



# Business Meetings Receptions Private Dining

**For further information:**

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#trionpheNY

## Meetings

The Iroquois, New York  
★★★★**Plan a Gathering  
in the Heart of the City****Experience Meetings  
Made Easy at  
The Iroquois New York.**

The Iroquois is a business-friendly hotel. We offer elegant Manhattan meeting space ideally suited for small corporate gatherings, an expert in-house meeting coordinator and catering staff, and competitive group room rates.

We are perfectly positioned for seamless business travel to New York City. The headquarters of some of the world's most prominent financial firms, media companies and publishing houses are within walking distance of our boutique hotel in Manhattan. Our expert concierge can assist and customize your stay.



## Dining

**TRIONPHE**

A 21st century approach to fresh and healthy French-American cuisine offering an intimate atmosphere and discreetly set in the epicenter of midtown Manhattan.



All of our menus change seasonally and include the choice of different appetizers, soups/salads, entrees and dessert, including vegetarian options.

Food network "Chopped" Champion Chef Florian also loves the challenge of creating flavorful dishes to accommodate special requests and special dietary needs.

Triomphe also offer an Award Winning wine program to complement your dining experience



## Cocktails Parties

**LANTERN'S KEEP**

Lantern's Keep is devoted to the artful enjoyment of cocktails, as displayed by turn-of-the-century aficionados. Each of the Lantern's Keep bartenders brings his or her own personal style and experience behind some of the best bars in Midtown to cater to even the most experienced cocktail experts.

**Choose from:****Mixologist's Reception**

History lesson on elected cocktails  
Demonstration  
Hands on Guest participation  
Certificate of completion & recipes  
Choice of hors d'oeuvres

**Premier Reception**

Choice cocktails  
Assorted wine and beer selections  
Seasonal selection of passed hors d'oeuvres and platter display

**New York Ultimate Reception**

Extended Choice cocktails, wines and champagne  
Assorted wine and beer selections  
Seasonal selection of passed hors d'oeuvres and platter display



# Rooms

## The Boardroom

*Stylish second floor  
Event room  
Fully equipped for  
meetings*

Meetings,  
Breakfast, Lunch,  
Dinner and  
Cocktail Reception

Adjacent hotel rooms  
available

*Up to 22 guests*



## Triomphe

*Main dining room  
where comfort meets  
elegance. Ornate  
ceilings and chic decor*

Breakfast, Lunch  
Dinner, and  
Cocktail  
Reception

*Up to 45 guests*



## Lantern's Keep

*Cozy lounge with built in bar  
and fire place*

Meetings, Breakfast,  
Private Luncheons,  
Receptions,  
Cocktail Parties

*Up to 20 seated  
Up to 30 people for  
cocktail reception*



## The Library

*Intimate dinner parties and  
lunch meetings*

Meetings, Breakfast,  
Lunch and Dinner

*From 2 to 11 guests*



## The Presidential

*Privacy with the comfort of  
home*

Meetings, Breakfast,  
Lunch, Dinner,  
Receptions

Adjacent hotel rooms  
available

*Up to 17 guests*





# Sample Breakfast

**Continental** \$26/person

**Hot Breakfast** \$35/person

Continental Selection for the table  
Choice from 3 hot breakfast menu item  
Coffee, tea, hand-squeezed juices



## CONTINENTAL SELECTION (FOR THE TABLE)

### SEASONAL FRUIT AND BERRY PLATE

**ARTISAN PASTRIES**, Whipped Butter, Honey and Marmalades

**GREEK YOGHURT PARFAIT**, Cranberry Granola, Wild Flower Honey

**HAND SQUEEZED ORANGE AND GRAPEFRUIT JUICE**

**GILLIES COFFEE AND MIGHTY LEAF TEA**

## HOT BREAKFAST MAIN SELECTION (PLEASE CHOOSE 3 DISHES)

**EGGS BENEDICT**, Canadian Bacon or Smoked Salmon, Garlic Spinach, Hollandaise

**AMERICAN START**, 2 Eggs Cooked Any Style, Choice of Bacon, Chicken Sausage or Ham, Breakfast Potatoes

**STUFFED BRIOCHE FRENCH TOAST**, Mascarpone, Hudson Valley Maple Syrup

**BAGEL & LOX**, Chive, Tomato, Red Onion, Capers

**EGG WHITE FRITATTA**, Wild Mushroom Fricassee, Wilted Spinach, Fresh Goat Cheese

**BELGIAN WAFFLE**, Seasonal Fruits, Vanilla-Orange Mascarpone

**BUTTERMILK PANCAKES**, Balsamic Berry Sauce Choice of plain, blueberry or chocolate chip

*Menus are subject to change due to season or availability*

*Minimum Food and Beverage consumption applies.*

*All arrangements are subject to 8.875% sales tax and 21% service charge*

# Brunch

## Three Course Brunch

\$55/person

Fresh Fruit and Freshly Baked Pastries  
Choice of 3 Hot Main Courses  
Choice of 2 Desserts  
Gilles Coffee, Tea, Hand-squeezed Juices

Mimosa or Bloody Mary (add \$8)



## DESSERTS

**JERSEY APPLE TARTE TATIN**, Vanilla Chantilly  
**WARM CHOCOLATE CAKE**, Soft Heart, Cranberry Sauce  
**NEW YORK CHEESE CAKE**, Candied Pumpkin  
**PROFITEROLES**, Vanilla Ice Cream, Chocolate Sauce, Caramel Basket  
**CREME BRULEE TRIO**, Tuile  
**CROISSANT PUDDING " BELLE HELENE"**, Poached Pear, Warm Chocolate Sauce  
**ASSORTED GELATOS AND SORBETS**, Almond Cookies  
**FLAMBEED BAKED ALASKA**, Lemon Pound Cake, Griottine (\$2 extra)

## MAIN SELECTION (PLEASE CHOOSE 3 DISHES)

**EGGS BENEDICT**, Canadian Bacon or Smoked Salmon, Garlic Spinach, Hollandaise  
**AMERICAN START**, 2 eggs cooked any style, choice of bacon, chicken sausage or ham, breakfast potatoes  
**STUFFED BRIOCHE FRENCH TOAST**, Mascarpone, Hudson Valley Maple Syrup  
**BAGEL & LOX**, Chive, Tomato, Red Onion, Capers  
**EGG WHITE FRITTATA**, Wild Mushroom Fricassee, Wilted Spinach, Goat Cheese  
**BELGIAN WAFFLE**, Seasonal Fruits, Vanilla-Orange Mascarpone  
**BUTTERMILK PANCAKES**, Balsamic Berry Sauce  
Choice of plain, blueberry or chocolate chip  
**CHICKEN ROULADE**, Speatzle, Roasted Salsify, Chestnuts, Pan Jus  
**BIG EYE TUNA**, Sichuan Pepper Crust, Watercress Cream, Celery Root Spaghetti, Wild Grain Risotto  
**BARRAMUNDI**, Cassoulet, Grilled Bone Marrow, Carrots  
**RAINBOW TROUT AMANDINE**, Potato Dauphine, Wilted Greens, Brown Butter and Almond Sauce  
**HAND FORMED SIRLOIN BURGER**, Green Peppercorn Sauce, Roasted Garlic Whipped Potatoes  
**LAMB TENDERLOIN**, Root Vegetables, Dauphine Potatoes, Purple Mustard Sauce  
**WARM PULLED SHORT RIBS AND MUSHROOM SALAD**, Baby Kale and Mustard Dressing  
**FREE RANGE CHICKEN "CAESAR"**, Charred Romaine Lettuce, Chive Caesar Dressing, Parmesan Crisp

*Menus are subject to change due to season or availability. Minimum Food and Beverage consumption applies.*

*All arrangements are subject to 8.875% sales tax and 21% service charge*

# Lunch

## Three Courses

Choice of 3 Appetizers, Soup or Salad,

Choice of 3 Main Course,

Choice of 2 Desserts,

Coffee & tea

\$ 67/person

## Four Courses

Choice of 3 appetizers,

Choice of 2 salads or soup,

Choice of 3 Main Course,

Choice of 2 Desserts,

Coffee & tea

\$ 80/person

## APPETIZER

**EAST COAST OYSTERS (RI)**, Champagne Pearls, Fresh Horseradish

**JUMBO SEA SCALLOP PROFITEROLE**, Cimini and Porcini Cream

**POACHED FARM EGG AND CONFIT**, Shallots Chips

**WILD MUSHROOM FLAN**, Endive, Crispy Salsify, Parmesan

**BISON CARPACCIO**, Dijon Mustard, Tête de Moine Cheese

**FOIE GRAS AND SUNCHOKE TERRINE**, Quince Compote, Brioche

**CROUTE AUX CHAMPIGNON**, Forest Mushroom Ragout,

Brioche Toast, Living Cress

## SOUP and SALADS

**LOBSTER EN CROUTE** \$5 extra

**CLASSIC ONION SOUP GRATINEE**, Croutons, Gruyère Cheese

**HARLEQUIN SOUPS**, Cauliflower and Cheese Pumpkin

**BABY RUSSIAN KALE**, Roasted Beets, Warm Mangalitsa Bacon Vinaigrette

**ARUGULA GREENS**, Kohlrabi Carpaccio and Sage Vinaigrette \*VEG



*Menus are subject to change due to season or availability*

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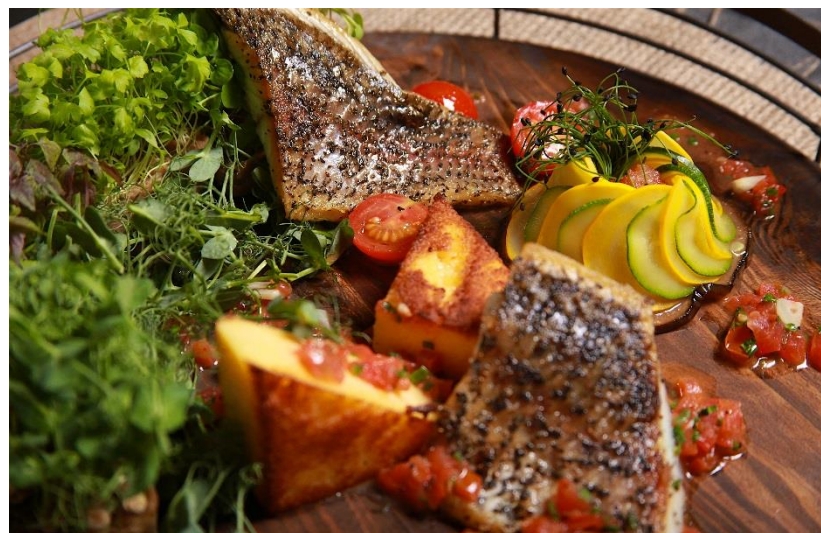
# Lunch

## MAIN COURSE

**BRANZINO**, Wheat Berries, Caramelized Fennel, Brown Butter Sauce  
**RAINBOW TROUT AMANDINE**, Potato Dauphine, Wilted Greens, Brown Butter and Almond Sauce  
**BIG EYE TUNA**, Sichuan Pepper Crust, Watercress Cream, Celery Root Spaghetti, Wild Grain Risotto  
**BARRAMUNDI**, Cassoulet, Grilled Bone Marrow, Carrots  
**DOVER SOLE VERONIQUE "CHOPPED"**, Beurre Meuniere, Green Grapes, Fall vegetables and Pomme Dauphine (\$5 EXTRA)  
**WHOLE MAINE LOBSTER THERMIDOR**, Wilted Young Kale, Cremini, Hollandaise Gratinee (\$5 EXTRA)  
**CHICKEN ROULADE**, Mousseline, Speatzle, Roasted Salsify, Chestnuts, Pan Jus  
**ALMOND CRUSTED CHICKEN BREAST**, Lemon Caper Sauce, Potato Blinis, Brocolini  
**GUINEA HEN 'COQ AU VIN'**, Marinated in Pinot Noir, Braised Vegetables and Potato Mousseline  
**GRASS-FED STRIP STEAK**, Roesti Potatoes, Roasted Cauliflower, Butter Vigneron (\$5 extra)  
**BEEF TENDERLOIN WELLINGTON**, Crispy Crust, Foie Gras, Mushroom Duxelle, Young Vegetables  
**LAMB TENDERLOIN**, Root Vegetables, Dauphine Potatoes, Purple Mustard Sauce  
**VENISON STRIP LOIN**, Elderberries, Squash Speatzle, Brussels Sprouts  
**RUBY RED POLENTA CAKES**, Parsnip Puree and Spaghetti Squash \*vegetarian  
**FREE RANGE CHICKEN "CAESAR"**, Charred Romaine Lettuce, Chive Caesar Dressing, Parmesan Crisp  
**WARM SHORT RIBS AND MUSHROOM SALAD**, Baby Kale and Mustard Dressing  
**HAND FORMED SIRLOIN BURGER**, Green Peppercorn Sauce, Roasted Garlic Whipped Potatoes

## DESSERTS

**JERSEY APPLE TARTE TATIN**, Vanilla Chantilly  
**WARM CHOCOLATE CAKE**, Soft Heart, Cranberry Sauce  
**NEW YORK CHEESE CAKE**, Candied Pumpkin  
**PROFITEROLES**, Vanilla Ice Cream, Chocolate Sauce, Caramel Basket  
**CREME BRULEE TRIO**, Tuile  
**CROISSANT PUDDING " BELLE HELENE"**, Poached Pear, Warm Chocolate Sauce  
**ASSORTED GELATOS AND SORBETS**, Almond Cookies  
**FLAMBEED BAKED ALASKA**, Lemon Pound Cake, Griottine (\$2 extra)



*Menus are subject to change due to season or availability*

*Minimum Food and Beverage consumption applies.*

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# Dinner

## Three Courses

Amuse-Bouche

Choice of 3 Appetizers, Soup or Salad

Choice of 3 Main Course

Choice of 2 Desserts

Chocolate and Mignardises

Coffee & tea

\$ 98/person

## Four Courses

Amuse-Bouche

Choice of 3 Appetizers

Choice of 2 Salads or Soup

Choice of 3 Main Course

Choice of 2 Desserts

Chocolates and Mignardises

Coffee & tea

\$ 120/person

*Menus are subject to change due to season or availability*

*Minimum Food and Beverage consumption applies.*

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## APPETIZER

**EAST COAST OYSTERS (RI)**, Champagne Pearls, Fresh Horseradish

**JUMBO SEA SCALLOP PROFITEROLE**, Cemini and Porcini Cream

**POACHED FARM EGG AND CONFIT**, Shallots Chips

**WILD MUSHROOM FLAN**, Endive, Crispy Salsify, Parmesan

**BISON CARPACCIO**, Dijon Mustard, Tête de Moine Cheese

**FOIE GRAS AND SUNCHOKE TERRINE**, Quince Compote, Brioche

**CROUTE AUX CHAMPIGNON**, Forest Mushroom Ragout,

Brioche Toast, Living Cress

## SOUP and SALADS

**LOBSTER EN CROUTE** \$5 extra

**CLASSIC ONION SOUP GRATINEE**, Croutons, Gruyère Cheese

**HARLEQUIN SOUPS**, Cauliflower and Cheese Pumpkin

**BABY RUSSIAN KALE**, Roasted Beets, Warm Mangalitsa Bacon

Vinaigrette

**ARUGULA GREENS**, Kohlrabi Carpaccio and Sage Vinaigrette \*VEG





# Dinner

## MAIN COURSE

**BRANZINO**, Wheat Berries, Caramelized Fennel, Brown Butter Sauce

**RAINBOW TROUT AMANDINE**, Potato Dauphine, Wilted Greens, Brown Butter and Almond Sauce

**BIG EYE TUNA**, Sichuan Pepper Crust, Watercress Cream, Celery Root Spaghetti, Wild Grain Risotto

**BARRAMUNDI**, Cassoulet, Grilled Bone Marrow, Carrots

**DOVER SOLE VERONIQUE "CHOPPED"**, Beurre Meuniere, Green Grapes, Fall vegetables and Pomme Dauphine (\$5 EXTRA)

**WHOLE MAINE LOBSTER THERMIDOR**, Wilted Young Kale, Cremini, Hollandaise Gratinee (\$5 EXTRA)

**CHICKEN ROULADE**, Mousseline, Speatzle, Roasted Salsify, Chestnuts, Pan Jus

**ALMOND CRUSTED CHICKEN BREAST**, Lemon Caper Sauce, Potato Blinis, Brocolini

**GUINEA HEN "COQ AU VIN"**, Marinated in Pinot Noir, Braised Vegetables and Potato Mousseline

**GRASS-FED STRIP STEAK**, Roesti Potatoes, Roasted Cauliflower, Butter Vigneron (\$5 extra)

**BEEF TENDERLOIN WELLINGTON**, Crispy Crust, Foie Gras, Mushroom Duxelle, Young Vegetables

**LAMB TENDERLOIN**, Root Vegetables, Dauphine Potatoes, Purple Mustard Sauce

**VENISON STRIP LOIN**, Elderberries, Squash Speatzle, Brussels Sprouts

**RUBY RED POLENTA CAKES**, Parsnip Puree and Spaghetti Squash \*vegetarian

## DESSERTS

**JERSEY APPLE TARTE TATIN**, Vanilla Chantilly

**WARM CHOCOLATE CAKE**, Soft Heart, Cranberry Sauce

**NEW YORK CHEESE CAKE**, Candied Pumpkin

**PROFITEROLES**, Vanilla Ice Cream, Chocolate Sauce, Caramel Basket

**CREME BRULEE TRIO**, Tuile

**CROISSANT PUDDING " BELLE HELENE"**, Poached Pear, Warm Chocolate Sauce

**ASSORTED GELATOS AND SORBETS**, Almond Cookies

**FLAMBEED BAKED ALASKA**, Lemon Pound Cake, Griottine (\$2 extra)



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*Minimum Food and Beverage consumption applies.*

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# Receptions Cocktails and Bar

## TRIOMPHE



## LANTERN'S KEEP

**Premium Open Bar** \$35 per person / per hour  
*Grey Goose or Belvedere, Ketel One, Bombay Sapphire, Tanqueray, Johnny Walker Black, Bulleit, Makers Mark, Bacardi Light, Patron Silver, house wines & assortment of beers*

**Standard Open Bar** \$25 per person / per hour  
*Smirnoff Vodka, Beefeater, Famous Grouse, Rittenhouse, Jim Beam, Canadian Club, Bacardi Light, Espolon Blanco, house wines & assortment of beers*

**Wine & Beer Bar** \$16 per person / per hour  
*House wines with assortment of bottled beer*

**Martini Bar** \$28 per person / per hour  
*Selection of martinis, custom martini consultation available*

**Bubble Mania** \$17 per person / per hour  
*upgrade to Pol Roger add \$8  
 upgrade to Veuve Clicquot add \$13*

**Mixologist's Reception** \$150 per person (2 hours)  
*2 Hour minimum, Max 20 guests*

Choice of 5 passed hors d'oeuvres  
 Choice of 3 cocktails from the Lantern's Keep menu  
 History lesson on 3 selected cocktails  
 Demonstration  
 Guest participation – make your own cocktails  
 Certificate of completion & recipe list

**New York Ultimate Reception** \$65 per person / per hour  
*2 Hour minimum*

Full Lantern's Keep menu  
 2 red wines, 2 white wines & champagne  
 Full Lantern's Keep beer menu  
 Seasonal selection of 5 hors d'oeuvres  
 Creation of signature cocktail for the event

**Premier Reception** \$55 per person / per hour  
*2 Hour minimum*

Choice of 3 cocktails from the Lantern's Keep menu  
 1 red wine, 1 white wine & 1 sparkling wine selection  
 Seasonal selection of 5 hors d'oeuvres  
 Full Lantern's Keep beer menu

*Minimum Food and Beverage consumption applies.*

*All arrangements are subject to 8.875% sales tax and 21% service charge*

# Receptions

## Hors D'oeuvres

\$25 per person / per hour (choose 5)  
(cost Included in Lantern's Keep Ultimate package)

ARTICHOKE AND SPINACH GRATINÉE, Toasted French Bread  
HEIRLOOM TOMATO CROSTINI (Vegetarian)  
POACHED JUMBO SHRIMP, Vermouth Cocktail Sauce  
JUMBO LUMP CRAB CAKES, Lemon Remoulade  
SICHUAN PEPPER SEARED AHI TUNA  
FROGS LEGS Lolipops, Hazelnut Garlic Butter  
SALMON GRAVLAX, Micro Sorrel  
CHICKEN MOUSSE CROSTINI, Crispy Shallots  
PANKO AND PARMESAN BREADED CHICKEN SKEWERS, Brown Butter  
BISON TARTAR, Caper Berries, Toast Point  
CORIANDER CRUSTED LAMB TENDERLOIN, Mango Chutney (\$3pp. extra)  
CHAMONIX POTATOES (Vegetarian)  
CLASSIC DEVEILED EGGS, Rooftop Radish  
SWEET PEA AND SAFFRON RISOTTO FRITTERS, Roasted Red Pepper Sauce  
HARLEQUIN GAZPACHO SHOOTERS (Vegetarian)



*Menus are subject to change due to season or availability*

**\*\*vegan, gluten free and other dietary options available upon request**

*Minimum Food and Beverage consumption applies.*

*All arrangements are subject to 8.875% sales tax and 21% service charge*

## Platters *(maximum two platter selection included in package)*

Artisanal and Local Cheese Platter \$100  
Mixed Antipasti Platter \$100  
Assorted Crudités, White Bean Dip \$70  
Prosciutto and Melon \$100  
Fillet Mignon, Horseradish Cream \$150

Shrimp Cocktail, Vermouth Cocktail Sauce (50 pcs) \$110  
Little Neck Clams on the ½ shell – 50 clams \$100  
East Coast Oysters 30 pieces \$100  
Smoked Salmon and Asparagus \$100

# Meetings

Our on site events coordinator will help you make the perfect arrangements for your meeting.



The Boardroom

The Library





# Meeting: Packages

## **Continental Breakfast Buffet**

*Seasonal Fruit and Berries Plate*

*Artisan Pastries, Whipped Butter, Honey and Marmalades*

*Greek Yogurt Parfait, Cranberry Granola, Wild Flower Honey*

*Hand Squeezed Orange and Grapefruit Juice*

*Gillies Coffee and Mighty Leaf Tea*

## **Lunch Buffet**

*includes your choice of (3) Main Course Sandwiches or Salads*

*House Made Chips and Cookies*

*Gillies Coffee and Mighty Leaf Tea*

## **Morning & Afternoon Breaks**

*Two breaks daily are offered as part of the meeting packages.*

*These breaks are offered in-room and include such items as*

*Assorted House Made Granola Bars, Protein Bars, Fresh Hand Fruit, Assorted*

*Pastries, House Made Cookies, Fresh Vegetable Crudités, House Made Chips and*

*Seasonal Dips.*

## **All Day Refreshments**

*This service is provided from the beginning of each day's meeting to the end (eight hour maximum) and is offered in-room.*

*Selection of Soft Drinks, Iced Tea, Triumph Bottled and Iced Water are offered.*

## **Audio-Visual Items Included in the Meeting Package**

*Wireless internet access,*

*(1) Flipchart*

*Wall Mounted Flat Screen Television (laptop compatible)*

## **Full Day Package:**

*8am to 5pm - \$165 per person*

## **Half Day Package:**

*8am to 12pm - \$76 per person*

*(Continental Breakfast, AM Break, Refreshments)*

*12pm to 5pm - \$90 per person*

*(Lunch, PM Break, Refreshments)*

*All packages include flip chart, Wi-Fi, flat panel TV and connection to laptop (board room and Lantern's Keep only) and room rental*

*Prices are based on a 10 person minimum, and are subject to 8.875% sales tax and 21% service charge*

*Please speak with Jenna about enhancements to the meeting packages:*

*In Room Specialty Breaks, Plated Luncheons and Bar Packages*

*(Above enhancements may be subject to additional charges)*

# Meeting: Food and Beverage

## Breaks *(available for 1.5 hour)*

**ALL SNACKS** \$12 per person  
Assorted Candy and Cookies, Choice of Sodas

**HEALTH NUTS** \$16 per person  
Spiced Nuts, Vegetable Dip, House Chips and Fresh Vegetables,  
Vegetable and Orange Juice Cocktail, Apple Cider

**CHOCOLATE CRAVE** \$16 per person  
Homemade Chocolate Bonbons, Chocolate Covered Strawberries, Chocolate  
Shakes, Sodas

**ENGLISH CLASSIC** \$18 per person  
Smoked Salmon and Cucumber Tea Sandwiches,  
Scones, Clotted Cream and Marmalade, Cookies  
Gourmet Teas and sodas

**ITS' 5 O'CLOCK SOMEWHERE...** \$19 per person  
Assorted Charcuterie and Local Cheeses. Fresh Fruit and Nuts,  
French Bread and Crackers, assorted non-alcoholic beverages



## Business Lunches

\$27/person + tax and gratuity (max choice of 3).  
Includes Soft drinks or Ice Tea,  
House-made Chips and Cookies

**TOMATO + MOZZARELLA**, Fresh Basil, Sun Dried Tomato Pesto

**CHICKEN COBB CLUB SANDWICH**, Avocado, Blue Cheese,  
Tomato, Cucumber, Arugula

**EGG SALAD**, Mache, Oven Roasted Tomato

**ROAST BEEF BAGUETTE**, Arugula, Romano Cheese, Red Onion,  
Horseradish Cream

**ROASTED TURKEY BREAST WRAP**, Smoked Signal Cheese,  
Bacon, Arugula, Tomato

**GRILLED 3 CHEESE PANINI**, Gruyere, Cheddar and Mozzarella,  
Bayonne Ham, Caramelized Onion

**LAMB TENDERLOIN**, Heirloom Tomato, Mustard Sauce

**CHATHAM MUSSELS**, Vermouth Broth, Arugula

**BLACKENED SALMON**, Mesclun, Balsamic Vinaigrette

**FREE RANGE CHICKEN "CAESAR"**, Charred Romaine Lettuce,  
Chive Caesar Dressing, Parmesan Crisp

*Minimum Food and Beverage consumption applies.*

*All arrangements are subject to 8.875% sales tax and 21% service charge*

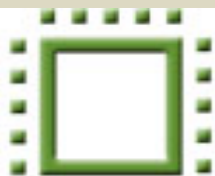
# Meeting: Room Setup Options & Pricing

Our meeting room can accommodate several different set up configurations for meetings

Below are schematized diagrams of several room arrangements along with the number of attendees each room can accommodate.

Our meeting coordinator can customize these set-ups to fit your needs.

**Contact us for a site tour, 212-453-4031**



Boardroom

## Meeting attendee:

Lantern: 20  
The Boardroom: 18  
The Presidential: 17  
The Library: 11  
Triomphe: 20



Classroom

Lantern: 10  
The Boardroom : 15



Theater Chairs Only

Lantern: 32  
The Boardroom : 24



U-Shaped

## Meeting attendee:

Lantern: 14  
The Boardroom : 14  
Triomphe: 16



Conference

Lantern: 18  
The Boardroom : 22  
Triomphe: 35



## Room Rental per:

Hour / Half Day (4 hrs) / Full Day (9 hrs)

### Boardroom:

\$175 / \$550 / \$1000

### Library:

\$150 / \$450 / \$900

### Lantern's Keep:

\$175 / \$550 / \$750 until 3pm

### Presidential Suite:

Based upon Best Flexible Rates

### Triomphe Dining Room:

Please discuss your needs with Jenna for a quote

## Equipment Rental per day

Projector & Screen \$225

Conference Phone \$150

Dry Erase Board \$30

Flip Chart \$15