5053

SPECIAL EVENTS

M E N U







Contact Event Sales: (972) 237-1197 EventSales@LoneStarPark.com



EVENTS AT LONE STAR PARK

Lone Star Park at Grand Prairie is your year-round event destination located in the heart of the DFW Metroplex. Our event team can assist you in planning your special event details, catering menu and offer creative ideas and vendors to make your event unique and effortless.

EVENT SPACE RENTAL 8 MINIMUM SPENDS

Monday - Thursday Day Time Events (Concluding prior to 5pm)Under 50 GuestsRental\$250Minimum Spend\$1,00050-300 GuestsRental\$500Minimum Spend\$2,000Break Out SuiteRental\$250

Monday - Thursday Evening Events (4 hours of event time) Rental \$500 Minimum Spend \$2,000

Friday - Sunday Events (4 hours of event time) Rental \$1,000 Minimum Spend \$4,000

Events over 300 Guests, or that require outdoor event space, vary depending on space(s) required Additional hours available at \$500 per hour

AMENITIES

- · Central location between Dallas and Fort Worth
- Set up and breakdown of event space layout
- On-site catering, bar service and staffing
- · Food, beverage, cocktail and guest tables with chairs
- China, glassware and flatware
- Floor length linens and cloth napkins (black or white)
- Complimentary wireless internet access
- · Audio visual capabilities
- Complimentary self-parking
- · Coordination of event entertainment
- Event Executive to plan your event details





MORNING STRETCH



Pricing is listed per person and subject to 20% service charge and 8.25% sales tax.

LIGHT START \$15

Chef's selection of muffins, danishes and breakfast breads Low-fat vanilla yogurt and honey oat granola Seasonal sliced fruit and berries Orange juice, cranberry juice, fresh brewed coffee and assorted teas

FULL START \$22

Chef's selection of muffins, danishes and breakfast breads
Egg casserole with cheddar cheese and chives
Applewood smoked bacon and grilled sausage patties
Home-style skillet potatoes with sautéed onions and bell peppers
Southern biscuits with cracked pepper cream gravy
Seasonal sliced fruit and berries
Orange juice, cranberry juice, fresh brewed coffee and assorted teas

SOUTHWEST START \$19

Chef's selection of muffins, danishes and breakfast breads
Selection of applewood smoked bacon or grilled sausage
Wrapped in a flour tortilla with scrambled eggs and cheddar cheese
Served with salsa fresca
Home-style skillet potatoes with sautéed onions and bell peppers
Seasonal sliced fruit and berries
Orange juice, cranberry juice, fresh brewed coffee and assorted teas



CROWD FAVORITES



Pricing is listed per person and subject to 20% service charge and 8.25% sales tax.

Plated meal service available for \$8 per person.

Lunch or Dinner-\$32

HORSEMEN'S BARBECUE

Sliced beef brisket and smoked sausage with barbecue sauce, relish condiments, creamy potato salad, zesty coleslaw and seasonal vegetables

LONE STAR PARK CLASSIC

Sliced sirloin with herbed gravy and onions, rosemary grilled chicken with citrus cream, pasta salad, garlic mashed potatoes and seasonal vegetables

SOUTHWEST STAKES

Grilled chicken and beef fajitas with bell pepper and onion, cheese enchiladas, refried beans, cilantro rice, warm flour tortillas with salsa, cheese, sour cream, guacamole and pico de gallo

ITALIAN SILKS

Four cheese beef lasagna, grilled herb-crusted chicken breast, fettuccini with Alfredo cream sauce, antipasto skewers and seasonal vegetables

MEDITERRANEAN MILE

Marinated steak and pepper kabobs, grilled chicken breast with garlic Dijon sauce, Caprese salad, lemon herbed couscous and seasonal vegetables

ALL MENU OPTIONS INCLUDE

Garden salad of field greens, tomato, cheese, cucumber and croutons with Ranch and Derby vinaigrette dressings

Warm rolls and butter

Chef's selection of cakes, house-baked cookies and chocolate brownies

Water, iced tea and freshly brewed coffee service

Upgrade your catering experience with a beverage package or drink tickets. Pricing located in the Watering Hole.



PARK SPECIALTIES



Pricing is listed per person and subject to 20% service charge and 8.25% sales tax.

Plated meal service available for \$8 per person.

THE NOLA \$45

Blackened chicken with cajun cream sauce, shrimp Creole pasta, bourbon glazed meatballs, sausage and chicken gumbo, dirty rice, seasonal vegetables

THE FRENCHIE \$50

Chicken cordon bleu with Dijon cream sauce, beef tenderloin bourguignon, shrimp bur blanc with angel hair pasta, potatoes au gratin, seasonal vegetables with brie and raspberry phyllo cups

THE BLUEGRASS \$47

Baked ham with bourbon mustard sauce, fried chicken and waffles with spicy honey, southern shrimp and cheddar grits, loaded mashed potatoes, seasonal vegetables with pimento cheese pinwheels

THE ASCOT \$50

Seasonal fruit and berries platter, brie and raspberry phyllo cups, assorted muffins and scones, garden quiche, waffle bar with syrup and jams, pecan crusted chicken with honey butter glaze, baked honey glazed ham, skillet potatoes and seasonal vegetables

ALL MENU OPTIONS INCLUDE

Garden salad of field greens, tomato, cheese, cucumber and croutons with Ranch and Derby vinaigrette dressings

Warm rolls and butter

Chef's selection of cakes, house-baked cookies and chocolate brownies

Water, iced tea and freshly brewed coffee service





ON THE FINER SIDE



Pricing is listed per person and subject to 20% service charge and 8.25% sales tax.

WINNER'S CIRCLE MENU \$60

GARDEN START

Classic wedge salad with applewood smoked bacon, feta cheese crumbles, sliced grape tomatoes and balsamic vinaigrette dressing

ENTRÉE OPTIONS (Select Two)

Filet mignon finished with red wine demi-glaze

Citrus and herb marinated tiger shrimp

Chicken roulade of spinach and sundried tomato with garlic parmesan cream

All selections complimented with horseradish infused smashed potatoes and roma tomato filled with creamy spinach and finished with parmesan cheese Water, iced tea and freshly brewed coffee service

SWEET FINALE

New York cheesecake with blueberry compote and orange zest

PLACE MENU \$40 (Select One)

Sliced ribeye steak with caramelized onion and peppercorn sauce

Breaded chicken roulade of smoked ham and baby Swiss topped with garlic cream Grilled Atlantic salmon with Dijon cream

SHOW MENU \$35 (Select One)

New York strip steak with chimichurri sauce

Pan-fried chicken breast and mushrooms in a rich Marsala wine sauce

Blackened tilapia with a creamy Cajun remoulade

PLACE AND SHOW MENUS INCLUDE

Garden salad of field greens, tomato, cheese, cucumber and croutons with Derby vinaigrette

Garlic whipped potatoes, seasonal vegetables, warm rolls and butter

Chef's selection of dessert

Water, iced tea and freshly brewed coffee service





OUT OF THE GATE HORS D' OEUVRES



Hors d'oeuvres are priced per piece and subject to 20% service charge and 8.25% sales tax.

\$3

Bourbon barbecue meatballs
Pimento cheese pinwheels
Loaded baked potato puffs
Mediterranean anitpasto skewers
Tomato basil relish on endive leaf
Raspberry and brie en croute
Southwest chicken empanadas

\$4

Nashville hot chicken sliders with dill pickles Sirloin sliders with caramelized onion Country ham and cheese scones Chicken and waffle skewers with spicy honey Cucumber Benedictine tea sandwiches Buffalo pimento cheese and bacon crostini Chicken cordon bleu fritters with Dijon sauce \$5

Kentucky hot brown sliders
Bourbon shrimp sliders with cabbage slaw
Bang bang shrimp cups
Petite beef Wellington with red wine
demi glaze
Pan-seared crab cakes with lemon aioli
Beef tenderloin and horsey sauce crostini

BREAKAWAYS

Pricing is listed per person and subject to 20% service charge and 8.25% sales tax.

DAY AT THE RACES \$14

Soft salted pretzels with nacho cheese dip Ground sirloin sliders with caramelized onions and garlic aioli Butter glazed pigs in a blanket Popcorn chicken bites

IN THE MONEY \$16

Bang bang shrimp cups Petite beef Wellington with red wine demi glaze Chicken cordon bleu fritters with Dijon sauce Raspberry and brie en croute

SWEET TOOTH \$10

Assorted house-baked cookies Chocolate brownies Chef's selection of cakes

GRAB 8 GO SNACKS \$10

Assorted bags of chips Granola bars, trail mix and nuts Assorted candy bars

CHARCUTERIE \$12

Seasonal fruits and berries served with vanilla yogurt dip Domestic and imported cheeses Cured salumi meats and olives Served with basil pesto dip and specialty crackers

GREENS & GRAZING \$12

Sliced crisp carrots, celery and red bell pepper Spinach artichoke dip, Mediterranean hummus, salsa fresca and tangy ranch dip Served with tri-colored tortilla chips and baked pita chips



LONE STAR PARK MEETING PACKAGES



Pricing is listed per person and subject to 20% service charge and 8.25% sales tax.

Packages subject to applicable space rentals.

OUARTER \$55

Half-day meeting including five (5) hours

MENU DETAILS

Light Start continental breakfast
Bottled water, iced tea and fresh brewed coffee
Mid-morning or afternoon assorted soda station
Selection of a "Crowd Favorites" catering menu
PM Mtg- Substitute afternoon Breakaway for breakfast*

*"In the Money" Breakaway not eligible for selection

Upgrade to a Full Start breakfast for \$7 per person

THOROUGHBRED \$70

Full-day meeting including eight (8) hours

MENII DETAILS

Full Start hot breakfast

Bottled water, iced tea and fresh brewed coffee All day assorted soda and juice station Selection of a "Crowd Favorites" catering menu Selection of afternoon Breakaway*

*"In the Money" Breakaway not eligible for selection

Upgrade your meeting with unlimited Grab & Go Snacks for \$10 per person

PADDOCK SOCIAL HOUR \$35

Unwind after a productive day of work!
Package includes two (2) hours of wind down time.

Seasonal fruits and berries served with vanilla yogurt dip Domestic and imported cheeses served with artisan crackers Ground sirloin sliders with caramelized onions and garlic aioli Southwest chicken empanadas Bang bang shrimp cups Tomato basil relish on endive leaf

House-baked cookies and brownies Water, iced tea and freshly brewed coffee service

Enhance your event with (2) hours of hosted beer and wine service for \$20 per person







GO BABY GO DASH MENU

Pricing is listed per person and subject to 20% service charge and 8.25% sales tax.

LONE STAR PARK BOXED LUNCHES \$18

All lunch boxes served with: Zesty pasta salad, assorted bagged chips, house-baked cookie and bottled water

Classic Club Wrap: Smoked ham, roasted turkey, applewood bacon, lettuce, tomato and American cheese in a spinach tortilla - mustard and mayo

Chicken Bacon Caesar Wrap: Grilled chicken, applewood bacon, romaine lettuce and parmesan cheese in a sun-dried tomato tortilla - Caesar dressing

Southwest Chicken Wrap: Grilled chicken, corn, black beans, lettuce, pico de gallo and pepper jack cheese in a chipotle tortilla - ranch dressing

Southwest Vegan Wrap: Walnut taco mix, cilantro rice, roasted red pepper, pico de gallo and diced cucumber in a chipotle tortilla - avocado lime puree

BACKYARD GRILL \$22

Chargrilled Angus beef hamburgers
Jumbo ballpark hot dogs
Zesty coleslaw and seasonal fruit
Kettle chips and relish condiments
House-baked cookies
Water, iced tea and freshly brewed coffee station

UPGRADE YOUR LUNCH WITH MORE **YUM!**

\$5 EACH SELECTION

Garden salad of field greens, tomato, cheese, cucumber and croutons with Derby vinaigrette Dessert trio of Chef's selection of cake, house-baked cookie and chocolate brownie Seasonal fruits and berries served with vanilla yogurt dip

LONE STAR PARK HANGOUT \$90

Pricing is listed per person and subject to 20% service charge and 8.25% sales tax. Package includes four (4) hours of event time and requires a minimum of 100 guests. Package not available on live race days and subject to applicable space rental.

PUB-STYLE GAMES

Air hockey table, foosball table, vintage arcade games, cornhole toss, giant Jenga and giant Connect Four

CASINO PIT

Las Vegas style gaming tables including Blackjack, Texas Hold'em, Roulette and Craps equipped with dealers and chips

SIMULCAST STATIONS

Go Baby Go! Live racing from tracks around the world, televised for real wagers!
Wagers can be placed with mutuel clerk or self-service machines
Daily Racing Forms included
Lone Star Bucks available in \$5 increments

Lone Star Ducks available in 45 increme

SIPS AND SNACKIN'

Concession outlets offer unlimited service of: Hot dogs, chicken sandwiches, hamburgers, French fries, personal pizzas, nachos, soft pretzels, popcorn, cookies and brownies

Complimentary bottled water, sodas, iced tea and coffee Cash bar service included, Bar packages available Upgrade your concession service with the sweet nostalgia of childhood favorite, individually wrapped, assorted ice cream bars. \$5 per person



WATERING HOLE

UNLIMITED BEVERAGE PACKAGE \$12

Includes an assortment of sodas, bottled water, energy drinks and juices

Pricing is listed per person, based on four (4) hours of event time and subject to 20% service charge and 8.25% sales tax.

HOSTED BAR PACKAGE

Includes an assortment of sodas, bottlted water, energy drinks and juices

Pricing is listed per person and subject to 20% service charge.

Beer & Wine		Call Spirits		
1 Hour	\$12	1 Hour	\$18	
2 Hour	\$20	2 Hour	\$25	
3 Hour	\$25	3 Hour	\$30	
4 Hour	\$35	4 Hour	\$40	
Upgrade to premium wine and spirits for \$5 per hour				

DRINK TICKETS

Pricing includes 8.25% sales tax and subject to 20% service charge.

Beer & Wine	\$7.00
Add Call brand liquor	\$8.00
Add Premium brand liquor	\$10.00

A LA CARTE BAR SELECTION

Pricing is listed per person and subject to 20% service charge and 8.25% sales tax.

Domestic keg of beer Serves 120, 12oz. beers Budweiser, Bud Light, Coors Light, Miller Lite, Shiner Bock	\$500
Case of Woodbridge Wine 12 bottles serves 48 glasses of wine Chardonnay, Cabernet, Merlot, White Zinfandel	\$250

Case of LaMarca Prosecco,	
12 bottles serves 72 glasses of bubbles	\$300

CASH BAR SERVICE

\$150 bartender fee per 100 guests required *Pricing is inclusive of sales tax.*

Domestic & Premium Beer	\$6.00
Call brand liquor	\$8.00
House Wine	\$8.00
Premium brand liquor	\$10.00





ENTERTAINMENT



THE JAMS

Disc Jockey \$1,100-\$1,600

Price varies based on date selection and duration of event

Dance Floor \$1,000

21ft. by 21ft. black acrylic dance floor including installation and tear-down

PICTURE PERFECT

Photo Screen or Booth \$1,000-\$1,500
Price varies based on date selection and booth style
Includes installation, attendant, printed photographs and
fun-filled props

SIMULCAST WAGERING

Live racing simulcast from tracks around the world is televised for real wagers

Mutuel Teller \$150 per 100 guests
Racing Programs \$5 per program
Lone Star Bucks \$5 increments available

CASINO PACKAGE \$1,900

Price includes delivery fee and is subject to 8.25% sales tax. Includes one Roulette table, one Craps table, two Blackjack tables and one Texas Hold'em table, equipped with chips and dealers

CASINO GAMES

Delivery fee of \$100 includes installation, seating, chips and dealers.

Prices subject to 8.25% sales tax.

Blackjack \$325 Texas Hold 'Em \$325 Roulette \$325 Craps \$675

VINTAGE GAMES PACKAGE \$1,500

Price includes delivery fee and is subject to 8.25% sales tax. Air hockey table, foosball table, giant Connect Four, giant Jenga, and three vintage arcade games

GAMES

Delivery fee of \$100-\$200 based on quantity of order. Items subject to availability.

Pricing subject to 8.25% sales tax and based on a 4 hour event.

PUB GAMES \$275 each Air Hockey, Foosball, Pool Table, and Shuffleboard

Corn Hole / Giant Jenga \$75
Giant Connect Four \$185
Giant Operation / Battleship \$600
Giant Lite Brite \$725
Vintage Arcade Games \$225

Donkey Kong, Frogger, Galaga, Pac Man, Asteroids, Centipede

Trophy Hunter or Golden Tee \$250

INFLATABLES & INTERACTIVE

SPORTS \$800 each

Basketball, Baseball, Soccer, Golf

Obstacle Courses Small \$800- Large \$1,100 Bounce Houses Small \$275- Large \$375

EXTREME

Cliffhanger Slide \$975
Zorb Balls \$975
Sumo Wrestling \$1,100
Hungry Hippos \$975
Mechanical Bull or Unicorn \$1,150

Price includes delivery fee and is subject to 8.25% sales tax.

ARTISTS

Price varies based on date selection Karaoke, FacePainter, Caricature Artists, Lip Stick Reader Fortune Teller, Butt Sketch Artists