

THE RITZ - CARLTON

PHILADELPHIA

Weddings

Classic Ritz-Carlton Wedding Package

Congratulations on your engagement!

*The Ladies and Gentlemen at the Ritz-Carlton, Philadelphia
Would be delighted to be part of your very special day!*

The Ritz-Carlton Wedding Package

Reception Hour

Six Butler Passed Hors D'oeuvres

Butler Passed Sparkling Wine with Strawberries upon Arrival at Cocktail Hour

Three Reception Displays and One Reception Station

Plated Dinner

Salad

Intermezzo, *Not Included In Duet Package*

Choice of Entrée or Duet Entrée

Ritz-Carlton Wedding Cake

Wine Service with Dinner

Rainforest Alliance Certified Coffees and Teas

Wedding Package

Five Hour Open Premium Bar

Bartenders for the Cocktail Reception and Dinner

Seasonal Coat Room Attendant

The Ritz-Carlton Wedding Specialist

Choice of Entrée Wedding Package

\$198 per guest

Plus applicable tax and service charges

Duet Entrée Wedding Package

\$182 per guest

Plus applicable tax and service charges

Excluding the Intermezzo

*A 22% Taxable Service Charge will be applied to all food and beverage,
in addition to 8% sales tax on food and soft beverages and 10% sales tax on alcoholic beverages*

Reception

Hors D'oeuvres ***Butler Passed for One Hour*** *Select Total of Six*

Chilled Canapés

Crispy Prosciutto Cup, Horseradish Cream, Charred Grapefruit
Tuna Tartar Crispy Cone, Shiso, Ponzu Sauce
Corn and Crab Push Pop Hushpuppy Crisp
Chilled Lobster, Hearts of Palm, Truffle Mayonnaise, Brioche
Smoked Shrimp Ceviche Tart, Cilantro, Jalapeno, Radish
Skewered Soppressata, Aged Provolone, Roasted Pepper, Oregano
Vinegar
Prosciutto Crisp, Fig and Bleu Cheese Compote, Maytag Crumble
Cold Smoked Scallop Skewer, Chili-Sesame Glaze
Tarragon Chicken and Pressed Grape Skewer, Walnut Powder
Smoked Salmon, Pumpernickel, Dill Remoulade, Capers
Additional \$3 per guest

Chilled Vegetarian Canapés

Brie, Macerated Apricot, Brioche Crisp
Skewered Tomato, Basil, Mozzarella
Blue Cheese Profiterole, Cranberry Compote, Thyme

Hot Hors D'oeuvres

Chicken Satay Tandoori, Mint Yogurt
Philadelphia Cheesesteak Croquette
Beef Pad Thai and Quail Egg
Miniature Crab Cake, Cajun Tartar
Pork Bun with Kim Chi
Sage and Duck Confit Polenta Madeleines
Italian Chicken Parmesan Puff
Lobster, Lemon, Tarragon Crisp
Marinated Beef Sirloin Yakitori
Braised Short Rib Wrapped in Smoked Bacon
Beef Barbacoa Rolled Taco, Spiced Crema
Lamb Chops, Rosemary Jus
Additional \$3 per guest

Hot Vegetarian Hors D'oeuvres

Vegetable Pot Sticker, Sweet & Sour Sauce
Goat Cheese, Caramelized Onion & Tomato Tartlet
White Truffle Parmesan Risotto Fritter, Sun-Dried Tomato Tapenade
Raspberry, Brie, Almond Phyllo
Thai Curry Samosa, Spiced Mango Chutney
Roasted Vegetable Ratatouille Tart, Basil Oil

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Reception

Displays Included In Wedding Package

Grilled Vegetable Display

Grilled Marinated Baby Vegetables
Hummus, Baba Ghanoush, Tapenade
Grilled Pita, Flatbread Crisps, Crostini

Sliced Charcuterie Display

Genoa Salami, Soppressata, Capicola
Mixed Olives, Mustards, Baguettes

Artisan Cheese Display

Local Farm Cheeses, Sharp Provolone, Aged
Gouda, Brie and Goat Cheese
Quince, Date and Fig Cake, Grapes, Bread Crisps

Select One Additional Station

Mushir

Assorted Mediterranean Cuisine, Baba Ghanoush, Labneh, Muhammara, Pita, Falafel, Tahini sauce
Zucchini and Cheese Fritters, Yogurt & Caper Sauce
Grilled Halloumi Cheese, Preserved Lemon and Oregano
Bejeweled Dates, Spanakopita
Mixed Olives

Flatbreads

Goat Cheese, Tarragon, Grilled Field Mushrooms
Tomato, Basil, Buffalo Mozzarella
Gruyere, Bacon, Onion

Gourmet Bites

Pork Carnita Taco, Flour Tortilla, Cabbage Radish Slaw
Prime Sirloin Beef Burger
Chicago Style Hot Dogs, Neon Relish
Philadelphia Cheese Steak, Sautéed Peppers and Onions

Risotto & Pasta

Wild Mushroom Risotto, White Truffle, Parmigiano Reggiano
Hand Rolled Gnocchi, Capers, Olive Oil, Dill, Asparagus
Seafood Tortellini, Peas, Champagne Cream
Includes: Focaccia, Grissini, Parmigiano Reggiano, Red Chili Flakes, Pesto

Taste of Philadelphia

Miniature Chicken or Beef Cheese Steaks,
Sautéed Onions, Peppers & Cheese Sauce
Miniature Roasted Pork Sandwich,
Braised Spinach, Roasted Peppers, Sharp Provolone
Chicken Parmesan Roll, Spiced Pomodoro and Mozzarella
Warm Philadelphia Pretzels with Deli Style Mustard

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Reception

Slider Station

Greco Burger: Lamb Patty, Tzatziki, Feta, Grilled Eggplant on Pita
BBQ Pork Burger: Pork Patty, Slaw, Bacon, Onions, Carolina BBQ Sauce, Kaiser Bun
Brisket: Beef Brisket Patty, Avocado, Blue Cheese, Smoked Tomato Jam, Brioche Bun

Taco Cart

Warm flour and Corn tortillas
Braised Chicken, Pork Cañitas, and Roasted Vegetables
Pico de Gallo, Cabbage-Radish Slaw, Pickled Red onion
Queso fresco, Lime Crema

Dim Sum and Some

Kale Dumpling, Chicken and Lemongrass Dumpling, Shrimp Dumpling
Chicken Wonton
Mini Char Su Boa Pork Bun
Soy Sauce, Miso-Sesame Dip, Sweet Chili-Lime Sauce

Sushi

(3) Assorted Maki, (2) Assorted Nigiri
Wasabi, Pickled Ginger and Soy Sauce
\$30 per guest additional

Raw Bar

(1) Select Market Oysters, (1) Golden Neck Clams on the Half Shell, (2) Cracked Snow Claws, & (3) Jumbo Iced Shrimp
Served with Spicy Cocktail Sauce, Lemongrass Mignonette and Freshly Sliced Lemons
\$30 per guest additional

Enhancements:

Additional Stations
\$20 per guest additional

Add to any Display
Warm Flatbread, Arugula Pesto, Mozzarella, Marinated Roasted Tomato, Balsamic
\$8 per guest additional

Tuscan Marinated Shrimp and Fennel Salad, Grilled Pear, Kale
\$8 per guest additional

Heirloom Grains Salad, Roasted Squash, Dates, and Pistachios
\$8 per guest additional

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Dinner

Select One Salad

Salad Selections

Tricolore: Tomato, Buffalo Mozzarella, Toasted Pine Nuts, Pesto, Parmigiano Reggiano Tuile, Micro Basil Salad, White Balsamic Vinaigrette

Traditional Caesar Salad: Baby Romaine Lettuce, Parmigiano Reggiano Crisp, Olive Crostini, Lemon Anchovy Vinaigrette

Mixed Baby Field Greens, Tart Cranberries, Crumbled Maytag Blue Cheese, Spiced Pecans, Red Wine Vinaigrette

Grilled Tomato and Romaine Salad, Smoked Corn, Mushrooms, Fennel, Tarragon, Greek Yogurt Dressing

Spinach and Arugula, Marinated Beets, Pine Nuts, Candied Bacon, Lemon-Walnut Vinaigrette

Select One Intermezzo (Not included in Duet Package)

Intermezzo Selections

Champagne Grapefruit Sorbet

Mint Mojito Sorbet

Passion Fruit Sorbet

Limoncello Sorbet

Duet Package Enhancement:

Intermezzo Course

\$8 per guest additional

Select Two Single Entrée Selections Or One Duet Entrée Selection

Meat Selections

Carved Roasted Chicken, Farro-Spinach Risotto, Braised Tomato, Egg-Parmesan Strudel, Thyme Jus

Grilled Six Ounce Filet of Beef Tenderloin, Caramelized Onion Marmalade, Dauphinoise Potatoes, Haricots Verts, Wine Merchant Sauce

Pork Osso Buco, Roasted Squash, Vermont Cheddar Mac and Cheese, Shoestring Potato, Apple Cider Jus

Cold Smoked New York Striploin, Potato Lyonnais, Charred Onions Relish, Asparagus Terrine, Crisp Brioche, Sauce au Poivre

Slow Roasted Beef Short Rib, Smoked Gouda-Potato Mousseline, Wine Glazed Root Vegetables

Grilled Field Mushroom Strudel, Red Wine Jus

Seafood Selections

Fennel Glazed Atlantic Salmon, Green Pea Risotto, Sautéed Belgian Endive, Grain Mustard Jus Lié

Seared Branzino, Mustard Greens, Artichokes, Oyster Mushrooms, Lemon Broth, Creamy Polenta

Grilled Ahi Tuna, Whole Grain Pilaf, Confit Pearl Onions, Arugula Salad, Brown Butter Sauce, Tomato Coulis

Seared Stone Bass, Shrimp, Leek & Potato Hash, Pecan Crusted Warm Chèvre, Smoked Red Pepper Coulis

Seared Sea Bass, Chorizo-Corn Polenta, Pinto bean Succotash, Guajillo Sauce, Spiced Popped Kernel

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Dinner

Duet Entrée Selections

Pair a Grilled Four Ounce Filet of Beef Tenderloin with One of the Following:

Grilled Mahi-Mahi on Zucchini Tart, Smoked Gouda-Potato Pierogi, Tomato Chutney

Seared Stone Bass, Boursin Potato-Polenta Soufflé, Crab Béarnaise, Asparagus, Warm Leek Vinaigrette

Herb-Basted Jumbo Gulf Shrimp, Pan Seared Gnocchi, Capers and Tomatoes, Garlic Sautéed Spinach

Crab Cake, Citrus Risotto, Wilted Balsamic Spinach, Wild Mushrooms, Red Wine Sauce, Micro Citrus Herb Salad

Seared Salmon, Ancient Grains Pilaf, Braised Greens, Tomato Broth

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Dessert

Ritz-Carlton Signature Wedding Cakes

S'mores Cake

Honey Graham Cracker Cake with Marshmallow Buttercream and Chocolate Ganache

Sweet Potato Pie

Sweet Potato Cake with Cream Cheese Buttercream and Salted Caramel Buttercream

Bananas Foster

Banana Cake with Cream Cheese and Caramelized Bananas

Raspberry Lemonade

White Lemon Cake with Raspberry Preserves and Lemon Curd Buttercream

Red Velvet Crunch

Red Velvet Cake with Lemon Cream Cheese Buttercream and Candied Toffee Chips

Pumpkin Pie (Seasonal)

Pumpkin Spice Cake with Cream Cheese Buttercream, Salted Caramel Buttercream and Candied Cranberries

Gingerbread (Seasonal)

Gingerbread Cake with Apple Preserves and Cream Cheese Buttercream

Carrot Cake

Carrot Cake with Cream Cheese Buttercream and Apricot Preserves

The Mint

Chocolate Fudge Cake with Mint Ganache, Chocolate Mousse and Raspberry Preserves

Chocolate Covered Strawberry

Chocolate Cake with Strawberry Buttercream, Chocolate Mousse and Fresh Strawberries

Presented with fresh berries and coulis

*We are pleased to arrange a private consultation with our Executive Pastry Chef
Groom's and other specialty cakes are also available*

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Dessert

Enhancements:

Plated Dessert Selections

Meyer Lemon Bar, Brown Sugar Meringue, Sicilian Pistachios
\$10 per guest additional

Crème Brûlée, Fresh Berries, Almond Financier
\$10 per guest additional

Flourless Chocolate Cake, Dark Chocolate Sauce, Raspberry Sorbet
\$10 per guest additional

Salted Caramel Chocolate Tart, Hazelnut Crunchies, Praline Crème
\$10 per guest additional

Butler Passed Desserts

Cheesecake Pops

Mini Ice Cream Cones

Chocolate Chip Cookies with a Shot of Milk

\$14 per guest additional

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Open Bar

Premium Five Hour Open Bar

Skyy Vodka
Bacardi Superior Rum
Jose Cuervo Especial Gold Tequila
Beefeater Dry Gin
Jim Beam White Label
Canadian Club Whiskey
Dewar's White Label Scotch
Courvoisier Brandy
Imported & Domestic Beer
The Ritz-Carlton Selected House Wines
Assorted Soft Drinks, Juices and Mineral Waters

Reception

Butler Passed Sparkling Wine

Dinner

Sparkling Wine Toast
The Ritz-Carlton Selected House Wines, Table Service

Bar Enhancements:

Supreme Bar Selection

\$10 per guest additional

Ketel One Vodka
Captain Morgan Original Spiced Rum
Jose Cuervo Silver Tequila
Tanqueray Gin
Jack Daniels
Seagram's VO Whiskey
Chivas Regal 12 year Scotch
Remy Martin VSOP Cognac
Imported & Domestic Beer
The Ritz-Carlton Selected House Wines
Assorted Soft Drinks, Juices and Mineral Waters

Reception

Butler Passed Sparkling Wine

Dinner

Sparkling Wine Toast
The Ritz-Carlton Selected House Wines, Table Service

Sparkling Wine Bar

Additional \$12 per guest, per hour

House Sparkling Wine Served with Assorted Seasonal Nectars and Garnishes

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Bridal Ready Room

Continental Breakfast

Assorted Fresh Sliced Fruit

Assorted Homemade Muffins

Half Dozen New York Style Bagels with Cream Cheese and Butter on the Side

Freshly Squeezed Pitchers of Orange Juice

\$25 per guest

Light Lunch

Caesar Salad

Vegetable Crudité & Dip

Assorted Petite Wraps:

Roasted Turkey, Brie, Dried Fruit Compote

Roast Beef, Aged Cheddar, Horseradish Cream

Grilled Vegetable, Baby Greens, Hummus

House Made Potato Chips

Sliced Seasonal Melons and Fruits

Assorted Mini Cookies

\$32 per guest

Brunch

Sliced Seasonal Melons and Fruits, Honey Yogurt Dip

Assorted Homemade Seasonal Muffins

Individual Greek Yogurt Parfaits

Assorted Tea Sandwiches:

Chicken Salad, Grape, Walnut, Whole Grain Bread

Smoked Salmon, Caper Cream Cheese, Onion, Pumpernickel

Cucumber, Whipped Butter, Sea Salt, Sourdough

\$30 per guest

Mimosa Bar

House Sparkling Wine Served with Assorted Seasonal Nectars and Garnishes

\$18 per guest, per hour

All buffets are based on two hours of service, unless otherwise noted

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Bridal Ready Room

Beverage Enhancements:

Beverages by the Gallon

Charged on consumption

Rainforest Alliance Certified Coffee, Decaffeinated Coffee, and Tea Selection

\$86 per gallon

Illy Brand Coffee and Decaffeinated Coffee

\$96 per gallon

Iced Tea

\$76 per gallon

Lemonade of the Season

\$80 per gallon

Hot Chocolate

\$90 per gallon

Assortment of Fruit Juices

\$80 per gallon

*For every gallon of coffee purchased, \$1.00 of the proceeds will go towards the
Culinary efforts of the Broad Street Ministry*

Beverages by the Bottle

Fruit Smoothies

\$9 each

Espresso, Café Latte, Cappuccino

\$7 each

Assorted Regular, Decaffeinated and Diet Soft Drinks

\$5.5 each

Assorted Still Water

\$4.5 each

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Post Wedding Brunch

Classic Breakfast

Orange and Grapefruit Juice

Rainforest Alliance Certified Coffees and Teas

Sliced Seasonal Melons, Pineapple, and Strawberries

Croissants, Danish, and Seasonal Muffins

Assorted Mini Bagels and Flavored Cream Cheese

Assorted Breakfast Cereals, Yogurt and Milk

Breakfast Potatoes

Select Two Hot Items:

Scrambled Eggs with Herbs

Scrambled Egg Whites with Sautéed Spinach

Smoked Salmon, Leek Frittata

Sun-Dried Tomato, Basil

Mozzarella Quiche

Select Two Meats:

Hickory Smoked Bacon

Turkey Bacon

Chicken Apple Sausage

Maple Pork Sausage Links

\$8 Each Additional Selection

\$44 per guest

Please note if your event is under 20 guests, there is a \$9 additional charge per guest

Brunch Enhancements:

Upgrade to Illy Brand Coffee

\$5 per guest

Traditional Lox and Cream Cheese

Served with Capers, Red Onion, Hard Boiled Egg and Bagels

\$14 per guest

Eggs and Omelet Station

Prepared with the Following Selection:

Country Eggs, Egg Beaters, Egg Whites

Served with Swiss, Cheddar and Goat Cheeses

Ham, Bacon, Spinach, Scallions, Mushrooms, Tomatoes, Bell Peppers

\$15 per guest

Requires one chef attendant per 75 guests, at \$150 per attendant

Griddle Cakes and Waffle Station

Select One

Buttermilk Pancakes

Miniature Waffles

Whole Wheat Waffles

Orange-Cinnamon Brioche French Toast

Crêpes & Blintzes

Served With the Following Accompaniments:

Vanilla Whipped Cream, Strawberry Compote, Warm Maple Syrup,

Sweet Butter

\$8 per guest

Requires one chef attendant per 75 guests, at \$150 per attendant

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Deposits

A non-refundable deposit of 25% of the estimated charges and a signed catering agreement are required to confirm your event. Your catering agreement will outline your complete deposit schedule. The final payment of your event is due 10 business days prior to your event. We accept payments in the form of cash, cashier's check or credit card. Please note that personal checks are not accepted for final payments. All events will be paid in full prior to the event based on the final estimate.

Food & Beverage

Food & Beverage prices are subject to change, and definite prices will be confirmed in the catering agreement between you and the Hotel. Prices will vary according to the menu selection and type of event. It is the Hotel's policy that all food and beverage be provided by the Hotel. In accordance with the Hotel's liquor license, no alcohol can be brought onto the premises. This includes wine/sparkling wine/champagne or any other type of alcohol intended for use as favors and/or gift bags /welcome baskets.

Guarantees

We request that your final guarantee be communicated to the Meeting and Special Events Office by 12:00 p.m., 72 business hours prior to your event. This will be considered a minimum guarantee for which you will be charged regardless of the number of guests on event day. The Hotel will be prepared for an additional 5% over your guarantee.

Room Rental

Cocktail Reception locations will require \$1,000.00 room rental, and brunch space locations will require a \$500.00 room rental.

Additional Charges

A 22% service charge, 8% sales tax will be applied to all food and non-alcoholic beverages. A 22% service charge and 10% local beverage tax will be applied to all alcoholic beverages. All taxes and surcharges are subject to change without notice.

Your Special Events Manager

Once we receive your signed Catering Agreement, we will assign a Special Events Manager to your event. He or she will assist you with the details of your menu planning, room set-ups, audiovisual, signage and other aspects of your event. You agree to discuss your event arrangements and/or food and beverage functions with the Special Events Manager to determine whether labor and/or special service charges, if any will apply in addition to those set forth in the Catering Agreement. All event details should be finalized at least (30) days prior to arrival. All banquet, catering details and charges will be set forth on a separate agreement called the Banquet Event Order, which is available from the Special Events Manager, and once signed will become a part of the original Catering Agreement.

Special Events Professionals

Please notify your Meetings and Special Events Manager of any outside vendors you anticipate using so that we are able to supply them with the necessary paperwork. Decorations may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damage to the Hotel's fixtures and furnishings. According to Philadelphia fire regulations, all candles or any devices that emit flame or smoke must be enclosed in glass or non-flammable containers. No signage can be placed in public areas.

Additional Services

Any services that would incur additional costs (e.g. power/electrical charges, chandelier removal, furniture removal, lamps, decor, security, cars on drive way etc.) will be discussed with you by Meetings & Special Events Manager upon your request.

Special Events & Decor

Your Meetings and Special Events Manager can arrange for floral centerpieces, specialty linens and ice sculptures. We partner with several preferred vendors to assist you with creating an event to fit your specific needs. If you wish to enlist the services of a vendor other than our recommendations, please notify your Meetings and Special Events Manager so we may share our policies and procedures with you.

Merchandise & Articles

The Hotel shall not be responsible for damage or loss of any merchandise or articles brought into the Hotel or for any items left unattended.

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Packages

Packages for events may be delivered to the Hotel three (3) working days prior to the date of the Event. The following information must be included on all packages to ensure proper delivery: (i) event name; (ii) client's name; (iii) Catering/Meetings & Special Events Manager's Name; and (iv) date of event.

Smoking Policy

Per the City of Philadelphia, smoking is not permitted in the hotel's guestrooms, public areas or private function rooms.

The Ritz-Carlton ® Trademark

It is necessary to receive written consent prior to using 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, newspaper, internet, printed tickets, brochures, apparel items or any other forms of advertising. Please request assistance from your Meetings and Special Events Manager to obtain proper permission.

Audio Visual Equipment

The Ritz-Carlton, Philadelphia has proudly selected PSAV Presentation Services as our full service onsite audio visual provider. In order to help ensure a positive event experience, The Ritz-Carlton, Philadelphia highly recommends utilizing PSAV Presentation Services for all of your audio visual needs. The onsite PSAV Presentation Services Team is available to assist with creative planning and consultation in regards to your overall event. Please advise your Sales Manager or the PSAV Presentation Services Director of your requirements. If you choose to not use PSAV Presentation Services as your audio visual service provider, please contact the PSAV Presentation Services Director for a copy of the most current outside Audio Visual Service Guidelines. In this case, additional charges may apply. Charges for any damage done to the Hotel by the groups outside Audio Visual vendor will be charged to the group's master account. The group will retain full responsibility for the conduct of its outside vendor.

Parking

The Ritz-Carlton, Philadelphia provides valet parking for all vehicles. There is a valet parking charge of \$52.00 (including tax) for each vehicle parked overnight and \$32.00 (including tax) for each vehicle parked for the day or wedding event. This charge may be posted to individual accounts or to the master account.

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