



# SANTA ANITA PARK

## SUITE MENUS







# SANTA ANITA PARK

## SUITE MENUS

### SMALL PLATES & PLATTERS

#### Pizza Station - 9 INCH

\$180.00

(Serves 10)

Meat Lover's | Pepperoni | Margherita

#### Crisp Buffalo Chicken Wings

\$100.00

(30 pieces)

Ranch | Blue Cheese | Buffalo |  
Barbeque | Carrot & Celery Sticks

#### All Beef Sliders

\$68.00

(12 pieces)

Pickle | Cheddar Cheese | 1000 Island

#### Chips & Guacamole

\$64.00

(Serves 10)

Guacamole & Tomato | Coriander Salsa | Crispy Tortilla

#### Chips & Dip

\$55.00

(Serves 10)

Santa Anita Kennebec Potato Chips |  
Spring Onion Pepper Dip

#### Carved Sandwiches

\$160.00

(10 Sandwiches)

Peppered Roast Beef or Corned Beef

#### Dessert

\$54.00

(12 pieces)

Petit French Pastries & House Cookies

### RECEPTION PLATTERS

#### Vegetable Crudités

\$100.00

(Serves 10)

Garden Vegetables | Heirloom Tomatoes | Radishes |  
Jicama | Herb Sour Cream | Pepper Ranch Dip |  
Creamy Hummus

#### Fruit

\$110.00

(Serves 10)

Seasonal Sliced Fruit | Melon | Wild Berries |  
Orange Honey

#### Creamery

\$160.00

(Serves 10)

Hand Crafted Californian & International  
Cheese Selection | Red Flame Grape | Dried Fruit |  
Nuts | Artisanal Bread | Crackers

#### Charcuterie

\$160.00

(Serves 10)

International Cured & Smoked Meats | Grain Mustard |  
Orange Dijon | Rosemary Kalamata Olive |  
Artisanal Bread

#### Creamery & Charcuterie

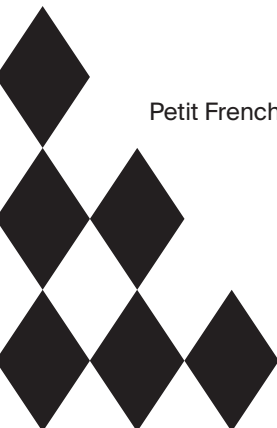
\$180.00

(Serves 10)

Hand Crafted Californian & International Cheese  
Selection | Cured & Smoked Meat Selection |  
Dried Fruits | Nuts | Condiments & Accompaniments |  
Artisanal Breads | Lavash | Grissini | Crackers

Pricing subject to 23% service charge and current sales tax.  
Service charge and sales tax subject to change.

Gluten Free  Vegetarian  Dairy Free  Vegan 





### SUITE PACKAGES

#### FIRST TURN

\$46.00 per person  
(10 guests minimum)

##### Garden Vegetables

Heirloom Tomato | Radish | Jicama |  
Peppered Ranch Dip

##### Creamery & Charcuterie

Hand Crafted Californian & International Cheese  
Selection | Cured & Smoked Meat Selection |  
Dried Fruits | Nuts | Artisanal Breads |  
Condiments & Accompaniments

##### Salt & Pepper | BBQ Kettle Chips

(Individual Bags)

##### All Beef Sliders

Pickle | Cheddar Cheese | 1000 Island

##### Chicken Wings

(Sauces served on side)  
Buttermilk Ranch | Blue Cheese | Barbeque | Buffalo

##### Meyer Lemon Squares |

Strawberry Lemon Fruit Tarts | Mini Macaroons 

#### WIRE TO WIRE

\$55.00 per person  
(10 guests minimum)

##### Crab Louie Salad

Jumbo Lump Crab | Iceberg Lettuce |  
Tomato | Egg | Asparagus | Louie Dressing

##### Carved Sandwiches

Roast Beef | Corned Beef | Turkey |  
Horseradish | Mayonnaise | Mustard | Pickles

##### Salt & Pepper | BBQ Kettle Chips

(Individual Bags)

##### Fingerling Potato Salad

Celery | Red Onion | Light Dijon Dressing

##### Kale Coleslaw

Carrots | Apple Cider Vinaigrette

##### Pizza Station - 9 inch

Meat Lover's | Margherita

##### Strawberry Shortcake Kebabs | Pistachio Dust

S'mores Bars | Caramelized Bananas 

Pricing subject to 23% service charge and current sales tax.  
Service charge and sales tax subject to change.

Gluten Free  Vegetarian  Dairy Free  Vegan 





# SANTA ANITA PARK

## SUITE MENUS

### SUITE BUFFETS

#### RACE ONE

\$60.00 per person

Artisanal Bread | Sweet Butter

Grilled Citrus Chicken Mediterranean Salad  

Frisée | Walnuts | Artichokes |  
Kalamata Olives | Balsamic Vinaigrette

Beef Tenderloin 

Roasted Fingerling Potatoes | Caramelized Maui Onions |  
Portobello Mushrooms in Red Wine Sauce

Assorted Mini Macaroons | Seasonal Fruit Tart 

#### RACE TWO

\$55.00 per person

Artisanal Bread | Sweet Butter

Peppered Beef Tenderloin Salad  

Iceberg Lettuce | Cherry Tomatoes  
Red Onions | English Cucumber | Basil Vinaigrette

Atlantic Seared Salmon  

Sautéed Spinach | Fennel Rice

Mini Banana Cream Pie | Chocolate Truffles

#### RACE THREE

\$46.00 per person

Artisanal Bread | Sweet Butter

Mixed Greens Salad 

Grilled Jumbo Shrimp | Cherry Tomatoes |  
Blue Cheese | Mango | Orange Vinaigrette

Blackened Chicken Breast

Roasted Cipollini Onions | Sweet Peppers  
Root Vegetables | Goat Cheese Polenta

Apple Tart Crisps | Mini Chocolate Eclairs

#### ENHANCEMENTS

Breakfast Pastries 

\$30.00 per dozen

Fruit Danishes | Butter & Chocolate Croissants |  
Bakery Muffins

Breakfast Burritos

\$100.00

(Serves 10)

Scrambled Egg | Bacon | Cheddar | Salsa |  
Guacamole | Pico De Gallo

Warm Bavarian Pretzel Bites

\$60.00

(Serves 10)

Whipped Paprika & Caraway Cream Cheese |  
Sweet Mustard

Gulf White Shrimp Cocktail  

\$120.00

(Serves 10)

Court Bouillon Poached Shrimp |  
Horseradish | Cocktail Sauce | Fresh Lemon

Mini Beef Corn Dogs | Honey Mustard

\$60.00

(Serves 10)

Snack Break

Large Basket \$60.00

Individual Chocolates | Trail Mix |  
Granola Bars | Chips | Popcorn

Cake & Bubbles

\$15.00 per person

Birthday Cake or Cupcakes  
Bubbly Toast

Pricing subject to 23% service charge and current sales tax.  
Service charge and sales tax subject to change.

Gluten Free  Vegetarian  Dairy Free  Vegan 





### HOST BAR

A fully stocked bar featuring a selection of spirits, red and white wines, beers, soft drinks, Santa Anita Park bottled water and juice mixers.

Host your group's bar tab on consumption or choose one of our hosted bar packages. Hosted bar packages require a minimum of 20 guests. Prices exclusive of applicable sales tax and 23% service charge.

	Standard Beer   Wine   Champagne	Premium Beer   Wine   Champagne
3 Hour	\$35.00	\$41.00
4 Hour	\$38.00	\$44.00
5 Hour	\$40.00	\$46.00
	Standard Full Open Bar	Premium Full Open Bar
3 Hour	\$42.00	\$48.00
4 Hour	\$45.00	\$51.00
5 Hour	\$47.00	\$53.00

Host bar package must be ordered for all guests over 21 years of age. Non-alcoholic beverage packages are available. Please contact your Sales Manager for pricing.

Your suite refrigerator is stocked with Santa Anita Park bottled water and assorted soft drinks which will be charged on consumption.

The authorized signer may elect to host drinks on consumption up to a specific dollar amount.

### CASH BAR

Cash bars are charged on consumption.

Fruit Juices	\$5.00
Soft Drinks	\$5.00
Bottled Water	\$5.00
Energy Drinks	\$7.00
Domestic Beer	\$11.00
Imported Beer	\$12.00
Cordials	\$14.00
Red Wine Selection	\$14.00
White Wine Selection	\$14.00

#### STANDARD BRANDS

\$14.00

Tito's Handmade Vodka | Bombay Gin | Bacardi Rum |  
Hornitos Tequila | Jack Daniel's Whiskey |  
Maker's Mark Bourbon | Dewar's Blended Scotch

#### PREMIUM BRANDS

\$15.00

Grey Goose Vodka | Hendrick's Gin | Woodford Reserve  
Bourbon | Don Julio Tequila | Crown Royal Whiskey |  
Johnnie Walker Black Label Blended Scotch

#### SPECIALTY COCKTAILS

\$15.00

##### Baldwin Buck

(Official Cocktail of Santa Anita Park)  
Kentucky Bourbon | Ginger Liqueur | Honey Simple Syrup  
| Lemon Juice | Grapefruit Juice | Peychaud's Bitters

##### Mint Julep

Bourbon | Mint Infused Syrup | Fresh Mint Bouquet

##### Horseshoe Margarita

Silver Tequila | Lime | Orange Zest | Agave Nectar

##### American Thoroughbred

Tito's Handmade Vodka | Fever Tree Ginger Beer |  
Fresh Lime



# SANTA ANITA PARK

## SUITE MENUS

### WINE LIST

#### SPARKLING

Domaine Ste. Michelle | Columbia Valley  
\$44.00

Benvolio | Prosecco | Veneto Italy  
\$52.00

Schramsberg | Blanc De Noir | North Coast  
\$78.00

Louis Roederer | Collection 243  
\$104.00

Beau Joie | Brut | Épernay  
\$105.00

Ruinart | Blanc de Blancs  
\$125.00

Veuve Clicquot | Yellow Label  
\$130.00

Möet and Chandon | Imperial Brut  
\$132.00

Möet and Chandon | Imperial Rosé  
\$165.00

Möet and Chandon | Dom Pérignon  
\$425.00

Louis Roederer | Cristal  
\$575.00

#### WHITE & ROSÉ

Kendall-Jackson |  
Vintner's Reserve Chardonnay | Sonoma  
\$44.00

Matanzas Creek | Sauvignon Blanc | Sonoma  
\$52.00

Conundrum | White Blend | California  
\$52.00

Santa Margherita | Pinot Grigio | Venezia  
\$56.00

Jean-Luc Colombo | Rosé | Provence  
\$60.00

Gran Moraine | Rosé | Oregon  
\$60.00

Sonoma-Cutrer | Chardonnay | Sonoma  
\$60.00

Whispering Angel | Rosé | Provence  
\$60.00

Cakebread | Chardonnay | Anderson Valley  
\$96.00

Far Niente | Chardonnay | Napa  
\$160.00

#### RED

Kendall-Jackson | Vintner's Reserve  
Cabernet Sauvignon | Sonoma  
\$52.00

Terrazas de los Andes | Malbec | Mendoza  
\$52.00

La Crema | Pinot Noir | Sonoma Coast  
\$56.00

Stag's Leap | Merlot | Napa  
\$64.00

Austin Hope | Cabernet Sauvignon | Paso Robles  
\$85.00

The Prisoner | Red Blend | Napa  
\$115.00

Cakebread | Cabernet Sauvignon | Napa  
\$135.00

Caymus | Cabernet Sauvignon | Napa  
\$195.00

Opus One | Meritage | Napa  
\$645.00



### BOTTLE SERVICE

#### VODKA

Tito's	\$225	Grey Goose	\$235
Belvedere	\$245		

#### RUM

Bacardi	\$180	Bumbu XO	\$220
Captain Morgan	\$180		

#### GIN

Bombay Sapphire	\$200	Hendrick's	\$225
-----------------	-------	------------	-------

#### TEQUILA

Patron Silver	\$225	Casamigos Reposado	\$275
Don Julio 1942	\$715		

#### WHISKEY

Woodford Reserve	\$235	Woodford Reserve Double Oaked	\$250
Maker's Mark	\$235	Jack Daniel's	\$210
Jack Daniel's Single Barrel	\$245	Jameson	\$190
Crown Royal	\$200	Johnnie Walker Black Label	\$220
Macallan 12	\$245		

#### BRANDY

Hennessy V.S.	\$225	Remy Martin VSOP	\$285
Hennessy X.O	\$595		

#### LIQUEUR

Baileys	\$190	Grand Marnier	\$220
Fireball	\$180	Jägermeister	\$160

Our Chef will be delighted  
to customize a menu  
to your exact dietary preferences.

For booking and additional  
information, please call your  
Event Sales Manager or  
(626) 574-6400.

