



# SANTA ANITA PARK

## SUITE MENUS







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## SUITE PACKAGES

### WIRE TO WIRE

**\$68.00** PER PERSON

(10 Guest Minimum - 40 Guest Maximum)

#### Grilled Vegetable Antipasto

Mushrooms | Baby Squash | Broccolini | Baby Carrots | Kalamata | Balsamic Syrup

#### Shrimp Cocktail

Poached Shrimp | Horseradish | Cocktail Sauce | Fresh Lemon

#### Santa Anita Staple Carved Sandwiches

Choice of Corned Beef | Turkey

Mustard | Pickles | Mayonnaise | Creamy Horseradish

Sourdough Roll

#### Spicy Breaded Chicken Wings

Buttermilk Ranch | Blue Cheese | Barbeque | Buffalo

#### Apple Crisp

#### Strawberry Cobbler Square

#### Chocolate Ganache Tart

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)





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### FIRST TURN

**\$60.00** PER PERSON

(10 Guest Minimum - 40 Guest Maximum)

#### Garden Vegetables & Pita

Heirloom Tomato | Radish | Jicama | Peppered Ranch Dip | Classic Hummus

#### Strawberry Fields Salad

Arcadian Mixed Greens | Feta | Strawberries | Champagne Vinaigrette

#### Creamery & Charcuterie

Handcrafted Californian & International Cheeses | Cured & Smoked Meats | Dried Fruit  
Nuts | Condiments & Accompaniments

#### All-Beef Sliders

Smoked Cheddar | Caramelized Onion

#### Spicy Breaded Chicken Wings

Buttermilk Ranch | Blue Cheese | Barbeque | Buffalo

#### Wild Berry Fruit Tarts

#### Lemon Curd Squares

#### Mini Espresso Chocolate Chip Cookies

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### PHOTO FINISH

**\$52.00** PER PERSON

(10 Guest Minimum - 40 Guest Maximum)

#### Traditional Hummus & Pita Chips

Herb-Roasted Pita Chips

#### Antipasto Skewer

Rosemary Olive Oil

#### Spanakopita

Greek Yogurt Dip

#### Mediterranean Vegetable Salad

Romaine | Tomato | Cucumber | Olives | Feta | Onion | Lemon Oregano Vinaigrette

#### Sirloin Beef & Bell Pepper Kabob

Yogurt Garlic Dip

#### Peri Peri Chicken Skewer

Mango Lime Chutney

#### Baklava

#### Double Fudge Brownies

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## ENHANCEMENTS

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(Serves 10 unless otherwise noted)

#### **Creamery & Charcuterie** **\$190.00**

Handcrafted Californian & International Cheeses | Cured & Smoked Meats | Dried Fruit | Nuts  
Condiments & Accompaniments

#### **Creamery** **\$170.00**

Handcrafted Californian & International Cheeses | Red Flame Grape | Dried Fruit | Nuts  
Condiments & Accompaniments

#### **Charcuterie** **\$170.00**

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

#### **White Gulf Shrimp Cocktail** **\$140.00**

Poached Shrimp | Horseradish | Cocktail Sauce | Fresh Lemon

#### **Seasonal Fruit** **\$130.00**

Orange Honey

#### **Vegetable Crudit ** **\$120.00**

Garden Vegetables | Heirloom Tomatoes | Radishes | Jicama | Herbed Sour Cream  
Peppered Ranch Dip | Creamy Hummus

#### **Chips & Guacamole** **\$65.00**

Guacamole & Tomato | Coriander Salsa | Crispy Tortilla

#### **Chips & Dip** **\$58.00**

Santa Anita Kennebec Potato Chips | Spring Onion Pepper Dip

#### **Breakfast Pastries** **\$30.00**

(Per Dozen)

Fruit Danishes | Croissants | Muffins

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## ENHANCEMENTS

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(Serves 10 unless otherwise noted)

#### **Santa Anita Staple Carved Sandwiches** **\$190.00**

Choice of Corned Beef | Turkey

Mustard | Pickles | Mayonnaise | Creamy Horseradish

Sourdough Roll

#### **Heirloom Tomato & Burrata Salad** **\$140.00**

Fresh Basil | Extra Virgin Olive Oil | Aged Balsamic

#### **Classic Caesar Salad** **\$120.00**

Romaine Hearts | Garlic Croutons | Grated Parmesan | Light Garlic Dressing

#### **Baby Spinach & Strawberry Salad** **\$120.00**

Candied Pecans | Goat Cheese | Shaved Red Onion | Raspberry Vinaigrette

#### **Crispy Chicken Wings** **\$110.00**

(30 Pieces)

Buttermilk Ranch | Blue Cheese | Barbeque | Buffalo | Carrot & Celery Sticks

#### **All-Beef Sliders** **\$74.00**

(12 Pieces)

Smoked Cheddar | Caramelized Onion

#### **Dessert** **\$58.00**

(12 pieces)

Fruit Tarts | Eclairs | Truffles | Macarons

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## BAR PACKAGES

### HOST 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 20 guests. Host bar package must be ordered for all guests over 21 years of age. Non-alcoholic beverage packages are available.

	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







# SUITE MENUS

## BAR PACKAGES

### CASH BAR

Cash bars are charged on consumption.

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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## BOTTLE SERVICE

### VODKA

Ketel One	\$265	Belvedere	\$275
Tito's	\$245		

### RUM

Captain Morgan	\$200	Bumbu XO	\$220
Bacardi	\$200		

### GIN

Tanqueray	\$225	Hendrick's	\$250
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### TEQUILA

Don Julio 1942	\$715	Don Julio Blanco	\$250
Don Julio Añejo	\$300	Patron Silver	\$250
Casamigos Reposado	\$300		

### WHISKEY

Bulleit	\$250	Jack Daniel's	\$230
Bulleit Rye	\$250	Jameson	\$230
Johnnie Walker Black	\$250	Macallan 12	\$250
Crown Royal	\$225		

### BRANDY

Hennessy X.O	\$715	Hennessy V.S.	\$250
Remy Martin VSOP	\$300		

### LIQUEUR

Grand Marnier	\$250	Fireball	\$210
Baileys	\$210	Jägermeister	\$210







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.

