



SANTA ANITA PARK

SUITE MENUS





SUITE MENUS

SUITE PACKAGES

WIRE TO WIRE

\$68.00 PER PERSON

(10 Guest Minimum - 40 Guest Maximum. Packages must be ordered for the total number of guests.)

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://www.santaanita.com/sales)



SUITE MENUS

SUITE PACKAGES

FIRST TURN

\$60.00 PER PERSON

(10 Guest Minimum - 40 Guest Maximum. Packages must be ordered for the total number of guests.)

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

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

Service charge and sales tax subject to change.

Gluten Free  Vegetarian  Dairy Free  Vegan 





SUITE MENUS

SUITE PACKAGES

PHOTO FINISH

\$52.00 PER PERSON

(10 Guest Minimum - 40 Guest Maximum. Packages must be ordered for the total number of guests.)

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

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

Service charge and sales tax subject to change.

Gluten Free  Vegetarian  Dairy Free  Vegan 





SUITE MENUS

ENHANCEMENTS

ENHANCEMENTS

(Serves 10 unless otherwise noted. Quantity ordered must match the total number of guests.)

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 Crudité   **\$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

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

Gluten Free  Vegetarian  Dairy Free  Vegan 



SUITE MENUS

ENHANCEMENTS

ENHANCEMENTS

(Serves 10 unless otherwise noted. Quantity ordered must match the total number of guests.)

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 **\$120.00**

(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

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

Service charge and sales tax subject to change.

Gluten Free  Vegetarian  Dairy Free  Vegan 





SUITE MENUS

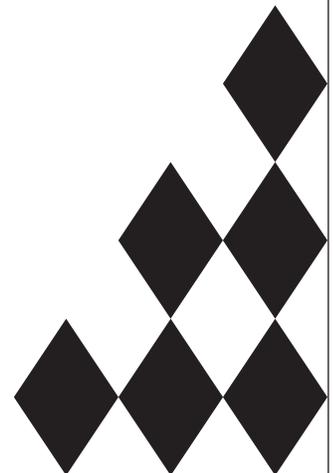
BAR PACKAGES

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

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





SUITE MENUS

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 |

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





SUITE MENUS

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 |
|-----------|-------|------------|-------|

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.

V02192026



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.

