SANTA ANITA PARK

WEDDING MENUS



WEDDING MENUS

PACKAGES

WINNER'S CIRCLE — $185.00 PER PERSON

Four-Course Plated Dinner that includes:

- Three Hors d'oeuvres
- Five-Hour Standard Hosted Bar
- Champagne Toast with Veuve Clicquot
- Wedding Cake
- Tableside Coffee
- Complimentary Gold Chargers

RACE TO THE ALTAR — $138.00 PER PERSON

Three-Course Plated Dinner that includes:

- Three Hors d'oeuvres
- One-Hour Standard Hosted Bar
- Sparkling Wine Toast
- Wedding Cake
- Tableside Coffee

STARTING GATE — $115.00 PER PERSON

Buffet Dinner that includes:

- Two Hors d'oeuvres
- One-Hour Hosted Bar with Beer, Wine, and Bubbles
- Starting Gate Buffet
- Sparkling Wine Toast
- Wedding Cake



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

Gluten Free Vegetarian Dairy Free Vegan

WEDDING MENUS

HORS D'OEUVRES

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

FIELD

Caprese Salad on a Stick
Garden Basil | Balsamic Syrup

Vegetable & Avocado Summer Roll
Sweet Chili Sauce

Goat Cheese Mousse Crostini
Marinated Sun-dried Tomato

FARM

Pulled Smoked Chicken
Brandied Apricot | Nut Cracker

Beef Tenderloin Canapé
Roquefort Shortbread | Horseradish Cream

Candied Maple Bacon
Boursin | Garlic Crumbs

OCEAN

Ahi Tuna Poke
Black Sesame | Macadamia Nut | Mint

Pacific Shrimp Skewer
Thai Barbecue Sauce | Pickled Jicama

Bay Scallop Ceviche
Farm Peppers | Lime | Cilantro

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



Gluten Free Vegetarian Dairy Free Vegan

WEDDING MENUS

HORS D'OEUVRES

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

FIELD

Brie en Croûte
Mango Habanero Preserve

Spanakopita
Peppered Greek Yogurt

Crispy Vegetable Spring Roll
Mint Syrup

FARM

Ham Croquette
Honey Dijon

All-Beef Slider
Beef Slider | Smoked Cheddar Cheese | Caramelized Onion

Salt-Baked Mini Potato
Pancetta | Cheddar Cheese

OCEAN

Frontrunner Crab Cake
Lemon Aioli

Tempura Prawn
Soy Chili Dip

Grilled Baby Octopus & Chorizo Pinchos
Marinated Baby Octopus | Chorizo | Garlic-Lemon Oil | Piquillo Pepper Purée

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



Gluten Free Vegetarian Dairy Free Vegan

WEDDING MENUS

PLATED DINNER SELECTIONS

The Winner's Circle Package Includes a Four-Course Dinner;
please select a Starter, Salad and Entrée.

The Race to the Altar Package Includes a Three-Course Dinner;
please select a Salad and Entrée.

All dinners include:

Artisan Bread | Sweet Butter
Freshly Brewed Coffee | Decaffeinated Coffee | Assorted Teas

RACE ONE (SELECT ONE)

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

Heirloom Tomato Salad
Heirloom Tomatoes | Burrata | Crispy Prosciutto | Focaccia Croutons | White Balsamic

Classic Caesar Salad
Romaine | Parmesan | Focaccia Croutons | Light Garlic Dressing

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

RACE TWO (SELECT ONE)

Dungeness Crab Cake
Mango Sweet Chili Salsa | Kale & Pear Slaw

Grilled Tiger Prawns
Avocado Toast | Charred Pineapple | Lemon Sour Cream

Smoked Chicken Risotto
Roasted Shiitake | Sweet Peas | Boursin | Pecorino

Thai Beef Salad
Green Papaya | Cilantro | Red Onions | Red Chili | Crispy Rice Noodles

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

Gluten Free Vegetarian Dairy Free Vegan

WEDDING MENUS

PLATED DINNER SELECTIONS

RACE THREE (SELECT TWO)

Black Pepper Crusted Filet Mignon
Roasted Fingerling Potatoes | Heirloom Tomato | Merlot Reduction

Scottish Salmon
Lemon Quinoa | Maple Glazed Asparagus | Chive Beurre Blanc

Ginger Soy Seared Halibut
Scallion Fried Rice | Sesame Bok Choy | Teriyaki

Braised Short Rib
Stone Ground Polenta | Root Vegetables | Crispy Shallots

Dijon Chicken Breast
Roasted Garlic Mashed Potatoes | Grilled Citrus Asparagus | Fines Herbes Sauce

Green Vegetable Curry
Cilantro Almond Steamed Rice | Seared Tofu | Crispy Shallots

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

Gluten Free Vegetarian Dairy Free Vegan

WEDDING MENUS

BUFFET

STARTING GATE

Artisanal Bread & Sweet Butter

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

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

Classic Caesar Salad
Romaine | Parmesan | Focaccia Croutons | Light Garlic Dressing

Grilled Beef Tenderloin
Garlic Potatoes | Chimichurri Sauce

Lemon Pepper Chicken
Green Asparagus | Almond Rice

Roasted Cheese Tortellini
Artichokes | Sun-dried Tomatoes | Basil | Asiago Cheese

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

Gluten Free Vegetarian Dairy Free Vegan

WEDDING MENUS

WEDDING CAKE

A three-tier mock cake is provided for display with a 6-inch top fourth tier for the couple to cut. Sheet cake is cut and served to guests.

Bride & groom to provide any additional decorative items for the cake.

You may substitute an individual dessert in lieu of a wedding cake.
Ask your Event Sales Representative for more information.

DESSERT SUBSTITUTIONS

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

Coconut Parfait
Macerated Berries | Chia Pudding | Coconut Whipped Cream | Toasted Coconut

Vanilla Cheesecake
Nutella Cream | Hazelnut Grissini



Gluten Free Vegetarian Dairy Free Vegan

ENHANCEMENTS

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

SAVORY

Santa Anita Staple Carved Sandwiches — $32.00 PER PERSON
Choice of Corned Beef | Turkey
Mustard | Mayonnaise | Creamy Horseradish | Pickles | Sourdough Roll
Chef Attendant Required $250.00 each (1 per 40 people)

Slider Station — $28.00 PER PERSON
BBQ Pulled Chicken Slider | Spicy Pickle
Beef Slider | Smoked Cheddar Cheese | Caramelized Onion
Beer Battered Buffalo Shrimp | Blue Cheese Crumbles | Creamy Slaw

Street Tacos & Quesadillas — $20.00 PER PERSON
Carne Asada | Chicken | Flour Tortillas | Cilantro | Onions | Salsas

Hot Dog Stand — $11.00 PER PERSON
All-Beef Hot Dogs | Chili | Cheese | Mustard | Relish | Ketchup | Onions

Nacho Bar — $10.00 PER PERSON
Nacho Cheese | Jalapeños | Tomatoes | Black Olives | Sour Cream | Guacamole | House Salsas

SWEET

Sarsaparilla Float Station — $16.00 PER PERSON
Vanilla Ice Cream | Dark Cherry | Chantilly Cream
Chef Attendant Required $250.00 each (1 per 75 people)

Hot Chocolate Station — $13.00 PER PERSON
Hot Chocolate | Whipped Cream | Marshmallows | Peppermint

Ice Cream Novelties — $8.00 PER PERSON
Ice Cream Sandwiches | Ice Cream Bars | Fruit Bars

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

Gluten Free Vegetarian Dairy Free Vegan

WEDDING MENUS

BAR PACKAGES

SPARKLING & CHAMPAGNE TOAST

Mumm, Brut Prestige, California

Toast Upgrade Options (PER PERSON ADDITIONAL TO YOUR PACKAGE PRICING)

Argyle Rosé Brut	$3.00
Veuve Clicquot, Yellow Label	$7.00

BAR PACKAGES

Host your event on consumption or choose one of our hosted bar packages. Hosted bar packages require a minimum of 25 guests. Host bar package must be ordered for all guests over 21 years of age. A bartender fee of $200.00 plus tax will apply. One bartender required per 100 guests. Prices exclusive of applicable sales tax and 23% service charge.

HOSTED BAR

Winner's Circle Package Includes Five-Hour Standard Hosted Bar.

Race to the Altar Package Includes One-Hour Standard Hosted Bar.

Starting Gate Package Includes One-Hour Hosted Bar with Beer, Wine, and Bubbles.

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

	Soft Drinks | Bottled Water | Juice	Beer | Wine | Bubbles
3 Hour	$23.00	$45.00
4 Hour	$28.00	$52.00
5 Hour	$32.00	$59.00
	Standard Full Open Bar	**Premium Full Open Bar**
3 Hour	$55.00	$65.00
4 Hour	$63.00	$75.00
5 Hour	$70.00	$85.00

All beverage pricing subject to 23% service charge and current sales tax.
Service charge and sales tax subject to change.

WEDDING MENUS

BAR PACKAGES

CASH BAR

Cash bars are charged on consumption.

Fruit Juices	$7.00	Cordials	$16.00
Soft Drinks	$7.00	Red Wine Selection	$16.00
Bottled Water	$7.00	White Wine Selection	$16.00
Domestic Beer	$12.00	Standard Cocktails	$16.00
Imported Beer	$13.00	Premium Cocktails	$18.00

STANDARD BRANDS

Tito's Handmade Vodka | Tanqueray Gin | Envío Perdido Rum
Olmeca Altos Tequila | Bulleit Bourbon | Dewar's Blended Scotch

PREMIUM BRANDS

Ketel One Vodka | Hendrick's Gin | Bacardi Rum | Don Julio Blanco & Reposado Tequila | Woodford Reserve Bourbon | Johnnie Walker Black Label Scotch

SPECIALTY COCKTAILS $18.00

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

Mint Julep
Bulleit Bourbon | Mint Infused Syrup | Mint Bouquet

Horseshoe Margarita
Don Julio Blanco Tequila | Lime | Orange Zest | Agave Nectar

Ketel Mule
Ketel One Vodka | Fever-Tree Ginger Beer | Lime

Don Julio Paloma
Don Julio Reposado | Grapefruit | Lemon | Fever-Tree Sparkling Grapefruit

NON-ALCOHOLIC BEVERAGE PACKAGE

Fountain Sodas
Pepsi | Diet Pepsi | Starry

3 HOURS $15.00 PER PERSON
4 HOURS $18.00 PER PERSON
5 HOURS $20.00 PER PERSON

Fruit Punch & Lemonade

3 HOURS $13.00 PER PERSON
4 HOURS $16.00 PER PERSON
5 HOURS $18.00 PER PERSON

WEDDING MENUS

WINE LIST

SPARKLING & CHAMPAGNE

Mumm | Brut Prestige | California	$55.00
Benvolio | Prosecco | Veneto Italy	$61.00
Argyle Rosé Brut	$69.00
Veuve Clicquot | Yellow Label	$140.00
Moët & Chandon | Imperial Brut	$145.00
Moët & Chandon | Imperial Rosé	$175.00
Dom Pérignon Brut	$450.00

WHITE & ROSÉ

Kendall-Jackson | Vintner's Reserve Chardonnay | Sonoma	$55.00
Matanzas Creek | Sauvignon Blanc | Sonoma	$56.00
Santa Margherita | Pinot Grigio | Venezia	$62.00
Sonoma-Cutrer | Chardonnay | Sonoma	$69.00
Château Sainte Marguerite Rosé | Provence	$72.00
Cakebread | Chardonnay | Anderson Valley	$105.00
Far Niente | Chardonnay | Napa	$170.00

RED

Kendall-Jackson | Vintner's Reserve Cabernet Sauvignon | Sonoma	$55.00
La Crema | Pinot Noir | Sonoma Coast	$63.00
Stag's Leap | Merlot | Napa	$74.00
The Prisoner | Red Blend | Napa	$123.00
Cakebread | Cabernet Sauvignon | Napa	$151.00
Caymus | Cabernet Sauvignon | Napa	$215.00

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

WEDDING MENUS

WEDDING COORDINATOR SERVICE

EVENT VENUE COORDINATOR SERVICE

We, at Santa Anita Park, feel it is imperative that our couples have professional wedding coordinator services. We can provide a list of our preferred vendors.

Your Santa Anita Park Event Service Manager will:

- Provide a personalized tour of Santa Anita Park.
- Recommend special event professionals to provide wedding coordination, music, flowers, photography, officiant and other wedding services.
- Detail your banquet event order outlining all of your event's specifics and ensure that it is communicated flawlessly to the Operational Team of the park.
- Create an "Estimate of Charges" outlining your financial commitments and deposit schedule.
- Create a floor plan of your function space, in order for you to provide seating arrangements.
- Arrange and attend your menu tasting.
- Oversee the ceremony and reception set-ups, food preparation, and other park operations.
- Be the on-site liaison between the Wedding Coordinator and Park Operations team.
- Ensure a seamless transition to the park's Banquet Captain once the grand entrance has occurred.

WEDDING MENUS

WEDDING COORDINATOR SERVICE

Your Hired Professional Wedding Coordinator OR Planner will:

- Assist with etiquette and decorum for the ceremony and reception.
- Create a “timeline” for your wedding day, including the ceremony and reception.
- Work with you to organize and coordinate your ceremony rehearsal.
- Remind your bridal party of all pertinent ”call times” and “don’t forgets” on the day of the wedding.
- Confirm call times and details with all vendors several days prior to the day of the wedding.
- Be the liaison with your family, bridal party, band/DJ, florist, photographer, and other vendors to create a seamless operation.
- Assist you with your gown and any additional needs of the bridal party.
- Ensure the bridal party have their corsages and bouquets, etc. and assist with the pinning of boutonnieres.
- Set-up ceremony programs, place cards, guest favors, guest book, champagne flutes, and any other personal items.
- Line up and queue the bridal party and musicians at the time of the wedding ceremony.
- Collect any personal items for you at the conclusion of the reception.
- Review your banquet checks for accuracy, prior to the completion of the final bill.

THE DETAILS

Food and Beverage Service

Santa Anita Park is responsible for the quality and freshness of the food served to our guests. Due to health regulations, all food served at the venue must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served.

The sale and service of alcoholic beverages are regulated by the state. As a licensee, Santa Anita Park is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the park from the outside.

Service Charge and Facility Fee

Pricing subject to 23% service charge and applicable sales tax.
Sales tax subject to change without notification.

Entrée Selection

Santa Anita Park requires that the client produce place cards identifying the particular entrée selected by each guest. If the company needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

Guarantees

A guaranteed attendance figure is required for all meal functions 10 business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee.

Menu Pricing and Selections

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. A quotation cannot be guaranteed until 90 days prior to the time that the particular function takes place. Pricing does not include service charge or sales tax. We request that all menu selections are completed at least 30 days prior to event.

Deposits

A 50% deposit is due upon signing of the contract to confirm your reservation. Final payment is due 10 business days prior to the event. Company does not accept personal checks within 30 days of events.

Security

Santa Anita Park does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during, or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering manager prior to the event at $50.00 per hour, per guard for a minimum of 4 hours.

Decorations

All decorations must meet the City of Arcadia Fire Department's regulations. Any open flame requires a permit and must be provided to the venue prior to the event. Ask your Event Sales Representative for more information and pricing on equipment such as Chiavari chairs, chair covers, upgraded linens, umbrellas, and heaters.

Set-Up

Early Setup Fee	$250.00
Additional Hour	$750.00 (+Plus Additional Security)

COLT CHEYNE



Chef Colt Cheyne has built his career around a deep respect for fresh, locally sourced ingredients and a passion for creating innovative yet approachable dishes.

Colt trained at Le Cordon Bleu, where he graduated at the top of his class. Over the past 22 years at Santa Anita Park, he has worked his way up through the ranks of Pastry Chef, Production/Banquet Chef, and Executive Sous Chef, and has served as Executive Chef for the past four years. He was also the Chef/Owner of Monrovia Bakery, where he honed his craft in artisanal bread making and elevated wedding cake design to an art form. It was here that he mastered the balance of precision and creativity, building a loyal following with his signature sourdough loaves and custom, show-stopping cakes. His time at the bakery deepened his respect for the science of baking and reinforced his belief that every great creation starts with passion and patience.

Colt's cooking style blends modern American flavors with classical French technique, focusing on pushing culinary boundaries and enhancing flavors. His career highlights include completing eight world-class Breeders' Cups, two Triple Crown champion events and the prestigious Split Rock World Class horse jumping events.

When he's not in the kitchen, Colt enjoys being a father and husband and embarking on adventures wherever the wind may take him. He believes that the secret to life is effort, a philosophy that reflects in his dedication to his craft. Colt currently serves as the Executive Chef at Santa Anita Racetrack, where he continues to create bold, creative dishes that delight guests.

V09292026

Chef Colt would 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.