



THE RITZ-CARLTON®
CLEVELAND

The Ritz-Carlton, Cleveland Wedding Packages

Welcome to The Ritz-Carlton, Cleveland



The enclosed information will introduce you to the world of possibilities at our hotel. What you can imagine, we can create. At The Ritz-Carlton, Cleveland, you can expect innovative cuisine and legendary first-class service in richly appointed settings. You will experience attention to all of your wedding details by one of our dedicated wedding specialists in a premier venue.

Take your guests' senses to a new level as they experience the talent and creations of The Ritz-Carlton, Cleveland's culinary team. Our Chefs can customize the perfect menu for you to heighten your guests' imaginations and tempt their palates. As another option to a customized menu, we invite you to indulge in one of the three wedding package offerings, The Royal, The Regal and The Imperial, which are detailed in the following pages. Additionally, The Ritz-Carlton, Cleveland specializes in providing organic, sustainable, vegan, kosher and international style menus. Let our Chefs design an experience that will exceed all of your expectations.

Planning your wedding at The Ritz-Carlton, Cleveland is a personalized experience. Our catering and event professionals will work with you to orchestrate a perfect wedding. Your certified wedding specialist will assist you with the details of your menu planning, room set-up, specialty lighting, transportation, and other aspects of your event.

Your Dreams. Our Pleasure.

The Ritz-Carlton, Cleveland
1515 West Third Street
Cleveland, Ohio 44113
Direct Line: (216) 902-5237
ritzcarlton.com/Cleveland



ROYAL WEDDING PACKAGE

*\$145 inclusive of service charge and tax
Any additional items not included in the package pricing will
be subject to a 25% service charge and applicable sales tax*

Five Hour Open Royal Bar

Additional hours can be purchased for \$8 per person per hour

Skyy Vodka
Bacardi Silver Rum
Bombay Gin
Cutty Sark Scotch
Canadian Club Whiskey
Jim Beam Bourbon
Jose Cuervo Gold Tequila
Korbel Brandy

The Ritz-Carlton, Cleveland Selection of Chardonnay and Cabernet Sauvignon
Selection of Domestic and Imported Beers
Assorted Soft Drinks, Juices and Bottled Waters

**Package bar pricing is based on continuous service and excludes martinis,
shots and cordial service. One Bartender per 75 guests will be provided
complimentary. Each additional Bartender is \$125.*

Selected Passed Hors D'oeuvres

*Choice of three per person
Additional items \$5 each*

Chilled

Olive Tapenade with Polenta and Pine Nut
Fingerling Potato, Sour Cream and Chive
Waldorf Salad, Grapes, Walnut on Cucumber Disk
Apple, Maytag, Pecan on Endive
Tomato and Sweet Onion Bruschetta
Avocado "Quesadilla" with Cilantro Crème Fraîche



Hot

Italian Sausage in Butter Pastry, Mustard Cream
Vegetable Spring Roll, Sweet Chili Sauce
Tuscan Ratatouille Tart, Chive Aioli
Teriyaki Chicken Sate, Thai Peanut Sauce
Spinach and Feta Turnover

Three Course Plated Dinner

Choice of Soup or Salad, Entrée and Wedding Cake Enhancement

Soup

*All soups can be topped and baked with butter pastry
to enhance the presentation for \$2 per person*

Fire Roasted Tomato and Eggplant Bisque
Purée of Five Onion Soup with Melted Gruyere Crostini
Curried Zucchini, Cilantro Cream

Salad

Crisp Iceberg Wedge, Tomato, Apple Smoked Bacon,
Shaved Onion, Buttermilk Ranch

Local Butter Lettuce, Port Wine Poached d'Anjou Pear and Pomegranate, Spiced Pecans,
Honey-Mustard Vinaigrette

Ohio Field Greens, Tomato, Cucumber, Gorgonzola, Balsamic Vinaigrette

Entrée


*Choose one entree for all guests
Additional entrée selections at \$10 per person inclusive*

Seared Matson Breast of Chicken, Kalamata Olives, Capers,
Artichoke Hearts and Cherry Tomato, Trofie Pasta and Piccata Wine Sauce

Pan Roasted Icelandic Salmon, Fresh Basil Risotto, Smoked Tomato Coulis and Crisp Capers

Slow Braised Beef Short Rib, Buttermilk Whipped Potatoes, Red Wine Reduction

Grilled Vegetable Stack, Fresh Basil Risotto and Sautéed Spinach



*All Accompanied with Assorted Freshly Baked Dinner Rolls, Sweet Butter,
Chef's Seasonal Selection of Vegetables, Coffee and The Ritz-Carlton Selection of Teas*

Enhancement to Client Provided Wedding Cake

Choose one:

Chocolate Cup Filled with Fresh Berries, Chantilly Cream
or
Chocolate Dipped Strawberry

REGAL WEDDING PACKAGE

*\$165 inclusive of service charge and tax
Any additional items not included in the package pricing will
be subject to a 25% service charge and applicable sales tax*

Five Hour Open Regal Bar

Additional hours can be purchased for \$8 per person per hour

Absolut Vodka
Bacardi Silver Rum
Bombay Gin
Johnny Walker Red
Canadian Club Whiskey
Jim Beam Bourbon
Jose Cuervo Gold Tequila
Korbel Brandy

The Ritz-Carlton, Cleveland Selection of Chardonnay and Cabernet Sauvignon
Selection of Domestic and Imported Beers
Assorted Soft Drinks, Juices and Bottled Waters

**Package bar pricing is based on continuous service and excludes martinis,
shots and cordial service. One Bartender per 75 guests will be provided
complimentary. Each additional Bartender is \$125.*



Selected Passed Hors D'oeuvres

Choice of three per person

Additional items \$5 each

Chilled

Old Bay Crab Salad on Belgian Endive

Tomato, Boccachini and Basil Skewer

Deviled Egg Taquito, Avocado and Black Bean-Tomato Relish

California Roll with Wasabi and Soy

Vietnamese-style Beef and Asian Vegetable Rice Paper Roll, Sriracha Dip

Hot

Mini Chicken Wellington, Red Wine Demi Glace'

Cuban "Cigar", Havana-mustard Dipping Sauce

Shrimp, Potato & Chorizo Skewer

Raspberries and Brie en croute

Parmesan Breaded Artichoke, Chevre' with Basil Marinara

Pastrami Wrapped Date, Cranberry Mustard

One Reception Display

Choice of one display:

Mediterranean Station

Hummus, Tabbouleh and Baba Ghanoush with Pita Bread

Fennel Spiced Feta, Mozzarella

Marinated Artichokes, Mushrooms, Roasted Peppers and Olives

Tomato and Garlic Bruschetta

Assorted Grilled Bread

The Ritz-Carlton Cheese Board

Chef's Selection of Regional Cheeses

Fresh and Dried Fruit Garnish

Roasted Nuts

Seasoned Crackers and Specialty Breads



Celebration Toast

Four Course Plated Dinner

Choice of Soup or Salad, Intermezzo, Entrée and Wedding Cake Enhancement

Soup

*All soups can be topped and baked with butter pastry
to enhance the presentation for \$2 per person*

Roasted Squash, Sweet Potato and Garlic Soup, Chive Oil
Midwestern Beer Cheese Soup, Cheddar Cheese Popcorn
Italian Wedding Soup

Salad

Roasted Baby Beets, Chèvre, Local Greens, Sherry Shallot Vinaigrette

Thai Rice Noodles, Asian Vegetable Julianne, Wonton Crisps,
Sesame-Rice Wine Vinaigrette

Baby Local Green Bouquet, Demi Roasted Tomato,
Almond Crusted Goat Cheese, Red Wine Vinaigrette

Intermezzo

Choice of one:

Margarita, Salted Rim
Pink Champagne
Peach Basil
Raspberry
White Tea and Fig
Citrus and Black Pepper



Entrée

Choose one entree for all guests

Additional entrée selections at \$10 per person inclusive

Roasted Breast of Amish Chicken, Chicken Confit, Truffle Whipped Potato
and Natural Pan Jus

Herb Roasted Chicken, Lemon Jus and Black Pepper,
Sautéed Spinach and New Potatoes

Rum Glazed Mahi-Mahi, Cilantro Coconut Jasmine Rice,
Pineapple-Papaya Relish

Oven Roasted Icelandic Salmon, Herb Risotto, Bouillabaisse Sauce

Petite Filet, Portobello Mushroom Disc, Parsley-Hasselback Potato, Maître d'hôtel Butter,
Sauce Au Poivre

Roasted Filet of Beef, Red Bell Pepper Chutney, Smoked Paprika Demi-glace,
Duo of Mustard and Spinach Spätzle

Spinach and Goat Cheese Tart, Warm Arugula, Roasted Pepper Salad, Leek Vinaigrette

*All Accompanied with Assorted Freshly Baked Dinner Rolls, Sweet Butter, Chef's Seasonal
Selection of Vegetable, Coffee and The Ritz-Carlton Tea Selection*

Enhancement to Client Provided Wedding Cake

Choice of one:

Chocolate Cup filled with Fresh Berries, Chantilly Cream
or
Chocolate Dipped Strawberry



IMPERIAL WEDDING PACKAGE

*\$185 inclusive of service charge and tax
Any additional items not included in the package pricing will
be subject to a 25% service charge and applicable sales tax*

Five Hour Open Imperial Bar

*Includes one passed signature cocktail during cocktail reception
Additional hours can be purchased for \$10 per person per hour*

Tito's Vodka
Tanqueray Gin
Bacardi Silver Rum
Jose Cuervo Gold Tequila
Jack Daniel's Black Label Sour Mash
Dewars Scotch
Seagram's V.O. Whiskey
Korbel Brandy

The Ritz-Carlton, Cleveland Selection of Chardonnay and Cabernet Sauvignon
Selection of Domestic and Imported Beers
Assorted Soft Drinks, Juices and Bottled Waters

**Package bar pricing is based on continuous service and excludes martinis,
shots and cordial service. One Bartender per 75 guests will be provided
complimentary. Each additional Bartender is \$125.*

Selected Passed Hors D'oeuvres

*Choice of four per person
Additional items \$6 each*

Chilled

Hudson Valley Foie Gras Torchon on Spiced
Brioche with Onion-Pear Jam



Lump Crab Tartlet, Old Bay Mayo and Citrus Supreme
Mango-Cilantro Tiger Shrimp Lollipop
House Smoked Salmon Tartar, Rose Potato, Crème Fraiche and Caviar
Butternut Squash, Goat Cheese and Basil Lollipop

Hot

Mini Beef Wellington, Cognac Sauce
Lobster Cobbler, Traditional Rémoulade
Micro Beef Slider, Truffle Cream Cheese
Spiced Lamb “Cigar”, Tzatziki Sauce
Maryland Blue Crab Cake, Mustard Rémoulade
Butter Pecan Shrimp Skewer, Papaya Barbeque Sauce

Two Reception Displays

Chef's Garden Market Vegetables

Locally Sourced Carved and
Petite Vegetable Crudités
Roquefort Dip and Red Pepper Goat Cheese Dip

Country Charcuterie and Antipasto Table

Marinated and Cured Olives, Roasted Peppers
Cornichons, Grilled Portobello Mushrooms and Red Onions
Prosciutto di Parma, Salami, Bresaola
Mortadella, Grilled Savory Sausages and Abruzzese
Parmesan, Pecorino, Provolone, Gorgonzola and Saga Blue Cheese
Italian Bread Sticks, Focaccia and Ciabatta Bread

Celebration Toast

Two Course Dinner, Dessert Buffet and Late Nite Bites

First Course of Appetizer or Soup or Salad and Entrée Course

Ritz-Carlton House Wine Service with Dinner (2 glasses per person)



Appetizer

Forest Mushroom Strudel, Baby Spinach, Bacon, Cider Vinaigrette

Smoked Salmon Roulade, Melange of Shaved Granny Smith Apples, Pickled Red Onions,
Dried Cherries, Citrus Vinaigrette

Roasted Eggplant and Goat Cheese Tart, Balsamic Reduction, Basil Oil, Watercress

Mushroom Ravioli, Duck Confit, Arugula

Soup

*All soups can be topped and baked with butter pastry
to enhance the presentation for \$2 per person*

Lobster Bisque, Brandy Essence

Grilled Chicken and Silver Queen Corn Chowder

Forest Mushroom and Sherry Soup

Salad

Red Wine Poached Pear and Baby Spinach Salad, Crumbled Maytag Blue Cheese,
Black Pepper Flatbread, Aged Sherry and Spanish Olive Oil

Chilled Jumbo Asparagus Salad, Mixed Italian Greens,
Chopped Egg, Crisp Pancetta, Red Pepper Vinaigrette

Chilled Roasted Mediterranean Vegetable Timbale, Pickled Mushrooms,
Parmesan Garlic Flan, Micro Basil, Sundried Tomato Vinaigrette

Chop-Chop Salad, Cucumbers, Shredded Carrots, Napa Cabbage, Daikon Radish, Julienne
Red Pepper, Scallion, Water Chestnuts, Toasted Sesame-Hoisin dressing

Entrée

*Choose one entree for all guests
Additional entrée selections \$10 per person inclusive*



Asian Marinated Matson Chicken Breast, Wasabi Potato Purée, Soy-Citrus Demi-Glace

Oven Roasted Stone Bass, Zucchini Ribbons, Farro Pilaf, Olive Jus

Lemon Thyme Glazed Atlantic Salmon, Heirloom Potatoes, Green Lentils
Haricot Vert Fricassee, Ver Jus Butter

Free Range Veal Osso Bucco, Idaho Potato Fondant, Glazed Cippolini Onions
Sauce Espagnole

Vidalia Onion-Crusted Filet Mignon, Potato Dauphinoise, Cabernet Demi

Asparagus & Mascarpone Ravioli, Roasted Tomato & Shallot Mélange, Maple Cream

*All Accompanied with Assorted Freshly Baked Dinner Rolls, Sweet Butter, Chef's Seasonal
Selection of Vegetable, Coffee and The Ritz-Carlton Tea Selection*

Dessert Buffet

Choose one buffet for all guests

The Chocolate Dessert Buffet

Milk Chocolate Banana Mousse Cake
White Chocolate Savarin with Cherry Compote
Dark Chocolate Bavarian
Chocolate Raspberry Tart
Milk Chocolate Strawberry Charlotte

Classic Viennese Dessert Buffet

Linzer Tart, Sacher Torte, Apple Strudel,
Krémes, Bavarian Creams

American Dessert Buffet

Cheesecake, Carrot Cake, Triple Fudge Chocolate Pudding,
Strawberry Shortcake, Apple Cobbler



Late Nite Bites:

Choose three:

Mini Ruben Sandwiches

Grilled Cheese and Tomato

Chicago-style Mini Hot Dogs

Shoe-string French Fries in a cone

Sweet Potato French Fries in a cone

Individual Aged Truffle Cheddar Mac and Cheese

Sweet or Savory Popcorn

Information

Guarantee

It is requested that the Meetings and Special Events office be notified of the exact number of guests attending a function by 12 p.m., 72 business hours prior to the event. This will be considered a minimum guarantee for which you will be charged even if fewer guests attend.

Prices and Payment

Prices are subject to change, with guaranteed pricing six months prior to the function date. To secure your event with us, we respectfully require a non-refundable deposit(s) followed by the estimated balance payable ten days prior to the event. Payments may be made with major credit card or certified check only. Your function should be completely designed, including menus and all details, two weeks prior to your actual date. In the event a cancellation occurs, a cancellation charge will be invoiced. The cancellation schedule will be outlined in the letter of agreement you will receive from the hotel. Please see your letter of agreement for specific deposit dates, final payment due dates and cancellation fee schedule. Package pricing is based on single entree selection. A preselected choice of two entree selections will require a \$10 per person inclusive surcharge with selections required 72 hours in advance.



Alcoholic Beverages and Smoke-Free Policy

The State Division of Alcoholic Beverages and Tobacco regulates the sale and service of all alcoholic beverages. The hotel is responsible for the administration of such regulations. Therefore, it is our policy that no alcoholic beverages may be brought into the hotel for any function. Only food purchased from the hotel may be used during any conference or function at the hotel. The hotel maintains a smoke-free environment, including all guest rooms, restaurants, lounges, event rooms and public space, smoking is allowed outside in special designated areas. In the case of non-compliance, a fee per room will be incurred in order to cover the extensive cost of restoration to a smoke-free condition.

Parking

Throughout your event, valet parking is provided at our West Third Street entrance at a discounted rate of \$14.00 per car. Overnight valet parking is available and will be charged directly to the individual guest's room at a rate of \$30.00 per car.

Decorations/Signage/Literature

Decorations or displays brought into the hotel by the guest must be approved prior to arrival. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damage to the fine fixtures and furnishings. No signage of any kind is permitted in the first or sixth floor lobbies or in other public areas. You acknowledge that "The Ritz-Carlton" is a federally registered trademark of The Ritz-Carlton Hotel Company, L.L.C. Any printed forms or literature pertaining to the hotel or the use of The Ritz-Carlton logo must have prior written approval from the hotel.

Merchandise or Articles

The hotel shall not be responsible for damage or loss of any merchandise or articles brought into the hotel or any items left unattended. It is highly recommended that all vendors return to the hotel to reclaim their belongings at the conclusion of the function. The hotel is not responsible for floral arrangements, rented linen, props or any other rented items that remain in the function space immediately following the end of the function.



Bridesmaid's Dressing Room

On the day of your wedding a Bridesmaid's Dressing Room will be available to you beginning at 8 a.m. Typically, this room will be on the seventh floor of the hotel or in a suite and custom designed with floor length mirrors, racks for bridesmaids gowns, highboy chairs for hair and make-up and other necessities. Breakfast and/or lunch may be ordered into this room and added to your master account. The room rental and set-up fee is complimentary.

Gift Amenities

Gift amenities for your wedding may be delivered to the hotel three (3) working days prior to the date of the event for distribution to hotel guests attending your celebration. It is recommended that gift amenities be generic (without guest's name) and will be delivered to the guests' rooms at a charge of \$3.00 per amenity. If the gift amenities are personalized, the charge will be \$5.00 per amenity.

Planning Agenda

Eight to Twelve Months Before the Wedding

A signed catering agreement will reserve your wedding date on a definite basis. The agreement will also list deposit and payment terms. Once the signed agreement is received by the Sales department, a dedicated wedding specialist will be assigned to assist you with all of your needs. We suggest that you reserve your band, photographer and florist at this time. We would be happy to suggest preferred vendors for any of the above needs. It is at this time that the save the date cards should be sent to your guests, if you so choose.

Three to Six Months Before the Wedding: Wedding Planning Appointment

In order to assure that your preferences are accommodated, this meeting should occur no later than three months before the wedding. We suggest calling two or three weeks in advance to schedule the appointment, and allowing one and a half to two hours of time. This will allow your wedding specialist an opportunity to coordinate all your logistics for your special day.

The goal of the meeting is to establish an outline of the wedding day including timing and set-up of the room. As well as to gather information such as the names and phone numbers of the band, videographer, florist and anyone else who may be providing a service for the wedding from outside the Hotel.



This will also be the time that menus would be discussed and created. You should be prepared to discuss with your wedding specialist some of your favorite hors d'oeuvres, canapés and entrée selections.

A tasting is generally scheduled approximately 6-8 weeks before the wedding. Its purpose is to determine final menu selections and food presentations for your special day. Tastings are complimentary for four guests and must be coordinated with your wedding specialist and the Chef. In order for the Chef and culinary team to be able to devote the time and attention required, tastings must be scheduled at off-peak times, generally between 1:00pm and 4:00pm, Tuesday through Thursday.

One Month Before the Wedding: Cost Estimate and Catering Contract

Once your final menu and beverages are selected, we will send you a banquet event order outlining your preferred arrangements, a sequence of events and an estimated breakdown of charges. At this time it is important that you review the event order and estimate carefully, advising us of any revisions as early as possible. A copy of each page must be signed and returned to our office two weeks prior to the event. Any changes must be noted in writing on the return copy. You will also receive a preliminary floor plan with numbered tables. Please indicate on the floor plan how many guests will be seated at each table.

One Week Before the Wedding: Final Appointment

This should take place no later than three days before the wedding. At this meeting you will need to provide us with the completed floor plan showing how many guests at each table and your place cards in alphabetical order. Any additional items for the wedding such as the cake knife, toasting glasses, guest book, gift baskets, favors, etc., should be brought in at this time.