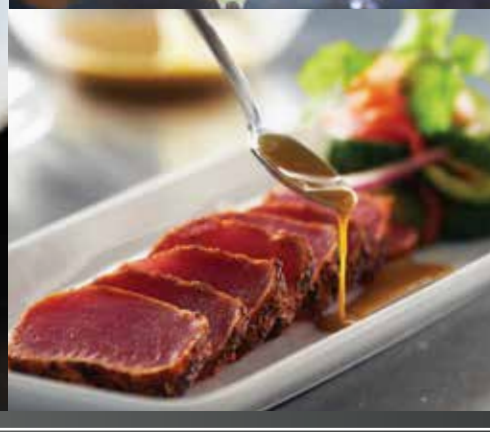
ruth's

PRIVATE DINING & BANQUET
MENUS AND INFORMATION



Exclusively catered by RUTH'S CHRIS STEAK HOUSE U.S. PRIME *for* CROWNE PLAZA GREENVILLE

RUTH'S CHRIS STEAK HOUSE AT THE CROWNE PLAZA

851 CONGAREE ROAD | GREENVILLE, SC 29607

864.248.1700 | www.RuthsChris.net

ONE-OF-A-KIND EVENTS.

Ruth's Chris gives your special event the attention it deserves. From luncheons to all-day meetings to cocktail receptions to celebration dinners and weddings – Ruth's Chris is available as your event venue any time of the day.

We will provide unparalleled cuisine, sumptuous surroundings and gracious service to create your one-of-a-kind event.

EXCEPTIONAL EXPERTISE.

Imagine the kind of experience your guests will enjoy as we customize your signature event. You will work one-on-one with our catering consultant to create a truly personalized affair.

From start to finish, we will design a mouth-watering event that reflects your great taste!

SIGNATURE SERVICE.

We know your next event is of the utmost importance and deserves to be flawless. Every dish must be perfectly prepared and served at just the right time. At Ruth's Chris, our experience in hosting high-level corporate meetings and leading social and civic events, as well as our professional attention to every detail, assure that your function will be a sizzling success.

Pricing is per person, unless otherwise indicated, and is subject to applicable taxes, administrative fees, gratuity and/or other contracted fees. Menu selections & pricing are subject to change without notice until an event order is fully executed.

RUTH'S CHRIS STEAK HOUSE

bar selections

SPIRITS

Please select one level for the liquor on your bar (gold, diamond or platinum). If more than one brand is listed, you may choose which brand(s) you prefer to offer in each spirit category.

	PLATINUM	DIAMOND	GOLD
VODKA	Hangar One	Tito's Handmade	Svedka
GIN	Hendrick's	Aviation	Beefeater
RUM	Mount Gay Eclipse Sailor Jerry Spiced	Captain Morgan White Sailor Jerry Spiced	Cruzan Light Rum Sailor Jerry Spiced
BOURBON	Woodford Reserve	Old Forester	Jim Beam
WHISKEY/ WHISKY	Gentleman Jack Crown Royal Jameson Irish	Gentleman Jack Canadian Club Blended Tullamore D.E.W. Irish	Jack Daniel's Canadian Club Blended Tullamore D.E.W. Irish
SCOTCH	Johnnie Walker Black	Famous Grouse	Grant's Blended Scotch Whisky
TEQUILA	Maestro Dobel	1800 Reposado	El Jimador Reposado
CORDIAL/ OTHER	Vya Extra Dry Vermouth Carpano Antica Sweet Vermouth Cointreau	Vya Extra Dry Vermouth Carpano Antica Sweet Vermouth Dekuyper Triple Sec	Dekuyper Triple Sec

CASH BARS - Individual drink pricing rounded to nearest dollar with applicable sales tax added.

WINE

Our Beverage Director has selected the following red and white wines that pair beautifully with our private party and banquet menus. **Please select the tier you prefer to offer your guests.**

	SOMMELIER	VINTNER	CELLAR
WHITE	Louis Latour "La Grande Roche" Chardonnay	Cambria Chardonnay, "Benchbreak"	Featured Chardonnay, by Trinchero Family Estates
RED	Beringer, Knights Valley Cabernet Sauvignon	The Federalist Cabernet Sauvignon	Featured Cabernet, by Trinchero Family Estates

Should you wish a wider range of varietals & options to choose from, please refer to our seasonal by the bottle wine selections.

BEER

All beers noted below will be offered on your bar. If you have a special request for additional beer selections, please let us know and we will determine availability and provide pricing.

IMPORT/CRAFT	SPECIALTY/LOCAL	DOMESTIC
Sweetwater 420	Blue Moon, Sam Adams Stella Artois	Budweiser, Miller Lite

bar selections

CONSUMPTION BAR PRICING

All liquor, beer, wine, soft drinks and bottled water are charged based on consumption, added to the final bill, and subject to tax and gratuity.

SOFT DRINKS

BOTTLED WATER Fiji Still or San Pellegrino Sparkling

PACKAGE BAR PRICING

You may also opt for bar pricing per person based on the length of your event. Pricing is per person per hour and based on your total guest count. You will be charged for all adults 21 and over who attend your event or for the number you guaranteed (whichever is higher). Per person package bars include domestic and specialty/local beer, Cellar Selection wines, mixed drinks based on the level of spirits selected, soft drinks, juices and bottled waters. Maximum Duration – 4 Hours

	1 HOUR	2 HOURS	EACH ADDTL. HOUR
PLATINUM	$27	$38	$11 per hour
DIAMOND	$24	$35	$10 per hour
GOLD	$21	$31	$9 per hour
BEER & WINE ONLY	$14	$21	$7 per hour

BAR/CASHIER FEES

Private Bar Set-ups (Hosted Bar or Cash Bar) include one bartender and are $75.00 per bar.
Fee(s) will be waived on Hosted Bar if sales exceed $500.00 per bar.

For Cash Bars for 75 guests or more, a cashier is required and will be charged at $75.00 per cashier per bar.

For Cash Bars, drink pricing will be based on level of spirits chosen (from pg. 25) with applicable sales tax added and rounded to nearest dollar).

BAR ENHANCEMENTS

HAND-CRAFTED COCKTAILS

NOLA MULE
Reyka Icelandic Vodka, ginger liqueur & freshly squeezed lime juice

RUBY RED GREYHOUND
Deep Eddy Ruby Red Grapefruit Vodka, lime & grapefruit juices and grapefruit bitters

APRICOT SMASH
Tin Cup Whiskey, apricot preserves & house-made lemon sour

FRENCH QUARTER SPRITZ
Hendrick's Gin, Aperol, house-made lemon sour & Chloe Prosecco

RASPBERRY ROSEMARY COSMO
Skyy Raspberry Vodka, lime & cranberry juices, muddled raspberries & fresh rosemary

"MAD MEN" CLASSIC COCKTAIL BAR

- Hand Crafted Vodka & Gin Martinis
- Classic Bourbon/Whiskey Manhattans

BLOODY MARY & MORE BAR

- Bloody Marys & Garnish Bar
- Blood Orange Mimosas or White Peach Bellinis

CORDIALS & LIQUEUR BAR

- Disaronno Amaretto
- Fernet Branca
- Godiva Dark Chocolate
- Kahlua
- Baileys Irish Cream
- Frangelico
- Grand Marnier
- Romano Sambuca

MIXOLOGY *or* WINE CLASS

- Today's hottest trends featuring classic cocktails or wine 101
- Accompanied with passed hors d'oeuvres (4 per person) selected to pair well with your choice of beverage

PLEASE NOTE: *A maximum of 50 guests.*

by the bottle

SEASONAL WINE SELECTIONS

Our Beverage Director has selected the following seasonal wine selections for your further consideration. Pricing is by the bottle and based on consumption. If you have a special request for a wine selection not listed below, please let us know and we will determine availability and provide pricing.

SPARKLING, BLUSH & WHITE WINES

BRUT, **Moët & Chandon**, "Impérial," Champagne, France _____

PROSECCO, **Chloe**, D.O.C., Italy _____

ROSE, **Elouan,** Oregon _____

RIESLING, **Schloss Vollrads**, Rheingau, Germany _____

PINOT GRIS, **Adelsheim**, Willamette Valley, Oregon _____

SAUVIGNON BLANC, **Emmolo**, Napa Valley, California _____

WHITE, **Fess Parker**, "Marcella's," Santa Barbara County, California _____

CHARDONNAY, **Far Niente**, Napa Valley, California _____

CHARDONNAY, **Rombauer**, Carneros, California _____

CHARDONNAY, **Laguna**, Russian River Valley, California _____

RED WINES

PINOT NOIR, **Goldeneye by Duckhorn**, Anderson Valley, California _____

PINOT NOIR, **Davis Bynum**, "Jane's Vineyard," Russian River Valley, California _____

PINOT NOIR, **Siduri**, Willamette Valley, Oregon _____

PINOT NOIR, **La Crema**, Monterey, California _____

MERLOT, **Swanson**, Napa Valley, California _____

MALBEC, **Bodega Catena Zapata**, Vista Flores, Mendoza, Argentina _____

MALBEC, **Trapiche**, "Broquel," Mendoza, Argentina _____

ZINFANDEL RED BLEND, **Paraduxx**, Napa Valley, California _____

GRENACHE BLEND, **M. Chapouteir**, "La Bernardine," Châteauneuf-du-Pape, Rhone, France _____

SYRAH, **Tenet**, "Le Fervent," Costières de Nîmes, Rhône, France _____

SHIRAZ RED BLEND, **Pepperjack**, Barossa Valley, South Australia _____

CABERNET SAUVIGNON, **Heitz Cellars**, Napa Valley, California _____

CABERNET SAUVIGNON, **Duckhorn**, Napa Valley, California _____

CABERNET SAUVIGNON, **Rodney Strong**, "Reserve," Alexander Valley, California _____

CABERNET BLEND, **Hedges**, Red Mountain, Washington _____