

The Ritz-Carlton, New Orleans Beverage Menus

BEVERAGES

*All Prices are Subject to Designated Taxable Service Charge and Applicable Sales Tax
Prices are for 1.25 oz. Drink and 1 Bartender per 75 Guests*

Ultra-Premium Brands

Fee Per Drink or

Fee per Guest for First Hour, Additional Fee per Guest Each Additional Hour

Belvedere Vodka / Hendricks's Gin

Glenfiddich 12 year Single Malt Scotch / Crown Royal Reserve Whiskey

Woodford Reserve Bourbon / Ron Zacapa 23 Anos Rum / Avion Reposado Tequila

Ritz-Carlton House Selection of Wines

Domestic, Imported, and Local Craft Beers, Fruit Juices and Soft Drinks

Super Premium Brands

Fee Per Drink or

Fee per Guest for First Hour, Additional Fee per Guest Each Additional Hour

Grey Goose Vodka / Tanqueray Gin

Chivas Regal Scotch / Crown Royal Whiskey

Buffalo Trace Bourbon / Appleton Estate Dark Rum / 1800 Reposado Tequila

Ritz-Carlton House Selection of Wines

Domestic, Imported, and Local Craft Beers, Fruit Juices and Soft Drinks

Premium Brands

Fee Per Drink or

Fee per Guest for First Hour, Additional Fee per Guest Each Additional Hour

Skyy Vodka / Beefeater Gin

Dewar's White Label Scotch / Bacardi Light Rum

Canadian Club Whiskey / Jim Beam White Label Bourbon / Sauza Blue 100% Agave
Tequila

Ritz-Carlton House Selection of Wines

Domestic, Imported, and Local Craft Beers, Fruit Juices and Soft Drinks

Hosted Bar

House Wines

Imported Beer

Stella Artois, Beck's Non-Alcoholic

Craft & Local Beer

Blue Moon, Abita Amber

Domestic Beer

Bud Light, Michelob Ultra

Soft Drinks

Fruit Juices

Mineral Waters

*Any and All Guests May be Asked to Provide valid ID before being Served Alcoholic Beverages.
Shots will not be Served during the Event. All wines with Plated Dinners will be course.*

The sale and Service of All Alcoholic Beverages is regulated by the Louisiana State Division of Alcoholic Beverages and Tobacco. The Hotel is Responsible for the Administration of Those Regulations. It is a Policy, Therefore, that no Alcoholic Beverages or Food be Brought into the Hotel at any Time.



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BEVERAGES CONTINUED

*Price Includes Service Charge and Sales Tax. Prices are 1.25 oz. Drink
Fee per Bartender / Fee per Cashier for Two Hours of Service, Additional Fee per Each Additional Cashier Hour*

Cash Bar

Premium Brand Cocktail Selections

Premium Brand Martinis and Double Shots

House Wines

Domestic & Non-Alcoholic Beers

Imported Beers

Microbrewery & Specialty Beers

Fresh Juices

Ritz-Carlton Mineral Water

Soft Drinks



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LAGNIAPPE & TO-GO BAR PACKAGES

*All Prices are Subject to Designated Taxable Service Charge and Applicable Sales Tax
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Tales of the Cocktail Bar

Must Accompany an Hourly Bar Package

A Selection of Classic New Orleans Cocktails

Sazerac / Hurricane / Pimm's Cup
Vieux Carre / French 75

Additional fee per hour

Local Craft Brew To-Go Bar

A Selection of Louisiana's Finest Craft Brews

Includes To-Go Cups

Abita, Covington Brewery, Tin Roof,
Bayou Teche, and NOLA Brewery

Fee for each or Fee per Guest for First Hour, Additional Fee per Guest Each Additional Hour

Custom Bottled Signature Cocktails

Create a Custom Cocktail for your Group to be Bottled and Served on Ice. Choose from Seasonal Ingredients and Signature Spirits to Personalize your Bar, To-Go Bar, and Wedding Day Favors.



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WINES

*All wines with Plated Dinners will be coursed
Wine Stewards Recommended for Continuous Service*

Sparkling Wine & Champagne

Marquis De La'Tour, Brut, Loire Valley, France
Mumm Napa, Brut, "Prestige", Napa Valley, California, NV
Lamberti Prosecco Extra Dry, Prosecco, Treviso, Italy, NV
Nicolas Feuillatte, Brut, Champagne, France, NV
Laurent Perrier Brut, Champagne, France, NV
Ritz, Brut, Champagne, France, NV
Veuve Clicquot, Brut, "Yellow Label", Champagne, France, NV
Dom Perignon, Brut, Champagne, France

Chardonnay

The Dreaming Tree Chardonnay, North Coast, California
Steven Kent, Chardonnay, "A Ritz Carlton Cuvée", Central Coast, California
St. Supery, "Unoaked Chardonnay", Napa Valley, California,
Pedroncelli, Chardonnay, Sonoma County, California
Pine Ridge, Chardonnay, Carneros, California
Kendall Jackson "Jackson Estates", Chardonnay, Santa Maria Valley, California
Louis Jadot "Pouilly-Fuisse, Chardonnay, Burgundy, France
Sterling, Chardonnay, Napa Valley, California
St. Clement, Chardonnay, Napa Valley, California
Clos Du Val, Chardonnay, Carneros, California
Patz & Hall, Chardonnay, Sonoma Coast, California
Rombauer, Chardonnay, Napa Valley, California
Cakebread Cellars, Chardonnay, Napa Valley, California

Additional Whites

Bollini, Pinot Grigio, Trentino, Italy
Ferrari Carano, Fumé Blanc, Sonoma County, California
Morgan, Sauvignon Blanc, Monterey County, California
Ponzi, Pinot Gris, Willamette Valley, Oregon
Trimbach, Riesling, Alsace, France
Groth, Sauvignon Blanc, Oakville, Napa Valley, California



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WINES

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Pinot Noir

Forefront, Pinot Noir, Russian River Valley, California
Byron, Pinot Noir, Santa Barbara, California
Sonoma Cutrer, Pinot Noir, Sonoma Coast, California
Elk Cove, Pinot Noir, Willamette Valley, Oregon
Morgan, Pinot Noir “Twelve Clones”, Santa Lucia Highlands, California
Adelsheim, Pinot Noir, Willamette Valley, Oregon

Cabernet Sauvignon

Steven Kent, Cabernet Sauvignon, "A Ritz-Carlton Cuvée", Livermore Valley, California
Kendall Jackson “Jackson Estates”, Cabernet Sauvignon, Alexander Valley, California
Justin Vineyards, Cabernet Sauvignon, Paso Robles, California
Sterling, Cabernet Sauvignon, Napa Valley, California
Fuse, Cabernet Sauvignon, Napa Valley, California
Clos Du Val, Cabernet Sauvignon, Napa Valley, California
Groth, Cabernet Sauvignon, Oakville, California
Ramey, Cabernet Sauvignon, Napa Valley, California

Additional Reds

The Dreaming Tree “Crush”, Red Blend, North Coast, California
Chateau Ste. Michelle, Merlot, Indian Wells, California
Don Miguel Gascón, Malbec, Mendoza, Argentina
Sterling, Merlot, Napa Valley, California
Seghesio, Zinfandel, Sonoma County, California
Decoy by Duckhorn, Meritage Blend, Sonoma County, California
Chappellet “Mountain Cuvee” Meritage Blend, Napa Valley, California
Cain Cuvée, Meritage Blend, Napa Valley, California



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POLICIES

Guarantee Policy: The Hotel requires the final guaranteed number of attendees be communicated by Client to the Meetings and Special Events office no later than 12:00 p.m., three (3) full business days prior to the date of Event. If the guaranteed number is not provided, the billing will be for the greater of the following: (i) The number of persons for which the Event was originally booked, or (ii) The number of persons in attendance.

In addition, the Client will be charged for actual attendance to the event regardless of a lower guarantee.

An increase of attendance on the day of the event will result in additional costs and May be subject to substitution of alternate Food and beverage product. The Hotel will prepare for five percent (5%) above the guaranteed number of attendees, if requested by Client in advance.

Signage: All displays, exhibits and decorations must conform to, and comply with the rules and Regulations of the Hotel, the Building Codes, and Fire Ordinances, and should be free standing without attachment to walls, ceilings or floors.

Pricing: Prices are not guaranteed and *subject to change* without notice.

Service Standards and Pricing: Buffet Pricing and Service is Based on One Hour of Service:

- One Server per (20) Guests for Breakfast and Lunch.
- One Server per (15) Guests for Plated Dinner.
- One Bartender per (75) Guests for Hosted Bars
- One Bartender and One Cashier per (100) Guests for Cash bars

Re-Plate Fees: A re-plate fee of \$5.00 per guest will be charged for any request of Food Service outside of the scheduled menu Time this Includes the request to re-plate menu items.

Food and Beverage Policy: No outside Food and beverage of any kind May be brought into the hotel by clients or attendees. Any and All Guests May be Asked to Provide valid ID before being Served Alcoholic Beverages. Shots will not be served during the event and all wines with plated dinners will be coursed.

All Food and beverage is subject, currently, to a taxable 25% Service charge and 10.9995% state sales tax. Taxes and Service Charges are subject to change at any Time without prior notice.

Notice: Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs May increase your risk of Foodborne illness.

Alcoholic Beverages & Smoking: The Louisiana State Division of Alcoholic Beverage and Tobacco Administration issues and regulates the licenses for the sale and Services of Alcoholic Beverages. The Ritz-Carlton, New Orleans is Responsible for the Administration of these Regulations. It is a Policy, Therefore, that no Alcoholic Beverages or Food be brought into the Hotel at any Time. It is the Hotel's Policy that All Alcoholic Beverages are provided by the Hotel. Due to Louisiana Ordinances, smoking is not permitted in any public area of the hotel. The Ritz-Carlton, New Orleans is a non-smoking property.



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Weather Call: A weather call will be made by the Meetings & Special Events Manager and/or Director of Banquets prior to the event. The final weather call will be made four (4) hours prior to the event start Time. If the likelihood of rain is 40% or greater, the hotel will move the event indoors. The final weather call will be made the night prior at 7:00 PM for Breakfast. If the likelihood of rain is 40% or greater, the hotel will move the event to an indoor location.

The hotel reserves the right to make the final decision to use indoor facilities in case of inclement weather on the day of the event if winds exceed 15 miles per hour or higher, the Hotel May require set-modification or movement of function to an indoor venue.

Noise Policy: No loud noises are permitted after 9:45 PM during outside events Monday through Friday; 10:45pm Saturdays and Sundays this Includes events in Mercier Terrace and Crescent View which are located on guestroom floors.

Miscellaneous Charges:

Door Locks / Re-Keys: Most of the meeting room doors can be electronically re-keyed for privacy at a cost of \$150.00, per lock.

Room Set Labor Fee applies when the day of the event the client requests the hotel to change the room set to something other than what is reflected on the signed Banquet Event Orders. The room set labor fee(s) will be charged as follows:

Group Size	Set-Up Fee
0-35	\$200.00
36-125	\$400.00
126-250	\$600.00
251 – 500	\$800.00
500+	\$1000.00

Bartender: \$175 per Bartender for the first two hours; \$75 each additional hour

Bar Cashier: \$175 per Bartender Cashier for the first two hours; \$75 each additional hour

Carver & Chef Attendants: \$175 per Carver/Attendant for the first two hours; \$75 each additional hour

Security Officer: \$75 per Hour; four hour Minimum

Menu Cards: Starting at \$5.00 each

Restroom Attendant: \$175 per Restroom Attendant for the first two hours; \$75 each additional hour

Coat Check Attendant: \$175 per Coat Check Attendant for the first two hours; \$75 each additional hour



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Optional Choice of Plated Dinner Entrée Service: You May Choose to Offer your Guests a Pre-Selected Choice for their plated meal. We Offer this Service with a four-course meal Minimum. Pre-Selected menus will be due a Minimum of 21 business days prior to the event. All meals will be charged at the highest Priced meal. Pre-Selected counts must be provided by 12 noon a Minimum of 7 business days prior to the event. The same vegetable and starch will be served with all entrees unless otherwise approved by the Executive Chef (*an additional fee and Labor May Apply*).

The Ritz-Carlton, New Orleans Printed place cards (black or blue ink) must be provided for each guest indicating meal Selection. Client provided place cards must be approved by the Meetings & Special Events Manager.

You May also Choose “table-side” Service (Guests select their main course once they are seated). An additional \$35.00, per course, will apply.

The remaining courses must be the same for All Guests. The same vegetable and starch will be served with all entrees unless otherwise approved by the Executive Chef (*an additional fee and Labor May Apply*).

Additional labor May be requested in advance of the event for an additional fee

A Customary 25% taxable Service charge and Louisiana state tax will be added to All Food and beverage pricing. Prices are subject to change without notice. An additional labor charge will apply for events with twenty-five Guests or less.

Audio Visual: Please refer to PSAV guidelines.

Vendors who bring in outside equipment must provide all of their own equipment and support equipment including projection carts, extension/power cords, transportation carts, barstools, etc.

Networking Equipment, Networking Configurations are the responsibility of the vendor. Vendors that require any in-house technical support, additional fees and or labor costs will be assessed.

Meetings & Events Enhancements:

Our Meetings and Special Events Managers can create an exceptional experience for you and your Guests. They can arrange for floral Centerpieces, specialty linens, theme props, entertainment and Ice sculptures that will make your event unforgettable.

The Ritz-Carlton Trademark

It is necessary to receive written consent prior to utilizing 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, newspapers, internet, printed tickets, brochures, apparel items or any other forms.

Vendor Policies & Code of Conduct

Vendor personnel must enter, exit, load and unload equipment from the Hotel’s loading dock in accordance with the Hotel’s rules and local ordinances. The dock is located on Iberville Street (directly behind the hotel). No parking validations or meal vouchers will be provided complimentary by the Hotel.

When you or your vendors arrive, the room will be clean and set as requested. Similarly, it is expected that the Hotel premises will be left in a neat and Orderly condition, free of debris or display when you or your vendor depart. If the Hotel staff must remove materials or debris at the close of any event, additional charges will be incurred. Vendors are required to furnish the Hotel with a valid insurance certificate of comprehensive general liability coverage of \$2,000,000.00 prior to the commencement of work or Services at the Hotel. Vendors are not



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All vendors shall check-in with the Hotel's Loss Prevention Department upon arrival to the Hotel. Contractor's badges will be required for all vendors working on the Hotel premises. All vendors must have a valid driver's license or other form of official identification, to receive the contractor's badge required. All persons will be required to dress appropriately while in the building. No shorts, cut-offs, sandals or clogs are permitted and all clothing must be clean and in good repair.

Musicians must have their equipment set and ready to perform at least one half hour before the designated start Time. Tardiness will not be tolerated and May be subject to a Price reduction if the performance begins late. Musicians are Responsible for their equipment at All Times. Musicians must arrange for recorded music to be played during their breaks. Private break rooms May be arranged prior to the event, Based upon availability and subject to applicable room rental fees to the client.

All functions are private; non-performing Guests are not allowed to accompany any band or entertainer. The staging area is to be kept impeccably clean for appearances and safety. Entertainers must store cases and miscellaneous supplies behind the stage, in your private break room or in your vehicle. Cords and wiring must be inconspicuously taped down. The Banquet Captain will inform the entertainers if standards are not met. The Hotel is a place of business and as such, proper behavior and language must be observed. Loud or obscene language, roughhousing and horseplay will not be tolerated. All performers and personnel must remain in the area designated by the Hotel. Use only Service elevators and stairways in the back of the Hotel. Public areas should not be entered unless so directed by Hotel personnel. A security Officer May escort any vendor that is unsure of the proper path to the function.

Absolutely no Alcoholic Beverages or illegal drugs are to be consumed while on the Hotel premises. Entertainers appearing to be under the influence of these substances will not be permitted to perform. Smoking of tobacco products is not permitted inside the Hotel by Orleans Parish Ordinance. At All Times, please keep in mind that the motto of The Ritz-Carlton is "We are Ladies and Gentlemen serving Ladies and Gentlemen." We expect our motto to be practice not only by all of our employees, but by all visitors.

As professionals, it is important to realize that your behavior is an integral part of our entire operation. Please conduct yourself in the manner in which The Ritz-Carlton has built its reputation of excellence. Please demonstrate a positive attitude about our wonderful Hotel and above All, treat our staff and Guests with the greatest of courtesy.



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