CHURCHILL DOWNS

Catering Menu

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V= Vegetarian | V2= Vegan | AVG= Avoiding Gluten | AVD= Avoiding Dairy

Please note the pricing and counts in this menu are an estimate only and subject to change.

The food and beverage guarantees calculated in this menu do not change the contractual agreement between your organization/company and Churchill Downs.

The food and beverage selections in this menu are subject to change (examples include but not limited to: current to date menu pricing, seasonal product, ordering, inventory levels).

No outside food and beverage permitted.


Breakfast

Breakfast Spreads

Chef's Continental Breakfast

$25 per guest

Freshly baked muffins, assorted breakfast breads, fresh fruit pastries, freshly cut fruit, orange juice, coffee, decaffeinated coffee, water

Chef's Table Breakfast

$39 per guest | Minimum of 25 guests

Scrambled eggs, french toast casserole, applewood smoked bacon, breakfast sausage, breakfast potatoes, buttermilk biscuits, sawmill gravy, orange juice, coffee, decaffeinated coffee, water

ADD THESE FAVORITES TO YOUR CHEF'S TABLE

Fresh cut fruit (V, V2, AVG, AVD) ..... $9 per guest
Yogurt, berry parfaits and individual yogurts ..... $12 per guest
Breakfast breads ..... $8 per guest
Bagels and cream cheese ..... $9 per guest

Breakfast Sandwiches

Minimum of 25 guests

Turkey sausage, egg white, cheddar cheese, English muffin | $9 each

Chorizo, egg, potato, flour tortilla | $11 each

Ham, egg, swiss, croissant | $13 each

Fried chicken, hot honey, biscuit | $9 each

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Breakfast Delights

Overnight Oats
$11 each | Minimum of 15, Maximum of 150

Banana nut, strawberries and cream, fuji apple cinnamon

Bacon Lollipops (AVG, AVD)
$3 each

Peaches & Pom Smoothie (V, V2, AVG, AVD)
$17 per pitcher | Serves 8

Peach, blackberry, orange juice, pomegranate juice

Almond Joy Smoothie (V, V2, AVG, AVD)
$17 per pitcher | Serves 8

Almond butter, almond milk, cacao nib, coconut milk, banana, agave

Mango-licious Smoothie (V, V2, AVG)
$17 per pitcher | Serves 8

Mango, strawberry, orange, coconut, agave

Breakfast Boards

Lox & Bagels
$21 per guest | Minimum of 25 guests

Scottish smoked salmon, assorted bagels, plain and chive cream cheese, sliced cucumbers, sliced tomatoes, red onions, capers

Whipped Ricotta Board
$15 per guest | Minimum of 25 guests

Honey, lemon, lavender, artisan breads, assorted crackers


Brunch

Brunch Stations

Required minimum of 25 guests and three stations

Stations will be replenished for 1.5 hours and open for 2 hours

Whisked & Flipped

$32 per person | $250 attendant

Whole eggs and egg whites
Country ham, applewood smoked bacon, maple sausage, smoked salmon, cheddar, feta, mushroom, baby spinach, red onion, diced tomato, sweet peppers

Bacon Spear Bar

$20 per person

Classic applewood smoked bacon spear, candied bacon spear, spicy bacon spear
Maple BBQ, honey sriracha, bourbon glaze
Chives, chopped pecans

The Waffle Coop

$30 per person | $250 attendant

Belgian waffles
Classic crispy fried chicken tenders, spicy buffalo tenders, bourbon maple glazed tenders
Bourbon waffle syrup, maple syrup, country sausage gravy, honey butter, herb butter, hot honey
Fresh berries, candied pecans, bourbon caramel, whipped topping

Lox & Loaded

$28 per person

Assorted bagels and crackers, smoked salmon
Classic cream cheese, garlic cream cheese, herb cream cheese
Crispy capers, red onion, cucumber, balsamic tomato, chives, dill, fresh lemon

The Oat Lab

$18 per person

Individual overnight oats:
Chocolate hazelnut bliss overnight oats, apple cinnamon crunch overnight oats, pumpkin pie overnight oats, blueberry cheesecake overnight oats
Chia seed, granola, fresh berries, assorted nuts, honey, shredded coconut

Pressed & Refreshed

$16 per person

Berry burst smoothie, tropical tango smoothie, citrus crush juice, watermelon cooler

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Lunch
FIRST DERBY 1875
150TH DERBY 2024
CHURCHILL DOWNS

Lunch Stations

$33 per person | Minimum of 25 guests

SALAD STATION (INCLUDES ALL SELECTIONS)

$33 per person | Minimum of 25 guests

Caesar Salad

Crisp romaine, shaved parmesan, garlic croutons, creamy Caesar dressing

Quinoa Tabbouleh Salad (V, V2, AVG, AVD)

Cucumber, cherry tomatoes, scallions, parsley, mint vinaigrette

Kentucky Chopped Salad (AVG)

Crisp romaine, ham, turkey, cheddar, red onion, bourbon, poppy seed vinaigrette

Fresh Garden Salad (V, V2, AVG, AVD)

Fresh mixed greens, cucumbers, baby tomatoes, shredded carrots, radishes, red onions, balsamic vinaigrette

Rolls & Butter (V)

BURRITO BOWL BAR

$37 per person

Grilled marinated strip steak, grilled marinated chicken, seasoned ground beef

Rice, black beans, elote corn, sour cream, shredded lettuce, diced tomato

Shredded cheese, nacho cheese, salsa roja, large soft flour tortilla

Crisp tortilla chips

SANDWICH STATION

$35 per person | One sandwich per guest. Please coordinate with your sales representative to customize the quantity and selection of sandwiches to suit your needs.

Italian Combo Hoagie

Salami, capicola, ham, tomato, onion, provolone, lettuce, red wine vinaigrette, olive oil on a soft baguette

Roast Beef & Swiss

Seasoned roast beef, Swiss cheese, leaf lettuce, vine ripe tomato, mayo on a ciabatta roll

Garden Harvest Wrap

Quinoa, kale, celery, carrot, tomato, blue cheese crumbles, ranch dressing in a wrap

Chicken Bacon Ranch Wrap

Grilled chicken breast, applewood smoked bacon, pimento cheddar cheese, ranch dressing in a wrap

Homemade Kettle Chips (V, AVD)

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Back to Basics Boxed Lunches

Boxed lunches are served with mustard and mayonnaise packets, an individual bag of chips, a cookie and a bottle of water

Select 2: $25 per box, Select 3: $29 per box

CHOOSE A SANDWICH OR WRAP

Oven Roasted Turkey
Cheddar cheese, artisan roll

Smoked Ham
Swiss cheese, artisan roll

Tuscan Style Roast Beef
Sharp cheddar, arugula, baguette

Buffalo Cauliflower (V)
Quinoa, kale, blue cheese, shaved carrot, celery, buttermilk ranch dressing, pita pocket

SALADS

Greek Salad (V, AVG)
Romaine, cherry tomatoes, cucumbers, Kalamata olives, feta cheese, red onions, oregano vinaigrette

Grilled Chicken BLT Salad (AVG)
Romaine, applewood smoked bacon, cherry tomatoes, cheddar cheese, buttermilk ranch dressing

Classic Caesar
Romaine, shaved parmesan, croutons, creamy Caesar dressing

á La Carte

Break Packages

A little something for in between meals

THE DAILY DOUBLE

Morning Break (30 Minutes)

$17 per person

Assorted granola bars, bagels with assorted cream cheeses, individual yogurts
Assorted sodas, bottled water, freshly brewed coffee and decaf, hot and iced tea

Afternoon Break (30 Minutes)

$15 per person

Individual bags of Chex Mix, popcorn, individual bags of trail mix, house baked cookies
Assorted sodas, bottled water, freshly brewed coffee and decaf, hot and iced tea

THE "SOMETHING A LITTLE MORE"

Gourmet Nacho Bar (1 Hour)

$21 per person

Zesty chili, spicy queso, crispy tortilla chips, salsa verde, salsa roja pico de gallo, sour cream, shredded cheese, jalapenos
Assorted sodas, bottled water, freshly brewed coffee and decaf, hot and iced tea

BY THE GALLON

Regular Coffee

$60 per gallon | Serves 25

Decaf Coffee

$60 per gallon | Serves 25

Infused Water

$60 per gallon | Serves 25

Choice of citrus, mint berry or melon

Snacks

A little something for in between meals

2 hour time frame

Cinnamon Roll Shop (V)

$17 per person

House-made cinnamon rolls, assorted compotes, Nutella spread, whipped cream, dark chocolate shavings, candied pecans, seasonal fresh fruits and berries

Build Your Own Snack Mix

$21 per person

Pretzels, house-made bourbon bacon Chex Mix, granola, M&Ms®, dried fruit, toasted coconut, yogurt covered pretzels, assorted nuts and seeds

Cookies & Milk

$21 per person

Jumbo triple chocolate chunk
Jumbo white chocolate macadamia nut
M&Ms®
White milk, chocolate milk, almond milk

The Candy Jar

$17 per person

M&Ms®, gummy bears, malted milk balls, jellybeans

By the Dozen

Bagels with Cream Cheese (V)
$64 per dozen

Breakfast Danish
$59 per dozen

Breakfast Muffins (V)
$59 per dozen

Granola Bars
$49 per dozen

Donuts
$59 per dozen

Jockey Silk Cookies (V)
$99 per dozen (2-week lead time)

Assorted Cookies (V)
$64 per dozen

Assorted Dessert Bars (V)
$89 per dozen
Blondies, salted caramel brownies, fruit bars

Bourbon Chocolate Pecan Bars (V)
$89 per dozen

Customize your Jockey Silk Cookies!
+$49 per dozen (4-Week Lead Time)

Bourbon Balls (V)
$64 per dozen (2-week lead time)
Chocolate-dipped bourbon-infused confection topped with a giant pecan

Brownies (V)
$64 per dozen

Individual Dry Roasted Nuts (V, V2, AVG, AVD)
$59 per dozen

Individual Bagged Chips
$49 per dozen

Individual Assorted Yogurt
$59 per dozen

Bacon Chex Mix
$49 per dozen | Serves 12

Cake Cutting Fee
+$1.50 per guest for any outside desserts including wedding cake

Salty, Savory & Sweet Displays

All displays serve 25 guests

Grazing Table

$799 per display

Chef's selection of local sliced meats, spreads, cheese, greens, dried fruit, nuts, berries, pretzels, crackers, an assortment of artisan breads, mustards, dipping sauces and condiments

Dip Trio

$699 per display

Hot spinach artichoke dip, buffalo chicken dip and beer cheese with crackers and pita triangles

Premium Artisan Cheese Presentation

$599 per display

Charcuterie Presentation

$449 per display

Artisan selection of cured meats and pickled vegetables

Jumbo Shrimp Cocktail Platter

$399 per display

With horseradish cocktail sauce and lemons

Down the Stretch

$349 per display

Gourmet flavored popcorn, potato chips and a selection of garlic parmesan, pimento cheese and French onion dips

Local Cheese Display

$349 per display

Served with local honey and house-made chutney

Warm Hot Brown Dip

$299 per display

Roasted turkey, diced tomato, bacon bits, creamy cheese sauce, crostini and pitas

Bavarian Soft Pretzel Bites

$299 per display

Served with honey mustard, grain mustard and bourbon cheese

Snack Attack (V, AVD)

$249 per display

Sweet and salty snack mix, pretzel twists, potato chips and dry roasted peanuts

Crudité Display (V, AVG)

$249 per display | Add humus +$35

Fresh vegetables and buttermilk ranch dipping sauce

Fresh Cut Fruit Platter (V, V2, AVG, AVD)

$249 per display

Seasonal selection

Cocktail Hour Packages

Charcuterie, Cheese & Crudité

$39 per guest

HEAVY HORS D'OEUVRES

$52 per guest

Two Passed Appetizers

Choose from pages 18-19. One piece per guest.

Artisan Cheese Board

Charcuterie Presentation

Crudité (V)

Hors D'oeuvres

Cold Passed Hors D'oeuvres

$7 per piece | Minimum of 25 pieces per selection

Antipasto Skewer
Italian marinated artichoke, sundried tomato, mozzarella and olive

Shrimp Shooter (AVG, AVD) | +$3
Horseradish cocktail sauce

Shaved Prime Beef Crostini (AVD)
Shallot cassis jam

Tomato Bruschetta
Grilled artisan bread, blend of diced ripe tomatoes, fresh garlic and basil with extra virgin olive oil

Watermelon Bite with Blue Cheese & Balsamic (Seasonal) (V, AVG)
Cube of watermelon topped with blue cheese crumbles and drizzled with balsamic vinegar

Nut Crunch Crostini (V)
Pistachios, herb goat cheese

Individual Garden Crudité | +$3
Buttermilk ranch

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Hot Passed Hors D'oeuvres

$7 per piece | Minimum of 25 pieces per selection

Petite Beef Wellington
Tenderloin sautéed with herbs and dry sherry in a puff pastry with mushroom duxelle and a dollop of horseradish cream

Artichoke Beignet (V)
Quartered artichoke topped with Boursin cheese, coated in a light batter, rolled in bread crumbs and parmesan cheese

Brie & Apricot Puff (V)
Apricot slice with brie in a puff pastry

Short Rib Fig & Blue Cheese
In a phyllo cup

Mini Hot Brown Bite
Roasted turkey, tomato, bacon and Mornay sauce on toasted crostini

Petite Crab Cake | +$4
Dollop of lemon aioli

Pimento Cheese Puff
Pimento cheese and bacon in a puff pastry

Vegetable Spring Roll (V)
Fresh garden vegetables wrapped and fried to a golden brown with sweet chili sauce

Chicken & Waffle | +$1
Crispy fried chicken, mini buttermilk waffle, warm maple syrup and a touch of hot honey

Fig & Goat Cheese Flat Bread
Calimyrna fig marinated in balsamic vinegar with goat cheese, chives and applewood bacon

Cheddar & Chive Baked Potato
Roasted potato bite with sharp cheddar cheese and fresh chives served with a dollop of sour cream

Tuscan Shrimp Skewer (AVG, AVD) | +$3
Grilled shrimp in a bacon topped orange mostarda

Spanakopita (V)
Flaky triangle phyllo pastry filled with spinach and feta

Pork Pot Stickers
With a sweet chili dipping sauce

Vegetable Pot Stickers (V)
With a sweet chili dipping sauce

Spinach & Artichoke Tart (V)
Creamy spinach, roasted artichoke

Chicken Pot Stickers
With a sweet chili dipping sauce

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Stations

Dinner Stations

Required minimum of 25 guests and three stations

Stations will be replenished for 1.5 hours and open for 2 hours

Mac at the Track

$25 per person
Add brisket and pulled crab meet +$20 per person

White cheddar mac & cheese

Applewood bacon, grilled chicken, Woodford Reserve caramelized onions, fried jalapeños, bourbon spiced bread crumbs, sauteed mushrooms, rosemary cauliflower

Kentucky Sliders

$30 per person

Kenny's cheeseburger sliders, smoked pulled pork sliders, BBQ Impossible sliders

Coleslaw, lettuce, tomato, pickle, fried onions, smoky BBQ sauce, ketchup, mustard

Amore Italiano

$32 per person

Italian meatball sliders, chicken parm sliders, mini panzanella salads

Fresh basil, aged parmesan cheese

Fast Track Tacos

$32 per person

Seasoned beef, fire roasted carnitas, spicy chicken tinga, red shrimp, roasted cauliflower and chickpea

Sweet onion, radish, cilantro, cotija cheese, salsa cruda, corn salsa, bruleed lime crema

Flour and corn tortillas

Winner's Circle Hot Browns

$26 per person

Individual classic Kentucky hot browns:

Smoked applewood bacon, blistered tomatoes, roasted mushroom, Woodford Reserve caramelized onion, umami seasoned bread crumbs, sliced scallion

Dinner Stations

Required minimum of 25 guests and three stations

Stations will be replenished for 1.5 hours and open for 2 hours

Greens & Elegance

$26 per person

Farmers basket salad, classic Caesar salad, penne pesto pasta salad, Athenian harvest Greek salad

Balsamic, ranch, Caesar, citrus dressing

Gallop & Griddle

$25 per person

Churchill fried chicken and Belgium waffles

Classic maple syrup, bourbon maple syrup, hot honey, Woodford Reserve whipped cream

Cole slaw

My Old Kentucky Station (Small Plates)

$38 per person

Bluegrass burgoo, hot brown sliders, mini local bibb salads

Honey cornbread, cole slaw, pickles, bourbon sorghum vinaigrette

Derby Sea & Greens

$30 per person

Individual fire roasted shrimp and local grits, cheddar roasted salmon

Collard greens, honey cornbread, charred harvest vegetables

Seaside Delights

$50 per person
Add Alaskan king crab legs (1 leg) +$20 per person

Mini low country crab cakes, shrimp cocktail, smoked salmon crostini

Lemon aioli, rémoulade, cocktail sauce, horseradish, lemons, fresh dill

Carvery Stations

Sirloin Carvery

$40 per person | $175 for Chef Carver

Garlic rubbed sirloin, Henry Bain, horseradish cream with slider buns

Turkey Breast Carvery

$37 per person | $175 for Chef Carver

Oven roasted turkey, cranberry and apricot chutney with slider buns

Brown Sugar Glazed Ham Carvery

$35 per person | $175 for Chef Carver

Oven roasted ham, sweet mustard, dijon mustard with slider buns

Whole Chicken Carvery

$24 per person | $175 for Chef Carver

Seasoned oven roasted whole chicken, chicken gravy, White Lightning barbecue sauce, garlic herb mayo with slider buns

Plated Meals

Plated Meals

Our freshly prepared entrees are hand-crafted and served with a salad with dressings on the side, entrée, vegetable, starch and dessert with fresh rolls and creamery butter.

Selections are pre-determined prior to event. Maximum of two proteins plus one vegetarian.

Minimum of 25 guests

SALADS (SELECT ONE)

Mixed Field Greens (V, V2, AVG)

Cucumber, carrots, tomato, herb vinaigrette and ranch

Iceberg Wedge (AVG)

Grape tomatoes, bacon crumbles, blue cheese and blue cheese dressing (can substitute ranch)

Baby Spinach (AVG)

Pancetta, manchego cheese and sherry vinaigrette

Bibb & Frisée (V, AVG)

Crumbled goat cheese, dried cranberries, candied pecans and bourbon sorghum vinaigrette

Caesar

Romaine lettuce, shaved parmesan, crouton and creamy Caesar dressing

CHICKEN

Rosemary Lemon Chicken Breast (AVG, AVD)

$59 per guest

Partially bone-in breast, marinated with rosemary, lemon and garlic

Herb Roasted Chicken Breast (AVG, AVD)

$59 per guest

Boneless and skinless chicken breast, maple balsamic glaze

Pecan Encrusted Chicken Breast

$63 per guest

Boneless and skinless with bourbon honey glaze

RED MEAT

Braised Short Ribs (AVG, AVD)

$69 per guest

Cabernet reduction

Sliced New York Strip Steak (AVG, AVD)

$71 per guest

Marinated for 12 hours and pan roasted

Plated Meals

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Selections are pre-determined prior to event. Maximum of two proteins plus one vegetarian.

Minimum of 25 guests

PORK

Black Berskshire Pork Loin (AVG, AVD)

$59 per guest

Port wine jus

SEAFOOD

Dijon Brown Sugar Seared Salmon (AVG, AVD)

$69 per guest

Shrimp & Cheddar Grit Cake

$73 per guest

DUET ENTREES

Grilled Petite Filet & Rosemary Lemon Chicken Breast (AVG, AVD)

$79 per guest

Caramelized shallot jus and tomato basil relish

Grilled Petite Filet & Dijon Brown Sugar Salmon (AVG, AVD)

$83 per guest

Three peppercorn sauce

VEGETARIAN/VEGAN/GLUTEN FREE

Lettuce Wraps

$55 per guest

Bibb lettuce, pickled cucumbers, bean sprouts, carrots, tofu and grilled vegetables

Asian Rice Noodles

$49 per guest

Fresh vegetables in a sweet teriyaki glaze

Quinoa Stuffed Peppers

$49 per guest

VEGETABLE (SELECT ONE)

Roasted Seasonal Vegetables (V, V2, AVG, AVD)

Zucchini, squash, carrots, onion

Broccolini (V, V2, AVG, AVD)

Haricot Vert (V, V2, AVG, AVD)

Roasted Carrots (V, V2, AVG, AVD)

Mint Julep glaze

Country Green Beans (AVG, AVD)

Applewood bacon

Plated Meals

Our freshly prepared entrees are hand-crafted and served with a salad with dressings on the side, entrée, vegetable, starch and dessert with fresh rolls and creamery butter.

Selections are pre-determined prior to event. Maximum of two proteins plus one vegetarian.

Minimum of 25 guests

STARCH (SELECT ONE)

Au Gratin Potatoes (AVG)

Red Roasted Potatoes (AVG)

Rice Pilaf (V, V2, AVG, AVD)

Sour Cream & Chive Mashed Potatoes (AVG)

Maple Glazed Sweet Potatoes (AVG)

Cheddar Cheese Grit Cake

DESSERTS (SELECT ONE)

Bourbon Chocolate Pecan Pie (V)
Bourbon infused whipped cream

Cheesecake (V)
Berry compote

White & Dark Chocolate Mousse (V)
With fresh berries alternating white and dark per guest

Carrot Cake (V)
Cream cheese icing

Dessert Trio (V)
Mini cheesecake, macaron and chef's choice dessert bar

Bourbon Chocolate Cake (V)
Caramel drizzle

Traditional Pound Cake (V)
Woodford Reserve macerated strawberries, whipped cream


Chef's Table

The Southern Chef's Table

Chef's Table displayed for two hours. Each selection includes coffee, tea and water.

$63 per guest | Minimum of 25 guests

Mixed Field Greens (V, AVG)
Tomato, cucumber, carrot, onion with buttermilk ranch dressing

Crisp Cabbage Cole Slaw (V, AVG)
Chopped cabbage in our homemade creamy dressing

Three Cheese Mac & Cheese (V)
Fresh pasta in our three cheese sauce

Vegetable Medley (V, V2, AVG, AVD)

Pulled Pork (AVG, AVD)
Three homemade sauces including house barbecue, Arkansas barbecue and Carolina mustard

Churchill Fried Chicken
We can substitute baked chicken for fried chicken
For 1/2 baked and 1/2 fried | +$5

Fresh Rolls
Creamery butter

Traditional Pound Cake (V)
Woodford Reserve Mint Julep macerated strawberries, whipped cream

Fan Favorite Chef's Table

Chef's Table displayed for two hours. Each selection includes coffee, tea and water.

$73 per guest | Minimum of 25 guests

Kentucky Bibb Salad (V, AVG)
Candied pecans, poached pears, blue cheese crumble, pickled red onions, late harvest riesling dressing

Blackened Caesar Salad
Romaine, shaved parmesan, garlic crouton, blackened Caesar dressing

Smoked Barley Salad (V)
Heirloom barley, shallots, green peas, smoky bacon vinaigrette

Oven Roasted Chicken (AVG, AVD)
Eight cut with bourbon honey glaze

Pecanwood Smoked Pork Shoulder (AVG)
Assorted barbecue sauces

Hot Brown Mac & Cheese
Pasta with turkey, tomato, bacon and mornay sauce

Roasted Bistro Vegetables (V, V2, AVG, AVD)

Loaded Whipped Potatoes (AVG)
Bacon bits, cheddar cheese, green onion and sour cream

Fresh Rolls
Creamery butter

Chef's Dessert Assortment
Featuring gourmet dessert bars, cookies and brownies

Derby Day Favorites Chef's Table

Chef's Table displayed for two hours. Each selection includes coffee, tea and water.

$83 per guest | Minimum of 25 guests

Little Gem Lettuce (V, AVG)
Cayenne pecan brittle, roasted apples, goat cheese and peach preserve vinaigrette

Panzanella Salad (V)
Cucumber, asparagus, spring peas, mint, scallions, parsley and citrus vinaigrette

Southern Pasta Salad (V)
Arugula, cucumbers, tomatoes and olives tossed in a red wine vinaigrette

Haricot Vert (V, V2, AVG, AVD)

White Truffle Mashed Potatoes (V, AVG)

Pan Roasted Chicken Breast (AVG)
Wild mushroom cream sauce

New York Strip Steak (AVG)
Pan sliced with Henry Bain sauce and horseradish cream

Fresh Rolls
Creamery butter

Chef's Selection of Gourmet Dessert Shooters & Mini Cheesecakes (V)

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Build Your Own Chef's Table

Select one salad, two entrees, a starch and a vegetable. Package also includes fresh rolls, creamery butter, coffee, tea and water.

$85 per guest | Minimum of 25 guests

Selections are pre-determined prior to event. Maximum of two proteins plus one vegetarian.

SALADS

Mixed Field Greens (V, AVG)
Cucumber, carrots, tomato and herb vinaigrette and buttermilk ranch

Iceberg Wedge (AVG)
Grape tomatoes, bacon crumbles, blue cheese and blue cheese dressing (can substitute ranch)

Baby Spinach (AVG)
Pancetta, manchego cheese and sherry vinaigrette

Bibb & Frisée (V, AVG)
Goat cheese, dried cranberries, candied pecans and bourbon sorghum vinaigrette

Caesar
Romaine, shaved parmesan, croutons and creamy Caesar dressing

ENTREES (SELECT TWO)

Rosemary Lemon Chicken (AVG, AVD)
Eight-cut bone-in marinated with rosemary, lemon and garlic

Herb Roasted Chicken Breast (AVG, AVD) | +$3
Boneless and skinless breast with a bourbon honey glaze

Braised Short Ribs (AVG, AVD) | +$11
Natural cabernet reduction

Sliced New York Strip Steak (AVG, AVD) | +$14
Marinated for 12 hours and pan roasted in a reduction with Henry Bain and horseradish cream

Black Berkshire Pork Loin (AVG, AVD) | +$7
Port wine jus

Dijon Brown Sugar Seared Salmon | +$8

Shrimp & Cheddar Grit Cake

Build Your Own Chef's Table

Select one salad, two entrees, a starch and a vegetable. Package also includes fresh rolls, creamery butter, coffee, tea and water.

$85 per guest | Minimum of 25 guests

Selections are pre-determined prior to event. Maximum of two proteins plus one vegetarian.

STARCH (SELECT ONE)

Cheddar Cheese Grits (V)

Sour Cream & Chive Mashed Potatoes
(V, AVG)

Risotto (V, AVG)
White wine, shallots, parmesan cheese

Herb Roasted Red Potatoes (V, AVG)

Maple Glazed Sweet Potatoes (V, AVG)

Macaroni & Cheese (V)

VEGETABLE (SELECT ONE)

Roasted Bistro Vegetable (V, V2, AVG, AVD)
Zucchini, squash, peppers, red onion

Honey Thyme Glazed Carrots (V, AVG, AVD)

Haricot Vert (V, V2, AVG, AVD)

Brussels Sprouts (AVG, AVD)
With applewood smoked bacon

Country Green Beans (AVG)

Wilted Spinach (V, V2, AVG, AVD)
Olive oil & garlic

CHILDREN'S PLATED MEAL

Chicken Tenders, Mac & Cheese,
Green Beans & Cookie
$29 per guest

VENDOR PLATED MEAL

Chicken or Vegetarian Entree,
Vegetable & Starch
$39 per guest


Beverage Packages

Hourly Beverage Packages

Hosted service with pricing based per hour / per person

DELUXE BAR PACKAGE

$24 per first hour | $14 per each additional hour

Woodford Reserve bourbon | Old Forester Mint Julep | Tito's vodka | Glenlivet 12 scotch | Crown Royal whiskey
Ford's gin | Diplimatico rum | Herradura Blanco tequila

Bud Light | Coors Light | Miller Lite | Michelob Ultra | White Claw | Kendall Jackson Chardonnay
Kendall Jackson Pinot Noir | Coke | Diet Coke | Sprite | Dasani | Assorted juices and mixers

PREMIUM BAR PACKAGE

$22 per first hour | $12 per each additional hour

Old Forester bourbon | Old Forester Mint Julep | New Amsterdam vodka | Monkey Shoulder scotch
Bombay Sapphire gin | Jack Daniels whiskey | Bacardi Superior rum | Jose Cuervo tequila

Bud Light | Coors Light | Miller Lite | Michelob Ultra | White Claw | Kendall Jackson Chardonnay
Kendall Jackson Pinot Noir | Coke | Diet Coke | Sprite | Dasani | Assorted juices and mixers

BEER & WINE BAR PACKAGE

$19 per first hour | $9 per each additional hour

Bud Light | Coors Light | Miller Lite | Michelob Ultra | White Claw | Kendall Jackson Chardonnay
Kendall Jackson Pinot Noir | Coke | Diet Coke | Sprite | Dasani | Assorted juices and mixers

NON-ALCOHOLIC BEVERAGE PACKAGE

$21 per person for 4 hours | $9 per each additional hour

Assorted sodas | Bottled water | Freshly brewed coffee and decaf | Hot and iced teas

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Bar Selections

Hosted bar based on consumption

Signature Cocktails

$15 each

Mint Julep in commemorative glass

Oaks Lily in commemorative glass

Woodford Spire in commemorative glass

Make them Mini!

+$6 each served in souvenir lenticular cup

Wine by the Glass

$13 each

Rotating menu of our wines featuring a selection of sparkling, red and white varietals

Brunch Cocktails

$13 each

Mimosa, bloody mary, screwdriver

Deluxe Cocktails

$11 each

Woodford Reserve bourbon, New Amsterdam vodka, Glenlivet 12 scotch, Ford's gin, Crown Royal whiskey, Diplimatico rum, Herradura Blanco tequila

Premium Cocktails

$9 each

Old Forester bourbon, Old Forester Mint Julep, New Amsterdam vodka, Monkey Shoulder, Bombay Sapphire gin, Jack Daniels whiskey, Bacardi rum, El Jimador tequila

Premium Beer

$9 each

Rotating menu of our premium beer selection including imported and craft

Domestic Beer

$8 each

Rotating menu of our domestic beer selection

Soft Beverages

$4 each

Coke, Diet Coke, Sprite, Dasani bottled water

BOURBON AND WINE LIST AVAILABLE UPON REQUEST

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Pre-Purchased Beverage Options

MOCKTAILS

Small Batch (Serves 12) $85 | Large Batch (Serves 48) $165

Non-alcoholic Mint Julep or non-alcoholic Oaks Lily

DRINK TICKETS

Signature

$16

Selection can include a signature cocktail in a commemorative glass, deluxe cocktail, premium cocktail, premium beer, domestic beer, wine by the glass, soft beverage or bottled water

Deluxe

$14

Selection can include a deluxe cocktail, premium cocktail, premium beer, domestic beer, wine by the glass, soft beverage or bottled water

Premium

$12

Selection can include a premium cocktail, premium beer, domestic beer, soft beverage or bottled water

Bourbon Tasting Experience

Self-Guided Tasting

$35 per flight | Minimum of 12 people

One 1/4 oz pour tasting sample of each bourbon from the flight that you select

Bartender with bourbon knowledge able to answer general questions about the bourbons in the flight

Informational profile sheet on each bourbon listing the tasting profile of each bourbon for your self-guided tasting

A bottle of water

Single-use tasting cups

The Guided Tasting

$55 per guest | Minimum of 50 people

One 1/4 oz pour tasting sample of each bourbon from flight that you select

A Bourbon Ambassador guides your flight tasting with extensive information about each bourbon including the history of bourbon in Kentucky

A bottle of water

Single-use tasting cups

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Bourbon Tasting Experience

THE ORIGINALS

Old Forester 1870– Original Batch
Old Forester 1897– Bottled In Bond
Old Forester 1910– Old Fine Double Barreled
Old Forester 1920– Prohibition Style

AMERICAN RYE

Bulleit Rye
Sazerac
Peerless
Michter's

WHISKEY ROW

Old Forester 86
Maker's Mark
Knob Creek

THE OFFICIAL DERBY FLIGHT

Woodford Reserve
Woodford Reserve Double Oaked
Woodford Reserve Private Select
Woodford Reserve Rye

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Event Enhancements and Extras

Event Enhancements

Subject to availability

Horse Appearance

$1,259 per event

Bring the thrill of the track up close with a live horse appearance—perfect for creating an unforgettable atmosphere and creating a one-of-a-kind experience.

Infield Big Board or Paddock Boards

$999 per event

Feature your logo, static image or photo slideshow on our track video board(s).

Jockey Appearance

$799 per event

Add a memorable touch of racing tradition with a special appearance by one of our professional jockeys—perfect for meet-and-greets and photo opportunities.

Appearance by a Bugler

$499 for a maximum of 45 minutes

The call to the post is a unique way to welcome guests and kick off your event.

Guided Track Visit

$399 for a 30 minute tour | Maximum of 50 guests per tour

A dedicated tour guide will educate your guests while showcasing the history of our iconic venue.

Hatitude

$34 per person | Minimum of 100 guests

Treat your guests to the spirit of the Kentucky Derby with an interactive hat, fascinator and fedora-making experience. Plus, take your creation home with you!

Simulcast or Mock Racing Experience

$24 per person | Minimum of 100 guests for experience

Create your own race day experience with real-time wagering on current live races or simulated wagering on past live races via the in-room televisions. Includes mutuel tellers, bugler, emcee and prizes. Capability subject to rental space. Subject to simulcast racing schedule.

Lucky Shoes

$21 per person | Minimum of 100 guests

Decorate your own lucky horseshoe to take home! Inspired by the age-old belief that horseshoes bring good fortune and protection, this creative group activity blends cultural tradition with hands-on fun.

Commemorative Kentucky Derby Mint Julep or Kentucky Oaks Lily Glasses

$9 per glass

Official glassware from our signature events make a lovely keepsake.

Gift Shop Satellite Pop-Up

Pricing available upon request

Bring the charm of the Churchill Downs Gift Shop directly to your event with an on-site pop-up boutique. Featuring exclusive Derby merchandise, souvenirs, and locally inspired gifts, it's a convenient and memorable shopping experience for your guests.

Event Extras & Fees

ROOM SETUP AND BREAKDOWN

Win

$1,500

Custom room set requiring extensive room conversions (to be determined by Churchill Downs), advanced A/V setup required outside of basic A/V, and/or labor required in addition to 4-hour event time

Place

$1,000

Basic room conversion, basic A/V needs (such as microphone, AV input, in-house audio) in addition to room's existing A/V and/or basic 4-hour event labor

Show

$500

Existing room set and existing A/V (such as use of in-room televisions)

Please consult your Special Events Sales Manager for more information. Additional room setup fees may apply based on the nature of your events and needs.

AUDIOVISUAL RENTALS

Projection Package

$495

Includes use of LCD projector, portable projection screen, trim kit and setup

All A/V options and capabilities are subject to rental space. Please consult Event Manager to discuss needs. Advanced audiovisual needs will need to be rented and provided by a third-party vendor at the responsibility of the customer.

DANCE FLOOR RENTALS

Small– 16'x16'

$759

Accommodates approximately 50 people

Medium– 20'x20'

$999

Accommodates approximately 100 people

Large– 24'x24'

$1,259

Accommodates approximately 150 people

EQUIPMENTS RENTALS

Risers

$125 per section

4'x8' sections (1' or 2' in height)

Lecturn

$125

Bourbon Barrels

$125 per barrel

Additional Two-Sided Chef's Table

$295 per table

Additional Bar Setup

$295 per bar


CHURCHILL DOWNS