

*Private Dining Experiences
at*

THE POLO BAR

RALPH LAUREN





THE POLO BAR
RALPH LAUREN

PRIVATE DINING AT THE POLO BAR

The Polo Bar is pleased to offer our guests a variety of private dining experiences, from celebrating a milestone, to an intimate family dinner, or a festive Sunday brunch with friends.

Our menus feature Polo Bar classics, signature cocktails, and favorite desserts. Each can be customized to meet your dining expectations. Floral arrangements, screening capabilities, custom printing, music, and other features can also be arranged to ensure that each experience is tailored to your taste.

Whether it be The Equestrian Room, The Clubroom, or the dining room, our discreet and professional staff look forward to welcoming you to The Polo Bar.

**Additional Charges May Apply*

Sample Menu

TO START

RALPH'S CORNED BEEF BITES

STARTERS

SHRIMP COCKTAIL

Bombay Cocktail Sauce

CLASSIC CAESAR SALAD

Country Bread Croutons & Shaved Pecorino

CHOPPED VEGETABLE SALAD

Cucumber, Tomato, Avocado, Asparagus, Green Bean, Hearts of Palm, Radish, Corn, Black Olive & Vermont Creamery Feta with Dijon Mustard Vinaigrette

TOMATO & BELL PEPPER SOUP

Basil Oil & Croutons

ENTRÉES

LOCH DUART SALMON

Romanesco, Sugar Snap Peas & Green Beans with Meyer Lemon Butter Sauce

ROASTED CAULIFLOWER

Charred Wild Mushrooms, Fava Bean Chimichurri, Frisée, Lemon & Olive Oil

THE POLO BAR BURGER

Tomatoes, Lettuce, Onions, Pickles, Cheddar & Crispy Bacon

NEW YORK STRIP STEAK

Choice of Peppercorn Sauce, Spicy Parsley Garlic Sauce, or Horseradish Cream Sauce

DESSERT

THE POLO BAR BROWNIE

with Walnuts, served with Homemade Vanilla Ice Cream & Warm Chocolate Sauce

OLD-FASHIONED FIVE-LAYER CHOCOLATE CAKE

Whipped Cream

RALPH'S COFFEE ICE CREAM SUNDAE

Dark Chocolate Sauce, Whipped Cream & Caramel Corn





THE POLO BAR
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FROM THE BAR

The Polo Bar offers a comprehensive beverage program. Our cocktail menu highlights classics with a Ralph Lauren twist, and our beverage experts are available to craft cocktails to your taste.

The wine list features selections from around the globe, with special attention given to American and French selections. We source the finest wines with superb vintage depth, as well as rare bottles. Our sommeliers are available to assist for all events.

THE POLO BAR
RALPH LAUREN

Sample Menu

COCKTAILS

RL ROYALE

Grey Goose Vodka, Giffard Pamplemousse, Lillet Blanc, Honey, Lemon, Champagne

VESPER MARTINI

Stolichnaya Elit Vodka, Monkey 47 Gin, Lillet Blanc, Aromatic Bitters

MOSCOW MULE

Tito's Vodka, Ginger, Lemon, Soda

FOXTAIL

Bombay Sapphire Gin, Giffard Elderflower, Lemon, Honey, White Wine, Basil

THE ROUND HILL

Bacardi Light Rum, Giffard Pêche de Vigne, Lime, Aperol

BROWN DERBY

Woodford Reserve Ralph Lauren Special Selection Bourbon,
Pamplemousse Rosé, Honey, Angostura

THE RIDGWAY MARGARITA

Maestro Dobel Diamante Tequila, Curaçao, Citrus, Agave

THE POLO BAR SPRING PUNCH

Mount Gay Black Barrel Rum, Golden Falernum, House-made Almond Syrup,
Lime Juice, Bitters

BLACKBERRY COBBLER

AlHendricks Gin, Lejay Cassis, Lemon, Pineapple, Agave, Muddled Blackberries

OLD FASHIONED

High West Special Selection Bourbon, Demerara, Aromatic Bitters

THE POLO BAR
RALPH LAUREN

FINISHING TOUCHES

The Polo Bar team can partner with you to customize your experience, including Ralph Lauren tabletop and linen, floral arrangements, place cards, music, and audio-visual requests.

**Additional Charges May Apply*



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We look forward to hosting a memorable,
intimate event for you.

Please contact

MICHAEL LEWIS

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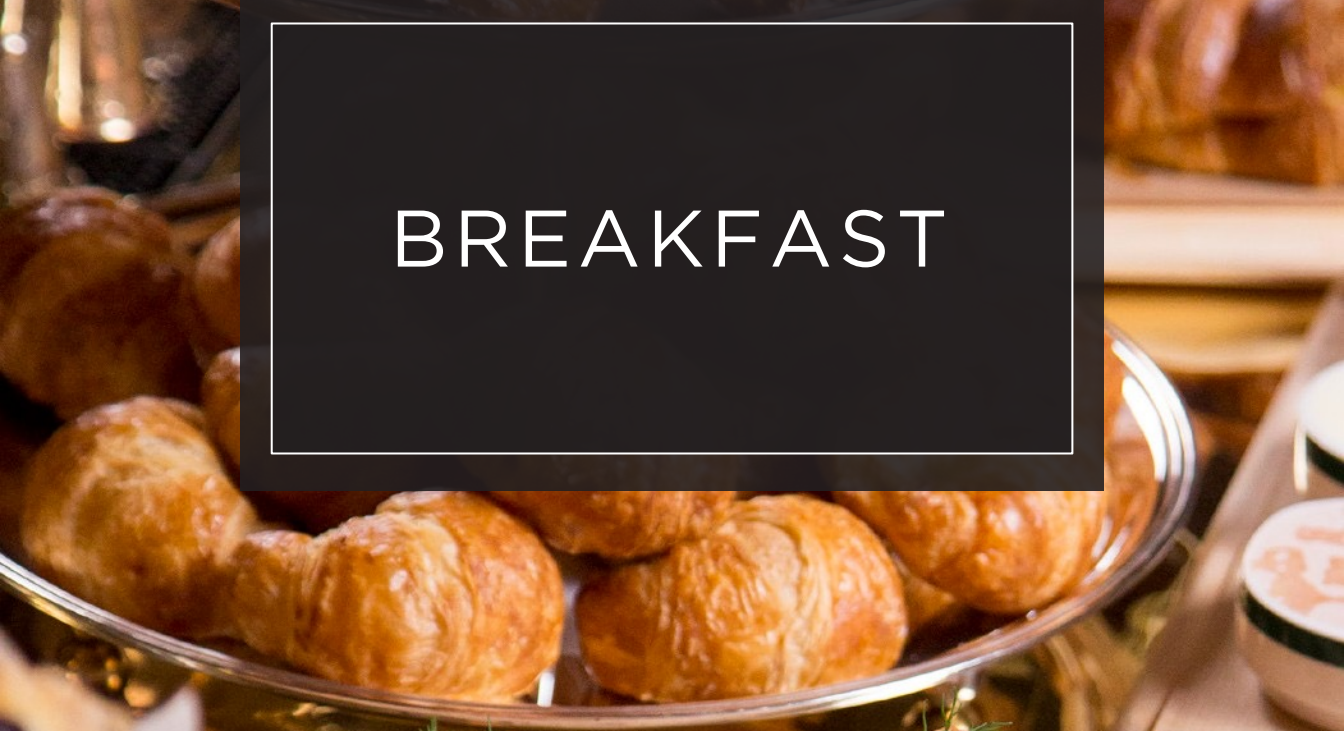




ADDITIONAL
MENUS



BREAKFAST



RECEPTION-STYLE BREAKFAST MENU

Sample

BEVERAGES

RALPH'S ROAST

Regular, Decaf

CAPPUCCINO

ESPRESSO

RALPH'S COLD BREW

TEA

COLD-PRESSED JUICES

FOOD

MINI MUFFINS

Blueberry, Sunrise, Lemon Poppy Seed

ASSORTED PASTRIES

AVOCADO TOAST

YOGURT PARFAIT

Fresh Fruit & Homemade Granola

SEASONAL BERRIES

SMOKED SALMON & CRISPY POTATO

PANCAKES

Golden Osetra Caviar & Crème Fraîche

SEATED BREAKFAST MENU

Sample

BEVERAGES

RALPH'S ROAST

Regular, Decaf

CAPPUCCINO

ESPRESSO

RALPH'S COLD BREW

TEA

COLD-PRESSED JUICES

STARTERS

YOGURT PARFAIT

Fresh Fruit & Homemade Granola

SMOKED SALMON & CRISPY POTATO PANCAKES

Golden Osetra Caviar & Crème Fraîche

ENTRÉES

POPOVER BENEDICT

Poached Eggs, Creamed Spinach, Ham & Gruyère

FARMER'S OMELETTE

Green Asparagus, Oregon Morels, Gouda & Fine Herbs

CHALLAH FRENCH TOAST

Fresh Berries & Vermont Maple Syrup

SIDES

CRISPY BACON

HOME FRIES



BRUNCH



RECEPTION-STYLE BRUNCH & BEVERAGE MENU

Sample

BEVERAGES

RALPH'S ROAST

Regular, Decaf

CAPPUCCINO

ESPRESSO

RALPH'S COLD BREW

TEA

COLD-PRESSED JUICES

SOFT DRINKS

FOOD

MINI MUFFINS

Blueberry, Sunrise, Lemon Poppy Seed

ASSORTED PASTRIES

ASSORTED MINI SANDWICHES

Smoked Salmon, Turkey Club Sandwich

PIGS IN A BLANKET

Spicy Mustard

AVOCADO TOAST

YOGURT PARFAIT

Fresh Fruit & Homemade Granola

SEASONAL BERRIES

SEATED BRUNCH & BEVERAGE MENU

Sample

BEVERAGES

RALPH'S ROAST

Regular, Decaf

ICED TEA AND SOFT DRINKS

COLD-PRESSED JUICES

TO START

RALPH'S CORNED BEEF BITES

APPETIZERS

YOGURT PARFAIT

Fresh Fruit & Homemade Granola

SHRIMP COCKTAIL

Bombay Cocktail Sauce

THE POLO BAR SALAD

Greens, Avocado, Tomatoes, Cucumber & Shaved Radishes with Dijon Mustard Vinaigrette

ENTRÉES

POPOVER BENEDICT

Poached Eggs, Creamed Spinach, Ham & Gruyère

CHALLAH FRENCH TOAST

Fresh Berries & Vermont Maple Syrup

THE POLO BAR BURGER

Tomatoes, Lettuce, Onions, Pickles, Cheddar & Crispy Bacon

SIDES

Seasonal Vegetables

Roasted Hen-of-the-Woods Mushrooms

Home Fries

DESSERT

Choose three of Ralph's Favorites

LUNCH



RECEPTION-STYLE LUNCH MENU

Sample

BEVERAGES

RALPH'S ROAST

Regular, Decaf

CAPPUCCINO

ESPRESSO

RALPH'S COLD BREW

ICED TEA

COLD-PRESSED JUICES

FOOD

SHRIMP COCKTAIL

Bombay Cocktail Sauce

PIGS IN A BLANKET

Spicy Mustard

VEGETABLE CRUDITÉS

Homemade Ranch

ASSORTED MINI SANDWICHES

Ralph's Corned Beef Sandwich, The Polo Bar Sliders

AVOCADO TOAST

SEASONAL BERRIES

SEATED LUNCH MENU

Sample

BEVERAGES

RALPH'S ROAST

Regular, Decaf

ICED TEA

SOFT DRINKS

TO START

RALPH'S CORNED BEEF BITES

APPETIZERS

SHRIMP COCKTAIL

Bombay Cocktail Sauce

PIGS IN A BLANKET

Spicy Mustard

VEGETABLE CRUDITÉS

Homemade Ranch

ENTRÉES

GRILLED BRANZINO

Sautéed Broccoli Rabe, Grape Tomatoes & Garlic Chips

LOCH DUART SALMON

Romanesco Sugar Snap Peas & Green Beans with Meyer Lemon Butter Sauce

THE POLO BAR BURGER

Tomatoes, Lettuce, Onions, Pickles, Cheddar & Crispy Bacon

SIDES

Seasonal Vegetables

Roasted Hen-of-the-Woods Mushrooms

Hand-Cut Fries

DESSERT

OLD-FASHIONED FIVE-LAYER CHOCOLATE CAKE

Whipped Cream



DINNER



DINNER MENU

Sample 1

TO START

RALPH'S CORNED BEEF BITES

APPETIZERS

OYSTERS

Kumamoto & Beau Soleil, ½ Dozen

TUNA TARTARE

Avocado, Mustard Greens & Crispy Shallots with Soy Ginger Dressing

THE POLO BAR CRAB CAKE

Thinly Crusted & Served with a Mustard Bell Pepper Sauce

MIXED GREENS WITH MUSTARD VINAIGRETTE

Bib Lettuce, Green Leaf, Endive & Shallots

ENTRÉES

LOCH DUART SALMON

Romanesco Sugar Snap Peas & Green Beans with Meyer Lemon Butter Sauce

ROASTED CAULIFLOWER

Charred Wild Mushrooms, Fava Bean Chimichurri, Frisée, Lemon & Olive Oil

THE POLO BAR BURGER

Tomatoes, Lettuce, Onions, Pickles, Cheddar & Crispy Bacon

NEW YORK STRIP STEAK

Choice of Peppercorn Sauce, Spicy Parsley Garlic Sauce, or Horseradish Cream Sauce

SIDES

Roasted Hen-of-the-Woods Mushrooms

Mashed Potatoes

Sautéed Garlic Spinach

DESSERT

Choose three of Ralph's Favorites

DINNER MENU

Sample 2

TO START

RALPH'S CORNED BEEF BITES

SEAFOOD TOWER

APPETIZERS

MARINATED ZUCCHINI & BURRATA

Heirloom Tomatoes, Jalapeño, Basil & Toasted Pine Nuts with a Lemon-Ginger Vinaigrette

THE POLO BAR CRAB CAKE

Thinly Crusted & Served with Mustard Bell Pepper Sauce

TOMATO & BELL PEPPER SOUP

Basil Oil & Croutons

CAESAR SALAD

Country Bread Croutons & Shaved Pecorino

ENTRÉES

DOVER SOLE

Pan-Seared with Meyer Lemon Butter Sauce & Golden Osetra Caviar

GRILLED BRANZINO

Sautéed Broccoli Rabe, Grape Tomatoes & Garlic Chips

VEAL MILANESE

Wild Arugula, Fennel, Red Onion, Radishes & Cherry Tomatoes

PRIME FILET MIGNON 10 Ounces

Choice of Peppercorn Sauce, Spicy Parsley Garlic Sauce, or Horseradish Cream Sauce

SIDES

Hand-Cut Fries

Creamed Spinach

Green Asparagus with Lemon Zest

DESSERT

Choose three of Ralph's Favorites



DESSERT





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DESSERT

The Polo Bar prepares a wide range of seasonal, house-made desserts. Our pastry chefs may also create special dishes upon request.

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RALPH'S FAVORITES

DESSERT

OLD-FASHIONED FIVE-LAYER CHOCOLATE CAKE

Whipped Cream

LEMON MERINGUE CHEESECAKE

Whipped Cream & Lemon Sorbet

COCONUT CAKE

with Passion Fruit Sorbet

ICE CREAM SUNDAE

Homemade Vanilla Ice Cream, Caramelized Pecans,
Whipped Cream & Warm Chocolate Sauce

SALTED CARAMEL ICE CREAM SUNDAE

Salted Caramel Ice Cream, Ralph's Caramel Popcorn, Peanuts, Whipped Cream & Warm
Chocolate Sauce

RALPH'S COFFEE ICE CREAM

Dark Chocolate Shortbread Cookies

THE POLO BAR BROWNIE

with Walnuts, served with Homemade Vanilla Ice Cream & Warm Chocolate Sauce

FROZEN YOGURT & SEASONAL BERRIES

ICE CREAM & SORBET

Ask About Our Seasonal Selections