SANTA ANITA PARK

Infield Day at the Races

Infield

The multi-acre Infield at Santa Anita Park offers a fun, safe and family-friendly environment with pristine scenery and exceptional service, surrounded by the excitement of Thoroughbred racing. Offering spacious semi-covered picnic areas, the Infield provides the ideal space to create events of all types - from birthday celebrations and family gatherings to business outings. What you create is only limited by your imagination! Santa Anita's culinary team will prepare a delicious menu specifically crafted to complement your special day.



Bring Your Own Picnic

$30.00 PER ADULT

$15.00 PER CHILD
(5 – 17 years old)

Includes Reserved Section in the Picnic Circle with Tables, Chairs & Plastic Tablecloths.

Admission is $5.00 per adult; Racing programs are $3.00 each
Minimum of 20 Adult Guests Required

Beverage Service

Santa Anita Park offers private bar service located near the Picnic Circle area. Refer to page 10 for more information.

Outside alcoholic beverages are not permitted.

Non-alcoholic beverage is permitted – no glass bottles.

Ice is available at $20.00 per 20 lbs. Please provide your own coolers.

Outside vendors must provide COI and health permits.

SANTA ANITA PARK

Backstretch Menu

BACKSTRETCH MENU — $45.00 PER PERSON

Cornbread
Butter

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

Southern Potato Salad
Hard Boiled Egg | Celery | Red Onion | Dijon

All-Beef Sliders
Smoked Cheddar | Caramelized Onion

All-Beef Jumbo Hot Dogs
Mustard | Relish | Ketchup

Mac & Cheese

Tater Kegs
Cheddar Cheese | Chive

Assorted Cookies
Chocolate Chip | Oatmeal | Snickerdoodle

Double Fudge Brownies

Buffet service time is two hours. 40 Guest Minimum.
Pricing subject to 23% service charge and current sales tax.
Service charge and sales tax subject to change.

Gluten Free Vegetarian Dairy Free Vegan

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Win Menu

WIN — **$68.00** PER PERSON

Artisan Bread | Sweet Butter

Seasonal Fruit & Berries

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

Southern Potato Salad
Hard Boiled Egg | Celery | Red Onion | Dijon

Barbecue Beef Brisket
Mesquite Barbecue Sauce

Herb-Roasted Chicken

Macaroni & Smoked Cheddar Cheese
Cornbread Crumble

Garlic Smashed Potatoes

Bourbon Baked Beans
Applewood Bacon | Molasses

Buttery Sweet Corn on the Cob

Peach Cobbler Crisp

Pecan & Sea Salt Caramel Bars

Assorted Mini Cheesecakes

Chocolate Chip Cookies

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Place Menu

PLACE — $62.00 PER PERSON

Grilled Street Corn Salad
Cotija Cheese | Chipotle-Lime Mayo | Chili Powder | Micro Cilantro

Romaine & Queso Fresco Salad
Radish | Pepitas | Creamy Cilantro-Lime Dressing

Carne Asada
Grilled Onions | Jalapeños

Pollo Asado
Citrus-Achiote Marinated Grilled Chicken Breast

Vegetarian Empanadas
Black Beans | Roasted Red Peppers | Corn | Pepper Jack Cheese | Chimichurri

Mexican Rice

Ranchero Pinto Beans
Bacon | Pickled Jalapeño | Cilantro

Grilled Vegetables
Zucchini | Onions | Mushrooms

Taco Toppings
Flour Tortillas | Cilantro & Onions | Shredded Lettuce | Tomatoes | Cheese
Sour Cream | House Salsas

Cajeta Rice Pudding
Cinnamon | Cajeta Caramel | Raisins | Cinnamon-Sugar

Chocolate Cinnamon Flan

Tres Leches Squares

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Show Menu

SHOW — $58.00 PER PERSON

Strawberry Fields Salad
Mixed Greens | Feta | Strawberries | Champagne Vinaigrette

Pasta Salad
Olives | Feta | Red Onion | Garlic Basil Dressing

Seasonal Fruit

Choose Any 3 Different Sandwich Selections
(All served on a French baguette with individually wrapped bags of chips)

- **Roast Beef**
  Swiss | Tomato | Arugula | Caramelized Onion | Garlic Aioli
- **Smoked Turkey Breast**
  Cheddar | Tomato | Avocado | Baby Spinach | Cranberry Aioli
- **Classic Italian Sub**
  Genoa Salami | Capicola | Mortadella | Provolone | Shredded Lettuce | Tomato
  Red Onion | Pepperoncini | Italian Vinaigrette
- **Albacore Tuna**
  Red Onion | Celery | Capers | Relish | Green Leaf | Tomato
- **Grilled Veggie**
  Zucchini | Eggplant | Portobello Mushroom | Red Onion | Tomato
  Baby Spinach | Boursin Cheese

Wild Berry Tarts

Apple Cinnamon Crisp

Lemon Shortbread Squares

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Hosted Bar Menu

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. A bartender fee of $500.00 plus tax will apply. One bartender required per 100 guests.

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

	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

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

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Cash Bar Menu

CASH BAR

Cash bars are charged on consumption. A bartender fee of $500.00 plus tax will apply. One bartender required per 100 guests.

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

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

DRINKS BY THE GALLON

Fruit Punch | Lemonade	$75.00 PER GALLON
Iced Tea | Arnold Palmer	$75.00 PER GALLON
Freshly Brewed Coffee	$85.00 PER GALLON
Decaffeinated Coffee | Assorted Teas	$85.00 PER GALLON

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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

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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.

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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.