



WEDDINGS



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

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++

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

\$250 per person++

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

\$225 per person++

BAR

PACKAGES

LIQUOR

Deluxe Top Shelf Upgrade +14

Grey Goose Vodka
Johnnie Walker Black Scotch
Casamigos Silver Tequila
Woodford Reserve Bourbon
Bombay Sapphire Gin
Knob Creek Rye

Premium Liquors

Tito's Vodka
Tanqueray Gin
Captain Morgan Rum
El Jimador Tequila
Makers Mark Bourbon
Dewars White Scotch
Bulleit Rye

WINE

Chardonnay
Cabernet Sauvignon
Prosecco

BEER

Stella Artois
Victory Brotherly Love Hazy IPA
Daisy Cutter Pale Ale
Yuengling Lager
Miller Lite
Corona
Hard Seltzer

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

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

FIRST COURSE

FOR THE TABLE

Triple Crown Bread Service

house-baked, whipped butter

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, dijonaise

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

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

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

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

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

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.

4 per guest

