Perfect Attendance Luncheon - Ooltewah FAQs

Here are answers to a few of the common questions that we receive related to the Perfect Attendance Luncheons.

When is the luncheon scheduled?

The luncheon is scheduled for February 3 (Blue Team) & February 4 (White Team) at Texas Roadhouse on Hamilton Place Blvd from 11:30am – 1pm.

What will we be eating?

You will have the choice of one entrée from the following selections:

- 16 oz Ribeye
- 16oz Sirloin
- Full Slab of Ribs
- 8 oz Sirloin & 4-bone portion of Ribs NEW OPTION BASED ON YOUR FEEDBACK!

It is also served with a choice of baked potato or French fries (NEW OPTION) and a house salad.

Can we order other items if we are willing to pay for them?

No. To ensure the best service possible for such a large group and because the restaurant is not open to the public during that time, we are limited to the items listed on the menu.

Why is this on my day off? Will I be paid?

The luncheon is scheduled for a day off rotation to allow you to come and relax, have a steak or ribs, without having to rush back to minimize the impact on production.

However, if you come to the luncheon, and you do not work otherwise that day, you will be paid for four (4) hours.

<u>Please note: If you work that day at all or do not attend the luncheon you are not eligible to be paid for the four additional hours.</u>

I work M-F. When will I attend? Will I be paid?

Employees who work Mon-Fri are divided between the two days to even out the groups. Since M-F employees are not attending on their day off, they are not eligible to be paid for the additional four hours of time.

Is attendance mandatory?

You are not required to attend, but we certainly hope that you will!

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Can I bring a guest?

We ask that you do *not* bring guests. We are required to provide a count of attendees to the venue prior to the event. They prep and staff according to that number.

What else will we be doing?

We will raffle off a few items, distribute certificates and socialize!

What if my certificate has a typo or error?

No worries! Jackie will happily print a new one for you.

What if I have an allergy or dietary restriction?

Please let Jackie Stanfield know as soon as possible, so we can work with the restaurant to provide a suitable alternative. (If you wait until the day of the event, it may be more difficult to accommodate because the restaurant will not have had time to prep anything.)

Remember that this is a work function, and you are representing Miller Industries at this event, so please be courteous and patient with the restaurant staff.