



THE RITZ-CARLTON

PHILADELPHIA

WEDDING OFFERINGS

2024-2025 COLLECTION



INCLUSIONS

Partnering with our local farms and artisans, your guests will enjoy menus inspired by Philadelphia's rich history. Together, we will create an event that will exceed your expectations and inspire memories for a lifetime

SIX BUTLER PASSED HORS D'OEUVRES
BUTLER PASSED SPARKLING WINE UPON ARRIVAL AT COCKTAIL HOUR THREE
RECEPTION DISPLAYS
ONE RECEPTION STATION
PLATED DINNER
CHOICE OF ENTRÉE - OR - DUET ENTRÉE
WEDDING CAKE PROVIDED BY BREDEBECK'S BAKERY
TABLESIDE WINE SERVICE WITH DINNER
LA COLOMBE COFFEE & TEA SELECTIONS
FIVE HOUR OPEN PREMIUM BAR
COMPLIMENTARY BARTENDERS FOR THE COCKTAIL RECEPTION AND DINNER
COMPLIMENTARY SEASONAL COAT ROOM ATTENDANT
THE RITZ-CARLTON WEDDING SPECIALIST

TABLESIDE CHOICE OF ENTREE PACKAGE

\$255 PER GUEST PLUS APPLICABLE TAX AND SERVICE CHARGES

DUET ENTREE PACKAGE

\$235 PER GUEST PLUS APPLICABLE TAX AND SERVICE CHARGES
(EXCLUDING THE INTERMEZZO)

\$3,000 ON PROPERTY CEREMONY FEE

ADDITIONAL CONCESSIONS

COMPLIMENTARY TWO-NIGHTS LUXURY SUITE
COMPLIMENTARY BRIDAL READY ROOM
PREFERRED RATE FOR GUESTROOM BLOCK

COCKTAIL HOUR SELECTIONS

BUTLER PASSED HORS D'OEUVRES 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



BUTLER PASSED HORS D'OEUVRES CONTINUED



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

COCKTAIL HOUR DISPLAYS



Grilled Vegetable Display

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

Sliced Charcuterie Display

Genoa Salami, Soppressata, Capocollo Marinated Olives, Mustards, Baguettes

Artisan Cheese Display

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

Select One Additional Display

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 Cheesesteak, 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

DISPLAY CONTINUED



Additional Stations (other than Raw Bar and Sushi)

\$25 per guest additional

Personalized Monogram Ice Sculpture

\$500.00 each Pricing is based on Standard Display

Slider Display

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

Enhancements:

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 \$65 per guest additional

DINNER SELECTIONS

SALAD SELECTIONS (Choose One)

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

Baby Kale Salad

Baby Kale, Roasted Cauliflower, Brussel Sprouts, Dates, Apple Cider Vinaigrette, Brown Butter Pepitas

Strawberry and Frisee Salad

Strawberry and Frisee, Crisp Bacon, Chevre, Spiced Sunflower Seeds, Pickled Carrot

INTERMEZZO

INTERMEZZO SELECTIONS

\$15 per person | Not Included in Duet Package

Raspberry Sorbet

Mint Mojito Sorbet

Passion Fruit Sorbet

Limoncello Sorbet



TABLESIDE CHOICE OF ENTREE



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, HaricotsVerts, 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
- Chicken Breast Florentine, Roasted Cauliflower Au Gratin, Braised Tomatoes, Wild Mushroom Sauce, Boursin Spinach Phyllo

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

•Seared Tuna, Jasmine-Sesame Pilaf, Garlic Greens, Roasted Shishito peppers, Ginger-Soy Glaze

•Atlantic Cod, Roasted Fingerling Potatoes, Sweet Corn Cake, Caramelized Malt Onion Relish, Chive Wine Sauce

DUET ENTRÉE SELECTIONS

Pair a Grilled Four Ounce Filet of Beef Tenderloin -or- Slow Roasted Beef Short Rib 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

Wedding Cake Included in Package and Exclusively Provided by Bredenbeck's Bakery



ADDITIONAL ENHANCEMENTS



PLATED DESSERTS 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

BAR OPTIONS

One Red Wine and One White Wine for Bar and Tableside Service

Tito's Vodka & Grey Goose Vodka
Captain Morgan Original Spiced Rum
Patron Silver Tequila
Tanqueray Ten Gin
Jack Daniels
Makers Mark Bourbon
Chivas Regal 12 Year Scotch
Remy Martin VSOP Cognac
Imported & Domestic Beer

The Ritz-Carlton Selected House Wines and Sparkling Wine

Assorted Soft Drinks, Juices and Mineral Waters

Reception

Butler Passed Sparkling Wine

Dinner

The Ritz-Carlton Selected House Wines, Table Service

House Wine Bar Package Selections

Select One Red Wine and One White Wine for Bar and Tableside Service:

White

Sauvignon Blanc
Chardonnay

Red

Pinot Noir
Cabernet Sauvignon

BAR UPGRADE OPTIONS

Additional Liquor Upgrades to Package Bar

CHESTNUT STREET PACKAGE | \$9 per person

Flor de Cana Rum 12 Year
Woodford Reserve Bourbon
Glenlivet 12 Year
Hendricks Gin

BROAD STREET PACKAGE | \$7 per person

Don Q Cristal Rum
Bulleit Bourbon
Johnnie Walker Black
Prairie Organic Gin

BRIDAL READY ROOM

Buffet Food Serviced Based on Ninety Minutes of Service

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 Coffee & Tea

Service Included

\$41 per guest

Light Lunch

Assorted Sliced Fruits and Melons Mixed Greens Salad, With Tossed Accompaniments and Dressings Assortment Of Crafted Wraps and Sandwiches House Made Potato Chips Assorted Petite Cookies Coffee & Tea Service Included

\$36 per guest

Brunch

Assorted Sliced Fruits and Melons Baked Muffins and Pastries Assorted Yogurts Cheese and Crudit  Display Mixed Greens Salad, with Tossed Accompaniments and Dressings Assorted toast Display, Avocado, Egg Salad, and Chicken Salad Coffee & Tea Service Included

\$40 per guest



POST WEDDING BRUNCH

Small Group Fee of \$250 Applicable for Buffet Menus Guarantee for Twenty-Five Guests or Less

American Breakfast | \$47 Per Person

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 Yogurt Roasted Breakfast Potatoes Coffee & Tea Service Included Select Two Hot Items Scrambled Eggs, Herbs Scrambled Egg Whites, Sautéed Spinach Smoked Salmon, Leek Frittata Sun-Dried Tomato, Basil Mozzarella Quiche Select

Two Meat Items

Corn Cobb Smoked Bacon Turkey Bacon Chicken Apple Sausage Maple Pork Sausage Links

Additional Selections \$8 per guest

BRUNCH ENHANCEMENTS

Egg, Salsa, Cheddar Cheese, Bacon Burrito | \$8 per person

Ham, Egg, Swiss Cheese Croissant | \$8 per person

Egg White, Spinach, White Cheddar, Turkey Bacon, Whole Wheat English Muffin | \$8 per person

Sage, Squash, Gruyere Cheese Egg Tart | \$8 per person

House Smoked Salmon, Traditional Condiments | \$12 per person

New York Style Bagels, Chive and Plain Cream Cheese | \$56 per dozen

Cinnamon-Orange Brioche French Toast, Maple Syrup | \$10 per person

Pancakes (Choice of: Buttermilk or Buckwheat), Berry Compote, Maple Syrup | \$10 per person

Waffles, Candied Pecans, Maple Syrup | \$10 per person



VENDORS

PHOTOGRAPHY

Alison Conklin | 484-264-5306 | hello@alisonconklin.com

Philip Gabriel Photography | 610-355-7609 | gabe@philipgabriel.com

Sarah DiCicco | 610-348-2199 | sarah@sarahdicicco.com

Tyler Boye Photography | 215-616-8412 | jessica@tylerboyephotography.com

Asya Photography | 610-864-6363 | asyaphotography@gmail.com

Baiada Photography | 610-891-1785 | tonybaiada@gmail.com

EVENT DESIGNERS

Robertson's Floral Decorators | 215-836-3050 | bri@robertsonsflowers.com

Petals Lane | 215-482-2176 | brittany@petalslane.com

Evantine Design | 215-492-8545 | brian@evantinedesign.com

Shannon Wellington Weddings Designs | 610-324-3091 | shannon@shannonwellington.com

Jamie Rothstein Floral and Event Design | 215-238-1220 | jamielrothstein@aol.com

Lamsback Design | 215-925-0253 | tina@lamsbackfloral.com

Xtraordinary Events LLC | 267-551-4400 | Info@XtraordinaryEvents.net

MUSIC

EBE Events and Entertainment | 215-634-7700 | stephanie@ebetalent.com

East Coast Entertainment | 631-356-4862 | lnikolich@bookece.com

BVT Live! | 610-793-9233 | paul@bvtlive.com

Hank Lane Music | 888-508-0555 or 212-767-0600

CTO Artists | 610-688-8886 | angelina@cto.com

PLANNERS

Lauren James Events | Jamie Fishman & Lauren Lerner | 215.317.9988

jamie@lj-events.com & lauren@lj-events.com

The Wedding Planner | Gina Sole | 215-271-1012 | gina@instyleplanners.com

The Styled Bride | Susan Norcross | 267-303-2940 | hello@thestyledbride.com

Shannon Wellington Weddings & Design | Shannon | 610-324-3091 | shannon@shannonwellington.com

VIDEOGRAPHERS

CinemaCake Filmmakers | 610-989-0158 | sheryl@cinemacake.com

Tweed | erin@tweedvideo.com

Allure Films | 610-789-8433 | tim@videoone.tv

INVITATIONS

Chick Invitations and Design | 215-592-1407 | robyn@chickinvitations.com

The Papery of Philadelphia | 215-922-1500 | cnb@paperyofphilly.com

HAIR STYLIST

Amanda D'Andrea Hair | 215-356-8605 | dandrea.amanda@gmail.com

Alexandra Ambrozy Hair and Makeup | aleksandra@aleksandraambrozy.com

MAKEUP ARTIST

Beké Beau | 610-220-0042 | beke@bekebeau.com

Victoria Roggio Beauty | Rachel Sauer | 215-647-2048 | shop@victoriaroggiobeauty.com

Julie Kate & Co | 215-439-2201 | juliekatemakeup@gmail.com

Alexandra Ambrozy Hair and Makeup | aleksandra@aleksandraambrozy.com

ADDITIONAL DETAILS

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.

Final Guest Guarantees

We request that your final guarantee be communicated to the Meeting and Special Events Office by 12:00 p.m., 3 business days 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.

Additional Charges

Room Rental, Food and Beverage prices are subject to a 16.18% service charge & 8.82% administrative fee, 8% State Sales Tax & 10% Beverage Tax. Guaranteed Number of Attendees Due by 12:00 PM (3) Business Days Prior to Event Date

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 DETAILS

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.

Parking

The Ritz-Carlton, Philadelphia provides valet parking for all vehicles. There is a valet parking charge of \$70.00 (including tax) for each vehicle parked overnight and \$44.00 (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.

THANK YOU

Dayna Leaventon

Senior Catering Sales & Wedding Specialist

Dayna.Leaventon@ritzcarlton.com



THE RITZ-CARLTON

PHILADELPHIA

10 AVENUE OF THE ARTS PHILADELPHIA, PA 19102

PH: +1.202.215.523.8000

RITZCARLTON.COM/PHILADELPHIA