



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.





SANTA ANITA PARK

Bring Your Own Picnic Menu

Bring Your Own Picnic

\$30.00 PER ADULT

\$15.00 PER CHILD

(5 - 17 years old)

Includes Picnic Circle Area Admission, Racing Program, Service Charge and Tax. Tables, Chairs and Plastic Tablecloths are provided by Santa Anita Park.

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

Romaine | Parmesan | Focaccia Croutons | Garlic Dressing

Southern Potato Salad

Hard Boiled Egg | Celery | Red Onion | Dijon

All-Beef Slider

Cheddar Cheese | Caramelized Onion

All-Beef Jumbo Hot Dog

Mustard | Relish | Ketchup

Mac & Cheese

Tater Kegs

Cheddar Cheese | Chive

Assorted Cookies

Chocolate Chip | Oatmeal | Snickerdoodle

Double Fudge Brownies

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 



SANTA ANITA PARK | 285 W HUNTINGTON DRIVE ARCADIA, CA 91007

626.574.6400 | GROUP.SALES@SANTAANITA.COM | [SANTAANITA.COM/SALES](https://santaanita.com/sales)



SANTA ANITA PARK

Win Menu

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 



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 



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)



SANTA ANITA PARK

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

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

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 



SANTA ANITA PARK

Show Menu

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



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 





SANTA ANITA PARK

Host Bar Menu

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 \$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 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

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





SANTA ANITA PARK

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
Energy Drinks	\$9.00	Orange Cranberry Juice	\$38.00 PER QUART
Domestic Beer	\$12.00	Fruit Punch Lemonade	\$75.00 PER GALLON
Imported Beer	\$13.00	Iced Tea Arnold Palmer	\$75.00 PER GALLON

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

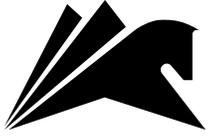
Don Julio Paloma

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.





SANTA ANITA PARK

Wine Menu

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.





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.

V02122026



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.

