

Lion

Choice of four hors d'oeuvres, one culinary station, a duet two course dinner, a custom four tier wedding cake & five hour deluxe bar.

starting at **\$250 per person**

26% Service Charge, 6.5% Tax

Classic

Choice of four hors d'oeuvres, two course dinner, a custom three-tier wedding cake & five hour deluxe bar.

starting at **\$230 per person**

26% Service Charge, 6.5% Tax

Crown

Choice of four hors d'oeuvres, one culinary station, pre-selected choice of two entrees OR a duet two course dinner, a custom five tier wedding cake & five hour deluxe bar

*starting at **\$280 per person***

26% Service Charge, 6.5% Tax

Exceptional

Choice of four hors d'oeuvres, choice of four course dinner with tableside choice of two entrees, custom five tier wedding cake & five hour deluxe bar

starting at **\$300 per person**

26% Service Charge, 6.5% Tax

Station Style

Choice of four hors d'oeuvres, one cold culinary station, 3 hot culinary stations, a custom four tier wedding cake & five hour deluxe bar

starting at **\$250 per person**

26% Service Charge, 6.5% Tax

Hors D'oeuvres

Cold Hors d'oeuvres

Seafood Smoked Salmon Canapé, Salmon Caviar, Dill Lemon Cream *NF*

Ahi Tuna Poke, Ginger Ponzu Sauce *DF/NF*

Lobster Salad, Tarragon, Crostini *DF/NF/S*

Meat and Poultry Melon & Prosciutto Brochette, Mint Syrup *GF/DF/NF*

Beef Tartar, Whole Grain Mustard Aioli, Parsley Cream, Parmesan Chip *DF/NF*

Yellow Curry Chicken Salad Roll *GF/DF/NF*

Vegetarian Brie, Florida Citrus, Fruit Bread Crostini *NF*

Caprese Skewer, Mozzarella, Tomato, Basil *GF/NF/V*

Deviled Farm Egg, Pickled Mustard Seeds *GF/DF/NF/V*

Hot Hors d'oeuvres

Seafood Coconut Shrimp, Sweet Chili Kaffir Lime Dip *DF/S*

Lump Crab Cake, Confit Tomato Aioli *DF/NF/S*

Seared Scallops, Bacon Vinaigrette, Parsnip Puree *GF/NF/S*

Meat and Poultry Mini Beef Wellington, Port Wine Sauce *NF*

Lamb Chop, Mint Yogurt *GF/NF*

Mini Cuban Spring Roll, Mustard Dip *GF*

Vegetarian Wild Mushroom Tartlet, Boursin Cheese *NF/V*

Cranberry, Brie, and Walnut Puff *V*

Corn & Cheese Samosa *NF/V*

Culinary Stations

Cold Stations

Artisanal Fromage and Charcuterie Assortment of European & Artisan American Farm Cheeses and Meats GF/NF
Fresh & Dried Fruits, Local Jams & Marmalades GF/DF/NF/P, Whisper Creek Honeycomb GF/DF/NF/V
Quince Paste, Mustards, Olives GF/DF/NF/P, Assorted Nuts GF/DF/P
European Crackers and Grilled Artisan Breads V

Antipasti Display Hummus, Sun Dried Tomato Basil Tapenade, Eggplant Baba Ganoush GF/DF/NF/P
Pita Chips DF/NF/P, Crostinis, Grilled Artisan Breads V
Jars of Marinated Olives, Roasted Peppers, Grilled Zucchini, Balsamic Onions, GF/DF/NF/P
Marinated Eggplant, Braised Fennel, Grilled Portobello's with Herbs and Olive Oil GF/DF/NF/P
Artichokes, Asparagus, Garlic Aioli GF/DF/NF/V
Fresh Mozzarella with Tomatoes and Cucumbers GF/NF/V

Seafood Raw Bar Selections are served with Lemon Wedges, Spicy Cocktail Sauce DF/NF & Tabasco Sauce
Snow Crab Claw GF/DF/NF, Citrus Mango Aioli GF/DF/NF/V
Iced Jumbo Gulf Shrimp GF/DF/NF, Lemon Caper Remoulade GF/DF/NF
East Coast Oysters GF/DF/NF, Red Wine Mignonette GF/DF/NF/P
Florida Stone Crab Claw GF/DF/NF (November – April) - Market Prices Apply

Enhance Your Raw Bar with a Customized Ice Sculpture
Ice Sculptures starting at \$750++ per Ice Block
Please consult with your Meetings & Special Events Manager at least two weeks in advance

Sushi Station GF/Shell Prepared at the event by a traditional Japanese Sushi chef for additional \$600

Assorted Nigiri, Sushi Rolls, and Maki
Wakame Salad, Pickled Ginger, Soy Sauce

Salad Station

Caesar Salad Shaved Romaine Lettuce, Aged Parmesan, Focaccia Crouton, White Anchovies, Caesar Dressing NF

Wedge Salad Shredded Iceberg, Cherry Tomatoes, Bacon, Pickled Red Onion, Blue Cheese Dressing GF/NF

Tuscan Kale Salad Quinoa, Dried Fruits, Spiced Pecans, Citrus Vinaigrette GF/DF/P

Poke Station Protein: Ahi Tuna GF/DF/NF, Salmon GF/DF/NF, Marinated Tofu GF/DF/NF/P

Base: Jasmine Rice GF/DF/NF/P, Soba Noodles DF/NF/P, Mixed Greens GF/DF/NF/P Sesame Shoyu Dressing GF/DF/NF/V, Sweet Teriyaki Sauce GF/DF/NF/V, Sriracha Ginger Mayo GF/DF/NF/V
Avocado, Edamame, Radish, Scallions GF/DF/NF/P
Shiitake Mushrooms, Cucumber, Carrot, Mango, Pickled Ginger GF/DF/NF/P
Toasted Sesame Seeds GF/DF/NF/V, Wasabi Peas DF/NF/P, Roasted Peanuts GF/DF/P, Fried Onions DF/NF

Jamon Carving* Choice of one: Spanish Serrano GF/DF/NF, Iberico GF/DF/NF, or Italian Prosciutto GF/DF/NF
Crisp Baguettes V, Fresh Mozzarella GF/NF/V, Sundried Tomato Spread GF/DF/NF/P
Olive Tapenade, Caramelized Onion Jam, Whole Grain Mustard, Extra Virgin Olive Oil, Balsamic Reduction GF/DF/NF

Hot Stations

Italian Station Served with Garlic Bread V and Aged Parmesan Cheese GF/NF/V

Risotto Mediterranean Vegetable, Sundried Tomato, Pesto GF/NF/V
Braised Short Rib, Dry Aged Parmesan Cheese GF/NF
Roasted Butternut, Walnuts, Sage, and Cranberries GF/V
Wild Mushroom & Truffle GF/NF/V +\$3++pp
Lobster Risotto, Fresh Herbs GF/NF/S +\$5++pp

Pasta Ricotta & Spinach Ravioli, Bolognese Sauce, Fresh Mozzarella NF/V
Classic Penne, Marinara, Fresh Basil NF/V
Potato Gnocchetti, Mushroom Cream, Truffle Pecorino NF/V
Fiocchi (Beggars Purse), Roasted Pear, Baby Arugula, Caramelized Walnut, Gorgonzola Cream V
Eggplant Ravioli, Smoked Tomato Cream, Goat cheese, Toasted Pine Nuts, Golden Raisins V

Add Chicken \$6++ per person
Add Shrimp \$12++ per person
Add Lobster \$18++ per person

Mac and Cheese Bar Traditional Elbow Macaroni with Cheddar Cheese Sauce NF/V
Penne with Spicy Arrabiatta Sauce DF/NF/P

Bacon Lardons, Buffalo Chicken GF/DF/NF, Peas, Forest Mushrooms GF/DF/NF/P
Blue Cheese Crumbles, Aged Parmesan Cheese, Fresh Mozzarella Cheese GF/NF/V
Garlic Breadcrumbs, Fried Onions DF/NF/P
Old Bay Seasoning, Assorted Hot Sauces GF/DF/NF/V

Dim Sum Served in Bamboo Steamers

Seafood Shumai DF/NF, Vegetable Dumplings DF/NF/V, Chicken Lemon Grass Pot Sticker DF/NF
Vegetables Spring Rolls DF/NF/P
Sea Salt Edamame GF/DF/NF/P
Garlic Ginger Soy Sauce GF/DF/NF/P, Thai Dipping Sauce DF/P, Sriracha Mayo GF/DF/NF/V

Shrimp Station* Shrimp Scampi with White Wine, Garlic, Butter, Herbs, Fresh Lemon GF/NF/S
Creamy Coconut Shrimp, Lemongrass, Green Onion, Lime GF/DF/S
Spicy Tomato Shrimp, Piment d'Espelette, Tomato Relish, Chive GF/DF/NF/S

Taste of Bombay

Tandoori Chicken Tikka Stir-Fry GF/NF Peppers, Red Onions, Cilantro
Paneer Tikka Masala GF/NF Cumin Basmati Rice GF/DF/NF/P, Cucumber Raita GF/NF/V, Warm Naan NF/V, Crisp Poppadum GF/DF/NF/P
Chole Rajma Salad Indian 3-bean Salad, Bell Peppers, Cilantro, Olive Oil, Balsamic GF/DF/NF/P

Carving Stations

Herb Roasted Beef Tenderloin GF/DF/NF Dijon Mustard GF/DF/NF/P, Port Wine Sauce GF/DF/NF

Beef Prime Rib, Garlic and Herb Crust GF/DF/NF Creamed Horseradish GF/NF/V, Whole Grain Mustard GF/DF/NF/P, Red Wine Sauce GF/DF/NF

Roasted New York Strip Loin GF/DF/NF Cabernet and Peppercorn Au Poivre Sauce GF/DF/NF, Creamed Horseradish GF/NF

Champagne Crusted Salmon NF Lime Tartar Sauce GF/DF/NF/V, Lemon and Dill Beurre Blanc GF/NF/V

Whole Roasted Grouper with Fresh Citrus GF/DF/NF Chimichurri GF/DF/NF/P Orange Ginger Beurre Blanc GF/NF/V

Plated Dinner

Soups

Hot Butternut Squash Cream, Poached Egg, Brioche Crouton, Smoked Pumpkin Seeds *NF/V*

Roasted Tomato Bisque, Lemon Ricotta, Rosemary Focaccia Crouton, Basil *NF/V*

Florida Sweet Corn Cream, Crisp Bacon Lardons, Grilled Corn Kernels *NF*

Lobster Bisque, Crème Fraiche Flan, Lobster & Fresh Herb Salad *GF/NF/S* (please add \$5++ per person)

Chilled Chilled Pea & Mint Soup, Panna Cotta, Crab & Tarragon Salad, Olive Oil & Cracked Pepper Crostini *NF/S*

Andalusian Gazpacho, Heirloom Tomato, Marinated Cucumber, Extra Virgin Olive Oil, Herbed Gournay Cheese Crostini *NF/V*

Salads

Compressed Watermelon, Arugula & Fennel, Cucumber Ribbons, Radish, Sunflower Seeds, Feta, Zucchini Pesto, Passionfruit Vinaigrette *GF/V*

Hearts of Romaine, Parmesan Crisp, Lardons, Garlic Croutons, Classic Caesar Dressing *NF*

Beet Salad with, Watermelon Radish, Basil Cream Cheese, Beet Gel, Citrus Vinaigrette *GF/NF/V*

Spiced Poached Pear and Olive Oil Goat Cheese, Pear and Mint Chutney, Petite Lettuce and Micro Herbs, White Balsamic Vinaigrette *GF/NF/V*

Marinated Heirloom Tomato, Buffalo Mozzarella, Artisanal Greens, Basil Pesto, Balsamic Glaze, Extra Virgin Olive Oil *GF/NF/V*

Plated Appetizers Wild Mushroom and Green Pea Risotto, Fresh Ricotta, Truffle Oil *GF/NF/V*

Blackened Shrimp & Anson Mill Grits, Charred Tomato Relish, Dressed Rocket *GF/NF/S*

Seared Scallops, Cauliflower Mousseline, Crispy Pancetta, Preserved Lemon *NF/S*

Crab Cake, Green Tomato and Golden Raisin chutney, Corn & Bacon Succotash *NF/S*

Entrees

Poultry

Roasted Breast of Chicken, Gremolata Polenta, Seasonal Vegetables, Confit Shallot, Madeira Jus GF/NF

Seared Chicken Breast, Sweet Corn & Basil Risotto, Carrot Mousseline, Roasted Chicken Jus GF/NF

Beef

Braised Short Rib, Butternut Squash Mousseline, Rosemary Grits, Roasted Whisper Creek Farm Carrot Red Wine Sauce GF/NF

Grilled Tenderloin, Truffle Potato Mash, Charred Leeks, Creamy Butternut, Port Wine Jus GF/NF

Grilled NY Strip Loin, Herb Dressed Broccolini, Smoked Sweet Potato, Cabernet Jus GF/NF

Seafood

Pan Seared Salmon, Green & White Asparagus, Pea & Mint Risotto Ginger Citrus Beurre Blanc GF/NF

Fennel Glazed Grouper, Citrus Parsnip Puree, Zucchini Croustillant, Saffron Beurre Blanc NF

Duets

Braised Short Rib, Seared Scallops, Butternut Squash Mousseline, Rosemary Grits, Roasted Whisper Creek Farm Carrot, Red wine sauce, Beurre Blanc GF/NF/S

Roasted Jumbo Shrimp, Grilled Beef Tenderloin, Lemon Polenta, Paprika Sweet Potato Mousseline, Asparagus, Beurre Monté, Red Wine Sauce GF/NF/S

Beef Tenderloin, Roasted Grouper, Lemon Basil Risotto, Carrot Mousseline Citrus Beurre Blanc, Port Wine Jus GF/NF

Poached Lobster, Beef Medallion, Potato Dauphinoise, Cauliflower Mousseline, Bordelaise Jus, Lobster Sauce GF/NF/S

Vegan

Wild Mushroom and Green Pea Risotto, Cauliflower, Toasted Almonds, Extra Virgin Olive Oil GF/DF/P

Petite Farm Vegetable Fricassé, Butternut Cream, Pickled Mustard Seeds, Potato Leek Galette, Chimichurri GF/DF/NF/P

Roasted Cauliflower Steak, Rustic Ratatouille, Wild Rice Pilaf, Basil Pistou GF/DF/P

Wedding Cakes

Designed by our award-winning Pastry team, our wedding cakes are made with the utmost care and detail. Let our Pastry Chef create a couture cake based on your color palette, monogram, or even wedding gown.

Package Includes

- Round or Square Wedding Cake
 - Up to Four Tiers
 - Fondant or Butter Cream Icing
 - Faux Simple Design
 - Cake Flavor and Filling Flavor of Your Choice
 - Wedding Cake served with The Ritz-Carlton Signature Blend of Regular and Decaffeinated Coffee and Assorted Teas
- Cake included in package does not include elaborate cake designs, embellishments, sugar flowers or natural flowers.*

Suggested Combinations

- New Jersey: Yellow Sponge Cake, Cannoli Filling, Lemoncello Syrup, Chocolate Chips
- Los Angeles: Vanilla Cake (gf), Madagascar Vanilla Filling and Icing (vf)
- Chicago: Vanilla Sponge Cake, White Godiva Syrup, Lemon Cream, Raspberries, Butter Cream Icing
- Miami: Chocolate Sponge Cake, Rum Syrup, Valrhona Milk Chocolate Mousse, Coffee Nougatine
- Orlando: Vanilla Sponge Cake, Grand Marnier Cream, Orange Blossom Infused Peaches
- Plant City: Vanilla Genoise Cake, Diplomat Cream, Fresh Strawberries
- San Francisco: Chocolate Sponge Cake, Valrhona Dark Chocolate Mousse, Fudge
- Manhattan: Red Velvet Cake, Cream Cheese Filling, Butter Cream Icing
- Memphis: Banana Cake, Peanut Butter Crunch, Chocolate Mousse, Raspberry Jelly
- New York: Traditional New York Style Cheesecake with Fresh Berries
- Boston: Marble Cake, Bailey's Syrup, Chocolate Ganache, Vanilla Curd
- Seattle: Chocolate Cake, Coffee Syrup, Caramel Cream

Late Night After Party

Street Tacos \$40++ per person

Build Your Own Select 3 of the following:

Churrasco Marinated Skirt Steak GF/DF/NF

Chicken Mole GF/DF/NF

Pork al Pastor GF/DF/NF

Blackened Market Fish GF/DF/NF

Chili Spiced Tofu GF/DF/NF

Served with Flour DF/NF/P and White Corn Tortillas GF/DF/NF/P

Lettuce, Cilantro, Pickled Red Onion, Pico de Gallo, Salsa Roja, Salsa Verde, Guacamole GF/DF/NF/P

Lime Wedges GF/DF/NF/P, Sour Cream, Oaxaca Cheese GF/NF/V, Assorted Hot Sauces GF/DF/NF/V

Food Truck Sliders Minimum 2 Dozen, per selection

Angus Beef Slider with Marinated Tomato, Frissée, American Cheese, Smokey Ketchup NF
\$150++ per dozen

Fried Chicken Slider with Sweet Mustard-BBQ Sauce, Dill Pickle, Honey Vinegar Slaw NF
\$150++ per dozen

Plant Based Veggie Burger Slider, Red Pepper Aioli, Grilled Zucchini, Caramelized Onion NF/V
\$160++ per dozen

All sliders served with

Parmesan Truffle Chips GF/NF/V and BBQ Spiced Chips GF/DF/NF/P

Chicken & Waffles Fried Chicken and Mini Waffles, Hot Honey Glaze NF
\$160++ per dozen

Fry Cones Sweet Potato Fries GF/DF/NF/V or Sea Salt Fries DF/NF/V

Garlic Mayo GF/DF/NF/V, Mango Mustard, House Made Ketchup GF/DF/NF/P

\$120++ per dozen

Wedding Brunch

\$95++ per person

Market Fruits *GF/DF/NF/P*

Cantaloupe, Honeydew, Pineapple

Croissants *NF*, Muffins, Danishes

Lemon Blueberry Yogurt Cakes *NF*

Warm Apple Turnovers *NF*

Fruit Preserves *GF/DF/NF/V*

Natural Butter *GF/NF/V*, Whisper Creek Farm Honey Butter *GF/NF/V*

Scrambled Eggs, Salsa *GF/NF/V*

Applewood Smoked Bacon *GF/DF/NF*

Pork Sausage Links *GF/DF/NF*

Florida Spiced Red Bliss Breakfast Potatoes *GF/DF/NF/P*

Eggs & Omelets

Selection of Eggs

Mozzarella, Aged Cheddar, Feta Cheese *GF/NF/V*

Black Forest Ham, Applewood Smoked Bacon, Smoked Salmon *GF/DF/NF*

Bell Peppers, Red Onion, Tomatoes, Mushrooms, Spinach *GF/DF/NF/P*

Scallions, Jalapeños, Salsa *GF/DF/NF/P*

Southern Style Grits *GF/NF/V*

Aged Cheddar Cheese *GF/NF/V*, Bacon *GF/DF/NF*, Scallions *GF/DF/NF/P*

Heirloom Tomatoes, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Balsamic Reduction, Sea Salt *GF/NF/V*

Carving Station

Includes Rolls *v* and Roasted Whisper Creek Farm Vegetables *GF/DF/NF/P*

Select 1

Beef Prime Rib, Garlic and Herb Crust *GF/DF/NF* Creamed Horseradish *GF/NF/V*, Whole Grain Mustard *GF/DF/NF/P*, Red Wine Sauce *GF/DF/NF*

Or

Champagne Crusted Salmon *NF* Lime Tartar Sauce *GF/DF/NF/V*, Lemon and Dill Beurre Blanc *GF/NF/V*

Chilled Orange, Grapefruit, Apple Juice

First Drop Coffee, Decaffeinated Coffee, and Hot Tea Selections

Enhancements

From the Griddle

\$22++ per person

(Select One)

Buttermilk Pancakes *v*

Blueberry Pancakes *v*

Chocolate Chip Pancakes *v*

Brown Butter Vanilla Waffles *v*

Includes Fresh Berries *GF/DF/NF/P*, Banana *GF/DF/NF/P*, Chocolate Chips *GF/NF/V*, Whipped Cream *GF/NF/V* Maple Syrup *GF/DF/NF/P*

Bagel Toasting Station

\$132++ per dozen, per selection

Assorted Bagels served with Plain Cream Cheese, Chive Cream Cheese, Strawberry Cream Cheese, Smoked Salmon, Sliced Turkey Tomato, Onion, Capers

Frittatas

\$132++ per dozen, per selection

Spinach, Tomato, Mozzarella, Basil Pesto GF/NF/V

Rosemary Ham, Aged Cheddar Cheese, Asparagus, Scallion GF/NF

Benedicts

\$132++ per dozen, per selection

Classic Egg Benedict Canadian Bacon, Poached Egg, English Muffin, Traditional Hollandaise NF

Smoked Salmon Benedict Poached Egg, English Muffin, Tarragon Hollandaise NF

Spinach Florentine Benedict, Poached Egg, English Muffin, Lemon Hollandaise NF/V

Bites

Ricotta Cheese Blintz with Berry Compote NF/V \$32++ per dozen

Quiche Lorraine with Aged White Cheddar, Onion and Maple Bacon NF \$132++ per dozen

Breakfast Charcuterie and Cheese Board GF/NF, Assorted Jams, Mustard, Pickles GF/DF/NF/P, Breads V \$18++ per person

Smoothie/Juice Selection

\$96++ per dozen

(Select Two)

Smoothies:

Banana, Strawberry, Yogurt GF/NF/V | Pineapple, Mango, Coconut Milk GF/DF/P

Juices:

Revitalize (Stress Reliving/Restorative): Apple, Celery, Lemon, Parsley, Ginger GF/DF/NF/P

Boost (Immune Building/Liver Strengthening): Lemon, Apple, Ginger GF/DF/NF/P

Brighten (Blood Builder): Beet, Cucumber, Lemon, Apple GF/DF/NF/P

Bar Packages

Non-alcoholic bar package Upgrade For each additional hour over five hours included with Young Adult or Children's package, add \$5 per guest

Luxury bar package upgrade Five consecutive hours of Luxury Selection Unlimited Bar Service

Add \$19 per guest

For each additional hour add \$16 per guest

\$125 per Bartender per hour / 1 Bartender per 75 guests

Bar Includes

- Luxury Selection Cocktails prepared with Ketel One Vodka, Flor de Cana Rum, Johnnie Walker Black, Hendrick's Gin, Woodford Reserve Whiskey, Crown Royal, Milagro Blanco Tequila
- House Wines to include Chardonnay, Merlot and Cabernet Sauvignon available on bar and served tableside during dinner
- Imported and Domestic Beers, Soft Drinks, Juices, Bottled Water and Mineral Water

Substitutions and/or additions to the brands listed may result in higher pricing. Cordials, Specialty Drinks and Martinis are not included in Luxury Bar Package.

Specialty and signature drinks bar Add \$16 per drink, per guest

- To include, but not limited to: Martinis, Mojitos, Frozen Cocktails, Mimosas, Bloody Marys, etc.

Wine and champagne upgrade Upgrade from House Wines – A full wine list is available upon request

Price varies: Add \$10 - \$40 per bottle

Cordials Price varies: Add \$16 - \$25 per drink, per guest

Other selections are available upon request

- Sambuca, Kahlua, Bailey's, Amaretto Di Saranno, Grand Marnier, Frangelico, Courvoisier V.S., Sandeman's Reserve Porto

Hotel Policies

Food and beverage

- All food and beverage is to be purchased solely through the The Ritz-Carlton Orlando, Grande Lakes.
- All food and beverage charges are subject to a 26% taxable service charge and a 6.5% Florida sales tax. If you are a tax-exempt organization, please provide us with a copy of a valid Florida Tax Exempt Certificate.
- A \$7.50 cake cutting fee will be applied to any cake brought in by an outside vendor. The \$7.50 cake cutting fee is subject to 26% service charge and 6.5% sales tax.
- The Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The hotel reserves the right to refuse alcoholic service to anyone.
- The hotel will provide a complimentary Wedding Menu Tasting for up to six (6) guests including the Wedding couple with Food and Beverage minimum expenditure of \$8,000 or more.

Tastings allow a limited sampling to experience the flavors and a broad understanding of the culinary capability. Please consult with your Wedding Event Manager about your tasting needs.

Guarantees

- A final guarantee of attendance must be submitted by 3:00 pm three business days prior to your event. This guarantee is not subject to reduction. In the event a guarantee is not received, the greater of 1) the originally contracted attendance or 2) the actual attendance will be billed.

Catering agreement and deposit

- To reserve a date and private room(s), a Catering Agreement is to be signed and returned to the hotel within ten (10) days together with an initial deposit of 26% of the rental fees and estimated food and beverage minimum based on room selection. If the function occurs within 60 days, a 100% deposit is required. All deposits are non-refundable and non-transferable. Once received, the initial deposit and signed catering Agreement will secure your reservations for the wedding. Please be advised that the date and space will be released if we do not receive the signed confirmation and deposit by the indicated date.

Payment

- A credit card must be on file for your event to secure reservations for your wedding. All functions are on a pre-payment basis. Personal checks are accepted up to 21 days prior to your function. All remaining payments can be made in the form of a cashier's check, credit card, or cash.

Hotel accommodations

- Based upon availability, a room block at the The Ritz-Carlton Orlando, Grande Lakes may be set aside at a special rate for your guests. Each room is subject to a \$40 resort fee and 12.5% room tax, per day.
- Any unused rooms will be released 30 days prior to the wedding at no obligation to the wedding couple. Room blocks contracted with more than 25 rooms are subject to 90% attrition.

Event space

- Event space rental fees and food and beverage minimums are based on the event type, type of set-up, and the number of people in attendance. Should advance set-up and late tear down be required, an additional charge may be incurred. There may be one or more weddings and/or events taking place on the resort on any particular day.

Outdoor event space

- Indoor space will be reserved for all outdoor events. Rain calls will be made at least 6 hours prior to the event. If a ceremony double set of both indoors and outdoors is requested, a \$10 per person set-up fee will be applied and placed on the final bill.
- A \$5 per person outdoor setup fee will be applied toward all outdoor events, excluding ceremonies and cocktail receptions.
- Events taking place outdoors must conclude musical entertainment by 10:00 pm.

Audio visual

- Grande Lakes Audio Visuals is a full-service, in-house production company and the preferred provider for all audiovisual needs at Grande Lakes Orlando. Our production team provides a full range of event production services, including audio and lighting equipment, screens and projectors, video production, etc.
- Grande Lakes Audio Visuals is the exclusive provider at the resort for power, rigging and internet services.

Wedding vendors

• Your Wedding Event Manager may refer vendors for floral decor, entertainment, photographers and more. If you prefer to provide vendors, not on the hotel's preferred vendor list, a copy of the vendor's insurance policy evidencing \$1,000,000-\$5,000,000 (depending on service provided) is required.

Parking

• The following parking rate applies to weddings at The Ritz-Carlton Orlando, Grande Lakes. The 2021 prevailing rate for valet parking is \$40 plus applicable taxes (currently 6.5%). A discounted valet parking rate of \$30 plus tax per car, per day, will be offered to guests of the wedding. Discounted parking rates will apply throughout the wedding weekend (including ceremony rehearsal and additional events). The hotel is not responsible for losses or damages to any vehicle or its contents. Please advise us if you wish to host parking for your attendees. Parking rates are subject to change without notice.

Additional charges which may apply

All food, beverage, rental, audiovisual and related charges are subject to taxable service charges (currently 26%) and sales tax (currently 6.5%).

Rates are subject to change.

• Wedding day parking
valet: \$30+ tax per car

• Cake cutting fee
\$7.5 per guest applies to cakes from another vendor

• Welcome bag delivery fee
\$5 per room

• Outdoor lighting
Starting from \$1,000

• Power for an outdoor ceremony (if hotel's optional Audio Package is not used)
Starting from \$900

• Additional power for entertainment (Band/DJ)
Starting from \$900

• Indoor/outdoor double ceremony setup
\$10 per person depending on event setup

• Outdoor setup fee
\$5 per person
Does not apply to outdoor ceremonies and/or outdoor cocktail receptions

• Firewatch for sparklers, pyrocooking stations, hazers, confetti, etc.
Pricing varies based on Orange County guidelines
30 days advance notice to your Event Manager required

• Production fee
\$225 per catered meal applied to all catered meal functions of less than 50 guests

• Additional Reception hours
Starting from \$500 per hour beyond 5 hours (cocktail reception and dinner)

• Chef Attendant Fee (for additional Cocktail Reception, Dinner or Dessert food stations beyond base Menu Package).
\$250 per Chef (one (1) Chef attendant per 100 guests recommended)

• Bartender Fee (for additional hours of bar beyond base Menu package)
\$125 per Bartender per hour (One (1) Bartender per 75 guests).

• Transportation and attendant for guests requiring assistance to/from Wedding Gazebo
\$225 per golf cart (for hotel driver and 1 guest) for 3-hour minimum

• Standard wheelchair rental
\$18 per day | \$45 per week

- *Scooter wheelchair rental*
\$35 per day | \$150 per week