

# 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 mutual tellers.

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



602-375-6478



## 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.

*Minimum 50 guests.*

*Room charge \$500.*

*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, mutual vouchers, barn tours, handicapping, named races and supplemental entertainment.

### Event Details

#### Saturday - Wednesday & Holidays

Event Time: 11:30am-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.

### Buffets Available

Grill Buffet

Belmont

Trifecta

Custom Buffet

Triple Crown

Winning Ticket

Asian Buffet

# Directors' Suite Menu

## Grill Buffet

### SALAD ACCOMPANIMENTS

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

### ENTREES

Barbequed chicken  
St Louis style barbeque pork ribs  
NY Strip Steaks

### 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

\$53.00 per person

## 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 Piccatta

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 Brulee cheese cake  
Coffee included

\$57.00 per person

## 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

\$45.00 per person

## Trifecta

### SALSA BAR

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

### CHEESE ENCHILADAS

Traditional cheese filled corn tortillas topped with enchilada sauce

### CHICKEN FAJITAS

Marinated in Mexican seasonings, strips of chicken with grilled pepper and onion  
Served with corn and flour tortillas

### 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

\$51.00 per person

## 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 Parmesan

Parmesan cheese breaded chicken breast served with maranara sauce & baked mozzarella

#### 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

\$55.00 per person

## Asian Buffet

Assorted salad bar  
Orange chicken, fried rice  
Mongolian beef  
Vegetable chow mein noodles  
Chicken egg rolls  
Assorted Cakes, Pies, Apple Cobbler

\$40.00 per person

## Custom Buffet

Let our Chef design  
a menu for you!

**PACKAGES INCLUDE:  
ADMISSION & SEAT CHARGE,  
TAX & GRATUITY**

All group menus include:  
Coffee & Iced Tea