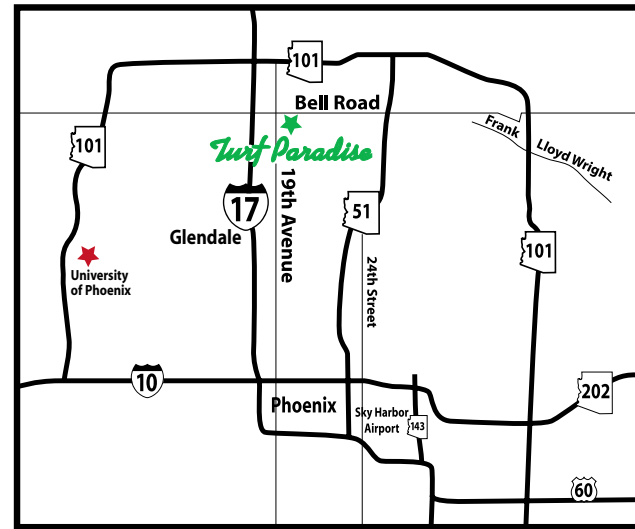
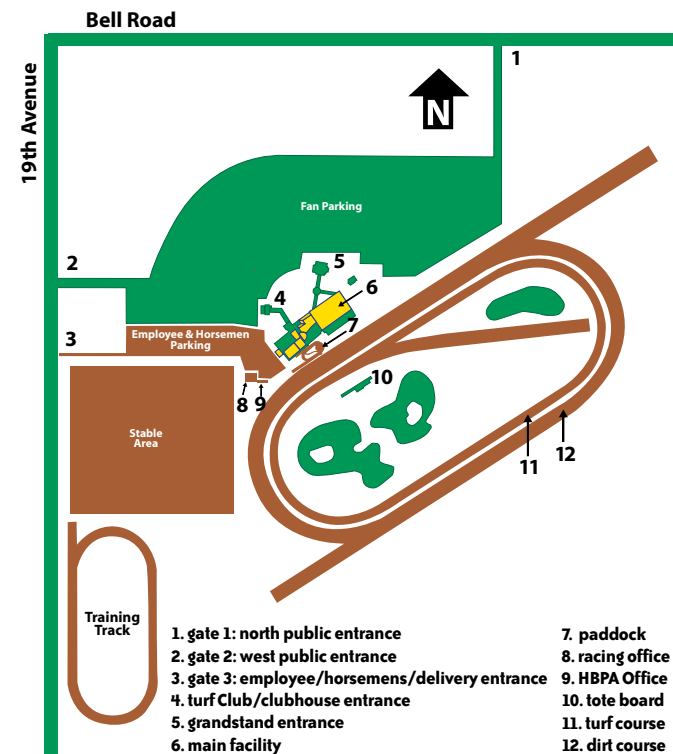


LOCATION & TRACK MAP

Live Racing October - May



19th Ave. South of Bell Rd.
1501 W. Bell Rd, Phoenix, AZ 85023
602-942-1101
turfparadise.com




Turf Paradise

GROUP EVENTS



CALL NOW TO RESERVE AN EXCITING DAY AT THE RACES!
602-375-6478

HOSTING A DAY AT THE RACES IS A SURE BET!



WIN

with your guests by combining the excitement of live Thoroughbred racing and a beautiful panoramic view of the valley. Social events, customer appreciation, sales kick off meetings, employee recognition events are all winning tickets at Turf Paradise.

PLACE

your event in the winner's circle with your family and friends, business associates and top clients with an extraordinary experience at Turf Paradise complete with fantastic food and service.

SHOW

your guests a day to remember while the horses rumble down the homestretch to victory. A full field of options will keep your guests talking long after the event is over.

Ask us about vehicle demonstrations, festivals, concerts, fundraising galas, award banquets, weddings and holiday parties.
The possibilities are endless!

Browse the catalog and contact our
Group Sales Department at 602-375-6478
to get your event out of the gate and into the winner's circle.

DIRECTORS' SUITE



PREMIER AND PROMINENT

The Directors' Suite is stunning and sophisticated to host any kind of indoor/outdoor event in style. Offering innovative and creative buffets, a balcony over looking the paddock and the track, beautiful bar, built in television monitors and private mutuel tellers.

Room Capacity: 60 guests for sit down inside, 60-150 guests utilizing indoors/outdoor balcony

A DAY AT THE RACES

A Directors' Suite event includes admission, Turf Paradise racing program, choice of 2 hour buffet menu, a race named in honor of your group, announced over the public address system and listed in the program. Eight members of your group will be escorted to the paddock to watch the race trackside, and then proceed to the winners circle for a souvenir photo of your group with the winning horse, owner & trainer.

Beverage Packages available for an additional cost. Please see page 14

Minimum 50 guests

EVENT DETAILS

Friday – Tuesday & Holidays

Event Time: 11:30am-4:30pm
Buffet: 12:00pm-2:00pm

Bar: 12:00pm- 3:00pm
Post Time: 12:30pm

* Racing Post Time (mid February – May) times adjust to one hour later due to 1:00 Post Time

DRESS CODE: BUSINESS CASUAL

Enjoy the complete experience. No cut off shorts, jeans, tee shirts or abbreviated clothing.

FINISH LINE BBQ

Salad accompaniments

Paradise pasta salad
Classic cole slaw
County potato salad
Seasonal fresh fruit display

Entrees

Barbequed chicken
St Louis style barbeque pork ribs
Slow braised beef brisket

Side items

Au gratin potatoes
Ranch style beans
Seasonal vegetables
Cheddar biscuits with whipped butter

Dessert

Apple cobbler with whipped cream
Blueberry bread pudding with whiskey sauce
Coffee included

\$53.00 per person
50 person minimum

TRIPLE CROWN

Caesar salad

Chopped romaine lettuce with parmesan cheese, garlic herb croutons and a classic caesar dressing with a hint of chipotle

Organic greens

Sliced apples, fresh strawberries, toasted almonds, tossed with a apple, strawberry vinaigrette

Entrees

Ancho Chile New York strip steak
Herb roasted split chicken
Chipotle glazed pork ribs

Side items

Pan roasted potatoes
Succotash of corn, zucchini and pinto beans

Dessert

Bourbon pecan pie
Apple and blackberry cobbler
Margarita cheese cake
Coffee included

\$57.00 per person
50 person minimum

BELMONT BUFFET

House salad

Crisp mixed greens with tomatoes, cucumber, croutons with ranch and Italian dressings

Chef's salads

Fresh cole slaw
Paradise pasta salad
Country potato salad
Fresh fruit salad

Carved meats

Select two carved meats

Carved turkey breast
Brisket of beef
Pastrami
Roast pork loin
Sugar baked ham
Corned beef
Roast beef

Condiments

Shredded lettuce, sliced tomatoes, deli pickles, assorted mustards, creamed horseradish, mayonnaise
Assorted baked breads and rolls

Dessert

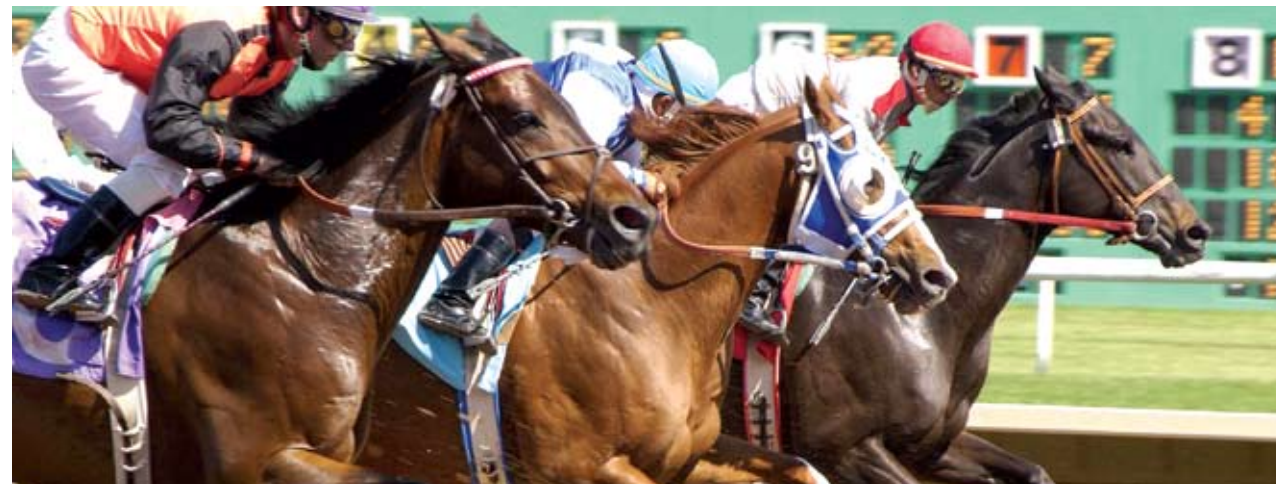
Chef's selection of assorted seasonal pies, cakes, cookies, brownies
Coffee included

\$40.00 per person
50 person minimum

Packages include tax & gratuity



TURF TERRACE



RICH AND REFRESHING

The Turf Terrace is spacious & situated right at the finish line. The attached covered terrace is an ideal location to feel the horses rumbling to glory. A refined & rewarding experience offering delectable buffet, built in television monitors and private mutuel tellers.

Room Capacity: Maximum 300 guests

A DAY AT THE RACES

A Turf Terrace Event includes admission, Turf Paradise racing program, choice of 2 hour buffet menu, a race named in honor of your group, announced over the public address system and listed in the program. Eight members of your group will be escorted to the paddock to watch the race trackside, and then proceed to the winners circle for a souvenir photo of your group with the winning horse, owner & trainer.

Beverage Packages available for an additional cost. Please see page 14

Minimum 50 guests

EVENT DETAILS

Friday – Tuesday & Holidays

Event Time: 11:30am-4:30pm

Buffet: 12:00pm-2:00pm

Bar: 12:00pm- 3:00pm

Post Time: 12:30pm

* Racing Post Time (mid February – May) times adjust to one hour later due to 1:00 Post Time

DRESS CODE: BUSINESS CASUAL

Enjoy the complete experience. No cut off shorts, jeans, tee shirts or abbreviated clothing.



WINNING TICKET

Festival salad

Chopped romaine and iceberg lettuce tossed with artichoke hearts, provolone cheese, tomatoes, salami, red onions, roasted peppers, and olives red wine vinaigrette

Caprese salad & roasted peppers

Roma tomatoes with fresh basil, buffalo mozzarella, roasted italian style peppers

Antipasti

Marinated olives, vegetables, italian style meats & cheeses

Entrees

Chicken picatta - Parmesan cheese breaded chicken breast served with a lemon caper sauce

Rosemary roasted pork loin - Rosemary and garlic studded pork loin slow roasted served with natural au jus

Penne pasta primavera - Penne pasta tossed with garlic, olive oil, parmesan cheese, fresh basil & vegetables

Side items

Roasted rosemary potatoes
Assorted char-grilled vegetables

Desserts

Tiramisu - Vanilla sponge soaked in coffee layered with mascarpone cheese and topped with bitter sweet cocoa powder

Italian style ricotta cheese cake

Coffee Included

\$55.00 per person

50 person minimum

TRIFECTA

Salsa bar

Fresh tortilla chips, roasted tomato salsa, salsa verde and guacamole

Cheese enchiladas

Traditional cheese filled corn tortillas topped with enchilada sauce

Red snapper vera cruz

Pan seared boneless red snapper, tomatoes, green olives, diced peppers & onions

Tacos al carbon

Corn and flour tortillas to build your own beef tacos, shredded lettuce, sour cream,
Three fresh salsas, cilantro & onions, lime wedges.

Side items

Sonoran style rice
Charro beans

Desserts

White chocolate flan
Margarita cheese cake
Sopapillas and churros
Coffee Included

\$51.00 per person

50 person minimum

SUPER EXACTA

Salads

Classic caesar or garden fresh salad bar

Please select three additional salads

- antipasto • cucumber dill • greek • three bean • marinated • artichoke • paradise pasta
- oriental vegetable • country potato • black bean & corn • buffalo mozzarella & tomato • marinated mushroom • roma tomato & feta cheese

Entrees

Please select two

Carved sirloin of beef - cabernet sauce

Carved roast turkey breast - orange cranberry sauce

Carved sugar baked ham - honey cinnamon glaze

Chicken cordon bleu - swiss supreme sauce

Roast chicken - sage & onion stuffing

Chicken breast Porto - port wine sauce onion marmalade

Baked salmon - shrimp buerre blanc

Baked cod Florentine - on a bed of spinach au gratin sauce

Red snapper vera cruz - diced tomatoes, peppers, olives

Grilled center pork chops - boneless with caramelized apples

Sugar cane shrimp - on skewers with mango chutney

Baked sea bass - tomato vodka sauce

Accompaniments

Please select two

- buttered sugar peas • lemon glazed carrots
- green beans almandine • fresh garden vegetable medley
- grilled vegetable medley • broccoli polonaise
- cauliflower au gratin • lima beans with bacon • asparagus with hollandaise • rice pilaf
- white and wild blend rice • cheddar mashed potatoes
- garlic, rosemary red potatoes • buttered parsley potatoes • au gratin potatoes

Chef's selection dessert table

Assorted cakes, pies, dessert bars
Coffee Included

\$68.00 per person

50 person minimum

Packages include tax & gratuity

TURF CLUB



CHARMING AND CHARISMATIC

The Turf Club is our tri-level dining room with an executive elegant flair. Floor to ceiling windows allow you & your guests the perfect view of the horses battling down the stretch. Individual TV monitors on every table & conveniently located mutuel tellers.

A DAY AT THE RACES

A Turf Club event includes admission, Turf Paradise racing program, choice of 2 hour buffet menu, a race named in honor of your group, announced over the public address system and listed in the program. Eight members of your group will be escorted to the paddock to watch the race trackside, and then proceed to the winners circle for a souvenir photo of your group with the winning horse, owner & trainer.

Beverage Packages available for an additional cost. Please see page 14

Minimum 20 guests

EVENT DETAILS

Friday – Tuesday & Holidays

Event Time: 11:30am-4:30pm
Buffet: 12:00pm-2:00pm

Bar: 12:00pm- 3:00pm
Post Time: 12:30pm

DRESS CODE: BUSINESS CASUAL

Enjoy the complete experience.
No cut off shorts,

* Racing Post Time (mid February – May) times adjust to one hour later due to 1:00 Post Time

SILKS

Assorted dips

Hummus, white bean and basil, french onion, spinach served with lavosh crackers & potato chips

Domestic cheese display

Served with assorted crackers

Seasonal vegetable display

Served with ranch dipping sauce

Hot hors d'oeuvres

Select four from the menu below

- swedish style meatballs • stuffed mushrooms with crab
- scallops wrapped with bacon • hot wings buffalo or bbq
- coconut shrimp with dipping sauce • pork and vegetable egg rolls
- chicken sate, spicy peanut sauce • breaded jalapeños with cream cheese • tomato ,basil bruschetta • mini baked brie en croute
- coconut chicken tenders • spinach and artichoke dip with crostini
- beef sliders • queso fundido, spicy cheese dip with tortilla chips
- chicken tenders with honey mustard

Dessert

Assorted brownies and cookies

\$34.00 per person

20 person minimum required

HOMESTRETCH

House salad

Crisp mixed greens with tomato wedges, cucumber, garlic croutons, served with ranch and italian dressing

Chef's salads

Country potato salad, paradise pasta salad, cole slaw, fresh fruit salad

Chilled deli meat platter

Sliced honey ham, turkey, salami, pastrami, roast beef

Condiments

Sliced tomatoes, shredded lettuce, deli pickles, mustard, mayonnaise, sliced assorted breads and rolls

Dessert

Assorted brownies and cookies
Coffee Included

\$36.00 per person

20 person minimum required

TURF CLUB HOT MENU

Chicken picatta

Sautéed tender breast of chicken with a parmesan crust served with a lemon caper sauce and seasonal vegetables, potatoes

Beef stroganoff

Strips of beef tenderloin cooked in a rich mushroom and sour cream sauce, served over egg noodles with seasonal vegetables

Honey glazed salmon

Pacific salmon, seasoned and wok charred, glazed with honey mustard served on a bed of soba noodles and oriental steamed vegetables

Roast pork loin

Seasoned pork loin slow roasted served with caramelized apples, pork au jus, seasonal vegetables and potatoes

Chicken cordon bleu

Chicken breast filled with swiss cheese and ham, baked in the oven served with a swiss parmesan cheese sauce, seasonal vegetables and potatoes

Asian brochette

Marinated pieces of chicken or beef tenderloin skewered with peppers and mushrooms and grilled, served on a bed of chefs rice blend and a sweet asian barbeque sauce

Sugarcane shrimp

Jumbo shrimp skewered on sugarcane, served on a bed of asian style rice and vegetables with a mango chutney

New York steak

10 oz New York strip steak cooked medium served with a rich red wine mushroom sauce, seasonal vegetables and potato

All selections includes a house or caesar salad, fresh bread and chefs selection dessert and coffee

\$34.00 per person

20 person minimum required



TURF CLUB COLD MENU

Chicken caesar salad

Crisp cut romaine lettuce tossed with a zesty caesar dressing with garlic and parmesan croutons chicken breast or shrimp

Hawallian shrimp salad

Jumbo shrimp skewered on sugarcane and grilled served on crisp mixed greens with toasted almonds, strawberries, cranberries, cider apple vinaigrette

Croissant club sandwich

Jumbo croissant freshly baked filled with sliced turkey, smoked bacon, sliced tomatoes, lettuce, american cheese, served with fresh fruit and choice of paradise pasta salad or country potato salad

Crispy chicken salad

Mixed greens tossed with julienne carrots, olives, tomatoes garlic croutons and a zesty ranch dressing and topped with country style chicken strips

Trifecta salad

A scoop of albacore tuna salad, chicken, pasta salads served with fresh fruit

Cobb salad

Diced egg, bacon, tomatoes, avocado, swiss cheese, turkey, cucumber served over seasonal crisp mixed greens served with ranch dressing

Taco salad

Crisp tortilla bowl filled with mixed greens, warm seasoned ground beef, black olives, tomatoes, green onions, grated cheese, sour cream, house salsa

Asian chicken salad

Grilled chicken breast tossed with baby greens julienne carrots, sugar peas, water chestnuts, crisp wontons, ginger- soy vinaigrette

All selections includes a freshly baked muffin and chefs selection dessert and coffee

\$30.00 per person

20 person minimum required

Packages include tax & gratuity

PARK PAVILION



PARK PAVILION PICNIC

- Cole slaw**
Shredded cabbage with a sweet tangy dressing
 - Potato salad**
Red potatoes, hard boiled eggs, celery, mustard, creamy mayonnaise
 - Fresh potato chips**
With ranch dip
 - Grilled certified angus burgers**
Served with american cheese, shredded lettuce, tomatoes, pickles, onions
 - Nathan's famous hot dogs**
100% all beef hot dog with pickle relish, onions, mustard
 - Sliced watermelon**
 - Chocolate chip cookies**
- \$26.00 per person
100 person minimum

CLUBHOUSE PICNIC

- Cole slaw**
Shredded cabbage with a sweet tangy dressing
 - Potato salad**
Red potatoes, hard boiled eggs, celery, mustard, creamy mayonnaise
 - Fresh potato chips**
With ranch dip
 - Grilled certified angus burgers**
Served with american cheese, shredded lettuce, tomatoes, pickles, onions
 - Grilled bratwurst**
Served with sauerkraut and assorted mustards
 - Grilled chicken breast**
Served with sliced tomatoes, lettuce pickles
 - Diced fresh fruit**
 - Assorted cookies and brownies**
- \$32.00 per person
100 person minimum

PADDOCK PICNIC

- Salsa bar**
Roasted salsa, salsa verde, avocado salsa served with tri color chips
 - Fajitas**
Mexican style chicken or beef fajitas fresh from the grill, sweet bell peppers, onions and southwest seasonings
 - Side items**
Shredded lettuce, cilantro, limes, guacamole
Sonoran rice
Charro beans
Corn and flour tortillas
 - Dessert**
Sopapillas and churros
- \$28.00 per person
100 person minimum

Packages include tax & gratuity

RELAXED AND REFRESHING

The Park Pavilion tent located on the home stretch offers a beautiful view of the track. An enjoyable way to be amidst all the activities in a casual shaded area. A great place for hosting corporate outings and social events.

Live entertainment provided on special event days.

A DAY AT THE RACES

A Park Pavilion event includes admission, Turf Paradise racing program, choice of 2 hour buffet menu, a race named in honor of your group, announced over the public address system and listed in the program. Eight members of your group will be escorted to the paddock to watch the race trackside, and then proceed to the winners circle for a souvenir photo of your group with the winning horse, owner & trainer.

Beverage Packages available for an additional cost. Please see page 14

Minimum 50 guests or 100 guests for exclusive use



EVENT DETAILS

Friday – Tuesday & Holidays

Event Time: 11:30am-4:30pm
Buffet: 12:00pm-2:00pm

Bar: 12:00pm- 3:00pm
Post Time: 12:30pm

* Racing Post Time (mid February – May) times adjust to one hour later due to 1:00 Post Time

TERRACE CAFE



CASUAL AND CHEERY

The Terrace Cafe is relaxed & refreshing, providing an outdoor experience to socialize and play the ponies. This private balcony overlooking the finish line and surrounding mountains creates a casual sense for all celebrations.

Capacity: 50 guests

A DAY AT THE RACES

A Terrace Cafe event includes admission, Turf Paradise racing program, choice of 2 hour buffet menu, a race named in honor of your group, announced over the public address system and listed in the program. Eight members of your group will be escorted to the paddock to watch the race trackside, and then proceed to the winners circle for a souvenir photo of your group with the winning horse, owner & trainer.

Beverage Packages available for an additional cost. Please see page 14

Minimum 20 guests

EVENT DETAILS

Friday – Tuesday & Holidays

Event Time: 11:30am-4:30pm

Buffet: 12:00pm-2:00pm

Bar: 12:00pm- 3:00pm

Post Time: 12:30pm

* Racing Post Time (mid February – May) times adjust to one hour later due to 1:00 Post Time

SILKS

Assorted dips

Hummus, white bean and basil, french onion, spinach served with lavosh crackers & potato chips

Domestic cheese display

Served with assorted crackers

Seasonal vegetable display

Served with ranch dipping sauce

Hot hors d'oeuvres

Select four from the menu below

- swedish style meatballs • stuffed mushrooms with crab
- scallops wrapped with bacon • hot wings buffalo or bbq
- coconut shrimp with dipping sauce
- pork and vegetable egg rolls
- chicken sate, spicy peanut sauce
- breaded jalapeños with cream cheese
- tomato, basil bruschetta • mini baked brie en croute
- coconut chicken tenders • beef sliders
- spinach and artichoke dip with crostini
- queso fundido, spicy cheese dip with tortilla chips
- chicken tenders with honey mustard

Dessert

Assorted brownies and cookies

\$34.00 per person

20 person minimum required

HOMESTRETCH

House salad

Crisp mixed greens with tomato wedges, cucumber, garlic croutons
Served with ranch and italian dressing

Chef's salads

Country potato salad
Paradise pasta salad
Cole slaw
Fresh fruit salad

Chilled deli meat platter

Sliced honey ham, turkey, salami, pastrami, roast beef

Condiments

Sliced tomatoes, shredded lettuce, deli pickles, mustard, mayonnaise,
Sliced assorted breads and rolls

Dessert

Assorted brownies and cookies
Coffee Included

\$36.00 per person

20 person minimum required

Packages include tax & gratuity



GET IN THE GAME

BEVERAGE PACKAGES



HOSTING YOUR EVENT AT TURF PARADISE IS A "SURE" BET!

Complete the day at the races with these group favorites

Wagering Vouchers A way to provide your guests funds to bet on the races. Available in denominations of \$2, \$5, \$10, \$20 and \$50.

Winner's Circle Presentation Enhance your race day with a celebration message! Greetings are available for "Happy Birthday," "Happy Anniversary," "Congratulations" and "Welcome." A race named in honor of your group, announced over the public address system and listed in the program. Eight members of your group will be escorted to the paddock to watch the race trackside, and then proceed to the winners circle for a souvenir photo of your group with the winning horse, owner & trainer. \$125 for the presentation experience.

Back Stretch/Barn Tour Watch the horses daily routine of grooming and exercising in the stable area. Visit the swimming pool and watch the horses train in a unique way. One of our expert hosts will explain everything there is to know about Thoroughbred racing. \$150 per tour. Minimum 12 guests.

Gift Certificates Good for food, drink and gift shop merchandise. Available in denominations of \$5.

Parking Upgrades Valet Parking \$5.00.

Handicapping Horsepower Learn more about the fascinating world of horse racing from professional analysts who live and breathe the game. In addition to explaining the fundamentals of the sport, our experts will give a concise lesson on how to read the program, reveal simple ways to wager that are both fun and potentially profitable, and answer any and all questions the group may have. With knowledge comes horsepower! \$125 per hour.

Event Extras Ask us about other event enhancements such as delicious menu additions, beverage upgrades, decor, gift items and supplemental entertainment.

SUPREME BEVERAGE PACKAGE

Liquor

Kettle One, Grey Goose, Grand Marnier, Tanqueray, Capt. Morgan Orig, Bacardi, Myers Dark, 3 Amigos, Patron Silver, Jack Daniels, Crown Royal, Woodford Reserve and Johnny Walker - Red, Green, Black

Beer and Wine

Budweiser, Bud Light, Michelob Ultra, Coors Light, Corona, Heineken, Stella, Merlot, Pinot Noir, Chardonnay, Pinot Grigio and White Zin.

Non-Alcoholic

Soft drinks, iced tea, bottled water and assorted juices.

1-hour package: \$21 per person (2-tickets)

2-hour package: \$30 per person (4-tickets)

3-hour package: \$39 per person (7-tickets)

CLASSIC BEVERAGE PACKAGE

Liquor

Smirnoff, 42 Below, E&J, Bombay Original, Early Times Bourbon, Myers Silver, Cuervo Gold, Bulliet and J&B.

Beer and Wine

Budweiser, Bud Light, Michelob Ultra, Coors Light, Merlot, Pinot Noir, Chardonnay, Pinot Grigio and White Zin.

Non-Alcoholic

Soft drinks, iced tea, bottled water and assorted juices.

1-hour package: \$15 per person (2-tickets)

2-hour package: \$23 per person (4-tickets)

3-hour package: \$31 per person (7-tickets)

BEER AND WINE PACKAGE

Beer and Wine

Budweiser, Bud Light, Michelob Ultra, Coors Light, Merlot, Pinot Noir, Chardonnay, Pinot Grigio and White Zin.

Non-Alcoholic

Soft drinks, iced tea, bottled water and assorted juices.

1-hour package: \$15 per person (2-tickets)

2-hour package: \$21 per person (4-tickets)

3-hour package: \$26 per person (7-tickets)

SOFT DRINK AND WATER PACKAGE

Non-Alcoholic

Soft drinks, iced tea, bottled water and assorted juices.

\$8 per person

Packages include tax & gratuity