

*aqimero*

**PARTIES & EVENTS**

—

# OUR CONCEPT

## RICHARD SANDOVAL

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 60 locations and 4 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.



# CONTENTS

OUR RESTAURANT	5
EVENT SPACES	6
OUR MENU	9
BOOKING	20





# 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 way.



 SQUARE FEET: 12,000

 RECEPTION CAPACITY: 10-300

 SEATED CAPACITY: 10-75

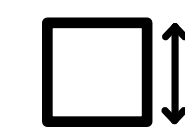


# THE PRESIDENT'S ROOM

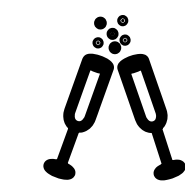
## PRIVATE SPACE

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.

FOOD & BEVERAGE MINIMUM: \$2,000-7,500  
ROOM FEE: \$500-2,000



SQUARE FEET: 800



RECEPTION CAPACITY: 10-60



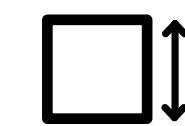
SEATED CAPACITY: 10-50

# MAIN DINING ROOM

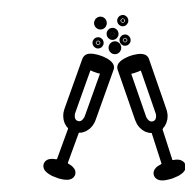
## SEMI-PRIVATE SPACE

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.

FOOD & BEVERAGE MINIMUM: \$8,500-16,000  
ROOM FEE: \$500-3,000



SQUARE FEET: 1,200



RECEPTION CAPACITY: 10-125



SEATED CAPACITY: 10-75

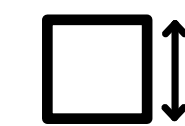


# LOUNGE BAR

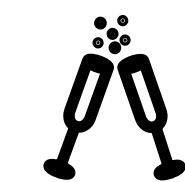
## *SEMI-PRIVATE SPACE*

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.

FOOD & BEVERAGE MINIMUM: \$3,000-5,000



SQUARE FEET: 10,000



RECEPTION CAPACITY: 10-300



# 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.



# RECEPTION

## PASSED HORS D'OEUVRES

Priced per piece, order minimum of 4 different hors d'oeuvres per person

TRADITIONAL GUACAMOLE <sup>VG</sup> 3.25

CORN EMPANADAS <sup>D,G,V</sup> 3.25

MEAT & CHEESE CROSTINI <sup>D,G</sup> 3.25

WILD MUSHROOM  
FLATBREAD <sup>D,G,V</sup> 3.25

VEGAN FLATBREAD <sup>G,VG</sup> 3.25

CHEESESTEAK EMPANADAS <sup>D,G</sup> 4.25

CHICKEN ANTICUCHO  
SKEWER 4.25

STEAK ANTICUCHO SKEWER\* 5.00

LAMB ANTICUCHO SKEWER\* 5.25

SHRIMP COCKTAIL <sup>S</sup> 8.00

## DISPLAY STATIONS (REPLENISHED)

Priced per person, replenished for 2 hours of service, order minimum based on guaranteed guest count

CHIPS & DIP STATION 18.00

CHEESE, CHARCUTERIE, &  
CRUDITÉ STATION <sup>D,G</sup> 22.50

CEVICHE STATION\* <sup>S</sup> 26.50

Seafood add-ons available, ask sales manager for options

## LATE NIGHT STATIONS (NON-REPLENISHED)

Available after 10pm, each order serves approximately 8-12 guests, non-replenishable order minimum is 50% of guaranteed guest count

CHIPS & DIPS STATION 45.00

PHILLY FAVORITES STATION 50.00

## CARVING STATIONS

Priced per person for 2 hours of service, order minimum is based on guaranteed guest count

ROASTED SALMON\* <sup>D,G</sup> 26.00

GRILLED PICANHA STEAK\* 32.00

BRAISED SHORT RIB <sup>D</sup> 38.00

CHARCOAL FIRE LAMB ROAST\* 38.00



(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN

\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

# SHARED DINNER

## FRANKLIN SQUARE MENU

95.00PP

### FIRST COURSE

Choose 2, served for the table

TRADITIONAL GUACAMOLE <sup>VG</sup>

MEAT & CHEESE BOARD <sup>D,G</sup>

CORN EMPANADAS <sup>D,G,V</sup>

CHEESESTEAK EMPANADAS <sup>D,G</sup>

### SECOND COURSE

Served for the table

KALE SALAD <sup>D,N,V</sup>

### THIRD COURSE

Choose 2, served for the table

GLAZED SALMON\* <sup>D,G</sup>

BRAISED SHORT RIB

CAST IRON CHICKEN <sup>D,G</sup>

3 sides, choose 2, served for the table

TRUFFLE FRIES <sup>D,V</sup>

ROASTED HEIRLOOM CARROTS <sup>N,VG</sup>

BRUSSELS SPROUTS <sup>D,V</sup>

### FOURTH COURSE

Served for the table

SEASONAL ASSORTED DESSERTS



# SHARED DINNER

## WASHINGTON SQUARE MENU

115.00PP

### FIRST COURSE

Choose 3, served for the table

TRADITIONAL GUACAMOLE <sup>VG</sup>

MEAT & CHEESE BOARD <sup>D,G</sup>

WILD MUSHROOM FLATBREAD <sup>D,G,V</sup>

CORN EMPANADAS <sup>D,G,V</sup>

CHEESESTEAK EMPANADAS <sup>D,G</sup>

TUNA CEVICHE\*

### SECOND COURSE

Choose 1, served individually plated

KALE SALAD <sup>D,N,V</sup>

CAESAR SALAD <sup>D,G</sup>

### THIRD COURSE

Choose 3, served for the table

GLAZED SALMON\* <sup>D,G</sup>

BRAISED SHORT RIB

CAST IRON CHICKEN <sup>D,G</sup>

RIBEYE\* <sup>D</sup>

ROASTED LAMB SHANK

PAN SEARED SCALLOPS\* <sup>D,S</sup>

45-DAY DRY AGED NY STRIP\* <sup>D</sup>

3 sides, choose 2, served for the table

TRUFFLE FRIES <sup>D,V</sup>

BRUSSELS SPROUTS <sup>D,V</sup>

PORK BELLY MAC & CHEESE <sup>D,G</sup>

CRAB MASHED POTATO <sup>D,G,S</sup>

### FOURTH COURSE

Served for the table

SEASONAL ASSORTED DESSERTS



(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN

\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

# PLATED DINNER

## RITTENHOUSE DINNER MENU

150.00PP

### FIRST COURSE

Choose 3, served for the table

SPICY CRAB GUACAMOLE <sup>S</sup>

MEAT & CHEESE BOARD <sup>D,G</sup>

TUNA CEVICHE\*

WILD MUSHROOM FLATBREAD <sup>D,G,V</sup>

CORN EMPANADAS <sup>D,G,V</sup>

CHEESESTEAK EMPANADAS <sup>D,G</sup>

CRISPY SHRIMP & CALAMARI <sup>G,S</sup>

### SECOND COURSE

Choose 1, served individually plated

KALE SALAD <sup>D,N,V</sup>

CAESAR SALAD <sup>D,G</sup>

SEASONAL BURRATA SALAD <sup>D,V</sup>

### THIRD COURSE

Host chooses 3, guest chooses 1

GLAZED SALMON\* <sup>D,G</sup>

45-DAY DRY AGED NY STRIP\*

ROASTED LAMB SHANK

CAST IRON CHICKEN <sup>D,G</sup>

PAN-SEARED SCALLOPS\* <sup>D,S</sup>

BEEF WAGYU TENDERLOIN\* <sup>D</sup>

ZARANDEADO\* <sup>D</sup>

Host chooses 2, served for the table

CRAB MASHED POTATO <sup>D,G,S</sup>

ROASTED HEIRLOOM CARROTS <sup>N,VG</sup>

BRUSSELS SPROUTS <sup>D,V</sup>

PORK BELLY MAC & CHEESE <sup>D,G</sup>

### FOURTH COURSE

Served for the table

SEASONAL ASSORTED DESSERTS



(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN

\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

# PLATED LUNCH

## LOVE PARK LUNCH MENU

38.00PP

### FIRST COURSE

Choose 2, served for the table

TRADITIONAL GUACAMOLE <sup>VG</sup>

SMOKED SWORDFISH DIP <sup>D</sup>

CHIPOTLE HUMMUS <sup>G,V</sup>

CRISPY SHRIMP & CALAMARI <sup>G,S</sup>

### SECOND COURSE

Host chooses 3, guest chooses 1

CAESAR SALAD <sup>D,G</sup>

choice of shrimp\*, steak\*, or chicken

AQIMERO CHICKEN SANDWICH <sup>D,G</sup>

TUNA TACOS\* <sup>N</sup>

WILD MUSHROOM FLATBREAD <sup>D,G,V</sup>

TURKEY CLUB <sup>D,G</sup>

SHORT RIB TACOS <sup>G,N</sup>

### THIRD COURSE

Dessert available upon request  
for an additional 7.00PP



(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN

\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

# PLATED LUNCH

## DILWORK PARK LUNCH MENU

48.00PP

### FIRST COURSE

Choose 2, served for the table

TRADITIONAL GUACAMOLE <sup>VG</sup>

WILD MUSHROOM FLATBREAD <sup>D,G,V</sup>

CHEESESTEAK EMPANADAS <sup>D,G</sup>

YELLOW CORN EMPANADAS <sup>D,G,V</sup>

TRUFFLE FRIES <sup>D,V</sup>

CHIPOTLE HUMMUS <sup>G,V</sup>

CRISPY SHRIMP & CALAMARI <sup>G,S</sup>

### SECOND COURSE

Host chooses 3, guest chooses 1

TURKEY CLUB <sup>D,G</sup>

CAST IRON CHICKEN <sup>D,G</sup>

GLAZED SALMON\* <sup>D,G</sup>

TUNA TACOS\* <sup>N</sup>

CAESAR SALAD <sup>D,G</sup>

choice of shrimp <sup>S</sup>, steak\*, or chicken

### THIRD COURSE

Dessert available upon request  
for an additional 7.00PP



(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN

\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

# SHARED BRUNCH

## BROAD STREET BRUNCH MENU

70.00PP

Includes four courses and one bubbly cocktail

### FIRST COURSE

All choices served for the table

BAKERY BASKET <sup>G</sup>

PARFAIT <sup>D,G</sup>

### SECOND COURSE

All choices served for the table

SHRIMP COCKTAIL <sup>S</sup>  
mezcal lime cocktail sauce

ASSORTED TOAST PRESENTATION

avocado toast <sup>G,S,V</sup>

mushroom toast <sup>D,G,V</sup>

philadelphia toast <sup>D,G</sup>

### THIRD COURSE

Choose 3, served for the table

MEXICAN CHOCOLATE  
FRENCH TOAST <sup>D,G,V</sup>

HUEVOS RANCHEROS <sup>D,G</sup>

CHEESESTEAK EMPANADAS <sup>D,G</sup>

SEAFOOD ENCHILADAS <sup>D,S</sup>

### FOURTH COURSE

Served for the table

CHURROS <sup>D,G</sup>

### BUBBLES

Guest chooses 1

SPARKLING WINE

PROSECCO

MIMOSA

KIR ROYAL

BELLINI

CHAMPAGNE COCKTAIL



(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN

\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness



# SHARED BRUNCH

## AVENUE OF THE ARTS BRUNCH MENU

95.00PP

Includes four courses and one hour of bottomless mimosas

### FIRST COURSE

All choices served for the table

BAKERY BASKET <sup>G</sup>

MEAT & CHEESE BOARD <sup>D,G</sup>

### SECOND COURSE

SHRIMP COCKTAIL <sup>S</sup>  
mezcal lime cocktail sauce

ASSORTED TOAST PRESENTATION

avocado toast <sup>G,S,V</sup>

mushroom toast <sup>D,G,V</sup>

philadelphia toast <sup>D,G</sup>

### THIRD COURSE

Choose 3, served for the table

MEXICAN CHOCOLATE  
FRENCH TOAST <sup>D,G,V</sup>

HUEVOS RANCHEROS <sup>D,G</sup>

CHEESESTEAK EMPANADAS <sup>D,G</sup>

SEAFOOD ENCHILADAS <sup>D,S</sup>

### FOURTH COURSE

Served for the table

CHURROS <sup>D,G</sup>

### BUBBLES

1 hour of bottomless mimosas



(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN

\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

# BAR PACKAGES

## HOUSE BAR PACKAGE

2 hours of service - 45.00PP  
3 hours of service - 60.00PP  
each additional hour  
of service - 10.00PP

BOTTLE & DRAFT BEERS

HOUSE SPIRITS

TRADITIONAL MARGARITAS

HOUSE RED, WHITE &  
SPARKLING WINES

## DELUXE BAR PACKAGE

2 hours of service - 60.00PP  
3 hours of service - 75.00PP  
each additional hour  
of service - 12.00PP

BOTTLE & DRAFT BEERS

MID TIER SPIRITS

HOUSE RED, WHITE &  
SPARKLING WINES

## PREMIUM BAR PACKAGE

2 hours of service - 75.00PP  
3 hours of service - 95.00PP  
each additional hour  
of service - 20.00PP

BOTTLE & DRAFT BEERS

TOP SHELF SPIRITS

TRADITIONAL MARGARITAS

ALL WINES BY THE GLASS

## CONSUMPTION BAR TAB

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

## ADD ON SATELLITE BAR PACKAGE

\*Inquire with the sales manager for specific pricing and set up details.



# EVENT ENHANCEMENTS

## FLORALS

We offer a wide variety of decor items such as upgraded chivari chairs, linens, centerpieces, and florals. Ask the sales manager for a custom quote.

## 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 the 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 spend on 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 10 days in advance of the event date.

## GUARANTEED GUEST COUNT

Final guest count guarantee is required in writing no fewer than ten (10) 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

## 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

## PHONE

Restaurant Host: (215) 523-8200

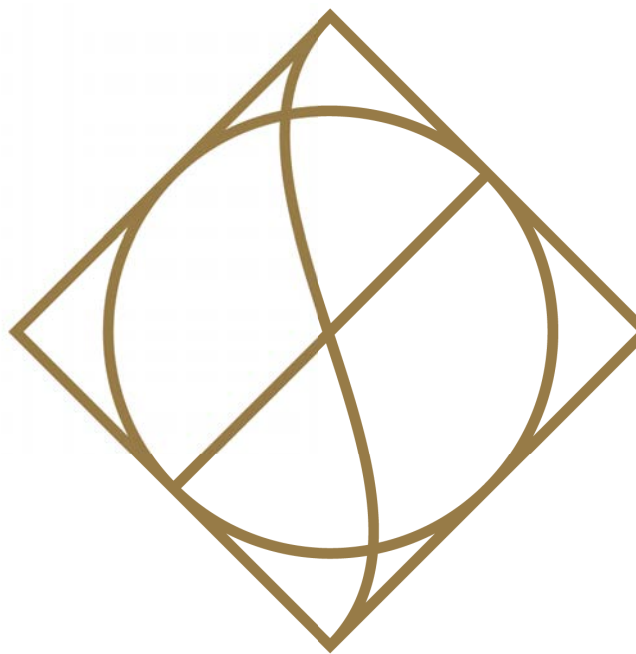
## EMAIL

[info@aqimero.com](mailto:info@aqimero.com)

## NICK OUTLAW AREA SALES MANAGER

Phone: (856) 449-9710

Email: [NOutlaw@richardsandoval.com](mailto:NOutlaw@richardsandoval.com)



RICHARD  
**SANDOVAL**  
HOSPITALITY