



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



Welcome to Triple Crown

Set amidst the storied landscape of the Main Line, Triple Crown offers an exquisite setting for the beginning of your lifelong journey together. Our elegantly restored event spaces and enchanting gardens, graced by a stately Sperry sail-cloth tent and a luminous glass conservatory, create a backdrop where modern sophistication is seamlessly woven with enduring tradition and style.

Your wedding day deserves to be nothing short of extraordinary, and it is our privilege to bring that vision to life. From the most delicate touches to the most splendid moments, we work in concert with you to craft a celebration where every detail becomes a cherished memory.

Your journey commences with the attentive guidance of our expert event concierges, who orchestrate each detail with grace and precision. Our modern American menus are thoughtfully curated and presented with artistry, complemented by impeccable service that allows you to savor every moment with your guests. Each package tier may be tailored with bespoke enhancements, ensuring your celebration is as unique and memorable as your love story. All pricing is per guest.

We invite you to embark on this remarkable journey with us, as we create a day worthy of your most treasured dreams.

Jake Wade

Director of Sales

Jake Wade

Jennifer Doran

Event Sales Manager

Jennifer Doran

Q. Monk Murphy

General Manager of Events

Q. Monk Murphy

Casey Kyler

Event Sales Manager

Casey Kyler

Packages

BRONZE \$200 per person for four hours

Four Hour Premium Open Bar with Cocktail Hour
Signature His & Hers Cocktails
One Stationary Display or Station
Six Passed Hors d' oeuvres
Champagne Toast
Triple Crown Bread Service
First Course
Entree Course
Sweets Table
Three Tier Wedding Cake
Coffee and Tea Service

SILVER \$250 per person for five hours

Five Hour Premium Open Bar with Cocktail Hour
Signature His & Hers Cocktails
Two Stationary Displays or Stations
Six Passed Hors d' oeuvres
Champagne Toast
Triple Crown Bread Service
First Course
Entree Course
Sweets Table
Four Tier Wedding Cake
Coffee and Tea Service

ROSE \$275 per person for five hours

Five Hour Top Shelf Open Bar with Cocktail Hour
Signature His & Hers Cocktails
Two Stationary Displays or Stations
Eight Passed Hors d' oeuvres
Champagne Toast
Triple Crown Bread Service
Six Dinner Stations
Sweets Table
Four Tier Wedding Cake
Coffee and Tea Service

GOLD \$300 per person for five hours

Five Hour Top Shelf Open Bar with Cocktail Hour
Signature His & Hers Cocktails
Two Stationary Display or Stations
Raw Bar
Eight Passed Hors d' oeuvres
Champagne Toast
Triple Crown Bread Service
Appetizer or Salad Course
Entree Course including Duets
Grand Sweets Table
Five Tier Wedding Cake
Coffee and Tea Service

Bar

LIQUOR

Premium

Tito's Vodka

Revivalist Garden Gin

Captain Morgan Rum

Arette Blanco Tequila

Knob Creek Bourbon

Dewars White Label Scotch

Knob Creek Rye

Top Shelf - also includes all premium spirits

Grey Goose Vodka

Hendrick's Gin

El Dorado 5 year Rum

Casamigos Blanco Tequila

Ocho Resposado Tequila

Jameson Irish Whiskey

Johnnie Walker Black Scotch

Woodford Reserve Bourbon

BEER

Neshaminy Fearless Pale Ale

Stella Artois

Bitsburger Pilsner

Victory Brotherly Love Hazy IPA

New Trail White Ale

Bud Light

Collective Arts IPA Non-Alcoholic

Michelob Ultra Zero Non-Alcoholic

Truly Black Cherry Seltzer

Sun Cruiser Iced Tea + Vodka

WINE

bespoke vintages and specific labels will be determined closer to your wedding date.

Prosecco

Chardonnay

Sauvignon Blanc

Pinot Grigio

Rosé

Pinot Noir

Cabernet Sauvignon

MOCKTAIL

Cucumber Mint Julep

Bar

SIGNATURE HIS & HER COCKTAILS

Select two classic cocktails for your guests. Cocktails can be renamed for the couple to customize their experience.

Spicy Margarita

chile-infused tequila, orange liqueur, lime

Espresso Martini

vodka, coffee liqueur, espresso

Dirty Martini

vodka, dry vermouth, olive juice

Hugo Spritz

elderflower liqueur, prosecco, mint

Garden Spritz

gin, cucumber, lemon, sparkling wine

Aperol Spritz

aperol, sparkling wine, club soda

Triple Crown Mule

citrus vodka, ginger beer, kalamansi citrus

Endless Summer

white rum, coconut, pineapple, hibiscus, lime

Old Fashioned

bourbon, angostura bitters, orange

CHAMPAGNE TOAST

Passed Hors D'oeuvres

COLD

HOT

Select six hors d'oeuvres for bronze and silver, and eight for rose and gold

Beef Tartare

filet mignon, cured egg yolk, horseradish aioli (d,g)

Shrimp Cocktail

gin cocktail sauce, lemon (s)

Foie Gras Torchon

whole wheat cracker, fig mostarda, smoked sea salt (g)

Deviled Egg Tartlet

egg salad, onion jam, espelette

Salmon Crispy Rice

gochujang aioli, scallion, sesame (g)

Compressed Jicama and Watermelon

lime, koji, lemon oil, sesame brittle

Whipped Goat Cheese Eclairs

sesame, fennel, apricot (d,g)

Caprese

mozzarella mousse, tomato, aged balsamic (d)

Oyster & Caviar

oyster on the half shell, champagne & citrus foam (s)

Apple and Cambozola Tart

apple compote, cambozola espuma, spiced pecans (d,g)

Caviar Cone

egg yolk, beet marinade shallot, crème fraiche, (d,g)

Tuna Tartare

wonton cracker, sesame, avocado, radish (g)

Tinker Bell Pepper

pimento cheese, scallions (d)

Chicken And Waffle Cone

buttermilk fried chicken, potato puree, hot honey (d,g)

Pigs in a Rosette

smoked kielbasa, puff pastry, mustard (d,g)

Triple Crown Crab Cake

lump crab, saltine crackers, old bay aioli (g,s)

Bacon Wrapped Scallops

barbeque sauce, chive (s)

Potato Croquettes

caviar, black truffle (g)

Short Rib Cheesesteak

caramelized onions, brioche, truffle aioli (d,g)

Grilled Cheese Panini

truffle, tomato jam, ricotta (d,g)

Ancient Grain Arancini

farro, quinoa, goat cheese, guava (d,g)

Grilled Wagyu Beef Skewer

caramelized cipollini, truffle aioli, chive

Fava Bean Falafel

red pepper jam, peas, dill, cilantro

Spinach & Feta Turnover

golden raisin agrodolce, labneh (d,g)

Lobster Hush Puppy

green chile aioli, fresh horseradish (d,g,s)

Mini Short Rib Wellington

truffled duxelles, brussels sprouts slaw (d,g)

Wild Mushroom Spring Roll

vermicelli, spicy mustard (g)

Allergies: d:dairy, g:gluten, n:nuts, s:shellfish

Stationary Hors D'oeuvres

Select one station or Two for silver, rose and gold

DISPLAYS

Conservatory Garden

seasonal vegetables, baba ghanoush, green goddess dressing

Farm Stand Cheese

3 month manchego, humboldt fog, multigrain cracker, ciabatta, fig mostarda, honeycomb, seasonal fruit garnish (d,g)

add premium cheese +2

Cured Meats

soppressata, capicola, multigrain cracker, ciabatta, pickled vegetables, olives, mustard vinaigrette (g)

add foie gras torchon +6

add premium meat +3

Mediterranean Mezze

traditional hummus with zatar, red pepper hummus with sumac, baked pita chips, marinated tomatoes, persian cucumbers and olives, merion park labneh tzatziki, citrus aioli, stuffed grape leaves, artichoke and gigante bean salad (g)

add grilled shrimp kebab +6

add lamb shawarma kebab +7

add zatar chicken kebab +4

add swordfish kebab +5

POKE BOWLS *select three*

edamame, persian cucumber, wakame, radish, crispy shallots, furikake and choice of white or brown sushi rice

Shoyu Tuna

Spicy Tuna

Shoyu Salmon

Spicy Salmon

Yuzu Scallop (s)

Poached Shrimp (s)

Poached Octopus

Grilled Eel

Marinated Tofu

SLIDERS *select two*

Wagyu Beef

2 yr cheddar, bacon jam, butter lettuce, secret sauce, brioche (d,g)

Southern Fried Chicken coleslaw, bread and butter pickles, hot honey aioli, potato roll (d,g)

Bang Bang Shrimp black sesame, scallions, lime, potato roll (d,g,s)

Pea and Fava Bean Fritter tamarind chutney, butter lettuce, pickled onion, potato roll (g)

Chicken Waldorf Salad romaine, mini everything spiced bagel croissants (d,g)

Maine-Style Lobster Roll (d,g,s) +8

RAW BAR +35 *except for Gold Package select four*

served with gin cocktail sauce, lemon, kalamansi mignonette, pickled pepper relish, old bay oyster crackers, crispy shallots (g,s)

Steamed and Chilled Mussels

East Coast Oysters on the Half Shell

West Coast Oysters on the Half Shell +6

Shrimp Cocktail

Clams on the Half Shell

Tuna Tartare +5 mango, sesame, pistachio, jalapeño

Bay Scallop Ceviche tomato, coconut, lime, cucumber

4 oz Chilled Lobster +15 whole grain mustard,

3 oz King Crab +60 green goddess

Enhancements

live oyster shucker +\$150 each

roving oyster shucker +\$250 each

hand or berkel carving station +150 each

custom ice sculpture +market price

Allergies: d:dairy, g:gluten, n:nuts, s:shellfish

Plated Dinner

FOR THE TABLE

Triple Crown Bread Service

grass fed butter, red pepper jam (d,g)

FIRST COURSE

Select one

Burrata Panzanella

roasted beets, cara cara oranges, aged balsamic, baguette (d,g)

Leek Tart Tartin

baby arugula & radicchio, goat cheese, hazelnuts, green goddess vinaigrette (d,g,n)

Poached Pear

frisée, endives, gorgonzola, walnuts, sherry reduction (d)

Mushroom Ravioli

arugula, brown butter, parmesan (d,g)

Beef Carpaccio

black garlic, chestnuts (n)

Classic Caesar

romaine hearts, anchovy breadcrumbs, parmesan crisps (d,g)

Wedge

iceberg, bacon lardons, roasted tomato, pickled onions, blue cheese dressing (d)

Baby Gem

tahini ranch, sunflower seeds, fines herbs (d)

Strawberry Salad

seasonal greens, goat cheese, spiced pecans, balsamic vinaigrette (d,n)

Mixed Greens

persian cucumbers, heirloom tomatoes, red onion, champagne vinaigrette

Allergies: d:dairy, g:gluten, n:nuts, s:shellfish

Plated Dinner

ENTREE COURSE

Select two and one vegetarian, served composed with chef's seasonal starch & vegetable

Stuffed Chicken Breast

prosciutto, cheddar, truffle rosemary jus (d)

Verlasso Salmon

horseradish cream, cabernet tomatoes

8oz Filet Mignon +8

green peppercorn au poivre (d)

Seared Branzino

fennel, citronette, pink peppercorn (n)

Grilled Pork Chop

roasted cipollini, apple gastrique

Chicken Milanese

cherry tomato, arugula, parmesan, shallot vinaigrette, pesto (d,g)

Grilled Swordfish +5

lemon caper beurre blanc

Tomato Pesto Cavatelli

english peas, almond crumble, parmesan (d,g,n)

Arugula and Ricotta Ravioli

cured egg yolk, black pepper beurre monte (d,g,n)

Roasted Chicken Breast

braised mushrooms, roasted cipollini jus (d)

Lamb Chops +7

chimichurri

Braised Short Rib

bordelaise, brussels sprouts slaw

Radiatore Primavera

shaved asparagus, roasted tomatoes, peas, fennel leek butter (d,g)

Triple Crown Crab Cakes +10

old bay aioli (g,s)

DUETS

served composed with chef's seasonal starch & vegetable

Roasted Chicken Breast & Shrimp

garlic parmesan cream (d,s)

Roasted Lamb Chop & Seared Diver Scallops +30 except for gold

black garlic soubise (s)

Braised Short Rib & Grilled Swordfish +20 except for gold

bordelaise

Filet Mignon and Half Lobster +25 except for gold

green peppercorn au poivre (d,s)

Create a Duet

seared diver scallops (s) +26

poached jumbo shrimp (s) +12

triple crown crab cake (g,s) +24

half poached lobster (s) +18

Allergies: d:dairy, g:gluten, n:nuts, s:shellfish

Dinner Stations

SALAD COURSE *Select one*

Classic Caesar

Romaine, anchovy breadcrumbs, parmesan crisp (d,g)

Strawberry Salad

strawberries, goat cheese, candied pecans, balsamic vinaigrette (d,n)

Chopped Salad

salami, manchego, salami, chickpeas, pickled onions, olives, ranch (d,g)

Burrata Panzanella Salad

roasted beets, cara cara oranges, aged balsamic, champagne vinaigrette (d,g)

Mixed Greens

Persian cucumbers, heirloom tomatoes, red onion, balsamic vinaigrette

ENTREE STATION *Select two, additional +15*

Roasted Chicken

roasted cipollini & mushroom jus (d)

Braised Short Rib

bordelaise, shaved brussels sprouts, mustard vinaigrette

Verlasso Salmon

cabernet tomatoes, green goddess

Crab Cakes

old bay aioli, cabernet tomatoes (g,s)

Red Lentil Bolognese

roasted spaghetti squash, chive

Short Rib Wellington

truffle duxelles, prosciutto, brussels sprouts slaw, bordelaise (d,g)

Lamb Chop

black garlic soubise, chimichurri (d)

Beef Tenderloin Carving Station

bordelaise, green peppercorn au poivre +24

Prime Rib Carving Station

horseradish crème fraîche, au jus (d) +18

Porchetta Carving Station

apple agrodolce, chimichurri +15

PASTA STATION *Select one, additional +10*

Sheeps Milk Ricotta Stuffed Shells

mascarpone, grana padano, san marzano passatta (d,g)

Shrimp Lumache

pancetta, peas, shallot confit, parmesan (d,g,s)

Grilled Chicken & Spinach Radiatore

braised mushroom, lemon cream, hazelnuts (d,g,n)

Braised Beef Short Rib Campanelle

parmesan brandy cream, crispy shallots, pink peppercorn (d,g,n)

Creste di Gallo Pangrattato

roasted fennel, brown butter beurre blanc, pine nuts, mushroom crumble (d,g)

Dinner Stations

SIDES *Select two, additional +8*

Asparagus

broken lemon vinaigrette, parmesan (d)

Grilled Broccolini

picked fresno peppers, grana padano (d)

Creamed Spinach

mushroom crumble (d,g)

Haricots Verts

fennel leek butter, crispy shallots (d)

Baby Carrots

agave glazed, pistachio crumble (n)

Braised Collard Greens

lager, old bay, caramelized onions, smoked pork loin (g)

Brussels Sprouts

sherry glaze, pine nuts, parmesan (g,n)

Fingerling Potatoes

confit, dehydrated rosemary salt (g)

Heirloom Polenta

bloody butcher grits, parmesan (d)

Mac and Cheese

roasted tomato butter, cheddar, garlic streusel (d,g)

Potato Pommies Puree

cultured butter (d)

Sweet Potato Puree

brown butter, sage (d)

Roasted Spaghetti Squash

grass fed brown butter, miso, hazelnuts (d,n)

House Baked Wedding Cakes

BY EXECUTIVE PASTRY CHEF, DANIELLE SEIPP

Elegant Composed & Curated Pairings

crafted with layered flavors, refined textures, and balanced sweetness designed as a complete dessert experience. Multi-tiered ceremonial cake with slices to accompany the sweets display.

Vanilla Bean, Strawberry & Cream

madagascar vanilla sponge, fresh strawberries, strawberry compote, white chocolate whipped cream, vanilla swiss buttercream

Chocolate Lovers

rich dark chocolate cake, milk chocolate ganache, chocolate buttercream

Classic Carrot

spiced carrot cake, rich cream cheese filling, vanilla swiss buttercream

Classic Vanilla

golden sponge cake, vanilla buttercream

Vegan Chocolate Raspberry

chocolate sponge, raspberry preserves, fresh raspberries, dark chocolate ganache

Tiramisu

vanilla sponge, espresso soak, mascarpone cream, mocha buttercream

Olive Oil, Lemon & Raspberry

lemon zest olive oil cake, fresh raspberries, lemon curd, honey mascarpone cream, lemon swiss buttercream

Red Velvet, Cherry & Cream Cheese

cocoa red velvet sponge, sour cherry compote, rich cream cheese filling, vanilla swiss buttercream

Banana & Caramel Cream

moist banana cake, dulce de leche, malted dark chocolate whipped cream, caramel sea salt buttercream

Tropical Bliss

*coconut sponge, passion fruit curd, *coconut cream, lime buttercream*

Chocolate Chip Pound Cake

buttery pound cake with valrhona semi-sweet chocolate chips, chocolate frosting, vanilla swiss buttercream

ask about custom flavors that may be available

GRAND SWEETS DISPLAY

Assorted Miniature Tarts

Bonbons

Macarons

Chocolate Pot de Crème

Pavlova

Assorted Miniature Cakes *included in Gold Package only*

COFFEE SERVICE

Lavazza Coffee & Harney & Sons Tea

Late Night After Party

Continue the celebration with a two hour after party.

SNACKS 30 pp select five or 40 pp select seven

Soft Pretzels

beer cheese, mustard vinaigrette (g)

Mini Cheesesteaks

shaved ribeye, smoked gouda cheese (d,g)

Cheese Popcorn

parmesan and yellow cheddar (d)

Bourbon BBQ Pork Sliders

slaw (g)

Mini Chicago Dogs (g)

Tomato Pie (g)

Truffle Parmesan Fries (d)

Rosemary Duck Fries

Wild Mushroom Spring Rolls

vermicelli, spicy mustard (g)

Spicy Pork Wonton

hot chile crunch, scallion (g)

Shrimp Siu Mai

shoyu, black vinegar (g,s)

Chicken and Waffle Slider

calabrian aioli, honey (g)

Beef Slider

cheddar (d,g)

Caramel Stuffed Beignets

powdered sugar (d,g)

Mini Plain & Dulce de Leche Churros

chocolate sauce, cinnamon sugar (d,g)

After Wedding Brunch

\$65 per person | Available for 20 or more guests

SWEETS & SALADS

Pastries Selection

assorted pastries, muffins & breads, seasonal fruit, mint, honey (d,g,n)

Bagels & Lox

cream cheese, red onion, capers, cucumber (d,g)

ENTREES

Scrambled Eggs

chives

Brioche French Toast

house made buttermilk ricotta, lemon curd, blueberry (d,g)

Eggs Benedict

SIDES

Breakfast Potatoes

Thick Cut Bacon

Chicken Sausage

BEVERAGES

Fresh Squeezed Orange Juice

Lavazza Coffee and Harney & Sons Tea

BRUNCH COCKTAILS *+20 pp*

Mimosa & Bellini

Bloody Mary

*blue cheese olives, dilly pickles & string beans,
maple Nueske bacon strip*

Allergies: d:dairy, g:gluten, n:nuts, s:shellfish