THE PARLOUR

Through The Decades

BREAKFAST FARE

Included with Buffet

German Pancakes

An oven-puffed delight with crisp edges and a silken center, finished with powdered sugar and fresh lemon.

Derby Hot Browns

Tender turkey and ham on crisp toast beneath a rich Mornay, crowned with bacon in true Kentucky tradition.

LUNCHEON & DINNER

Oyster Rockefeller | 19.26

Five premium oysters baked under a lavish herb-butter crust with hints of fennel and liqueur, finished to a radiant golden hue.

Lobster Thermidor | 68

Hand-picked lobster in a rich cognac cream with shallots and tarragon, lightly gratinéed in its resplendent shell.

COCKTAIL

French 75 | 19.26

A refined blend of gin and fresh lemon, lightly sweetened and crowned with chilled Champagne, sparkling, balanced, and timeless.

1920s – THE PROHIBITION ERA

InterContinental
NEW YORK BARCLAY

-1920s-

The Roaring Twenties brought European elegance, Prohibition intrigue, and a rise in glamorous dining. Fine restaurants flourished while hidden speakeasies fueled a secret cocktail culture, an era where sophistication and rebellion shared the table.

The Barclay first opened its doors on November 4, 1926 with a regal dinner-dance for Manhattan high society, hosted by Eliot Cross, chairman of the hotel's Board of Directors. The pre-opening advertisements for the hotel were intended to attract guests seeking long-term residence in New York City. Rates ranged from $1,200-$5,550 for annual rentals, allowing The Barclay to open with an image of prestige as the hotel of choice for the upper-class. The hotel immediately made an impact with tenants and critics alike for its atmosphere of comfort and elegant domesticity.

Join us on our Journey to 100 as we count-down with a new featured decade every month.

Be a part of our Barclay Story.

Feast on our history. Download our IC Barclay App for the full serving.

EXPLORE OUR ALL-IN-ONE PERSONAL GUIDE
TO HISTORY & HOSPITALITY.