

# 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. 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 15

Minimum 50 guests

## 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 a 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 Brulae 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

