

aqimero

PARTIES & EVENTS

—

OUR CONCEPT

Situated in the lobby of The Ritz-Carlton Philadelphia, Aqimero offers the chance to unwind while savoring wood-fired grill flavors. Expect nothing short of excellence from acclaimed chef and Aqimero restaurateur Richard Sandoval. Our kitchen features wood-burning grill and Latin-inspired notes that enhance the tastes of an eclectic menu, while a stunning atmosphere encourages guest-to-guest connections over shareable plates and carefully crafted cocktails. It is our pleasure to serve residents and visitors alike in a relaxed setting where memorable dishes are expertly executed and stylishly served.



OUR CHEF

RICHARD SANDOVAL

Chef Richard Sandoval is a global pioneer in contemporary Latin cuisine. His career as a chef, restaurateur and entrepreneur also includes serving as a television personality, cookbook author, brand ambassador and philanthropist. He is internationally acclaimed for his innovative approach in combining Latin ingredients with modern culinary techniques to create award-winning flavors that span 50 locations and 5 continents.

A graduate of the Culinary Institute of America, Sandoval has earned many accolades over the course of his career including Mexico's "National Toque d'Oro," Bon Appétit's "Restaurateur of the Year," Cordon d'Or's "Restaurateur of the Year" and was a James Beard Semi-Finalist for "Outstanding Restaurateur." Chef Sandoval is commended for elevating Latin American dining in each market he has a presence, and nine of his restaurants have been voted best in their category with regular features in publications like The New York Times and People. Sandoval is also credited for introducing Latin cuisine to the UAE, Qatar and Serbia.

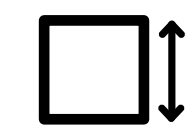






OUR RESTAURANT

Located within the lobby of the iconic Ritz-Carlton Philadelphia, Aqimero meshes the Latin-American flavors of acclaimed chef Richard Sandoval in a modern sustainable way.

 12000 SQ FEET

 10-300 RECEPTION CAPACITY

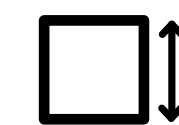
 10-75 SEATED CAPACITY



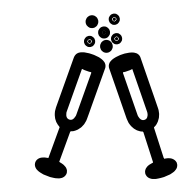


THE PRESIDENT'S ROOM

The President's Room is located adjacent to our Main Dining Room and is a fully private room with ballroom height ceilings, a vintage fireplace, large windows providing natural light during the day and the glow from Broad Street in the Evening.



800 SQ FEET



10-60 RECEPTION CAPACITY



10-50 SEATED CAPACITY

2500-7500 F&B MINIMUM


500-2000 ROOM FEE

INDOOR / PRIVATE



MAIN DINING ROOM

This semi-private space allows glimpses into the impressive lobby atrium, while still providing a private oasis for your group. A window into the wood-burning grill allows your guests to bask in all the activity behind the scenes of the kitchen.

 1200 SQ FEET

 10-125 RECEPTION CAPACITY

 10-75 SEATED CAPACITY

8500-15000 F&B MINIMUM

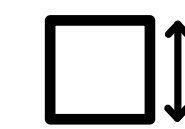
1000-3000 ROOM FEE

INDOOR / SEMI-PRIVATE

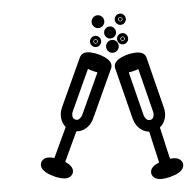


LOUNGE BAR

Aqimero's Lounge, located within the iconic marble structure of The Ritz-Carlton, Philadelphia, is the pinnacle of refined luxury and modern, upscale design. Looking over the entire bar, this semi-private space puts you a step above the rest. Rent a section or the entire lounge with direct bar access and full food service while you take in the historical atrium views.



1000 SQ FEET



10-300 RECEPTION CAPACITY

5000-50000 F&B MINIMUM

0 ROOM FEE

INDOOR / SEMI-PRIVATE

OUR MENU

At the center of the action is a wood-fired grill adding a unique flavor to seafood, steaks, ribs and poultry. From carving stations, tasting & pairing dinners and interactive cocktail receptions – our dedicated event team will bring your vision to life. For your next gathering, choose from one of our signature dining experiences or let us help you customize your own.



SHARED DINNER

3 Shared Dinner menu options:

- 1.) Franklin Square Dinner Menu 85.00pp
- 2.) Washington Square Dinner Menu, 95.00pp
- 3.) Logan Square Dinner Menu, 125.00pp

1. FRANKLIN SQUARE MENU / CHOICES PER COURSE

COURSE 1	CHOOSE 1 <i>TRADITIONAL GUACAMOLE</i> <i>MEAT & CHEESE BOARD</i> <i>QUESO FUNDIDO</i>
COURSE 2	SERVED FOR THE TABLE <i>KALE CAESAR</i>
COURSE 3	SERVED FOR THE TABLE <i>CHICKEN ANTICUCHO</i>
COURSE 4	<i>LAMB SIRLOIN ANTICUCHO</i>
	CHOOSE 2 <i>CHIPOTLE SALMON</i> <i>BRAISED SHORT RIB</i> <i>CAST IRON CHICKEN</i>
COURSE 4	CHOOSE 2 <i>TRUFFLE FRIES</i> <i>CHARRED TRICOLOR BABY CARROTS</i> <i>BRUSSELS SPROUTS</i>
COURSE 5	SERVED FOR THE TABLE <i>SEASONAL ASSORTED DESSERTS</i>

SHARED DINNER

3 Shared Dinner menu options:

- 1.) Franklin Square Dinner Menu 85.00pp
- 2.) Washington Square Dinner Menu, 95.00pp
- 3.) Logan Square Dinner Menu, 125.00pp

2. WASHINGTON SQUARE MENU / CHOICES PER COURSE

COURSE 1	CHOOSE 2 <i>TRADITIONAL GUACAMOLE</i> <i>MEAT & CHEESE BOARD</i> <i>QUESO FUNDIDO</i> <i>SHRIMP QUESADILLA</i> <i>WILD MUSHROOM FLATBREAD</i> <i>CORN TOSTADA</i>
COURSE 2	CHOOSE 1 <i>KALE CAESAR</i> <i>WEDGE SALAD</i>
COURSE 3	SERVED FOR THE TABLE <i>STEAK ANTICUCHO</i> <i>GRILLED LAMB ANTICUCHO</i>
COURSE 4	CHOOSE 2 <i>CHIPOTLE SALMON</i> <i>BRAISED SHORT RIB</i> <i>CAST IRON CHICKEN</i> <i>CHARCOAL FIRED LAMB ROAST</i>
COURSE 4	CHOOSE 2 <i>TRUFFLE FRIES</i> <i>CHARRED TRICOLOR BABY CARROTS</i> <i>BRUSSELS SPROUTS</i> <i>BLISTERED SHISHITO PEPPERS</i>
COURSE 5	SERVED FOR THE TABLE <i>SEASONAL ASSORTED DESSERTS</i>

SHARED DINNER

3 Shared Dinner menu options:

- 1.) Franklin Square Dinner Menu 85.00pp
- 2.) Washington Square Dinner Menu, 95.00pp
- 3.) Logan Square Dinner Menu, 125.00pp

3. LOGAN SQUARE MENU / CHOICES PER COURSE

COURSE 1

CHOOSE 3

SPICY CRAB GUACAMOLE
MEAT & CHEESE BOARD
CEVICHE AMARILLO
SHRIMP QUESADILLA
WILD MUSHROOM FLATBREAD
CRAB FLATBREAD

COURSE 2

CHOOSE 1

KALE CAESAR
WOOD GRILLED AVOCADO SALAD
WEDGE SALAD

COURSE 3

SERVED FOR THE TABLE

STEAK ANTICUCHO
GRILLED LAMB ANTICUCHO
CHICKEN ANTICUCHO

COURSE 4

LAND & SEA BOARD - SERVED FOR THE TABLE

CHIPOTLE SALMONPRAWNS
45-DAY DRY AGED NY STRIP
BRAISED BONE-IN SHORT RIB
GRILLED LAMB CHOPS
CAST IRON CHICKEN

COURSE 4

CHOOSE 3

GRILLED AVOCADO
CHARRED TRICOLOR BABY CARROTS
SAUTEED KALE
CRAB MASHED POTATO

COURSE 5

SERVED FOR THE TABLE

SEASONAL ASSORTED DESSERTS

PLATED DINNER

Rittenhouse Dinner Menu 150.00pp

RITTENHOUSE MENU / CHOICES PER COURSE

COURSE 1

CHOOSE 2

SPICY CRAB GUACAMOLEMEAT & CHEESE BOARD

CEVICHE AMARILLO

SHRIMP QUESADILLA

WILD MUSHROOM FLATBREAD

CRAB FLATBREAD

COURSE 2

CHOOSE 1

KALE CAESARWOOD

GRILLED AVOCADO SALAD

WEDGE SALAD

COURSE 3

SERVED FOR THE TABLE

CHICKEN ANTICUCHO

GRILLED LAMB ANTICUCHO

STEAK ANTICUCHO

COURSE 4

CHOOSE 3

CHIPOTLE SALMON

PRAWNS

45-DAY DRY AGED NY STRIP

FILET MIGNON

GRILLED LAMB CHOPS

CAST IRON CHICKEN

COURSE 4

SERVED FOR THE TABLE

CRAB MASHED POTATO

CHARRED TRICOLOR BABY CARROTS

BRUSSELS SPROUTS

COURSE 5

SERVED FOR THE TABLE

SEASONAL ASSORTED DESSERTS

RECEPTION

4 Reception menu options:

1.) Passed Hors D'oeuvres

priced per piece

order minimum of 4 selections per person

2.) Display Stations (Replenished)

priced per person and replenished for 2 hours of service

order minimum is based on guaranteed guest count

3.) Displayed Stations (Non-Replenishable)

each order serves approximately 8-12 guests and is non-replenishable

order minimum is 50% of guaranteed guest count

4.) Carving Station

priced per person for 2 hours of service

order minimum is based on guaranteed guest count

1. PASSED HORS D'OEUVRES

TRADITIONAL GUACAMOLE	3.25
CORN TOSTADA	3.25
MEAT & CHEESE CROSTINI	3.25
WILD MUSHROOM FLATBREAD	3.25
VEGAN FLATBREAD	3.25
CRAB FLATBREAD	4.25
SHRIMP QUESADILLA	4.25
CHEESESTEAK EMPANADA	4.25
CHICKEN ANTICUCHO SKEWER	4.25
STEAK ANTICUCHO SKEWER	5.00
LAMB ANTICUCHO SKEWER	5.25
SHRIMP COCKTAIL	8.00

2. DISPLAY STATIONS

CHEESE, CHARCUTERIE, & CRUDITÉ STATION	18.00
RAW BAR / SEAFOOD STATION*	18.00

*add-ons available, see menu for options

3. DISPLAY STATIONS

CHIPS & DIPS STATION	45.00
PHILLY FAVORITES STATION	50.00

4. CARVING STATION

ROASTED SALMON CARVING STATION	26.00
GRILLED PICANHA STEAK CARVING STATION	32.00
BRAISED SHORT RIB CARVING STATION	38.00
CHARCOAL FIRE LAMB ROAST CARVING STATION	38.00

BAR PACKAGES

4 Bar Package options:

- 1.) House Bar Package*
- 2.) Deluxe Bar Package*
- 3.) Premium Bar Package*
- 4.) Consumption Bar Package*

1. HOUSE BAR PACKAGE

*2 HOURS OF SERVICE 45.00PP
3 HOURS OF SERVICE 60.00PP
each additional hour of service 10.00PP*

bottle & draft beer, house spirits, margarita traditionalhouse red wine, house white wine, house sparkling wine

2. DELUXE BAR PACKAGE

*2 HOURS OF SERVICE 60.00PP
3 HOURS OF SERVICE 75.00PP
each additional hour of service 12.00PP*

bottle & draft beer, mid tier spiritshouse red wine, house white wine, house sparkling wine

3. PREMIUM BAR PACKAGE

*2 HOURS OF SERVICE 75.00PP
3 HOURS OF SERVICE 95.00PP
each additional hour of service 20.00PP*

bottle & draft beer, top shelf spirits, all wines by the glass

4. CONSUMPTION BAR PACKAGE

Happy hour pricing does not apply with any consumption bar package Shots and doubles are not included in package pricing. Pricing is not inclusive of 8% sales tax, 10% alcohol tax, and 7% service charge.

EVENT ENHANCEMENTS

FLORALS

A wide variety of decor items such as upgraded chivari chairs, linens, centerpieces, and florals contracted through Xtraordinary Events.

AUDIO / VISUAL

A variety of AV rental equipment includes, screens, projectors, TVs, microphones and computers contracted through Five Star AV.

ENTERTAINMENT

All Event entertainment must be approved by Event Sales Manager and is only allowable in our Private Dining Room.



BOOKING

BOOKING POLICY

All reservations are considered tentative until an executed copy of the event contract and 50% deposit is received from Client.

MINIMUM GUARANTEE

All event spaces require a food and beverage minimum that varies based on date, time, and specific location. The minimum refers to the specific dollar value that the client must commit to food and beverage for each event before any additional fees such as, but not excluded to, tax, operations fees, and administrative fees, are calculated on your expense. The F&B minimum may be met by any combination of food and beverage packages offered by the venue, and if the minimum is not satisfied the client will assume any variance.

OPERATIONS FEES

All food, beverage, and venue rental fees, are subject to a 7% administrative and operations fee that will include but is not limited to service staff

OTHER NOTES

MENU FINALIZATION

All event menus must be finalized at a minimum of 7 days in advance of the event date.

GUARANTEED GUEST COUNT

Final guest count guarantee is required in writing no fewer than three (3) business days prior to the event date.

EQUIPMENT RENTALS

If rentals are required any and all charges will be discussed with the client prior to the event.

FIND US

ADDRESS

*10 Avenue of the Arts, Philadelphia, PA 19102
(215) 523-8200
info@Aqimero.com*

PARKING

*Midtown Parking Garage (Union League)
1415 Sansom St.
267-702-2983*

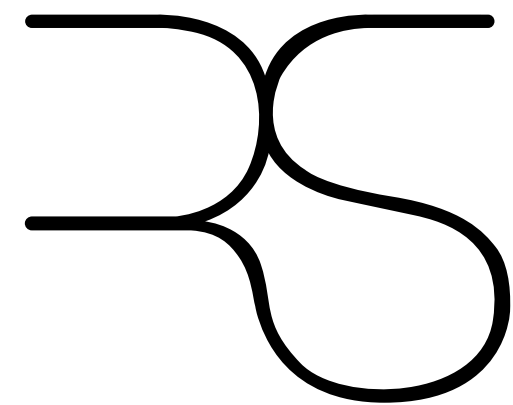
VALET

Valet services for your event can be arranged through the hotel.

CONTACT US

HANNAH SIMONETTI

*Event Sales Manager
hsimonetti@richardsandoval.com
717-319-6256*



RICHARD SANDOVAL
HOSPITALITY