

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 overlooking 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, how to bet guide, choice of 1 1/2 hour buffet menu, a race named in honor of your group, announced over the public address system and listed in the program. Includes china, silverware, all linens in choice of gold, burgundy, white or black, napkins in choice of black or white (specialty colors avail for an additional cost). Up to 10 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 13

Minimum 50 guests.

Buffets beginning at \$40.00 per person.

Complete the day at the races with these group favorites

Ask us about other event enhancements such as delicious menu additions, beverage upgrades, decor, gift items, mutuel vouchers, barn tours, handicapping, named races and supplemental entertainment.

Event Details

Saturday - Wednesday & Holidays

Event Time: 11:00am-5:00pm
1 1/2 Hour Buffet: between the hours of 12:00pm - 3:00pm

Post Time: 12:55pm

* Racing post time and dates are subject to change.

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
Buttermilk 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 an apple, strawberry vinaigrette

ENTREES

Chicken Piccata

Parmesan cheese breaded chicken breast served with a lemon caper sauce

Prime Rib Aus Jus

Sauteed Salmon
with creamed tomato & seafood sauce

SIDE ITEMS

Pan roasted potatoes
Lemon glazed carrots

DESSERT

Bourbon pecan pie
Apple and blackberry cobbler
Creme Brulaa cheese cake
Coffee included

\$57.00 per person

50 person minimum

PACKAGES INCLUDE TAX & GRATUITY

Belmont

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

