



SANTA ANITA PARK

BANQUET MENUS



BANQUET MENUS

TABLE OF CONTENTS

BREAKFAST

1 - 2

- Breakfast Buffets
- Breakfast Enhancements

BREAKS

3 - 4

- Breaks A La Carte

LUNCH

5 - 8

- Plated Lunch
- Lunch Buffets

RECEPTION

9 - 11

- Hors d'oeuvre Reception
- Reception Displays

DINNER

12 - 15

- Plated Dinner
- Dinner Buffet
- Themed Stations

BAR & WINE

16 - 19

- Bar Packages
- Wine List

VENUE MAP

20

BANQUET MENUS

BREAKFAST BUFFETS



CONTINENTAL

\$24.00 PER PERSON

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

AMERICAN

\$36.00 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

Buffet serve time is 2 hours. 20 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

BREAKFAST BUFFETS

ENHANCEMENTS

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

Individual Yogurt Parfaits  \$6.00

Yogurt | Seasonal Fruit Compote | Granola


Assorted Bagels | Cream Cheese  \$8.00

Breakfast Burritos (Half)  \$8.00

Cheese | Potatoes | Egg

Smoked Salmon Mini Bagels \$10.00

Smoked Salmon | Toasted Mini Bagels | Chive Cream Cheese | Capers | Onions

Cinnamon French Toast  \$10.00

Pecans | Maple Syrup | Powdered Sugar

Buffet serve time is 2 hours. 20 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

BREAKS



STRAWBERRY BREAK

\$28.00 PER PERSON

Long Stem Strawberries 🌿 🥬 🍓

Grand Marnier Vanilla | Dark Chocolate Rum | Nutella Dip

Strawberry Tarts | Strawberry Shortcake Kebabs 🥬

REFRESH BREAK

\$26.00 PER PERSON

Traditional Hummus | Roasted Vegetables | Pita Bread 🌿 🥬 🥕

Individually Bagged Kettle Chips 🌿 🥬 🥕

Sliced Seasonal Fruit 🌿 🥬 🥕

RACE BOOK BREAK

\$24.00 PER PERSON

Tortilla Chips | Guacamole & Salsa 🥬

Mini Corn Dogs | Mustard | Ketchup

Pretzel Bites | Cheddar Cheese Sauce

WARM COOKIE BREAK

\$22.00 PER PERSON

Assorted Homemade Cookies

Chocolate Chip | Oatmeal Raisin | Peanut Butter | White Chocolate Macadamia Nut

Whole Milk | Low Fat Milk

Buffet serve time is 2 hours. 20 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

BREAKS A LA CARTE

BEVERAGES

Bottled Water	\$5.00 EACH
Assorted Soft Drinks	\$5.00 EACH
Assorted Energy Drinks	\$7.00 EACH
Orange Juice Cranberry Juice	\$34.00 PER QUART
Fruit Punch Lemonade	\$70.00 PER GALLON
Iced Tea Arnold Palmer	\$70.00 PER GALLON
Freshly Brewed Coffee	\$80.00 PER GALLON
Decaffeinated Coffee Assorted Teas	\$80.00 PER GALLON

SNACKS

Individual Bags of Chips   	\$5.00 EACH
Assortment of Seasonal Baked Goods 	\$50.00 PER DOZEN
Butter Croissants Cinnamon Rolls 	\$50.00 PER DOZEN
Muffins Breads 	\$50.00 PER DOZEN
Assortment of Gourmet Cookies 	\$54.00 PER DOZEN
Jumbo Pretzels Mustard Cheese 	\$70.00 PER HALF DOZEN

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

PLATED LUNCH



STARTER SALADS (CHOOSE ONE)

Field Greens   

Anjou Pear | Asparagus | Balsamic Raisins | Lemon Brown Sugar Vinaigrette

Romaine

Grilled & Classic Romaine Lettuce | Parmesan | Light Garlic Dressing

Baby Spinach  

Baby Spinach | Walnuts | Strawberries | Feta | Saba Dressing

ENTRÉE (CHOOSE ONE)

New York Steak | Chimichurri  

\$70.00 PER PERSON

Blackened Atlantic Salmon | Red Wine Reduction  

\$68.00 PER PERSON

Pan Seared Chicken | Fine Herb Sauce 

\$66.00 PER PERSON

Red Curry Grilled Vegetables   

\$64.00 PER PERSON

DESSERTS (CHOOSE ONE)

Panna Cotta 

Fruit Tart 

Double Chocolate Cake 

ACCOMPANIMENTS

Artisan Bread | Sweet Butter

Starter Salad

Starch

Seasonal Vegetable

Dessert

Freshly Brewed Coffee | Decaffeinated Coffee | Assorted Teas

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

LUNCH BUFFETS

WIN

\$64.00 PER PERSON

Artisan Bread | Sweet Butter

Waldorf Salad 🌾 🥑

Granny Smith Apples | Walnuts | Celery

Classic Caesar

Romaine | Parmesan Cheese | Focaccia Croutons | Garlic Dressing

Roasted Fingerling Potato Salad 🌾 🥑 🍌

Avocado | White Balsamic Dressing

Barbecue Beef Brisket 🌾 🍌

Mesquite Barbecue Sauce

Herb Roasted Chicken 🍌

Roasted Garlic Cumin Pork Loin 🌾 🍌

Smashed Potatoes 🌾 🥑

Sour Cream | Cheese | Chives

Double Smoked Baked Beans 🌾 🍌

Buttery Sweet Corn on the Cob 🌾 🥑

Strawberry Shortcake Cups 🥑

Pecan & Sea Salt Caramel Bars 🥑

Double Fudge Brownies 🥑

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

Buffet serve time is 2 hours. 20 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



BANQUET MENUS

LUNCH BUFFETS



PLACE

\$60.00 PER PERSON

Chips and Guacamole   

Beef Empanadas 

Chimichurri

Mexican Street Corn Salad  

Grilled Corn | Cotija Cheese | Cilantro Lime | Chili Powder

Nopalitos Salad  

Cactus Paddles | Tomatoes | Onions | Cilantro | Queso Fresco

Carne Asada  

Grilled Onions | Jalapeños

Pollo en Mole  

Chocolate Mole Sauce

Mexican Rice 

Refried Beans  

Grilled Vegetables   

Zucchini | Onions | Mushrooms

Taco Toppings

Flour Tortillas | Cilantro | Onions | Shredded Lettuce | Tomatoes | Cheese | Sour Cream | Salsas

Churros  

Chocolate and Caramel Dipping Sauces

Flan  

Tres Leches Cups 

Whipped Cream | Fresh Strawberries

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

Buffet serve time is 2 hours. 20 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

LUNCH BUFFETS

SHOW

\$56.00 PER PERSON

California Chopped Salad  

Herbed Ranch Dressing

Organic Kale & Apple Coleslaw   

Fingerling Potato Salad   

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 Spread

Fresh Strawberry Vanilla Tarts 

Apple Cinnamon Crisp 

Lemon Shortbread Squares 

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

Buffet serve time is 2 hours. 20 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

BANQUET MENUS

HORS D'OEUVRES RECEPTION



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

FIELD \$6.00 EACH

Caprese Salad on a Stick | Garden Basil | Balsamic Syrup 🌿 🍷

Fine Diced Greek Salad | Feta | Kalamata Olives 🌿 🍷

Vegetable & Avocado Summer Roll | Sweet Chili Sauce 🌿 🍷 🍷

FARM \$7.00 EACH

Cured Parma Ham | Melon | Balsamic Reduction 🌿 🍷

Pulled Smoked Chicken | Brandied Apricot | Nut Cracker

Beef Tenderloin | Roquefort Shortbread | Horseradish Cream

Candied Maple Bacon | Boursin | Garlic Crumbs

OCEAN \$8.00 EACH

Ahi Tuna Poke | Black Sesame | Macadamia Nut | Mint 🌿 🍷

Dungeness Crab | Watermelon | Curry Aioli 🍷

Pacific Shrimp | Thai Barbecue Sauce | Pickled Jicama 🍷

Bay Scallop Ceviche | Farm Peppers | Lime | Cilantro 🌿 🍷

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

HORS D'OEUVRES RECEPTION

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

FIELD \$6.00 EACH

Salt Baked Mini Potato | Pancetta & Cheddar Cheese 

Portobello Mini Quiche | Asiago Cheese 

Spanakopita | Peppered Greek Yogurt 

Crispy Vegetable Spring Roll | Mint Syrup  

FARM \$7.00 EACH

Ham Croquette | Honey Dijon

All Beef Slider | Pickle | Cheddar Cheese | 1000 Island

Green Leaf | Tomato | Pickle | Cheddar Cheese

Brie en Croûte | Mango Habanero Preserve 

OCEAN \$8.00 EACH

Maryland Crab Cake | Lemon Aioli 

Tempura Prawn | Soy Chili Dip 

Rice Flake Crusted Shrimp | Black Pepper Caramel

Brown Sugar Bacon Wrapped Scallop | Chimichurri  

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

RECEPTION DISPLAYS




CREAMERY & CHARCUTERIE

\$28.00 PER PERSON

Hand Crafted Californian & International Cheese Selection
Cured & Smoked Meat Selection
Dried Fruits | Nuts | Condiments & Accompaniments
Artisanal Breads | Lavash | Grissini | Crackers


CREAMERY

\$26.00 PER PERSON

Hand Crafted Californian & International Cheese Selection
Red Flame Grape | Dried Fruit | Nuts | Artisanal Bread | Crackers 

CHARCUTERIE

\$24.00 PER PERSON

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

VEGETABLE CRUDITÉS

\$22.00 PER PERSON

Garden Vegetables | Heirloom Tomatoes | Radishes | Jicama
Herb Sour Cream | Pepper Ranch Dip | Creamy Hummus  

FRUIT

\$20.00 PER PERSON

Seasonal Sliced Fruit | Melon | Wild Berries | Orange Honey   

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

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 & Classic 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

Smoked Chicken Risotto

\$12.00 PER PERSON

Roasted Shiitake | Sweet Peas | Boursin | Pecorino

Dungeness Crab Cake

\$16.00 PER PERSON

Mango Sweet Chili Salsa | Kale & Pear Slaw

Grilled Tiger Prawns

\$16.00 PER PERSON

Avocado Toast | Charred Pineapple | Lemon Sour Cream

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

Service charge and sales tax subject to change.

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

Gluten Free  Vegetarian  Dairy Free  Vegan 

BANQUET MENUS






PLATED DINNER



RACE TWO (CHOOSE ONE)

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

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

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

DINNER BUFFET

HUNTINGTON BUFFET

\$74.00 PER PERSON

Artisan Bread & Sweet Butter

Spinach Salad  

Baby Spinach | Walnuts | Anjou Pear | Goat Cheese | Saba Dressing

Quinoa Salad   

Quinoa | Chickpeas | Tomatoes | Flat Parsley | Lemon Lime Vinaigrette

Classic Caesar Salad 

Parmesan | Focaccia Croutons

Grilled Beef Tenderloin  

Garlic Potatoes | Chimichurri Sauce

Blackened Salmon 

Oven Roasted Cauliflower | Citrus Butter

Lemon Pepper Chicken

Green Asparagus | Almond Rice

Roasted Cheese Tortellini 

Artichokes | Sun-dried Tomatoes | Basil | Asiago Cheese

Vanilla Panna Cotta | Fresh Berries 

Belgium Chocolate Bar | Raspberries | Candied Nuts | Popcorn 

Sour Cream Cheesecake | Mango Sauce 

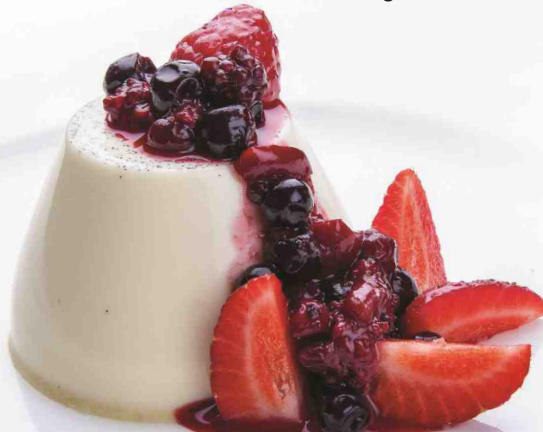
Lemon Squares | Maple Pineapple 

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

Buffet serve time is 2 hours. 20 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

THEMED STATIONS



SLIDER

\$30.00 PER PERSON

BBQ Pulled Chicken Slider | Crispy Onions 
Beef Slider | Cheddar Cheese | Butter Lettuce | Tomato | Pickles
Beer Battered Buffalo Shrimp | Blue Cheese Crumbles | Creamy Slaw

SANTA ANITA CARVED SANDWICHES

\$28.00 PER PERSON

Roast Beef | Turkey | Corned Beef
Mustard | Pickles | Creamy Horseradish
Choice of Sourdough Roll | Rye Bread
Add Chef \$250.00 each (1 per 40 people)





SALAD

\$24.00 PER PERSON

Asian Chicken Salad 
Pulled Chicken | Savoy Cabbage | Red Onions | Cilantro | Lime |
Crispy Wonton | Salted Peanuts | Sweet Chili Dressing
Organic Kale Salad 
Young Kale | Avocado | Soaked Raisin | Juicy Pear | Grated Pecorino | White Balsamic
Crab Louie  
Crab Meat | Iceberg Lettuce | Heirloom Tomato | Chives | Traditional Louie Dressing

DESSERT

\$22.00 PER PERSON

Long Stem Strawberries 
Grand Marnier Vanilla | Dark Chocolate Rum | Nutella Dip 
Lemon Squares | Raspberry Tarts 
Vanilla & Honey Yogurt Panna Cotta 

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

Service charge and sales tax subject to change.

Any station available in addition to full menu. Minimum of (3) stations in place of entree/full menu.

Gluten Free  Vegetarian  Dairy Free  Vegan 



BANQUET MENUS

BAR PACKAGES

HOST BAR

A fully stocked bar featuring a selection of spirits, red and white wines, beers, soft drinks, Santa Anita Park bottled water and juice mixers. A bartender fee of \$200.00 plus tax will apply. One bartender required per 150 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.

	Standard Beer Wine Champagne	Premium Beer Wine Champagne
3 Hour	\$35.00	\$41.00
4 Hour	\$38.00	\$44.00
5 Hour	\$40.00	\$46.00
	Standard Full Open Bar	Premium Full Open Bar
3 Hour	\$42.00	\$48.00
4 Hour	\$45.00	\$51.00
5 Hour	\$47.00	\$53.00

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



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 150 guests.

Fruit Juices	\$5.00	Domestic Beer	\$11.00
Soft Drinks	\$5.00	Imported Beer	\$12.00
Bottled Water	\$5.00	Cordials	\$14.00
Energy Drinks	\$7.00	Red Wine Selection	\$14.00
		White Wine Selection	\$14.00

STANDARD BRANDS

\$14.00

Tito's Handmade Vodka | Bombay Gin | Bacardi Rum | Hornitos Tequila | Jack Daniel's Whiskey | Maker's Mark Bourbon | Dewar's Blended Scotch

PREMIUM BRANDS

\$15.00

Ketel One Vodka | Tanqueray Gin | Bulleit Bourbon | Don Julio Tequila | Crown Royal Whiskey | Johnnie Walker Black Label Scotch

SPECIALTY COCKTAILS

\$15.00

Baldwin Buck (Official Cocktail of Santa Anita Park)

Bulleit Bourbon | Ginger Liqueur | Honey Simple Syrup | Lemon Juice | Grapefruit Juice | Peychaud's Bitters

Mint Julep

Bulleit Bourbon | Mint Infused Syrup | Fresh Mint Bouquet

Horseshoe Margarita

Don Julio Blanco Tequila | Lime | Orange Zest | Agave Nectar

American Thoroughbred

Ketel One Vodka | Fever Tree Ginger Beer | Fresh Lime

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

Service charge and sales tax subject to change.



BANQUET MENUS

WINE LIST

SPARKLING

Domaine Ste. Michelle Columbia Valley	\$44.00
Benvolio Prosecco Veneto Italy	\$52.00
Schramsberg Blanc De Noir North Coast	\$78.00
Louis Roederer Collection 243	\$104.00
Beau Joie Brut Épernay	\$105.00
Ruinart Blanc de Blancs	\$125.00
Veuve Clicquot Yellow Label	\$130.00
Möet and Chandon Imperial Brut	\$132.00
Möet and Chandon Imperial Rosé	\$165.00
Möet and Chandon Dom Pérignon	\$425.00
Louis Roederer Cristal	\$575.00

WHITE & ROSÉ

Kendall-Jackson Vintner's Reserve Chardonnay Sonoma	\$44.00
Matanzas Creek Sauvignon Blanc Sonoma	\$52.00
Conundrum White Blend California	\$52.00
Santa Margherita Pinot Grigio Venezia	\$56.00
Jean-Luc Colombo Rosé Provence	\$60.00
Gran Moraine Rosé Oregon	\$60.00
Sonoma-Cutrer Chardonnay Sonoma	\$60.00
Whispering Angel Rosé Provence	\$60.00
Cakebread Chardonnay Anderson Valley	\$96.00
Far Niente Chardonnay Napa	\$160.00

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

BANQUET MENUS

WINE LIST



RED

Kendall-Jackson Vintner's Reserve Cabernet Sauvignon Sonoma	\$52.00
Terrazas de los Andes Malbec Mendoza	\$52.00
La Crema Pinot Noir Sonoma Coast	\$56.00
Stag's Leap Merlot Napa	\$64.00
Austin Hope Cabernet Sauvignon Paso Robles	\$85.00
The Prisoner Red Blend Napa	\$115.00
Cakebread Cabernet Sauvignon Napa	\$135.00
Caymus Cabernet Sauvignon Napa	\$195.00
Opus One Meritage Napa	\$645.00

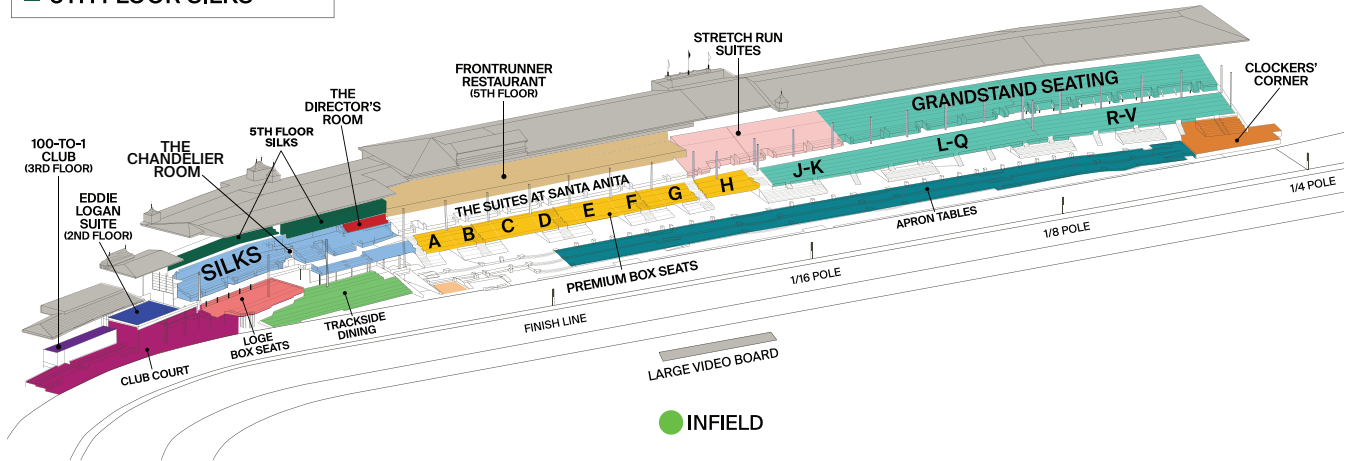
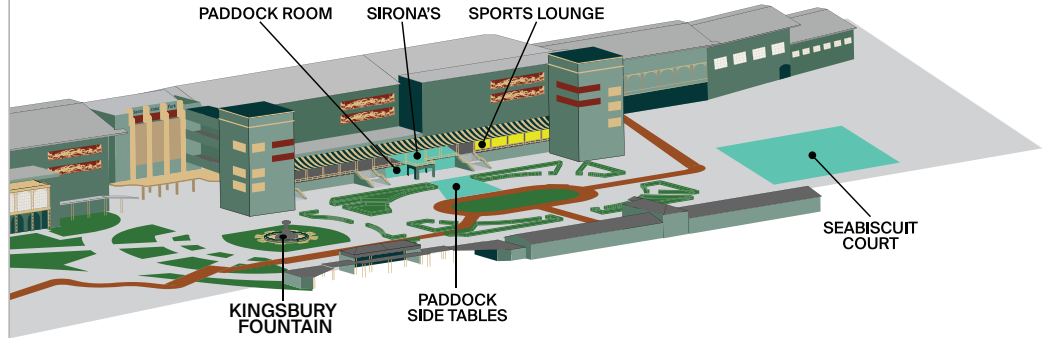
Pricing subject to 23% service charge and current sales tax.
Service charge and sales tax subject to change.





VENUE MAP

- 100-TO-1 CLUB
- APRON TABLES
- CLOCKERS' CORNER
- CLUB COURT
- EDDIE LOGAN SUITE
- FRONTRUNNER
- GRANDSTAND SEATING
- INFIELD
- LOGE BOX SEATS
- PADDOCK ROOM
- PREMIUM BOX SEATS
- SEABISCUIT COURT
- SILKS
- SIRONA'S
- SPORTS LOUNGE
- STRETCH RUN SUITES
- THE DIRECTOR'S ROOM
- THE SUITES AT SAP
- TRACKSIDE DINING
- 5TH FLOOR SILKS



Our Chef will 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.

