

# 2026 HOLIDAYS



THE RITZ-CARLTON

ORLANDO. GRANDE LAKES





Thank you for considering The Ritz-Carlton Orlando, Grande Lakes for your upcoming Holiday Celebration! We sincerely appreciate the opportunity to submit the following proposal to you for your special event.

This information was specially designed to present you with a variety of Holiday Themed Dinner Menu suggestions, in a range of prices to meet your specific budget needs.

After determining available space on your preferred event date, a Catering Agreement will be signed and deposit paid in order to secure the Ballroom / Event venue and date. Once the agreement phase is complete, your event will be transitioned to The Ritz-Carlton Meetings and Special Events Team where a professional Event Manager will be selected to partner with you on menu selection, special details and on-site execution of your event.

Your Event Manager will guide you through all the important stages of customizing your event to ensure your guests' needs and expectations are not just met, but exceeded! No request is too large or detail too small to ensure a most memorable and meaningful event.

Thank you again for your interest in The Ritz-Carlton Orlando, Grande Lakes. We look forward to assisting you with your Holiday Celebration!

# HOLIDAY CELEBRATIONS

# EVENT DETAILS

# EVENT DETAILS

## HOLIDAY CELEBRATION AMENITIES

### **Complimentary Floor-Length Linens**

Champagne and Navy with White Overlays & White Napkins

### **Complimentary Votive Candles**

Reception and Dinner Tables

### **Complimentary Dance Floor & Stage**

### **Discounted Guest Parking**

Valet Parking \$25 plus tax per car (discounted from \$58)

### **Meetings & Special Events Manager**

On-site Coordination of Your Event

Menu Planning Assistance

Room Design Layout Assistance

Vendor Referrals

Vendor Liaison Assistance

### **Event Concierge**

An extension of your Meetings & Special Events Manager on the day of the event to assist with any last minute details

### **Marriott Bonvoy™ Events**

The Marriott Bonvoy™ Member named on the Catering Agreement will receive Marriott Bonvoy™ Points (two points for every one dollar spent on food and beverage charges – up to maximum 60,000 points – subject to rewards program terms and conditions)





# DINNER



# DINNER

## THREE-COURSE PLATED DINNER

Served with artisan rolls and butter, coffee, decaffeinated coffee and hot tea selections

### Soup or Salad | Select One

Butternut Squash Cream, Poached Egg  
Brioche Crouton, Smoked Pumpkin Seeds <sup>(NF)</sup>

Roasted Tomato Bisque, Lemon Ricotta  
Mini Grilled Cheese, Basil <sup>(NF)</sup>

Florida Sweet Corn Cream, Crisp Bacon Lardons  
Grilled Corn Kernels <sup>(NF, GF)</sup>

Hearts of Romaine, Parmesan Crisp, Bacon Lardons  
Garlic Croutons Classic Caesar Dressing <sup>(NF)</sup>

Spiced Poached Pear & Olive Oil Goat Cheese  
Pear, Mint Chutney, Petite Lettuce, Micro Herbs,  
White Balsamic Vinaigrette <sup>(GF, NF)</sup>

Harvest Salad, Lolla Rosa Greens, Pistachio Butter,  
Quinoa, Root Vegetables, Sherry Vinaigrette <sup>(GF, NF)</sup>

Marinated Heirloom Tomato, Buffalo Mozzarella  
Artisanal Greens, Pickled Strawberries, Fresh Basil  
Balsamic Glaze, Extra Virgin Olive Oil <sup>(GF, DF, V)</sup>

### Entrée | Select One

Seared Chicken Breast, Sweet Corn & Basil Risotto  
Carrot Mousseline, Roasted Chicken Jus <sup>(GF, NF)</sup>

**\$141 PER GUEST**

Braised Short Rib, Butternut Squash Mousseline  
Rosemary Grits, Baby Carrot Red Wine Sauce <sup>(GF, NF)</sup>

**\$147 PER GUEST**

Grilled New York Strip Loin, Herb Dressed Broccolini  
Mashed Sweet Potato, Cabernet Jus <sup>(GF, NF)</sup>

**\$151 PER GUEST**

Pan Seared Salmon, Truffle Whipped Potato,  
Asparagus, Citrus Beurre Blanc <sup>(GF, NF)</sup>

**\$143 PER GUEST**

Black Garlic Glazed Grouper, Radish Cake,  
Creamed Leek French Lentils <sup>(GF, NF)</sup>

**\$145 PER GUEST**

Seared Scallops & Braised Short Rib, Rosemary Grits  
Butternut Squash Mousseline, Broccolini, Red Wine  
Sauce, Beurre Blanc <sup>(GF, NF, S)</sup>

**\$155 PER GUEST**

Roasted Grouper & Beef Tenderloin,  
Carrot Mousseline, Wild Mushroom Risotto,  
Citrus Beurre Blanc Port Wine Jus <sup>(GF, NF)</sup>

**\$174 PER GUEST**

Poached Lobster & Beef Medallion,  
Potato Royale, Smoked Corn Puree,  
Beurre Blanc, Bordelaise Jus <sup>(GF, NF, S)</sup>

**\$204 PER GUEST**

### Dessert | Select One

Apple Tart, Cranberries, Eggnog Anglaise, Vanilla Chantilly  
Chocolate Fondant Layer Cake, Praline Crunch, Tropical Fruit Coulis  
Biscoff Cheesecake, Fresh Berries, Lemon Curd



# DINNER

## BUFFET DINNER

Served with artisan rolls and butter, coffee, decaffeinated coffee and hot tea selections

### Pricing

Select |

*Two Soup or Salads, Two Entrées, Two Sides*

**\$134 PER GUEST**

Select |

*Three Soups or Salads, Three Entrées, Three Sides*

**\$149 PER GUEST**

Select |

*Four Soups or Salads, Three Entrées, Fours Sides*

**\$172 PER GUEST**

### Soup or Salad

Roasted Butternut Squash Soup <sup>(GF,NF)</sup>  
Toasted Pepitas <sup>(DF,GF,NF)</sup>

Corn Chowder <sup>(GF,NF)</sup>

Quinoa, Pumpkin, Dried Fruits  
Grilled Vegetable Salad <sup>(DF,GF,NF,V)</sup>

Potato Salad, Green Onions, Piment d'Esplette <sup>(DF,GF,NF)</sup>

Farfalle Pasta Salad, Provolone, Roasted Peppers,  
Grilled Artichokes, Zucchini, Pesto Vinaigrette <sup>(NF)</sup>

Traditional Wedge Salad, Iceberg, Tomato  
Pickled Red Onions, Bacon, Blue Cheese Crumbles  
Ranch Dressing <sup>(GF,NF)</sup>

Caesar Salad Bar, Romaine <sup>(DF,GF,NF)</sup>,  
Parmesan <sup>(GF,NF)</sup>, White Anchovy <sup>(DF,GF,NF)</sup>,  
Marinated Tomato <sup>(DF,GF,NF)</sup> Croutons

Marinated Green Bean, Fennel,  
Baby Tomatoes, Herb Dressing <sup>(GF,NF)</sup>

### Entrées

Roasted Chicken Breast, Wild Mushrooms  
Madeira Cream Sauce <sup>(GF,NF)</sup>

Citrus Roasted Snapper, Garden Herbs  
Old Bay Butter Sauce <sup>(GF,NF)</sup>

Dark and Stormy Braised Beef Short Ribs,  
Baby Carrots <sup>(DF,GF,NF)</sup>

Grilled Flank Steak, Peppers, Onions, Kale <sup>(DF,GF,NF)</sup>,  
Grande Lakes Steak Sauce <sup>(DF,GF,NF,V)</sup>

Beef Prime Rib, Garlic & Herb Crust <sup>(DF,GF,NF)</sup>,  
Creamed Horseradish <sup>(GF,NF)</sup>, Port Wine Sauce <sup>(DF,GF,NF)</sup>

Pan Seared Salmon, Brussel Sprouts,  
Caramelized Onion, Blistered Baby Tomatoes <sup>(DF,GF,NF)</sup>

Citrus Marinated Whole Turkey <sup>(GF,NF)</sup>,  
Cranberry Relish <sup>(DF,GF,NF,V)</sup>, Sage Gravy <sup>(NF)</sup>

### Sides

Roasted Brussels Sprouts, Georgia Pecans,  
Dried Cranberries <sup>(DF,GF,V)</sup>

Farm Roasted Vegetables <sup>(DF,GF,NF,V)</sup>

Baked Potato Bar <sup>(DF,GF,NF,V)</sup>, Sour Cream  
Aged Cheddar <sup>(GF,NF)</sup>, Scallions <sup>(DF,GF,NF,V)</sup>,  
Smoked Bacon <sup>(DF,GF,NF)</sup>, Whipped Butter <sup>(GF,NF)</sup>

Roasted Root Vegetables <sup>(DF,GF,NF,V)</sup>

Truffle Mashed Potatoes <sup>(GF,NF)</sup>

Three Sisters Corn Succotash <sup>(DF,GF,NF,V)</sup>

Roasted Country Potatoes, Chives <sup>(DF,GF,NF,V)</sup>

Cauliflower Gratin, Swiss Cheese, Herb Breadcrumbs <sup>(NF)</sup>

### Desserts

Chef's Selection of Holiday Inspired Desserts



# BAR



# WINE

## CHAMPAGNE/SPARKLING

Sparkling, Mumm Napa, Brut, Napa Valley  
 Sparkling, Moët & Chandon Imperial, Epernay, France  
 Sparkling, Prosecco, Avisi  
 Champagne, Nicholas Feuillatte, Brut, “Blue Label”, France  
 Tattinger Brut “La Française”, NV Champagne, France  
 Veuve Clicquot, “Yellow Label”, NV, Reims  
 Schramsberg Vineyards “Mirabelle”, Brut, California

## WHITE WINES

Pinot Grigio, Pighin, Friuli-Venezia-Giulia  
 Sauvignon Blanc, Villa Maria, Marlborough, New Zealand  
 Sauvignon Blanc, Grove Mill  
 Sauvignon Blanc, Silverado  
 Sancerre, Fouassier  
 Chardonnay, Banshee  
 Chardonnay, Chalk Hill  
 Chardonnay, Ferrari-Carano  
 Chardonnay, Neyers 304, Carneros  
 Chardonnay, Flowers, Sonoma Coast

## ROSÉ WINES

\$75 Chateau d’Esclans “Whispering Angel”, Cotes de Provence \$94  
 \$168 Rosé, Banshee \$75  
 \$70 Rosé Bieler, Cuvee Sabine, Coteaux D’aix en Provence \$77

## RED WINES

\$115 Pinot Noir, Banshee \$75  
 Pinot Noir, Belle Glos, Central Coast \$89  
 Pinot Noir, Bouchard Aine et Fils, Bourgogne Rouge, Burgundy, France \$90  
 Merlot, Duckhorn Vineyards, Napa Valley \$130  
 \$75 Cabernet Sauvignon, Banshee \$75  
 \$75 Cabernet Sauvignon, Roth \$79  
 \$79 Cabernet Sauvignon, Ferrari-Carano \$88  
 \$88 Cabernet Sauvignon, Quattro Theory, Napa Valley \$139  
 \$99 Blend, The Prisoner, Napa Valley \$169  
 \$75 Blend, Cline Cashmere \$75  
 \$79  
 \$88  
 \$84  
 \$112

# BAR SELECTIONS

## PREMIUM

Absolut Vodka  
 Bacardi Silver Rum  
 Dewar's White Label Scotch Whisky  
 Bombay London Dry Gin  
 Maker's Mark Bourbon  
 Espolon Silver Tequila  
 Courvoisier VS Cognac  
 Banshee Sauvignon Blanc, Sonoma County  
 Banshee Chardonnay, Sonoma County  
 Banshee Cabernet Sauvignon, Sonoma County

|             |                 |
|-------------|-----------------|
| One Hour    | \$46 per guest  |
| Two Hours   | \$64 per guest  |
| Three Hours | \$80 per guest  |
| Four Hours  | \$93 per guest  |
| Five Hours  | \$107 per guest |
| A La Carte  | \$18 per drink  |

## BEER & WINE

|             |                 |
|-------------|-----------------|
| One Hour    | \$42 per guest  |
| Two Hours   | \$59 per guest  |
| Three Hours | \$75 per guest  |
| Four Hours  | \$88 per guest  |
| Five Hours  | \$102 per guest |

## LUXURY

Tito's Vodka  
 Bacardi 8 Rum  
 Glenfiddich 12 Year Scotch Whisky  
 Bombay Sapphire Gin  
 Angel's Envy Bourbon  
 Herradura Reposado Tequila  
 Courvoisier VSOP Cognac  
 Grove Mill Sauvignon Blanc, Marlborough New Zealand  
 Chalk Hill Chardonnay, Russian River  
 Roth Cabernet Sauvignon, Alexander Valley

|             |                 |
|-------------|-----------------|
| One Hour    | \$49 per guest  |
| Two Hours   | \$66 per guest  |
| Three Hours | \$84 per guest  |
| Four Hours  | \$103 per guest |
| Five Hours  | \$116 per guest |
| A La Carte  | \$21 per drink  |

## NON-ALCOHOLIC & SPECIALTY

|                                    |                |
|------------------------------------|----------------|
| Heineken 0.0, Red Bull, Fever Tree |                |
| One Hour                           | \$17 per guest |
| Two Hours                          | \$25 per guest |
| Three Hours                        | \$35 per guest |
| Four Hours                         | \$45 per guest |
| Five Hours                         | \$55 per guest |

## ULTRA-LUXURY

Grey Goose Vodka  
 Ron Zacapa Rum  
 Glenfiddich 12 Year Scotch Whisky  
 Hendrick's Gin  
 Woodford Reserve Bourbon  
 Patrón Añejo Tequila  
 Courvoisier VSOP Cognac  
 Silverado Sauvignon Blanc, Yountville  
 Ferrari Carano Chardonnay, Sonoma County  
 Ferrari Carano Cabernet Sauvignon, Sonoma County

|             |                 |
|-------------|-----------------|
| One Hour    | \$51 per guest  |
| Two Hours   | \$69 per guest  |
| Three Hours | \$89 per guest  |
| Four Hours  | \$109 per guest |
| Five Hours  | \$129 per guest |
| A La Carte  | \$22 per drink  |

## DOMESTIC BEERS

Budweiser, Bud Light, Coors Lite, Michelob Ultra  
 A La Carte \$15 per drink

## CRAFT, IMPORTED & SPECIALTY BEERS

Corona, Stella Artois, Samuel Adams Seasonal, Surplus, IPA  
 A La Carte \$16 per drink

## SOFT DRINKS

Coca-Cola Soft Drinks, Ritz-Carlton Bottled Waters, Bubly, Pellegrino  
 A La Carte \$11 each

## CASH BARS & HOURLY LIQUOR BARS

### Cash Bars

*Require a separate cashier for the same pricing guidelines. Minimum cash bar sales of \$500 per bar must be achieved. Bars require a cashier for \$350 with a three-hour minimum.*

*Additional hours are \$55 per hour.*

|                        |                   |
|------------------------|-------------------|
| Premium Cocktails      | \$20 per drink    |
| Luxury Cocktails       | \$21 per drink    |
| Ultra-Luxury Cocktails | \$22 per drink    |
| Select Cordial         | \$20-40 per drink |
| Sparkling Wine         | \$24 per glass    |
| Craft Beer             | \$18 per bottle   |
| Imported Beer          | \$17 per bottle   |
| Domestic Beer          | \$15 per bottle   |
| Mineral Water          | \$12 per glass    |
| Soft Drinks            | \$12 per glass    |

### Hourly Liquor Bar

*Pricing Includes:*

House White Wine and Red Wine, Domestic and Imported Beers, Fruit Juices, Coca-Cola Soft Drinks, Bottled Still and Sparkling Waters

## PREMIUM

Explore the birthplace of Bourbon and discover the story inside every bottle.

Experience the Kentucky distillers' unparalleled tradition of dedication, care and craftsmanship. This tasting session includes half-ounce tasting pours, glassware and appropriate condiments. Whiskeys are charged for a minimum per bottle consumption (each bottle yields ~45 tasting pours). Your tasting session will also feature a bourbon cocktail charged on consumption.

- Woodford Reserve: \$310 per bottle
- Knife & Spoon Barrel High West American: \$260 per bottle
- Lobby Lounge Barrel Whistle Pig Piggy Back: \$280 per bottle
- Bourbon Cocktails Using House Luxury Liquor: \$18 per drink (The Old Fashioned or Grande Lakes Manhattan)

## CASA TEQUILA

Take a trip to sunny Mexico without leaving the resort. This tasting session includes half-ounce tasting pours, glassware, and appropriate condiments. Tequilas are charged for a minimum per bottle consumption (each bottle yields ~45 tasting pours). Your tasting session will also feature a whiskey cocktail charged on consumption.

- Herradura Silver: \$280 per bottle
- Codigo 1530 Blanco: \$340 per bottle
- Casamigo Blanco: \$360 per bottle
- Don Julio 1942: \$800 per bottle
- Tequila Cocktail Using House Luxury Liquor: \$18 per drink (Crafted Margarita or Spicy Margarita)

## MIMOSA BAR

Featuring The Ritz-Carlton Champagne, fresh-cut fruits, and assorted juices (orange, pineapple, strawberry).

\$30 per guest per hour

## BLOODY MARY BAR

Garnishes include bacon, assorted olives, cheese skewers, fresh horseradish, fresh herbs, and a variety of hot sauces.

Using House Premium Liquor: \$29 per guest

Upgrade To House Luxury Liquor: +\$8 per guest

## BOOZY SHAVED ICE BAR

Flavors include mandarin orange, wild cherry, Meyer lemon, Persian lime, southern watermelon, and piña colada. Serves up to 100 drinks per hour. Liquor charged on consumption (Premium, Luxury, or Ultra-Luxury), power drop provided by Encore Technology, charged separately.

First Two Hours: \$1,300

Additional Hours: \$275



## *Additional details and information*

### **SERVICE CHARGES**

Staff Service Charges, House Service Charges and Other Mandatory Charges are collectively referred to as “Service Charges.” All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 6.5%. Selections and preferences will affect the total pricing of the event and that the total cost may vary based on those selections and preferences. The Service Charges described herein may each increase between the date this Agreement is signed and the date of the event by up to an additional 5 percentage points (e.g., 20% to 25%). The increase may be the result of changing market conditions or costs at the time of the event, as reasonably determined by the Hotel. The Hotel will endeavor to provide not less than 45 days’ notice of such increases, which notice may be by email. The Service Charges in existence at the time of the event will be charged. Increases to the Service Charges do not entitle this Agreement to be canceled without payment of the applicable cancellation liquidated damages.

### **FOOD AND BEVERAGE PRICING / POLICIES**

All food and beverage is to be provided by Grande Lakes Orlando. Menus and prices are subject to change. All food, beverage and Room Rental are subject to 26% taxable service charge, currently 6.5%. Tax-exempt organizations must provide Hotel with copy of a valid Florida Tax Exempt Certificate and copy of company issued credit card or check. To ensure food quality, buffet and food display prices are based upon 1½ hours or less. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness, especially if you are pregnant or have certain medical conditions.

### **CATERING SERVICE RELATED FEES**

A production fee of \$500 will be applied to all catered buffet meal functions of less than 50 guests. Action Stations are subject to Chef/Attendant fees of \$350 each. Bartender Fees are \$350 per bartender (3-hour minimum) plus \$55 each additional hour. Cash bars require Cashiers at \$350 each (3-hour minimum) plus \$55 each additional hour.

### **GUARANTEES**

Final guarantee of attendance and/or quantities of food items must be submitted by 12:00 pm, 3 business days (72 hours) prior to event. In the event a guarantee is not received, the greater of: 1) the original contracted attendance or Food and Beverage minimum, or 2) the actual guest count, will be charged to the master bill.

### **CANCELLATION**

A cancellation fee will be charged to group in accordance with the following cancellation schedule or Event Contract. If cancellation between 90 to 31 days prior to event, 75% of total estimated event charges will be assessed as cancellation fee. If cancellation within 30 days of event, 100% of total estimated event charges will be assessed as cancellation fee. Event charges are based on the food & beverage minimum and meeting room rental, as outlined on the Event Order plus applicable tax.

### **DAMAGES**

Any damage to Hotel as a result of group activity will be subject to a repair/cleaning charge. A scheduled walk-through should be arranged through your Event Manager prior to load-in, and after move-out, to assess the condition of event space.

### **CATERING AGREEMENT, POLICY STATEMENT & DEPOSIT**

The Group Agreement and Catering Policy Statement to reserve room block and private event space room is to be signed and returned within 10 days of receipt, with an initial deposit of 25% of the Rental Fees, Estimated Food and Beverage Minimum, plus service charge and tax. If the function occurs within 60 days, a 50% deposit is required. If the function occurs within 30 days, a 100% deposit is required. All initial deposits are non-refundable and non-transferable. The initial deposit, the signed Catering Sales Agreement and Catering Policy Statement, once received, will secure your reservations for the function and guest room block. Please be advised that function space and room block will be released if the signed agreement and deposit are not received by the indicated date.

### **PAYMENT**

All events require pre-payment unless prior arrangements have been established with Hotel. Full pre-payment will be due to the hotel 21 days in advance of the event date. A Credit Card Authorization is required for all events. Personal checks may be accepted up to 21 days prior to event. All remaining payments may be made in the form of cashier’s check, credit card or cash.

## FUNCTION/EVENT ROOM(S)

The Hotel assigns event space based on the contract and/or guaranteed number of attendees and times. Final confirmation of Event room(s) may be made at the time attendance guarantee is given, unless prior agreement has been made with Hotel. All event rooms are subject to change. Any group that requires a room to be reset on the day of the function will be charged a minimum of \$325.

## FOOD & BEVERAGE MINIMUM, EVENT SPACE RENTAL

Food and Beverage minimum expenditure requirements, and event space rental charges, are determined by the space required based upon type of set-up and the estimated number of people in attendance. Should advance set-up and/or late tear down be required, and not initially agreed upon in the Group Catering Agreement, additional charges may be incurred.

## OUTDOOR EVENTS, BACK UP SPACE, AND WEATHER CALL

Outdoor events will incur a set-up fee of \$10 per person (plus tax). Inclement Weather decisions will be made at least 8 hours prior to event start time. If a double set of both indoor and outdoor locations are requested, a set-up fee (based on set-up needs) will be charged per person and placed on the final bill (range \$10-\$15). Outdoor events must conclude by 10:00 pm. Pyrotechnics and/or Fireworks must conclude by 10:00 pm.

## SMOKE FREE POLICY

In accordance with the Florida Clean Air Act, Grande Lakes Orlando is a smoke free environment. Smoking is permitted in designated outdoor areas only.

## GRANDE LAKES AUDIO/VISUAL/PRODUCTION

Quotes for Audio Visual and Production needs are available upon request through Grande Lakes Audio/Visual. All electrical needs (power), internet services and rigging (to ceiling) must be arranged through Grande Lakes AV. 26% taxable service charge and 6.5% sales tax will be added to all audio visual pricing.

## GRANDE LAKES DESTINATION SERVICES

Grande Lakes Destination Services Team is available to discuss décor, entertainment, off-site events, floral, and transportation needs. Tents and fireworks/pyrotechnics must be arranged through the Grande Lakes Destination Services team. Should you prefer to utilize non-Grande Lakes Vendors, a copy of the subcontractors' liability insurance policy is required by Hotel, showing proof of applicable minimum policy limits. Please consult with your Event Manager should you plan to utilize subcontractors or outside vendors for further requirements and approval.

## SHIPPING & RECEIVING

Due to limited storage capabilities, please ensure shipped items/packages are to arrive to hotel no more than 3 business days prior to event / your arrival. Please ensure the following appears on all shipped items:

Grande Lakes Orlando

4040 Central Florida Parkway, Orlando, Florida 32837

In care of: Insert Event or Conference Name + Event Date

Attn: Name of person receiving shipment

Fees apply for all incoming and outgoing shipments and will be billed to event master bill, unless otherwise arranged. COD deliveries will not be accepted by Hotel.

## SECURITY/FIRE MARSHAL APPROVAL

The Hotel shall not assume responsibility for the damage or loss of any item(s) left on hotel property. Arrangements for security may be made prior to event at a fee of \$85 per hour (4-hr minimum required). All outside vendors must register with Grande Lakes safety & security prior to load in or entering the resort. Compliance with all federal, state and local fire/building codes are required for events. Permits, Diagrams, and Fire Watches are required for many types of events including but not limited to; exhibits/displays, general sessions, vehicles, cooking stations, Pyro and tenting which will require prior approval. Fees will be assessed by the Orange Co. Fire Marshal. Consult your Event Manager for guidance.

## SIGNAGE

Hotel reserves the right to approve the type and placement of all signage. Wall graphics and affixed branding must be provided and installed by FedEx office. All rigging and/or hanging of items must be facilitated by Grande Lakes AV.

## FURNITURE REMOVAL

Common area and/or outlet furnishings cannot be moved or utilized for other purposes unless approved by your Event Manager. Moving fees may apply.

## PARKING

Valet parking is available at The Ritz-Carlton. The 2026 prevailing rate is \$58 for valet parking, plus applicable taxes (currently 6.5%), discounted to \$25 per car plus tax. Please advise us if you wish to host parking for your attendees.



**THE RITZ-CARLTON**

ORLANDO, GRANDE LAKES

4012 CENTRAL FLORIDA PARKWAY, ORLANDO, FLORIDA, 32837 407.206.2400 [RITZCARLTON.COM/ORLANDO](https://www.ritzcarlton.com/orlando)

©2026 Marriott International, Inc. All Rights Reserved. All names, marks and logos are the trademarks of Marriott International, Inc. or its affiliates.