



# SANTA ANITA PARK

BANQUET MENUS



# BANQUET MENUS

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# BANQUET MENUS

## BREAKFAST BUFFETS



### CONTINENTAL

\$24.00 PER PERSON

Assorted Seasonal Baked Goods  
Sweet Butter & Preserves  
Fresh Seasonal Fruit 🌿 🥛  
Orange Juice  
Freshly Brewed Coffee | Decaffeinated | Assorted Teas

### AMERICAN

\$36.00 PER PERSON

Scrambled Eggs | Garden Chives 🌿  
Applewood Smoked Bacon 🌿 🥛  
Sausage Links 🌿 🥛  
Breakfast Potatoes | Roasted Peppers 🌿  
Assorted Seasonal Baked Goods  
Sweet Butter & Seasonal Preserves  
Fresh Seasonal Fruit 🌿 🥛  
Orange Juice  
Freshly Brewed Coffee | Decaffeinated | Assorted Teas

Buffet serve time is 2 hours. 20 Guest Minimum.  
Pricing subject to 23% service charge and current sales tax.  
Service charge and sales tax subject to change.



Gluten Free 🌿 Vegetarian 🌿 Dairy Free 🥛 Vegan 🍏




# BANQUET MENUS

## BREAKFAST BUFFETS

### ENHANCEMENTS

(Pricing listed below is per person, additional to selected buffet price per person)

Individual Yogurt Parfaits  \$6.00

Yogurt | Seasonal Fruit Compote | Granola


Assorted Bagels | Cream Cheese  \$8.00

Breakfast Burritos (Half)  \$8.00

Cheese | Potatoes | Egg

Smoked Salmon Mini Bagels \$10.00

Smoked Salmon | Toasted Mini Bagels | Chive Cream Cheese | Capers | Onions

Cinnamon French Toast  \$10.00

Pecans | Maple Syrup | Powdered Sugar

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# BANQUET MENUS

## BREAKS



### STRAWBERRY BREAK

\$28.00 PER PERSON

Long Stem Strawberries 🌿 🍓 🍓

Grand Marnier Vanilla | Dark Chocolate Rum | Nutella Dip

Strawberry Tarts | Strawberry Shortcake Kebabs 🍓

### REFRESH BREAK

\$26.00 PER PERSON

Traditional Hummus | Roasted Vegetables | Pita Bread 🌿 🥛 🍓

Individually Bagged Kettle Chips 🌿 🥛 🍓

Sliced Seasonal Fruit 🌿 🥛 🍓

### RACE BOOK BREAK

\$24.00 PER PERSON

Tortilla Chips | Guacamole & Salsa 🥛

Mini Corn Dogs | Mustard | Ketchup

Pretzel Bites | Cheddar Cheese Sauce

### WARM COOKIE BREAK

\$22.00 PER PERSON

Assorted Homemade Cookies

Chocolate Chip | Oatmeal Raisin | Peanut Butter | White Chocolate Macadamia Nut

Whole Milk | Low Fat Milk

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# BANQUET MENUS

## BREAKS A LA CARTE

### BEVERAGES

Bottled Water	\$5.00 EACH
Assorted Soft Drinks	\$5.00 EACH
Assorted Energy Drinks	\$7.00 EACH
Orange Juice   Cranberry Juice	\$34.00 PER QUART
Fruit Punch   Lemonade	\$70.00 PER GALLON
Iced Tea   Arnold Palmer	\$70.00 PER GALLON
Freshly Brewed Coffee	\$80.00 PER GALLON
Decaffeinated Coffee   Assorted Teas	\$80.00 PER GALLON

### SNACKS

Individual Bags of Chips 🌾🥛🌱	\$5.00 EACH
Assortment of Seasonal Baked Goods 🌱	\$50.00 PER DOZEN
Butter Croissants   Cinnamon Rolls 🌱	\$50.00 PER DOZEN
Muffins   Breads 🌱	\$50.00 PER DOZEN
Assortment of Gourmet Cookies 🌱	\$54.00 PER DOZEN
Jumbo Pretzels   Mustard   Cheese 🌱	\$70.00 PER HALF DOZEN

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# BANQUET MENUS

## PLATED LUNCH



### STARTER SALADS (CHOOSE ONE)

Field Greens   

Anjou Pear | Asparagus | Balsamic Raisins | Lemon Brown Sugar Vinaigrette

Romaine

Grilled & Classic Romaine Lettuce | Parmesan | Light Garlic Dressing

Baby Spinach  

Baby Spinach | Walnuts | Strawberries | Feta | Saba Dressing

### ENTRÉE (CHOOSE ONE)

New York Steak | Chimichurri  

\$70.00 PER PERSON

Blackened Atlantic Salmon | Red Wine Reduction  

\$68.00 PER PERSON

Pan Seared Chicken | Fine Herb Sauce 

\$66.00 PER PERSON

Red Curry Grilled Vegetables   

\$64.00 PER PERSON

### DESSERTS (CHOOSE ONE)

Panna Cotta 

Fruit Tart 

Double Chocolate Cake 

### ACCOMPANIMENTS

Artisan Bread | Sweet Butter

Starter Salad

Starch

Seasonal Vegetable

Dessert

Freshly Brewed Coffee | Decaffeinated Coffee | Assorted Teas

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# BANQUET MENUS

## LUNCH BUFFETS

**WIN**

**\$64.00 PER PERSON**

Artisan Bread | Sweet Butter

Waldorf Salad 🌾 🥑

Granny Smith Apples | Walnuts | Celery

Classic Caesar

Romaine | Parmesan Cheese | Focaccia Croutons | Garlic Dressing

Roasted Fingerling Potato Salad 🌾 🥑 🍌

Avocado | White Balsamic Dressing

Barbecue Beef Brisket 🌾 🍌

Mesquite Barbecue Sauce

Herb Roasted Chicken 🍌

Roasted Garlic Cumin Pork Loin 🌾 🍌

Smashed Potatoes 🌾 🥑

Sour Cream | Cheese | Chives

Double Smoked Baked Beans 🌾 🍌

Buttery Sweet Corn on the Cob 🌾 🥑

Strawberry Shortcake Cups 🥑

Pecan & Sea Salt Caramel Bars 🥑

Double Fudge Brownies 🥑

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

Buffet serve time is 2 hours. 20 Guest Minimum.

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SANTA ANITA PARK | 285 W HUNTINGTON DRIVE ARCADIA, CA 91007  
626.574.6400 | GROUP.SALES@SANTAANITA.COM | SANTAANITA.COM/SALES




# BANQUET MENUS

## LUNCH BUFFETS



### PLACE

\$60.00 PER PERSON

Chips and Guacamole   

Beef Empanadas 

Chimichurri

Mexican Street Corn Salad  

Grilled Corn | Cotija Cheese | Cilantro Lime | Chili Powder

Nopalitos Salad  

Cactus Paddles | Tomatoes | Onions | Cilantro | Queso Fresco

Carne Asada  

Grilled Onions | Jalapeños

Pollo en Mole  

Chocolate Mole Sauce

Mexican Rice 

Refried Beans  

Grilled Vegetables   

Zucchini | Onions | Mushrooms

Taco Toppings

Flour Tortillas | Cilantro | Onions | Shredded Lettuce | Tomatoes | Cheese | Sour Cream | Salsas

Churros  

Chocolate and Caramel Dipping Sauces

Flan  

Tres Leches Cups 

Whipped Cream | Fresh Strawberries

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

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# BANQUET MENUS

## LUNCH BUFFETS

**SHOW**

**\$56.00 PER PERSON**

California Chopped Salad 🌿 🥗

Herbed Ranch Dressing

Organic Kale & Apple Coleslaw 🌿 🥗 🥗

Fingerling Potato Salad 🌿 🥗 🥗

Choose Any 3 Different Sandwich Selections

(All served on a French baguette with individually wrapped bags of chips)

- **Roast Beef**  
Swiss | Tomato | Arugula | Caramelized Onion | Garlic Aioli
- **Smoked Turkey Breast**  
Cheddar | Tomato | Avocado | Baby Spinach | Cranberry Aioli
- **Black Forest Ham**  
Swiss | Tomato | Green Leaf | Bavarian Mustard
- **Albacore Tuna** 🥗  
Red Onion | Celery | Capers | Relish | Green Leaf | Tomato
- **Grilled Veggie** 🥗  
Zucchini | Eggplant | Portobello Mushroom | Red Onion | Tomato |  
Baby Spinach | Boursin Cheese Spread

Fresh Strawberry Vanilla Tarts 🥗

Apple Cinnamon Crisp 🥗

Lemon Shortbread Squares 🥗

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

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# BANQUET MENUS

## HORS D'OEUVRES RECEPTION



### COLD (TRAY PASSED & STATIONED HORS D'OEUVRES - MINIMUM OF 50 PIECES PER ITEM)

#### FIELD

\$6.00 EACH

Caprese Salad on a Stick | Garden Basil | Balsamic Syrup 🌿 🍷

Fine Diced Greek Salad | Feta | Kalamata Olives 🌿 🍷

Vegetable & Avocado Summer Roll | Sweet Chili Sauce 🌿 🍷 🍷

#### FARM

\$7.00 EACH

Cured Parma Ham | Melon | Balsamic Reduction 🌿 🍷

Pulled Smoked Chicken | Brandied Apricot | Nut Cracker

Beef Tenderloin | Roquefort Shortbread | Horseradish Cream

Candied Maple Bacon | Boursin | Garlic Crumbs

#### OCEAN

\$8.00 EACH

Ahi Tuna Poke | Black Sesame | Macadamia Nut | Mint 🌿 🍷

Dungeness Crab | Watermelon | Curry Aioli 🍷

Pacific Shrimp | Thai Barbecue Sauce | Pickled Jicama 🍷

Bay Scallop Ceviche | Farm Peppers | Lime | Cilantro 🌿 🍷

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# BANQUET MENUS

## HORS D'OEUVRES RECEPTION

### HOT (TRAY PASSED & STATIONED HORS D'OEUVRES - MINIMUM OF 50 PIECES PER ITEM)

FIELD \$6.00 EACH

Salt Baked Mini Potato | Pancetta & Cheddar Cheese 

Portobello Mini Quiche | Asiago Cheese 

Spanakopita | Peppered Greek Yogurt 

Crispy Vegetable Spring Roll | Mint Syrup  

FARM \$7.00 EACH

Ham Croquette | Honey Dijon

All Beef Slider | Pickle | Cheddar Cheese | 1000 Island

Green Leaf | Tomato | Pickle | Cheddar Cheese

Brie en Croûte | Mango Habanero Preserve 

OCEAN \$8.00 EACH

Maryland Crab Cake | Lemon Aioli 

Tempura Prawn | Soy Chili Dip 

Rice Flake Crusted Shrimp | Black Pepper Caramel

Brown Sugar Bacon Wrapped Scallop | Chimichurri  

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# BANQUET MENUS

## RECEPTION DISPLAYS




### CREAMERY & CHARCUTERIE

\$28.00 PER PERSON

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


### CREAMERY

\$26.00 PER PERSON

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

### CHARCUTERIE

\$24.00 PER PERSON

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

### VEGETABLE CRUDITÉS

\$22.00 PER PERSON

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

### FRUIT

\$20.00 PER PERSON

Seasonal Sliced Fruit | Melon | Wild Berries | Orange Honey   

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# BANQUET MENUS

## PLATED DINNER (Available in limited venues)

### RACE ONE (CHOOSE ONE)

Beet Salad  

Salt Roasted Golden Beets | Goat Cheese | Candied Pecans | Arugula | Burnt Honey

Heirloom Tomato Salad

Burrata | Crispy Prosciutto | Focaccia Croutons | White Balsamic

Romaine Salad

Grilled & Classic Romaine Lettuce | Parmesan | Light Garlic Dressing

Field Salad   

Field Greens | Anjou Pear | Asparagus | Balsamic Raisins | Lemon Brown Sugar Vinaigrette

Kale Salad  

Organic Kale | Avocado | Red Grapes | Pine Nuts | Pecorino | Roasted Shallot Dressing

### ADDITIONAL FIRST COURSE ENHANCEMENTS

Smoked Chicken Risotto 

\$12.00 PER PERSON

Roasted Shiitake | Sweet Peas | Boursin | Pecorino

Dungeness Crab Cake 

\$16.00 PER PERSON

Mango Sweet Chili Salsa | Kale & Pear Slaw

Grilled Tiger Prawns 

\$16.00 PER PERSON

Avocado Toast | Charred Pineapple | Lemon Sour Cream

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"Choice" would be at a higher price entree. Guarantee for each selection required.

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## PLATED DINNER



### RACE TWO (CHOOSE ONE)

<b>Ginger Soy Seared Halibut</b>   Scallion Fried Rice   Sesame Bok Choy   Teriyaki	<b>\$76.00 PER PERSON</b>
<b>Scottish Salmon</b>  Lemon Quinoa   Maple Glazed Asparagus   Chive Beurre Blanc	<b>\$76.00 PER PERSON</b>
<b>Black Pepper Crusted Filet Mignon</b>  Roasted Fingerling Potatoes   Heirloom Tomato   Merlot Reduction	<b>\$74.00 PER PERSON</b>
<b>Braised Short Rib</b> Stone Ground Polenta   Root Vegetables   Crispy Shallots	<b>\$72.00 PER PERSON</b>
<b>Red or Green Vegetable Curry</b>    Cilantro Almond Steamed Rice   Seared Tofu   Crispy Shallots	<b>\$68.00 PER PERSON</b>
<b>Dijon Chicken Breast</b>  Roasted Garlic Mashed Potatoes   Grilled Citrus   Asparagus   Fines Herbes Sauce	<b>\$68.00 PER PERSON</b>

### RACE THREE (CHOOSE ONE)

<b>Belgian Chocolate &amp; Almond Cake</b>  Cappuccino Cream   Raspberry Compote
<b>Greek Yogurt Panna Cotta</b>  Mango Coulis   Macadamia Biscotti   Phyllo Leaf
<b>Almond Berry Tart</b>  Vanilla Anglaise   Shortbread Crust
<b>Orange &amp; Purple Basil Crème Brûlée</b> 
<b>Vanilla Cheesecake</b>  Nutella Cream   Hazelnut Grissini

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# BANQUET MENUS

## DINNER BUFFET

### HUNTINGTON BUFFET

\$74.00 PER PERSON

Artisan Bread & Sweet Butter

Spinach Salad  

Baby Spinach | Walnuts | Anjou Pear | Goat Cheese | Saba Dressing

Quinoa Salad   

Quinoa | Chickpeas | Tomatoes | Flat Parsley | Lemon Lime Vinaigrette

Classic Caesar Salad 

Parmesan | Focaccia Croutons

Grilled Beef Tenderloin  

Garlic Potatoes | Chimichurri Sauce

Blackened Salmon 

Oven Roasted Cauliflower | Citrus Butter

Lemon Pepper Chicken

Green Asparagus | Almond Rice

Roasted Cheese Tortellini 

Artichokes | Sun-dried Tomatoes | Basil | Asiago Cheese

Vanilla Panna Cotta | Fresh Berries 

Belgium Chocolate Bar | Raspberries | Candied Nuts | Popcorn 

Sour Cream Cheesecake | Mango Sauce 

Lemon Squares | Maple Pineapple 

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

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# BANQUET MENUS

## THEMED STATIONS



### SLIDER

\$30.00 PER PERSON

BBQ Pulled Chicken Slider | Crispy Onions   
Beef Slider | Cheddar Cheese | Butter Lettuce | Tomato | Pickles  
Beer Battered Buffalo Shrimp | Blue Cheese Crumbles | Creamy Slaw

### SANTA ANITA CARVED SANDWICHES

\$28.00 PER PERSON

Roast Beef | Turkey | Corned Beef  
Mustard | Pickles | Creamy Horseradish  
Choice of Sourdough Roll | Rye Bread  
Add Chef \$250.00 each (1 per 40 people)





### SALAD

\$24.00 PER PERSON

Asian Chicken Salad   
Pulled Chicken | Savoy Cabbage | Red Onions | Cilantro | Lime |  
Crispy Wonton | Salted Peanuts | Sweet Chili Dressing  
Organic Kale Salad   
Young Kale | Avocado | Soaked Raisin | Juicy Pear | Grated Pecorino | White Balsamic  
Crab Louie    
Crab Meat | Iceberg Lettuce | Heirloom Tomato | Chives | Traditional Louie Dressing

### DESSERT

\$22.00 PER PERSON

Long Stem Strawberries   
Grand Marnier Vanilla | Dark Chocolate Rum | Nutella Dip   
Lemon Squares | Raspberry Tarts   
Vanilla & Honey Yogurt Panna Cotta 

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Any station available in addition to full menu. Minimum of (3) stations in place of entree/full menu.

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# BANQUET MENUS

## BAR PACKAGES

### 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. A bartender fee of \$200.00 plus tax will apply. One bartender required per 150 guests.

Host your group's bar tab on consumption or choose one of our hosted bar packages. Hosted bar packages require a minimum of 25 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

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# BANQUET MENUS

## BAR PACKAGES



### CASH BAR

Cash bars are charged on consumption. A bartender fee of \$200.00 plus tax will apply. One bartender required per 150 guests.

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

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# BANQUET 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

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## WINE LIST



### 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

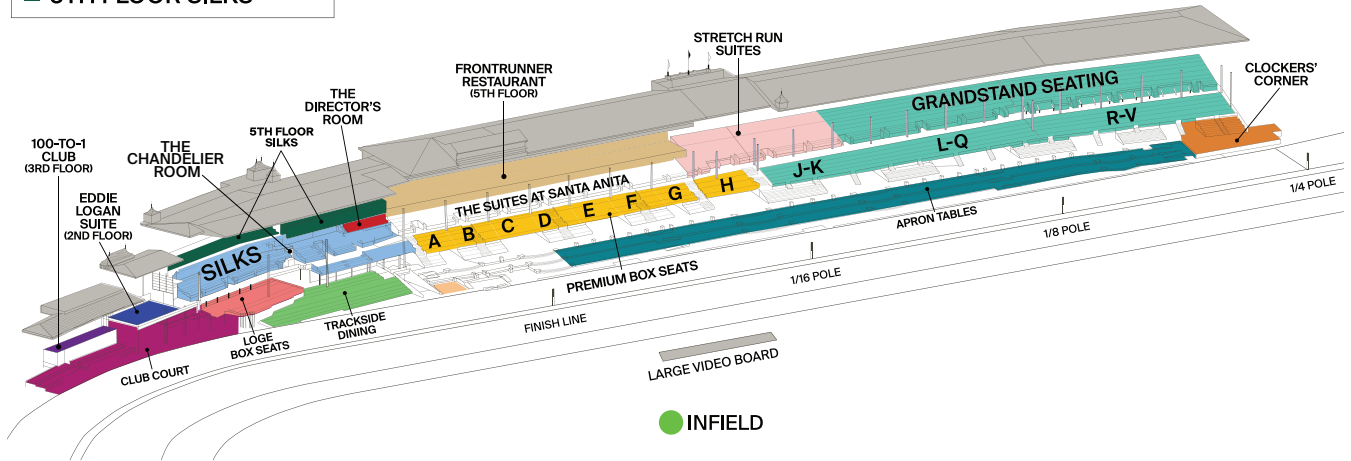
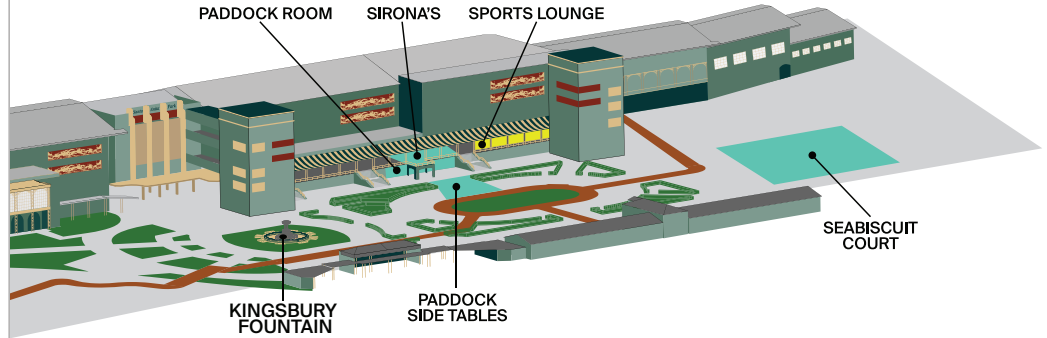
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# VENUE MAP

- 100-TO-1 CLUB
- APRON TABLES
- CLOCKERS' CORNER
- CLUB COURT
- EDDIE LOGAN SUITE
- FRONTRUNNER
- GRANDSTAND SEATING
- INFIELD
- LOGE BOX SEATS
- PADDOCK ROOM
- PREMIUM BOX SEATS
- SEABISCUIT COURT
- SILKS
- SIRONA'S
- SPORTS LOUNGE
- STRETCH RUN SUITES
- THE DIRECTOR'S ROOM
- THE SUITES AT SAP
- TRACKSIDE DINING
- 5TH FLOOR SILKS





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.

