



The Iroquois, New York
★★★★

Business Meetings Receptions Private Dining

For further information:

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Winter 2018



SMALL
LUXURY
HOTELS
OF THE WORLD

Independently minded





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 with 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 small plates, soups/salads, entrees and dessert, including vegetarian options.

Our dedicated culinary experts also love 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 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

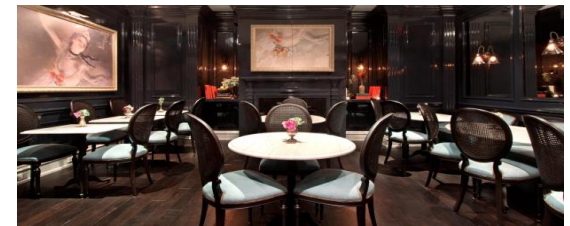
- History lesson on selected cocktails
- Demonstration
- Hands on Guest participation
- Choice of passed hors d'oeuvres

Premier Reception

- Full cocktail menu
- Seasonal selection of passed hors d'oeuvres and platter display

New York Ultimate Reception

- Full cocktail menu
- Custom cocktail created for event
- 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 seated
Up to 25 for
cocktail receptions*



Triomphe

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

Breakfast, Lunch,
Dinner, and
Cocktail
Receptions

*Up to 50 seated
Up to 70 for
cocktail receptions*



Lantern's Keep

*Cozy lounge with built in bar
and fire place*

Meetings, Breakfast,
Lunch, and
Cocktail Receptions

*Up to 24 seated
Up to 35 people for
cocktail receptions*



The Library

*Intimate dinner parties and
lunch meetings*

Meetings, Breakfast,
Lunch and Dinner

From 2 to 11 guests



Suite

*Privacy with the comfort of
home*

Meetings, Breakfast,
Lunch, Dinner,
Receptions

Adjacent hotel rooms
available

Up to 10 guests



Breakfast

Continental \$29/person

Hot Breakfast \$40/person
Continental selection for the table
Choice from 3 hot breakfast menu item



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

HUEVOS RANCHEROS, Tomato Sauce, White Beans, Cheese, Tortillas

HUEVOS ALA MEXICANA, Scrambled Eggs, Pico de Gallo, Beans, Tortillas

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 22% service charge

Brunch

Three Course Brunch

\$55/person

Fresh Fruit and Freshly Baked Pastries
Choice of 3 Main Selections
Choice of 2 Desserts
Gilles Coffee, Tea, Hand-squeezed Juices
Mimosa or Bloody Mary (add \$15)



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
BIG EYE TUNA, Sichuan Pepper Crust, Watercress Cream, Celery Root Spaghetti, Wild Grain Risotto
BARRAMUNDI, Roasted Rutabagas, Bok Choy, Caper Berries, Tomato Ragout
RAINBOW TROUT ALMANDINE, Potato Dauphine, Wilted Greens, Brown Butter, 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, MUSHROOM SALAD, Baby Kale, 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 22% service charge*

Lunch

Three Courses

Choice of 3 Small Plates, Soup, or Salad

Choice of 3 Main Plates

Choice of 3 Desserts

Coffee & Tea

\$ 70/person

Four Courses

Choice of 3 Small Plates

Choice of 3 Soup or Salads

Choice of 3 Main Plates

Choice of 3 Desserts

Coffee & Tea

\$ 85/person

Add a 4th option for an extra \$5

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 22% service charge

SMALL PLATES

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

JUMBO SEA SCALLOP, Cremini, Cream Sauce

DUCK CONFIT LEG, Over Kale Salad and Apricot Jam

BISON CARPACCIO, Dijon Mustard, Tête de Moine Cheese

GRILLED OCTOPUS, Quinoa Salad, Orange Coulis

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

PEI MUSSELS, Tomatoes, White Beans, White Wine Sauce

SOUP and SALADS

BUTTERNUT SQUASH SOUP, With Pumpkin Seeds *Veg

CLASSIC ONION SOUP GRATINEE, Croutons, Gruyère Cheese

GRILLED APPLES, BABY KALE, Candied Walnuts, Roquefort Cheese, Red Wine Vinaigrette *Veg

MESCLUN AND BEETS SALAD, Goat Cheese, Pistachios, Rum Raisins *Veg

RADICCHIO, ENDIVE, ARUGULA, GRAPES, Manchego Cheese, Citrus Vinaigrette *Veg



Lunch

MAIN COURSE

BRANZINO, Wheat Berries, Caramelized Fennel, Brown Butter Sauce

RAINBOW TROUT ALMANDINE, Potato Dauphine, Wilted Greens, Brown Butter, Almond Sauce

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

BARRAMUNDI, Purple Mash Potatoes, String Beans, Crab Meat Beurre Blanc

DOVER SOLE VERONIQUE, Beurre Meuniere, Green Grapes, Seasonal Vegetables, Pomme Dauphine (\$5 EXTRA)

LOBSTER VOL-AU-VENT, Puff Pastry Shell, Roasted Vegetables, Mix Forest Mushrooms, Tarragon Cognac Sauce (\$5 EXTRA)

ALMOND CRUSTED CHICKEN BREAST, Lemon Caper Sauce, Potato Blinis, Broccolini

BREADED FREE RANGE CHICKEN BREAST, Speatzle, Artichoke Hearts, Bacon Lardon, Jalapeno, Tomato and Spinach

RIBEYE STEAK, Potatoes Mousseline, Brussels Sprouts, Mushroom Sauce (\$5 EXTRA)

BEEF TENDERLOIN WELLINGTON, Crispy Crust, Foie Gras, Mushroom Duxelle, Seasonal Vegetables

LAMB TENDERLOIN, Dauphine Potatoes, Seasonal Vegetables, Mustard Sauce

DUCK BREAST, Sweet Mash Potatoes, Swiss Chard, Maple-Glaze

ROASTED SQUASH RISOTTO, Pistachio, Pumpkin Seed Oil *Veg

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

BLACKENED ARTIC CHARD, Mesclun Salad

HAND FORMED BURGER, Green Peppercorn Sauce, Roasted Garlic Whipped Potatoes

DESSERTS

PEACH TART, Peach Coulis, Vanilla Gelato

WARM CHOCOLATE CAKE, Raspberry Sorbet, Milk Chocolate Sauce

VANILLA PANNA COTTA, Berries Coulis

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 Small Plates, Soup, or Salad

Choice of 3 Main Plates

Choice of 3 Desserts

Chocolate and Mignardises

Coffee & Tea

\$ 105/person

Four Courses

Amuse-Bouche

Choice of 3 Small Plates

Choice of 3 Salads or Soup

Choice of 3 Main Plates

Choice of 3 Desserts

Chocolates and Mignardises

Coffee & Tea

\$ 125/person

Add a 4th option for an extra \$5

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 22% service charge

SMALL PLATES

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

JUMBO SEA SCALLOP, Cremini Mushroom, Porcini Cream

DUCK CONFIT LEG, Kale Salad, Apricot Jam

GRILLED OCTOPUS, Quinoa Salad, Orange Coulis

BISON CARPACCIO, Dijon Mustard, Tête de Moine Cheese

KOHRABI, FRISSE, RADISH, Lemon Olive Oil *Veg

CROUTE AUX CHAMPIGNON, Forest Mushroom Ragout, Brioche Toast, Living Cress *Veg

SOUP and SALADS

BUTTERNUT SQUASH SOUP, With Pumpkin Seeds *Veg

CLASSIC ONION SOUP GRATINEE, Croutons, Gruyère Cheese

CREAM OF MUSHROOM SOUP, With Brioche Croutons *Veg

GRILLED APPLES, BABY KALE, Candied Walnuts, Roquefort Cheese, Red Wine Vinegar *Veg

MESCLUN AND BEETS SALAD, Goat Cheese, Rum Raisins, Pistachios, Balsamic *Veg



Dinner

MAIN COURSE

BRANZINO, Wheat Berries, Caramelized Fennel, Brown Butter Sauce

ARTIC CHARD, Farro, Bok Choy, Caper Berries, Tomatoes, Lemon White Wine Sauce

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

BARRAMUNDI, Purple Mash Potatoes, String Beans, Crab Meat Beurre Blanc

DOVER SOLE VERONIQUE, Beurre Meuniere, Green Grapes, Seasonal Vegetables, Pomme Dauphine (\$5 EXTRA)

LOBSTER VOL-AU-VENT, Puff Pastry Shell, Roasted Vegetable, Mix Forest Mushrooms, Tarragon Cognac Sauce (\$5 EXTRA)

ALMOND CRUSTED CHICKEN BREAST, Lemon Caper Sauce, Potato Blinis, Broccolini

BREADED FREE RANGE CHICKEN BREAST, Speatzle, Artichoke Hearts, Bacon Lardon, Jalapeno, Tomato and Spinach

RIBEYE STEAK, Potatoes Mousseline, Brussels Sprouts, Forest Mushroom Sauce (\$5 EXTRA)

BEEF TENDERLOIN WELLINGTON, Crispy Crust, Foie Gras, Mushroom Duxelle, Root Vegetables

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

DUCK BREAST, Sweet Mash Potatoes, Swiss Chard, Maple-Glaze

SHORT RIBS, Mashed Potatoes, Sautéed Escarole, Pan Jus

ROASTED SQUASH RISOTTO, Pistachio, Pumpkin Seed Oil *Veg

DESSERTS

PEACH TART, Peach Coulis, Vanilla Gelato

WARM CHOCOLATE CAKE, Raspberry Sorbet, Milk Chocolate Sauce

VANILLA PANNA COTTA, Berries Coulis

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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Receptions

TRIOMPHE

Cocktails and Bar



Premium Open Bar \$35 per person / per hour
Grey Goose, 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
Stoli Vodka, Beefeater, Dewars, Rittenhouse, Jack Daniels, Canadian Club, Bacardi Light, Cazadores Blanco, house wines & assortment of beers

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*

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

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, Min 15 guests/Max 35
Full Lantern's Keep Menu
5 Selections of passed hors d'oeuvres
3 Stationary platters
Creation of signature cocktail for the event

Premier Reception \$55 per person / per hour
2 Hour minimum, Min 15 guests/Max 30
Full Lantern's Keep Menu
3 Selections of passed hors d'oeuvres
2 Stationary platters

Minimum Food and Beverage consumption applies.

All arrangements are subject to 8.875% sales tax and 22% service charge

Receptions

Hors D'oeuvres

\$25 per person / per hour (choose 5)

(All cost included in Lantern's Keep cocktail reception packages)

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
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 DEVILED 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 22% 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
Fruit Platter or Dessert Platter \$70

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) Business Lunch 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 22% 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

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 22% 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




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




Lantern: 10
The Boardroom : 15



Lantern: 32
The Boardroom : 24



Meeting attendee:
Lantern: 14
The Boardroom : 14
Triomphe: 16



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
Dry Erase Board \$30
Microphone & Speaker System \$200