THE RITZ-CARLTON

PHILADELPHIA

Weddings
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 25% 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, Caper
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

**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 Lyonnaise, 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

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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

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
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
Titos 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

A 25% 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.
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

Coffee, Decaffeinated Coffee, and Tea Selection  
$89 per gallon

LaColombe Coffee  
$109 per gallon

Iced Tea  
$60 per gallon

Lemonade of the Season  
$60 per gallon

Hot Chocolate  
$90 per gallon

Freshly Squeezed Orange Juice or Grapefruit Juice  
$65 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 each

Still Water  
$5 each

Sparkling Water  
$6 each

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Post Wedding Brunch

American Breakfast
Orange and Grapefruit Juice
Regular and Decaffeinated Coffee and Tea Selections
Sliced Fresh Fruit and Berries
Croissants, Danish, and Seasonal Muffins
Assorted Mini Bagels and Flavored Cream Cheese
Assorted Breakfast Cereals, Yogurt and Milk
Roasted Breakfast Potatoes

Select Two Hot Items:
Scrambled Eggs, Herbs
Scrambled Egg Whites, Sautéed Spinach
Smoked Salmon, Leek Frittata
Sun-Dried Tomato, Basil Mozzarella Quiche

Select Two Meats:
Corn Cobb Smoked Bacon
Turkey Bacon
Chicken Apple Sausage
Maple Pork Sausage Links

$8 Each Additional Selection

$44 per Guest
*Small Group Fee of $150 Applicable for Buffet Menus Guarantee for 25 Guests or Less.*

Brunch Enhancements:

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:
Cage Free Eggs, Egg Beaters, Egg Whites
Hickory Smoked Bacon, Ham, Mushroom, Bell Pepper, Spinach, Scallion, Tomato
Swiss, Cheddar and Goat Cheeses
$15 per guest
*Requires 1 chef attendant per 75 guests - $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 1 chef attendant per 75 guests - $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 25% service charge, 8% sales tax will be applied to all food and non-alcoholic beverages. A 25% 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.

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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.

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 $55.00 (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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