



STEAKS AREN'T THE ONLY THING WE'VE PERFECTED

Each Ruth's Chris Steak House in Hawaii features distinctive private dining rooms providing the perfect backdrop for your next event. On Oahu our Waterfront Plaza location is ideally located in the heart of downtown near the Hawaii Convention Center. Our Waikiki BeachWalk location is in the heart of Waikiki Beach within walking distance to most major hotels.

We realize how important it is to make a lasting impression, and we would like to assist in making your event a memorable one. Your guests will enjoy the finest USDA Prime steaks and chops, succulent fresh seafood, appetizers, savory side dishes and home-made desserts served by our professional service staff. Whether you're planning a luncheon, dinner, cocktail reception or all day meeting, our Sales Manager will work with you every step of the way to ensure a flawless experience.

FEATURES AND AMENITIES:

- Prix fixed or custom menus available.
- Restaurant is available for private luncheons, meetings, business dinners, family celebrations, weddings and special occasions. Restaurant buy-outs available for up to 200 guests.
- Extensive wine list.
- Excellent and attentive service by our aloha-spirited staff.
- Audio-visual rentals can be coordinated.
- Amenities such as lei & Mai Tai greetings, music, specialty cakes, etc can be arranged.



LOCATIONS:

WAIKIKI (BEACH WALK)

226 Lewers Street, Waikiki, HI 96815

PRIVATE AND SEMI PRIVATE ROOMS	CAPACITY
Entire Restaurant (6,200 square feet)	180
Main Dining Room	80-100
Lumi Wa'a Room	12
Hale Leahi Room	40

HONOLULU (WATERFRONT PLAZA)

500 Ala Moana Blvd., Honolulu HI 96813

PRIVATE AND SEMI PRIVATE ROOMS	CAPACITY
Entire Restaurant (7,000 square feet)	224
Ali'I Room (Executive Boardroom)	12
Kahili Room	50
Victoria Room	36
Main Dining Room	80-100
Maile Lanai	50

CONTACT:

Tracie Kobashigawa
 Special Events Coordinator
 Ruth's Chris Steak House
 Waikiki Beach Walk
 226 Lewers Street Suite 233
 Honolulu, HI 96815
 Tel 808.440.7910
 Fax 808.440.7909
waikikispecialevents@direstaurants.com

Emi Espinda
 Director Sales & Marketing ~ Hawaii
 Phone: 808.599.3860
eespinda@direstaurants.com

www.ruthschrihawaii.com



ALOHA MENU

CHOICE OF SALAD

Lettuce Wedge

A crisp wedge of iceberg lettuce on a field of greens, served with bleu cheese dressing

Steak House Salad

Iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions served with house vinaigrette

CHOICE OF ENTRÉE SELECTIONS

Petite Filet

A petite filet medallion expertly broiled. Sizzle! Sizzle! Sizzle!

Island Fresh Fish

Chef's selection of fresh local fish and preparation

Stuffed Chicken Breast

A roasted chicken breast stuffed with garlic herb cheese and served with lemon thyme butter

ACCOMPANIMENTS

(Includes the following served family style)

Garlic Mashed Potatoes and Creamed Spinach

DESSERT

Bread Pudding with Whiskey Sauce

Royal Kona Coffee or tea service charge included

\$59.95 Per Person

Additional tax and service charge applicable



MAILE MENU

CHOICE OF SALAD

Classic Caesar

*Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing.
Topped with shaved parmesan cheese and fresh ground black pepper.*

Steak House Salad

*Iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions served
with house vinaigrette*

CHOICE OF ENTRÉE SELECTIONS

Ruth's Famous Filet

Cut generously, broiled expertly to a melt-in-your-mouth tenderness

Ribeye

Well marbled for peak flavor, deliciously juicy

Island Fresh Fish

Chef's selection of fresh local fish and preparation

Stuffed Chicken Breast

*A roasted chicken breast stuffed with garlic herb cheese
and served with lemon thyme butter*

ACCOMPANIMENTS

(Includes the following served family style)

Garlic Mashed Potatoes and Creamed Spinach

CHOICE OF DESSERT

Bread Pudding with Whiskey Sauce

Chocolate Sin Cake

Ice Cream or Sorbet

Royal Kona Coffee or tea service charge included

\$69.95 Per Person

Additional tax and service charge applicable



ORCHID MENU

APPETIZER

Mushrooms Stuffed with Crabmeat

CHOICE OF SALAD

Classic Caesar

*Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing.
Topped with shaved parmesan cheese and fresh ground black pepper.*

Lettuce Wedge

Crisp iceberg, field greens, bacon, bleu cheese and served with Ranch Dressing

Steak House Salad

*Iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions served
with house vinaigrette*

CHOICE OF ENTRÉE SELECTIONS

Ruth's Famous Filet

Cut generously, broiled expertly to a melt-in-your-mouth tenderness

Ribeye

Well marbled for peak flavor, deliciously juicy

New York Strip

A favorite of many steak connoisseurs, this USDA Prime cut has a full bodied texture

Lamb Chops

Three chops hand cut and extremely tender. Broiled to perfection and served sizzling with mint jelly

Island Fresh Fish

Chef's selection of fresh local fish and preparation

Stuffed Chicken Breast

A roasted chicken breast stuffed with garlic herb cheese and served with lemon thyme butter

CHOICE OF ACCOMPANIMENTS

(Includes your choice of 3 sides, served family style)

Creamed Spinach, Sautéed Mushrooms, Garlic Mashed Potatoes or Steamed White Rice

CHOICE OF DESSERT

Fresh Seasonal Berries with Sweet Cream • Bread Pudding with Whiskey Sauce
Ice Cream or Sorbet

Royal Kona Coffee or tea service charge included

\$79.95 Per Person

Additional tax and service charge applicable



HIBISCUS MENU

CHOICE OF APPETIZER

Mushrooms Stuffed with Crabmeat
Veal Osso Bucco Ravioli

CHOICE OF SALAD

Classic Caesar
*Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar Dressing.
Topped with shaved parmesan cheese and fresh ground black pepper*

Sliced Tomato and Maui Onion
Beefsteak tomato, field greens, red onions, vinaigrette and bleu cheese

Lettuce Wedge
Crisp iceberg, field greens, bacon, bleu cheese and served with Ranch Dressing

CHOICE OF CLASSIC SURF & TURF ENTRÉE SELECTIONS

Steak & Lobster
A favorite...our Petite Filet and a lobster tail, broiled to perfection

Steak & Shrimp
Enjoy the unbeatable combination of Petite Filet with grilled shrimp

Steak & King Crab
Another winning combination of our petite filet and crab legs

Steak & Crabcakes
A petite filet served with sizzling crabcakes

ACCOMPANIMENTS

(Includes the following served family style)

Potatoes Au Gratin and Fresh Asparagus with Hollandaise Sauce

CHOICE OF DESSERT

Crème Brulee,
Chocolate Sin Cake
Fresh Seasonal Berries with Sweet Cream

Royal Kona Coffee or tea service charge included

\$109.95 Per Person
Additional tax and service charge applicable

HORS D'OEUVRES

Create your own reception with selections offered to enhance your event.

COLD SELECTIONS

Smoked Salmon Roulade \$3.50

Thinly sliced smoked salmon on garlic crisp garnished with caper cream cheese

Tomato Mozzarella \$3.00

Vine-ripened tomato with Mozzarella, served with fresh basil and vinaigrette

Seared Ahi \$3.50

*Seared ahi, drizzled with a soy mustard sauce
and topped off with tobiko caviar*

Crab Cocktail \$4.50

*Colossal lump crabmeat tossed in our house vinaigrette
and served with our classic Creole remoulade sauce in a chilled glass.*

HOT SELECTIONS

Crab Stuffed Mushroom \$4.00

Mushroom stuffed with crabmeat and sprinkled with Romano cheese

Beef Kabobs \$3.75

Skewered beef seasoned with a teriyaki sauce and grilled and broiled to perfection

Jumbo Shrimp served Island Style \$4.25

*Jumbo shrimp delicately wrapped with shredded filo pastry,
seasoned and golden fried and served with a sweet thai sauce*

BBQ Chicken Satay \$3.50

Marinated chicken on a skewer and seasoned with Ruth's famous BBQ butter

Oysters Rockefeller \$4.00

Oysters baked on half shell, topped with our special Rockefeller sauce and served flaming

16 Guest or More



HORS D'OEUVRES

continued from last page

RECEPTION ENHANCERS

Domestic and Imported Cheese Tray \$5.95 per person

An array of soft, semi-soft and hard cheeses, assorted crackers and accented with fresh fruit

Classic Shrimp Cocktail Platter \$170 (serves 25 – 30 guests)

Plump Gulf Shrimp served chilled on a platter with a Creole Remoulade and our spicy New Orleans cocktail sauce

Vegetable Crudites \$75 (serves 25- 30 guests)

An assortment of fresh seasonal vegetables served with your choice of Bleu Cheese or Ranch Dip

Whole Side of Smoked Salmon \$150 (serves 25- 30 guests)

Smoked salmon served with classic garnish

Carving Station

Whole Roasted Prime Rib \$325 (serves 25- 30 guests)

Served with Horseradish Cream and fresh baked rolls

ADDITIONAL AMENITIES

Please inquire about additional amenities

Audiovisual Equipment

Most of our Private Dining Rooms are equipped with complimentary screens for your use.

Additional AV equipment can be coordinated including LCD projectors, laptops and microphone systems with speakers.

Lei Greeting Packages are available.

We look forward to helping you plan your event!

