

TRIOMPHE

# Special Events & Private Functions



49 west 44<sup>th</sup> St New York NY 10036  
[www.triomphe.com](http://www.triomphe.com) restaurant 212.453.4233 private dining 212.453.4052



### The Library

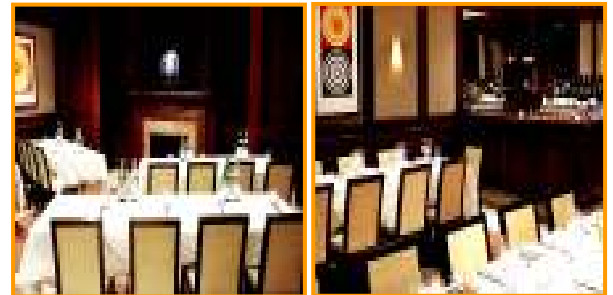
Looking for a cozy but professional place to get together with clients or friends? The Library's sophisticated setting is perfect for an intimate dinner party.

Maximum number of guests board room style: 10  
 \*\* Library available for use after 5pm

Room fee applies

### Le Petit Triomphe

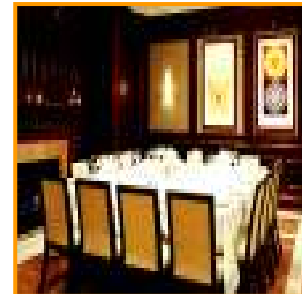
Equipped with a built in bar, 42" flat screen TV, and a fire place, Le Petite is ideal for corporate functions, cocktail receptions, or full day meetings. Guests will experience the full attention of our exceptional staff, as it is our only private dining room.



#### Maximum number of guests

|                  |    |                  |    |
|------------------|----|------------------|----|
| Large Square:    | 18 | Cocktail:        | 50 |
| Small Square:    | 14 | Open U style:    | 18 |
| Boardroom style: | 30 | Classroom Style: | 16 |

Room fee applies



### TRIOMPHE

The main dining room and lounge area of Triomphe is where comfort meets elegance. The ornate ceiling and chic décor truly sets Triomphe apart from the rest. Its simplicity allows it to be transformed to fit your particular needs. This versatility makes it the perfect venue for larger celebrations and private parties.

#### Maximum number of guests

|                  |    |                   |    |
|------------------|----|-------------------|----|
| Sit down dining: | 40 | Cocktail:         | 75 |
| Open U style:    | 28 | Conference Style: | 40 |

Food and Beverage Minimum applies upon availability

### Presidential Suite

Need to conduct a small meeting while you stay at the Iroquois? The Presidential Suite offers the ultimate in privacy for your meeting, complete with all of the comforts of home.

Maximum number of guests board room style in Presidential Suite's dining room: 8

Room fees upon availability



### Bar...

(prices are per person per hour)

|   |   |
|---|---|
| <b>Wine &amp; beer bar</b> <span style="float: right;">\$15</span><br><i>House wines with assortment of bottled beer</i>  | <b>Bubble Mania</b> <span style="float: right;">\$17</span><br><i>Champagne-based cocktails<br/>                     custom champagne cocktail consultation available<br/>                     For upgrade to Pol Roger champagne add \$8 per person/hr<br/>                     Upgrade to Veuve Clicquot add \$13 per person/hr</i> |
| <b>Standard Open Bar</b> <span style="float: right;">\$ 25</span><br><i>Smirnoff Vodka, Famous Grouse, Canadian Club,<br/>                     Beefeater, Bacardi Light<br/>                     house wines &amp; assortment of beers</i>            | <b>Passed Hors D'oeuvres ONLY</b> <span style="float: right;">\$ 20</span><br><i>5 – 6 different selections of hors d'oeuvres to pass<br/>                     selections available on page 5</i>   |
| <b>Premium Open Bar</b> <span style="float: right;">\$ 32</span><br><i>Grey Goose or Belvedere Vodka, Johnny Walker,<br/>                     10 Kane or Bacardi Light, Tanqueray,<br/>                     house wines &amp; assortment of beers</i> | <b>Open bar &amp; Passed Hors D'oeuvres</b> <span style="float: right;">\$ 36</span><br><i>5 – 6 different selections of hors d'oeuvres<br/>                     basic open bar<br/>                     Add \$7 per person to upgrade to Premium Open Bar</i>  |
| <b>Martini Bar</b> <span style="float: right;">\$ 23</span><br><i>Selection of martinis<br/>                     custom martini consultation available</i>  | <b>Stationary Hors D'oeuvres</b> <span style="float: right;">price varies</span><br><i>Platter selections and prices available on page 5</i>  |

### Before, During and After Meetings...

(prices are per person per replenishment)

|  |  |
|--|--|
| <b>Beer Bucket &amp; Nuts</b> <span style="float: right;">\$18 per person</span><br><i>Selections of beer and bowls of bar mix nuts</i>  | <b>Petit Fours</b> <span style="float: right;">\$21</span><br><i>Petit Fours<br/>                     Coffee, selection of teas,<br/>                     Aqua Panna and San Pelligrino<br/>                     Minimum order of 12 guests</i>  |
| <b>Coffee</b> <span style="float: right;">\$10</span><br><i>Coffee, Aqua Panna and San Pelligrino</i>  | <b>Sandwich Time</b> <span style="float: right;">\$42</span><br><i>Salad of the day<br/>                     Sandwiches (selections are available on page 5)<br/>                     Dessert platter<br/>                     Coffee, selection of teas,<br/>                     Aqua Panna and San Pelligrino<br/>                     Minimum order of 8 guests<br/>                     **only available for meetings</i> |
| <b>Coffee &amp; Beverage Stand</b> <span style="float: right;">\$13</span><br><i>Coffee, selection of teas, selection of sodas,<br/>                     Aqua Panna and San Pelligrino</i>   | <b>Healthy Break</b> <span style="float: right;">\$25</span><br><i>Selection of yogurts, granola, salad and fruits<br/>                     Coffee, selection of teas,<br/>                     Aqua Panna and San Pelligrino</i>  |
| <b>Cookies &amp; Coffee/Beverage Stand</b> <span style="float: right;">\$18</span><br><i>Coffee, selection of teas, selection of sodas,<br/>                     Aqua Panna and San Pelligrino<br/>                     3 selections of cookies of the day<br/>                     Minimum order of 8 guests</i>                              | <b>Tea Time</b> <span style="float: right;">\$23</span><br><i>Selection of English Tea Sandwiches<br/>                     Coffee, selection of teas,<br/>                     Aqua Panna and San Pelligrino<br/>                     Minimum order of 12 guests</i>   |
| <b>Dessert Platter</b> <span style="float: right;">\$19</span><br><i>Selection of desserts (mini cookies, bars,<br/>                     confections and rice crispy treats<br/>                     Coffee, selection of teas,<br/>                     Aqua Panna and San Pelligrino<br/>                     Minimum order of 12 guests</i> |  |

### BREAKFAST

|   |                  |
|---|------------------|
| Continental breakfast   | \$19 per person  |
| Continental Breakfast Buffet of assortment of fruits, cereals, yoghurt<br>Granola, pastries<br>coffee, tea and juices |                  |
| Two Course Breakfast  | \$ 32 per person |
| Continental buffet<br>choice of Hot Breakfast menu item<br>coffee, tea and juices                                     |                  |
| Three Course Weekend Brunch   | \$ 50 per person |
| Fruit appetizer,<br>Choice of Hot Breakfast or Lunch main course<br>dessert<br>coffee, tea and juices                 |                  |

### LUNCH

|   |                  |
|---|------------------|
| Three Course Lunch  | \$ 55 per person |
| Choice of appetizer, entrée and dessert, coffee & tea<br>Served with 1 <sup>st</sup> tier house wines         | \$ 65 per person |
| With 2 <sup>nd</sup> tier wines   | \$ 75 per person |
| With 3 <sup>rd</sup> tier wines   | \$ 85 per person |
| With 4 <sup>th</sup> tier wines   | \$ 95 per person |
| Four Course Lunch   | \$ 65 per person |
| Choice of appetizers, salads, entrees, desserts, coffee & tea<br>Served with 1 <sup>st</sup> tier house wines | \$ 75 per person |
| With 2 <sup>nd</sup> tier wines   | \$ 85 per person |
| With 3 <sup>rd</sup> tier wines   | \$ 95 per person |
| With 4 <sup>th</sup> tier wines   | \$105 per person |

### DINNER

|   |                  |
|---|------------------|
| Three Course Dinner   | \$ 80 per person |
| Choice of appetizers, entrees, desserts, coffee & tea<br>Served with 1 <sup>st</sup> tier house wines         | \$ 90 per person |
| With 2 <sup>nd</sup> tier wines   | \$100 per person |
| With 3 <sup>rd</sup> tier wines   | \$110 per person |
| With 4 <sup>th</sup> tier wines   | \$120 per person |
| Four Course Dinner  | \$ 95 per person |
| Choice of appetizers, salads, entrees, desserts, coffee & tea<br>Served with 1 <sup>st</sup> tier house wines | \$105 per person |
| With 2 <sup>nd</sup> tier wines   | \$115 per person |
| With 3 <sup>rd</sup> tier wines   | \$125 per person |
| With 4 <sup>th</sup> tier wines   | \$135 per person |

### Platters

*(20 person servings)*

Shrimp cocktail 50 shrimp \$110

Little neck clams on the ½ shell – 50 clams \$100

Oysters 30 pieces \$100

Smoked salmon and asparagus platters \$100

Chilled lobster platter 4 11/4 \$150

Chilled poached salmon with tartar sauce \$100

Artisanal cheese platter \$100

Crudités \$70

Prosciutto and melon \$100

Roast Fillet mignon with horseradish sauce \$150

Seasonal Fruit salad with whipped cream \$75

Mixed antipasti platter \$100

Pate & Mousse with vegetable terrines \$100

### Passed Hors D'Oeuvres

*Select 5 OR select Chef Selections\*(recommended)*

Shrimp cocktail

Little neck clams with cocktail sauce

Smoked salmon and caviar

Grilled andouille sausage and Dijon mustard

Smoked mozzarella puffs

Crimini mushrooms stuffed with goat cheese

Spinach pies

Chicken satay

Crab cakes

Mushroom pastries

Apple and brie filo

Lamb crostini with mango chutney

Roquefort cheese with apple & honey

Camembert cheese toasts with port wine

Goose liver mousse with roasted red peppers

Chef Selections\*

### Sandwich Selections

*For Sandwich Time meeting package only*

Fresh Mozzarella

Tomato, basil pine-nut pesto, balsamic vinegar, fresh basil on toasted focaccia

Ham & Brie

French brie, honey Dijon dressing & arugula on a toasted challah baguette

Roasted Turkey & Cheddar

Herb mayo, shave red onions, boston lettuce & tomato on seven grain

Roast Prime Beef & Cheddar

Dijonaise, shaved red onion, tomato & arugula on a toasted challah baguette

Turkey Hummus Wrap

Roasted turkey, tomatoes, cucumbers, baby spinach, alfalfa-onion sprouts & cilantro pesto

Tunisian Tuna

Olive tapenade, sliced egg, harissa sauce & romaine on a toasted rustic club roll

Filet Mignon (additional \$5)

Grilled shitake, boursin cheese, caramelized onions & arugula on a toasted rustic roll

Smoked Salmon Avocado (additional \$5)

Poached egg, alfalfa-onion sprouts & caper wasabi cream in a toasted ciabatta



49 West 44th St New York NY 10036  
Tel 212.453.4233 Fax 212.827.0464

## Event detail form

Please fill out the form below and mark all services desired for your event

Name of Event: \_\_\_\_\_ Date of event: \_\_\_\_\_

Start time: \_\_\_\_\_ End Time: \_\_\_\_\_ Guaranteed No. of People: \_\_\_\_\_

### Before, During and After Meetings... (prices are per person per replenishment)

- \_\_\_ Beer Bucket & Nuts \$18
- \_\_\_ Coffee \$10
- # or replenishments \_\_\_\_\_ Times for service: \_\_\_\_\_
- \_\_\_ Coffee & Beverage Stand \$13
- # or replenishments \_\_\_\_\_ Times for service: \_\_\_\_\_
- \_\_\_ Cookies & coffee & Beverage \$18
- # or replenishments \_\_\_\_\_ Times for service: \_\_\_\_\_
- \_\_\_ Healthy Break \$25
- # or replenishments \_\_\_\_\_ Times for service: \_\_\_\_\_
- \_\_\_ Dessert Platter \$19
- # or replenishments \_\_\_\_\_ Times for service: \_\_\_\_\_
- \_\_\_ Petit Fours \$21
- # or replenishments \_\_\_\_\_ Times for service: \_\_\_\_\_
- \_\_\_ Tea Time \$23
- # or replenishments \_\_\_\_\_ Times for service: \_\_\_\_\_
- \_\_\_ Sandwich Time \$42
- # or replenishments \_\_\_\_\_ Times for service: \_\_\_\_\_

### Room

- \_\_\_ Library
- \_\_\_ Le Petit Triomphe
- \_\_\_ Triomphe
- \_\_\_ Presidential Suite

### Type of Event

- Meeting
- \_\_\_ Full Day \_\_\_ Half Day
- \_\_\_ Private Breakfast
- \_\_\_ Private Luncheon
- \_\_\_ Private Dinner
- \_\_\_ Cocktail Party

### Bar Options (prices are per person per hour)

- \_\_\_ Wine & beer bar \$15
- \_\_\_ Standard Open Bar \$25
- \_\_\_ Premium Open Bar \$32
- \_\_\_ Passed Hors D'oeuvres ONLY \$20
- \_\_\_ Open bar & Passed Hors D'oeuvres \$36
- \_\_\_ Martini Bar \$23
- \_\_\_ Bubble Mania \$17
- \_\_\_ upgrade to Pol Roger add \$8
- \_\_\_ upgrade to Veuve Clicquot add \$13
- \_\_\_ Stationary Hors D'oeuvres \$50 - \$200 per platter

### BREAKFAST

Prices are per person

- \_\_\_ Continental buffet \$19
- \_\_\_ 2 Course Breakfast \$32
- \_\_\_ 3 Course Brunch \$50  
(available on weekends Must conclude at 12:30 pm)

### Hors D'Oeuvres

(For chef selections write "chef Selections on line1)

- 1.
- 2.
- 3.
- 4.
- 5.

### LUNCH

Prices are per person

- \_\_\_ **Three Course Lunch** \$55
- \_\_\_ with 1<sup>st</sup> tier wines \$65
- \_\_\_ With 2<sup>nd</sup> tier wines \$75
- \_\_\_ With 3<sup>rd</sup> tier wines \$85
- \_\_\_ With 4<sup>th</sup> tier wines \$95
- \_\_\_ **Four Course Lunch** \$65
- \_\_\_ with 1<sup>st</sup> tier wines \$75
- \_\_\_ With 2<sup>nd</sup> tier wines \$85
- \_\_\_ With 3<sup>rd</sup> tier wines \$95
- \_\_\_ With 4<sup>th</sup> tier wines \$105

### DINNER

Prices are per person

- \_\_\_ **Three Course Dinner** \$80
- \_\_\_ with 1<sup>st</sup> tier wines \$90
- \_\_\_ With 2<sup>nd</sup> tier wines \$100
- \_\_\_ With 3<sup>rd</sup> tier wines \$110
- \_\_\_ With 4<sup>th</sup> tier wines \$120
- \_\_\_ **Four Course Dinner** \$95
- \_\_\_ With 1<sup>st</sup> tier wines \$105
- \_\_\_ With 2<sup>nd</sup> tier wines \$115
- \_\_\_ With 3<sup>rd</sup> tier wines \$125
- \_\_\_ With 4<sup>th</sup> tier wines \$135

Print name: \_\_\_\_\_ Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**\*\*Wines are subject to change on availability from vineyard\*\***

### **Tier One**

*(Choose one red and one white)*

#### **White Wines**

**Casa Julia** - Sauvignon Blanc Maule Valley, Chile

**Cadonini** – Pinot Grigio Delle Venezie Veneto, Italy

#### **Red Wines**

**Pie de Palo**– Malbec Mendoza, Argentina

**Carta Vieja**– Cabernet Sauvignon Loncomilla Valley, Chile



### **Tier Two**

*(Choose one red and one white)*

#### **White Wines**

**Vigneti Del Sole** – Pinot Grigio "Tre Venezie", Veneto, Italy

**Oyster Bay** - Sauvignon Blanc Marlborough, New Zealand

**Rock River**– Chardonnay, California

#### **Red Wines**

**Ramsay** – Merlot Napa Valley, California

**"L" de Lyeth** - Cabernet Sauvignon Sonoma, California

**Domaine de Montvac** – Vacqueyras Cru Cotes du Rhone Rhone Valley, France



### **Tier Three**

*(Choose two red and two white)*

#### **White Wines**

**D'Orsaria** – Pinot Grigio, Friuli, Italy

**Joel Gott** - Sauvignon Blanc "California", California

**Neiss Riesling** - Grafenstuck Kabinett Pfalz, Germany

**Bishops Peak** – Chardonnay Central Coast, California

#### **Red Wines**

**Domaine Berthet-Rayne** – Cotes du Rhone, Rhone Valley, France

**Gianfranco Alessandria** – Barbera d'Alba DOC, Piedmont, Italy

**Cusumano** - Benuara, "Nero D'avola" Sicily, Italy (*Tre Bichierr*)

**Zaccagnini** - Montepulciano D'abruzzo Abruzzo, Italy



### **Tier Four**

*(Choose two red and two white)*

#### **White Wines**

**Serge Laloue** – Sancerre Loire Valley, France

**Alois Lageder** - Pinot Grigio, Alto Adige, Italy

**Jean-Marc Brocard** - Chablis Burgundy, France

**Three Saints** – Chardonnay, Santa Maria Valley, California

**Olivier Leflaive** - Bourgogne Blanc "Les Setilles" Burgundy, France

#### **Red Wines**

**Chateau Vieux Chevrol** - Lalande de Pomerol Bordeaux, France

**Ramspeck** - Pinot Noir 2008, Napa Valley, California

**San Giusto a Rentannano** – Chianti Classico, Tuscany, Italy

**Felino** – Malbec "el Felino" Argentina

**Pitch** – Cabernet Sauvignon Walla Walla Valley, Washington