

# **The Ritz-Carlton, New Orleans Reception Menus**

## RECEPTIONS

*All Prices are Subject to Designated Taxable Service Charge & Applicable Sales Tax.  
All Orders Must Accommodate Your Guaranteed Number of Guests & Not for a Reduced Portion of the Attendance  
Reception Prices are Based on a Maximum of Two Hour Presentation & will be Pro-Rated for beyond that Duration*

### **Cold Hors D'oeuvres**

*Minimum Order of 25 Pieces per item Required*

Creole Tomato Bruschetta, Mascarpone Cheese,  
Garlic Crostini

Stilton Gougères

Watermelon & Feta Brochette

Goat Cheese Nougat, Cranberry Candied Pecan,  
Savory Biscotti

Roasted Artichoke & Kalamata Olive on  
Pumpnickel Crostini

Caramelized Onion, Roasted Mushroom, Goat  
Cheese on Flatbread

Blue Cheese & Shitake Profiterole

Smoked Chicken & Apple Salad Tartlet

Sweet Wine White Poached Pear, Prosciutto and  
Brie on Focaccia

Melon & Prosciutto Brochette

Smoked Salmon & Dill Mousse on Rye Bread

Chilled Gulf Shrimp with Horseradish Remoulade

Lump Crab Salad on Cucumber

Blackened Ahi Tuna, Wasabi Cream,  
Wonton Crisp

Maine Lobster Salad Roll, Tarragon Aioli

Nordic Salmon & Fennel Tartar Cornet

Chilled Gazpacho Shooter, Crawfish Tails

### **Hot Hors D'oeuvres**

*Minimum Order of 25 Pieces per item Required*

Crispy Vegetable Spring Roll,  
Thai Chili Sauce

Mac & Cheese Bite with Herb Cream

Parmesan Risotto Fritter, Truffle Aioli

Spinach and Feta Spanakopita

Forest Mushroom and Shallot Quiche

French Onion Tart with Maytag Blue Cheese

Harissa Marinated Chicken Satay,  
Tzatziki Sauce

Pecan Crusted Chicken,  
House Made Pepper Jelly

BBQ Chicken on Sweet Potato Biscuit,  
Pickled Red Onion

Hoisin BBQ Glazed Beef Satay, Chopped  
Cashew

Andouille Sausage Wellington, Creole  
Mustard

Jambalaya Fritters with Crystal Aioli  
Panko Crusted Gulf Shrimp,  
Abita BBQ Sauce

Mini Lump Crab Cakes, Garlic Aioli

Crawfish Hushpuppy, Pimento Remoulade

Maine Lobster Bread Pudding, Lemon Aioli



THE RITZ-CARLTON  
NEW ORLEANS

## COLD RECEPTION STATIONS

*Requires a Minimum Guarantee of Twenty-Five*

*All Prices are Subject to Designated Taxable Service Charges & Applicable Sales Tax*

### Raw Bar

Louisiana Oysters, Boiled Gulf Shrimp,  
Snow Crab Claws

Caper Parsley Remoulade, Crystal Cocktail  
Sauce, Mignonette, Lemon Wedges,

Assorted Local Hot Sauces

### Charcuterie Display

Shaved Prosciutto, Porchetta, Bresaola,  
Dry Salami, Grilled Andouille

Creole Mustard, Ale Mustard,  
Bourbon Mustard

Cornichons, Pickled Okra, Pickled Red  
Onion

Sourdough Bread, Rosemary Crisps

### Southern Spreads & Breads

Roasted Garlic Hummus, Southern Pimiento  
Cheese, Vidalia Onion Dip

Warm Spinach and Crab Dip  
Kalamata Tapenade

Sliced Baguette, Toasted Pita Bread  
Rosemary Crisps, Lavash

### Artisanal Cheese Display

Selection of Blue, Semi-Soft, Goat, &  
Hard Cheeses

Fresh Seasonal Jams and Dried Fruit

House Spiced Nuts, Candied Pecans

Grape Clusters & Fresh Berries

Fresh Baked Focaccia, Ciabatta,  
Water Crackers

### Sushi Bar

*Minimum Order of 100 Pieces*

*(We Suggest Ordering a Minimum of 3 per Guest)*

*Prepared in the Room by a*

*Traditional Japanese Sushi Chef for an Additional Fee*

Hamachi, Salmon & Tuna Nigiri

California, Spicy Tuna, Avocado,  
Cucumber Maki Rolls

Wasabi, Pickled Ginger, Soy Sauce

### Farmers Market

Assorted Seasonal Raw Vegetables

Pickled Vegetables, Grilled Vegetable  
Antipasto, Marinated Olive Bar

Roasted Red Pepper Dip  
Buttermilk Ranch Dressing



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NEW ORLEANS

## HOT RECEPTION STATIONS

*Requires a Minimum Guarantee of Twenty-Five*

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### Louisiana Classics

Mini New Orleans Muffalattas  
Seafood Gumbo, Popcorn Rice  
Chicken & Andouille Jambalaya  
Crawfish Étouffée

### New Orleans Shrimp & Grits

*(Minimum of 50 Guests Required unless otherwise Noted)*  
*A Chef Attendant is Required at \$175 per 75 Guests*

Peeled Gulf Shrimp,  
Abita & Worcestershire BBQ Sauce  
Stone Ground Cheese Grits  
Sliced French Bread

### Smokehouse BBQ

Smoked BBQ Beef Brisket,  
Creole Barbecue Sauce  
BBQ Pulled Chicken Sliders,  
Mustard Barbecue Sauce, Cajun Pickles  
Kansas City Style Pork Ribs,  
Sweet & Spicy Barbecue Sauce  
Buttermilk Cole Slaw,  
Corn Bread Muffins,  
Parker House Rolls

### Little Palermo Pasta Station

*(Minimum of 50 Guests Required unless Otherwise Noted)*  
*A Chef Attendant is Required at an Additional Fee per 75 Guests*

Crawfish Monica  
Fusilli Pasta, Crawfish, Cream, Lemon,  
White Wine and Green Onion  
Roasted Mushroom Ravioli,  
Creamy Spinach and Pesto Sauce  
Chicken Penne,  
Roasted Pepperoncino Peppers, Parmesan  
Garlic French Bread, Parmesan Cheese,  
Crushed Red Pepper

### Tuscan Risotto

*(Minimum of 50 Guests Required unless Otherwise Noted)*  
*A Chef Attendant is Required at an Additional Fee per 75 Guests*

Crawfish, Asparagus, Sweet Corn, Shallot,  
Parmesan Cheese  
Grilled Chicken Breast, Artichoke, Onion, Red  
Pepper, English Peas, Asiago Cheese  
Forest Mushroom, Plum Tomatoes, Roasted  
Garlic, Spinach, Extra Virgin Olive Oil,



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NEW ORLEANS

## HOT RECEPTION STATIONS CONTINUED

*Requires a Minimum Guarantee of Twenty-Five  
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### **NOLA Taqueria**

Pork Carnitas, Blackened Shrimp & Crawfish, Carne Asada, Roasted Mushrooms

Toppings to Include:

Diced Onions, Sautéed Peppers, Charred Corn, Southwestern Bean Salad,  
Shaved Lettuce, Pico de Gallo, Shredded Jack Cheese, Shredded Cheddar Cheese

Assorted Local Hot Sauces, Remoulade, Salsa Verde, Guacamole, Sour Cream

Flour & Corn Tortillas, Crispy Tortilla Chips

### **Gourmet Slider Bar**

Angus Beef Burgers, Crab Cakes, Hickory Smoked Pulled Pork, Grilled Portobello Mushrooms

Condiments to Include:

Fried Cajun Pickles, Coleslaw, Cajun Remoulade, Pickled Red Onions, Basil Aioli, Sautéed  
Mushrooms, Caramelized Onions, Aged Cheddar Cheese, Lettuce, Tomatoes, Shaved Red Onions,  
Ketchup, Yellow Mustard, Crystal Aioli, Garlic Aioli, Sweet Pickle Slices

House Made Potato Chips

Cajun Spiced Waffle Fries

### **Mac Daddy**

Crawfish & Fontina Cheese Mac

Braised Pork Belly & Gouda Mac

Five Cheese & Truffle Mac

Toppings to Include:

Green Onions, Smoked Bacon, Roasted Tomatoes, Onion Crisps, Sautéed Mushrooms, Asparagus  
Tips, Grilled Andouille, Roasted Red Peppers, Assorted Local Hot Sauce



THE RITZ-CARLTON  
NEW ORLEANS

## RECEPTION CARVING STATIONS

*One Chef Attendant Required for Every 75 Guests at an Additional Fee per Attendant  
All Prices are Subject to Designated Taxable Service Charge and Applicable Sales Tax  
Quantity of each Protein Selection Must be Specific*

### **Roasted Prime Rib**

Roasted with Creole Spices & Garlic  
Displayed with Roasted Onions, Garlic & Herbs  
Horseradish Cream, Red Wine Jus  
Fresh Baked Rolls

*(Serves 40 Guests)*

### **Roasted Tenderloin of Beef**

Marinated in Garlic & Herbs  
Red Wine Demi-Glace & Creole Mustard  
Fresh Baked Rolls

*(Serves 20 Guests)*

### **Cane Syrup Glazed Smoked Pork Loin**

Caramelized Onion Jus, Creole Mustard, Mayhaw Jelly  
Sweet Potato Biscuits

*(Serves 25 Guests)*

### **Cajun Fried Turkey Breast**

Marinated in Cajun Spices, Flash Fried  
Tart Berry Compote, Black Pepper Gravy  
Fresh Baked Rolls

*(Serves 20 Guests)*



THE RITZ-CARLTON  
NEW ORLEANS

## 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.



THE RITZ-CARLTON  
NEW ORLEANS

**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



**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



THE RITZ-CARLTON  
NEW ORLEANS

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.



THE RITZ-CARLTON  
NEW ORLEANS