



SANTA ANITA PARK

BANQUET MENUS



BANQUET MENUS

BREAKFAST BUFFET

AMERICAN

\$38.00 PER PERSON

- Scrambled Eggs | Garden Chives 
- Applewood Smoked Bacon  
- Sausage Links  
- Breakfast Potatoes | Roasted Peppers 
- Assorted Seasonal Baked Goods
- Sweet Butter & Seasonal Preserves
- Fresh Seasonal Fruit  
- Orange Juice
- Freshly Brewed Coffee | Decaffeinated | Assorted Teas

CONTINENTAL

\$27.00 PER PERSON

- Assorted Seasonal Baked Goods
- Sweet Butter & Preserves
- Fresh Seasonal Fruit  
- Orange Juice
- Freshly Brewed Coffee | Decaffeinated | Assorted Teas

Buffet serve 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 





BANQUET MENUS

ENHANCEMENTS & BEVERAGES

ENHANCEMENTS

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

Individual Yogurt Parfaits Seasonal Fruit Compote Granola	\$6.00 PER PERSON
Assorted Bagels Cream Cheese	\$8.00 PER PERSON
Smoked Salmon Mini Bagels Chive Cream Cheese Capers Onion	\$10.00 PER PERSON
Homemade Waffles Candied Pecans Maple Syrup Powdered Sugar	\$10.00 PER PERSON

BEVERAGES

Bottled Water	\$7.00 EACH
Assorted Soft Drinks	\$7.00 EACH
Assorted Energy Drinks	\$9.00 EACH
Orange Juice Cranberry Juice	\$38.00 PER QUART
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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BANQUET MENUS

LUNCH BUFFET

WIN

\$68.00 PER PERSON

Artisan Bread | Sweet Butter

Seasonal Fruit & Berries

Classic Caesar

Romaine | Parmesan | Focaccia Croutons | 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 🌽

Boysenberry Cheesecake

Chocolate Chip Cookies 🌽

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

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BANQUET MENUS

LUNCH BUFFET

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

Cheese Empanadas

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

Churros  

Chocolate & Caramel Dipping Sauces

Chocolate Cinnamon Flan  

Tres Leches Squares 

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

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BANQUET MENUS

LUNCH BUFFET

SHOW

\$58.00 PER PERSON

Strawberry Fields Salad

Arcadian 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

- **Black Forest Ham**

Swiss | Tomato | Green Leaf | Bavarian Mustard

- **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



Freshly Brewed Coffee | Decaffeinated | Assorted Teas

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BANQUET MENUS

RECEPTION HORS D'OEUVRES

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

FIELD

\$7.00 EACH

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

\$8.00 EACH

Pulled Smoked Chicken

Brandied Apricot | Nut Cracker

Beef Tenderloin Canapé

Roquefort Shortbread | Horseradish Cream

Candied Maple Bacon

Boursin | Garlic Crumbs

OCEAN

\$9.00 EACH

Ahi Tuna Poke

Black Sesame | Macadamia Nut | Mint

Pacific Shrimp Skewer

Thai Barbecue Sauce | Pickled Jicama

Bay Scallop Ceviche

Farm Peppers | Lime | Cilantro

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BANQUET MENUS

RECEPTION HORS D'OEUVRES

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

FIELD

\$7.00 EACH

Brie en Croûte

Mango Habanero Preserve

Spanakopita

Peppered Greek Yogurt

Crispy Vegetable Spring Roll

Mint Syrup

FARM

\$8.00 EACH

Ham Croquette

Honey Dijon

All-Beef Slider

Beef Slider | Smoked Cheddar Cheese | Caramelized Onion

Salt-Baked Mini Potato

Pancetta & Cheddar Cheese

OCEAN

\$9.00 EACH

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

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SANTA ANITA PARK | 285 W HUNTINGTON DRIVE ARCADIA, CA 91007
626.574.6400 | GROUP.SALES@SANTAANITA.COM | SANTAANITA.COM/SALES



BANQUET MENUS

RECEPTION PLATTERS

RECEPTION PLATTERS

Creamery & Charcuterie (Serves 10) Handcrafted Californian & International Cheeses Cured & Smoked Meats Dried Fruit Nuts Condiments & Accompaniments	\$190.00
Creamery   (Serves 10) Handcrafted Californian & International Cheeses Red Flame Grape Dried Fruit Nuts Condiments & Accompaniments	\$170.00
Charcuterie   (Serves 10) International Cured & Smoked Meats Grain Mustard Orange Dijon Rosemary Kalamata Olives Artisanal Bread	\$170.00
White Gulf Shrimp Cocktail   (Serves 10) Court-bouillon Poached Shrimp Horseradish Cocktail Sauce Fresh Lemon	\$140.00
Seasonal Fruit    (Serves 10) Orange Honey	\$130.00
Vegetable Crudit�   (Serves 10) Garden Vegetables Heirloom Tomatoes Radishes Jicama Herbed Sour Cream Peppered Ranch Dip Creamy Hummus	\$120.00

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BANQUET MENUS

PLATED DINNER (Available in limited venues)

RACE ONE (CHOOSE ONE)

Beet Salad

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

Heirloom Tomato Salad

Burrata | Crispy Prosciutto | Focaccia Croutons | White Balsamic

Romaine Salad

Grilled & Fresh 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

ADDITIONAL FIRST COURSE ENHANCEMENTS

Grilled Tiger Prawns

\$16.00 PER PERSON

Avocado Toast | Charred Pineapple | Lemon Sour Cream

Dungeness Crab Cake

\$16.00 PER PERSON

Mango Sweet Chili Salsa | Kale & Pear Slaw

Smoked Chicken Risotto

\$12.00 PER PERSON

Roasted Shiitake | Sweet Peas | Boursin | Pecorino

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“Choice” would be at a higher price entree. Guarantee for each selection required.

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BANQUET MENUS

PLATED DINNER

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

RACE TWO (CHOOSE ONE)

Black Pepper Crusted Filet Mignon 🍷	\$80.00 PER PERSON
Roasted Fingerling Potatoes Heirloom Tomato Merlot Reduction	
Ginger Soy Seared Halibut 🌱 🍷	\$76.00 PER PERSON
Scallion Fried Rice Sesame Bok Choy Teriyaki	
Scottish Salmon 🌱	\$76.00 PER PERSON
Lemon Quinoa Maple-Glazed Asparagus Chive Beurre Blanc	
Braised Short Rib	\$74.00 PER PERSON
Stone-Ground Polenta Root Vegetables Crispy Shallots	
Dijon Chicken Breast 🌱	\$72.00 PER PERSON
Roasted Garlic Mashed Potatoes Grilled Citrus Asparagus Fines Herbes Sauce	
Green Vegetable Curry 🌱 🍷 🍷	\$68.00 PER PERSON
Cilantro-Almond Steamed Rice Seared Tofu Crispy Shallots	

RACE THREE (CHOOSE ONE)

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
Orange & Purple Basil Crème Brûlée 🍷
Vanilla Cheesecake 🍷
Nutella Cream Hazelnut Grissini

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BANQUET MENUS

DINNER BUFFET

HUNTINGTON BUFFET

\$74.00 PER PERSON

Artisan Bread & Sweet Butter

Spinach Salad  

Walnuts | Anjou Pear | Goat Cheese | Saba Dressing

Quinoa Salad   

Chickpeas | Tomatoes | Flat Parsley | Lemon-Lime Vinaigrette

Classic Caesar Salad 

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

Vanilla Panna Cotta 

Fresh Berries

Belgian Chocolate Bar 

Raspberries | Candied Nuts | Popcorn

Sour Cream Cheesecake 

Mango Sauce

Lemon Squares 

Maple Pineapple

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

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ENHANCEMENTS

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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

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SALADS

Classic Caesar Salad **\$120.00**

(Serves 10)

Romaine Hearts | Garlic Croutons | Parmesan | Light Garlic Dressing

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

(Serves 10)

Candied Pecans | Goat Cheese | Red Onion | Raspberry Vinaigrette

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

(Serves 10)

Basil | Extra Virgin Olive Oil | Aged Balsamic

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BANQUET 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. A bartender fee of \$200.00 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 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

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BANQUET 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 100 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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BANQUET 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

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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.

