



DAYTIME EVENTS

593 E. Lancaster Avenue • St Davids, PA 19087 • 610.632.5000 • triplecrownradnor.com



WELCOME TO TRIPLE CROWN

Nestled in the heart of the Main Line, Triple Crown is the perfect destination for your next special event. 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 celebrations and gatherings.

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

Jennifer Doran
Event Concierge

Christina Wilson
Event Concierge

Jake Wade
Director of Sales

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

Select Three for Half Hour 15 per person
Select Five for One Hour 25 per person

HORS D'OEUVRES

STATIONARY

DISPLAY BOARDS

Crudite

vegetables, ranch and blue cheese dressing

15 per person

Artisan Cheese

imported & domestic cheeses, freshly baked bread

18 per person

Mediterranean

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

15 per person

Charcuterie & Cheese

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

30 per person

RAW BAR

Jumbo Poached Shrimp **7 each**

Oysters on the Half Shell **5 each**

Alaska King Crab or Stone Crab Claws + **MP**

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 One 9 per person

Select Two 18 per person

PASTA STATION

Fusilli

braised short rib, brandy cream

Orecchiette

italian sausage, rapini, garlic

Baked Ziti

fresh mozzarella, marinara

served with freshly baked bread

Select One 8 per person

Select Two 16 per person

Pricing is based on One Hour

LUNCH

PLATED

FIRST COURSE

Baby Iceberg

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

Endive Salad

blue cheese, walnuts, champagne vinaigrette

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

DESSERT

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

50 per person

* Pre-counts are required for 65 or more guests

LUNCH

BUFFET

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

DESSERT ADDITIONS

Cookies

assorted fresh baked cookies

8 per person

Trio of Miniature Desserts

chef's selection

10 per person

55 per person for 20 guests of more

BRUNCH

BUFFET

SWEETS & SALADS

Pastries

assorted pastries, muffins & breads

Seasonal Fruit

mint, honey

Seasonal Salad

strawberries, goat cheese, pecans

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

55 per person

ADDITIONS

Brioche French Toast +5

house made buttermilk ricotta, lemon curd, blueberry

Bacon & Egg Sandwich +5

thick cut bacon, copper sharp, english muffin

Breakfast Wrap +5

hash brown, pepper, onion, pepper jack

Frittata +8

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

Select One

Bagels & Lox +10

cream cheese, red onion, capers, cucumber

Short Rib Stuffed Hash Brown +15

caramelized onion, crème fraiche, périgord sauce

DESSERT ADDITION

Trio of Miniature Desserts

chef's selection

10 per person

* Buffet Menus are only available for 20 or more guests

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

unlimited house wine & beers & premium liquors

65 per person

Three Hour Hosted Premium Open Bar

unlimited house wine & beers & premium liquors

55 per person

Three Hour Hosted Wine and Beer Bar

unlimited house wine & beers

45 per person

Wine Service

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

Brunch Bar

unlimited mimosa, bellini, bloody mary,

45 per person

BARTENDER FEE

200 for every 15-50 guests

LIQUOR

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

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

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*)
10" Cake **\$128** (*serves 15 to 30*)
12" Cake **\$240** (*serves 30 to 50*)
ADD Ice Cream **+4 per person**

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

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



PLANNING YOUR EVENT

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 \$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.



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.

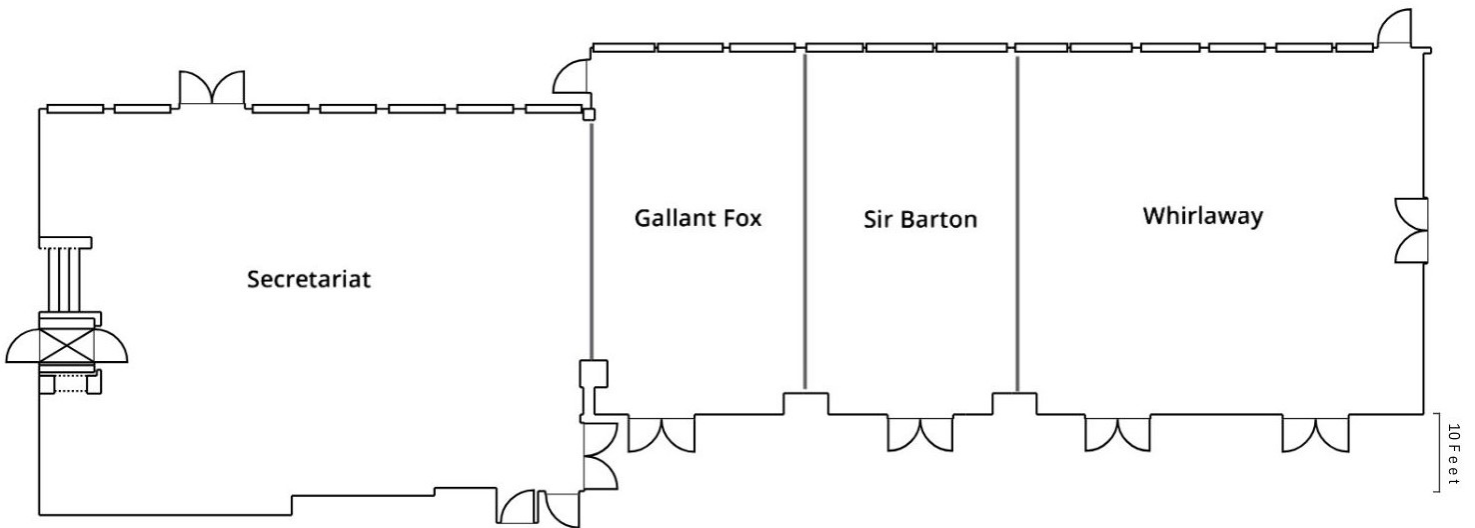
HOTEL ROOMS OR BLOCKS

The Radnor Hotel connected to Triple Crown has 167 guest rooms including king deluxe, double deluxe and five luxury suites. Call 610.341.3500



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	250			



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

