa
West Palm Beach
Winter Park

GEORGIA

Alpharetta
Atlanta
Kennesaw
Savannah

HAWAII

Honolulu
Waikiki
Wailea

IDAHO

Boise

ILLINOIS

Northbrook
South Barrington

INDIANA

Fort Wayne
Granger
Indianapolis

IOWA

West Des Moines

KENTUCKY

Louisville

LOUISIANA

Baton Rouge
Lafayette
Metairie
New Orleans

MARYLAND

Annapolis
Baltimore
Berlin
Gaithersburg
Odenton
Pikesville

MASSACHUSETTS

Boston
Somerville
Waltham
Worcester

MICHIGAN

Ann Arbor
Grand Rapids
Mount Pleasant
Troy

MINNESOTA

Minneapolis
Rochester

MISSISSIPPI

Biloxi

MISSOURI

Chesterfield
St. Louis

NEVADA

Las Vegas
Reno

NEW JERSEY

Atlantic City
Jersey City
Paramus
Parsippany
Princeton
Short Hills
Weehawken

NEW MEXICO

Albuquerque

NEW YORK

Albany
Garden City
Lake Grove
Melville
Westchester

NORTH CAROLINA

Asheville
Cary
Charlotte
Cherokee
Durham
Greensboro
Raleigh
Wilmington

OHIO

Cincinnati
Columbus

OKLAHOMA

Tulsa

OREGON

Portland

PENNSYLVANIA

Philadelphia
Pittsburgh
Wilkes-Barre

SOUTH CAROLINA

Columbia
Greenville
Greenville — Downtown
Myrtle Beach

TENNESSEE

Chattanooga
Knoxville
Memphis
Nashville

TEXAS

Austin
Dallas
El Paso
Fort Worth
Houston
San Antonio

UTAH

Park City
Salt Lake City

VIRGINIA

Arlington
Fairfax
Midlothian
Reston
Tysons Corner
Virginia Beach

WASHINGTON

Seattle

WISCONSIN

Middleton

INTERNATIONAL:

CANADA

Calgary
Edmonton
Markham
Niagara Falls
Toronto

MEXICO

Cabo San Lucas
Cancún

PUERTO RICO

Carolina