

The Ritz-Carlton, New Orleans Banquet Menus

Quick Reference

Hotel Policies and Procedures

GUARANTEES

The hotel requires the final guaranteed number of attendees to be communicated by the Client to the Meetings and Special Events office no later than 12:00 p. m., three (3) full business days prior to the date of the event. If the guaranteed number is not provided, the billing will be for the greater of the following:

(i) the number of persons for which the event was originally booked, or (ii) the number of persons in attendance.

In addition, the Client will be charged for actual attendance to the event regardless of a lower guarantee. This includes all reception menus.

You may increase your guarantee within the 72 hours, though you may not decrease it. An increase of attendance on the day of the event will result in additional charges and may be subject to substitutions of alternate food or beverage product.

The hotel will prepare and set 3% over your guarantee for plated meals and 5% over your guarantee for buffets and receptions if requested by the Client in advance.

The minimum guarantee for all breakfast, lunch and dinner buffets is 26 people. The minimum guarantee for all plated breakfast, lunch and dinners is 20 people. Should you choose to guarantee less than required there will be a service fee added to the price of your menu(s) based on the below:

20-25 Guests

15-19 Guests

10-14 Guests

For events under 10 people, we will offer our In Room Dining Menus.

DURATION OF MEALS

Our buffets, food stations and hors d'oeuvres are all priced as per the below meal duration:

- Breakfast buffets - 1 hour
- Lunch buffets - 1 hour
- Dinner buffets - 2 hours
- Coffee breaks - 30 minutes
- Hors d'oeuvres - 1 hour
- Reception stations - 2 hours
- Dessert stations - 1 hour
- Late Night stations - 1 hour

Should you require additional time for your food presentation this can be arranged. Please speak with your Meetings and Special Events Manager for a personalized proposal.

QUOTED PRICES

All prices are subject to a taxable service charge (currently 25%) and sales tax (currently 10.995%).

Taxes and service charges are subject to change at any time without prior notice.

Menu prices are subject to change without prior notice and will be guaranteed three months prior to your event.



THE RITZ-CARLTON
NEW ORLEANS

041804

PLATED BREAKFAST

*Includes muffins, Danishes or croissants, fruit preserves and butter set in the center of each table
Minimum of twenty guests required. See policies for additional details
All plated breakfast menus include tableside coffee service.
A Ritz-Carlton coffee station is available at an additional fee*

First Course

Please select one for your entire group

Fresh Fruit & Berries Salad, Banana Bread
Greek Yogurt, Berry Compote, Pecan Granola, Parfait
Fresh Melon, Prosciutto di Parma, Ricotta, Grilled Bread

Entrée Course

Please select one for your entire group

All American Breakfast

Scrambled Eggs, Rosemary Fingerling Potatoes, Pecan Wood Smoked Bacon,
Roasted Tomato

Egg White Frittata

Roasted Mushrooms, Spinach and Swiss Cheese
Sausage Link, Tomato Provençal, Roasted Asparagus

Classic Eggs Benedict

Poached Eggs, Canadian Bacon, Hollandaise Sauce, Fingerling Breakfast Potatoes,
Jumbo Asparagus, Roasted Red Pepper

Beverages

Orange and Cranberry Juices

Freshly Brewed Coffee and Decaffeinated Coffee
The Ritz-Carlton Tea Selection



THE RITZ-CARLTON
NEW ORLEANS

041804

CONTINENTAL BUFFET BREAKFAST SELECTIONS

*A service charge will apply to groups of twenty-five or fewer. See policies for details
Pricing is per guest and based on a maximum 60 minutes of service*

Traditional

Sliced Seasonal Fruit and Fresh Berries

Individual Plain and Fruit Flavored Yogurts
Homemade Granola

Fresh Baked Croissants, Danishes, and Muffins
Sweet Butter and Fruit Preserves

Orange and Cranberry Juices

Freshly Brewed Coffee and Decaffeinated Coffee
The Ritz-Carlton Tea Selection

Healthy Start

Sliced Seasonal Fruit and Fresh Berries

Assorted Fruit Flavored Greek Yogurt
Homemade Granola

Low Fat Banana Nut Bread
With Cinnamon Butter

Raisin Bran Muffins

Steel-Cut Irish Oatmeal
Brown Sugar, Raisins,
Roasted Pecans, Cinnamon

Orange and Cranberry Juices

Freshly Brewed Coffee &
Decaffeinated Coffee
The Ritz-Carlton Tea Selection

Morning on the Mississippi

Sliced Seasonal Fruit and Fresh Berries

Individual Plain and Fruit Flavored Yogurts
Homemade Granola

Fresh Baked Croissants, Danishes, and Muffins
Sweet Butter and Fruit Preserves

Pecan Scones & Warm Cane Syrup, Cinnamon Butter

Warm Buttermilk Biscuits, Sausage Gravy,
Honey Butter

Southern Style Cheese Grits with Green Onion

Orange and Cranberry Juices

Freshly Brewed Coffee & Decaffeinated Coffee
The Ritz-Carlton Tea Selection



THE RITZ-CARLTON
NEW ORLEANS

041804

CONTINENTAL BUFFET BREAKFAST SELECTIONS CONTINUED

*A service charge will apply to groups of twenty-five or fewer. See policies for details
Pricing is per guest and based on a maximum 60 minutes of service*

Farmers Market

Whole Apples, Oranges, and Bananas

Sliced Seasonal Fruit and Fresh Berries

Fresh Baked Croissants, Danishes, and Muffins
Sweet Butter and Fruit Preserves

Greek Yogurt Fruit Parfaits
Homemade Granola

House Pressed Juices to Include:
Vegetable Blast (Tomato, Carrot, Cucumber,
Celery, Spinach)
The Booster (Apple, Pear, Cherry)

Orange and Cranberry Juices

Freshly Brewed Coffee & Decaffeinated Coffee
The Ritz-Carlton Tea Selection

Crescent City Classic

Departure Day, Breakfast “On the Run”

*Includes an insulated Ritz-Carlton bag.
Boxed breakfasts are designed for use on departure day and
for off-site events only.
Boxed breakfast is not available for in-house dining.*

Select Two of the Following for Your Entire Group:

Fresh Fruit Salad

Whole Piece of Fruit

Individual Low Fat Greek Yogurt

Blueberry or Bran Muffin

Select One of the Following for Your Entire Group:

Cold Sandwiches

Bagel and Lox
Smoked Salmon, Tomato, Cucumber,
Dill and Caper Cream

Hot Sandwiches

Scrambled Egg & Cheese, Buttermilk Biscuit
Country Sausage & Egg, English Muffin
Breakfast Burrito, Scrambled Egg, Salsa,
Manchego Cheese
Scrambled Egg, Andouille Sausage, Pepper
Jack Stuffed Biscuit



THE RITZ-CARLTON
NEW ORLEANS

041804

FULL BUFFET BREAKFAST SELECTIONS

A service charge will apply to groups of twenty-five or fewer. See policies for details

Pricing is per guest and based on a maximum 60 minutes of service

A Ritz-Carlton coffee station is available at an additional fee

The Canal Street Breakfast

Sliced Seasonal Fruit and Fresh Berries

Individual Plain and Fruit Flavored Yogurts
Homemade Granola

Fresh Baked Croissants, Danishes, and Muffins
Sweet Butter and Fruit Preserves

Scrambled Eggs with Fresh Chives

Fingerling Breakfast Potatoes with Cheddar Cheese

Pecanwood Smoked Bacon

Sausage Links

Orange and Cranberry Juices

Freshly Brewed Coffee & Decaffeinated Coffee
The Ritz-Carlton Tea Selection

The Frenchmen Street Breakfast

Sliced Seasonal Fruit and Fresh Berries

Assorted Fruit Flavored Greek Yogurts
Homemade Granola

Assorted Breads to Include:
Fresh Baked Ancient Grain Bread,
Country Loaf

Brie and Port Salut Cheeses
Sweet Butter and Fruit Preserves

Egg White Frittata, Roasted Mushroom,
Spinach & Swiss Cheese

Oven Roasted Yukon Gold Potato
with Sautéed Peppers

Roasted Tomatoes Provençal

Turkey Sausage

Pecanwood Smoked Bacon

House Pressed Juices:
Watermelon-Orange
Strawberry-Lemon

Orange and Cranberry Juices

Freshly Brewed Coffee &
Decaffeinated Coffee
The Ritz-Carlton Tea Selection

The Royal Street Breakfast

Sliced Seasonal Fruit and Fresh Berries

Assorted Fruit Flavored Greek Yogurts
Homemade Granola

Fresh Baked Croissants, Danishes, and Muffins
Sweet Butter and Fruit Preserves

Warm Buttermilk Biscuits,
Candied Pecan Whipped Butter and Sausage Gravy

Scrambled Eggs, Cheddar Cheese & Chives

Corn Roasted Grits with Aged Cheddar Cheese

Tricolor Potatoes with Lyonnaise Onions

Chicken Apple Sausage

Pecanwood Smoked Bacon

Orange and Cranberry Juices

Freshly Brewed Coffee & Decaffeinated Coffee
The Ritz-Carlton Tea Selection



THE RITZ-CARLTON
NEW ORLEANS

041804

BUFFET ENHANCEMENTS CONTINUED

Enhance your Continental or Breakfast Buffet with the following a la carte stations. Items are sold as enhancements only, and are not intended to be individually sold.

*Price will vary if selected individually without the purchase of a buffet
A service charge will apply to groups of twenty-five or fewer. See policies for details
Pricing is per guest and based on a maximum 60 minutes of service
One chef attendant required for every 75 guests*

Griddle Station

Select One Station:

Belgian Waffles

Buttermilk Pancakes

Pain Perdu

Thick Cut French Toast

*Served with the following: berry compote, bananas foster, Nutella
chocolate chips, whipped cream, sweet butter, candied pecans
Assorted syrups to include: strawberry, blueberry, raspberry, and pecan*

Egg and Omelet Station

Omelets and eggs made to order with the following accompaniments:
Applewood Smoked Bacon, Turkey, Bell Peppers, Red Onions, Tomatoes
Cheddar and Mozzarella

Add Black Forest Ham, Mushrooms, Spinach, Manchego and Pepper Jack Cheese
Additional

Add Seafood for
Jumbo Lump Crabmeat, Gulf Shrimp and Crawfish

Eggs Benedict Station

Farm Fresh Eggs Poached to Order

Selection of Canadian Bacon, Smoked Salmon, Spinach

Served with Choice of Traditional Hollandaise, Hollandaise with Crystal Hot Sauce,
Hollandaise with Cane Syrup



THE RITZ-CARLTON
NEW ORLEANS

041804

BUFFET ENHANCEMENTS

Enhance your Continental or Breakfast Buffet with the following a la carte items. Items are sold as enhancements only, and are not intended to be individually sold

Price will vary if selected individually without the purchase of a buffet

Lagniappe Treats

Warm Sticky Buns with Pecans

Warm Beignets

Dark Chocolate & Crème Anglaise Sauces

Assorted Coffee Cake Slices

Lemon Sour Cream, Brown Sugar Cinnamon,
Chocolate Chip

Warm Buttermilk Biscuits

Candied Pecan Whipped Butter, Sausage Gravy

House Pressed Juices:

Sunset (Beet, Orange, Carrot, Apple)

Perfect Mint (Pear, Pineapple, Strawberry, Mint)

Watermelon Cooler (Watermelon, White Grape,
Lime, Mint)

A La Carte

Priced per guest

Selection of Individual Cereals

Whole, Skim and 2% Milk

Southern-Style Grits

Buttered Grits, Cheddar Cheese, Green Onions

Steel Cut Irish Oatmeal

Brown Sugar, Raisins, Roasted Pecans,
Cinnamon

Scrambled Eggs

Cheddar Cheese and Chives

Smoked Salmon & Bagel

Cream Cheese, Dill Cream, Tomatoes, Capers,
Chopped Eggs, Shaved Onions

Breakfast Additions

Priced per piece with a minimum order of 24 pieces

French Breakfast Sandwich

Scrambled Eggs, Bacon, Cheddar,
on a Croissant

Southern Breakfast Sandwich

Scrambled Egg & Cheese,
on a Buttermilk Biscuit

English Breakfast Sandwich

Country Sausage & Egg,
on an English Muffin

Cajun Breakfast Sandwich

Scrambled Egg, Andouille Sausage,
Pepper Jack Stuffed Biscuit

Breakfast Burrito

Scrambled Egg, Manchego Cheese,
Tomato Salsa, in a Flour Tortilla

Baton Rouge Burrito

Scrambled Egg, Andouille Sausage,
Caramelized Onion, Cheddar,
in a Flour Tortilla

Quiche Lorraine

Smoked Bacon, Swiss Cheese

Manhattan Quiche

Smoked Salmon, Red Onion, Chive

City Park Quiche

Roasted Mushroom, Spinach, Goat Cheese



THE RITZ-CARLTON
NEW ORLEANS

041804

BRUNCH BUFFET

*Minimum of fifty guests for all brunch buffets. Pricing is per guest unless otherwise noted,
and based on a maximum 120 minutes of service*

A Ritz-Carlton coffee station is available at an additional fee

Brunch in the French Quarter

Sliced Fresh Fruit and Berries

Lemon Blueberry Coffee Cake

Fresh Baked Croissants, Danishes, and Muffins

Sweet Butter and Fruit Preserves

Mesclun Lettuce, Cherry Tomatoes, Cucumbers, Crispy Shallots, Shaved Radish, Herb Croutons

Smoked Pancetta Dressing, Cane Vinaigrette, Pimento Ranch Dressing

Tomato Cucumber Salad with Red Wine Vinaigrette

Watermelon and Feta Salad with Mint Dressing

Entrees

New Orleans BBQ Shrimp & Grits

Seared Snapper, Cherry Tomatoes and Basil

Fried Chicken with Tasso Gravy

Corn Pudding

Brussels Sprouts

Dessert Buffet

Bananas Foster Bread Pudding

Linzer Tart

Warm Beignets, Dark Chocolate & Crème Anglaise Sauce

Orange and Cranberry Juices

House Pressed Juices

Watermelon-Orange

Strawberry-Lemon

Freshly Brewed Coffee and Decaffeinated Coffee

The Ritz-Carlton Tea Selection

Roasted Prime Rib Carving

Add per piece (Serves 40 guests)

One chef attendant required for every 75 guests

Roasted with Creole Spices & Garlic

Horseradish Cream, Red Wine Jus

Seasonal Raw Bar

Based on availability

Poached Gulf Shrimp, Crab Claws,

Oysters on the Half Shell

Horseradish Cocktail Sauce,

Cognac Sauce, Creole Remoulade

Eggs & Omelet Station

Add per guest

One chef attendant required for every 75 guests

Omelets and Eggs made to order with:

Applewood Smoked Bacon, Turkey, Bell Peppers,
Red Onions, Tomatoes, Cheddar and Mozzarella

Add Black Forest Ham, Mushrooms, Spinach,
Manchego and Pepper Jack Cheese

Add Seafood for \$ per guest

Jumbo Lump Crabmeat, Gulf Shrimp and Crawfish



THE RITZ-CARLTON

NEW ORLEANS

041804

ALL DAY BREAKS

À La Carte break selections

All prices are subject to designated taxable service charge & applicable sales tax

Beverages

Assorted Soft Drinks (Pepsi Products)

Spring or Sparkling Water

Local “Fest Soda” (Almond Cola, Satsuma Mint, Pecan Root Beer, Bourbon Cream Soda)

Assorted Gatorade

Red Bull & Sugar-Free Red Bull

Starbucks Frappuccino & Double Shots

Vita Coconut Water

Gold Peak Teas

Beverages by the Gallon

Iced Coffee requires a Minimum of five gallons

Local “N. O. Brew” Iced Coffee Bar
With Assorted Syrups and Fixings

Freshly Brewed Coffee and Decaffeinated Coffee
The Ritz-Carlton Tea Selection

House Pressed Juices:
Watermelon-Orange
Strawberry-Lemon

Old Fashioned Lemonade,
Sweetened or Unsweetened Iced Tea



ALL DAY BREAKS CONTINUED

À La Carte break selections

All prices are subject to designated taxable service charge & applicable sales tax

Sweet, Savory & Salty Treats

Minimum order of 1 dozen each required

By the Dozen

Assorted Muffins & Danish,
Traditional, Chocolate & Almond Croissants

The Ritz-Carlton Signature Cookies

French Macarons in Seasonal Flavors

Fresh Fruit Brochettes with Yogurt Sauce

Warm Beignets
with Dark Chocolate & Crème Anglaise Sauce

Brownies and Blondies

Assorted Coffee Cake Slices

Assorted Cupcakes:
Amaretto, Red Velvet, Chocolate, Vanilla

Lemon Bars

House Made Granola Bars

Assorted Kind, Clif, & Power Bars

Individual Bags of Roasted Mixed Nuts

Warm Jumbo Soft Pretzels
Cheese, Creole Mustard,
Bourbon Chocolate Sauces

Sweet, Savory & Salty Treats

Priced per Item

Zapp's Chips, Popcorn, Pretzels

Terra Gourmet Chips

Assorted Candy Bars

Sweet, Savory & Salty Treats

(Non-refundable / Requires client's pre-selected quantity)

Whole Fruit

Individual Flavored Yogurts

Sliced Fruit

Vegetable Crudité with Ranch Dressing



THE RITZ-CARLTON
NEW ORLEANS

041804

THEMED BREAKS

*A service charge will apply to groups of twenty-five or fewer. See policies for details
Theme breaks are priced per person for up to 30 minutes of continuous service*

Ritz-Carlton Trail Mix Bar

Golden Raisins, Dried Pineapple, Papaya & Cranberries, Shaved Coconut
Wasabi Peas, Sunflower Seeds
Candied Pecans, Yogurt & Chocolate Covered Raisins, Homemade Granola,
Toasted Almonds
M & M's, Dark Chocolate Chips, Gold Fish,
Mini Pretzels

All NOLA, All the Time

New Orleans Style Caramel Corn
Roman Style Candy
Vanilla, Strawberry & Chocolate
Assorted Individual Zapp's Chips Bags
Local "Fest Soda" Almond Cola,
Satsuma Mint, Pecan Root Beer,
Bourbon Cream Soda

Southern Spreads

Southern Pimento Cheese
Pepper Jelly with Farmer's Cheese
Vidalia Onion Dip
Warm Crawfish Dip
Warm Spinach and Artichoke Dip
Homemade Potato Chips, Rosemary Crisps,
Lavash, Pita Bread

Seasonal Harvest

Pastry selection featuring baked & sweet treats of the season:

Winter | Satsuma & Myer Lemon
Lemon Meringue Tart,
Orange Chocolate Chip Coffee Cake

Spring | Ponchatoula Strawberries
Strawberry Rhubarb Tart, Fresh Strawberry Cream Cake

Summer | Local Peaches & Nectarines
Peach Jalousie, Fresh Peach Cream Cake

Autumn | Orchard Apples & Pecans
Dutch Apple Crumble Torte, Bourbon Pecan Tart

Spa

Citrus and Mint Infused Strawberries Martini
Fresh Fruit Brochette, Vanilla Yogurt Dip,
Assorted Berries Dip
Fresh Pressed Juice
Watermelon Cooler (Watermelon, Grapes, Lime, Mint),
Very Veggie (Tomato, Carrot, Cucumber, Red Bell Pepper,
Spinach and Celery)
The Booster (Apple, Pear, Cherry, Ginger)

Caffeine Kick

Chef attendant(s) required per 75 guests
Cold Brew Coffee, Cinnamon Chantilly,
Chocolate Syrup, Bourbon Caramel Syrup
Starbucks Frappuccino & Double Shots
Warm Beignets, Dark Chocolate & Crème Anglaise Sauce
Café Au Lait Whoopie Pies

Enhancement

Local Inspired Food Truck Façade



THE RITZ-CARLTON
NEW ORLEANS

041804

THEMED BREAKS

*A service charge will apply to groups of twenty-five or fewer. See policies for details
Theme breaks are priced per person for up to 30 minutes of continuous service*

Probiotic

Greek Yogurts, Low Fat Yogurts
Granola, Flax Seeds, Chia Seeds,
Brown Sugar,
Diced Fresh Pineapple,
Blueberries, Strawberries,
Honey, Fruit Compote,
Candied Pecans,
Yogurt Covered Raisins

Bark & Bars

Milk Chocolate, Salted Pecan Bar
Dark Chocolate Peppermint Bar
White Chocolate Oreo Crumble Bar
White Chocolate, Apricot & Cranberry Bark
Dark Chocolate, Almond & Sea Salt Bark

The Donut

Glazed Raspberry Jam Filled Donut
Powdered Sugar Donut Hole
Glazed Donut, Vanilla, Chocolate, Praline Frosting
and Chef's Selection of Assorted Toppings

Cupcakes

Red Velvet, Cream Cheese Icing
Chocolate, Chocolate Icing
Vanilla, Vanilla Icing
Amaretto, Almond Icing

Lagniappe

Reese's Cups, Hershey's Chocolate Bars,
Butterfingers, Hershey's Dark Chocolate Bars,
Peppermint Patties, Kit Kat Bars,
Twizzlers
Zapp's Potato Chips in
"VooDoo", "Spicy Cajun Crawtator",
"Mesquite Bar-B-Que",
"Regular" Flavors



THE RITZ-CARLTON
NEW ORLEANS

041804

PLATED LUNCH

*All plated lunch menus include tableside coffee service and iced tea
Minimum of twenty guests required. See policies for additional details
A Ritz-Carlton coffee station is available at an additional rate
Price includes soup or salad, rolls and a dessert*

You may choose to offer your guests a pre-selected choice for their plated meal. We offer this service with a four-course meal minimum and all entrees will be served with the same starch and vegetable.

All meals will be charged at the highest priced entrée

*Pre-selected protein counts will be due a minimum of seven business days prior to the event
Tableside choice of any course requires the executive chef's approval and will incur additional fees*

Soup

Please select one of the following

Creole Tomato Bisque, Basil Oil

Potato and Leek Chowder, Chive Oil

Chicken & Andouille Gumbo, Popcorn Rice

Crawfish Veloute, Creole Spice Dusted Croutons

Salads

Please select one of the following

Classic Caesar, Chopped Romaine, Cherry Tomatoes, Parmesan & Focaccia Crostini

Tomato & Fresh Mozzarella, Micro Greens, Basil Oil, Balsamic Reduction

Arugula, Tri-Color Carrot Ribbon, Radishes, Candied Walnuts, Herb Vinaigrette

Baby Iceberg Wedge Salad, Blue Cheese, Cherry Tomatoes, Crisp Smoked Bacon & Buttermilk Ranch

Southern Waldorf, Frisee, Petite Lettuce, Celery, Apple, Candied Pecans, Citrus Infused Dill Dressing

Dessert

Please select one of the following

Strawberry Shortcake, Fresh Louisiana Strawberry Compote

White Chocolate Raspberry Cheesecake, Wild Berry Compote

Caramel Chocolate Tart, Bourbon Caramel Sauce

Key Lime Pie, Citrus Meringue

Vanilla Cinnamon Crème Brûlée, Lemon Madeleine, Fresh Berries



PLATED LUNCH CONTINUED

*All plated lunch menus include tableside coffee service and iced tea
Minimum of twenty guests required. See policies for additional details
A Ritz-Carlton coffee station is available at an additional rate
Price includes soup or salad, rolls and a dessert.*

You may choose to offer your guests a pre-selected choice for their plated meal. We offer this service with a four-course meal minimum and all entrees will be served with the same starch and vegetable

All meals will be charged at the highest priced entrée

*Pre-selected protein counts will be due a minimum of seven business days prior to the event
Tableside choice of any course requires the executive chef's approval and will incur additional fees.*

Entrées

Please select one for your entire group

Herb Roasted Chicken Breast

Roasted Fingerling Potato Hash, Tasso and Shallot
Brussels Sprouts
Chicken Pot Pie Sauce

Seared Atlantic Salmon

Horseradish Mashed Potato
Asparagus
Crawfish Cream Sauce

Blackened Redfish

Sweet Potato Mousseline,
Steamed Broccolini, Creole Beurre Blanc

Twenty-Four Hour Braised Short Rib

Truffle Parmesan Grits,
Haricot Verts, Red Wine Reduction

~Vegetarian options available upon request~



LUNCH BUFFET

A service charge will apply to groups of twenty-five or fewer. See policies for details

All buffet lunch menus include tableside coffee service and iced tea

A Ritz-Carlton coffee station is available at an additional rate

Based on 60 minutes of service

On the Lighter Side

Sour Dough Bread, Olive Oil & Balsamic Vinegar

Soup

Lentil Soup

Salads

Farm Fresh Greens, Dried Cranberries, Sliced Button Mushrooms, English Peas, Roasted Almonds, Citrus Basil Vinaigrette & Sun Dried Tomato Vinaigrette

Fire Roasted Zucchini Salad, Red Onion, Thyme Vinaigrette

Toasted Quinoa Salad
Lemon, Tomatoes, Roasted Garlic

Orzo Salad, Baby Heirloom Tomatoes, Mushrooms, Parsley and Shallot Dressing

Entrées

Seared Atlantic Salmon,
Cherry Tomato Vinaigrette

Grilled Chicken Breast, Fennel Confit,
Herbsaint and Tarragon Broth

Fire Kissed Flank Steak, Chimichurri Sauce

Creole Spiced Louisiana Brown Rice

Asparagus, Lemon Oil

Broccolini & Baby Carrots

Desserts

Sliced Fresh Melons, Berries, Grapes

Light Strawberry Mousse, Chocolate Crunch

Sugar Free, Gluten Free Chocolate Mousse Cake

Lemon Bars

The Pontchartrain BBQ

Corn Bread Muffins

Soup

Chicken Chowder

Salads

Chopped Wedge: Bacon, Cherry Tomato, Croutons, Hard Boiled Egg, Blue Cheese Blue Cheese Dressing, Pimento Vinaigrette

Cucumber, Tomato and Onion Salad,
Red Wine Vinaigrette

Sweet & Tangy Coleslaw

Entrées

BBQ Bone-In Chicken

Carolina Smoked Gold Brisket,
Sweet and Spicy BBQ Sauce

Braised Pulled Pork Shoulder,
Vinegar Pepper Sauce

Baked Mac and Cheese

Baked Beans

Green Bean Casserole

Desserts

Lemon Meringue Squares

Bread Pudding, Vanilla Sauce

German Chocolate Cake



THE RITZ-CARLTON
NEW ORLEANS

041804

LUNCH BUFFET CONTINUED

A service charge will apply to groups of twenty-five or fewer. See policies for details

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A Ritz-Carlton coffee station is available at an additional fee

Based on 60 minutes of service

Southwestern

Soup

Santa Fe Black Bean Soup, Smoked Paprika

Salads

Farm Fresh Greens, Garbanzo Beans, Charred Corn, Roasted Red Peppers, Shredded Monterey

Jack Cheese, Crispy Tortilla Strips
Toasted Cumin Vinaigrette &
Tomatillo Ranch Dressing

Baja Quinoa Salad, Black Beans, Cucumbers,
Poblano Peppers, Cilantro Vinaigrette

Tomato & Avocado Salad, Fresh Chilies
Jalapeño Lime Dressing

Entrées

Gulf Shrimp Achiote, Roasted Corn, Cilantro
Pineapple Lime Sauce

Adobo Rubbed Chicken Breast
Sautéed Onions and Peppers

Mojo Marinated Skirt Steak, Chipotle BBQ Sauce

Shaved Lettuce, Diced Tomatoes, Monterey Jack
Cheese, Guacamole, Pico de Gallo, Tomato Salsa,
Sour Cream, Pickled Jalapeño

Fresh Corn & Flour Tortillas, Tortilla Chips

Pinto Bean Borrachos, Bacon, Green Onion

Cilantro Rice Pilaf, Tomato, Cumin

Desserts

Tres Leches

Traditional Flan

Fresh Churros, Carmelo Sauce

Cayenne & Dark Chocolate Pot de Crème

The Big Easy

Local French Breads with Butter

Soup

Chicken & Andouille Gumbo with Popcorn Rice

Salads

Farm Fresh Greens, Red Onions, Kalamata Olives,
Herb Roasted Croutons, Feta Cheese
Creole Mustard Vinaigrette &
Citrus Rosemary Dressing

Green Beans, Cherry Tomato, Shallot Creole
Mustard Vinaigrette

Shrimp Pasta Salad, Cajun Remoulade

Entrées

Shrimp & Crawfish Étouffée, Rice Pilaf

Roasted Chicken Breast, Black Eyed Peas,
Mushroom Thyme Jus

Bourbon Glazed Pork Loin, Caramelized Onion,
Roasted Tomato

Crispy Cajun Potato Wedges, Garlic Butter

Corn Maque Choux

Desserts

Traditional Beignets with Crème Anglaise

Bananas Foster Cheesecake

Café au Lait Crème Brûlée

Praline Chocolate Tarts



LUNCH BUFFET CONTINUED

A service charge will apply to groups of twenty-five or fewer. See policies for details

All buffet lunch menus include tableside coffee service and iced tea

A Ritz-Carlton coffee station is available at an additional fee

Based on 60 minutes of service.

Italian

Soup

Cannellini Bean and Kale Soup

Salads

Radicchio, Romaine, Garlic Croutons, Roasted Red Pepper, Kalamata Olives, Parmesan, Cherry Tomato, Red Onion, Oregano Vinaigrette, Balsamic Dressing

Chopped Caprese Salad, Fresh Basil Balsamic

Shaved Fennel, Citrus, Arugula and Shrimp

Antipasto Salad,
Cherry Tomatoes, Provolone, Kalamata Olives,
Salami, Mushrooms, Roasted Red Peppers,
Shaved Parmesan

Entrées

Pan Seared Redfish, Artichoke, Capers, White Wine,
Thyme

Roasted Chicken Breast, Lemon Garlic Jus

Burgundy Braised Pork, Red Wine, Kalamata Olives

Mushroom Ravioli

Green Beans with Basil Pesto and Roasted Garlic

Balsamic Honey Glazed Carrots with Rosemary

Desserts

Tiramisu Cupcake

Cannoli

Limoncello Panna Cotta

Bombolini

Down Home Southern

Cornbread Muffins

Cheddar Cheese Biscuits with Whipped Butter

Soup

Corn & Crab Bisque

Salads

Farm Fresh Greens, Julienned Carrots, Cherry
Tomatoes, Black Eyed Peas
Creole Mustard Vinaigrette & Citrus Rosemary
Dressing

Watermelon & Cucumber Salad,
Feta Cheese, Herb Vinaigrette

Three Bean Salad, Sherry Vinaigrette

Southern Style Potato Salad
Creole Mustard Dressing

Entrées

Seared Redfish, Meuniere, Croutons,
Crispy Onions

Roasted Chicken Breast, Sweet Corn Jus

Sweet Tea Brined Pork Loin,
Okra Tomato Ragout

Creamy Yukon Gold Mashed Potatoes & Gravy

Braised Collard Greens Simmered with Bacon

Desserts

Banana Pudding, Vanilla Wafers

Peach Cobbler

Bourbon Pecan Pie

Red Velvet Cupcakes, Cream Cheese Icing



THE RITZ-CARLTON
NEW ORLEANS

041804

GOURMET LUNCH ON THE GO

*Includes an insulated Ritz-Carlton lunch bag & Zapp's potato chips.
All box lunches are designed for use on departure day and for off-site events only.
Box lunches are not available for in-house dining.*

Sandwiches & Po' Boys

Please select up to two pre-made sandwiches for your entire group

The St. Charles Avenue

Grilled Portobello Mushroom, Roma Tomatoes, Red Bell Peppers, Provolone Cheese,
Creole Olive Tapenade, Pesto Aioli

The Vieux Carré Wrap

Roasted Turkey, Pecan-Wood Smoked Bacon, Swiss Cheese, Bibb Lettuce, Tomatoes, Avocado Aioli

The Lakeview

Shrimp Remoulade, Tomatoes, Shredded Cabbage, Carrots and Pickled Red Onions, Focaccia

The Uptown

Ciabatta, Italian Salami, Capicola, Provolone Cheese, Garlic Aioli, Tomatoes, Crisp Romaine Lettuce

The Marigny

Shaved Roast Beef, Creole Mustard, Caramelized Onion, Aged Cheddar, Arugula

Salad

Please select one of the following for your entire group

Vegetable Antipasto Pasta Salad

Fresh Fruit Salad

Southern Style Potato Salad, Creole Mustard Dressing

Tomato Salad, Shallot, Pesto Vinaigrette

Fruit

Please select one of the following for your entire group

Banana

Red Apple

Green Apple

Dessert

Please select one of the following for your entire group

Fresh Baked Chocolate Chip Cookie

House Made Pecan Pralines

Double Fudge Walnut Brownie

Bourbon Pecan Tart

RECEPTIONS

*All orders must accommodate your guaranteed number of guests & not a reduced portion of the attendance
Reception prices are based on a maximum of a two hour presentation (excludes Hors d'Oeuvres) & will be
pro-rated for beyond that duration*

Cold Hors d'Oeuvres

Minimum order of 25 pieces per item required.

Maximum of 60 minutes of service.

Creole Tomato Bruschetta, Basil & Mascarpone Cheese,
Garlic Crostini

Watermelon & Feta Brochette

Goat Cheese Nougat, Cranberry Candied Pecan,
Savory Biscotti

Parmesan Cracker, Roasted Cherry Tomato,
Balsamic Glaze

Caramelized Onion, Roasted Mushroom,
Goat Cheese on Flatbread

Smoked Chicken & Apple Salad Curry Basket

Sweet White Wine Poached Pear, Prosciutto
and Brie

Melon & Prosciutto Brochette

Beef Carpaccio, Creole Mustard, Arugula Pesto,
Shaved Parmesan, Savory Tart

Smoked Salmon & Dill Mousse on Rye Bread

Chilled Gulf Shrimp, Creole Tomato Coulis

Lump Crab Salad on Tomato Basket

Blackened Ahi Tuna, Wasabi Cream,
Wonton Crisp

Crawfish Salad Roll, Tarragon Aioli

Nordic Salmon Tartare & Fennel Tartare Cornet

Oyster Shooter, Bloody Mary Sauce

Hot Hors d'Oeuvres

Minimum order of 25 pieces per item required.

Maximum of 60 minutes of service.

Crispy Vegetable Spring Roll,
Thai Chili Sauce

Mac & Cheese Bite with Herb Cream

Ratatouille Balsamic Mushroom

Crawfish Pimento Mac & Cheese

Parmesan Risotto Fritter,
Truffle Aioli

Crystal Hot Sauce Brined Chicken Satay,
Sweet Pepper Sauce

Pecan Crusted Chicken,
House Made Pepper Jelly

Carolina BBQ Chicken on Sweet Potato Biscuit,
Pickled Red Onion

Beef Brisket, Kansas City BBQ Sauce, Cheddar
Cheese & Chive Biscuit

Andouille Sausage, Smoked Gouda in a Blanket
Creole Mustard

Jambalaya Fritters, Crystal Aioli

Gulf Shrimp, Peppers, Onions & Andouille Kebab,
Spicy Pineapple Sauce

Panko Crusted Gulf Shrimp,
Abita BBQ Sauce

Mini Lump Crab Cake, Garlic Aioli

Crawfish Hushpuppy,
Pimento Remoulade

Crawfish Bread Pudding,
Brandy Sauce



THE RITZ-CARLTON
NEW ORLEANS

041804

COLD RECEPTION STATIONS

Requires a minimum guarantee of twenty-six unless otherwise noted

**Stations are prepared for the final guarantee and not a portion thereof. Stations are priced per person for up to two hours of continuous consumption & will be pro-rated for beyond that duration*

Raw Bar

Based on availability

Louisiana Oysters, Boiled Gulf Shrimp,
Jonah Crab Claws (When in Season)

Caper Parsley Remoulade, Crystal Cocktail Sauce,
Mignonette, Lemon Wedges, Saltine Crackers,
Assorted Local Hot Sauces

Charcuterie Display

Shaved Prosciutto, Porchetta, Bresaola,
Dry Salami, Grilled Andouille

Creole Mustard, Ale Mustard,
Bourbon Mustard

Cornichons, Pickled Okra,
Pickled Red Onion

Sourdough Bread, Rosemary Crisps

Southern Spreads & Breads

Roasted Garlic Hummus,
Southern Pimiento Cheese,
Vidalia Onion Dip, Kalamata Tapenade

Warm Crawfish Dip

Warm Spinach and Crab Dip

Sliced Baguette, Toasted Pita Bread
Rosemary Crisps, Lavash

Artisanal Cheese Display

Selection of Blue, Semi-Soft, Goat, &
Hard Cheeses

Fresh Seasonal Jams and Dried Fruit

House Spiced Nuts, Candied Pecans

Grape Clusters & Fresh Berries

Fresh Baked Focaccia, Ciabatta,
Water Crackers

Sushi Bar

Minimum order of 100 pieces

(We Suggest Ordering a Minimum of 3 per Guest)

*Prepared in the room by a
traditional Japanese sushi chef for an additional rate*

Hamachi, Salmon & Tuna Nigiri

California, Spicy Tuna, Avocado,
Cucumber Maki Rolls

Wasabi, Pickled Ginger, Soy Sauce

Farmers Market

Assorted Seasonal Raw Vegetables

Pickled Vegetables, Grilled Vegetable Antipasto,
Marinated Olive Bar

Roasted Red Pepper Dip,
Buttermilk Ranch Dressing



HOT RECEPTION STATIONS

Requires a minimum guarantee of twenty-six unless otherwise noted

Stations are prepared for the final guarantee and not a portion thereof. Stations are priced per person for up to two hours of continuous consumption & will be pro-rated for beyond that duration. Stations are not intended to be individually sold

Menus are designed based on a minimum selection of three stations

Price will vary if less than three stations are selected and require the approval of the Executive Chef

Louisiana Classics

Mini New Orleans Muffalattas
Seafood Gumbo, Popcorn Rice
Chicken & Andouille Jambalaya
Crawfish Étouffée

New Orleans Shrimp & Grits

Chef attendant(s) required at \$175 per 75 guests

Peeled Gulf Shrimp,
Abita & Worcestershire BBQ Sauce
Stone Ground Cheese Grits
Sliced French Bread

Smokehouse BBQ

BBQ Chicken, Mustard BBQ Sauce
Kansas City Style Pork Ribs,
Sweet & Spicy BBQ Sauce
Smoked BBQ Beef Brisket,
Creole BBQ Sauce
House Made Baked Beans
Buttermilk Cole Slaw
Corn Bread Muffins, Parker House Rolls

Little Palermo Pasta Station

(Minimum of 50 guests required)

Chef attendant(s) required at \$175 per 75 guests

Crawfish Monica
Fusilli Pasta, Crawfish, Cream, Lemon,
White Wine and Green Onion

Roasted Vegetable Orecchiette
Garlic, White Wine, Thyme, Asiago

Chicken Penne,
Roasted Peperoncino Peppers, Parmesan

Garlic French Bread, Parmesan Cheese,
Crushed Red Pepper

Ravioli Pasta Station

(Minimum of 50 guests required)

Chef attendant(s) required at \$175 per 75 guests

Roasted Mushroom Ravioli, Roasted Tomato
Creamy Spinach and Pesto Sauce

Shrimp Ravioli, Roasted Corn & Pimento,
Lobster Veloute

Short Rib Ravioli, Carrots, Pickled Fresno,
Gruyere Mornay, Roasted Shallot



THE RITZ-CARLTON
NEW ORLEANS

041804

HOT RECEPTION STATIONS CONTINUED

Requires a minimum guarantee of twenty-six unless otherwise noted.

Stations are prepared for the final guarantee and not a portion thereof. Stations are priced per person for up to two hours of continuous consumption & will be pro-rated for beyond that duration. See additional station requirements above.

NOLA Taqueria

(Minimum of 50 guests required, requires a minimum of three chefs)

Chef attendant(s) required

Vegetarian: Grilled Portobello,
Assorted Bean and Cilantro Salad, Avocado Lime

Chicken: Mojo Roasted Chicken, Corn and Garlic Salsa,
Cumin Infused Sour Cream

Pork: Adobo Pulled Pork,
Pickled Red Onion, Cilantro Sour Cream

Beef: Taco de Bistec, Chayote Slaw,
Jalapeno Sour Cream

Seafood: Shrimp and Crawfish Achiote,
Pickled Cabbage, Lime Crema

Sides

Guacamole, Salsa, Sour Cream, Pepper Jack, Cotija Cheese, Salsa Verde

Enhancements

Local Inspired Food Truck Façade

Gourmet Slider Bar

Angus Beef Burgers, Panko Chicken Patty,
Hickory Smoked Pulled Pork, Grilled Portobello Mushrooms

Condiments to Include:

Fried Cajun Pickles, Coleslaw, Cajun Remoulade,
Pickled Red Onions, Basil Aioli, Sautéed Mushrooms,
Caramelized Onions, Aged Cheddar Cheese, Swiss Cheese
Lettuce, Tomatoes, Shaved Red Onions, Ketchup, Yellow Mustard,
Crystal Aioli, Garlic Aioli, Sweet Pickle Slices

House Made Potato Chips

Cajun Spiced Waffle Fries



THE RITZ-CARLTON
NEW ORLEANS

041804

RECEPTION CARVING STATIONS

*One chef attendant required for every 75 guests
Quantity of each protein selection must be specified.*

Roasted Prime Rib

Roasted with Creole Spices & Garlic

Displayed with Roasted Onions, Garlic & Herbs

Horseradish Cream, Red Wine Jus

Fresh Baked Rolls

(Serves 40 guests)

Roasted Tenderloin of Beef

Marinated in Garlic & Herbs

Red Wine Demi-Glace & Creole Mustard

Fresh Baked Rolls

(Serves 20 guests)

Cane Syrup Glazed Smoked Pork Loin

Caramelized Onion Jus, Creole Mustard, Mayhaw Jelly

Sweet Potato Biscuits

(Serves 25 guests)

Baked Cajun Turkey Breast

Marinated in Cajun Spices

Berry Compote, Black Pepper Gravy

Fresh Baked Rolls

(Serves 20 guests)



THE RITZ-CARLTON
NEW ORLEANS

041804

PLATED DINNER

Requires a minimum of twenty guests. See policies for additional details

All plated dinner menus include tableside coffee service

A Ritz-Carlton coffee station is available at an additional fee

Price includes soup or salad, rolls and a dessert

You may choose to offer your guests a pre-selected choice for their plated meal. We offer this service with a four-course meal minimum and all entrees will be served with the same starch and vegetable

All meals will be charged at the highest priced entrée

Pre-selected protein counts will be due a minimum of seven business days prior to the event

Tableside choice of entrée requires the executive chef's approval and additional fees

Soups

Please select one of the following

Creole Tomato Bisque, Herb Crouton

Chicken and Mushroom Veloute, Goat Cheese Crouton

Leek and Oyster Soup, Zatarain's Spiced Crouton

Corn and Crab Bisque, Chive Oil

Salads

Please select one of the following

Farmers Market Salad, Shaved Tri-Color Carrots, Asparagus, Cherry Tomatoes, Herb Vinaigrette

Frisee and Radicchio, Gruyere and Apple Julienne, Mustard and Cranberry Vinaigrette

Poached Pear & Goat Cheese Salad, Arugula, Herb Croutons, Citrus Vinaigrette

Roasted Beet Salad, St. Andre Cheese, Haricot Vert, Candied Pecans, Banyuls Vinaigrette

Iceberg Wedge Salad, Blue Cheese Crumbles, Cherry Tomatoes, Crispy Bacon,
Buttermilk Ranch Dressing

Appetizers

Please select one of the following hot or cold appetizers

Hot Appetizers

Please select one of the following (Appetizer required for four-course dinners)

Jumbo Lump Crab Cake, Roasted Red Pepper Coulis

Garden Risotto, Large Asparagus, Charred Corn, Blistered Tomato, Shaved Parmesan

BBQ Shrimp & Grits, Stone Ground Grits

Braised Pork Belly, Roasted Apple Faro, Port Wine Jus

Lobster Ravioli, Abita Beer Crawfish Ragout, Snow Peas



THE RITZ-CARLTON
NEW ORLEANS

041804

PLATED DINNER

*Requires a minimum of twenty guests. See policies for additional details
All plated dinner menus include tableside coffee service
A Ritz-Carlton coffee station is available at an additional fee*

Cold Appetizers

Please select one of the following (Appetizer required for four-course dinners)

Pickled Shrimp, Cilantro and Fennel, Herbsaint Vinaigrette

Seared Ahi Tuna, Napa Cabbage and Mirliton Slaw, Toasted Cashews, Wasabi Citrus Vinaigrette

Lobster Tail, Chilled Vadouvan Parsnip Puree, Citrus Braised Leek

Bourbon Cured Salmon, Arugula Salad, Creole Mustard Crème Fraiche, Grilled Crostini

Entrées

Herb Marinated Chicken Breast

Honey Glazed Carrots, Creole Spiced Fingerling Potatoes, Mushroom Sauce

Port Salute and Arugula Filled Chicken Breast

Sweet Potato Mousseline, Steamed Broccolini, Chicken Jus

Burgundy Braised Short Rib

White Truffle Grits, Wilted Spinach, Baby Carrots, Natural Jus

Grilled Filet of Beef

Caramelized Onion Jam, Dauphinoise Potatoes, Haricot Verts, Port Wine Sauce

Bone-In Pork Chop

Hoppin' John Grit Cake, Haricots Verts, Tomato Okra Ragout, Creole Mustard Sauce

Grilled Atlantic Salmon

Roasted Corn Grits, Broccolini, Leek Cream Sauce

Herb Panko Mahi Mahi

Sweet Plantain Hash, Roasted Carrots, Pineapple Lemon Sauce

Blackened Redfish

Brabant Potatoes, Brussels Sprouts, Crawfish Cream

Seared Gulf Snapper

Crab and Potato Hash, Haricots Verts, Tomato Vinaigrette



PLATED DINNER

*Requires a minimum of twenty guests. See policies for additional details
All plated dinner menus include tableside coffee service
A Ritz-Carlton coffee station is available at an additional fee*

Custom Duets

Our chef will pair final sauces based upon protein selections

Select one for the entire group:

Blackened Redfish & Chicken Breast, Creole Mustard Sauce
Jumbo Shrimp & Braised Short Rib, Natural Jus
Lump Crab Cake & Petite Filet, Port Wine Sauce

Select one for the entire group:

Sweet Potato Mousseline, Haricots Verts
Yukon Gold Potato Puree, Steamed Broccolini
Stone Ground Grits, Asparagus Tips

Intermezzo

Please select one of the following for the entire group

Raspberry & Chambord Sorbet

White Peach & Schnapps Sorbet

Granny Smith & Fennel Sorbet

Ponchatoula Strawberry and Grand Marnier Sorbet (Seasonal)

Dessert

Please select one of the following for the entire group

Chocolate Vanilla Mousse, Feuilletine Crunch

Mango Chai Petit Gateau, Mango Coulis

Café au Lait Crème Brûlée, Apricot Financier, Fresh Berries

Banana Foster Cheesecake, Rum Caramel Sauce, Banana Tuile

Passion Slice, Passion Diplomat Cream, Gene Biscuit

White Chocolate Bread Pudding, Rum Raisin Ice Cream, Vanilla Sesame Tuile

Praline Bread Pudding with Caramel Sauce, Cinnamon Ice Cream, Sesame Tuile



THE RITZ-CARLTON
NEW ORLEANS

041804

DINNER BUFFET

A service charge will apply to groups of twenty-five or fewer. See policies for details.

All dinner buffets include freshly brewed coffee & The Ritz-Carlton tea selection

A Ritz-Carlton coffee station is available at an additional fee

Coastal Fare

Dinner Rolls

Soup

Shrimp and Corn Chowder

Salads

Farm Fresh Greens, Cherry Tomatoes, Red Onions,
Green Peas, Asparagus Tips, Shaved Radishes,
Enoki Mushrooms, Herb Croutons, Shaved Parmesan
Anchovy Dressing, Green Goddess

Watermelon and Feta Salad

Tuna Tartare, Cucumber, Watermelon Radish,
Soy Sauce and Tabasco

Seasonal Raw Bar

Based on availability

Louisiana Oysters

Boiled Gulf Shrimp

Jonah Crab Claws

Caper Parsley Remoulade, Crystal Cocktail Sauce,
Shallot Mignonette

Lemon Wedges, Saltine Crackers,
Assorted Local Hot Sauces

Entrées

Grilled Gulf Mahi, Crab Butter

Redfish Almondine

Creole Spice Potatoes, Sausage, Corn Cobette

Roasted Cauliflower, Gruyere and Thyme

Oven Baked Seasonal Root Vegetables

Carving Station

Rosemary, Butter Roasted Pork Loin
Sherry Wine Jus, House Crafted Bourbon Mustard

Dessert

Banana Cream Pie

Pineapple Upside Down Cake

Coconut and Mango Panna Cotta

Chocolate Espresso Cake

BBQ

Corn Bread Muffins

Soup

Baked Potato and Tasso Ham Soup

Salads

Farm Fresh Greens, Corn, Red Onions, Cucumbers,
Green Beans, Herb Croutons, Buttermilk Ranch,
Blackberry Vinaigrette

Tomato and Cucumber Salad, Dill Vinaigrette

Macaroni and Andouille Salad

Shrimp and Cabbage Slaw

Entrées

Roasted Chicken, Creole Mustard Sauce

Bourbon Braised Pork Shoulder

Citrus Chipotle BBQ Short Ribs

Hoppin John, Ham Hock and Black Eyes Peas

Green Bean Casserole

Carving Station

Chili and Brown Sugar Rubbed Beef Brisket
Cane Syrup and Rum BBQ Sauce

Dessert

Banana Pudding

Red Velvet Crinkle Cookies

Apple Crumble

S'Mores Cheesecake



THE RITZ-CARLTON
NEW ORLEANS

041804

DINNER BUFFET CONTINUED

*A service charge will apply to groups of twenty-five or fewer. See policies for details
All dinner buffets include freshly brewed coffee & The Ritz-Carlton tea selection
A Ritz-Carlton coffee station is available at an additional fee*

Maison Blanche

Assorted Artisan Baked Breads & Rolls

Soup

Shrimp & Sweet Corn Bisque

Cold Selections

Farm Fresh Greens, Cucumbers, Red Onions, Asparagus Tips, Shaved Radishes, Dried Cranberries,
Sunflower Seeds, Crispy Shallots, Herb Croutons,
Shaved Parmesan Creamy White Balsamic Dressing, Herb Vinaigrette

Cherry Tomatoes & Bean Salad, French Beans, Black Eyed Peas, Fresh Herbs

Bulgur Salad, Bell Peppers, Green Onions, Sautéed Mushrooms, Olive Oil and Sherry Vinegar

Hot Selections

Gulf Shrimp Creole, Plum Tomato, Okra, Red Pepper, Roasted Garlic

Pan Seared Snapper, Crawfish Ragout

Brown Sugar, Sage Roasted Pork Loin, Orchard Fruit & Bacon Sauce

Yukon Gold Mashed Potatoes

Boursin French Beans, Shallot & Basil Pesto

Carving Station

*One chef carver attendant required for every
75 guests*

Whole Roasted Prime Rib

Roasted with Creole Spice, Garlic & Butter

Displayed with Roasted Onions, Garlic & Herbs

Horseradish Cream, Red Wine Jus

Desserts

Bananas Foster Cheesecake

Café au Lait Crème Brûlée

Bourbon Pecan Tart

Lemon Blueberry Bar

DESSERTS

*Minimum of fifty guests for all dessert stations. Pricing is per guest unless noted.
Based on a maximum 60 minutes of service.*

Passed Sweet Endings

Mini Crème Chantilly Cones: Dark Chocolate,
Bourbon Praline, French Vanilla Bean

New Orleans Style Fried Fruit Pies, Brown Sugar Apple,
Blueberry Meyer Lemon

Churros & Spiced Chocolate

Assorted Petit Fours

Ice Cream Sundae Bar

Pastry attendant required

House Made Ice Cream, Dark Chocolate,
Bourbon Praline, French Vanilla Bean

Toppings to Include: Crushed M&M's, Chocolate
Chips, Chopped Pecans, Maraschino Cherries,
Salted Almonds, Rainbow Sprinkles, Whipped Cream

Fresh Baked Cookies: Chocolate Chunk,
Blueberry White Chocolate, Sugar

Fruit Cobbler Station

Requires one pastry attendant

Fresh Baked Cobblers: Bourbon Apple, Georgia Peach,
Myer Lemon & Blueberry

House Made French Vanilla Bean Ice Cream

Whipped Cream

Cocoa Lab

Chocolate Macarons: Dark, White & Milk Chocolate

Double Chocolate Cupcakes

Opera Cake

Marble Cheesecake

Milk Chocolate Cremeux, Praline Crunch

White Chocolate Key Lime Mousse

Warm Cookies & Milk

Fresh Baked Cookies: Chocolate Chunk,
Blueberry White Chocolate, Oatmeal Raisin,
Sugar Cookies

Chilled Milk Shakes: Vanilla Bean, Café Au Lait,
Dark Chocolate

Hot Chocolate, Belgian Milk Chocolate, Spiced Mexican
Dark Chocolate

Bananas Foster

Requires one pastry attendant

Caramelized Bananas, Brown Sugar, Rum,
Chantilly Cream

House Made Ice Cream:
Bourbon Praline, French Vanilla Bean

Chocolate Chip Banana Pound Cake

Pies & Tarts Station

Pumpkin Pie
Chocolate Pecan Pie

Key Lime Tart
Apple Tart
Tart De La Bouille
Peach Frangipane Tart



THE RITZ-CARLTON
NEW ORLEANS

041804

LATE NIGHT FARE

*Minimum of fifty guests for all stations. Pricing is per guest unless noted.
Based on a maximum 60 minutes of service.*

Passed American Bites

Mini Muffalettas, Creole Olive Salad

Angus Beef Sliders,
Aged Cheddar Cheese, Fried Cajun Pickle

Buttermilk Fried Chicken Tenders,
Ranch or Honey Mustard Dipping Sauce

Spicy Buffalo Chicken Sliders,
Blue Cheese Dressing

Hickory Smoked Pulled Pork Sliders,
Buttermilk Coleslaw

Scrambled Egg & Cheese Biscuit

Breakfast Burrito, Scrambled Egg, Andouille Sausage,
Pico de Gallo

Grilled Cheese Station

Goat Cheese & Truffle

Swiss & Bacon

Cheddar, Avocado & Tomato Confit

Provolone & Pepper Jelly

Sriracha Ketchup, Cajun Aioli, Local Hot Sauce

Late Night French Fry Stand

Requires one chef attendant

Creamy Cheese Fries, Bacon Bits & Scallions

Poutine, Shredded Cheese, Brown Gravy

Truffle Fries, Cauliflower Dip

Sriracha Ketchup, Cajun Aioli, Local Hot Sauce

Chips & Queso

Requires one chef attendant

Fresh Corn Tortilla Chips

Traditional Queso

Chorizo Queso

Jalapeno Queso

Seasoned Ground Beef, Fajita Chicken, Tequila Lime
Shrimp

Toppings to include: Black Olives,
Diced Tomatoes, Green Onions, Pickled Jalapeños,
Sour Cream, Pico De Gallo, Guacamole,
Salsa Verde, Local Hot Sauce



THE RITZ-CARLTON
NEW ORLEANS

041804

BEVERAGES

Prices are for 1.25 oz. drink one bartender per 75 guests.

Ultra-Premium Brands

Belvedere Vodka / Hendricks's Gin
Glenfiddich 12 Year Single Malt Scotch / Crown Royal Reserve Whiskey
Woodford Reserve Bourbon / Ron Zacapa 23 Anos Rum / Avion Reposado
Tequila / Dolin Rouge & Dolin Dry Vermouth

Sommelier Selection of Ultra-Premium Wines

Domestic, Imported, and Local Craft Beers, Fruit Juices and Soft Drinks

Super-Premium Brands

Grey Goose Vodka / Tanqueray Gin
Chivas Regal Scotch / Crown Royal Whiskey / Pinhook Bourbon
Brugal Rum / 1800 Reposado Tequila / Dolin Rouge & Dolin Dry Vermouth

Sommelier Selection of Super-Premium Wines

Domestic, Imported, and Local Craft Beers, Fruit Juices and Soft Drinks

Premium Brands

Tito's Handmade Vodka / Beefeater Gin
Dewar's White Label Scotch / Bacardi Light Rum
Canadian Club Whiskey / Jim Beam White Label Bourbon
Sauza Blue 100% Agave Tequila / Dolin Rouge & Dolin Dry Vermouth

Ritz-Carlton House Selection of Wines

Domestic, Imported, and Local Craft Beers, Fruit Juices and Soft Drinks

Hosted Bar

Ultra-Premium Brand Liquor

Super-Premium Brand Liquor

Premium Brand Liquor

Premium Wines

Super Premium Wines

Ultra-Premium Wines

Imported Beer

*Amstel Light, Erdinger Weissbier
Alkoholfrei (Non-Alcoholic)*

Craft & Selection of Beers to
Include Local IPA, Pilsner,
Wheat & Amber Beer

Domestic Beer

Bud Light, Michelob Ultra

Soft Drinks

Fruit Juices

Mineral Waters

Any and all guests may be asked to provide valid ID before being served alcoholic beverages.

Shots will not be served during the event. All wines with plated dinners will be coursed. Wine Stewards are strongly recommended for continuous service during plated meal functions.

The sale and service of all alcoholic beverages is regulated by the Louisiana State Division of Alcoholic Beverages and Tobacco. The hotel is responsible for the administration of those regulations. It is a policy, therefore, that no alcoholic beverages or food be brought into the hotel at any time.



THE RITZ-CARLTON
NEW ORLEANS

041804

LAGNIAPPE & TO-GO BAR PACKAGES

Prices are for 1.25 oz. drink 1 bartender per 75 guests

Tales of the Cocktail Bar

Must accompany an hourly bar package

A Selection of Classic New Orleans Cocktails

Sazerac / Hurricane / Pimm's Cup
Vieux Carré / French 75

Local Craft Brew To-Go Bar

A Selection of Louisiana's Finest Craft Brews to Include:

Abita Amber, Seasonal IPA, Wheat & Craft Lagers

Includes to-go cups



WINES

*All wines with plated dinners will be coursed.
Wine stewards recommended for continuous service.*

Sparkling Wine & Champagne

Lamberti, Glera, **Prosecco**, Extra Dry, Veneto, Italy, NV
Schramsberg, Brut, "Mirabelle", North Coast, California, NV
Barons de Rothschild, Brut, "Cuvée Ritz", **Champagne**, France, NV
Barons de Rothschild, Rosé, "Cuvée Ritz", **Champagne**, France
Marquis de La Tour, Brut, Loire, France
Moët & Chandon, Brut, "Impérial", **Champagne**, France
Veuve Clicquot, Brut, "Yellow Label", **Champagne**, France
Dom Pérignon, Brut, **Champagne**, France

White Wines

Pighin, **Pinot Grigio**, Friuli-Venezia Giulia, Italy
Ponzi, **Pinot Gris**, Willamette Valley, Oregon
Montes, **Sauvignon Blanc**, "Classic Series", Casablanca Valley, Chile
Craggy Range, **Sauvignon Blanc**, "Te Muna Road Vineyard", Martinborough, New Zealand
Provenance Vineyards, **Sauvignon Blanc**, Napa Valley, California
Kim Crawford, **Rose**, Marlborough, New Zealand
Steven Kent, **Chardonnay**, "The Ritz-Carlton Cuvée", Central Coast, California
Shannon Ridge, **Chardonnay**, "High Elevation Collection", Lake County, California
Landmark, **Chardonnay**, "Overlook", Sonoma County, California
Sterling Vineyards, **Chardonnay**, Napa Valley, California
Montevina, **Chardonnay**, "Omira Hills", California
Stags' Leap Winery, **Chardonnay**, Napa Valley, California

Red Wines

Albert Bichot, Bourgogne **Pinot Noir**, "Secret de Famille", Burgundy, France
CrossBarn by Paul Hobbs, **Pinot Noir**, Sonoma Coast, California
Chehalem, **Pinot Noir**, "3 Vineyard", Willamette Valley, Oregon
Mohua Wines, **Pinot Noir**, Central Otago, New Zealand
Torres, Crianza, "Celeste", Ribera del Duero, Spain
Viña Cobos, **Malbec**, "Felino", Mendoza, Argentina
Primus, "The Blend", Colchagua Valley, Chile
The 75 Wine Company, "The Sum", California
Toad Hollow, **Merlot**, "Richard McDowell's Selection", Sonoma County, California
Chateau Ste. Michelle, **Merlot**, "Indian Wells Vineyard", Columbia Valley, Washington
Sterling Vineyards, **Merlot**, Napa Valley, California
Steven Kent, **Cabernet Sauvignon**, "A Ritz-Carlton Cuvée", California
Carmenet Winery, **Cabernet Sauvignon**, "Vintner's Collection Reserve", California
Concannon, **Cabernet Sauvignon**, Paso Robles, California
Priest Ranch, **Cabernet Sauvignon**, "Estate", Napa Valley, California
Sequoia Grove, **Cabernet Sauvignon**, Napa Valley, California



THE RITZ-CARLTON
NEW ORLEANS

041804

POLICIES

GUARANTEES

The hotel requires the final guaranteed number of attendees to be communicated by the Client to the meetings and special events office no later than 12:00 p. m., three (3) full business days prior to the date of the event. If the guaranteed number is not provided, the billing will be for the greater of the following: (i) The number of persons for which the event was originally booked, or (ii) the number of persons in attendance.

In addition, the Client will be charged for actual attendance to the event regardless of a lower guarantee. This includes all reception menus.

You may increase your guarantee within the 72 hours, though you may not decrease it. An increase of attendance on the day of the event will result in additional charges and may be subject to substitutions of alternate food or beverage product.

The hotel will prepare and set 3% over your guarantee for plated meals and 5% over your guarantee for buffets and receptions, if requested by the client in advance.

The minimum guarantee for all breakfast, lunch and dinner buffets is 26 people. The minimum guarantee for all plated breakfast, lunch and dinners is 20 people. Should you choose to guarantee less than required there will be a service fee added to the price of your menu(s) based on the below:

20-25 Guests

15-19 Guests

10-14 Guests

For events under 10 people, we will offer our In Room Dining menus.

DURATION OF MEALS

Our buffets, food stations and hors d'oeuvres are all priced as per the below meal duration:

- Breakfast buffets - 1 hour
- Lunch buffets - 1 hour
- Dinner Buffets - 2 hours
- Coffee breaks - 30 minutes
- Hors d' Oeuvres - 1 hour
- Reception stations - 2 hours
- Dessert stations - 1 hour
- Late Night stations - 1 hour

Should you require additional time for your food presentation this can be arranged. Please speak with your Meetings and Special Events Manager for a personalized proposal.

QUOTED PRICES

All prices are subject to a taxable service charge (currently 25%) and sales tax (currently 10.995%). Taxes and service charges are subject to change at any time without prior notice.

Menu prices are subject to change without prior notice and will be guaranteed three months prior to your event.

Signage: All displays, exhibits and decorations must conform to, and comply with the rules and regulations of the hotel, the building codes, and fire ordinances, and should be free standing without attachment to walls, ceilings or floors.

Service Standards and Pricing: Buffet pricing and service is based on one hour of service:

- One server per (20) guests for breakfast and lunch.
- One server per (15) guests for plated dinner.
- One bartender per (75) guests for hosted bars
- One bartender and one cashier per (100) guests for cash bars

Re-Plate Fees: A re-plate per guest will be charged for any request of food service outside of the scheduled menu time. This includes the request to re-plate menu items.

Food and Beverage Policy: No outside food and beverage of any kind may be brought into the hotel by clients or attendees. Any and all guests may be asked to provide valid ID before being served alcoholic beverages. Shots will not be served during the event and all wines with plated dinners will be coursed.

Notice: Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Alcoholic Beverages & Smoking: The Louisiana State Division of Alcoholic Beverage and Tobacco Administration issues and regulates the licenses for the sale and services of alcoholic beverages. The Ritz-Carlton, New Orleans is responsible for the administration of these regulations. It is a policy, therefore, that no alcoholic beverages or food be brought into the hotel at any time. It is the hotel's policy that all alcoholic beverages are provided by the hotel. Due to Louisiana ordinances, smoking is not permitted in any public area of the hotel. The Ritz-Carlton, New Orleans is a non-smoking property.

Weather Call: A weather call will be made by the meetings & special events manager and/or Director of Banquets prior to the event. The final weather call will be made four (4) hours prior to the event start time. If the likelihood of rain is 40% or greater, the hotel will move the event indoors. The final weather call will be made the night prior at 7:00 PM for breakfast. If the likelihood of rain is 40% or greater, the hotel will move the event to an indoor location.

The hotel reserves the right to make the final decision to use indoor facilities in case of inclement weather on the day of the event if winds exceed 15 miles per hour or higher, the hotel may require set-modification or movement of function to an indoor venue.

Noise Policy: No loud noises are permitted after 9:45 PM during outside events Monday through Friday; 10:45pm Saturdays and Sundays this includes events in Mercier Terrace and Crescent View which are located on guestroom floors.

Food Truck Façade: Based upon availability and is not available in all meeting space. Please speak with Meetings & Special Events for details.



THE RITZ-CARLTON
NEW ORLEANS

041804

Miscellaneous Charges:

Door Locks / Re-Keys: Most of the meeting room doors can be electronically re-keyed for privacy for an additional rate

Room Set Labor Fee applies when the day of the event the client requests the hotel to change the room set to something other than what is reflected on the signed Banquet Event Orders. The room set labor fee(s) will be charged as follows:

Group Size	Set-Up Fee
0-35	
36-125	
126-250	
251 – 500	
500+	

Bartender: per bartender for the first two hours; each additional hour

Wine Stewards: per attendant for the first two hours; each additional hour

Carver & Chef Attendants: per carver/attendant for the first two hours; each additional hour

Bar Cashier: per bartender cashier for the first two hours; each additional hour

Security Officer: per hour; four hour minimum

Menu Cards: Starting at

Restroom Attendant: per restroom attendant for the first two hours; each additional hour

Coat Check Attendant: per coat check attendant for the first two hours; each additional hour

Optional Choice of Plated Dinner Entrée Service: You may choose to offer your guests a pre-selected choice for their plated meal. We offer this service with a four-course meal minimum. Pre-selected menus will be due a minimum of 21 business days prior to the event. All meals will be charged at the highest priced meal. Pre-selected counts must be provided by 12 noon a minimum of 7 business days prior to the event. The same vegetable and starch will be served with all entrees unless otherwise approved by the executive chef (*an additional fee and labor may apply*).

The Ritz-Carlton, New Orleans printed place cards (black or blue ink) must be provided for each guest indicating meal selection. Client provided place cards must be approved by the meetings & special events manager.

You may also choose “table-side” service (Guests select their main course once they are seated; maximum of three protein options). An additional rate, per course, will apply and no contractual discounts will apply to table-side menus or fees.

The remaining courses must be the same for all guests. The same vegetable and starch will be served with all entrees unless otherwise approved by the executive chef (*an additional fee and labor may apply*).

Additional labor may be requested in advance of the event for an additional fee.



THE RITZ-CARLTON
NEW ORLEANS

041804

Audio Visual/Third Party Audio Visual Requirements: Please refer to PSAV detailed guidelines which can be obtained from the Meetings & Special Events office.

Vendors who bring in outside equipment must provide all of their own equipment and support equipment including projection carts, extension/power cords, transportation carts, barstools, etc.

Networking equipment, networking configurations are the responsibility of the vendor. Vendors that require any in-house technical support, additional fees and or labor costs will be assessed.

- a. The Ritz-Carlton New Orleans requires an Audio Visual Supervisor designated by the hotel to oversee Third Party Load-in/Load-Out and any/all activities within the hotel. This is not a complimentary service from the hotel.
- b. All third party vendors planning to do audiovisual work within the Ritz-Carlton Hotel must contact PSAV (504-592-8002) and The Hotel no less than 45 days prior to their load in. PSAV and The Hotel will advise these companies of the provisions that must be met and assist in assuring that their function runs smoothly.
- c. When Third-Party Vendors are utilizing hotel's meeting space, an on-site PSAV professional ("PSAV Supervisor") must be present at all times to OVERSEE all operations. This ensures not only that the Hotel/PSAV Quality Standards are in place but provides instant access to a Hotel representative who can provide assistance. A charge of per 10 hour day and /hour thereafter will be assessed. This charge can be billed directly to the Third-Party Vendor or to the Master Account (if approved by Group). Load-in or load-out between the hours of 12 Midnight and 6:00 AM, or on federal holidays to include Mardi Gras will be billed out at for the first 4 hours. Additional hours will be billed per hour.
- d. At least seven (7) days before start of event, Hotel and PSAV will determine which days will require PSAV Supervisor. Prior to load-in, PSAV Supervisor and third party vendor will inspect all space to be used to confirm the condition of doors, walls, etc. Third party vendor may note any existing damage on the damage deposit form. At this time the Hotel will obtain a damage deposit.
- e. Upon conclusion of event, PSAV Supervisor and third party vendor will inspect all space to ensure Hotel has suffered no damage. If none is found, damage deposit will be returned. If damage is found, the deposit will be applied to repair costs. If repair costs exceed deposit amount, remaining costs will be the responsibility of third party vendor. If deposit amount exceeds repair costs, difference will be refunded.
- f. Third party vendor will coordinate elevator/dock needs with Meetings & Special Event Managers no less than seven (7) days in advance so that PSAV Supervisor can work with appropriate departments to schedule availabilities and attempt to minimize usage conflicts.
- g. During the course of events, PSAV will help identify potential security risks (unattended laptops, projectors, etc.) without accepting any responsibility or liability.

(Full detailed PSAV and or Outside A-V rules and regulation information can be obtained from PSAV or the Meetings & Special Events Office)

Meetings & Events Enhancements:

Our Meetings and Special Events Managers can create an exceptional experience for you and your guests. They can arrange for floral centerpieces, specialty linens, theme props, entertainment and ice sculptures that will make your event unforgettable.

The Ritz-Carlton Trademark

It is necessary to receive written consent prior to utilizing the name "The Ritz-Carlton" or the lion and crown logo, which are federally registered trademarks of The Ritz-Carlton Hotel Company, L.L.C. This approval includes radio, television, newspapers, internet, printed tickets, brochures, apparel items or any other forms.



THE RITZ-CARLTON
NEW ORLEANS

Vendor Policies & Code of Conduct

Vendor personnel must enter, exit, load and unload equipment from the Hotel's loading dock in accordance with the Hotel's rules and local ordinances. The dock is located on Iberville Street (directly behind the hotel). No parking validations or meal vouchers will be provided complimentary by the Hotel.

When you or your vendors arrive, the room will be clean and set as requested. Similarly, it is expected that the Hotel premises will be left in a neat and orderly condition, free of debris or display when you or your vendor depart. If the Hotel staff must remove materials or debris at the close of any event, additional charges will be incurred. Vendors are required to furnish the Hotel with a valid insurance certificate of comprehensive general liability coverage prior to the commencement of work or Services at the Hotel. Vendors are not allowed to park service vehicles on property overnight without prior consent from your Meetings and Special Events Manager.

All vendors shall check-in with the Hotel's Loss Prevention Department upon arrival to the Hotel. Contractor's badges will be required for all vendors working on the Hotel premises. All vendors must have a valid driver's license or other form of official identification, to receive the contractor's badge required. All persons will be required to dress appropriately while in the building. No shorts, cut-offs, sandals or clogs are permitted and all clothing must be clean and in good repair.

Musicians must have their equipment set and ready to perform at least one half hour before the designated start time. Tardiness will not be tolerated and may be subject to a payment reduction if the performance begins late. Musicians are responsible for their equipment at all times. Musicians must arrange for recorded music to be played during their breaks. Private break rooms may be arranged prior to the event, based upon availability and subject to applicable room rental fees to the client.

All functions are private; non-performing guests are not allowed to accompany any band or entertainer. The staging area is to be kept impeccably clean for appearances and safety. Entertainers must store cases and miscellaneous supplies behind the stage, in your private break room or in your vehicle. Cords and wiring must be inconspicuously taped down. The Banquet Captain will inform the entertainers if standards are not met. The Hotel is a place of business and as such, proper behavior and language must be observed. Loud or obscene language, roughhousing and horseplay will not be tolerated. All performers and personnel must remain in the area designated by the Hotel. Use only service elevators and stairways in the back of the Hotel. Public areas should not be entered unless so directed by Hotel personnel. A security officer may escort any vendor that is unsure of the proper path to the function.

Absolutely no alcoholic beverages or illegal drugs are to be consumed while on the Hotel premises. Entertainers appearing to be under the influence of these substances will not be permitted to perform. Smoking of tobacco products is not permitted inside the Hotel by Orleans Parish ordinance. At all times, please keep in mind that the motto of The Ritz-Carlton is "We are Ladies and Gentlemen serving Ladies and Gentlemen." We expect our motto to be practice not only by all of our employees, but by all visitors.

As professionals, it is important to realize that your behavior is an integral part of our entire operation. Please conduct yourself in the manner in which The Ritz-Carlton has built its reputation of excellence. Please demonstrate a positive attitude about our wonderful Hotel and above all, treat our staff and guests with the greatest of courtesy.



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041804