





*Cherish one of life's
grandest moments*

Heighten your celebration with legendary catering from The Ritz-Carlton Orlando, Grande Lakes. Our culinary team specializes in creating masterful presentations that captivate guests' palates and imaginations.

We are pleased to offer our wedding packages for both plated and food stations dinners. You may design your personal wedding menu with the selections outlined on the following pages including upgrades and additional enhancements.

Custom menus may be designed upon request as outlined through our à la carte offerings. Private banquet-created rehearsal dinners, farewell breakfasts and other events may be crafted to suite your exact celebration needs paired with the legendary hospitality of The Ritz-Carlton.

CONGRATULATIONS

PACKAGES

Make all your wedding dreams come to life

THE RITZ-CARLTON

Choice of Four Hors d'oeuvres

Two Course Dinner Menu With Duet Entrée or Choice of Two Preselected Entrées

Custom Four-Tiered Faux Wedding Cake, Elegantly Plated Cake served for Dessert

Five Hour Premium Bar

Sparkling Wine Toast & Tableside Wine Service During Dinner

STARTING AT \$275 PER GUEST

THE TABLESIDE

Choice of Four Hors d'oeuvres

Three Course Dinner Menu With Tableside Choice of Two Entrées

Custom Four-Tiered Faux Wedding Cake, Elegantly Plated Cake served for Dessert

Five Hour Premium Bar

Sparkling Wine Toast & Tableside Wine Service During Dinner

STARTING AT \$330 PER GUEST

THE STATION STYLE

Choice of Four Hors d'oeuvres

One Cold Culinary Station & Three Hot Culinary Stations

Custom Four-Tiered Faux Wedding Cake, Elegantly Plated Cake served for Dessert

Five Hour Premium Bar

Sparkling Wine Toast & Tableside Wine Service During Dinner

STARTING AT \$275 PER GUEST

WEDDING INCLUSIONS

All packages include the following:

Wedding Ceremony Rehearsal

Wedding Ceremony Infused Water Beverage Station

White Garden Chairs, Outdoor Events

Choice of Chiavari Chairs, Dinner Events

High & Low Cocktail Tables, Round Dining Tables

White Dinner Napkins & Choice of Floor-Length Table Linens

White China Charger Plate, Plated Dinners

Tableware, Silverware & Glassware

Votive Candles For Cocktail & Dining Tables

Dance Floor & Stage, Indoor Venues

Bespoke Place Setting Menu Cards, Plated Dinner

Indoor Back-Up Venue For Inclement Weather





*Indulge in an exquisite
culinary voyage*

COLD SELECTIONS

Seafood

Smoked Salmon on Blinis ^(NF, S)

Ahi Tuna Tataki, Mango Gel, Wasabi Crumble ^(DF, NF, S)

Shrimp Cocktail, Citrus Remoulade ^(DF, NF, S)

Lobster Toast, Lemon Cream Dill ^(NF, S)

Meat & Poultry

Deviled Farm Egg & Pickled Mustard Seeds ^(DF, GF, NF)

Melon & Prosciutto Brochette, Mint Syrup ^(DF, GF, NF)

Curried Chicken Salad Phyllo Cup ^(NF)

Vegetarian

Brie, Fig Spread, Pear, Fruit Bread Crostini

Caprese Skewer with Pesto ^(GF, NF, V)

Mini Phyllo Cup, Whipped Feta, Candied Pecan, Citrus Marmalade ^(V)

Stuffed Sweet Peppadew with Harissa Spiced Hummus and Toasted Pistachio ^(DF, GE, V)

HOT SELECTIONS

Seafood

Coconut Shrimp and Sweet Chili Kaffir Lime Dip ^(DF, S)

Lump Crab Cake & Confit Tomato Aioli ^(DF, NF, S)

Scallop, Vanilla Parsnip Cream, Bacon ^(GF, DF, NF, S)

Lobster Mac and Cheese Croquettes ^(NF, S)

Meat & Poultry

Mini Beef Wellington and Port Wine Sauce ^(NF)

Lamb Chop & Mint Yogurt Dip ^(NF)

Jerk Chicken Skewer and Mango Papaya Sauce ^(GF, DF, NF)

Frank En Croute with Yellow Mustard Dip ^(NF)

Chicken Empanada with Smoky Plantain Crema ^(NF)

Vegetarian

Wild Mushroom Tartlet & Boursin Cheese ^(NF)

Fried Vegetable Spring Roll with Thai Chili Sauce ^(NF, DF, V)

HORS D'OEUVRES

STATIONS

*Local ingredients
to feed the soul*

COLD SELECTIONS

Cured and Cultured

Assortment of European & Artisan American Farm Cheeses & Meats ^(GF,NF)

Fresh & Dried Fruits, Local Jams, Marmalades ^(DF,GF,NF,V)

Whisper Creek Farm Honeycomb ^(DF,GF,NF,V)

Quince Paste, Mustards, Olives ^(GF,DF,NF,V)

Assorted Nuts ^(DF,GF,V)

European Crackers & Grilled Artisan Breads

Antipasti Display

Hummus, Marinated Tomato Basil Tapenade, Baba Ganoush ^(DF,GF,NF,V)

Pita Chips, Crostini, Grilled Artisan Breads ^(DF,NF,V)

Marinated Olives, Roasted Peppers, Grilled Zucchini, Balsamic Onions ^(GF,DF,NF,V)

Marinated Eggplant & Braised Fennel ^(GF,DF,NF,V)

Grilled Portobello With Herbs & Olive Oil ^(DF,GF,NF,V)

Artichokes, Asparagus ^(DF,GF,NF,V)

Salad Station | Select One

Baby Gem Lettuce, Arugula, Pecorino, Pickled Craisins

Radish, Lemon Vinaigrette ^(GF,NF)

Italian Chopped Salad, Romaine, Radicchio, Salami,

Pepperoncini, Provolone, Cherry Tomatoes, Red Wine Vinaigrette ^(GF,NF)

Quinoa, Kale, Dried Fruits, Spiced Pecans, Citrus Vinaigrette ^(DF,GF,V)

Sushi Station

Assorted Nigiri, Rolls & Maki ^(DF,NF,S)

Light Soy Sauce, Wasabi, Pickled Ginger, Wakame

ENHANCEMENT: TRADITIONAL JAPANESE SUSHI CHEF

Additional \$600 per chef, sushi prepared at the event

Seafood Raw Bar

Snow Crab Claw ^(DF,GF,NF,S) & Cognac Sauce ^(GF,DF,NF)

Shucked Oysters ^(DF,GF,NF,S) & Red Wine Mignonette ^(DF,GF,NF)

ENHANCEMENT: CUSTOMIZED ICE SCULPTURE

Starting at \$750 per Ice Block, please consult with your Events Manager at least two weeks in advance

HOT SELECTIONS

Italian Station | Select Three

Braised Short Rib Risotto & Dry Aged Parmesan Cheese ^(GF,NF)
 Roasted Butternut Risotto, Walnuts, Sage, Cranberries ^(GF)
 Wild Mushroom & Truffle Risotto ^(GF,NF)
 Ricotta & Spinach Ravioli, Bolognese Sauce, Mozzarella ^(NF)
 Penne Pasta, Garden Vegetables, Marinara, Fresh Basil ^(DF,NF,V)
 Orecchiette with Sausage, Fennel, Broccolini, Garlic Confit, Parmesan Cream ^(NF)
 Focchi (Beggars Purse), Roasted Pear, Baby Arugula, Caramelized Walnut,
 Gorgonzola Cream
 Served with Garlic Bread ^{NF} & Aged Parmesan Cheese ^(GF,NF)

Mac and Cheese Bar

Traditional Elbow Macaroni & Cheddar Cheese Sauce ^(NF)
 Penne & Spicy Arrabiatta Sauce ^(DF,NF,V)
 Bacon Lardons ^(DF,GF,NF), Buffalo Chicken ^(NF), Forest Mushrooms ^(GF,DF,NF,V)
 Blue Cheese Crumbles, Aged Parmesan Cheese, Fresh Mozzarella Cheese ^(GF,NF)
 Garlic Breadcrumbs & Fried Onions ^(DF,NF)

Dim Sum Station

Seafood Shumai ^(DF,NF,S)
 Vegetable Dumplings ^(DF,NF,V)
 Chicken Lemon Grass Pot Sticker ^(DF,NF)
 Vegetable Spring Rolls ^(DF,NF,V)
 Sea Salt Edamame ^(DF,GF,NF,V)
 Garlic Ginger Soy Sauce ^(GF,DF,NF,V)
 Thai Dipping Sauce ^(DF,GF,NF,V)
 Sriracha Mayonnaise ^(DF,GF,NF)

Taste of Bombay

Tandoori Chicken Tikka Stir-Fry, Peppers, Red Onions, Cilantro ^(GF,NF)
 Paneer Tikka Masala ^(GF,NF), Cumin Basmati Rice ^(DF,GF,NF,V), Cucumber Raita ^(GF,NF)
 Warm Naan ^(NF)
 Chole Rajma, Three-Bean Salad, Bell Peppers, Cilantro, Olive Oil,
 White Balsamic ^(DF,GF,NF,V)

STATIONS

*Local ingredients
to feed the soul*

CHEF CARVING STATIONS

Herb Roasted Beef Tenderloin ^(DF, GF, NF)

Dijon Mustard ^(DF, GF, NE, V) & Port Wine Sauce ^(DF, GF, NF)

Beef Prime Rib, Garlic & Herb Crust ^(DF, GF, NF)

Creamed Horseradish ^(GF, NF) & Whole Grain Mustard ^(DF, GF, NE, V)

Roasted New York Strip Loin ^(DF, GF, NF)

Cabernet & Peppercorn Au Poivre Sauce ^(GF, NF) & Creamed Horseradish ^(GF, NF)

Citrus Cedar Plank Salmon ^(NF)

Lime Tartar Sauce ^(DF, GF, NF) & Lemon-Dill Beurre Blanc ^(GF, NF)

Roasted Grouper with Fresh Citrus ^(DF, GF, NF)

Orange Ginger Beurre Blanc ^(GF, NF)

Citrus Marinated Whole Turkey ^(GF, NF)

Cranberry Relish ^(DF, GF, NE, V) & Sage Gravy ^(NF)





*A bespoke bar experience
to sip and celebrate*

PREMIUM BRANDS

Vodka	Absolut
Rum	Captain Morgan
Whiskey	Dewar's White Label
Gin	Tanqueray
Bourbon	High West
Tequila	Herradura Blanco
Cognac	Courvoisier VS
Wines	Joel Gott Chardonnay, Cabernet Sauvignon & Merlot

ADDITIONAL HOUR | +\$16 PER GUEST, PER HOUR

LUXURY BRANDS ENHANCEMENT

Vodka	Tito's
Rum	Bacardi Silver
Scotch	Glenfiddich 12 Year
Gin	Bombay Sapphire
Bourbon	Maker's Mark
Tequila	Casa Noble Añejo
Cognac	Courvoisier VSOP
Wines	Joel Gott Chardonnay, Cabernet Sauvignon, Merlot

ENHANCEMENT | +\$17 PER GUEST FOR FIVE HOURS

ADDITIONAL HOUR | +\$18 PER GUEST, PER HOUR

ULTRA LUXURY BRANDS ENHANCEMENT

Vodka	Grey Goose
Rum	Ron Zacapa
Scotch	Johnnie Walker Black
Gin	Hendrick's
Bourbon	Woodford Reserve
Tequila	Casamigos
Cognac	Courvoisier VSOP
Wines	Joel Gott Chardonnay, Cabernet Sauvignon, Merlot

ENHANCEMENT | +\$18 PER GUEST FOR FIVE HOURS

ADDITIONAL HOUR | +\$20 PER GUEST, PER HOUR

WINE LIST AVAILABLE FOR UPGRADES UPON REQUEST

BEVERAGES

*A bartender fee of \$295 per bartender for five hours will apply, \$35 per hour for any additional hours, one bartender per 75 guests recommended
A taxable 26% service charge and 6.5% sales tax will be applied to all food and beverage prices*

Dairy Free DF | Gluten Free GF | Nut Free NF | Contains Shellfish S | Vegan V

DINNER

*Extraordinary menus to
surprise and delight*

STARTERS | SELECT ONE

Compressed Watermelon, Arugula, Fennel, Cucumber Ribbons, Radish,
Sunflower Seeds, Feta, Zucchini Pesto, Passionfruit Vinaigrette ^(GF)

Hearts of Romaine, Parmesan Crisp, Bacon Lardons,
Garlic Croutons, Classic Caesar Dressing ^(NF,S)

Artisan Greens, Farm Radish, Fresh Orange, Florida Cheddar,
Candied Pecans, Corn Bread Croutons, Champagne Dressing

Spiced Poached Pear, Olive Oil Goat Cheese, Mint Chutney,
Petite Lettuce Micro Herbs, White Balsamic Vinaigrette ^(GF,NF)

Marinated Heirloom Tomato, Buffalo Mozzarella, Artisanal Greens,
Pickled Shallots, Balsamic Glaze, Herb Pesto, Extra Virgin Olive Oil ^(GF,NF)

Extraordinary menus to surprise and delight

POULTRY ENTRÉES

Roasted Chicken Breast, Sweet Potato Mash,
Seasonal Vegetables, Madeira Jus ^(GF,NF)

Seared Chicken Breast, Sweet Corn & Basil Risotto,
Carrot Mousseline, Roasted Chicken Jus ^(GF,NF)

SEAFOOD ENTRÉES

Pan Seared Salmon, Poblano Pepper, Pastel de Choclo,
Bread and Butter Zucchini, Corn Relish ^(GF,NF)

Black Garlic Glazed Grouper, Radish Cake,
Creamed Leek, French Lentils ^(NF)

BEEF ENTRÉES

Braised Short Rib, Butternut Squash Mousseline, Rosemary Grits,
Roasted Whisper Creek Farm Carrot, Red Wine Sauce ^(GF,NF)

Grilled New York Strip Loin, Herb Dressed Broccolini,
Gremolata Polenta, Cabernet Jus ^(GF,NF)

Grilled Tenderloin, Truffle Whipped Potato,
Creamy Butternut, Red Wine Sauce ^(GF,NF)

VEGAN ENTRÉES

Creamy Butternut Squash Risotto, Petite Squash,
Toasted Pepitas, Extra Virgin Olive Oil ^(DF,GF,NF,V)

Chickpea Stew, Roasted Cauliflower, Vegan Chorizo ^(DF,GF,NF,V)

Maitake Mushroom, Hazelnut Gremolata,
Braised Cabbage, French Lentils ^(DF,GF,NF,V)

DUET ENTRÉES

Seared Scallops & Braised Short Rib, Butternut Squash Mousseline,
Rosemary Grits Roasted Carrot, Beurre Balance, Red Wine Sauce ^(GF,NF,S)

Roasted Jumbo Shrimp & Grilled Beef Tenderloin, Lemon Polenta, Murasaki Sweet
Potato Mousseline, Asparagus, Beurre Monté, Red Wine Sauce ^(GF,NF,S)

Roasted Grouper & Beef Tenderloin, Wild Mushroom Risotto,
Carrot Mousseline, Citrus Beurre Blanc, Port Wine Jus ^(GF,NF,S)

Poached Lobster & Beef Medallion, Potato Royale,
Smoked Corn Puree, Lobster Sauce, Bordelaise Jus ^(GF,NF,S)



*Bespoke creations to savor
down to the last bite*

WEDDING CAKE SELECTIONS

New Jersey

Yellow Sponge Cake, Cannoli Filling, Limoncello Syrup, Chocolate Chips

Los Angeles

Vanilla Cake, Madagascar Vanilla Filling, Madagascar Vanilla Icing

Chicago

Vanilla Sponge Cake, White Godiva Chocolate Syrup, Lemon Cream, Raspberries, Buttercream Icing

Miami

Chocolate Sponge Cake, Rum Syrup, Valrhona Milk Chocolate Mousse, Coffee Nougatine

Plant City

Vanilla Sponge Cake, Diplomat Cream, Fresh Strawberries

San Francisco

Chocolate Sponge Cake, Valrhona Dark Chocolate Mousse, Fudge

Manhattan

Red Velvet Cake, Cream Cheese Filling, Buttercream Icing

Memphis

Banana Cake, Peanut Butter Crunch, Chocolate Mousse, Raspberry Jelly

Boston

Marble Cake, Bailey's Irish Cream Syrup, Chocolate Ganache, Vanilla Curd

Seattle

Chocolate Cake, Coffee Syrup, Caramel Cream

ENHANCEMENTS

Custom Gum Paste Flowers

LARGE +\$10 | MEDIUM +\$6 | SMALL +\$3

Duo of Wedding Cake Flavors

+\$5 PER GUEST

Elaborate Decoration, Painting & Piping

STARTING AT \$70 PER TIER

Additional Cake Tiers

STARTING AT \$70 PER TIER

A FINAL NOTE

Inclusions

Wedding cake served with regular and decaffeinated coffee and hot tea selection.

Personal Touches

Fresh flowers, ribbons, custom toppers and custom cake stands must be provided by client or florist within 48 hours of wedding date.

Anniversary Cake Topper

An optional cake topper can be provided to take home the day after the wedding.

BREAKFAST

*A savory beginning to end
your wedding weekend*

FAREWELL BREAKFAST

\$80 PER GUEST

Market Fruits ^(DF, GF, NE, V)

Cantaloupe, Honeydew, Pineapple

Pastries & Spreads

Baby Coffee Cakes, Muffins, Danishes ^(NF)

Fruit Preserves ^(DF, GF, NE, V)

Natural Butter ^(GF, NF) & Whisper Creek Farm Honey ^(GF, NF)

Individual Flavored Yogurts ^(GF, NF)

Hot Items | Select One

Steel-Cut Oatmeal ^(DF, NE, V), Brown Sugar, Raisins ^(DF, GF, NE, V), Walnuts ^(DF, GF, V)

Southern Style Grits ^(GF, NF), Aged Cheddar Cheese ^(GF, NF),

Bacon ^(DF, GF, NF), Scallions ^(DF, GF, NE, V)

Scrambled Eggs

Chopped Fresh Herbs ^(GF, NF)

Bacon | Select One

Applewood Smoked Bacon ^(DF, GF, NF)

Turkey Bacon ^(DF, GF, NF)

Starch

Classic Home Fries, Peppers, Onions ^(DF, NE, V)

From The Griddle | Select One

Buttermilk Pancakes ^(NF)

Malted Waffles ^(NF)

Toppings | Select One

Berry Compote ^(DF, GF, NE, V)

Apple-Cinnamon Compote ^(DF, GF, NE, V)

Accompaniments

Maple Syrup ^(DF, GF, NE, V)

Honey Butter ^(GF, NF) and Cinnamon Butter ^(GF, NF)

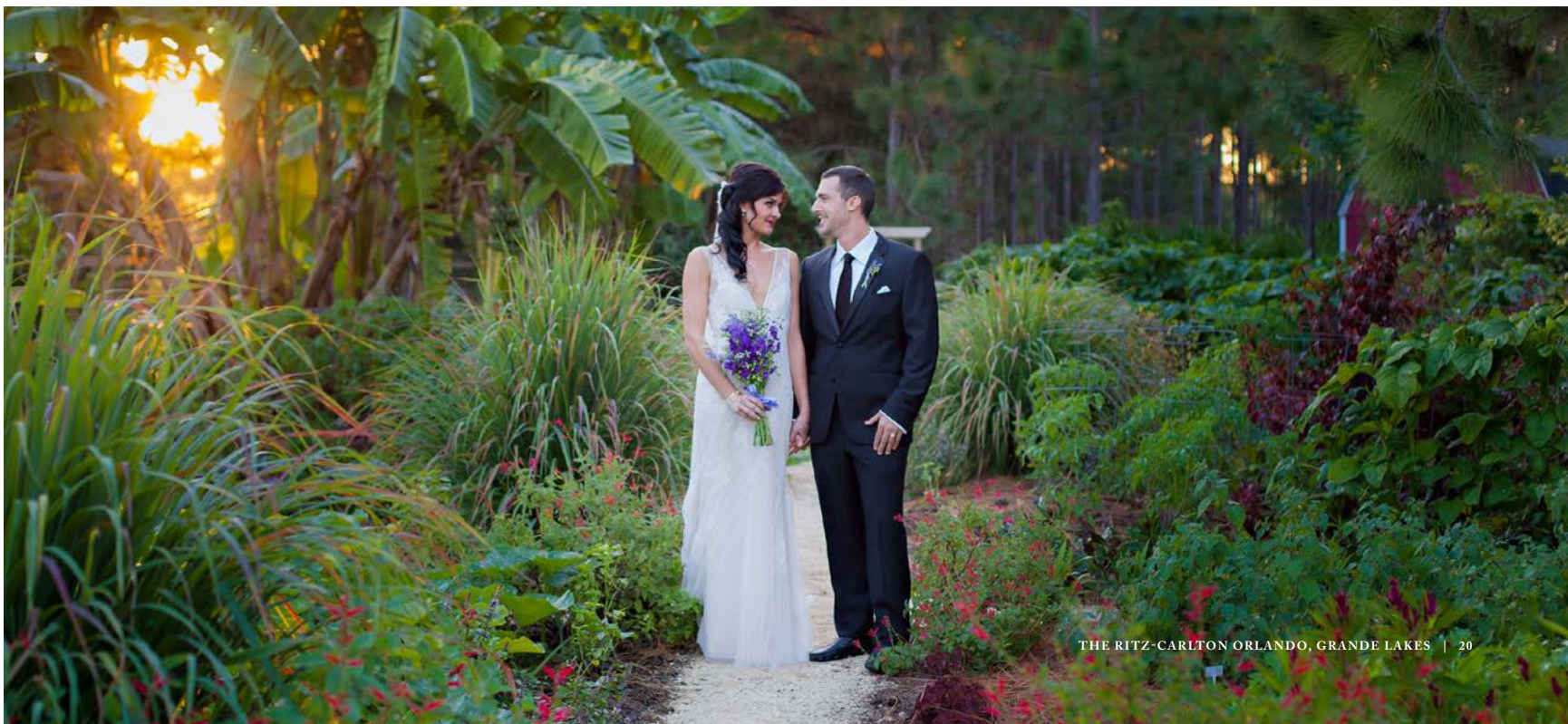
Beverages

Chilled Orange & Grapefruit Juices

First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections







Additional information for your special day

FOOD AND BEVERAGE

All food and beverage is to be purchased solely through The Ritz-Carlton Orlando, Grande Lakes with the exception of a wedding cake provided by an outside vendor. All venue rental fees and food and beverage charges are subject to a 26% taxable service charge and a 6.5% Florida sales tax. A \$7.50 cake cutting fee will be applied to any cake brought in by an outside vendor. The \$7.50 cake cutting fee is subject to a 26% taxable service charge and a 6.5% Florida sales tax. Menus that offer guests a choice of Entrée will be served with the same side dishes. The Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The hotel reserves the right to refuse alcoholic service to anyone. The hotel will provide a complimentary Wedding Menu Tasting, with the number of guests based on the food and beverage minimum contracted. Tastings allow a limited sampling to experience the flavors and a broad understanding of the culinary capability. Please consult with your Special Event Manager about your tasting needs.

GUARANTEES

A final guarantee of attendance must be submitted by 12:00 noon three (3) business days prior to your event. This guarantee is not subject to reduction. In the event a guarantee is not received, the greater of the original contracted attendance or the actual attendance will be billed.

PAYMENT

A credit card must be on file in order to secure your wedding events. All functions are on a pre-payment basis with the final estimated balance due 21 days prior to the wedding. Personal checks are accepted up to 21 days prior to your function. All remaining payments can be made in the form of cashier's check, credit card or cash.

HOTEL ACCOMMODATIONS

Based upon availability, a room block at The Ritz-Carlton Orlando, Grande Lakes may be set aside at a special rate for your guests. Each room is subject to a \$55 resort fee and 12.5% room tax, per day. Any unused rooms will be released 30 days prior to the wedding. Room blocks contracted with 10 or more rooms are subject to 90% attrition.

CATERING AGREEMENT AND DEPOSIT

To reserve a date and event spaces, a Catering Sales Agreement is to be signed and returned to the hotel within ten (10) days of issue, with an initial deposit of 25% of the venue fees, food and beverage minimum, plus service charge and tax. If the function occurs within 60 days, a 100% deposit is required. All deposits are non-refundable and non-transferable. Once received, the initial deposit and signed Catering Sales Agreement will secure your reservations for the wedding. Please be advised that date and space will be released if we do not receive the signed Catering Sales Agreement and deposit by the indicated date.

EVENT SPACE

The Wedding Event venue rental fee begins at \$6,000 with food and beverage minimums based on the event type, set-up type, and the number of guests in attendance. Should advance set-up and late teardown be required, an additional charge may be incurred. There may be one or more weddings and/or events taking place on the resort on any particular day.

OUTDOOR EVENT SPACE

If a ceremony double set of both indoors and outdoors is requested, a \$14 per guest setup fee will be applied and placed on the final bill. A \$10 per guest outdoor setup fee will be applied toward all outdoor events, excluding ceremonies and wedding cocktail receptions. Events taking place outdoors must conclude musical entertainment by 10:00 pm.

AUDIO VISUAL

Grande Lakes Audio Visuals is a full service, in-house production company and the preferred provider for all audio visual needs at Grande Lakes Orlando. Our production team provides a full range of event production services, including audio and lighting equipment, screens and projectors, video production, etc. Grande Lakes Audio Visuals is the exclusive provider at the resort for power, rigging and internet services.

PARKING

At The Ritz-Carlton Orlando, Grande Lakes, the 2025 prevailing rate for valet parking is 58 plus applicable taxes, currently 6.5%. The hotel is not responsible for losses or damages to any vehicle or its contents. Please advise us if you wish to host parking for your attendees. Parking rates are subject to change without notice.

WEDDING PLANNER

An approved wedding consultant/planner is required to assist you at least 30 days prior to your wedding date, to conduct the rehearsal and be on the premises the day of the wedding to coordinate your celebration. An approved list of consultants/planners will be made available to you by The Ritz-Carlton Orlando, Grande Lakes. Fees vary with client responsible for the charges.

WEDDING VENDORS

Your Special Event Manager may refer vendors for floral decor, entertainment, photographers and more. If you prefer to provide vendors not on the hotel's preferred vendor list, a copy of the vendor's insurance policy evidencing \$1,500,000- \$5,000,000 (depending on service provided) is required.

ADDITIONAL CHARGES WHICH MAY APPLY

All food, beverage, event site fees, rental fees, audio visual and related charges are subject to a 26% taxable service charge and 6.5% sales tax. Rates are subject to change.

- Cake Cutting Fee: \$7.5 per guest applies to cakes from another vendor
- Welcome Bag Delivery Fee: \$5 per room
- Outdoor Lighting: Starting from \$2,000
- Power For Outdoor Ceremony (if hotel's optional Audio Package is not used): Starting from \$900
- Additional Power for Entertainment (Band/DJ): Starting from \$900
- Indoor/Outdoor Double Ceremony Setup: \$14 per guest
- Outdoor Setup Fee: \$10 per guest, does not apply to outdoor ceremonies and/or outdoor wedding cocktail receptions
- Firewatch for Sparklers, Pyrocooking, Hazers, Confetti, Etc.: Pricing varies based on Orange County guidelines 30 days advance notice to your Event Manager required
- Production Fee: \$325 per buffet meal applied for functions of less than 50 guests
- Additional Event Hours: Starting from \$500 per hour beyond 5 hours (cocktail reception and dinner)
- Chef Attendant Fee: \$325 per Chef Attendant for three hours, \$55 per Chef Attendant per additional hour
- Bartender Fee: \$435 per Bartender for five hours, \$55 each additional hour, with one Bartender per 75 guests required
- Transportation & Attendant (for guests requiring assistance to/from wedding gazebo): \$250 per golf cart for hotel driver and one (1) guest for 3-hour minimum

