



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

\$68.00 PER PERSON

Artisan Bread | Butter

Traditional Hummus 🌿 🥛 🍏

Roasted Vegetables | Pita Bread

Cracked Tabbouleh Salad 🥛 🍏

Parsley | Lemon | Romaine | Bell Pepper | Radicchio | Citrus Vinaigrette

Oregano Marinated Chicken Breast 🥛

Lemon & Bay Leaf Rice Pilaf

Slow Braised Beef Short Rib 🥛

Couscous | Artichokes | Sun Dried Tomatoes

Seared Atlantic Salmon 🌿

Lemon Cream

Cardamom & Rose Rice Pudding 🌿 🍏

Roasted Hazelnut Pot de Crème 🍏

Baklava 🍏

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

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LUNCH BUFFETS



PLACE

\$60.00 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 Off the Cob 🌾 🥑

Strawberry Shortcake Cups 🥑

Pecan & Sea Salt Caramel Bars 🥑

Double Fudge Brownies 🥑

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 chips & popcorn individually wrapped)

- 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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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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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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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)

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

RACE THREE (CHOOSE ONE)

Belgian Chocolate & Almond Cake 🥚
Cappuccino Cream Raspberry Compote
Greek Yogurt Panna Cotta 🥚
Mango Coulis Macadamia Biscotti Phyllo Leaf
Almond Berry Tart 🥚
Vanilla Anglaise Shortbread Crust
Orange & Purple Basil Crème Brûlée 🥚
Vanilla Cheesecake 🥚
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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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 Ciabatta | Rye | White Bread
Add Carver \$250 Per Carver (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

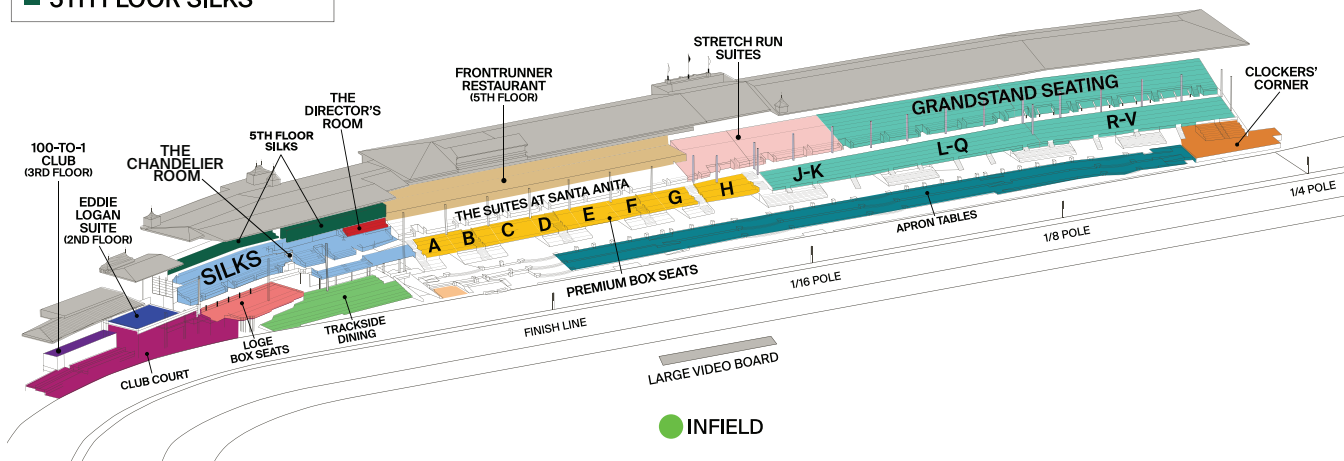
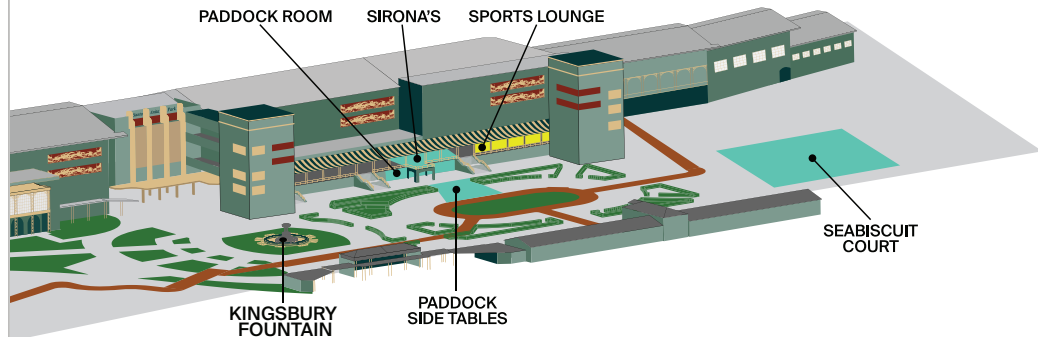
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VENUE MAP

- 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



[illegible]

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.

