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**O'Charley's to Hold "Ribbon-Carving" Ceremony & Fundraiser November 10 to Celebrate Grand Opening of Spring Hill, Tennessee Restaurant**

*Restaurant Opens to the Public Tuesday, November 11*

NASHVILLE, Tenn., November 7, 2008—O'Charley's Inc., a leading casual-dining restaurant company, will hold a grand opening ceremony and fundraising event Monday, November 10 to celebrate the opening of the Spring Hill O'Charley's located at 2000 Crossings Circle.

To commemorate the grand opening, the restaurant will host a VIP fundraiser Monday, November 10 at 4:30 p.m., when using an oversized ceremonial steak knife, local and company officials will preside over a "ribbon-carving" ceremony. Among those participating in the ceremony are Spring Hill Mayor Danny Leverette; Vice Mayor Miles Johnson; Spring Hill Chamber of Commerce Director Kathleen Hollensbe; Gregory L. Burns, O'Charley's Inc. chairman and CEO; Jeff Warne, O'Charley's concept president, and Guy Stanke, O'Charley's vice president of operations.

Following the ribbon-carving, invited guests will attend a VIP reception hosted by O'Charley's corporate senior executives and the restaurant's management team. All proceeds from the fundraiser will be donated to the Tennessee Children's Home.

"As a Nashville-based company, Spring Hill is a logical extension of O'Charley's

presence in the area. Tennessee is a strong market for us and we have many loyal guests located in Spring Hill, which is the second fastest growing city in the state,” Warne said. “This is the 40th O'Charley's in Tennessee, the next closest being in Columbia, and we look forward to becoming an active member of the community.”

Warne noted that the restaurant employs 104 local residents. General Manager Jerry Grim has 25 years of experience in the restaurant industry. Other key managers are: Mary Ann Kirby, service manager; Nicole Reagan, kitchen manager; Clyde Vantasse, bar manager; Cynthia Olmstead, assistant service manager and Amber Evans, assistant kitchen manager.

The Spring Hill O'Charley's features a distinctive new prototype design with warm, rich color schemes inside and out, a distinctive stucco exterior, bright exterior signage, and an interior space designed to enhance the guest experience and improve operational efficiencies, including “back-of-the-house” design and technology upgrades that improve food quality and speed of service.

“Spring Hill is a great community with a reputation for being a friendly place to live and work. Not only is O'Charley's the perfect place to bring friends together, but also a place where we plan to make a lot of new friends,” Grim said.

“O'Charley's menu offers an array of butcher's cut premium steaks, chicken and fish entrées uniquely prepared in flavorful dishes such as Cedar-Planked Salmon, Louisiana Sirloin, hand-breaded chicken tenders, fall-off-the-bone ribs, and ooey-gooey homemade caramel pie,” Grim said. “But personally, I think the people of Spring Hill have been counting down the days until they can enjoy our signature yeast rolls.

“One other service we think our guests will really take advantage of is our Curbside To-Go. Guests can just call in their order, pull into a parking space and we hand-deliver their meal to the car. It couldn't be easier.”

The 260-seat restaurant will be open to the public beginning Tuesday, November 11. The first 125 guests will receive a free O'Charley's ooey-gooey caramel pie ornament. Hours are 11 a.m. to 10 p.m. Monday through Thursday; 11 a.m. to 11 p.m. Friday, 10 a.m. to 11 p.m. Saturday; and 10 a.m. to 10 p.m. Sunday.

#### **About O'Charley's Inc.**

O'Charley's Inc., headquartered in Nashville, Tenn., is a multi-concept restaurant company that operates or franchises a total of 370 restaurants under three brands: O'Charley's, Ninety Nine Restaurant, and Stoney River Legendary Steaks. The O'Charley's concept includes 243 restaurants in 20 states in the Southeast and Midwest, including 231 company-owned and operated O'Charley's restaurants, and 12 restaurants operated by franchisees and joint venture partners. The menu, with an emphasis on fresh preparation, features several specialty items, such as hand-cut and aged USDA choice steaks, a variety of seafood and chicken, freshly baked yeast rolls, fresh salads with special-recipe salad dressings and signature caramel pie. The company operates Ninety Nine restaurants in 116 locations throughout New England and the Mid-Atlantic states. Ninety Nine has earned a strong reputation as a friendly, comfortable place to gather and enjoy great American food and drink at a terrific price. The menu features a wide selection of appetizers, salads, sandwiches, burgers, entrees and desserts. The company operates 11 Stoney River Legendary Steaks restaurants in six states in the Southeast and Midwest. The steakhouse concept appeals to both upscale casual-dining and fine-dining guests by offering high-quality food and attentive customer service typical of high-end steakhouses, but at more moderate prices.

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