



Business Meetings Receptions Private Dining

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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

TRIOMPHE

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.

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

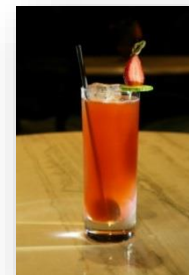
History lesson on elected cocktails
Demonstration
Hands on Guest participation
Certificate of completion & recipes
Choice of hors d'oeuvres

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 \$21/person

Hot Breakfast \$32/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

\$50/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 (PLEASE CHOOSE 2 DISHES)

SEASONAL FRUIT SOUP, Biscotti
WARM CHOCOLATE CAKE, Raspberry and Sorbet
PROFITEROLES, Vanilla Ice Cream, Hot Chocolate Sauce, Caramel Basket
MEYER LEMON TART, Honey Pollen Crème Chantilly
CREME BRULEE TRIO, Tuile
ASSORTED GELATOS AND SORBETS, Almond Cookies

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
QUINOA CAKES, Wakame and Fava Bean Ragout, Red Pepper Coulis *vegetarian
RAINBOW TROUT AMANDINE, Potato Dauphine, Wilted Greens, Brown Butter and Almond Sauce
HAND FORMED SIRLOIN BURGER, Green Peppercorn Sauce, Roasted Garlic Whipped Potatoes
CHATAM MUSSEL SALAD, Asparagus Broth, Arugula and Crispy Shallots
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

\$ 62/person

Four Courses

Choice of 3 appetizers,

Choice of 2 salads or soup,

Choice of 3 Main Course,

Choice of 2 Desserts,

Coffee & tea

\$ 75/person

APPETIZER

EAST COAST OYSTERS (RI), Champagne Pearls, Fresh Horseradish *(we participates in in the billion oyster project)*

CHATHAM MUSSELS, Asparagus and Vermouth Broth, Toasted Baguette

FROG LEGS PROFITEROLE, Beet Greens and Hazelnut Garlic Butter

SEARED HUDSON VALLEY FOIE GRAS, JUMBO SEA SCALLOPS DUO

Cremini Cream (\$5 extra)

POACHED FARM EGG, Pulled Short Ribs and White Bean Ragout

WILD MUSHROOM FLAN, Endive, Crispy Salsify, Parmesan

BISON CARPACCIO, Dijon Mustard, Tête de Moine Cheese

CROUTE AUX CHAMPIGNON, Forest Mushroom Ragout, Brioche Toast, Cress

MACADEMIA CRUSTED JUMBO SEA SCALLOPS, Blood Orange Sauce

SOUP and SALADS

LOBSTER EN CROUTE (\$5 extra)

ONION SOUP GRATINEE, Croutons, Gruyère Cheese

HARLEQUIN SOUP, Celery Root and Red Beets

BABY RUSSIAN KALE, Caramelized Apple, Warm Mangalitsa Bacon Vinaigrette

ARUGULA GREENS, Pomagranate Dressing, Pecans



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

MAIN COURSE

BRANZINO, Wheat Berries, Caramelized Fennel, Brown Butter Sauce
TILE FISH PAPILOTE, Clementine, Jasmine Rice, Rutabaga , Almond Beurre Blanc
RAINBOW TROUT AMANDINE, Potato Dauphine, Wilted Greens, Brown Butter and Almond Sauce
BARAMUNDI, Potato Crust, String Beans and Cherry Tomato Ragout
CHATAM MUSSEL SALAD, Asparagus Broth, Arugula and Crispy Shallots
WHOLE MAINE LOBSTER THERMIDOR, Wilted Young Kale, Cremini, Hollandaise Gratinee (\$5 EXTRA)
ROASTED SQUAB, Black Garlic Gnocchi, Roasted Carrots, Spinach Coulis
STUFFED CHICKEN BREAST, Crema de Bleu Cheese, Blue Potato Mousseline, Vegetable Brunoise
CHICKEN ROULADE, Mousseline, Speatzle, Roasted Salsify, Chestnuts, Pan Jus
PANKO CRUSTED CHICKEN BREAST, Lemon Caper Sauce, Potato Blinis, Brocolini
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
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
QUINOA CAKES, Wakame and Fava Bean Ragout, Red Pepper Coulis
**vegetarian *gluten free*
SAFFRON RISOTTO, Summer Squash, Parmesan Crisp **vegetarian*

DESSERTS

RED BERRY FRUIT SOUP, Biscotti
WARM CHOCOLATE CAKE, Raspberry and Sorbet
PROFITEROLES, Vanilla Ice Cream, Hot Chocolate Sauce, Caramel Basket
MEYER LEMON TART, Honey Pollen Crème Chantilly
CREME BRULEE TRIO, Tuile
ASSORTED GELATOS AND SORBETS, Almond Cookies



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

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

\$ 90/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

\$ 110/person

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

APPETIZER

UMAMI OYSTERS (RI), Champagne Pearls, Fresh Horseradish

LANGOUSTINE, Leek Fondue, Saffron Sauce

FROG LEGS PROFITEROLE, Beet Greens and Hazelnut Garlic Butter

SEARED HUDSON VALLEY FOIE GRAS, JUMBO SEA SCALLOP DUO
Cremini Cream (\$5 extra)

TRUFFLE POACHED FARM EGG, Pulled Short Ribs and White Bean Ragout

WILD MUSHROOM FLAN, Endive, Crispy Salsify, Parmesan

BISON CARPACCIO, Dijon Mustard, Tête de Moine Cheese

CROUTE AUX CHAMPIGNON, Forest Mushroom Ragout,
Brioche Toast, Tahoon Cress

JUMBO SEA SCALLOPS, Mushroom Cream, Sweet Potato Pancake

SOUP and SALADS

LOBSTER EN CROUTE \$5 extra

ONION SOUP GRATINEE, Croutons, Gruyère Cheese

HARLEQUIN SOUPS, Assorted Soup Duo, Duck Prosciutto

BABY RUSSIAN KALE, Caramelized Apple, Warm Mangalitsa Bacon
Vinaigrette

ARUGULA GREENS, Strawberry, Pecan



Dinner

MAIN COURSE

BRANZINO, Wheat Berries, Caramelized Fennel, Brown Butter Sauce

TILE FISH PAPILLOTE, Clementine, Jasmine Rice, Rutabaga , Almond Beurre Blanc

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

BARAMUNDI, Potato Crust, String Beans and Cherry Tomato Ragout

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

ROASTED SQUAB, Black Garlic Gnocchi, Roasted Carrots, Spinach Coulis

STUFFED CHICKEN BREAST, Crema de Bleu Cheese, Blue Potato Mousseline, Vegetable Brunoise

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

PANKO CRUSTED CHICKEN BREAST, Lemon Caper Sauce, Potato Blinis, Brocolini

WARM SHORT RIBS AND MUSHROOM SALAD, Baby Kale and Mustard Dressing

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

QUINOA CAKES, Wakame and Fava Bean Ragout, Red Pepper Coulis
*vegetarian *gluten free

SAFFRON RISOTTO, Summer Squash, Parmesan Crisp *vegetarian

DESSERTS

RED BERRY FRUIT SOUP, Biscotti

WARM CHOCOLATE CAKE, Raspberry and Sorbet

PROFITEROLES, Vanilla Ice Cream, Chocolate Sauce, Caramel Basket

MEYER LEMON TART, Honey Pollen Crème Chantilly

CREME BRULEE TRIO, Tuile

ASSORTED GELATOS AND SORBETS, Almond Cookies

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



Minimum Food and Beverage consumption applies.

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

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 \$50 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, Meyer Lemon Remoulade
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
Poached Sea Trout Bellevue, Tartar Sauce \$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

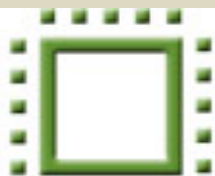
Meeting: Room Setup Options & Pricing

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