



## CORPORATE EVENTS



## WELCOME TO TRIPLE CROWN

Nestled in the heart of the Main Line, Triple Crown is the perfect destination for your next meeting or celebration. Our recently renovated event spaces offer a modern and inspiring backdrop, infused with thoughtful and timeless style and design.

Triple Crown is more than just a dining experience - it is the embodiment of modern American cuisine, warm hospitality, and exceptional service. Whether it's a small gathering, business meeting, or a grand celebration, our private event concierges will assist you at every step, ensuring every detail is taken care of, allowing you to focus on your guests and your event.

Our talented chefs have prepared a variety of menus featuring handcrafted modern cuisine that will satiate every palate. With ample parking and easy accessibility, Radnor Hotel's 167 adjacent rooms to Triple Crown, make it the perfect location for all types of corporate events.

We look forward to planning and being a part of your next memorable event.

Christina Wilson  
Event Concierge

Jake Wade  
Director of Sales

# BREAKFAST

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## BUFFET

### CONTINENTAL

#### Pastries Selection

*assorted pastries, muffins & breads*

#### Yogurt Parfaits

*granola, greek yogurt*

#### Seasonal Fruit

*mint, honey*

#### Fresh Squeezed Orange Juice

#### Lavazza Coffee and Harney & Sons Tea

**32 per person**

### AMERICAN CLASSIC

#### Seasonal Fruit

*mint, honey*

#### Scrambled Eggs

*chives*

#### Brioche French Toast

*house made buttermilk ricotta, lemon curd, blueberry*

#### Thick Cut Bacon

#### Chicken and Apple Sausage

#### Fresh Squeezed Orange Juice

#### Lavazza Coffee and Harney & Sons Tea

**45 per person**

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### BEVERAGES

#### Juices

*fresh orange, cranberry, apple*

**6 per person**

#### Coffee Station

*lavazza regular and decaf, harney & sons teas*

**6 per person**

#### Bottled Water

*individual still & sparkling water*

**4.5 each**

#### Assorted Soft Drinks

*fresh brewed iced tea  
individual coke, diet coke, sprite, ginger ale, club soda*

**3.5 each**

### BREAKFAST ADDITIONS

#### Breakfast Potatoes +5

#### Bacon & Egg Sandwich +5

*thick cut bacon, copper sharp, english muffin*

#### Frittata +8

*bacon, pepper, onion  
cheddar, tomato  
spinach, feta*

**Select one**

#### Bagels & Lox +10

*cream cheese, red onion, capers, cucumber*

#### Breakfast Wrap +5

*egg, pepper jack cheese, hash brown,*

\* Available Monday - Friday for 20 or more guests

# MEETING

## BREAKS

### MID DAY SNACKS

Nuts & Olives  
*chefs selection*

**8 per person**

Soft Pretzel Bar  
*spicy mustard, honey mustard, queso salted caramel,  
chocolate sauce*

**8 per person**

Pastries Selection  
*assorted pastries and breads, whipped butter, preserves*

**10 per person**

Candy Bars  
*assorted m&ms, snickers & kit kats*

**8 per person**

Cookie Bar  
*assorted fresh baked cookies and milk*

**8 per person**

Whole Fruit  
*apples, bananas, oranges*

**8 per person**

Granola & Snack Bars  
**8 per person**

Individual Assorted Chips & Pretzels  
**8 per person**

### HORS D'OEUVRE TRAYS

Mediterranean  
*small tray (serves 8-10) 180*  
*large tray (serves 20-25) 340*

Artisan Cheese  
*small tray (serves 8-10) 180*  
*large tray (serves 20-25) 340*

Artisan Cheese & Charcuterie  
*small tray (serves 8-10) 220*  
*large tray (serves 20-25) 400*

### SHAKES & SMOOTHIES

*strawberry smoothies*  
*mixed berry smoothies*  
*black & white shakes*

**8 per person**

### FRESCA SHOOTERS

*honeydew melon, honey drizzle*  
*watermelon, fresh mint*  
*yellow tomato gazpacho*

**8 per person**

### WELLNESS SHOTS

*spirulina kale, apple*  
*carrot, ginger, turmeric*

**10 per person**

### BEVERAGES

Juices  
*fresh orange, cranberry, apple*

**8 per person**

Coffee Station  
*lavazza regular and decaf, harney & sons teas*

**6 per person**

Bottled Water  
*individual still & sparkling water*  
**4.5 each**

Assorted Soft Drinks  
*fresh brewed iced tea, coke, diet coke, sprite, ginger ale,  
club soda*  
**3.5 each**

# LUNCH

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## PLATED I

### FIRST COURSE

#### Spring Greens

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

#### Classic Caesar

*romaine, anchovy bread crumb, parmesan*

#### Spinach & Strawberry Salad

*hazelnut, fennel, feta, balsamic vinaigrette*

#### Seasonal Soup

*chef's selection*

**Select Two for your guests**

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### ENTREE COURSE

#### Skirt Steak Salad

*arugula, avocado, charred onions, blue cheese*

#### Smoked Turkey Club

*sourdough, bacon, butter lettuce, tomato, truffle aioli*

#### Grilled Chicken Cobb Salad

*avocado, tomato, egg, bacon*

#### Chicken Milanese

*arugula, basil pesto, aged balsamic*

#### Eggplant Parmesan

*buffalo mozzarella, marinara*

#### Kentucky Derby Hot Brown

*sourdough, roast turkey, bacon, heirloom, tomato, mornay sauce*

#### Ham & Brie Sandwich

*red wine poached pears, horseradish aioli, baguette*

#### Italian

*hot capicola, salami, provolone, red wine vinaigrette, seeded roll*

#### Roasted Chicken Panini

*rocaccia, heirloom tomato, burrata, saba*

#### Roasted Vegetable Panini

*hummus, seasonal vegetables, za'atar vinaigrette*

#### Crispy Tofu Wrap

*butter lettuce, tomato, pickled red onion, vegan chipotle ranch*

**Select Three for your guests**

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### DESSERT

#### Trio of Miniature Desserts

*chef's selection*

Lavazza Coffee and Harney & Sons Tea

**40 per person**

❖ Pre-counts required for 65 or more guests

# LUNCH

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## PLATED II

### FIRST COURSE

**Baby Iceberg**

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

**Endive Salad**

*blue cheese, walnuts, champagne vinaigrette*

**Spinach & Strawberry Salad**

*hazelnut, fennel, feta, balsamic vinaigrette*

**Lobster Bisque**

*poached shrimp, tarragon*

**Seasonal Soup**

*chef's selection*

**Select Two for your guests**

### ENTREE COURSE

**Roasted Free Bird Chicken Breast**

*charred cipollini onions, mushroom jus*

**Stuffed Chicken Breast**

*prosciutto & cheddar, truffle rosemary jus*

**Braised Short Rib +5**

*brussels sprouts slaw, port wine jus*

**Roast Pork Tenderloin**

*grilled local apples, honey gastrique*

**Grilled Atlantic Salmon**

*shaved fennel salad, citronette*

**Red Lentil Bolognese**

*roasted spaghetti squash*

**Stuffed Portobello**

*quinoa, cashews, tomato jam*

**Pasta Primavera**

*garden vegetables, herbs, shallot butter sauce*

**Select Three for your guests**

### DESSERTS

**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's selection*

**Lavazza Coffee and Harney & Sons Tea**

**Select One for your guests**

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**50 per person**

\* Pre-counts required for 65 or more guests

# LUNCH

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## BUFFET I

### SALAD

#### Classic Caesar

*romaine, anchovy bread crumbs, parmesan*

#### Spring Greens

*strawberries, goat cheese, pecans, balsamic*

#### Baby Tuscan Kale

*feta, cucumber, red onion, herb vinaigrette*

#### Heirloom Tomato Mozzarella

*fresh basil pesto, balsamic vinegar*

#### Select Two for your guests

### ENTREES

#### Chicken Caesar Wrap

*parmesan, romaine*

#### Smoked Turkey Club

*sourdough, bacon, butter lettuce, tomato, truffle aioli*

#### Ham & Bri Sandwich

*red wine poached pears, horseradish aioli, baguette*

#### Italian

*hot capicola, salami, provolone, red wine vinaigrette, seed roll*

#### Roasted Chicken Panini

*focaccia, heirloom tomato, burrata, saba*

#### Hot Brown

*sourdough, roast turkey, bacon, heirloom, tomato, mornay sauce*

#### Roasted Vegetable Panini

*hummus, seasonal vegetables, za'atar vinaigrette*

#### Crispy Tofu Wrap

*butter lettuce, tomato, pickled red onion, vegan chipotle ranch*

#### Select Three for your guests

### SIDES

#### Gemelli Pasta Salad

*kale pesto, sunflower seed, blistered grapes*

#### Haricorts Verts & Potato Salad

*radicchio, red onion, goat cheese, honey dijon vinaigrette*

#### House Made Potato Chips

*pastrami seasoned*

#### Select Two for your guests

Lavazza Coffee and Harney & Sons Tea

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### ADDITIONS

#### Cookies

*assorted fresh baked cookies*

#### 8 per person

#### Trio of Miniature Desserts

*chef's selection*

#### 10 per person

**40 per person**

\* for 20 guests of more

# LUNCH

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## BUFFET II

### SALAD

#### Classic Caesar

*romaine, anchovy bread crumb, parmesan*

#### Endive Salad

*blue cheese, walnuts, champagne vinaigrette*

#### Baby Iceberg

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

#### Spinach & Strawberry Salad

*hazelnut, fennel, feta, balsamic vinaigrette*

#### Heirloom Tomato Mozzarella

*fresh basil pesto, balsamic vinegar*

#### Select Two for your guests

### ENTREES

#### Roasted Free Bird Chicken Breast

*grilled local apples, honey gastrique*

#### Grilled Atlantic Salmon

*shaved fennel salad, citronette*

#### Red Lentil Bolognese

*roasted spaghetti squash*

#### Braised Short Rib +5

*brussels sprouts slaw, port wine jus*

#### Pasta Primavera

*garden vegetables, herbs, shallot butter sauce*

#### Stuffed Portobello

*quinoa, cashews, tomato jam*

#### Select Three for your guests

### SIDES

#### Crispy Rosemary Potatoes

#### Roasted Tomato Mac & cheese

*amish cheddar, smoked gouda, garlic streusel*

#### Classic Potato Puree

*cultured butter*

#### Grilled Broccoli

*pickled fresno pepper*

#### Jumbo Asparagus

*broken lemon vinaigrette*

#### Fried Brussels Sprouts

*sherry reduction*

#### Roasted Heirloom Carrots

#### Select Two for your guests

#### Lavazza Coffee and Harney & Sons Tea

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### DESSERT ADDITIONS

#### Cookies

*assorted fresh baked cookies*

#### 8 per person

#### Trio of Miniature Desserts

*chef's selection*

#### 10 per person

*50 per person for 20 guests or more*





# PLANNING YOUR MEETING

## 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 \$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.

## 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 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.

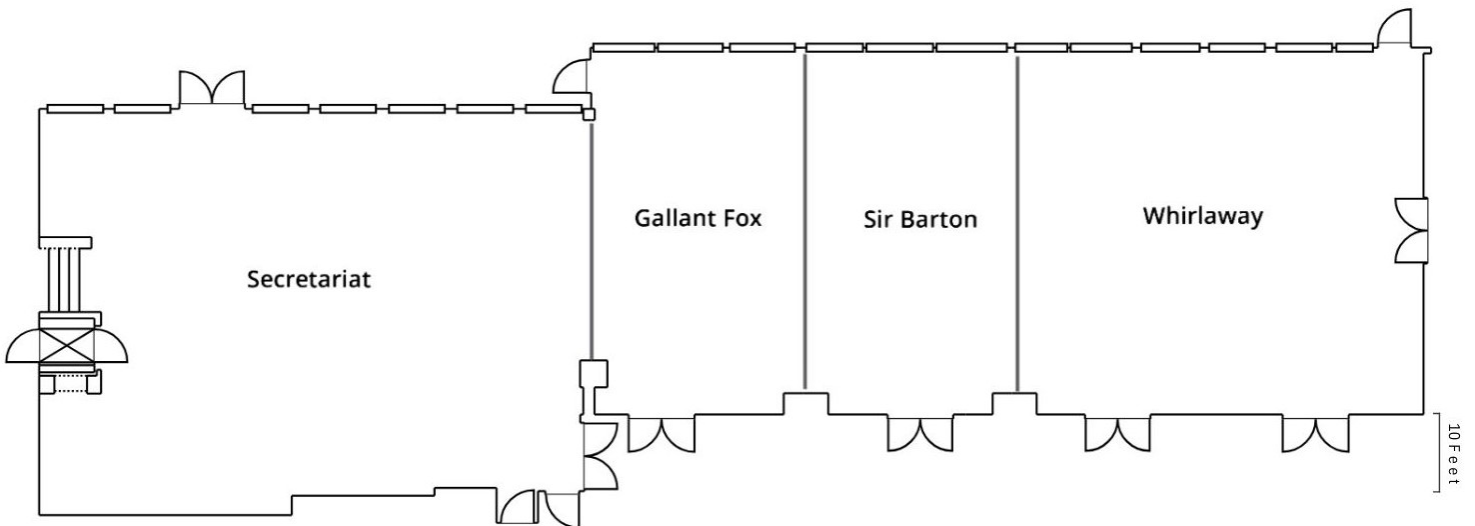
## HOTEL ROOMS OR BLOCKS

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

