CAPTAIN’S RULES

GUARANTEES
The final guarantee for all food and beverage functions is required five (5) business hours prior to the event. In the event that the guarantee is not given to the hotel, the expected attendance number will be used as your guarantee. You will be billed for whichever is higher. You may increase your guarantee within the five (5) hours, however, it may not be decreased. The hotel will prepare and set 3% over your guarantee for plated meals and 5% over your guarantee for buffets. The minimum guarantee for all Breakfast, Lunch and Dinner buffets is 25 people. A 20%, per person fee will be added, if less than 25 are guaranteed. For Events under 10 people we will offer our In Room Dining Menus.

DURATION OF MEALS
Our Buffets and Food stations are all priced as per the below meal duration:

- Breakfast Buffet - 2 hours
- Lunch Buffet - 1 hour
- Dinner Buffet - 2 hours
- Coffee Breaks - 30 minutes
- Reception Stations added to a dinner buffet - 2 hours
- Reception Stations on their own (no dinner buffet purchased) - 2 hours

For additional food presentation times, please contact your Meetings and Special Events Manager for a personalized proposal.

QUOTED PRICES
All food, beverages and room rental are subject to a 25% taxable service charge and 7% sales tax. Prices are subject to change and will be guaranteed twelve months prior to your function.

AUDIO-VISUAL REQUIREMENTS
The hotel provides in-house, audio visual equipment and trained uniformed service technicians. Audio visual prices are also subject to a 25% taxable service charge and 7% sales tax. Should you choose to use the services from another outside vendor, electrical and load in charges may apply.

DÉCOR AND ENTERTAINMENT
The ambiance of your event can be enhanced with specialty linens, theme décor packages and entertainment. Decorations or displays which are brought into the hotel from an outside source must have prior approval. Please consult with your Meetings and Special Events Manager.

MERCHANDISE OR ARTICLES
The hotel shall not be held responsible for the damage or loss of any merchandise or articles brought into the hotel or for any items which are left unattended.
CAPTAIN’S RULES

SIGNAGE AND LITERATURE
No signage of any kind is permitted in the lobby and public areas of the hotel. Signage is to be used outside meeting rooms only and must be no larger than 22” wide and 16” tall. The hotel reserves the right to remove signage which is felt to be inappropriate. In keeping with The Ritz-Carlton tradition of respecting the wishes and needs of our guests, registration tables, hospitality desks, or information desks are not permitted in the lobby of the hotel. You acknowledge the “Ritz-Carlton” is a federally registered trademark of The Ritz-Carlton Hotel Company, LLC. Any printed forms or literature pertaining to the hotel or the use of The Ritz-Carlton, Fort Lauderdale logo must have prior approval from the hotel. This includes radio, television, newspaper, printed tickets or any other form of advertising.

OUTDOOR EVENTS
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 pending time of the year and day. Outdoor furniture fees apply.

PACKAGES
Packages for meetings or events may be delivered to the hotel three business days prior to your arrival. For our international guests, we request that you use a hotel approved custom broker and that you send your materials a minimum of two weeks prior to your arrival.

The following information must be included on all packages:

- Conference Name
- Attention: Receiving Department
- Client’s Name
- Meetings and Special Events Manager’s Name
- The Program’s Date

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BREAKFAST

All breakfast buffets include freshly brewed coffee, decaffeinated coffee and a selection of The Ritz-Carlton teas. $52 per person

The Classic
Orange and Grapefruit Juices
Seasonal Sliced Fruit and Mixed Berries
Housemade Miniature Breakfast Breads and Pastries, Butter and Fruit Preserves
Selection of New York Style Bakery Bagels, Whipped, Light and Flavored Cream Cheese
Individual Dry Cereals, Granola with Dried Fruit, Nuts and Whole Banana
Assorted Individual Flavored Yogurts
Scrambled Eggs with Fresh Herbs
Hickory Smoked Bacon
Traditional Country Sausage
Chef’s Breakfast Potatoes of the Day

Las Olas
Orange, Grapefruit, Cranberry, Apple, Pineapple Juices
Seasonal Sliced Fruit and Mixed Berries
Assorted Muffins, Fruit Danishes, Butter Croissants
Breakfast Breads, Butter and Fruit Preserves
Yogurt parfait, berries, “Zak the Baker’ granola
Individual Dry Cereals, Granola with Dried Fruit, Nuts and Whole Banana
Rich Egg Brioche French Toast, Berry Compote, Caramelized Nuts
Cumin and Cilantro Breakfast Egg Burritos
Apple-Chicken Sausage
Applewood Smoked Bacon
Roasted Red Bliss Potatoes,
Peppers, Vidalia Onions

Healthy Fort Lauderdale
Orange, Grapefruit, Cranberry, Apple, Pineapple Juices
Seasonal Sliced Fresh Fruit and Sun Ripened Berries
Selection of Healthy Breads and Carrot Zucchini Muffins
Chocolate and Nuts Covered Banana Lollipops
Plain and Berry Organic Yogurt Smoothie
Quinoa, Avocado and Egg Breakfast Wrap
Housemade Muesli and Granola
Organic Farm Egg White Frittata with Seasonal Vegetable
Chicken-Apple Sausage
Roasted Maple Yam

$105 per gallon for choice of First Drop Coffee or Decaffeinated Coffee

A 25% service charge and 7% sales tax will be added to all food and beverage.
**THEMED BREAKS**

Themed breaks are priced at $29 per person for up to 30 minutes of continuous consumptions.

### Spa Break
- Smoothie Station
  - Mint, Yuzu and Watermelon
  - Pineapple and Coconut
  - Papaya and Mango
- Miniature Assorted Fruit Salad
- Housemade Granola Bars, Power Bars

*Add a licensed massage therapist to provide five minute, "pick-me-up" massages for an additional $199 per hour

### Bananamania
- Chocolate Dipped Bananas
- Caramelized Banana and Coconut Tart
- Banana Cream Pie
- Banana Milkshake
- Banana Chocolate Bars
- Banana Donut

### Day at the Field
- Buttered Popcorn, Roasted Peanuts, Cracker Jacks and Warm Jumbo Pretzels
- Miniature Franks in a Puff Pastry
- Ice Cold Bottles of Root Beer

### Homestead Grove
- Lemonade Stand
- Citrus Segment Parfait
- Mini Key Lime Tart
- Freshly Baked Orange Madeleine
- Chocolate Dipped Confit Orange Skins
- Freshly squeezed Orange and Grapefruit Juice

### Cafeina | $39 per person
- Brewed Coffee, Espresso, Cold Brewed Whipped Cream, Caramel Sauce, Chocolate Sauce, Milks, Half and Half
- Housemade Coffee Cake
- Assorted Housemade Cookies
- Nut Biscottis
- Coffee Macaroons

A 25% service charge and 7% sales tax will be added to all food and beverage.
# Lunch

**Featured Weekday Buffet Lunch Menu $65 per person**  
**Non-Weekday Featured Lunch Menu $74 per person**  
**Weekend - Select any menu $74 per person**

## Monday - South Florida

**Soup**  
Chicken Cilantro Lime

**First Course**  
Fish of the Day Ceviche, Served Root Chips  
Mini Beef Colombian Empanada, Aji Amarillo  
Black Bean, Avocado, Citrus, Mixed Green Salad

**Entrées**  
Grilled Churrasco, Heirloom Cherry Tomatoes, Chimichurri  
Grilled Mahi, Tropical Fruit Salsa  
White Rice and Maduros

**Desserts**  
Arroz con Leche  
Tropical Fruit Tartlets  
Caramel Flan

## Tuesday - Burlock Coast

**Soup**  
Seafood Chowder

**First Course**  
Beet Salad, Candied Nuts, Purple Haze Goat Cheese  
Quinoa Salad, Seasonal Vegetable, Bliss Vinegar  
BC Farm Salad, Cabernet Vinegar, Almonds

**Entrées**  
Fresh Catch of the Day, Braised Kale, Tomato Vinaigrette  
Grilled Skirt Steak, Confit Potatoes, Bearnaise  
Vegetarian House Made Pasta, Asparagus, Mushroom, Truffle butter

**Desserts**  
BC Cheesecake  
Mini Strawberry Shortcake  
Rum Cake, Whipped Cream

## Wednesday - French

**Soup**  
Soup de Lentille

**First Course**  
Salmon Tartare, Dill Cream and Crouton  
Mini Quiche of the Day, Savory Custard  
Salade Nicoise, Half-Seared Tuna, Green Beans

**Entrées**  
Chicken “Coq au Vin”, Glace Cippolini, Onion, Mushroom Pancetta Sauce  
Seared “loup de mer”(Bass), Sauce vierge  
Traditional Ratatouille, Zucchini, Bell Pepper, Onion

**Desserts**  
Crème Brulee  
Coffee Éclair  
Framboisier

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A 25% service charge and 7% sales tax will be added to all food and beverage.
<table>
<thead>
<tr>
<th>Thursday - Italian</th>
<th>Friday - Pressed Sandwiches</th>
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<tbody>
<tr>
<td><strong>Soup</strong></td>
<td><strong>Soup</strong></td>
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<tr>
<td>Cannelini Bean Soup</td>
<td>Chicken Barley</td>
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<tr>
<td><strong>First Course</strong></td>
<td><strong>First Course</strong></td>
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<tr>
<td>Tomato Caprese, Burrata, Basil, Balsamic Reduction</td>
<td><strong>Cobb Salad Station</strong></td>
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<tr>
<td>Melon Prosciutto, Mint, Port Wine Reduction</td>
<td>Cherry Tomato, Hardboiled Egg, Bacon, Blue Cheese, Onion, Ham, Turkey, Chicken, Avocado Green Goddess Dressing</td>
</tr>
<tr>
<td>Caesar Salad, Parmesan Cheese, Romaine, Crouton, Anchovy</td>
<td><strong>Mini Crudite</strong></td>
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<tr>
<td><strong>Entrées</strong></td>
<td>Farm Selection of Raw Vegetable Ranch and Blue Cheese Dressing</td>
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<tr>
<td>Mini Lamb Osso Bucco, Cheese Polenta, Sage</td>
<td><strong>Entrées</strong></td>
</tr>
<tr>
<td>Seared Salmon, Caper Lemon Gremolada</td>
<td><strong>Traditional Ruben</strong></td>
</tr>
<tr>
<td>Fiocchetti Pasta, Caramelized Pear and Blue Cheese, Candied Nuts, Spinach</td>
<td>Corned Beef, Thousand island</td>
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<tr>
<td><strong>Desserts</strong></td>
<td><strong>Desserts</strong></td>
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<tr>
<td>Mini Tiramisu</td>
<td>Mini Key Lime Pie</td>
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<tr>
<td>Orange Canolli</td>
<td>Red Velvet Cake</td>
</tr>
<tr>
<td>Vanilla and Berry Panna Cotta</td>
<td>Black Forest Cake</td>
</tr>
</tbody>
</table>

A 25% service charge and 7% sales tax will be added to all food and beverage.
Charter the Whole Ship

Our Story Begins...

Florida native, Bill McCoy, was one of the Prohibition era’s most infamous rumrunners. His invention of the burlock – a package holding six bottles of booze jacketed in straw – revolutionized rum-running, as did his market-style method of anchoring large ships in international waters to sell to smaller coast-bound ships. He famously said “I have no tale of woe to tell you. I was...selling whiskey, and good whiskey, to anyone and everyone who wanted to buy.” He was unapologetically committed to giving people what they wanted, and providing the means for fun and revelry.

By all accounts, McCoy was a good bad guy.

Marketplace, Bar Lounge, Restaurant, Outdoor Terrace and Exclusive Rum Room available

A 25% service charge and 7% sales tax will be added to all food and beverage.
THE RITZ-CARLTON, FORT LAUDERDALE

BANQUET MENU | RECEPTIONS

A 25% service charge and 7% sales tax will be added to all food and beverage.

HORS D’OEUVRES

Hors d’oeuvres are priced on a per piece basis. A minimum of (25) of each hors d’oeuvre is required.

Cold Hors d’Oeuvres | $8
Smoked Salmon, Crêpe Roulade
Watermelon, Goat Cheese, Preserved Lemon Block
Beef Carpaccio, Roulade on Brioche
Fresh Tomato, Basil and Olive Tapenade Bruschetta
Grilled Portobello Mushroom Wrap, White Truffle Cream
Rice Paper Lobster Roll, Mango
Burlock Coast Shrimp Cocktail
Burlock Coast Tuna Tartare Taco, Mini Corn Taco Shells
Jerk Chicken Salad, Papaya Salsa, Fried Plantain

Premium Cold Hors d’Oeuvres | $10
Lobster Medallion, Crispy Potato Cake, Citrus Cream
Locally-Farmed Caviar “Mini Taco”
Oyster and Caviar, Mote Marine Floridian Caviar
Ahi Tuna, Avocado, Soy Sauce

Hot Hors d’Oeuvres | $9
Prosciutto Wrapped Diver Scallops, Butter Sauce
Mini Beef Wellington, Truffle Jus
Malaysian Beef Satay, Spicy Peanut Sauce
Lemongrass Chicken Satay, Dipping Sauce
Goat Cheese Croquette, Tomato Chutney
Mini Truffle Grilled Cheese
Mini Quiche Lorraine
Beef Mini Empanadas, Aji Amarillo
Fried Oyster on the Shell, Remoulade Sauce

Premium Hot Hors d’Oeuvres | $11
Roasted Breaded Lamb Chop, Raita Sauce
Jonah Crab Cake, Basil Aioli
Quail Egg and Caviar
Mini Burlock Coast Bootleg Slider

PERSONALIZE YOUR EVENT WITH SIGNATURE COCKTAILS
Signature cocktails are a fun way to personalize your event and can coordinate with your theme, décor or color palette. We are happy to assist you in choosing a cocktail that complements your theme and incorporates your choice of personal elements.

Cold Hors d’Oeuvres | $8

Hot Hors d’Oeuvres | $9
COLD STATIONS

Stations are prepared by the guaranteed number of guests contracted. May not be prepared for less that stated on the contract. Pricing is priced per person, for up to two hours of continuous consumption.

**Imported & Domestic Cheese Display | $32**

Imported and Domestic Artisan Cheeses, Grapes, Dried Fruit, Nuts, Assorted Crackers and European Breads

**Antipasto Display | $39**

Grilled Peppers, Portobello Mushrooms, Endive, Zucchini, Yellow Squash, Eggplant, White and Green Asparagus, Yellow and Red Tomatoes, Marinated Baby Artichokes, Cipollini Onions, Green and Black Olives, Olive Tapenade, Baby Mozzarella with Sun-Dried Tomato and Basil, Parmesan, Ciabatta, Olive Bread, Grissini, Lavash

**Cone Lollipop Station | $34***

Roasted Beets Tartar
Goat Cheese Foam
Cabernet Sauvignon Vinaigrette
Tarragon

Tuna Tartare, Extra Virgin Oil
Chives, Lemon Zest

Traditional Beef Tartar
Poached Quail Egg

*Requires Chef Attendant, $150 per hour

**Seafood Display | $54**

Jumbo Shrimp
North Atlantic Oysters on a Half Shell
Green Lip Mussels on a Half Shell
Jonah Crab Claw
Cocktail, Mignonette, Mango Mustard, Brandy Sauces and Lemon Wedges

**Sushi Yatai | $49**

Spider, Shrimp Tempura, Philadelphia, Tuna, Salmon, Sweet Prawns, Smoked Eel, California Roll, Veggie Roll served with Wasabi, Pickled Ginger and Soy Sauce

*Sushi Chef per 50 people at $250 per chef

A 25% service charge and 7% sales tax will be added to all food and beverage.
HOT STATIONS

Stations are prepared by the guaranteed number of guests contracted. May not be prepared for less that stated on the contract. Pricing is priced per person, for up to two hours of continuous consumption.

**Italian Pasta**
Choose Two or Three of the Following

*Housemade Pasta Dishes Sautéed to Order*
*All Served with Freshly Grated Parmesan Cheese and Garlic Toast*

- Farfalle, Eggplant, Tomato and Onion Sauce, Mozzarella Cheese and Basil Pesto
- Acini de Pepe, Black Truffle, Lobster "Mac & Cheese"
- Ricotta Cheese Ravioli, Plum Tomatoes Sauce, Basil
- Spinach and Gorgonzola Tortelloni, Walnut, Caramelized Pears
- Wild Porcini Mushroom Ravioli, Red Wine Demi Glace and Tarragon Cream
- Penne Pasta, Italian Sausage, Roasted Corn and Sautéed Onion Roasted Red Pepper Coulis
- Blackened Chicken Risotto, Asparagus and Onion, Madeira Jus

2 Selections – $38 per person, plus chef fee
3 Selections – $44 per person, plus chef fee

**Requires Chef Attendant, $150 per hour**

**Key West Shrimp Three Ways** $39

*Light Tempura Served with Sweet Chili Sauce, Traditional Ginger Soy Dipping Sauce*
*Sautéed with Tomato and Fennel Garlic Pernod Key Lime Cream*
*Coconut Banana Crusted Tropical Salsa*

**Requires Chef Attendant. $150 per hour.**

**Sliders** $30

- Crab Cake Slider, Paprika Aioli
- Beef, Bleu Cheese, Bacon Onion Relish
- Lobster Salad, Tarragon Spread and Arugula

Add seared foie gras slider to your station for an additional $10 per person

**Tacos** $35

*Choice of hard corn and/or soft flour tortillas.*

- Shrimp "Al Ajillo", Adobo Chicken, “Chimichurri” Skirt Steak and Blackened Mahi Mahi
- Vegetarian - Caramelized Onion, Bell Peppers, Cilantro
- Mango Salsa, Pico de Gallo, Tomatillo Salsa, Corn Salsa, Sour Cream, Guacamole, Queso Fresco Rallado, Lime and Lemon Wedges, Chopped Onion and Chopped Tomato

**Dim Sum** $35

*Assorted Dim Sum, Asian Dipping Sauce, Served in Bamboo Basket*

A 25% service charge and 7% sales tax will be added to all food and beverage.
CARVING STATIONS

Stations are prepared by the guaranteed number of guests contracted. May not be prepared for less that stated on the contract. Pricing is priced per person, for up to two hours of continuous consumption.

**Roasted Suckling Pig** | $860
Bitter Orange Marinated Suckling Pig, Aji Amarillo, Jerk-Spiced Bread
(Serves 30 people)

**Salted Crusted Prime Rib of Beef** | $1,100
Slow Roasted Prime Rib, Cabernet Sauce, Horseradish Cream
(Serves 40 people)

**Baked Ham** | $750
Rum and Coffee Glazed Ham, Banana, Lime Salsa, Assorted Rolls, Spicy Golden Mustard
(Serves 50 people)

**Roasted Tom Turkey** | $500
Whole Roasted Tom Turkey
Cranberry-Orange Marmalade
Sage Giblet Gravy
(Serves 30 people)

**Salted Crusted Whole Baked Grouper** | $1,100
Gremolada Sauce
(Serves 45 people)

**Jerk Beef Tenderloin** | $600
Horseradish Cream, Bearnaise Sauce
(Serves 15 people)

**New York Strip Loin** | $880
Roasted New York Strip Loin, Green Peppercorn Sauce
(Serves 35 people)

**Beef Wellington Station** | $895
Foie Gras, Spinach, Wild Mushrooms, Beef Tenderloin
Madeira Truffle Sauce
(Serves 20 people)

A 25% service charge and 7% sales tax will be added to all food and beverage.
DESSERT STATIONS

Stations are prepared by the guaranteed number of guests contracted. May not be prepared for less that stated on the contract. Pricing is priced per person, for up to two hours of continuous consumption.

Banana Foster Station | $22*
Rum Flambé Bananas with Caramel Sauce served over Homemade Vanilla Ice Cream and Banana Bread

Create-Your-Own Sundae Station | $32
Vanilla, Chocolate, Dulce de Leche, Rum-Banana Ice Cream, Crumble Cookies, Toasted Coconut Flakes, Candy Bar, Toffee Bar, Almonds, Peanuts, Raspberry, Raspberry Sauce, Chocolate Sauce, Vanilla Sauce, Brownie Crumble, Caramelized Banana

Assorted Tropical Fruit Crêpes Station | $25*
Crêpes Sautéed with Orange Zest, Citrus Sauce Flambé with Grand Marnier Assorted Fruit Compote Vanilla Cream and Cocoa Sorbet

Volcano Chocolate Cake | $26
Bittersweet Chocolate Cake, Tropical Fruit Chutney, Piña Colada Sorbet

Mini Cone Station | $20
Fluffernutter Mini Oreo Cheesecake

*Requires Chef Attendant, $150 per hour

A 25% service charge and 7% sales tax will be added to all food and beverage.
Plated dinners include freshly baked banquet rolls, coffee, decaffeinated coffee, and a selection of Ritz-Carlton teas. Chef’s wine pairing selection pricing available on page 16.

Option Four | $189 per person
First Course
Select One
Caramelized Apple and Baby Spinach Salad, Heirloom Cherry Tomato, Warm Bacon Raisin Vinaigrette

Baby Arugula Salad, Stilton Blue Cheese, Caramelized Walnuts, Pear Julienne, Pickled Shallot, Violet Mustard Vinaigrette

Appetizer
Select One
Maine Lobster “Mac & Cheese”
Acini di pepe Pasta, Lobster Cream, Black Truffle Shaving Organic Spinach

3oz Braised Short Rib Celery Root Puree, Black Truffle Nage

Entrées
Select One
Seared 7oz Grouper Bell Pepper and Fennel Piperade, Gremolada Sauce, Potato Shoestring

Onion marmelade crusted 7oz Beef Tenderloin, Confit Heirloom Fingerling Potatoes, Mushroom Ragout

Desserts
Burlock Coast Key Lime Pie, Toasted Meringue, Candied Lime Zest, Coconut Gelato

A 25% service charge and 7% sales tax will be added to all food and beverage.

Option Three | $169 per person
First Course
Select One
“New Style” Caprese Salad
Burrata, Olive Tapenade, Crouton, Parmesan, Basil, Balsamic Reduction, Basil Oil and Pesto

Tuna tartare napoleon, Citrus aioli, avocado, Crisp and extra virgin olive oil

Entrées
Select One
Seared Scallop and Braised Short Rib, Tomato Chutney, Parsnip and Pumpkin Purees, Baby Root Vegetable, Lemon Butter Sauce and Pomme Gaufrette

5oz Beef Tenderloin and Maine Lobster, Wild Mushroom Risotto, Cilantro Parsnip Puree, Baby Seasonal Vegetable Red Wine Butter Sauce and Bearnaise

Desserts
Flourless Chocolate Dessert, Chocolate Ganache, Vanilla Custard, Coulis Filled Raspberries, Chocolate Gelato

Option Three | $169 per person
First Course
Select One
“New Style” Caprese Salad
Burrata, Olive Tapenade, Crouton, Parmesan, Basil, Balsamic Reduction, Basil Oil and Pesto

Tuna tartare napoleon, Citrus aioli, avocado, Crisp and extra virgin olive oil

Entrées
Select One
Seared Scallop and Braised Short Rib, Tomato Chutney, Parsnip and Pumpkin Purees, Baby Root Vegetable, Lemon Butter Sauce and Pomme Gaufrette

Wine Pairing: Stag’s Leap Wine Cellars, Chardonnay, "Karia", Napa Valley

5oz Beef Tenderloin and Maine Lobster, Wild Mushroom Risotto, Cilantro Parsnip Puree, Baby Seasonal Vegetable Red Wine Butter Sauce and Bearnaise

Wine Pairing: Masi, Amarone della Valpolicella Classico, “Costasera”, Veneto, Italy

Desserts
Flourless Chocolate Dessert, Chocolate Ganache, Vanilla Custard, Coulis Filled Raspberries, Chocolate Gelato

Option Three | $169 per person
First Course
Select One
“New Style” Caprese Salad
Burrata, Olive Tapenade, Crouton, Parmesan, Basil, Balsamic Reduction, Basil Oil and Pesto

Tuna tartare napoleon, Citrus aioli, avocado, Crisp and extra virgin olive oil

Entrées
Select One
Seared Scallop and Braised Short Rib, Tomato Chutney, Parsnip and Pumpkin Purees, Baby Root Vegetable, Lemon Butter Sauce and Pomme Gaufrette

Wine Pairing: Stag’s Leap Wine Cellars, Chardonnay, "Karia", Napa Valley

5oz Beef Tenderloin and Maine Lobster, Wild Mushroom Risotto, Cilantro Parsnip Puree, Baby Seasonal Vegetable Red Wine Butter Sauce and Bearnaise

Wine Pairing: Masi, Amarone della Valpolicella Classico, “Costasera”, Veneto, Italy

Desserts
Flourless Chocolate Dessert, Chocolate Ganache, Vanilla Custard, Coulis Filled Raspberries, Chocolate Gelato
Plated dinners include freshly baked banquet rolls, coffee, decaffeinated coffee, and a selection of Ritz-Carlton teas. Vegetarian and gluten free options available.

Option Two | $124 per person
First Course
Select One
The Ritz Carlton Mixed Green and Cucumber "Crown", Heart of Palm, Cherry Tomato, Orange Segment, Lemon Thyme Dressing
Red and Gold Beet Carpaccio, Goat Cheese Mousseline, Roasted Macadamia Nuts, Raspberry Gastric Vinaigrette

Entrées
Select One
Seared Seabass, Ramen Noodle, Baby Bok Choy, Shiitake Cap, Miso Sake Caramel Sauce
Wine Pairing: Louis Latour, Pouilly-Fuissé, Macon, Burgundy, France
7oz Roasted Beef Tenderloin, Cilantro Mashed Potato, Local Baby Root Vegetable, Wild Mushroom, Merlot and Bearnaise Sauce.
Wine Pairing: Frei Brothers, Cabernet Sauvignon, Alexander Valley

Entrées
Select One
Chicken Breast "coq au vin", Mashed Yukon Gold, Heirloom Baby Carrot, Glace Cippolini Onion, Pancetta and Mushroom Sauce
Wine Pairing: Chateau St. Jean Chardonnay, North Coast, CA
Red Wine Braised Short Rib, Truffle Mashed Potato, Onion Ring, Baby Root Vegetable, Cabernet Sauce
Wine Pairing: MacMurray Ranch, Pinot Noir Sonoma
Seared Salmon, Organic Red Quinoa and Summer Squash Salad, Roasted Tomato Vinaigrette, Local Greens
Wine Pairing: Santa Margherita, Pinot Grigio, Trentino, Alto Adige, Italy

Desserts
Cheesecake Dome, Graham Cracker Ice Cream, Florentine
Wine Pairing: Louis Latour, Pouilly-Fuissé, Macon, Burgundy, France

Option One | $104 per person
First Course
Select One
Caesar Salad, Parmesan Cheese, Caesar Dressing, Anchovy, Brioche Crouton
Farmer’s Salad, Marcona Almonds, Radishes, Citrus Segments, Confit Kumquat, Forum Vinaigrette

Entrées
Select One
The Ritz Carlton Mixed Green and Cucumber "Crown", Heart of Palm, Cherry Tomato, Orange Segment, Lemon Thyme Dressing
Red and Gold Beet Carpaccio, Goat Cheese Mousseline, Roasted Macadamia Nuts, Raspberry Gastric Vinaigrette

Entrées
Select One
Caesar Salad, Parmesan Cheese, Caesar Dressing, Anchovy, Brioche Crouton
Farmer’s Salad, Marcona Almonds, Radishes, Citrus Segments, Confit Kumquat, Forum Vinaigrette

Desserts
Cheesecake Dome, Graham Cracker Ice Cream, Florentine
Wine Pairing: Louis Latour, Pouilly-Fuissé, Macon, Burgundy, France

A 25% service charge and 7% sales tax will be added to all food and beverage.
Buffet

Dinner buffets include freshly baked rolls, coffee, decaffeinated coffee and a selection of The Ritz-Carlton teas.

The Burlock Coast Experience | $199 per person

Soup
Local Lobster Bisque

Bites
Roasted Beets with Hazelnuts
Goat Cheese, Cabernet Vinaigrette
Quinoa Salad
Tomato Salad
Tuna Tartare

Hammock Hallow Garden Bar
Greens, Gem Lettuce, Fine Vinegars, Arbequinoa Olive Oil, Balsamic Vinegar, Honey Mustard
Farm Vegetables, Dried Fruits, Assorted Nuts

Carving Station
Prime Rib
Yukon Puree
Roasted Farmers Vegetable

Raw Bar Station
Oysters
Shrimp Cocktail
Crab Claws
Salt Block Cured Crudo

Hot Entrees
Braised Short Rib with Collard Greens, Crispy Shallots, Cabernet Jus
Duck Confit with Ancient Grains, Stone Fruit, Crispy Gizzards, Citrus
Coq au vin Sausage with Root Vegetables, Pinot Noir
Fresh Catch of the Day with Artichoke, Tomato, Kale, Olives

Charcuterie & Cheese Display
Daily Selection
Traditional Accompaniments

Mini Desserts
Key Lime Pie Tart
Apple Crumble Tart
Cheesecake
Oreo Sandwich
Chocolate Bread Pudding
Rum Cakes

A 25% service charge and 7% sales tax will be added to all food and beverage.
BUFFET

Dinner buffets include freshly baked rolls, coffee, decaffeinated coffee and a selection of The Ritz-Carlton teas.

Las Olas BBQ | $185 per person

Soup
Shrimp Gumbo

Ceviche
Shrimp and Sour Orange, Basil
Sea Scallop and Papaya, Cilantro

Salads
Baby Greens, Hearts of Romaine,
Baby Spinach, Arugula, Roasted Hearts of Palm, Orange Segment, Cherry Tomatoes, Cucumber, Carrot, Coconut

Dressings
Aged Balsamic Vinaigrette
Ranch
Lemon Thyme

BBQ
Local Lobster, Lemon Drawn Butter, Served with Lemon Wedges
Jerk Chicken, Jus
Wahoo, Tropical Fruit Salsa
Beef Tenderloin, Coconut Spicy Mojo
Conch Fritter, Creole Remoulade
Coconut Shrimp, Guava Salsa

Accompaniments
Rice and Peas
Corn on the Cob
Grilled Zucchini, Roma Tomatoes, Red Onions

Desserts
Banana Rum Bread Pudding
Chocolate-Passion Fruit Cake
Fruit Trifle
Coconut Tart
Chocolate Dipped Plantain

*Add a live action grill station with Chef Attendant for $150 per hour.

Around the Carribean | $150 per person

Soup
Seafood Chowder

Salads
Shrimp and Avocado Ceviche
Jonah Crab, Indian Pink Grapefruit
Florida Orange and Fennel Salad
Mixed Greens, Passion Fruit Vinaigrette

Entrées
Mahi Mahi, Mojo Lime Butter, Braised Greens
Citrus Orange Chicken, Papaya Salsa
Jerk Seasoned Pork Loin, Granny Smith Apple, Caramelized Onion Jus

Accompaniments
Fried Sweet Plantains
Toasted Coconut
Cilantro Infused Potato Puree
Grilled Garden Vegetables

Desserts
Key Lime Pie
Yellow Rum Cake, Meringue
Cuban Coffee Brûlée
Coconut Flan
Banana Chocolate Fudge Cake

*Suggested Enhancement:
Add a live action grill station with Chef Attendant for $150 per hour.

A 25% service charge and 7% sales tax will be added to all food and beverage.
WINE SELECTIONS

White Wines
Santa Margherita, Pinot Grigio, Trentino, Alto Adige, Italy | $75
Provenance, Sauvignon Blanc, Napa Valley, California | $70
Whitehaven, Sauvignon Blanc, New Zealand | $70
Pighin, Pinot Grigio, Friuli, Italy | $70
Ponz Vineyards Pinot Gris, Willamette Valley, OR | $70
Ferrari Carano, Fume Blanc, Russian River, California | $75
August Kesseler "R" Riesling Kabinett, Pfalz, Germany | $72
Joseph Phelps “Freestone Vineyards” Chardonnay, Sonoma Coast, CA | $80
Sterling Vineyards “Napa” Chardonnay, Napa Valley, CA | $85
Cakebread Cellars, Chardonnay, Napa Valley, California | $105
Stag’s Leap Wine Cellars, Chardonnay, “Karia”, Napa Valley | $99
Chateau St. Jean Chardonnay, North Coast, CA | $75
Louis Latour, Pouilly-Fuissé, Macon, Burgundy, France | $90
Jordan, Chardonnay, Russian River Valley, California | $95

Champagne
Nicolas Feuillatte NV Brut, Epernay, France | $125
Ritz Champagne, Brut Reims, Champagne, France | $130
Moët & Chandon, White Star Brut, Champagne, France | $135
Veuve Cliquot, Yellow Label Brut, Reims, Champagne, France | $140
Dom Pérignon, Brut, Champagne, France | $405
Louis Roederer, Brut, “Cristal”, Champagne, France | $520

Sparkling Wines
Veuve du Vernay, Brut, Champagne, France | $65
Mumm Napa, Brut Cuvée, Napa Valley, California | $85

Rose Wines
Jolie-Pitt & Perrin Château Miraval Rosé, Côtes de Provence, France | $70
Domaine Ott, Côtes de Provence, France | $110

A 25% service charge and 7% sales tax will be added to all food and beverage.
### Wine Selections

**Red Wines**

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bouchard Aine &amp; Fils Bourgogne Rouge, Burgundy, France</td>
<td>$75</td>
</tr>
<tr>
<td>Rodney Strong, Pinot Noir, Sonoma, California</td>
<td>$80</td>
</tr>
<tr>
<td>MacMurray Ranch, Pinot Noir Sonoma</td>
<td>$70</td>
</tr>
<tr>
<td>Merry Edwards, Pinot Noir, Russian River Valley, California</td>
<td>$155</td>
</tr>
<tr>
<td>Belle Glos, Pinot Noir, “Meiomi”, Monterey-Santa Barbara-Sonoma, CA</td>
<td>$70</td>
</tr>
<tr>
<td>Decoy by Duckhorn, Meritage, Sonoma, California</td>
<td>$80</td>
</tr>
<tr>
<td>Sterling, Merlot, Napa Valley, California</td>
<td>$66</td>
</tr>
<tr>
<td>Casa Lapostolle, Merlot, Cuvee Alexandre, Colchagua Valley, Chile</td>
<td>$70</td>
</tr>
<tr>
<td>Chateau Ste Michelle, Merlot, Washington</td>
<td>$72</td>
</tr>
<tr>
<td>Don Miguel Gascon, Malbec, Argentina</td>
<td>$70</td>
</tr>
<tr>
<td>Terrazas de los Andes, Malbec Reserva, Argentina</td>
<td>$75</td>
</tr>
<tr>
<td>Penfolds, Shiraz, Kalimna Bin 28, South Australia</td>
<td>$76</td>
</tr>
<tr>
<td>Ravenswood, Zinfandel, Napa Valley, California</td>
<td>$70</td>
</tr>
<tr>
<td>Bodegas Roda, Rioja, “Roda I”, Reserva , Spain</td>
<td>$175</td>
</tr>
<tr>
<td>Castello Banfi, Brunello di Montalcino, Tuscany, Italy</td>
<td>$190</td>
</tr>
<tr>
<td>Tenuta dell’Ornellaia, “Le Volte”, Tuscany, Italy</td>
<td>$78</td>
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<tr>
<td>Masi, Amarone della Valpolicella Classico, “Costasera”, Veneto, Italy</td>
<td>$165</td>
</tr>
<tr>
<td>Franciscan, Cabernet Sauvignon, Oakville Estate, Napa Valley, CA</td>
<td>$82</td>
</tr>
<tr>
<td>Frei Brothers, Cabernet Sauvignon, Alexander Valley</td>
<td>$74</td>
</tr>
<tr>
<td>Sterling, Cabernet Sauvignon, Napa Valley</td>
<td>$70</td>
</tr>
<tr>
<td>Caymus, Cabernet Sauvignon, Napa Valley, California</td>
<td>$188</td>
</tr>
<tr>
<td>Quintessa, Rutherford, California</td>
<td>$310</td>
</tr>
</tbody>
</table>

A 25% service charge and 7% sales tax will be added to all food and beverage.
Bar Selections

Hosted Open Bar Packages

4 Beers, 3 Wines Ritz-Carlton Sommelier’s Selection of Wines, Fresh Juices, Soft Drinks, Still and Sparkling Mineral Waters

<table>
<thead>
<tr>
<th>Hosted Bar</th>
<th>4 Beers, 3 Wines Ritz-Carlton Sommelier's Selection of Wines, Fresh Juices, Soft Drinks, Still and Sparkling Mineral Waters</th>
</tr>
</thead>
<tbody>
<tr>
<td>Platinum Bar</td>
<td>Gold Bar</td>
</tr>
<tr>
<td>One Hour</td>
<td>$40 per person</td>
</tr>
<tr>
<td>Two Hours</td>
<td>$58 per person</td>
</tr>
<tr>
<td>Three Hours</td>
<td>$76 per person</td>
</tr>
<tr>
<td>Four Hours</td>
<td>$94 per person</td>
</tr>
<tr>
<td>Five Hours</td>
<td>$112 per person</td>
</tr>
</tbody>
</table>

| Beer & Wine                      | Platinum Bar Selections, Gold Bar, Domestic Beers, Gold Wine (Glass), Soft Drinks                                           |
| One Hour                         | $28 per person                                                          | $32 per person                                                          |
| Two Hours                        | $38 per person                                                          | $46 per person                                                          |
| Three Hours                      | $48 per person                                                          | $60 per person                                                          |
| Four Hours                       | $58 per person                                                          | $74 per person                                                          |
| Five Hours                       | $68 per person                                                          | $88 per person                                                          |

Open Bar on Consumption

Hosted Bar

<table>
<thead>
<tr>
<th>Hosted Bar</th>
<th>Cash Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Platinum Brand Cocktails</td>
<td>Platinum Brand Cocktails</td>
</tr>
<tr>
<td>Gold Brand Cocktails</td>
<td>Gold Brand Cocktails</td>
</tr>
<tr>
<td>Imported and Micro Beers</td>
<td>Imported and Micro Beers</td>
</tr>
<tr>
<td>Domestic Beers</td>
<td>Domestic Beers</td>
</tr>
<tr>
<td>Gold Wine (Bottle)</td>
<td>Gold Wine (Glass)</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>Soft Drinks</td>
</tr>
<tr>
<td>Premium Soft Drink</td>
<td>Mineral Waters</td>
</tr>
<tr>
<td>Mineral Waters</td>
<td>Fruit Juices</td>
</tr>
<tr>
<td>Fruit Juices</td>
<td>Red Bull® Energy Drinks</td>
</tr>
<tr>
<td>Red Bull® Energy Drinks</td>
<td>$22</td>
</tr>
<tr>
<td></td>
<td>$18</td>
</tr>
<tr>
<td></td>
<td>$9</td>
</tr>
<tr>
<td></td>
<td>$8</td>
</tr>
<tr>
<td></td>
<td>$10</td>
</tr>
<tr>
<td></td>
<td>$9</td>
</tr>
</tbody>
</table>

Cash Bar pricing includes service & tax

A 25% service charge and 7% sales tax will be added to all food and beverage.
### Bar Selections

**Liquor and Beer Brands**

<table>
<thead>
<tr>
<th>Platinum Brands</th>
<th>Gold Brands</th>
<th>Beers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scotch</td>
<td>Scotch</td>
<td>Bud Light</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Bourbon</td>
<td>Hennessey XO</td>
</tr>
<tr>
<td>Gin</td>
<td>Gin</td>
<td>Rozes Port</td>
</tr>
<tr>
<td>Vodka</td>
<td>Vodka</td>
<td>Grappa</td>
</tr>
<tr>
<td>Whiskey</td>
<td>Whiskey</td>
<td>Armagnac</td>
</tr>
<tr>
<td>Rum</td>
<td>Rum</td>
<td>Sambuca</td>
</tr>
<tr>
<td>Tequila</td>
<td>Tequila</td>
<td>Bailey’s</td>
</tr>
</tbody>
</table>

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Scotch</td>
<td>Dewar’s White Label</td>
<td></td>
</tr>
<tr>
<td>Bourbon</td>
<td>Jim Beam</td>
<td></td>
</tr>
<tr>
<td>Gin</td>
<td>Beefeater</td>
<td></td>
</tr>
<tr>
<td>Vodka</td>
<td>Skyy</td>
<td></td>
</tr>
<tr>
<td>Whiskey</td>
<td>Canadian Club</td>
<td></td>
</tr>
<tr>
<td>Rum</td>
<td>Bacardi Superior</td>
<td></td>
</tr>
<tr>
<td>Tequila</td>
<td>Jose Cuervo</td>
<td></td>
</tr>
</tbody>
</table>

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Scotch</td>
<td>Johnnie Walker Black</td>
<td></td>
</tr>
<tr>
<td>Bourbon</td>
<td>Maker’s Mark</td>
<td></td>
</tr>
<tr>
<td>Gin</td>
<td>Tanqueray</td>
<td></td>
</tr>
<tr>
<td>Vodka</td>
<td>Grey Goose</td>
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</tr>
<tr>
<td>Whiskey</td>
<td>Crown Royal</td>
<td></td>
</tr>
<tr>
<td>Rum</td>
<td>Flor de Cana</td>
<td></td>
</tr>
<tr>
<td>Tequila</td>
<td>Patron Silver</td>
<td></td>
</tr>
</tbody>
</table>

**Specialty Bar on Consumption**

<table>
<thead>
<tr>
<th>Classic Martini Bar</th>
<th>Frozen Blended Cocktails</th>
<th>Cordials</th>
<th>per glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>$20 per Drink</td>
<td>$18 per Drink</td>
<td>Grand Marnier 100</td>
<td>$60</td>
</tr>
<tr>
<td>Green Appletini</td>
<td>Pina Colada</td>
<td>Hennessey XO</td>
<td>$48</td>
</tr>
<tr>
<td>Classic</td>
<td>Daiquiri</td>
<td>Rozes Port</td>
<td>$18</td>
</tr>
<tr>
<td>Dirty Martini</td>
<td>Margarita</td>
<td>Grappa</td>
<td>$18</td>
</tr>
<tr>
<td>Chocolate Kiss</td>
<td></td>
<td>Armagnac</td>
<td>$18</td>
</tr>
<tr>
<td>Blood Orange Cosmopolitan</td>
<td></td>
<td>Sambuca</td>
<td>$16</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Champagne Cocktails</th>
<th>Exotica Sensacionales</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>$18 per Drink</td>
<td>$20 per Drink</td>
<td>Don Julio 1942</td>
<td>$50</td>
</tr>
<tr>
<td>Mimosa</td>
<td>Mojitos</td>
<td></td>
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</tr>
<tr>
<td>Bellini</td>
<td>Margaritas</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kir Royale</td>
<td>Rum-tinis</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ritz Fizz</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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