

BANQUET MENUS



THE RITZ - CARLTON

SOUTH BEACH

THE EXOTIC, REFINED.

Thank you for choosing The Ritz-Carlton, South Beach for your event. At our iconic resort, we pay tribute to the colorful history and vibrant culture of Miami with sophisticated ease, through our food and beverage, and guest experiences.

We look forward to being your gracious host to the most exotic place in America.

OUR COMMITMENT

This 'new normal' may evolve and change over time to reflect government guidance and new societal expectations. What will never change, though, is our commitment to keeping our Ladies and Gentlemen, guests and customers safe. This is our utmost priority.

We launched our Global Cleanliness Council, including experts from the field of medicine and public health to supplement our reputation of cleanliness and hospitality we've built throughout our history. Additionally, we've developed 200+ cleaning protocols throughout each step of our guests' journey and every physical space in the hotel. We are deploying scientifically supported practices and innovations, with focus on these specific details for banquet events:

ARRIVAL

Doors may be propped open; one way, directional signage for entry/exits; stations for queuing.

ROOM SETS

Customized floor plans with seating capacities reviewed for each individual event.

GUEST FLOW

Management of guest flow for special event activities, events, or food and beverage delivery.

MEALS + FOOD DISPLAYS

Pre-packaged, grab-and-go, or plated meals, modified buffets with servers, shields, hand sanitization and queue management.

BEVERAGE + BAR

Sanitized cocktail equipment between use; modified operations for garnishes and glassware.

TABLE SETTINGS + CUTLERY

Centerpieces, cutlery, china, glassware and linens sanitized between each use.

CLEANLINESS

Surfaces including tables, chairs and all high-touch items sanitized between events.

AUDIO/VISUAL

Sanitized equipment following each use and associate management of A/V equipment.

OUTSIDE VENDORS

Updated policies to include temperature checks, cleanliness, PPE and sanitization requirements.



BREAKFAST

(GF) Gluten Free (DF) Dairy Free (V) Vegetarian (NF) Nut Free (VG) Vegan

"GRAB AND GO" BREAKFAST BUFFETS

All juices, pastries, hot breakfast items and condiments are individually wrapped. A server will be available to assist with the toaster as needed.

LENOX AVENUE CONTINENTAL BREAKFAST

Selection of Fresh Juices

Florida Orange, Ruby Grapefruit, Apple, Cranberry ^{VG/GF/DF}

Home Baked Breakfast Pastries and Bread Selection
Butter Croissants, Chocolate Croissants, Blueberry Muffins,
Cranberry and Orange Muffins, Cinnamon Rolls and Danishes
Plain and Flavored Bagels, White and Wheat Toast
Cream Cheese, Butter and Preserves
Seasonal Market Fruit and Berries ^{VG/GF/DF}

\$39

ALTON ROAD CONTINENTAL BREAKFAST

Selection of Fresh Juices

Florida Orange, Ruby Grapefruit, Apple, Cranberry ^{VG/GF/DF}

Home Baked Breakfast Pastries and Bread Selection
Whole Wheat Croissants, White and Wheat Toast
Cream Cheese, Butter and Preserves

Seasonal Market Fruit and Berries ^{VG/GF/DF}

House Made Granola with Chia Seeds and Coconut ^{GF}

Selection of Breakfast Cereals and Milk

Assortment of Plain and Fruit Greek Yogurt ^{GF}

Make Your Own Breakfast Bagel

Whole Wheat, Everything and Plain Bagels

Smoked Salmon, Sliced Smoked Turkey ^{GF/DF}

Cucumber, Onions, Capers, Sliced Tomatoes

\$45

A 25% Taxable Service Charge and 9% Sales Tax is applied to all Food and Beverage.

A 25% Taxable Service Charge and 7% Sales Tax is applied to all Facility Fees.

ESPAÑOLA WAY BREAKFAST

Selection of Fresh Juices

Florida Orange, Ruby Grapefruit, Apple, Cranberry ^{VG/GF/DF}

Home Baked Breakfast Pastries and Bread Selection

Cheese Tequeños, Guava Cream Cheese Pastelitos, ^{NF} Assorted Danishes,

Plain and Flavored Bagels, White and Wheat Toast, Cuban Bread

Cream Cheese, Butter and Preserves

Overnight Apple Muesli and Chia Seeds ^{GF/NF}

Seasonal Market Fruit and Berries

Breakfast Burrito, Scrambled Eggs, Black Beans, Sofrito, Pepper Jack Cheese ^{GF}

\$55

ADD ON BREAKFAST ENHANCEMENTS

BREAKFAST SANDWICHES

English Muffin, Sausage, Eggs, Cheddar Cheese

English Muffin, Egg Whites, Cheddar Cheese, Sautéed Spinach

English Muffin, Scrambled Eggs, Cheddar Cheese, Applewood Bacon

Croissant, Scrambled Eggs, Ham, Cheddar Cheese

\$82 per dozen

BREAKFAST BURRITOS

Egg Whites, Sautéed Spinach, Salsa Casera, Mozzarella

Scrambled Eggs, Chorizo, Breakfast Potatoes, Refried Beans, Cotija Cheese,

Cilantro Scrambled Eggs, Sofrito, Black Beans, Shredded Pork, Pepper Jack

Cheese

\$82 per dozen

BREAKFAST ACTION STATIONS

Stations require chef attendant at \$175 per 75 guests

EGGS TO ORDER ^{GF/NF}

Whole Eggs, Egg Whites, Omelet
Black Forest Ham, Applewood Smoked Bacon, Red Roma
Tomatoes, Red Onion, Sweet Bell Pepper, White Button
Mushrooms, Scallions, Fresh Baby Spinach, Jalapeños,
Mild Cheddar Cheese, Jack Cheese
\$18

GRIDDLED FRENCH TOAST ^{NF}

Cinnamon Swirl Brioche, Classic Brioche
Warm Maple Syrup, Butter, Whipped Cream, Berry Compote
\$15

GOLDEN BUTTERMILK PANCAKES

Blueberry, Chocolate Chip, Banana, Pecan
Warm Maple Syrup, Butter, Whipped Cream, Berry Compote
\$15

EGGS BENEDICT STATION

Traditional Eggs Benedict: Canadian Bacon, Cage-Free Eggs,
Hollandaise, English Muffin
Smoked Salmon Benedict: Sautéed Spinach, Cage-Free Eggs,
Lemon Dill Hollandaise, English Muffin
Calle Ocho Eggs Benedict: Pulled Pork, Sofrito, Cage-Free Eggs,
Aji Amarillo Hollandaise, Corn Arepa, Cilantro

\$25 per person

PLATED BREAKFAST

PRE-SET BREAKFAST PASTRIES

Butter Croissants, Muffins, Danishes ^{NF}

FIRST COURSE

Please select one:

Sliced Seasonal Fruit and Berries with Honey Greek Yogurt ^{GF/NF/DF}

House Made Granola, Chia Seeds and Coconut ^{GF}

MAIN COURSE

Please select one:

Egg White Frittata, Garden Vegetables, Roasted Tomato Sauce ^{GF/VG/NF/DF}

Leek and Emmental Cheese Quiche, Mixed Green Salad, Roasted Tomato ^{V/NF}

Scrambled Eggs, Chives, Cheddar Cheese ^{GF/NF}

Steak and Eggs, Romesco Sauce ^{GF/DF/NF} (add \$5)

Classic Eggs Benedict, Traditional Hollandaise

SIDES: ^{GF/NF}

Please select one:

Roasted Fingerling Potatoes

Sautéed Red Skin Potatoes

Parmesan Hash Browns

Please select one:

Applewood Smoked Bacon

Chicken Apple Sausage

Pork Sausage

\$55

BOXED BREAKFAST

Please select your choice:

Butter Croissant, Whole Fruit, Plain or Fruit Yogurt ^{DF/NF}

Kind Granola Bar ^{DF/VG}

or

Muffin, Fruit Cup, Plain or Fruit Yogurt, Kind Granola Bar

or

Scrambled Egg Burrito, Bacon, Potato, Scallion, Cheddar Cheese ^{NF/GF}

Presented in The Ritz-Carlton Cooler Bag

\$34

À LA CARTE BEVERAGES

Fresh Florida Orange and Grapefruit Juices
\$85 per gallon

Freshly Brewed Coffee and Decaffeinated Coffee
Half & Half, Whole and Skim Milk
\$95 per gallon

Fresh Mighty Leaf Iced Tea
\$95 per gallon

The Ritz-Carlton Water \$7
Assorted Pepsi Soft Drinks \$7
Voss Still and Sparkling Mineral Water \$9
Red Bull \$9
Cold Pressed Juices \$17

À LA CARTE ENHANCEMENTS

Sweet Therapy

Valrhona Chocolate Fudge Brownies ^{NF}
Selection of European Pastries (Opera, Chouchous, Linzer Torte)
Traditional Italian Biscotti
Oatmeal Raisin, White Chocolate Cranberry, Peanut Butter,
Double Chocolate and Chocolate Chip Cookies
House Made Granola Bars
\$64 per dozen

Warm Soft Pretzels, Dijon Mustard ^{NF}
\$66 per dozen

Häagen-Dazs Ice Cream and Fruit Bars ^{NF}
\$66 per dozen

KIND Snack Bars ^{DF}	<i>\$6 each</i>
KIND Healthy Bars ^{DF}	<i>\$6 each</i>
Assorted Candy Bars	<i>\$5 each</i>
Individual Bags of Dirty Chips ^{GF/DF/NF}	<i>\$6.50 each</i>
Bags of Pretzels and Mixed Nuts	<i>\$7 each</i>
Seasonal Whole Fruit ^{GF/DF/NF/VG}	<i>\$6</i>
Sliced Seasonal Fruit and Berries ^{GF/DF/NF/VG}	<i>\$12</i>



BREAKS

BREAKS & DELIGHTS

RE-ENERGIZE

Assorted 'No Bake' Energy Balls ^{GF}
Trail Mix Bars
Fresh Fruit and Seasonal Berry Brochettes
Mango-Chia Parfait ^{GF/NF}

\$24

ANTIOXIDANT SHOOTERS ^{GF}

Kale, Spinach, Swiss Chard, Apple, Parsley, Celery, Bok Choy, Lime ^{GF/DF}
Pomegranate Apple with Basil ^{GF/DF}
Strawberry Melon with Mint ^{GF/DF}
Mango Coconut with Lemon ^{GF/DF}
Energizer (Orange/ Ginger /Beet /Carrot) ^{GF/DF}

\$24

FLORIDA CITRUS BREAK

Healthy Rejuvenate

Vegetable Sticks, Pita Crisps, Thyme-Lemon Hummus ^{DF}
Orange Glazed Chicken Skewers ^{GF}

Healthy Carbs

Florida Orange Chocolate Dipped Biscotti
Lemon Tartlets
Grapefruit Pâté de Fruit ^{GF}

\$24

SOUTH BEACH BREEZE

Healthy Savory

Flour and Corn Tortillas, Guacamole, Pico de Gallo ^{DF/NF}
Tropical Root Chips, Mango Pepper Jelly ^{GF/DF/NF}
Curried Lobster, Plantain Tostones ^{GF/DF/NF}

Healthy Sweet

Mango Rum Cakes, Pineapple and Lime Financier

\$24

MOVIE MUNCHIES

Individual Bags of Popcorn ^{GF}
Butter, Caramel Pretzel, Sriracha Lime

Jars of Candy and Chocolate: M&M's, Peanut M&M's, Skittles, Snickers,
Milky Way, Almond Joy, Kit-Kat, Häagen-Dazs Ice Cream Bars

\$24

HOMEMADE TRAIL MIX ^{GF}

Assorted Dry Fruits and Nuts
Dried Papaya, Mango, Banana, Cranberry, Dried Berries, Figs,
Roasted Peanuts, Cashews, Almonds, Pistachios

\$24



LUNCH

"GRAB AND GO" LUNCH BUFFETS

All items and condiments are individually wrapped.

LA SANDWICHERA

SOUP AND SALADS

Roasted Tomato Soup, Garlic Croutons ^{DF}
Fresh Market Greens, Romaine, Arugula, Cherry Tomato,
Cucumber, Onions, Feta Cheese
Honey-Balsamic, Citrus Vinaigrette, Caesar Dressing ^{GF/NF/V}
Deli-Style Potato Salad, Parsley ^{GF/NF}
Lime Chicken Salad, Oven Dried Tomato, Caramelized Onion, Key Lime Dressing ^{GF/NF}

WRAPS AND SANDWICHES

Chicken Caesar Wrap, Spinach Tortilla^{NF}

Roasted Vegetable Sandwich, Sun Dried Tomato Tapenade, Pesto Mayonnaise,
Herb Focaccia ^{NF}

GRILLED SANDWICHES ^{NF}

Burrito, Mexican Rice, Pull Pork, Pico de Gallo, Black Beans, Flour Tortilla
Steak Sandwiches, Caramelized Onions, Manchego Cheese, Olive Oil Ciabatta

CONDIMENTS ^{GF/NF}

Assorted Root Vegetable Chips, Assorted Dirty Potato Chips,
Kosher Pickles, Pepperoncini

DESSERTS

Seasonal Fruit and Vanilla Tartlets
Carrot Cake and Cream Cheese Frosting ^{GF}
Double Fudge Chocolate and Confit Orange Cake ^{GF/DF}
Fresh Fruit Salad

Freshly Brewed 100% Colombian Coffee and Decaffeinated Coffee
Selection of Mighty Leaf Teas with Lemon and Honey
Half & Half, Whole and Skim Milk
Mighty Leaf Iced Tea and Lemonade

\$70

**Stations require chef attendant at \$175 per 75 guests.*

TASTE OF ASIA

SOUP

Shitake Mushroom Miso Soup

SALAD

Asian Mix Greens, Edemame, Shitake Mushrooms, Crispy Wontons,
Honey Lime Vinaigrette

SUSHI ROLLS

Salmon Roll

Tuna Roll

Dragon Roll

Vegetarian Roll

BOWLS

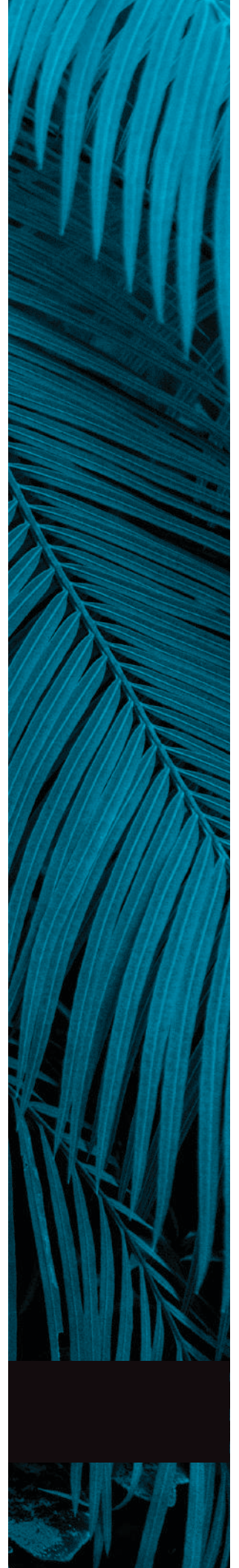
Tuna Poke Bowl

Salmon Poke Bowl

DESSERTS

Exotic Fruit Salad

\$95



PLATED LUNCH

SOUPS AND SALADS

Roasted Tomato Bisque, Basil Oil ^{GF/NF} \$12

Traditional Wedge Salad, Buttermilk Ranch Dressing ^{GF} \$14

Petite Romaine Caesar Salad, Roasted Garlic Crouton ^{NF} \$13

Caprese Salad, Heirloom Tomato, Burrata, Basil Crostini ^V \$14

Ahi Tuna Tartar, Avocado Salad, Pickled Ginger Vinaigrette ^{GF/DF} \$16

Chilled Tomatillo Gazpacho, Lobster Salad, Plantain Chip ^{GF} \$16

Baby Greens, Shaved Green Apple, Caramelized Walnut, Artichokes,
Citrus Poppy Seed Dressing ^{GF/DF} \$14

MAIN COURSES

Slow Roasted French Chicken, Fresh Corn Grits,
Foraged Mushroom Ragout ^{GF/NF} \$30

Pan Seared Salmon, Roasted Herb Fingerling Potatoes,
Mango Poblano Salsa ^{GF/NF} \$35

Crispy Snapper, Chorizo Garbanzo Succotash, Saffron Corn Velouté ^{GF/NF} \$36

6 oz. Bistro Steak, Cauliflower Purée, Asparagus, Blistered Tomato,
Green Peppercorn Sauce ^{GF/NF} \$36

Wild Mushroom and Asparagus Risotto, Bell Pepper Coulis ^{GF/NF} \$29

Garganelle Pasta, Eggplant, Parmesan Cream, Spinach, Pine Nuts, Pesto \$29

DESSERTS \$12

Crème Brûlée, Passion Fruit Sorbet, Kiwi and Midori Jus ^{GF}

*Key Lime Pie, Coconut Chantilly Cream, Compressed Strawberries,
Burnt Meringue Chards ^{GF}

Noisette Chocolate Custard, Yuzu, Chocolate Stout Cake, Orange Clouds ^{GF}

*Raspberry Pavlova, Seasonal Berries, Raspberry Coulis, Petit Fleur ^{GF/DF}

Valrhona Chocolate Torte, Mango Gels, White Chocolate Rocks,
Dehydrated Chocolate Wafers ^{GF/DF}

Freshly Brewed 100% Colombian Coffee
Selection of Teas with Lemon and Honey
Half & Half, Whole and Skim Milk
Mighty Leaf Iced Tea and Lemonade

**Choices for a pre-set lunch menu*

BOXED LUNCH

SANDWICHES AND WRAPS

Roast Beef Sandwich, Manchego Cheese, Caramelized Onion, Baby Arugula, Horseradish Aioli, Olive Oil Ciabatta Bread

Smoked Country Ham, Swiss Cheese, Caramelized Onion, Dijon Mustard Aioli, Brioche Bread

Roast Turkey and Brie, Cranberry Mayo, Baguette

Chicken Caesar Wrap, Spinach Tortilla

Tuna Salad Wrap, Sweet Peppers, Julienne Lettuce, Flour Tortilla

Roasted Vegetable Sandwich, Avocado, Baby Kale, Multigrain Bread

REFRESHING SALADS

Please select one:

Farro and Red Quinoa Salad, Baby Kale, Bell Pepper, Red Wine Dressing ^{DF/NF/VG}

Orzo Cranberry Salad, Roasted Peppers, Parsley, Lemon Vinaigrette ^{DF/NF/VG}

Tabbouleh (Bulgur Wheat, Tomato, Mint, Parsley) ^{DF/NF/VG}

DESSERTS

Please select one:

Dark Chocolate Brownie

Macadamia Nut Blondie

Chocolate Chip Cookie

All Selections Served with Whole Fruit, Miss Vicki's Chips,
Choice of Soft Drink or Bottled Water

Boxed lunches are packed in The Ritz-Carlton Cooler Bag

\$55

The background is a dense, monochromatic blue composition of various tropical foliage. It features large, feathery palm fronds, smaller fern-like leaves, and clusters of broad, rounded leaves. The lighting creates a sense of depth and texture, with some leaves appearing more vibrant than others. The overall aesthetic is lush and organic.

RECEPTION

CULINARY ACTION STATIONS

Minimum guarantee for all culinary action stations display is 25 people
Stations require chef attendant at \$175 per 75 guests

BISQUE AND SANDWICH

Smoked Tomato Bisque, Grilled Truffle Gruyere Cheese Sandwich
Sweet Corn Bisque, Spicy BBQ Pulled Pork Sandwich
\$24

LA TAQUERIA

Carne Asada, Carnitas and Blackened Rubbed Mahi-Mahi, Roasted Corn and Poblano Peppers
Warm Flour and Corn Tortillas, White Cabbage, Pickled Onions, Pico de Gallo, Salsa Verde, Salsa Roja (Hot), Guacamole, Fresh Jalapeños, Salsa Casera, Sour Cream, Tortilla Chips
\$28

QUESADILLA MEXICANA

Pulled Adobo Chicken, Sofrito, Pepper Jack Cheese, Sun Dried Tomato Tortilla
Carne Asada, Peppers Fajitas, Chimichurri, Pepper Jack Cheese, Flour Tortilla
Roasted Corn, Portobello Mushrooms, Poblano Peppers, Chichuahua Cheese
Guacamole, Salsa Casera, Pico De Gallo, Sour Cream
\$25

FOOD TRUCK SLIDERS

1855 Angus Burger, Caramelized Onions
Bourbon BBQ Pulled Pork, Classic Cole Slaw
Fried Chicken, Cajun Aioli, Ranch, Pickle Chips
Fries, Assorted Sauces
\$28

PASTA^{NF DF}

Choose Three Pastas

Spaguetti, Penne, Garganelli, Gnocchi, Trottole, Mushroom Ravioli,
Spinach and Ricotta Ravioli

Choose Three Sauces

Tomato Sauce, Parmesan Sauce, Mushroom Sauce, Pesto Sauce, Arrabiatta

Choose Three Proteins

Bolognese, Shrimp, Short Ribs, Clams, Chicken

Toppings

Wild Mushrooms, Caramelized Onion, Baby Spinach, Diced Tomatoes,
Bell Peppers, Artichoke

Roasted Vegetables, Olives, Garlic, Parsley, Garlic Bread, Parmesan Cheese

\$28

RICE MARKET^{GF/NF}

Choose Two

Cantonese Fried Rice, Shrimp, Egg, Scallion
Mushroom Risotto, Parmesan
Jambalaya, Green Beans, Andouille Sausage
Seafood Paella

\$28

SUSHI BAR ^{GF}

Selection of Classic and Signature Rolls, Nigiri Sushi

Ahi Tuna, Salmon, Hamachi, Cream Cheese and Vegetables

Pickled Ginger, Wasabi, Soy Sauce

\$55 per person (based on 5 pieces per person)

Sushi chef for freshly rolled sushi \$300 for up to two hours.

One chef per 75 guests. Minimum of 25 guests.

DIM SUM STATION ^{DF}

Selection of Steamed Dim Sum

Seafood Shumai, Chicken Lemongrass Pot Sticker, Vegetable Spring Rolls,

Soy Sauce, Spicy Chili Sauce, Sweet Chili-Garlic Sauce, Plum Sauce

\$25



DINNER

PLATED DINNER

CHILLED APPETIZERS

Watermelon and Meredith Dairy Goat Cheese Salad, Meyer Lemon Zest, Pickled Shallots, Pistachio ^{GF} \$24

Togarashi-Spiced Seared Tuna Loin, Cucumber, Citrus Crème Fraîche, Smoked Trout Caviar ^{GF/NF} \$24

Hamachi Crudo, Citrus Reduction, Cilantro Leaves, Extra Virgin Olive Oil, Passion Fruit Pearls ^{GF/NF} \$24

Crispy Avocado Wedge, Lobster Salad, Olive Oil Pearl ^{NF} \$25

HOT APPETIZERS AND SOUP

Jumbo Lump Crab Cake, Frisée and Apple Slaw, Black Pepper Aioli ^{NF} \$24

Braised Short Rib Ravioli, Wild Mushroom Ragout, Cabernet Glaze ^{NF} \$22

Pan Seared Scallops, Jerusalem Artichoke Purée, Cumin Cloud, Enoki Mushroom, Pea Shoots ^{GF/NF} \$24

Lobster and Charred Corn Bisque, Crispy Lobster Salad \$22

Cream of Wild Mushroom, Porcini-Dusted Ciabatta Thin ^{GF/NF} \$18

Pesto White Bean Soup, Ragout of White Beans, Pancetta ^{GF/DF} \$19

SALADS

Caprese, Heirloom Tomato, Mini Mozzarella Spheres, Balsamic Glaze, Micro Herbs ^{GF/NF} \$19

Roasted Heirloom Beets, Goat Cheese Mousse, Arugula, Spiced Hazelnuts, Beet Balsamic ^{GF} \$19

Hearts Of Palm and Heirloom Tomato, Avocado Mint Purée, Feta, Watercress ^{GF/NF} \$19

Baby Romaine, Creamy Roasted Garlic Dressing, Parmesan, Crostini ^{GF/NF} \$17

Garden Greens, Local Florida Cheddar, Bourbon Apricots, Garlic Croutons, Maple Mustard Seed Vinaigrette ^V \$17

Baby Wedge, Blue Cheese Dressing, Pickled Onion, Bacon Crisp, Caramelized Pecans ^{GF} \$17

PLATED DINNER

ENTRÉES

Pepper-Crusted Beef Tenderloin, Fingerling Potatoes, Charred Broccolini, Roasted Sweet Peppers, Pinot Noir Reduction ^{GF/NF} \$95

Achiote-Braised Short Rib, White Cheddar Grits, Pickled Cabbage Curtido ^{GF/NF} \$85

Joyce Farms Breast of Chicken, Goat Cheese, Olive Polenta Cake, Tomato-Pepper Compote, Tarragon Cream Sauce ^{GF/NF} \$70

Roasted Chicken Breast, Parsnip Purée, Brussels Sprouts, Charred Cauliflower, Shitake, Au Jus ^{GF/NF} \$65

Herb-Crusted Rack of Lamb, Apricot Mint Couscous, Eggplant Caviar, Merlot Jus ^{GF/NF} \$95

Pan Seared Salmon, Shaved Fennel and Spinach, Pomegranate Gastrique ^{GF/NF} \$75

Crispy Skin Snapper, Farro Risotto, Romesco Sauce ^{GF/NF} \$75

Lemon Glazed Halibut, Cauliflower Purée, Snow Peas, Chorizo Vinaigrette ^{GF/NF} \$85

Wild Sea Bass, Sautéed Smoked Bacon, Red Chicory, Whipped Boursin Cheese, Celeriac Purée, Sancocho Sauce ^{GF/NF} \$89

Pan Seared Grouper, Cauliflower Purée and Roasted Sherry Gastrique ^{GF/NF} \$80

“Surf N Turf”, Butter Poached Lobster, Beef Filet, Lobster Mashed Potatoes, Brown Butter Demi ^{GF/NF} \$110

Grilled Filet and Seared Halibut, Corn and Zucchini Succotash, Red Wine Jus ^{GF/NF} \$105

Grilled Jumbo Shrimp and Roasted Herb Chicken, Sweet Potato Purée, Green Peas, Madeira Chicken Jus ^{GF/NF} \$95

VEGAN OPTION

Chargrilled Array of Baby Root Vegetables, Jerusalem Artichoke Purée, Carrot Curry, Dukkha Spices ^{DF/GF/VG} \$43

Wynwood Walls - Roasted Purple Cauliflower, Three-Color Turmeric Carrots, Parsley Purée, Golden Beet Gel, Olive Oil Pearls ^{DF/GF/NF} \$45

Tableside choice of entrée for groups up to 50 guests maximum.

Choice of two: \$35

Choice of three: \$45

PLATED DESSERTS

ORELYS VALRHONA CHOCOLATE PARFAIT

Crystalized Baby Pineapple, Blond Chocolate Crumb, Black Anise, Key Lime Cannoli
\$22

RASPBERRY SOFT MERINGUE ^{GF/DF}

Seasonal Fresh Berries, Blood Orange Coulis, Dairy-Free Chantilly Cream,
Strawberry Rocks, Petit Fleur
\$20

ICE WINE CRÈME BACHIQUE 'TERRARIUM' ^{GF}

Armagnac Dried Plums, Oranges, Cranberry Diamonds, Pistachio Biscotti
\$22

MANGO AND PASSIONFRUIT 'TERRARIUM' ^{GF/DF}

Mango Cremeux, Gooseberry Gelée, Citrus Micro Sponge,
Passion Fruit Seeds, Meringue Spears
\$20

CHOCOLATE MOUSSE 'BONZAI' ^{GF}

64% Manjari Chocolate Mousse, Matcha Sponge, Salted Caramel Bonzai Tree,
Bitter Chocolate Soil
\$23

PALETTE DE CAFÉ ^{GF}

Mascarpone Cheese Fondant, Mocha Espuma, Espresso Ice Cream,
Bitter Chocolate Wafers, Feijoa Gels
\$22

BLUEBERRY AND DULCE DE LECHE 'TERRARIUM' ^{GF}

Available for parties up to 50 guests
Blueberry Parfait, Cassis Chards, Cocoa Nib Caramel Wafers, Dulce de Leche,
Blueberries and Raspberries
\$22

VEGAN OPTIONS

CARAMEL SLICE Dehydrated Chocolate Wafers, Raspberry and Lychee Gels

PIÑA COLADA BAR Pineapple and Vanilla Ambrosia, Crystalized Coconut Chips

STRAWBERRY TARTARE Mango Coulis, Jalapaeño, Finger Lime, Bitter Chocolate Soil
\$22



BEVERAGES

BEVERAGES

PLATINUM BAR

One hour: \$45; two hours: \$64; three hours: \$81; four hours: \$98

Grey Goose Vodka, Tanqueray 10 Gin
Crown Royal Whiskey, The Glenfiddich Scotch (12 Year), Maker's Mark Bourbon,
Appleton Estate White Rum, Patron Silver Tequila

Martini & Rossi Sweet and Dry Vermouth, Dekuyper Triple Sec,
Angostura Cocktail Bitters
The Ritz-Carlton Sommelier's Selection of Three Wines
Client Selection of Four Beers: Blue Moon Belgian White, Bud Light,
Corona, Corona Light, Heineken, Miller Lite,
Samuel Adams Boston Lager, Stella Artois, Two Local Craft Beer Selections

Fresh Juices, Soft Drinks, Voss Still and Sparkling Mineral Water

Bartender fees are \$175 based on a two-hour minimum and \$75 per hour for each additional hour. Cashier fees are \$100 based on a two hour minimum and \$50 per hour for each additional hour. Prices do not include tax.

GOLD BAR

One hour: \$35; two hours: \$52; three hours: \$69; four hours: \$86

Tito's Handmade Vodka, Bombay Sapphire Gin
Seagram's 7 Crown Blended Whiskey, Johnny Walker Black Scotch,
Jack Daniel's Sour Mash Bourbon, Bacardi Superior Rum, Cabo Wabo Tequila Blanco

Martini & Rossi Sweet and Dry Vermouth, Dekuyper Triple Sec,
Angostura Cocktail Bitters
The Ritz-Carlton Sommelier's Selection of Wines
Client Selection of Four Beers: Blue Moon Belgian White, Bud Light,
Corona, Corona Light, Heineken, Miller Lite,
Samuel Adams Boston Lager, Stella Artois, Monk in the Trunk,
Orange Blossom Pilsner, Florida Lager

Fresh Juices, Soft Drinks, Voss Still and Sparkling Mineral Water

Bartender fees are \$175 based on a two-hour minimum and \$75 per hour for each additional hour. Cashier fees are \$100 based on a two hour minimum and \$50 per hour for each additional hour. Prices do not include tax.

BEVERAGES

BAR ON CONSUMPTION

Platinum Brand Cocktails: \$19

Gold Brand Cocktails: \$17

Imported and Micro Beers: \$10

Domestic Beers: \$9

Wines by the Glass: \$16

Cordials: \$18

Soft Drinks: \$8.25

Seasonal Sangria: \$16

Mineral Waters: \$9

Fruit Juices: \$8.50

Red Bull Energy Drinks: \$8.75

Bartenders are required for all bars.

Each bar can serve up to 55 guests.

Bartender fees are \$175 based on a two-hour minimum and \$75 per hour for each additional hour. Cashier fees are \$100 based on a two hour minimum and \$50 per hour for each additional hour.

Prices do not include tax.

BEVERAGES

INTERACTIVE BAR EXPERIENCE

*Prices include per drink with appropriate garnishes.

*Upgrade your bar experience with our mixologist who will interact and create cocktails with your guests: \$300

* Each bar will serve maximum 55 guests.

MOJITO-BAR \$16 PER DRINK

A choice of three rums and four mojito cocktails. Rum choices include:

Bacardi Silver, Havana Club (The Ritz-Carlton Blend)

Cruzan Rum, Myers Platinum, Miami Rum

Cocktail choices include:

Mojito classico, raspberry mojito, mango mojito, coconut mojito, watermelon mojito

HAVANA CLUB RUM \$19 PER DRINK

Take a tropical tour of Miami-inspired rum cocktails including Little Havana, kola libre, flavored mojitos and daiquiris. Sugarcane sticks served in vintage luau glassware will offer guests a peek into South Florida's past.

BUILD YOUR OWN MARGARITA \$18 PER DRINK

Silver and reposado tequila, simple syrup, fresh lime juice, Cointreau

Selection of garnishes includes strawberries, grilled pineapple, jalapeño, cucumber, orange wedges, grapefruit wedges, lime wedges, sea salt rim, cane sugar rim.

PICK YOUR G&T, \$25 PER DRINK (IDEAL FOR 15-50 GUESTS)

Create your own custom gin and tonic, and pick your garnishes market-style. An array of fresh and dehydrated fruit and organic herbs and spices will enhance your drink. Show your pride by naming your drink and sharing on social media!

BLOODY MARY BAR \$17 PER GUEST

Spice up your cocktail concoctions with garnishes galore. Olives, celery, pickles, cippolini onions, pepperocini, pickled local vegetables, lime wedges, bacon or jerky 'swizzle stick,' cheese cubes.

THE RITZ-CARLTON CHAMPAGNE BAR \$23 PER DRINK

Add some fizz to your fête with a combination of freshly squeezed juices and bubbly. Choice of orange, strawberry, peach, mango and guava juices.

BEVERAGE MENU

CORDIALS

\$18 each

Baileys Irish Cream, Fratelli Ramazzotti Sambuca Kahlua, B&B, Disaronno, Amaretto, Drambuie, Frangelico, Grand Marnier, Osborne Fino Port

BEERS

Domestic Beers \$9 Imported Beers \$10 Non-Alcoholic Beers \$9

Microbrewery and Specialty Beers \$10

NON-ALCOHOLIC

100% All-Natural Juices \$8.25

Voss Spring and Sparkling Water \$9 Assorted Diet and Regular Soft Drinks \$7

Pepsi products are served. Other brands are available on request

BANQUET WINE MENU

SWEET SPARKLING WINES AND CHAMPAGNE

Lamberti Extra Dry Prosecco, Veneto, Italy	\$65
Schramberg, Brut, Mirabelle, North Coast, California	\$90

DRY SPARKLING WINES AND CHAMPAGNE

Barons De Rothschild, Brut, "Cuvée Ritz", Champagne, France	\$145
Charles de Fère, Blanc de Blancs, Brut, "Cuvée Jean-Louis", Champagne, France	\$60

ROSÉ

Kim Crawford, Rosé, Marlborough, New Zealand	\$50
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PINOT GRIS AND PINOT GRIGIO

Pighin, Pinot Grigio, Friuli-Venezia Giulia, Italy	\$50
Ponzi, Pinot Gris, Willamette Valley, Oregon	\$55

SAUVIGNON BLANC

Montes, Classic Series, Casablanca Valley, Chile	\$45
Craggy Range, Te Muna Road Vineyard, Martinborough, New Zealand	\$85
Provenance Vineyards, Napa Valley, California	\$60

CHARDONNAY

Steven Kent, The Ritz-Carlton Cuvée, Central Coast, California	\$55
Stag's Leap Wine Cellars, Karia, Napa Valley, California	\$95
Sterling Vineyards, Sonoma County, California	\$32
Landmark, Napa Valley, California	\$55
Sequoia Gove, Carneros, California	\$78

PINOT NOIR

Crossbarn by Paul Hobbs, Pinot Noir, Sonoma County, California Chehalem,	\$82
MTNS Pinot Noir, Willamette Valley, Oregon	\$55
Mohua, Pinot Noir, Central Otago, New Zealand	\$65

LATIN REDS

Torres, Crianza, Celeste, Tempranillo, Ribera Del Duero, Spain	\$60
Primus, The Blend, Calchagua Valley, Chile	\$65
Viña Cobos, Felino, Malbec, Mendoza, Argentina	\$55

MERLOT

Toad Hollow Vineyards, Richard McDowell, Sonoma County, California	\$60
Chateau Ste. Michelle, Indian Wells Vineyard, Columbia Valley, Washington	\$55
Sterling Vineyards, Napa Valley, California	\$65

CABERNET SAUVIGNON

Steven Kent, The Ritz-Carlton Cuvée, Central Coast, California	\$55
Carmenet Winery, Vintner's Collection Reserve, California	\$50
Priest Ranch Estate, Napa Valley, California	\$145

KOSHER

NON MEVUSHAL

Pommery, Brut Royal Kosher [✓]	\$175
Yarden Chardonnay	\$65
Yarden Savignon Blanc	\$55
Yarden Merlot 14	\$105
Yarden Cabernet Savignon 14	\$115

MEVUSHAL

Bartenura Prosecco	\$45
Herzog Chardonnay Lineage 16	\$55
Baron Herzog Savignon Blanc	\$55
Herzog Pinot Noir Lineage 16	\$55
Herzog Cabernet Sauvignon Lineage 16	\$55

GUARANTEES

The final guarantee for all food and beverage functions is required 72 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 72 hours, though you may not decrease it. 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. Should you choose to guarantee less than 25 there will be a \$250 fee added to the price of your menu. For events of fewer than 10 people, we will offer our in room dining menus.

DURATION OF MEALS

Our buffets and food stations are all priced for the below meal duration:

- Breakfast Buffet - 2 hours
- Lunch Buffet - 1 hour
- Dinner Buffet - 2 hours
- Coffee Breaks - 30 minutes
- Reception Stations - 1 hour

Should you require additional time for your food presentation this can be arranged. Please talk with your meetings and special events manager for a personalized proposal.

PRICES AND PAYMENT

All food, beverages and room rental are subject to a 25% service charge and 9% sales tax. Prices are subject to change and will be guaranteed 12 months prior to your function. To secure your event on a definite basis, the hotel will require a non-refundable deposit, with the full balance due two weeks prior to your event. In the event of cancellation, a cancellation charge will be invoiced. The cancellation schedule will be outlined in your catering or sales contract.

AUDIO-VISUAL REQUIREMENTS

The hotel provides in house audio-visual equipment and trained uniformed service technicians. Audio-visual prices are also subject to a 24% service charge and 7% sales tax. Should you choose to use the services from another outside vendor, electrical and load in charges will apply.

DÉCOR AND ENTERTAINMENT

The ambiance of your event can be enhanced by specialty linens, theme décor packages and entertainment. We have a wide range of recommended resources available. Your meetings and special events manager would be delighted to provide suggestions for you. 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. Decorations or displays may not be affixed to walls, doors, windows or ceilings.

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.

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 "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 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 depending on the time of year and time of day. There is a \$1,500 outdoor set up fee for the Starr Bar. There is a \$250 reset fee per room.

PACKAGES

Packages for meetings or events may be delivered to the hotel five working 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: The Ritz-Carlton Receiving Department
- Client's name
- Meetings and special events manager's name
- The program dates



THE RITZ-CARLTON

SOUTH BEACH

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