



Catering Menu 2026

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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

\$26 per person | Minimum of 25 guests

Freshly baked muffins, croissants, seasonal Danish, freshly cut fruit, salted & unsalted butter, strawberry jelly, apple butter, orange juice, coffee, decaffeinated coffee, water

Let Them Eat Quiche

\$39 per person | Minimum of 25 guests

Our custom selection of freshly made quiche- Hot Brown, Ham & Cheese, Spinach & Mushroom, baby spinach salad, mini croissants, freshly cut fruit, salted & unsalted butter, strawberry jelly, apple butter, orange juice, coffee, decaffeinated coffee, water

Breakfast Sandwich Assortment

\$25 per person | Minimum of 25 guests

Orange juice, coffee, decaffeinated coffee, water
Turkey sausage, egg white, cheddar cheese, English muffin
Ham, egg, Swiss cheese, croissant
Fried chicken, hot honey, biscuit
Spinach Empanada

Chef's Table Breakfast

\$51 per person | 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





Breakfast Delights

Breakfast Smoothie Bar

\$26 per pitcher | Serves 8

Peaches & Pom

Peach, blackberry, orange juice, pomegranate juice

Almond Joy Smoothie

Banana, cacao nib, almond butter, almond milk, coconut milk, agave

Mango-licious Smoothie

Mango, strawberry, orange, coconut milk, agave





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 Omelets

\$37 per person | \$250 chef 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

\$28 per person

Classic applewood smoked bacon spear, candied bacon spear, spicy bacon spear, and turkey bacon spear

The Waffle Coop

\$33 per person | \$250 chef 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

\$39 per person

Assorted bagels and crackers, smoked salmon, classic cream cheese, garlic cream cheese, vegetable cream cheese, crispy capers, red onion, cucumber, balsamic tomato, chives, dill, fresh lemon

The Oat Lab

\$21 per person

INDIVIDUAL OVERNIGHT OATS FEATURING 3 FLAVORS
chocolate hazelnut bliss, apple cinnamon crunch, pumpkin pie,
TOPPINGS
chia seeds, granola, fresh berries, assorted nuts, honey, shredded coconut





Brunch Stations

*Required minimum of 25 guests and three stations
Stations will be replenished for 1.5 hours and open for 2 hours*

Yogurt Bar

\$16 per person

Greek vanilla yogurt, low fat vanilla yogurt, fresh berries, sliced bananas, peanut butter, chocolate chips, granola, chia seeds, almonds, honey

The Donut Cart

\$20 per person

Assorted fresh locally sourced donuts



Lunch





The Lighter Side Chef Table

\$46 per person | Minimum of 25 guests

Sandwiches, Wraps, Salads

Choose 3

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, flour tortilla

Chicken Bacon Ranch Wrap

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

Caesar Salad

Crisp romaine, shaved Parmesan, garlic crouton, creamy Caesar dressing

Kentucky Chopped Salad

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

Sides

Choose 2

Vegetable Crudité

Fresh cut vegetables with ranch dip

Homestyle Kettle Chips

Hummus & Pita

Traditional hummus and pita triangles

Cole Slaw

Creamy dressing

Pimento Potato Salad

Diced potatoes, creamy pimento cheese

Garden Pasta Salad

Tender pasta, fresh vegetables, Italian dressing

Quinoa Tabbouleh Salad

Cucumber, cherry tomatoes, scallions, parsley, mint vinaigrette

Desserts

Choose 1

ASSORTED COOKIES | BLONDIES & BROWNIES | MARSHMALLOW SQUARES

Add Soup

Choose 1 | \$10 per person

TOMATO | CHICKEN NOODLE | VEGETABLE BEEF





Burrito Bowl Bar

\$46 per person | Minimum of 25 guests

Proteins

Grilled marinated strip steak
Grilled marinated chicken
Seasoned ground beef
Black beans

Grains

Rice
Elote corn
Large soft flour tortillas
Crisp tortilla chips

Cheese

Shredded cheese
Nacho cheese

Toppings

Sour cream
Shredded lettuce
Diced tomato
Salsa roja





Back to Basics Boxed Lunches

Boxed lunches are served with mustard and mayonnaise packets, lettuce, tomato, pasta salad, an individual bag of chips, a cookie & a bottle of water

Select 2: \$29 per box, Select 3: \$34 per box

Must have count for each lunch 1 week prior to event



Oven Roasted Turkey

Cheddar cheese, whole grain bread

Smoked Ham

Swiss cheese, pretzel roll

Tuscan Style Roast Beef

Sharp cheddar, arugula, baguette

Buffalo Cauliflower Pita Pocket

Quinoa, kale, blue cheese, shaved carrot, celery, buttermilk ranch dressing

Grilled Chicken BLT Salad

Romaine, applewood smoked bacon, cherry tomatoes, cheddar cheese, buttermilk ranch dressing

Classic Caesar

Romaine, shaved parmesan, croutons, creamy Caesar dressing

Mixed Field Greens

Spring mix, cucumber, shaved carrots, grape tomatoes, balsamic vinaigrette dressing



à La Carte





Break Packages

A little something for in between meals

Morning Break (30 Minutes)

\$20 per person

Assorted granola bars, bagels, low fat & regular cream cheese, butter, individual yogurts, freshly brewed coffee, decaffeinated coffee, hot and iced tea, water

Afternoon Break (30 Minutes)

\$26 per person

Individual bags of the following: Chex Mix, Cracker Jack, salted peanuts & Grandma's Cookies, freshly brewed coffee, decaffeinated coffee, hot and iced tea, water

Beverages By The Gallon

1 Gallon Serves 12 | 3 Gallon Minimum

Regular Coffee

\$65 per gallon

Decaffeniated Coffee

\$65 per gallon

Lemonade

\$65 per gallon

Ice Tea

\$65 per gallon

Infused Water

Choice of
Mint Berry, Lemon-Lime, or Melon

\$20 per gallon





Snacks

*A little something for in between meals
1 hour time frame*

Gourmet Nacho Bar

\$28 per person

Spicy ground beef, queso, crispy tortilla chips, salsa verde, salsa roja, pico de gallo, sour cream, shredded cheddar cheese, jalapeños,

Build Your Own Snack Mix

\$37 per person

Pretzels, house-made bourbon bacon snack mix, M&Ms®, dried cranberries, dried apricots, toasted coconut, yogurt covered pretzels, peanuts, almonds, mini chocolate chips

Warm Bavarian Soft Pretzel Sticks

\$28 per person

Salted, unsalted, and cinnamon sugar soft pretzel sticks served with honey mustard, pimento cheese, vanilla icing

The Candy Jar

\$24 per person

M&Ms®, gummy bears, malted milk balls, jellybeans, yogurt covered pretzels, Reese's pieces

The Popcorn Bar

\$16 per person

Freshly popped buttered popcorn, M&Ms®, Reese's Pieces®, mini chocolate chips, sugar sprinkles, ranch seasoning, cheddar cheese seasoning





By The Dozen

Bagels with Cream Cheese

\$68 per dozen

salted & unsalted butter,
plain & low-fat cream cheese

Seasonal Danish

\$65 per dozen

Breakfast Muffins

\$47 per dozen

apple butter, salted butter, strawberry jelly

Mini Croissants

\$85 per dozen

apple butter, salted butter, strawberry jelly

Granola & Clif Bars

\$65 per dozen

Assorted Donuts

\$39 per dozen

Jockey Silk Cookies

\$234 per dozen (2-week lead time)

Custom Jockey Silk Cookies

\$273 per dozen (4-week lead time)

Assorted Cookies

\$63 per dozen

Assorted Dessert Bars

\$65 per dozen

Bourbon Balls

\$65 per dozen (2-week lead time)

Chocolate-dipped bourbon-infused

confection topped with a giant pecan

Brownies & Blondies

\$65 per dozen

Individual Bags Salted Peanuts

\$47 per dozen

Individual Bagged Chips

\$47 per dozen

Individual Assorted Yogurt

\$63 per dozen

Bacon Chex Mix

\$65 | Serves 12 people

Cake Cutting Fee
+\$2 per guest for any outside
desserts
including wedding cake





Cocktail Reception Displays

All displays serve 25 people

Grazing Table

\$975 per display

A lavish, large display of local sliced meats, pickled vegetables, sliced artisan cheeses, fresh cut vegetables, buttermilk ranch dipping sauce, cheese spreads, dried cranberries, dried apricots, salted almonds, candied pecans, fresh blueberries, assorted crackers, fresh crostini, artisan bread sticks, Dijon and stoneground mustards, local honey, pimento cheese, fig jam, and orange marmalade

Charcuterie Presentation

\$630 per display

Platter of sliced local meats and pickled vegetables served with lavosh crackers

Local Cheese Display

\$550 per display

Blocks of cheese for cutting, local honey, orange marmalade & fig jam, served with lavosh crackers

Crudite Display

\$360 per display

\$30 add hummus

Fresh cut vegetables with buttermilk ranch dipping sauce

Fresh Cut Fruit Plater

\$325 per display

Seasonal selection of melons & berries

Jumbo Shrimp Cocktail Platter

\$325 per display

With horseradish, cocktail sauce & lemons





Cocktail Hour Packages

All displays serve 25 guests

Dip Trio *\$680 per display*

Hot spinach artichoke dip, buffalo chicken dip and queso served with crackers, tortilla chips and pita triangles

Midwest Chip & Dip *\$450 per display*

Kettle style potato chips, garlic Parmesan dip, pimento cheese dip and French onion dip

Warm Hot Brown Dip *\$300 per display*

Roasted turkey, diced tomato, bacon bits, creamy cheese sauce, served with crostini and pita chips

Bavarian Soft Pretzel Sticks *\$680 per display*

Salted, unsalted and cinnamon sugar soft pretzel sticks with honey mustard, pimento cheese, cream cheese icing

Snack Attack *\$165 per display*

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





Hors
D'oeuvres



Cold Passed Hors D'oeuvres

Minimum of 25 pieces per selection

Antipasto Skewer *\$7 each*

Italian marinated artichoke, sundried tomato, mozzarella and olive



Shaved Prime Beef Crostini *\$10 each*

Shallot cassis jam, fried leeks, brie on toasted baguette

Tomato Bruschetta *\$7 each*

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

Shrimp Shooter *\$9 each*

Horseradish cocktail sauce

Individual Garden Crudité *\$10 each*

Buttermilk ranch





Hot Passed Hors D'oeuvres

Minimum of 25 pieces per selection

Petite Beef Wellington

\$9 per piece

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

Artichoke Beignet

\$7 per piece

Quartered artichoke topped with Boursin cheese, coated in a light batter, rolled in bread crumbs and Parmesan cheese

Short Rib Fig & Blue Cheese

\$7 per piece

In a phyllo cup

Mini Hot Brown Bite

\$7 per piece

Roasted turkey, tomato, bacon and Mornay sauce in a pastry

Spanakopita

\$7 per piece

Flaky triangle phyllo pastry filled with spinach and feta

Date & Goat Cheese Tart

\$9 per piece

Sweet & savory blend of fig jam, honey cream cheese & goat cheese, flaky pastry, dusted with chopped dates, and cinnamon sugar





Hot Passed Hors D'oeuvres

Minimum of 25 pieces per selection

Premium Pork Shao Mai

\$8 per piece

Dumplings, ground pork, water chestnuts, onions and peas

Kimchi & Pork Dumpling

\$11 per piece

Traditional kimchi mixed with ground pork and Asian spices

Vegetable Samosa

\$7 per piece

Vegetables, cilantro, cumin & other spices, in a flaky puff pastry triangle

Bang Bang Shrimp Roll

\$9 per piece

Tail on shrimp, rolled in spring wraps, filled with bang bang sauce

Vegan Ratatouille Lattice

\$11 per piece

Eggplant ratatouille, vegan pesto, vegan cheese, vegan puff pastry





Hot Passed Hors D'oeuvres

Minimum of 25 pieces per selection

Chicken & Waffle

\$9 per piece

Crispy fried chicken, mini buttermilk waffle, drizzled with maple syrup and a touch of hot honey

Tuscan Shrimp Skewer

\$10 per piece

Grilled shrimp in a bacon topped orange mostarda

Petite Crab Cake

\$10 per piece

Dollop of lemon aioli

Bacon Wrapped Brussels Sprouts

\$8 per piece

Marinated in honey & balsamic vinegar, wrapped in black pepper & brown sugar applewood bacon

Mini Assorted Pizzas

\$5 per piece

Variety of cheese, vegetable & sausage pizzas





Dinner
Stations



Reception & 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

\$33 per person

Add brisket & pulled crab meat +\$26 per person

WHITE CHEDDAR MAC & CHEESE:

Applewood bacon, grilled chicken, fried jalapeños, Woodford Reserve caramelized onions, bourbon spiced breadcrumbs, sautéed mushrooms, rosemary cauliflower

Kentucky Slider

\$28 per person

Cheeseburger slider, smoked pulled pork slider, BBQ Impossible slider

Served with: coleslaw, lettuce, tomato, pickle, fried onions, smokey BBQ sauce, ketchup, mustard

The Sub Station

\$33 per person

Italian meatball sub, chicken parm sub, Italian meat lovers' sub, mini panzanella salads

Fast Track Street Tacos

\$39 per person

Seasoned beef, fire roasted carnitas, spicy chicken, red shrimp, roasted cauliflower and chickpeas, sweet onion radish, cilantro onions, cotija cheese, salsa cruda, corn salsa,

brûléed lime crema, 6-inch flour and corn tortillas

Kentucky Favorites

\$38 per person

Classic hot brown with smoked applewood bacon, blistered tomatoes, seasoned breadcrumbs, sliced scallions, Mornay sauce

Hot honey chicken salad on a mini croissant

Pimento cheese potato salad





Reception & Dinner Stations

*Required minimum of 25 guests and three stations
Stations will be replenished for 1.5 hours and open for 2 hours*

Turf Green Salads

\$29 per person

Four salad favorites, field greens with slivered carrots, cucumber slices, grape tomatoes with a choice of ranch or balsamic vinaigrette, classic Caesar salad with shaved Parmesan, creamy Caesar dressing and garlic croutons, Penne pesto pasta salad, Greek salad with a citrus dressing

Chicken & Waffles

\$39 per person

Churchill fried chicken boneless and breaded, Belgian waffles with classic maple syrup, hot honey, and Woodford Reserve infused whipped cream

Shrimp, Grits & More

\$39 per person

Individual fire roasted shrimp served atop local cheddar grits, smoked salmon crostini, mini low country crab cakes, Severed With: lemon aioli remoulade, cocktail sauce, horseradish, lemon wedges, fresh dill

Botanical Delight

\$33 per person

Portobello mushroom vegetable stuffed with balsamic reduction
Cauliflower steak marinated thick cut grilled cauliflower, capers, pimento relish
Vegan ratatouille stuffed pastry with a crushed red tomato sauce





Carvery Stations

*Required minimum of 25 guests and three stations
Stations will be replenished for 1.5 hours and open for 2 hours
Cost of Carver additional \$150 per station*

Sirloin Carvery

\$47 per person

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

Turkey Breast Carvery

\$33 per person

Cranberry and apricot chutney, slider buns

Brown Sugar Glazed Ham Carvery

\$33 per person

Sweet mustard, Dijon mustard, slider buns

Whole Chicken Carvery

\$33 per person

Seasoned oven roasted whole chicken, white lightning barbecue sauce, chicken gravy, garlic herb mayo, 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

Chicken

Herb Roasted Chicken Breast

\$63 per guest

Partially bone-in breast, lightly browned marinated in a maple balsamic glaze

Lemon Chicken Breast

\$63 per guest

Boneless and skinless chicken breast lightly browned and simmered in a lemon caper white wine sauce

Chicken Milanese

\$77 per guest

Panko encrusted chicken breast with a sweet & sour Italian glaze

Pork

Fire Braised Pork Shank

\$58 per guest

Pan jus, pickled red onion

Red Meat

Braised Short Ribs

\$94 per guest

Cabernet reduction

Seasoned Herb Crusted Prime Rib

\$102 per guest

Seasoned to perfection, rosemary jus and horseradish cream

Seafood

Dijon Brown Sugar Seared Salmon

\$67 per guest

Shrimp & Cheddar Grits

\$73 per guest





Plated Meals

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

Minimum of 25 guests

Vegetarian/Vegan/Gluten

Quinoa Stuffed Peppers

\$52 per guest

Portobello Mushroom

\$58 per guest

Vegetable stuffed with balsamic reduction

Vegan Ratatouille Stuffed Pastry

\$55 per guest

with a crushed red tomato sauce

Cauliflower Steak

\$51 per guest

Marinated thick cut grilled cauliflower, capers, pimento relish

Duet Entrees

Grilled Petite Filet & Herb Roasted Chicken Breast

\$98 per guest

Caramelized shallot jus and tomato basil relish

Dijon Brown Sugar Salmon & Short Rib

\$94 per guest

Three peppercorn sauce

Pan Roasted Salmon & Chicken Picatta

\$84 per guest

Lemon caper sauce





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



Vegetable (Select One)

Roasted Vegetables

Zucchini, squash, carrots, onion

Broccolini

Haricot Vert

Tri Color Roasted Carrots

Honey thyme glaze

Country Green Beans

Applewood bacon

Roasted Vegetable Pasta

In a light pomodoro sauce

Starch (Select One)

Potato Gratin Dauphinoise

A stack of thinly sliced potatoes and cheese sauce

Red Roasted Potatoes

Rosemary butter

Ancient Grain Rice Pilaf

Sour Cream & Chive

Mashed Potatoes

Cheddar Cheese Grits

Three Cheese Mac & Cheese





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

Cucumber, carrots, tomato, herb vinaigrette and ranch

Iceberg Wedge

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

Kentucky Bibb & Frisée

Crumbled goat cheese, dried cranberries, candied pecans and raspberry vinaigrette

Caesar

Romaine lettuce, shaved parmesan, crouton and creamy Caesar dressing

Desserts (Select One)

Cheesecake

Berry compote

Dessert Trio *+\$8 per person*

Pot de crème shooter, strawberry shortcake skewer, French apple tart

Chocolate Cake

Bourbon caramel drizzle

Tiramisu *+\$4 per person*

Side of whipped cream and chocolate pirouette straw

Lily Cake

House made butter lemon cake, macerated mixed berries, whipped cream, lemon zest and mint garnish

Special Dietary Dessert

Mini Flourless Chocolate Torte *+\$28 per person*

Bourbon caramel drizzle and whipped cream

Fruit Plate *+\$13 per person*

Sliced seasonal fruit





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

Tomato, cucumber, carrot, onion with buttermilk ranch dressing

Crisp Cabbage Cole Slaw

Chopped cabbage in our homemade creamy dressing

Three Cheese Mac & Cheese

Fresh pasta in our three cheese sauce

Roasted Seasonal Vegetables

Zucchini, squash, carrots, onion

Pulled Pork

Three homemade sauces including house barbecue, Arkansas barbecue and Carolina mustard barbecue sauce

Churchill Fried Chicken

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

Fresh Rolls

Creamery butter

Lily Cake

House made butter lemon cake, macerated mixed berries, whipped cream, lemon zest and mint garnish





Fan Favorite Chef's Table

*Chef's Table displayed for two hours. Each selection includes coffee, tea and water.
\$81 per guest | Minimum of 25 guests*

Kentucky Bibb Salad

Crumbled goat cheese, dried cranberries, candied pecans and raspberry vinaigrette

Blackened Caesar Salad

Romaine, shaved Parmesan, garlic crouton, blackened Caesar dressing

Smoked Barley Salad

Heirloom barley, shallots, green peas, smoky bacon vinaigrette

Oven Roasted Chicken

Eight cut bone in with bourbon honey glaze

Pecanwood Smoked Pork Shoulder

Three homemade sauces including house barbecue, Arkansas barbecue and Carolina mustard barbecue sauce

Hot Brown Mac & Cheese

Pasta with turkey, tomato, bacon and mornay sauce

Roasted Bistro Vegetables

Loaded Whipped Potatoes

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.
\$108 per guest | Minimum of 25 guests*

Kentucky Bibb Lettuce

Crumbled goat cheese, dried cranberries, candied pecans and raspberry vinaigrette

Panzanella Salad

Cucumber, asparagus, spring peas, mint, scallions, parsley and citrus vinaigrette

Pimento Cheese Potato Salad

Yukon gold potatoes, cheddar cheese, sour cream

Haricot Vert

Sour Cream & Chive Mashed Potatoes

Pan Roasted Chicken Breast

Parital bone in chicken breast, wild mushroom cream sauce

New York Strip Steak

Pan sliced with Henry Bain and horseradish cream

Fresh Rolls

Creamery butter

Chef's Selection of Gourmet Desserts, Shooters & Mini Cheesecakes





Build Your Own Chef's Table

Select two salads, two entrees, a starch and a vegetable. Package also includes rolls, butter, coffee, tea and water. Selections are pre-determined prior to event.
\$104 per guest | Minimum of 25 guests

Entrees (Select Two)

Chicken Picatta

Partially bone-in breast with lemon caper sauce

Herb Roasted Chicken Breast

+\$4 per person

Boneless and skinless breast with a bourbon honey glaze

Braised Short Ribs

+\$26 per person

Natural cabernet reduction

Sliced New York Strip Steak

+\$20 per person

Pan roasted & sliced, Henry Bain, horseradish cream

Pork Loin

Port wine jus

Dijon Brown Sugar Seared Salmon

Sweet & savory caramelized crust

Cauliflower Steak

Balsamic reduction

Quinoa Stuffed Pepper

Roasted Vegetable Pasta

In a light pomodoro sauce

Salads (SELECT TWO)

Mixed Field Greens

Cucumber, carrots, tomato and

herb vinaigrette and buttermilk ranch

Iceberg Wedge

Grape tomatoes, bacon crumbles,

blue cheese and blue cheese dressing

Kentucky Bibb & Frisée

Goat cheese, dried cranberries, candied pecans and raspberry vinaigrette

Caesar

Romaine, shaved parmesan, croutons and creamy Caesar dressing

DRESSINGS SERVED IN SEPERATE BOWLS





Build Your Own Chef's Table

Select two salads, two entrees, a starch and a vegetable. Package also includes rolls, butter, coffee, tea and water. Selections are pre-determined prior to event.

Starch (SELECT one)

Cheddar cheese grits

Sour Cream & Chive Mashed Potatoes

Herb Roasted Red Potatoes

Three Cheese Mac & Cheese

Vegetable (SELECT one)

Roasted Bistro Vegetables

Broccolini
Olive oil & garlic

Haricot Vert

Tri Color Roasted Carrots
Honey thyme glaze

Country Green Beans
Applewood bacon

Dessert (SELECT TWO)

Cookies

Brownies & Blondies

Assorted Dessert Bars

Mini CupCakes

Tiramisu +\$4 per person
Chocolate pirouette straws

Children's Plated Meal
\$33 per person
Chicken Tenders, Mac & Cheese,
Green Beans, Cookie

Vendor Plated Meal
\$39 per person
Chicken or Vegetarian Entrée,
Vegetable & Starch (from chef table)





Beverage Packages



Hourly Beverage Packages

Hosted service with pricing based per hour / per person

Deluxe Bar Package

\$29 per first hour | \$19 per each additional hour

WOODFORD RESERVE BOURBON | OLD FORESTER MINT JULEP | TITO'S VODKA | MONKEY SHOULDER SCOTCH |
FORDS GIN | DIPLIMATICO RUM |
HERRADURA REPOSADO TEQUILA
BUD LIGHT | COORS LIGHT | MILLER LITE | MICHELOB ULTRA | WHITE CLAW
HOUSE CHARDONNAY | HOUSE PINOT NOIR
COCA-COLA | DIET COKE | SPRITE | DASANI | ASSORTED JUICES AND MIXERS



Premium Bar Package

\$26 per first hour | \$13 per each additional hour

OLD FORESTER BOURBON | OLD FORESTER MINT JULEP | WHEATLEY VODKA | MONKEY SHOULDER SCOTCH | FORDS
GIN | BACARDI SUPERIOR RUM | HERRADURA BLANCO TEQUILA
BUD LIGHT | COORS LIGHT | MILLER LITE | MICHELOB ULTRA | WHITE CLAW
HOUSE CHARDONNAY | HOUSE PINOT NOIR
COCA-COLA | DIET COKE | SPRITE | DASANI | ASSORTED JUICES AND MIXERS

Beer & Wine Bar Package

\$24 per first hour | \$11 per each additional hour

BUD LIGHT | COORS LIGHT | MILLER LITE | MICHELOB ULTRA | WHITE CLAW | HOUSE CHARDONNAY |
HOUSE PINOT NOIR | COCA-COLA | DIET COKE | SPRITE | DASANI | ASSORTED JUICES AND MIXERS

Non-Alcoholic Beverage Package

\$25 per person for 4 hours | \$7 per each additional hour

COCA-COLA | DIET COKE | SPRITE | DASANI | FRESH BREWED COFFEE & DECAF | HOT AND ICED TEAS





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

Mini Signature Cocktails

\$7 each

Mint Julep in souvenir lenticular cup
Oaks Lily in souvenir lenticular cup
Woodford Spire 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

\$12 each

Woodford Reserve bourbon, Old Forester Mint Julep
Titos vodka, Monkey Shoulder scotch, Fords gin,
Diplomatico rum, Herradura Reposado tequila

Premium Cocktails

\$11 each

Old Forester bourbon, Old Forester Mint Julep, Wheatley vodka, Monkey Shoulder scotch, Fords gin, Bacardi rum, Herradura Blanco tequila

Premium Beer

\$10 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

Coca-Cola, Diet Coke, Sprite, Dasani

Bourbon and wine list available upon request





Pre-Purchased Beverage Options

Mocktails

Small Batch (Serves 12) \$111 | Large Batch (Serves 48) \$215

Non-alcoholic Mint Julep or non-alcoholic Oaks Lily

Drink Tickets

Signature

\$15

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

\$13

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

Premium

\$11

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





Bourbon Tasting Experience

Self-Guided Tasting

\$33 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

\$65 per guest | Minimum of 50 people

\$75 bartender auto gratiuity

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





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



Event Enhancements 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.





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.

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



