

BLUE BY ERIC RIPERT PRIVATE DINING

WE HAVE SEVERAL PRIVATE DINING OPTIONS AVAILABLE TO ASSIST IN CREATING A MEMORABLE BLUE DINING EXPERIENCE FOR YOUR GROUP; AN UTMOST INSPIRING CULINARY ADVENTURE.

WELCOME TO BLUE BY ERIC RIPERT

SMALL PRIVATE DINING ROOM

MAXIMUM 12 GUESTS

TUESDAY, FRIDAY, SATURDAY 1,500

WEDNESDAY, THURSDAY 1,200

LARGE PRIVATE DINING ROOM

MAXIMUM 32 GUESTS

TUESDAY, FRIDAY, SATURDAY 5,300

WEDNESDAY, THURSDAY 3,800

ENTIRE RESTAURANT

SUNDAY, MONDAY, TUESDAY, FRIDAY, SATURDAY 20,000

WEDNESDAY, THURSDAY 15,000

LUNCH

TUESDAY TO SATURDAY 3,000

SUNDAY, MONDAY 4,000

CANCELLATION IS SUBJECT TO F&B MINIMUM

MENUS

FOUR COURSE I 125

FOUR COURSE II 135

BLUE TASTING MENU 150

ERIC RIPERT TASTING MENU 160

PLEASE HELP US CREATE A CUSTOM MADE MENU, TAILORED FOR YOUR NEEDS

A 17% SERVICE CHARGE WILL BE ADDED TO YOUR ORDER
ALL PRICES ARE QUOTED IN KYD AND CHARGED IN USD (EXCHANGE RATE KYD TO USD 1.25)

FOUR COURSE TASTING MENU

125 PER PERSON

FIRST

TUNA-FOIE GRAS

THINLY POUNDED LOCAL TUNA, FOIE GRAS, TOASTED BAGUETTE, CHIVES

SECOND

MARKET

ORGANIC GREENS, MARKET VEGETABLES, PARMESAN CRISP, TRUFFLE-BALSAMIC VINAIGRETTE

OR

PASTA

FETTUCCINE, LOBSTER, KING CRAB, TRUFFLE BUTTER

THIRD

BEEF

SEARED TENDERLOIN, WILD MUSHROOM, ONION-POTATO CONFIT, SAUCE PÉRIGOURDINE

OR

SNAPPER

BAKED RED SNAPPER, "THAI" MEDLEY, LIME-SHRIMP BROTH

HAZELNUT-TRUFFLE

GOLDEN HAZELNUT SPHERE, FRANGELICO – TRUFFLE MOUSSE, PRALINE ICE CREAM

A 17% SERVICE CHARGE WILL BE ADDED TO YOUR ORDER
ALL PRICES ARE QUOTED IN KYD AND CHARGED IN USD (EXCHANGE RATE KYD TO USD 1.25)

FOUR COURSE TASTING MENU II

135 PER PERSON

FIRST

DORADE

TARTARE, YOUNG COCONUT, APPLE-GINGER BROTH

SECOND

MARKET

GANIC GREENS, MARKET VEGETABLES, PARMESAN CRISP, TRUFFLE-BALSAMIC VINAIGRETTE

OR

SCALLOP

POACHED, TURNIPS, SMOKED BUTTER EMULSION

THIRD

BEEF

SEARED TENDERLOIN, WILD MUSHROOM, ONION-POTATO CONFIT, SAUCE PÉRIGOURDINE

ADD FOIE GRAS + 16 C.I.

OR

HALIBUT

JERK POACHED, SWEET POTATO, CHAYOTE, OXTAIL-SHERRY BROTH

DESSERT

PEAR

ROASTED CHOCOLATE CRÉMEUX, CAYMAN HONEY-YOGHURT ICE CREAM, PEAR CONSOMMÉ

A 17% SERVICE CHARGE WILL BE ADDED TO YOUR ORDER
ALL PRICES ARE QUOTED IN KYD AND CHARGED IN USD (EXCHANGE RATE KYD TO USD 1.25)

BLUE TASTING MENU

150 PER PERSON

FIRST

TUNA-FOIE GRAS

THINLY POUNDED LOCAL TUNA, FOIE GRAS, TOASTED BAGUETTE, CHIVES

SECOND

OCTOPUS

A LA PLANCHA, CASSAVA, AVOCADO, ACHIOTE EMULSION

OR

HALIBUT

JERK POACHED, SWEET POTATO, OXTAIL-SHERRY BROTH

THIRD

SNAPPER

BAKED RED SNAPPER, "THAI" MEDLEY, LIME-SHRIMP BROTH

OR

SWORDFISH

GRILLED, SUNCHOKE, GREEN PAPAYA, MUSTARD EMULSION

OR

BEEF

SEARED TENDERLOIN, WILD MUSHROOM, ONION-POTATO CONFIT, SAUCE PÉRIGOURDINE

ADD FOIE GRAS + 16 C.I.

DESSERT

HAZELNUT-TRUFFLE

GOLDEN HAZELNUT SPHERE, FRANGELICO – TRUFFLE MOUSSE, PRALINE ICE CREAM

A 17% SERVICE CHARGE WILL BE ADDED TO YOUR ORDER
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ERIC RIPERT TASTING MENU

160 PER PERSON

FIRST

TUNA-FOIE GRAS

THINLY POUNDED LOCAL TUNA, FOIE GRAS, TOASTED BAGUETTE, CHIVES

SECOND

DORADE

TARTARE, YOUNG COCONUT, APPLE-GINGER BROTH

THIRD

SCALLOP

POACHED, TURNIPS, SMOKED BUTTER EMULSION

FOURTH

SNAPPER

BAKED RED SNAPPER, "THAI" MEDLEY, LIME-SHRIMP BROTH

OR

DOVER SOLE

"CAESAR STYLE" POACHED DOVER SOLE, CHARRED ROMAINE, CROUTON, TRUFFLE-PARMESAN NAGE

DESSERT

PEAR

ROASTED CHOCOLATE CRÉMEUX, CAYMAN HONEY-YOGHURT ICE CREAM, PEAR CONSOMMÉ

A 17% SERVICE CHARGE WILL BE ADDED TO YOUR ORDER

ALL PRICES ARE QUOTED IN KYD AND CHARGED IN USD (EXCHANGE RATE KYD TO USD 1.25)

BEFORE DINNER RECEPTION

RECEPTION HOUR

BAR SIGNATURE COCKTAILS

14

NON-ALCOHOLIC SOFT DRINKS / JUICES

3

NON-ALCOHOLIC COCKTAILS

10

WINES BY THE GLASS

CHAMPAGNE 20

CHARDONNAY 17

SAUVIGNON BLANC 13

RIESLING 19

PINOT GRIS 14

CABERNET SAUVIGNON 20

PINOT NOIR 16

MALBEC 17

BORDEAUX 24

BURGUNDY 23

ROSÉ 19

DESSERT WINE 18

A 17% SERVICE CHARGE WILL BE ADDED TO YOUR ORDER
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CANAPES – HORS D'OEUVRES

7 PER PIECE PER PERSON
35 PER PERSON FOR FIVE
75 PER PERSON FOR ALL

AVOCADO GAZPACHO

ESPELETTE OIL, CROUTONS

HAMACHI

TARTARE, PLANTAIN, JALAPEÑO

SHRIMP

CHORIZO, PARSLEY

BEEF

TENDERLOIN, SUN DRIED TOMATO, SOY GLACE

FOIE GRAS

SANDWICH, PINE APPLE CHUTNEY, BLACK PEPPER

OYSTER

ADD CAVIAR + 10 C.I.

GOUGERES

PASTRY PUFF, CHEESE

LOBSTER

TRUFFLE ROLLS

ASPARAGUS SALAD

CHILLED, LEMON CREAM AND SALMON CAVIAR

GOAT CHEESE

BEETS, BASIL

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SOMMELIER WINE PAIRINGS

A craft selection of rare and unique wines, consider to be benchmarks in the geographical region for excellence, elegance and reputation

ALL WINE PAIRINGS ARE PUT TOGETHER BY OUR SOMMELIER

AMERICAN WINE PAIRING 80 PER PERSON

A TOUR OF WINES FROM ARGENTINA, CHILE AND U.S.A

EUROPEAN WINE PAIRING 100 PER PERSON

EXEMPLARY WINES FROM GERMANY, FRANCE, ITALY AND SPAIN

SOMMELIER WINE PAIRINGS 130 PER PERSON

OUR SOMMELIER SELECTION OF HIS FAVORITE WINES

GRAND CRU WINE PAIRINGS 165 PER PERSON

ONLY THE PRIME EXAMPLES OF THE BEST WINES AROUND THE GLOBE

PLEASE INQUIRE FOR OUR WINE LIST SELECTION SHOULD
YOU PREFER TO PERUSE BOTTLE SELECTIONS

A 17% SERVICE CHARGE WILL BE ADDED TO YOUR ORDER
ALL PRICES ARE QUOTED IN KYD AND CHARGED IN USD (EXCHANGE RATE KYD TO USD 1.25)

BLUE BY ERIC RIPERT SERVICE AGREEMENT

NAME: _____

COMPANY: _____

DATE: _____

DATE OF THE EVENT: _____

NUMBER OF GUESTS: _____

START TIME: _____ END TIME: _____

DESIRED ROOM / SPACE: _____

MENU: _____

RECEPTION / COCKTAIL HOUR / BEFORE DINNER: ___ YES ___ NO

CANAPÉ SERVICE: _____

DIETARY RESTRICTIONS / ALLERGIES / PREFERENCES / VEGETARIANS: _____

WINE SERVICE: _____

WATER SERVICE: _____ BOTTLED (8 C.I. PER BOTTLE) _____ ICED WATER

OFFER AFTER DINNER DRINKS: ___ YES ___ NO

COFFEE / TEA SERVICE: ___ YES ___ NO

EXTEND ALL PREMIUM BAR DRINK OPTIONS: ___ YES ___ NO

SPECIAL NOTATIONS FOR THE CULINARY TEAM: _____

SPECIAL NOTATIONS FOR THE SOMMELIER: _____

SPECIAL NOTATIONS FOR THE SERVICE TEAM: _____

NOTATIONS / CELEBRATIONS / SPECIAL OCCASIONS: _____

FLORALS (25 C.I. PER ARRANGEMENT, ADDITIONAL): ___ YES ___ NO

CUSTOMIZED MENU PRINT: _____

CAKE REQUESTS: _____

AUDIO VISUAL NEEDS (SEPARATE DETAILS ATTACHED): _____

SPECIAL FOOD ITEMS REQUEST: _____

GIFT IDEAS (BOOKS SIGNED BY CHEF ERIC RIPERT AT 35 C.I.): ___ YES ___ NO

GIVE AWAY CHOCOLATES AND TRUFFLES (10 C.I. PER GUEST): ___ YES ___ NO

NUMBER OF TABLES SET: _____ HEADS OF TABLE: ___ YES ___ NO

NOTATIONS

EXISTING FURNITURE AND SEATING ONLY – CLIENT IS RESPONSIBLE FOR FULL PAYMENT ON F & B MINIMUM IF CANCELLATION HAPPENS IN LESS THAN 72 HOURS – ROOM FEE IS WAIVED WHEN ACHIEVING F & B MINIMUM – AN ADDITIONAL LABOR OVERTIME FEE OF 300 C.I. IS DUE SHOULD THE EVENT EXTEND BEYOND MIDNIGHT – MENU SELECTIONS ARE DUE 12 DAYS PRIOR TO DATE OF THE EVENT – THE GUARANTEED NUMBER OF GUESTS IS DUE 72HRS PRIOR TO THE DATE OF THE EVENT -



THE RITZ-CARLTON®
HOTEL COMPANY, L.L.C.

Dear Sir/Madam,

This form has been created in order to allow you to have third party expenses charged to your credit card. I understand that the hotel is not required to accept this form and the guest should check with the hotel to ensure they accept third party transactions at +1 345 815 60 63. Please provide all the information requested below to ensure prompt processing of your application. We ask you to please sign and date the form before submission. Please fax the completed form to the attention of Blue by Eric Ripert at +1 345 815 6868.

FOR SECURITY reasons, Marriott International conforms to all Payment Card Industry (PCI) standards. However, we recommend that the credit card holder purchase a gift card for the guest (if possible) rather than send their credit card number via this third party form.

Cardholder Information

Name as it appears on the credit card: _____

Card type: Visa MC Amex Diners/ CB Discover JCB

Account type: Individual (personal credit card)
 Corporate | Company Name: _____

Account CC number: _____ Exp. date: _____

Address: _____
(where statement is mailed)

City, State and Zip: _____

Phone number: _____ Fax or alternate number: _____

Guest Information

Guest name: _____

Company: _____

Phone number: _____ Fax or alternate number: _____

Rate Information and Approved Charges

Restaurant: **Blue by Eric Ripert**
 CANCELLATION IS SUBJECT TO F&B MINIMUM

I certify that all information is complete and accurate. I hereby authorize **{Blue by Eric Ripert - The Ritz-Carlton, Grand Cayman}** to collect payment for all charges as indicated in the Rate Information and Approved Charges section of this form by processing a charge to the credit card listed above. Charges must not exceed _____ for the entire stay/event. I understand that a new form will have to be completed if guest wishes to extend his/her stay. I certify that I am the authorized signer of the credit card listed above.

Cardholder name: (Printed) _____

Cardholder signature: _____ Date: _____

Please do not send a photocopy of the front or back of your credit card.