



# WEDDINGS

593 E. Lancaster Avenue • St Davids, PA 19087 • 610.632.5000 • [triplecrownradnor.com](http://triplecrownradnor.com)





## A TRIPLE CROWN WEDDING

Nestled in the heart of the Main Line, Triple Crown is the ideal destination to start your happily ever after. Our beautifully renovated ballrooms and enchanting garden provide a modern, inspiring background infused with timeless style and design.

Triple Crown Weddings begins with our expert event concierges, who deliver seamless planning and personalized hospitality at every step, ensuring your perfect celebration. Our carefully curated modern American menus are artistically presented with professional service, taking care of every detail so that you can enjoy your guests.

Your special day is meant to be unforgettable, and that's exactly what we strive to create for you. From the smallest details to the grandest moments, we'll work together to ensure that every aspect of your celebration is a memory worth cherishing.



## PLANNING YOUR WEDDING

### MENUS

Our Chefs have created a variety of menu selections for your wedding. Prices do not include PA sales tax and 24% staffing charge. Our menu selections are subject to change based on market availability. All menus will be served with Chef's selection of seasonal starch and vegetable.

We are happy to customize a limited menu, themed menu, wine pairings or intermezzo course to create a unique dining experience. Please inquire with your Event Concierge for the available options and pricing. Vegetarian options are also available.

We kindly request that all menus be provided 21 days prior to your event date. An entrée pre-count is required for parties larger than 50 guests, or any parties which offer more than three entrée selections. The final pre-count is due 7 days prior to the event date. If pre-counts cannot be provided, a \$15 per guest charge will be added, and all entrees will be accompanied by the Chef's selection of seasonal vegetable and starch.

### BEVERAGES

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event including consumption, hosted open bar and bottled wine service.

### EVENT SPACES

See Attached Floor plans for details and layouts.

### DECORATIONS & SET UP

Hosts can arrive 1 hour prior to the start of your event to setup. Should you require more time for setup or furniture removal, there may be additional labor fees. Our rooms are tastefully decorated. You may bring additional decorations.

Confetti, glitter and tape are not allowed.

### GUARANTEES

We require a final guest count 7 days prior to your event. This is critical to ensure that we can meet your needs. Once received, this number will be considered a final guarantee and will not be subject to reduction.

### FOOD AND BEVERAGE MINIMUMS

There is a food and beverage minimum for each event space that is utilized. This minimum is based on the event date, time and duration. If the food and beverage minimum is not met, the balance will be added to your final bill as a room rental fee.

### DEPOSIT AND PAYMENT

We accept payments by credit, debit, check, ACH/ electronic transfer. Payments with a credit card will incur a 3% credit card processing fee. Final payment is due 7 days prior to the event date with the menu pre-counts and final guest count. Triple Crown reserves the right to cancel the event if proper payment is not received within the designated time frame. Any outstanding balance will be due at the end of the event.

## EVENT SPACES

ROOMS	SEATED	RECEPTION	CLASSROOM	SQ FOOTAGE	SIZE
Secretariat	110	150	50	1850'	35' X 50'
Gallant Fox	30	50	20	646'	19' 5" X 33' 5"
Sir Barton	30	50	20	646'	18' 7" X 33' 5"
Whirlaway	80	120	40	1462'	43' X 33' 5"
All Combined	300	350	130	2684'	
All / Dancing	200	300			



Triple Crown Gardens will also be available to host your event. For more information, please inquire with your Event Concierge.



## WEDDING PACKAGES

### BRONZE

*Reception + Dinner*

5 Hour Premium Open Bar  
Signature Cocktail  
Champagne Toast  
2 Reception Stations  
8 Classic Passed Hors d'oeuvres  
Bread Service  
First Course  
2 Entrees Selections  
Sweets Table  
Wedding Cake  
Coffee & Tea Service

**\$175 per person++**

### SILVER

*Reception + Dinner*

5 Hour Top Shelf Open Bar  
Signature Cocktail  
Champagne Toast  
2 Reception Stations  
8 Signature or Classic Passed Hors d'oeuvres  
Bread Service  
First Course  
2 Entrees Selections  
Sweets Table  
Wedding Cake  
Coffee & Tea Service

**\$225 per person++**

### GOLD

*Reception + Dinner*

5 Hour Top Shelf Open Bar  
Signature Cocktail  
Champagne Toast  
Triple Crown Raw Bar  
2 Reception Stations  
8 Signature or Classic Passed Hors d'oeuvres  
Bread Service  
First Course  
2 Entree Selections  
Sweets Table  
Wedding Cake  
Coffee & Tea Service  
Late Night Snack

**\$275 per person++**

# BAR

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## PACKAGES

### LIQUOR

Deluxe Top Shelf Upgrade +14

*Grey Goose Vodka*

*Hendrick's Gin*

*Johnnie Walker Black Scotch*

*Casamigos Blanco Tequila*

*Woodford Reserve Bourbon*

*Knob Creek Rye*

#### Premium Liquors

*Tito's Vodka*

*Tanqueray Gin*

*Captain Morgan Rum*

*Hornitos Blanco*

*Wild Turkey Bourbon*

*Dewars White Label Scotch*

*Dad's Hat Rye*

### WINE

*Chardonnay*

*Sauvignon Blanc*

*Rose*

*Cabernet Sauvignon*

*Prosecco*

### BEER

*Neshaminy Fearless Pale Ale*

*Stella Artois*

*Victory Brotherly Love Hazy IPA*

*Tröegs Dreamweaver*

*Bud Light*

### SIGNATURE COCKTAILS

Spring is in the Air

*sapphire gin, st. germain, matini  
ambratto, orange blossom saline, fresh  
basil*

Blackberry Whiskey Lemonade

*maker's mark, fresh lemon, rosemary  
sprig, tonic water*

Strawberry Basil Paloma

*hornitos reposado, grapefruit juice,  
agave, fresh strawberries, basil*

Bourbon Peach Sweet Tea

*bulleit, peach preserves, fresh lemon,  
sweet tea, aperol dash*

# COCKTAIL HOUR

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## PASSED HORS D'OEUVRES

### CLASSICS

#### HOT

Caramelized Onion Flatbread

*gruyère, port wine reduction*

Pigs in a Blanket

*all beef frank, mustard, puff pastry*

“Fried Chicken”

*crispy chicken bite, pickles, chipotle ranch*

Mushroom Arancini

*fontina, black truffle, lemon aioli*

Bacon Wrapped Scallops

*shallot petal sauce, applewood bacon*

Baked Brie

*phyllo dough, sun dried cherry, honey*

Twice Baked Mini Potato

*cheddar, snipped chives*

#### COLD

Spicy Tuna Crispy Rice

*tuna tartare, wasabi tobikko, soy reduction*

Classic Deviled Eggs

*chicago style relish, potato crisps*

Steak Tartar

*sourdough crostini, capers, dijon, crispy shallot*

Tomato Bruschetta

*focaccia, tomato ‘tartare’, grated pecorino*

Crab & Avocado

*crab guacamole, jalapeno, tortilla, red pepper jam*

Whipped Goat Cheese

*bacon-date chutney, hot honey, bruschetta*

Smoked Salmon & Cream Cheese

*everything bagel chip, dill, pickled red onion*

### SIGNATURE SELECTIONS

#### HOT

“Steak Frites”

*crispy fried potato, waygu beef carpaccio,  
garlic aioli*

French Rack of Lamb

*dijon & fines herb crusted*

Chesapeake Style Crab Cake

*old bay, lemon caper remoulade*

Oysters Rockefeller

*broiled east coast oyster, parmesan bread crumb*

#### COLD

Jumbo Shrimp Cocktail

*cocktail sauce, fresh horseradish*

Maine Lobster Roll

*mini potato roll, citrus mayo*

Tuna Crudo

*raw yellowfin tuna, golden pineapple, melon,  
sweet soy*

Caviar & Potatoes

*yukon gold potato chip, chive crème fraiche,  
osetra caviar*



# RECEPTION

## STATIONARY

### BURRATA

*vine ripe tomatoes, basil pesto, grilled figs,  
truffle honey, eggplant caponata, olive tapenade ,  
chef's house made grilled breads*

### SUSHI & POKE

*assorted sushi rolls, crispy rice bites,  
yellowfin tuna poke, wild alaskan salmon poke*

### TACOS, CHIPS & DIPS

*corn tortillas, pico de gallo, guacamole, chipotle  
chicken, carne asada, shrimp ceviche, street corn, chili  
lime crema*

### PASTA STATION

*Ricotta Ravioli, oven dried tomatoes, basil  
Fusilli, braised short rib, brandy cream  
Orecchiette, italian sausage, rapini, garlic  
Baked Ziti, fresh mozzarella, marinara  
Cannelloni, mushroom, porcini cream*

### Select Two Pastas

### SLIDERS

*Dry Aged Beef  
cooper sharp american, dijonnaise  
gruyère, caramelized onion, peppercorn aioli  
bread & butter pickles, "secret sauce"*

*Poultry  
ground turkey, oven dried tomato, bacon mayo  
crispy chicken, hot sauce, blue cheese dressing  
grilled chicken, country ham, swiss, honey mustard*

*Vegetarian  
falafel, roasted red pepper, lemon hummus  
crispy mushroom, red sauerkraut, garlic mayo  
black bean, guacamole, chipotle 'ketchup', fried onion*

*Seafood  
scottish salmon, tzatziki-cucumber slaw  
grilled tuna, pickled vegetables, ginger wasabi mayo  
crispy shrimp, cole slaw, tabasco emulsion*

### Select Three Sliders

### RAW BAR\*

*Jumbo Poached Shrimp  
Oysters on the Half Shell  
Clams on the Half Shell  
Jumbo Lump Crab Cocktail  
Stone Crab Claws (seasonal)  
served with accompaniments  
++ MP*

### ARTISAN CHEESE

*imported & domestic cheeses,  
accompaniments, freshly baked  
bread*

### CHARCUTERIE

*assorted hand sliced artisan meat &  
sausages, traditional accompani-  
ments*

### MEDITERRANEAN

*roasted red pepper & garlic  
hummus, greek olives, marinated  
bell peppers and artichokes,  
flatbread and grilled pita*



# DINNER

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## FIRST COURSE

### FOR THE TABLE

#### Triple Crown Bread Service

*house-baked, whipped butter*

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#### Lobster Bisque

*poached shrimp, tarragon*

#### Seasonal Soup

*chef's seasonal preparation of soup*

#### Spring Greens

*mixed baby greens, cucumber, tomatoes, herb vinaigrette,  
sourdough croutons*

#### Classic Caesar Salad

*baby romaine, shaved parmesan*

#### Burrata +2

*tomato confit, aged balsamic, sourdough*

#### Jumbo Shrimp Cocktail +7

*cocktail sauce, horseradish cream, dijonnaise*

#### Chesapeake Crab Cake +7

*pommery mustard sauce, watercress*

#### Baby Tuscan Kale

*feta, cucumber, red onion, herb vinaigrette*

#### Heirloom Tomato Mozzarella

*fresh basil pesto, balsamic vinegar*

#### Harvest Salad

*apple, blue cheese, candied walnuts*

#### Iceberg Wedge

*blue cheese dressing, bacon, tomatoes*

#### Roasted Beets

*whipped goat cheese, pickled shallots, walnuts*

#### Compressed Melon & Prosciutto

*extra virgin olive oil, crisp bread*

#### Handmade Ricotta Ravioli +5

*vine ripe tomato, fresh basil, vodka sauce*

**Select One First Course**

# DINNER

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## SECOND COURSE

### ENTREES

#### BEEF & LAMB

8oz Filet Mignon  
*béarnaise, cabernet demi-glace*

14oz Rack of Lamb  
*balsamic –cherry reduction*

Braised Beef Short Rib  
*port wine jus*

Veal Milanese  
*arugula, red onion, lemon*

Roast Sirloin of Beef **+10**  
*roasted shallot-madeira sauce*

Roast Prime Rib of Beef  
*horseradish cream, beef jus*

#### SEAFOOD

Scottish Salmon  
*honey pepper glaze, lemon confit*

Roasted Branzino  
*roasted tomato-olive emulsion*

Grilled Yellowfin Tuna  
*ginger soy reduction*

Rainbow Trout  
*citrus dill butter*

Chilean Sea Bass **+10**  
*miso honey glaze*

Jumbo Lump Crab Cakes  
*whole grain mustard sauce*

#### VEGETARIAN

Mushroom Wellington  
*puff pastry, truffled goat cheese*

Eggplant Cannelloni  
*pomodoro, basil ricotta*

Vegetable “Pot Pie”  
*seasonal vegetables*

Spinach Ravioli  
*mushrooms, garlic, parmesan*

Stuffed Peppers  
*rice, black beans, pico de gallo*

Kung Pao Tofu  
*stir fried vegetables*

### POULTRY

Chicken Piccata  
*lemon, olives, capers*

Roast Chicken Breast  
*sweet garlic, herb jus*

Pan Roast Duck Breast  
*red chili-orange glaze*

**Select Two Entrees**

### SIDES

#### POTATO

Crispy Yukon Potatoes  
*aioli, salsa verde*

Fingerling Potatoes  
*shallots, smoked bacon*

Duchess Potatoes  
*sour cream, chives*

Loaded Baked Potato  
*bacon, cheddar*

Sweet Potatoes  
*brown sugar, sea salt*

Stuffed Hash Browns  
*leeks, horseradish*

#### GRAINS & PASTA

Baked Macaroni Gratin  
*truffled bread crumbs*

Crispy Rice Cakes  
*2 oil, chilis*

Parisian Gnocchi  
*basil pesto, parmesan*

Ricotta Raviolis  
*tomato-vodka sauce*

Pearl Cous Cous  
*olives, cucumbers, tzatziki*

Warm Gruyère Popovers  
*whipped butter, sea salt*

#### VEGETABLES

Jumbo Asparagus  
*lemon olive oil, parsley*

Haricots Verts  
*shallot butter, almonds*

Heirloom Carrots  
*sesame honey glaze*

Charred Broccolini  
*garlic, chili flake*

Creamed Spinach  
*nutmeg, parmesan béchamel*

Roasted Mushrooms  
*leeks, sherry reduction*

**Select Two Sides**

# DESSERT

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## SWEETS TABLE

### MINIATURES

Cream Puffs  
Mocha Torte  
Flourless Chocolate Cake  
Carrot Cake  
Chocolate Mousse Cake  
Vanilla Raspberry Jam Cake

### MINIATURES

Seasonal Mousse Cups  
Chocolate Budino  
Tiramisu  
Lemon Meringue Tart  
Salted Caramel Chocolate Tarts  
Seasonal Cheesecake

**Select Three Miniatures**

## COFFEE & TEA SERVICE

### CLASSIC

Brewed Regular and Decaf Coffee  
*lavazza*  
Hot Tea  
*harney and sons*  
Coffee Liqueurs Bar  
*kahlua, bailey's, sambuca, jameson*

### ADDITIONS

Cappuccino Station  
**+ 8**  
S'mores Fire Pit  
**+8**  
Chocolate Fondue Fountain  
**+10**

# DESSERT

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## CAKES & CUPCAKES

### CAKES

#### CAKE FLAVORS

Vanilla  
Chocolate  
Lemon  
Marble  
Carrot  
Red Velvet  
Devil's Food  
Citrus  
Funfetti Pound

#### FILLINGS

Lemon Curd  
White Chocolate Mousse  
Chocolate Mousse  
Peanut Butter Mousse  
Raspberry Mousse  
Cream Cheese  
Mocha Buttercream  
Coffee Buttercream  
Funfetti Icing  
Vanilla Buttercream with  
Raspberry Jam  
Vanilla Buttercream with  
Strawberry Jam

#### ICING FLAVORS

American Vanilla Buttercream  
American Chocolate Buttercream  
Swiss Vanilla Buttercream  
Swiss Chocolate Buttercream

Select One Flavor, Filling, Icing

#### CUPCAKE FLAVORS

Vanilla  
Chocolate  
Lemon  
Red Velvet  
Citrus

#### FILLINGS

Lemon Curd  
White Chocolate Mousse  
Chocolate Mousse  
Peanut Butter Mousse  
Raspberry Mousse  
Cream Cheese  
Raspberry Jam

#### ICING FLAVORS

American Vanilla Buttercream  
American Chocolate Buttercream  
Swiss Vanilla Buttercream  
Swiss Chocolate Buttercream

### PRICING

**\$3.5 each, minimum of 12, ADD filling +1**

\* Custom Cookies and Cakes Available upon request



# BRUNCH

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## BUFFET

### SALADS & SWEETS

#### Pastries

*assorted pastries & breads*

#### Yogurt Parfaits

*granola, greek yogurt*

#### Fresh Market Fruit

*mint & sweet syrup*

#### Caesar

*baby romaine, shaved parmesan*

#### Spring Greens

*strawberries, goat cheese, pecans, balsamic*

#### Baby Tuscan Kale

*feta, cucumber, red onion, herb vinaigrette*

#### Select Three

### ENTREES & SIDES

#### Scrambled Eggs

*chives*

#### Brioche French Toast

*honey butter, berries*

#### Classic Eggs Benedict

*poached egg, english muffin, hollandaise*

#### Shakshuka

*baked eggs, tomato, spicy red peppers*

#### Home Fries

*peppers, onions, paprika*

#### Pork or Chicken Sausage

*maple glazed*

#### Thick Cut Bacon

*vanilla sugar*

#### Select Four

#### Juice Bar

*fresh squeezed orange, tomato, grapefruit*

Lavazza Coffee and Harney & Sons Tea

### ADDITIONS

#### Quiche Lorraine +5

*bacon, gruyère*

#### Ham & Egg Sandwich +5

*english muffin, cooper cheddar*

#### Miniature Desserts +10

*selection of three desserts*

### BEVERAGE SERVICE

#### Bottled Water Service

*pellegrino or acqua panna*

#### 6 per person

#### Soft Drink and Bottled Water

*assorted pepsi sodas, bottled water*

#### 10 per person

#### Seasonal Mocktail

*seasonally inspired non-alcoholic beverage*

#### 6 per person

## BRUNCH BAR

### THREE HOUR BRUNCH BAR

#### Unlimited Mimosa & Bellini

#### Bloody Mary Bar

*blue cheese olives*

*dilly pickles & string beans*

*salumi squares*

*gruyère squares*

*grilled cheese squares +2*

*maple Nueske bacon strip*

*grilled shrimp +5*

#### Select Five Garnishes

#### 40 per person

*55 per person for 30 guests or more*

# SPECIAL AMENITIES

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## AUDIO VISUAL

State-of-the-art services are available. Pricing to be determined based on your needs.

## SPECIAL ACCOMMODATIONS

Please inform us if you have any special requests or questions regarding seating, special occasion cakes, gift tables, dietary restrictions, accommodating children, handicap access and so on.

## DESSERT FEE

When a dessert is brought in from an outside vendor, we will cut, plate, garnish and serve.

**8 *per guest***

