



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.

We look forward to working with you to create your special day.

Jennifer Doran
Wedding Concierge

Jake Wade
Director of Sales



WEDDING PACKAGES

BRONZE

4 Hour Premium Open Bar
Signature His & Her Cocktail
Champagne Toast
1 Stationary Display or Stations
8 Passed Hors d'oeuvres
Bread Service
First Course
Entree Course
Sweets Table
Wedding Cake
Coffee & Tea Service

\$175 per person++

SILVER

5 Hour Premium Open Bar
Signature His & Her Cocktail
Champagne Toast
2 Stationary Displays or Stations
8 Passed Hors d'oeuvres
Bread Service
First Course
Entrees Course
Sweets Table
Wedding Cake
Coffee & Tea Service

\$225 per person++

GOLD

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

\$275 per person++

BAR

LIQUOR

Top Shelf Liquors
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 HIS & HER COCKTAILS

Let us create custom signature cocktails with your favorite spirits

CHAMPAGNE TOAST

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 Rilette

toasted pullman, scallion

Caviar Potato Croquette

layered potato, creme fraiche

Pastrami Smoked Salmon

rye, crostini, crispy capers

Prosciutto & Melon

extra virgin olive oil

HORS D'OEUVRES

STATIONARY

DISPLAY BOARDS

Crudite

vegetables, ranch and blue cheese dressing

Artisan Cheese

imported & domestic cheeses, freshly baked bread

Mediterranean

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

Charcuterie & Cheese

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

RAW BAR

Jumbo Poached Shrimp

Oysters on the Half Shell

Alaska King Crab or Stone Crab Claws *(seasonal)*

served with cocktail sauce, mignonette, lemon

SLIDER STATION

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

Select Two

PASTA STATION

Fusilli

braised short rib, brandy cream

Orecchiette

italian sausage, rapini, garlic

Baked Ziti

fresh mozzarella, marinara

served with freshly baked bread

Select Two

DINNER

PLATED

FOR THE TABLE

Triple Crown Bread Service
house-baked, whipped butter

FIRST COURSE

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

Select One First Course for Bronze and Silver

Select One First Course and One Salad for Gold Package

DINNER

ENTREES

ENTREE COURSE

Roasted Flounder

lemon caper beurre blanc

Grilled Atlantic Salmon

horseradish butter, tomato, dill

Branzino

shaved fennel salad, citronette

Maryland Crab Cake +5

sr 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

served with chef's selection of composed seasonal sides

Select up to Two for your guests

DUET ADDITIONS

Sea Scallops +12

Jumbo Shrimp +15

Crab Cake +18

* Pre-counts are required for 65 or more guests

DESSERT

SWEETS TABLE

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

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

HOUSE BAKED WEDDING CAKE

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

Lavazza Coffee and Harney & Sons Tea

LATE NIGHT

SNACKS

TACO STATION

Chicken, *roja style tomato sauce*
Pork Carnitas, *pineapple, roasted jalapeno, & cilantro*
Roasted Vegetable & Black Bean, *guajillo salsa*

corn tortillas, shredded queso fresco, sour cream, pico de gallo

CHEESESTEAK STATION

Beef, *american, onions*
Chicken, *provolone*

steak rolls, hot peppers, ketchup

PHILLY PRETZELS

Soft Pretzels
spicy mustard, queso

SWEETS

Cookies, Brownies & Blondies
milk shooters

SNACKS

Popcorn, Chips & Pretzels
assorted dips

Select One

BRUNCH

BUFFET

SWEETS & SALADS

Pastries Selection

assorted pastries, muffins & breads

Seasonal Fruit

mint, honey

Bagels & Lox

cream cheese, red onion, capers, cucumber

ENTREES

Scrambled Eggs

chives

Brioche French Toast +5

house made buttermilk ricotta, lemon curd, blueberry

Breakfast Potatoes

Thick Cut Bacon

Chicken Sausage

Fresh Squeezed Orange Juice

Lavazza Coffee and Harney & Sons Tea

65 per person

THREE HOUR BRUNCH BAR

Mimosa & Bellini

Bloody Mary

blue cheese olives

dilly pickles & string beans

maple Nueske bacon strip

45 per person

* Buffet Menus are only available for 20 or more guests



PLANNING YOUR WEDDING

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 YOUR 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. A signed 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 \$150 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.



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.

Should you extend the time of your event, there is a \$500 fee per hour, 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 AND 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 AND 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.

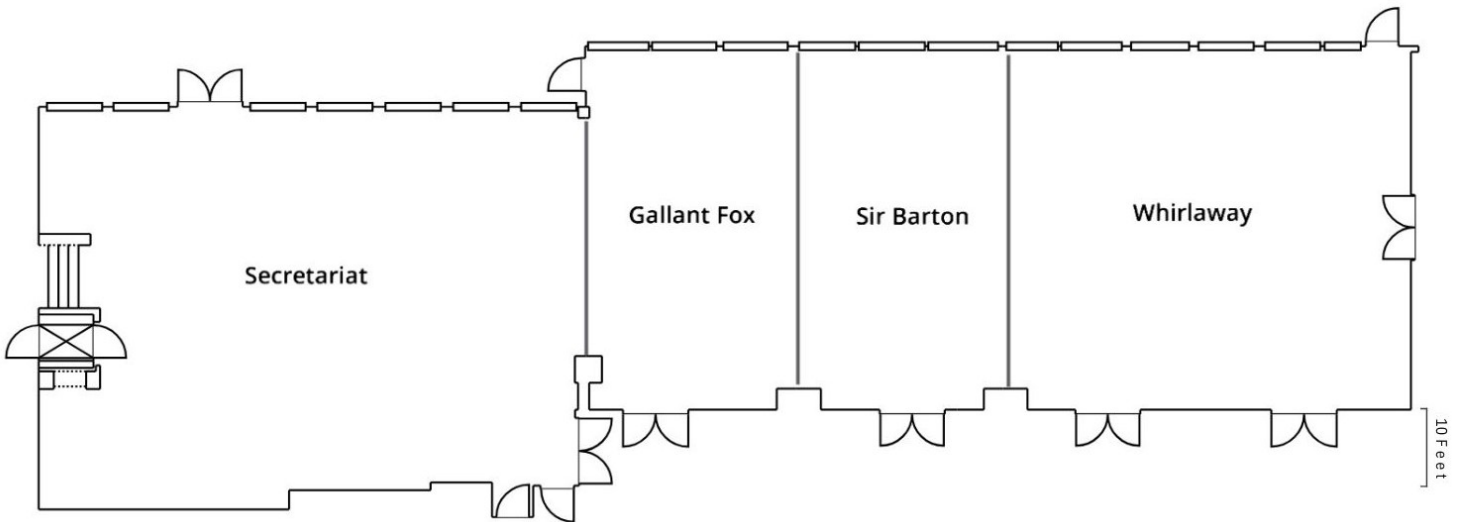
HOTEL ROOMS OR BLOCKS

The Radnor Hotel connected to Triple Crown has 173 guest rooms including king deluxe, double deluxe and five luxury suites. Call 610.341.3500



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	60	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.

