



SANTA ANITA PARK

WEDDING MENUS





WEDDING MENUS

PACKAGES

WINNER'S CIRCLE

\$154.00 PER PERSON

Includes Three Hors D'oeuvres
Four-Hour Standard Hosted Bar
Champagne Toast
Three Course Plated Dinner
Wedding Cake

RACE TO THE ALTAR

\$115.00 PER PERSON

Includes Three Hors D'oeuvres
One-Hour Standard Hosted Bar
Champagne Toast
Two Course Plated Dinner
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 



SANTA ANITA PARK | 285 W HUNTINGTON DRIVE ARCADIA, CA 91007
626.574.6400 | GROUP.SALES@SANTAANITA.COM | [SANTAANITA.COM/SALES](https://santaanita.com/sales)

WEDDING MENUS

HORS D'OEUVRES SELECTIONS



PLEASE SELECT THREE FROM THE FOLLOWING

COLD

- Caprese Salad on a Stick | Garden Basil | Balsamic Syrup 🌿 🥑
- Fine Diced Greek Salad | Feta | Kalamata Olives 🌿 🥑
- Vegetable & Avocado Summer Roll | Sweet Chili Sauce 🌿 🥑 🍌
- 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
- 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 🌿 🥑

HOT

- Salt Baked Mini Potato | Pancetta & Cheddar Cheese 🌿
- Portobello Mini Quiche | Asiago Cheese 🥑
- Spanakopita | Peppered Greek Yogurt 🥑
- Crispy Vegetable Spring Roll | Mint Syrup 🌿 🥑
- Ham Croquette | Honey Dijon
- All Beef Slider | Pickle | Cheddar Cheese | 1000 Island
- Brie en Croûte | Mango Habanero Preserve 🥑
- 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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WEDDING MENUS

PLATED DINNER SELECTIONS

The Race to the Altar Package Includes a Two Course Dinner;
Please select a Salad and Entrée.

The Winner's Circle Package Includes a Three Course Dinner;
Please select a Starter, Salad and Entrée.

All dinners include:

Artisan Bread | Sweet Butter

Freshly Brewed Coffee | Decaffeinated Coffee | Assorted Teas

STARTERS (CHOOSE 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

Mozzarella French Toast

Smoked Salmon | Chive Crème Fraîche | Crispy Capers

Thai Beef Salad  

Green Papaya | Cilantro | Red Onions | Red Chili | Crispy Rice Noodles

SALADS (CHOOSE 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

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

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PLATED DINNER SELECTIONS



PLEASE LIMIT TO TWO PROTEIN SELECTIONS AND ONE VEGETARIAN FOR SPLIT MENUS

ENTREES (CHOOSE ONE)

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

Red or Green Vegetable Curry

Cilantro Almond Steamed Rice | Seared Tofu | Crispy Shallots

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WEDDING MENUS

BUFFET DINNER

\$12.00 PER PERSON ADDITIONAL TO YOUR PACKAGE

SALADS

Baby Spinach Salad

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

Quinoa Salad

Quinoa | Chick Peas | Tomatoes | Flat Parsley | Lemon Lime Vinaigrette

Soba Noodle Salad

Soba Noodles | Spring Onions | Carrots | Grilled Tofu | Sweet Chili Dressing

Heirloom Tomato Salad

Heirloom Tomatoes | Burrata | Garden Basil | Extra Virgin Olive Oil

Classic Caesar Salad

Parmesan | Focaccia Croutons | Light Garlic Dressing

ENTREES

Grilled Adena 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

Artisan Bread & Sweet Butter

Freshly Brewed Coffee | Decaffeinated Coffee | Assorted Teas

Buffet serve time is 2 hours. 20 Guest Minimum.

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WEDDING CAKE



For parties over 75 guests, 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.



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WEDDING MENUS

BAR PACKAGES

CHAMPAGNE TOAST

Domaine Ste. Michelle, Columbia Valley

HOST BAR

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

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

A fully stocked bar featuring a selection of spirits, red and white wines, beer, 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 25 guests. Host bar package must be ordered for all guests over 21 years of age.

Prices exclusive of applicable sales tax and 23% service charge.

	Soft Drinks Bottled Water Juice Energy Drinks	Standard Beer Wine Champagne	Premium Beer Wine Champagne
3 Hour	\$23.00	\$41.00	\$48.00
4 Hour	\$28.00	\$48.00	\$55.00
5 Hour	\$32.00	\$55.00	\$62.00
	Standard Full Open Bar		Premium Full Open Bar
3 Hour	\$52.00		\$61.00
4 Hour	\$60.00		\$69.00
5 Hour	\$68.00		\$77.00

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

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	\$7.00	Domestic Beer	\$12.00
Soft Drinks	\$7.00	Imported Beer	\$13.00
Bottled Water	\$7.00	Cordials	\$16.00
Energy Drinks	\$9.00	Red Wine Selection	\$16.00
		White Wine Selection	\$16.00

STANDARD BRANDS

\$16.00

Tito's Handmade Vodka | Tanqueray Gin | Bacardi Rum | Don Julio Blanco
Jack Daniel's Whiskey | Bulleit Bourbon | Dewar's Blended Scotch

PREMIUM BRANDS

\$18.00

Ketel One Vodka | Tanqueray Gin | Don Julio Blanco & Reposado
Bulleit Bourbon | Crown Royal Whiskey | 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

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WINE LIST

SPARKLING

Mumm Brut Prestige California	\$55.00
Benvolio Prosecco Veneto Italy	\$55.00
Schramsberg Blanc De Noir North Coast	\$81.00
Louis Roederer Collection 243	\$110.00
Veuve Clicquot Yellow Label	\$140.00
Möet and Chandon Imperial Brut	\$145.00
Möet and Chandon Imperial Rosé	\$175.00

WHITE & ROSÉ

Kendall-Jackson Vintner's Reserve Chardonnay Sonoma	\$55.00
Matanzas Creek Sauvignon Blanc Sonoma	\$56.00
Santa Margherita Pinot Grigio Venezia	\$60.00
Sonoma-Cutrer Chardonnay Sonoma	\$65.00
Whispering Angel Rosé Provence	\$68.00
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	\$61.00
Stag's Leap Merlot Napa	\$67.00
The Prisoner Red Blend Napa	\$123.00
Cakebread Cabernet Sauvignon Napa	\$151.00
Caymus Cabernet Sauvignon Napa	\$215.00

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WEDDING COORDINATOR SERVICE



PROFESSIONAL WEDDING 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, officiate 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.



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WEDDING COORDINATOR SERVICE

Your Professional Wedding Coordinator 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.

WEDDING MENUS

PLANNING YOUR WEDDING



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

In the event that your group requires a split menu, entrée selections are limited to a maximum of three selections. 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. We will be prepared to serve 5% over the guaranteed number for groups over 100 guests.

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 35% 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 \$40.00 per hour, per guard for a minimum of 5 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.



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.

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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.

