



Once in a while,
right in the middle
of an ordinary life,
love gives us a fairytale...



THE RITZ-CARLTON

FORT LAUDERDALE

CONGRATULATIONS ON YOUR ENGAGEMENT

Your wedding at The Ritz-Carlton, Fort Lauderdale will resonate contemporary sophistication and traditional elegance. From the mesmerizing water views when walking through our foyers to the breathtaking chandeliers in our ballroom, there are very few additions you will need to create a perfect wedding at our hotel. With our experienced Master Chef and culinary team, our Ladies and Gentlemen have the perfectly subtle touch to make your wedding experience memorable and romantic set along the peaceful Florida coast.

Sincerely,

Marina Theard

Marina Theard
Catering Sales Manager



THE PERFECT LOCATION

The Ritz-Carlton, Fort Lauderdale evokes effortless luxury as an approachable beachfront hotel providing a coveted respite, rich with the history and nautical influences so prominently found in the Fort Lauderdale destination. Lulled by the sounds of the surf, this beacon of effortless luxury draws in the energy of the surrounding city and emanates the essence of the Forties with a chic, modern day flair.

The **GRAND BALLROOM** can accommodate you and your loved ones under the stunning chandeliers for an intimate ceremony of 50, or up to 350 guests.

The **ASTOR FOYER** can host intimate and elegant ceremonies up to 100 guests with floor to ceiling windows, leading to our natural oceanfront backdrop.

The **POOL TERRACE** on our seventh floor enchants your guests with breathtaking and sweeping views of the Atlantic Ocean, hosting up to 250 of your loves ones as you share your vows.

THE IDEAL LOCATION FOR RECEPTIONS

Our **GRAND BALLROOM** can seat 350 for a plated dinner with ample space for a full size dance floor and more.

Our **ASTOR BALLROOM** hosts you and up to 100 of your guests with space for your entertainment and dance floor.



WEDDING PACKAGES

The big day has arrived! Let us create memories that will last a lifetime. Wedding packages are priced per person to include: Gold Bar Package, Champagne Toast, Wine Service During Dinner, Menu Selection and Wedding Cake

Five Hour Gold Bar Package

LIQUOR

Dewar's White Label Scotch, Jim Beam Bourbon, Beefeater Gin, Skyy Vodka, Canadian Club Whiskey, Bacardi Superior Rum, Jose Cuervo Tequila

BEERS

Bud Light, Heineken, Corona, Stella Artois, Blue Moon

WINES AND CHAMPAGNE

Sommelier's Selection of White Wine, Red Wine and Sparkling Wine

One bartender required per every seventy-five guests at \$75 per bartender per hour.

Enhancements

UPGRADE TO PLATINUM BAR

\$20 per person

Johnnie Walker Black Scotch, Maker's Mark Bourbon, Tanqueray Gin, Grey Goose Vodka, Crown Royal Whiskey, Flor de Cana Rum, Patron Silver Tequila

PERSONALIZE YOUR EVENT WITH SIGNATURE COCKTAILS

\$20 per cocktail

We are happy to assist you in choosing a cocktail that complements your theme and incorporates your choice of personal elements.

Applicable of 25% Service Charge and 7% Sales Tax



CANAPÉS

Cold

Caribbean Style Chicken Salad, Papaya Jam, Crispy Plantain Chips
Compressed Tomato Bruschetta, Basil Leaves, Fresh Mozzarella
Watermelon and Feta 'elotes' with Kalamata and Arugula
Prosciutto Toast, Pea Puree and Fresh Ricotta
Smoked Salmon, Dill Cream, Garlic Toast
Seared Tuna Niçoise, Egg, Baby Potato, Olive Dressing
Creamy Cauliflower Shooters, Truffle Oil, Chives
Mexican Seafood Cocktail with Shrimp & Clams, Tomato, Avocado Crema
Manchego Cheese with Caramel and Toasted Pecans

Enhancements

ADDITIONAL \$3 PER PERSON, PER HORS D'OEUVRES

Foie Gras Terrine with Onion Jam & Brioche Toast
Oyster, Caviar and Bubbles Mignonette
Maine Lobster Medallions, Lemon Crisp, Tarragon Crema
Japanese Hamachi Crudo, Jalapeno, Yuzu & Soy Sauce

Hot

Mini Beef Empanadas, Aji Amarillo Aioli
Beef Wellington with Truffle Aioli
Lemongrass Chicken Satay, Spicy Peanut Sauce
Conch Fritter Bites, Remoulade
Corn Bisque with Crab
Ham and Cheese Croquettes with Green Chili Sauce
Pulled Pork Sliders
Beer Battered Crispy Fish and Remoulade
French Onion Soup Boule

Enhancements

ADDITIONAL \$3 PER PERSON, PER HORS D'OEUVRES

Lobster Mac n' Cheese
Jumbo Lump Crab Cake, Maryland Style Aioli
New Zealand Lamb Chop, Mint Chimichurri
Seared Maine Scallops, Truffled Mushroom Puree

Applicable of 25% Service Charge and 7% Sales Tax



DISPLAY STATIONS

All food stations are prepared for the guaranteed number of guests contracted and priced per person. Up to one hour of continuous consumption.

chef attendee is not required

Farm Vegetable Crudité \$30

Selection of Seasonal Vegetables
Green Goddess Dip
Hummus
Tzaziki

Cone Lollipop Station \$32

Roasted Beets and Goat Cheese Foam
Tuna Tartar, Sambal Chili, Cucumber
Classic Beef Tartar, Egg Salad

Dim Sum Station \$35

Vegetable | Pork | Chicken
Asian Dipping Sauces

Artisan Charcuterie \$40

Chefs Selection of 3 meats and 3 cheeses
Grapes, Dried Fruits, Honey Comb, Homemade Jams and Pickled Vegetables,
European Breads

Seafood On Ice \$65

Custom Ice Display
Jumbo Shrimp
Steamed Mussels
Oysters on the Half Shell
Snow Crab Claws
Classic Ceviche and Poke
Mignonette, Cocktail, Mustard Sauces
Enhancement Suggestion: Fine Caviars MKT Price

Applicable of 25% Service Charge and 7% Sales Tax



TYING THE KNOT

Pre-Selected choice of one salad and two entrées.
Silent option of vegetarian entrée included.
A \$15 per person surcharge will apply per additional entrée.
Place cards denoting the entrée selection are required.

Canapés

*Choice of five
See page 5 for canapé options*

Salads

Choice of one

FARMER'S SALAD

Local Greens, Tomato, Cucumber, Radish, Shaved Fennel,
Citrus and Marcona Almonds, Cabernet Vinaigrette

HEARTS OF ROMAINE

Parmesan Cheese, Anchovy, Garlic Croutons, Caesar Dressing

Entrées

Pre-selected choice of two

HERB-ROASTED AIRLINE CHICKEN BREAST

Olive Oil Whipped Potato, Baby Carrots, Zucchini and Squash,
Lemon Thyme Sauce

ROSEMARY ROASTED FREE RANGE QUARTER CHICKEN

Yellow Corn Creamy Polenta, Roasted Baby Bell Peppers,
Vine Ripe Tomato Sauce

ROASTED COBIA

Creamy Corn Risotto, Sautéed Swiss Chard, Lemon Oil

BABY SHRIMP PENNE PASTA

Cherry Tomato, Pearl Onions, Parmesan Cream Sauce

*Enhancement Suggestions: Additional \$20 per person
Add Maine Lobster to the Pasta dish*

Wedding Cake

Traditional Wedding Cake. Up to four tiers included in package.
Additional charges may apply based on selected design.

\$209

Applicable of 25% Service Charge and 7% Sales Tax



SETTING SAIL

Pre-Selected choice of one starter and two entrées.
Silent option of vegetarian entrée included.
A \$15 per person surcharge will apply per additional entrée.
Place cards denoting the entrée selection are required.

Canapés

Choice of five
See page 5 for canapé options

Starter

Choice of one

FARMER'S SALAD

Local Greens, Tomato, Cucumber, Radish, Shaved Fennel,
Citrus and Marcona Almonds, Cabernet Vinaigrette

BURRATA SALAD

Local Tomato and Basil, Watercress, Garlic Croutons & Pesto

OCTOPUS CARPACCIO SALAD

Arugula, Feta, Shaved Radish and Fennel, Olive & Oregano Vinaigrette

Entrées

Pre-selected choice of two

HERB-ROASTED AIRLINE CHICKEN BREAST

Olive Oil Whipped Potato, Baby Carrots, Zucchini and Squash,
Lemon Thyme Sauce

FONTINA CHEESE STUFFED CHICKEN BREAST

Yellow Corn Creamy Polenta, Roasted Baby Bell Peppers,
Vine Ripe Tomato Sauce

ROASTED COBIA

Creamy Corn Risotto, Sautéed Swiss Chard, Lemon Oil

SEARED VERLASSO SALMON

Butternut Squash Puree, Roasted Wild Mushrooms, Warm Bacon Sauce

RED WINE BRAISED SHORT RIBS

Confit Potatoes, Braised Mushrooms, Brussels Sprout, Cabernet Sauce

Wedding Cake

Traditional Wedding Cake. Up to four tiers included in package.
Additional charges may apply based on selected design.

\$229

Applicable of 25% Service Charge and 7% Sales Tax



SOUL MATES

Pre-Selected choice of one salad, appetizer, and land & sea entrée.
Silent option of vegetarian entrée included.
A \$15 per person surcharge will apply per additional entrée.
Place cards denoting the entrée selection are required.

Canapés

Choice of five
See page 5 for canapé options

Salads

Choice of one

FARMER'S SALAD

Local Greens, Tomato, Cucumber, Radish, Shaved Fennel, Citrus and Marcona Almonds, Cabernet Vinaigrette

BURRATA SALAD

Local Tomato and Basil, Watercress, Garlic Croutons & Pesto

HEARTS OF ROMAINE

Parmesan Cheese, Anchovy, Garlic Croutons, Caesar Dressing

SALT ROASTED BEET SALAD

Goat Cheese Cream, Candied Walnuts, Balsamic Dressing

Appetizers

Choice of one

JUMBO LUMP CRAB CAKE

Succotash with Red Pepper Sauce

CRISPY PORK BELLY

Truffle Grits, Braised Kale and Onion Jam

CREAMY TOMATO BISQUE

Croutons, Roasted Tomato

SEARED TUNA TOGARASHI

Napa Cabbage Slaw and Cilantro, Sesame & Chili Aioli

FRIED GREEN TOMATOES

Vine Ripe Tomato Sauce, Provolone Cheese, Basil

Land & Sea

Choice of one

AIRLINE CHICKEN BREAST AND SEARED SCALLOPS

Olive Oil Whipped Potato, Baby Carrots, Zucchini and Squash, Lemon Thyme Sauce

ROASTED COBIA AND RED WINE BRAISED SHORT RIBS

Wild Mushroom Risotto, Sautéed Swiss Chard, Crispy Pearl Onions, Cabernet Sauce

5OZ BEEF TENDERLOIN AND GRILLED MAHI MAHI

Potato Au Gratin, Roasted Asparagus & Artichokes, Lemon Butter and Cabernet Sauce

NEW YORK STRIP AND OVEN ROASTED LOBSTER TAIL

Salt Crusted Baked Potato, Sautéed Spinach, Cipollini Onions, Lemon Sauce, Herb Butter

Mini Desserts

Choice of three

Key Lime Pie
Tiramisu
Chocolate Brownies
Red Velvet Cake

Assorted Cake Pops
Pecan Tarts
Oreo Cookie Cheesecake
M&M Cookie Bar

Wedding Cake

Traditional Wedding Cake. Up to four tiers included in package.
Additional charges may apply based on selected design.

\$249

Applicable of 25% Service Charge and 7% Sales Tax



CAPTAIN'S DINNER

Pre-Selected choice of two carving stations, 2 action stations and 3 accompaniments.

Canapés

Choice of four

See page 5 for canapé options

Salad Bar

Assorted Greens, Seasonal Vegetables, Dressings, Fine Oils & Vinegars

Action Stations*

Choice of two Stations

TACO

Chicken, Ground Beef & Mahi Mahi
Traditional Toppings and Salsas

PASTA

Assorted Pasta Shapes
Sauces: Alfredo, Bolognese, Tomato
Variety of Seasonal Vegetables
Parmesan Cheese

JAPANESE

Vegetable Fried Rice Made to Order
Display of Assorted Dim Sum
Proper Accompaniments

SEAFOOD

Oysters Shucked to Order
Shrimp Cocktail
Ceviche
Traditional Accompaniments

SLIDERS

BBQ Pulled Pork, Coleslaw
Beer Battered Fish with Tartar Sauce
Classic Cheeseburger with accompaniments

SUSHI

Spider, Shrimp Tempura, Philadelphia, Tuna,
Salmon, Sweet Prawns, California Rolls

Carving Stations*

Choice of two Stations

Prime Rib with Horseradish
Beef Tenderloin with Cabernet Sauce
Roasted Rack of Lamb with Mint Sauce
Picanha Steak with Chimichurri
Roasted Pork Shoulder with Onion Salsa
Oven Steamed Snapper with Lemon & Herbs
Free Range Chicken with Mushroom Ragout
Oven Roasted Salmon with Dill Cream

\$269

Accompaniments

Choice of three

Olive Oil Whipped Potato
Roasted Asparagus and Mushrooms
Mixed Root Vegetables
“Elote” Corn on the Cob
Bacon Braised Kale
Sweet Potato Casserole
Caramelized Brussels Sprouts
Sweet Corn Succotash
Roasted Cipollini Onions
Herb Roasted Marble Potato
Wild Rice with Seasonal Vegetables
Gigante Beans with Olives and Herbs

Mini Desserts

Choice of three, Station display

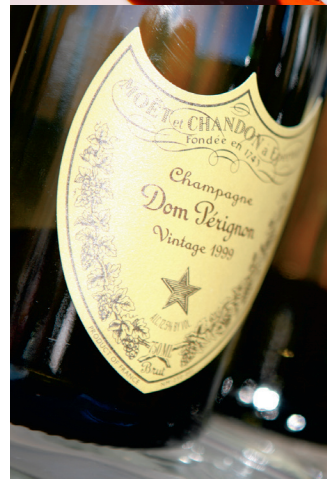
Key Lime Pie
Tiramisu
Chocolate Brownies
Red Velvet Cake
Assorted Cake Pops
Pecan Tarts
Oreo Cookie Cheese Cake
M&M Cookie Bar

Wedding Cake

Traditional Wedding Cake.
Up to four tiers included in package.
Additional charges may apply
based on selected design.

*Chef Attendant Required,
1 per 75 guests, \$150 each

Applicable of 25% Service Charge
and 7% Sales Tax



AFTER GLOW

All food stations are prepared for the guaranteed number of guests provided and priced per person. Up to one hour of continuous consumption.

Tailgate \$22

Chicken Wings
Fried Pickles
Onion Rings
Dipping Sauces

Ciao Bella! \$25

Antipasti
Caprese Salad
Mozzarella Sticks
Arancini
Penne with Marinara

Food Truck \$27

Braised Beef Sliders
Crispy Chicken Tenders
Salt & Pepper Steak Fries
Sweet Potato Fries
Chips and Cheese Dip

South of the Border \$29

Steak & Chicken Fajita
Corn & Flour Tortillas
Elotes
Guacamole
Pico de Gallo
Sour Cream
Lettuce
Shredded Cheese

Southern Belle \$31

Shrimp Po' Boy
Fried Chicken n' Waffles
Smoked Bacon and Aged Cheddar Mac n' Cheese
Golden Raisin Coleslaw
Biscuits with Jams and Butter
Homemade Hot Sauces

Applicable of 25% Service Charge and 7% Sales Tax



PERSONALIZE YOUR WEDDING EXPERIENCE

Enhanced Decor

Bring your vision to life with enhanced linen and napkins, glass chargers and chiavari chairs that will make your wedding unique. Your Special Events Manager will be able to assist with the selections. Additional fees will apply.

Spa Treatments

The celebration begins the moment you walk in the door. Our professional team of hair stylist, make-up artists, massage therapist, nail technicians and more will make you and your bridesmaids feel and look like royalty on your wedding day.

A consultation with our Spa team will provide you with an array of packages to pamper, relax and enjoy the day from beginning to end. Please contact The Ritz-Carlton Spa directly at 954-302-6460.

Overnight Accommodations

For the convenience of your guests, a discounted guestroom rate may be provided with a minimum commitment of ten or more rooms per night.

CATERING REQUIREMENTS & POLICIES

Pricing and Guarantees

A 25% taxable service charge and 7% state sales tax will be added to all food, beverage, audio visual and destination services charges. Prices are subject to change and can only be guaranteed within 60 days of your event date.

A guaranteed guest count is required by 12:00 p.m. five business days prior to your event date. This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. This guarantee will apply to all food and beverage items. If the Hotel is not advised of a guaranteed count, the expected number of guests will become the guaranteed count.

All food and beverages for events must be purchased through the hotel. It is our policy that no outside food or beverage of any kind may be brought into the Hotel by clients or their attendees.

Alcohol

The sale and service of all alcoholic beverages is regulated by the Florida State Department of Alcoholic Beverages Control. The Ritz-Carlton, Fort Lauderdale is responsible for the administration of those regulations. It is our policy, therefore, that no alcoholic beverages may be brought into the Hotel.

Deposit Policy

An initial deposit is required, along with a signed Catering Agreement to reserve space for your event. A deposit schedule will be provided by your Sales Manager.

Full payment of the charges based on your estimated number of guests is due (10) business days prior to your event. Payment must be made by credit card or bank certified check. If a personal check is used, an additional two weeks must be allowed for processing.

Your Special Events Manager

After receiving a signed agreement, we will partner you with a Special Events Manager. He or she will assist you with the details of your menu planning, room set-ups, audio visual needs and other aspects of your event. Please note the hotel requires a professional wedding planner for weddings of 100 guests and higher and strongly recommends a professional wedding planner for weddings of under 100 guests to assist with all of your needs. All event details should be finalized at least (10) days prior to arrival.

Menu Tastings

We are delighted to provide a private menu tasting for all plated wedding dinners with a food and beverage minimum expenditure of \$20,000 exclusive of tax and service charge. The menu tasting will be scheduled 30-60 days prior to the wedding date for a maximum of four guests. Additional guests will be charged \$250 per person.

Audio-Visual, Décor and Entertainment

The hotel partners with Five-Star for all audio visual, lighting and power needs. A power drop will be necessary for all entertainment and décor setup whose power requirements go beyond the capabilities of the room utilized. Prices will be determined based on the power requirements of your event.

The Ritz-Carlton, Fort Lauderdale has prepared a comprehensive list of social preferred vendors to assist you with your special event needs. Included in this list of professionals are Planners, Entertainment, Photographers, Florists/Decorators and more, that meet the required criteria and standards to be recommended. A Certificate of Liability Insurance will be required from all vendors.

Outdoor Events and Facility Fees

The hotel reserves the right to make the final decision to use indoor facilities in the event of inclement weather. We will do everything possible to advise you of any potential move. All outdoor events in the late afternoon or evening will require a lighting package. The need for the lighting will vary depending on the time of the year and the time of the day.

The facility fee includes Ritz-Carlton champagne or white garden chairs, speakers and microphone for the ceremony, champagne linens and napkins, glass chargers, glassware, china, silverware, votive candles, table numbers, wooden dance floor and a riser for the stage.

Parking

Day of event valet parking is \$28 per vehicle; overnight valet parking is \$48 per vehicle, per night exclusive of tax and gratuity. It will be charged to the master account unless otherwise specified. Self-parking is not available on property.