



## **EVENING EVENTS**

## WELCOME TO TRIPLE CROWN

Nestled in the heart of the Main Line, Triple Crown is an elegant destination for your most distinguished gatherings. Our newly reimagined event spaces offer a refined and inspiring backdrop, blending timeless design with contemporary sophistication.

At Triple Crown, we offer more than exceptional dining – we deliver an experience. Our modern American cuisine, gracious hospitality, and impeccable service create an atmosphere where every moment feels effortless. Whether you're hosting an intimate gathering, an executive meeting, or a grand celebration, our dedicated private event concierges will curate every detail, allowing you to fully enjoy your occasion.

Our talented chefs have prepared a variety of menus featuring handcrafted, modern cuisine designed to delight every palate. With ample parking, convenient, seamless accessibility, and the Radnor Hotel's 167 elegantly appointed guest rooms just steps away, Triple Crown is the premier choice for corporate and social events alike.

We look forward to collaborating with you to create an event that is nothing short of extraordinary.

Warmly,

*Christina Wilson*  
Event Concierge

*Jake Wade*  
Director of Sales

*Jennifer Doran*  
Event Concierge



# HORS D'OEUVRES PASSED

## HOT

### Mushroom Tart

*truffle, blue cheese foam*

### Fried Chicken and Waffle Cone

*potato puree, hot honey*

### Pig in a Blanket

*kielbasa, mustard*

### Loaded Potato Popper

*bacon marmalade, gouda, scallion*

### Short Rib Cheesesteak

*caramelized onion, pepperoncini*

### Filet Skewer

*braised red onion, truffle aioli*

### Pork Belly Skewer

*sherry molasses, pickled tomato*

### Ancient Grain Arancini

*farro, quinoa, goat cheese, guava*

### Bacon Wrapped Scallop

*barbecue glaze, chives*

### Deviled Crab Croquette

*red pepper rouille*

### Lobster Risotto

*caviar*

### Lobster in a Blanket

*lobster hot dog, puff pastry, dijon*

### Truffled Grilled Cheese

*rye, tomato jam*

### Jack Fruit "Crab" Cake

*piquillo pepper romesco*

## COLD

### Classic Deviled Eggs

*crispy capers, pimentón*

### Watermelon and Feta

*black garlic molasses*

### Roasted Beet

*pistachio, feta, citrus tahini*

### Chilled Tomato Consomme

*rum poached tomato, tajin rim*

### House Made Ricotta

*thyme infused honey, sourdough*

### Wagyu Crudo

*horseradish, duxelle, brioche*

### Steak Tartare

*truffle egg jam, sourdough*

### Tuna Tartare

*watermelon radish, avocado*

### Shrimp Cocktail Skewer

*gin spiked cocktail sauce*

### Smoked Salmon Rillette

*toasted pullman, scallion*

### Caviar Potato Croquette

*layered potato, creme fraiche*

### Pastrami Smoked Salmon

*rye, crostini, crispy capers*

### Prosciutto & Melon

*extra virgin olive oil*

*\*Select Three for Half Hour | 15 per person*

*\*Select Five for One Hour | 25 per person*

# HORS D'OEUVRES STATIONARY

## DISPLAY BOARDS

### **Charcuterie & Cheese** | 30 per person

*assorted artisan meat & imported & domestic cheeses, sausages, traditional accompaniments, freshly baked bread*

### **Crudite** | 15 per person

*vegetables, ranch and blue cheese dressing*

### **Artisan Cheese** | 18 per person

*imported & domestic cheeses, freshly baked bread*

### **Mediterranean** | 15 per person

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

## RAW BAR

### **Jumbo Poached Shrimp** | 7 each

### **Oysters on the Half Shell** | 5 each

### **Alaska King Crab or Stone Crab Claws**

*served with cocktail sauce, mignonette, lemon*

## SLIDER STATION *Select One 9 pp | Select Two 18 pp*

### **Wagyu Beef**

*truffle cheddar, tomato confit, caramelized onion aioli*

### **Fried Chicken**

*hot honey, cole slaw*

### **Crab Cake**

*picco pepper, remoulade*

### **Falafel**

*tzatziki, pickled red onion*

## PASTA STATION *Select One 8 pp | Select Two 16 pp*

*served with freshly baked bread*

### **Fusilli**

*braised short rib, brandy cream*

### **Orecchiette**

*italian sausage, rapini, garlic*

### **Baked Ziti**

*fresh mozzarella, marinara*

*\*Pricing is based on One Hour*

# DINNER PLATED

75 per person

## FOR THE TABLE

### Triple Crown Bread Service

*house-baked, whipped butter*

## FIRST COURSE | Select One

### Lobster Bisque

*shrimp tarragon*

### Wild Mushroom Soup,

*creme fraiche, chives*

### Scallop Ceviche +5

*coconut lime, cucumber, cilantro*

### Tuna Tartar

*sesame mango vinaigrette, pistachio, shiso, pickled jalapeno*

### Maine Lobster Risotto

*chive*

### Wild Mushroom Tart

*blue cheese foam*

### Baby Gem Lettuce

*roasted tomatoes, parmesan crostini, caesar dressing*

### Strawberry Salad

*seasonal greens, goat cheese, pecans*

### Chiffonade Caesar Salad

*market greens and herbs, anchovy bread crumb, parmesan crisp*

### Wedge Salad

*bacon, tomato, blue cheese crumble*

### Endive Salad

*blue cheese, walnuts, champagne vinaigrette*

### Baby Iceberg

*soppressata, havarti, pickled onion, tomato, red wine vinaigrette*

## ENTREE COURSE | Select up to Two

*Served with chef's selection of composed seasonal starch and vegetable*

### Roasted Flounder

*lemon caper beurre blanc*

### Grilled Atlantic Salmon

*horseradish butter, tomato, dill*

### Branzino

*shaved fennel salad, citronette*

### Maryland Crab Cake +5

*sir kensington mustard*

### Roasted Free Bird Chicken Breast

*charred cipollini onions, mushroom jus*

### Stuffed Chicken Breast

*prosciutto & cheddar, truffle rosemary jus*

### Braised Short Rib

*brussels sprouts slaw, port wine jus*

### Roast Pork Tenderloin

*grilled local apples, honey gastrique*

### Filet Mignon +5

*green peppercorn au poivre sauce*

### Roasted Tenderloin of Beef +10

*bordelaise, watercress*

### Rack of Lamb +10

*mint chimichurri*

### Stuffed Portobello

*quinoa, cashews, tomato jam*

### Red Lentil Bolognese

*roasted spaghetti squash*

### Jack Fruit 'Crab' Cake

*red pepper Romanesco*

### Pasta Primavera

*garden vegetables, herbs, shallot butter sauce*

## Duet Additions

*Sea Scallops +12 | Jumbo Shrimp +15 | Crab Cake +18*

•Pre-counts are required for 65 or more guests

## DINNER PLATED CONT'D

*75 per person*

### DESSERT | Select One

#### Seasonal Cheesecake

*fresh fruit*

#### Crème Brulee

*vanilla shortbread*

#### Olive Oil Cake

*freshly whipped cream, strawberries*

#### Chocolate Mousse Cake

*vanilla creme anglaise*

#### Tiramisu

*chocolate sauce*

#### Trio of Miniature Desserts

*chef selection*

#### Lavazza Coffee & Harney & Sons Tea

•Pre-counts are required for 65 or more guests

# DINNER BUFFET

80 per person | 20 guests or more

## SALAD | Select Two

### Classic Caesar

*romaine, anchovy bread crumb, parmesan*

### Seasonal Salad

*strawberries, goat cheese, pecans*

### Endive Salad

*blue cheese, walnuts, champagne vinaigrette*

### Baby Iceberg

*soppressata, havarti, pickled onion, tomato, red wine vinaigrette*

## ENTREE COURSE | Select Three

### Roasted Free Bird Chicken Breast

*grilled local apples, honey gastrique*

### Grilled Atlantic Salmon

*shaved fennel salad, citronette*

### Braised Short Rib +5

*brussels sprouts slaw, port wine jus*

### Red Lentil Bolognese

*roasted spaghetti squash*

### Wild Stripped Bass +10

*shaved fennel salad, citronette*

### Pork Loin +5

*grilled local apples, honey gastrique*

### Prime Rib +10

*au jus, horseradish crème fraîche*

### Chateaubriand +10

*bordelaise, watercress*

## SIDES | Select Two

### Rosemary Roasted Potatoes

### Roasted Tomato Mac & cheese

*amish cheddar, smoked gouda, garlic streusel*

### Classic Potato Puree

*cultured butter*

### Grilled Broccoli

*pickled fresno pepper*

### Fried Brussels Sprouts

*sherry reduction*

### Jumbo Asparagus

*broken lemon vinaigrette*

### Roasted Heirloom Carrots

### Braised Mushrooms

## DESSERT DISPLAY

### Trio of Miniature Desserts

*chef selection*

### Lavazza Coffee & Harney & Sons Tea

# BEVERAGE PACKAGES

## BAR PRICING & PACKAGES

### Premium or Top Shelf Consumption Bar

*options include limited bar, premium bar, top shelf bar or wine service bartender will keep a tab and add to final bill for payment at the conclusion of your event*

### Three Hour Hosted Top Shelf Open Bar | 65 pp

*unlimited house wine & beers & premium liquors*

### Three Hour Hosted Premium Open Bar | 55 pp

*unlimited house wine & beers & premium liquors 55 per person*

### Three Hour Hosted Wine and Beer Bar | 45 pp

*unlimited house wine & beers*

### Wine Service

*see our wine list for table side wine services, charged by the bottle*

## BARTENDER FEE | 200 for every 15-50 guests

## LIQUORS

Premium Liquors

Tito's Vodka

Tanqueray Gin

Captain Morgan Rum

Hornitos Blanco

Wild Turkey Bourbon

Dewars White Label Scotch

Dad's Hat Rye

### Deluxe Top Shelf Upgrade +14

Grey Goose Vodka

Hendrick's Gin

Johnnie Walker Black Scotch

Casamigos Blanco Tequila

Woodford Reserve Bourbon

Knob Creek 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



## HOUSE BAKED CAKES

### FLAVORS

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

### FILLING

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

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

### PRICING

6" Cake \$48 (serves 6 to 15)

8" Cake \$80 (serves 10 to 20)

*Add Ice Cream +4 pp*

10" Cake \$128 (serves 15 to 30)

12" Cake \$240 (serves 30 to 50)

## HOUSE BAKED CAKES

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

### CUPCAKE FLAVORS

Vanilla  
Chocolate  
Lemon  
Red Velvet  
Citrus

### FILLING

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

### ICING

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

*\*Custom Cookies and Cakes Available upon request*

# PLANNING YOUR MEETING

*Triple Crown strives to create a unique and memorable event for you and your Guests.  
Our Private Events Concierges will work with you every step of the way to determine your needs  
and coordinate all the details for your special event.*

## BOOKING YOU'RE EVENT

To confirm an event as definite, we require a non-refundable deposit of 25% of the food and beverage minimum with a signed contract.

## COMPLIMENTARY SERVICE & AMENITIES

Every event at Triple Crown includes white linens, white bone china, stemware, a dedicated Banquet Captain, and personal event coordination throughout the planning process. Upgrades and additional linens are available.

## FOOD & BEVERAGE MINIMUMS

Food and Beverage minimums are determined by the size of your party, space needed, and time of day. If the minimum is unmet, the remaining balance will be charged as a room fee.

## GUARANTEES

The final Guest count and pre-counts are due 14 days prior to the event date. If pre-counts are not provided, an additional \$18 per Guest will be accrued. The final guest count is critical to ensure that we meet your needs. Once received, this number will be considered a final guarantee and will not be subject to a reduction.

## EVENT DETAILS

All arrangements should be finalized at least three weeks before your event. An event order will be submitted for your approval to review all arrangements. Notify your Private Events Concierge of any changes and return the signed Event Order.

## PAYMENT

Triple Crown accepts payments by money order, certified check, corporate check, or Electronic Fund Transfer, payable to Secretariat Restaurant LLC. Assigned copy of the contract and a non-refundable deposit is due within ten business days. The final balance must be paid in full by Noon (14) days before the event based on the final guaranteed number of guests. Any additional charges during the event will be due at the end of the event. Triple Crown reserves the right to cancel the event if payment is not received within the designated time.

## STAFFING CHARGE

All food and beverages are subject to a 24% staffing charge. The Staffing Charge is not a gratuity but covers labor expenses for staffing your event and may exceed the actual labor cost. Gratuity may be offered at the sole discretion of the guest.

## ADDITIONAL LABOR CHARGES

A Bartender fee of \$200 for each bartender per 50 guests.  
A Chef Attendant fee of \$150 for each attendant per 50 guests is required for action stations.  
A Dessert Fee of \$8 per guest if an outside vendor provides cake or dessert.

## PARKING

There is ample parking outside Triple Crown and the Radnor Hotel.

# CONTINUED

## MEETING SET UP

Meetings are set with complimentary pens and note pads.

## AUDIOVISUAL EQUIPMENT

Triple Crown has a variety of audio-visual equipment available for rental.

Pricing is available upon request.

## EVENT TIMES

Hosts or decorators may arrive two hours before the start of your event for set-up. If more time is required, please discuss this with your Event Concierge. Any alterations to the space may incur an additional labor fee. Please speak with your event concierge to extend your event times.

Additional costs may be incurred, in addition to any additional food and beverage purchases and staffing charges.

## DECORATIONS

Guests may provide decorations that conform to all Triple Crown requirements and fire codes. The placement and attachment of decorations must be coordinated with your Events Concierge. Nothing may hang from the Chandeliers, paintings, or artwork. Votive candles and enclosed candles are acceptable. No Helium balloons, streamers, confetti, or rice are permitted. Bubbles are not allowed inside. Only painters' tape is permitted. All decor must be removed at the end of the event.

Triple Crown is not responsible for any items left behind.

## SUBCONTRACTORS & OUTSIDE VENDORS

All vendors load in through the designated entry. Vendors are responsible for carrying and moving their equipment. All equipment and accessories will be neat, orderly, and professionally set up, protecting all persons from bodily harm. All vendors and outside subcontractors will indemnify and hold Triple Crown harmless from any damages or liabilities arising from them, their employees, or through their use. A one-million-dollar Certificate of Insurance naming Secretariat Restaurant LLC is required. There is no additional cost to request this certificate from their insurance company.

## MUSIC & ENTERTAINMENT

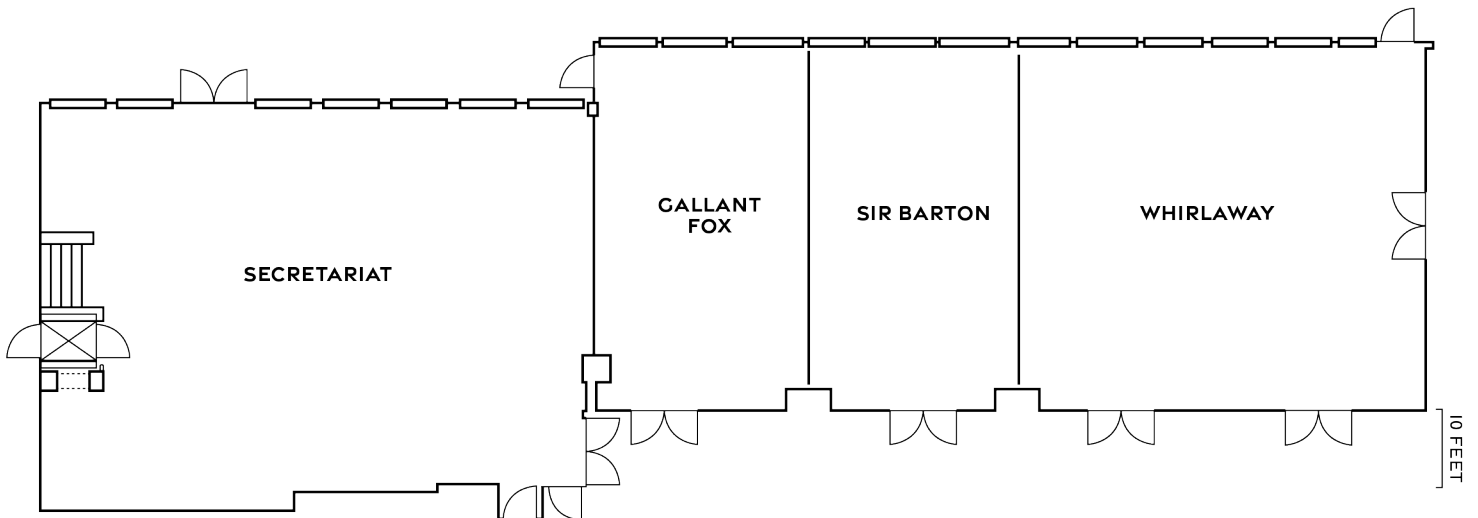
Background music is available in all areas of Triple Crown. Should you require an outside band or DJ, Triple Crown requires the following guidelines. All equipment should be professional grade. Loose wires and cords are to be taped down using Gaffer's tape. All lighting trees/stands should have sandbags. Speakers should be placed on or near the performance area, not on the dance floor. Volume should be set at a moderate level that permits comfortable conversation. The increase in volume for dance music should be based on the size of the audience. The host and on site event supervisor have the final approval. Professional entertainment vendors may not drink alcohol. Non-alcoholic beverages and water are permitted in the performance area. Meals are a courtesy of the hosts should they choose to provide. Meals should be eaten at an appropriate time off-stage in a designated area as determined by the host.

## HOTEL ROOMS OR BLOCKS

The Radnor Hotel connected to Triple Crown has 167 guest rooms including king deluxe, double deluxe and five luxury suites. Call 610.341.3500 for room blocks or more information.

# EVENT SPACES

ROOMS	SEATED	RECEPTION	CLASSROOM	SQ FOOTAGE	SIZE
SECRETARIAT	80	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	250			



TRIPLE CROWN WILL OFFER STATE-OF-THE-ART BUILT IN AUDIO VISUAL.  
 TRIPLE CROWN GARDENS WILL ALSO BE AVAILABLE TO HOST YOUR EVENT.

FOR MORE INFORMATION, PLEASE INQUIRE WITH YOUR EVENT CONCIERGE.