



CHURCHILL DOWNS

CATERING MENU

PRIVATE EVENTS AND OCCASIONS

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FOOD SERVED MAY NOT LOOK THE SAME AS FOOD PICTURED IN THIS MENU

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 & 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

PASSED HORS D'OEUVRES RECEPTIONS

\$7 PER PIECE, MINIMUM OF 25 PIECES PER SELECTION

*SELECT 3: \$20 PER PERSON | SELECT 4: \$24 PER PERSON | SELECT 5: \$29 PER PERSON
SELECT 3, 4 AND 5 WILL RECEIVE ONE OF EACH SELECTION*

2.5 PIECES PER PERSON PER HOUR OF EVENT IS RECOMMENDED. AN INCREASE TO PIECES PER PERSON SHOULD BE CONSIDERED DURING EVENING EVENTS WITHOUT DINNER SERVICE

HOT

petite beef wellington

TENDERLOIN SAUTÉED WITH HERBS AND DRY SHERRY
IN A PUFF PASTRY WITH MUSHROOM DUXELLE

fig and goat cheese flat bread

CALIMYRNA FIG MARINATED IN BALSAMIC
VINEGAR WITH GOAT CHEESE, CHIVES AND
APPLEWOOD BACON

artichoke beignet

QUARTERED ARTICHOKE TOPPED WITH BOURSIN
CHEESE, COATED IN A LIGHT BATTER, ROLLED IN
BREAD CRUMBS AND PARMESAN CHEESE

brie and apricot puff

APRICOT SLICE WITH BRIE IN A PUFF PASTRY

short rib fig and blue cheese

IN A PHYLLO CUP

mini hot brown bites

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

FRESH GARDEN VEGETABLES WRAPPED AND FRIED TO
A GOLDEN BROWN WITH SWEET CHILI SAUCE

HOT (CONT.)

Tuscan shrimp skewer **+\$3**

GRILLED SHRIMP IN A PANCETTA TOPPED
ORANGE MOSTARDA

spanakopita

FLAKY TRIANGLE PHYLLO PASTRY FILLED WITH
SPINACH AND FETA

COLD

antipasto skewer

ITALIAN MARINATED ARTICHOKE, SUNDRIED TOMATO,
MOZZARELLA AND OLIVE

shrimp shooter **+\$3**

TOMATO HORSERADISH PUREE

watermelon bite with blue cheese and balsamic

CUBE OF WATERMELON TOPPED WITH BLUE CHEESE
CRUMBLES AND DRIZZLED WITH BALSAMIC VINEGAR

mini benedictine sandwich

CUCUMBER, SOUR CREAM AND DILL ON A PETITE ROLL

beef tenderloin crostini

SHALLOT CASSIS JAM

olive tapenade and goat cheese crostini



THE SOUTHERN CHEF TABLE

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

¥59 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 and cheese

FRESH PASTA IN OUR THREE CHEESE SAUCE

vegetable medley

pulled pork

THREE HOMEMADE SAUCES INCLUDING HOUSE BARBECUE, ARKANSAS BARBECUE AND CAROLINA MUSTARD

giant hot brown

ROASTED TURKEY, TOMATO, BACON, MORNAY SAUCE OVER TOAST POINTS

fresh rolls

CREAMERY BUTTER

giant seasonal fruit cobbler

WHIPPED CREAM



FAN FAVORITE CHEF TABLE

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

\$69 PER GUEST, MINIMUM OF 25 GUESTS

kentucky bibb salad

CANDIED PECANS, POACHED PEARS, BLUE CHEESE CRUMBLE, PICKLED RED ONIONS, LATE HARVEST RIESLING DRESSING

green bean, corn and buttermilk salad

black-eyed pea and sweet potato salad

oven roasted chicken

EIGHT CUT WITH BOURBON HONEY GLAZE

pecanwood smoked pork shoulder

ASSORTED BARBECUE SAUCES

local cheddar cheese grits

hot brown mac and cheese

PASTA WITH TURKEY, TOMATO, BACON AND MORNAY SAUCE

honey thyme glazed carrots

ROASTED WITH PEPPER JELLY

roasted potatoes

BROWN BUTTER AND ROSEMARY

fresh rolls

CREAMERY BUTTER

chef's dessert assortment

FEATURING GOURMET DESSERT BARS, COOKIES AND BROWNIES



DERBY DAY FAVORITES CHEF TABLE

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

\$79 PER GUEST, MINIMUM OF 25 GUESTS

little gem lettuce

CAYENNE PECAN BRITTLE, ROASTED APPLES, GOAT CHEESE AND PEACH PRESERVE VINAIGRETTE

succotash salad

TOSSED WITH FRESH SHRIMP

cheese tortellini

SERVED WITH CRISPY PROSCIUTTO, ARUGULA, CUCUMBERS, TOMATOES AND OLIVES TOSSED IN A RED WINE VINAIGRETTE

roasted carrots

RED ONION AND THYME

red roasted potatoes

GARLIC AND ROSEMARY

sautéed chicken breast

BOURBON-HONEY PAN SAUCE

London broil strip steak

PAN SLICED WITH HENRY BAIN SAUCE AND HORSERADISH CREAM

fresh rolls

CREAMERY BUTTER

chef's selection of gourmet dessert bars and cookies



PLATED MEALS

Our freshly prepared entrees are hand-crafted and served with a salad, 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 AND HERB VINAIGRETTE (CAN SUBSTITUTE RANCH)

iceberg wedge

GRAPE TOMATOES, BACON CRUMBLES, BLUE CHEESE AND BLUE CHEESE DRESSING (CAN SUBSTITUTE RANCH)

baby spinach

PANCETTA, MANCHEGO CHEESE AND SHERRY VINAIGRETTE

bibb & frisée

CRUMBLLED GOAT CHEESE, DRIED CRANBERRIES, CANDIED PECANS AND BOURBON SORGHUM VINAIGRETTE

caesar

ROMAINE LETTUCE, SHAVED PARMESAN, CROUTONS AND CREAMY CAESAR DRESSING

CHICKEN

rosemary lemon chicken breast

BONE-IN, MARINATED WITH ROSEMARY, LEMON AND GARLIC

\$59 PER GUEST

pecan encrusted chicken breast

BONELESS AND SKINLESS WITH BOURBON HONEY GLAZE

\$61 PER GUEST

RED MEAT

braised short ribs

CABERNET REDUCTION

\$65 PER GUEST

London broil strip steak

MARINATED FOR 12 HOURS AND PAN ROASTED

\$63 PER GUEST

PORK

black berskshire pork loin

PORT WINE JUS

\$55 PER GUEST

SEAFOOD

dijon brown sugar seared salmon

\$63 PER GUEST

shrimp & cheddar grits

\$59 PER GUEST

PRICING IS SUBJECT TO 19% SERVICE CHARGE AND 6% SALES TAX
ALL SELECTIONS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY

PLATED MEALS CONTINUED

DUET ENTREES

grilled petite filet and rosemary
lemon chicken breast

CARAMELIZED SHALLOT JUS AND TOMATO-
BASIL RELISH

\$75 PER GUEST

grilled petite filet and dijon brown
sugar salmon

THREE PEPPERCORN SAUCE

\$79 PER GUEST

berkshire pork loin

PORT WINE JUS AND GARLIC BUTTER

\$69 PER GUEST

VEGETARIAN

lettuce wraps

BIBB LETTUCE, PICKLED CUCUMBERS, BEAN SPROUTS,
CARROTS, TOFU & GRILLED VEGETABLES

\$53 PER GUEST

asian rice noodles

FRESH VEGETABLES IN A SWEET TERIYAKI GLAZE

\$44 PER GUEST

quinoa stuffed peppers

\$44 PER GUEST



PLATED MEALS CONTINUED

VEGETABLE (SELECT ONE)

roasted seasonal vegetables

ZUCCHINI, SQUASH, CARROTS, ONION

broccolini

hericot vert

roasted carrots

MINT JULEP GLAZE

country green beans with

applewood bacon

STARCH (SELECT ONE)

au gratin potatoes

red roasted potatoes

rice pilaf

sour cream and chive mashed

potatoes

maple glazed sweet potatoes

cheddar cheese grits

DESSERTS (SELECT ONE)

bourbon chocolate pecan pie

BOURBON INFUSED WHIPPED CREAM

cheesecake

BERRY COMPOTE

white and dark chocolate mousse

WITH FRESH BERRIES ALTERNATING WHITE AND DARK
PER GUEST

carrot cake

CREAM CHEESE ICING

dessert trio

MINI CHEESECAKE, MACAROON AND CHEF'S
CHOICE DESSERT BAR

bourbon chocolate cake

CARAMEL DRIZZLE





CHEF'S CONTINENTAL BREAKFAST

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

§25 PER GUEST

CHEF'S TABLE BREAKFAST

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

§37 PER GUEST

ADD THESE FAVORITES TO YOUR CHEF'S TABLE

fresh cut fruit	\$9 per guest
yogurt, berry parfaits and individual yogurts	\$12 per guest
breakfast breads.....	\$8 per guest
bagels and cream cheese.....	\$8 per guest

BACK TO BASICS BOXED LUNCH

Boxed lunches are served on a soft Kaiser roll and accompanied by traditional condiments, an individual bag of chips, a cookie and a bottle of water

\$25 PER BOX

SELECTIONS ARE PRE-DETERMINED PRIOR TO EVENT

CHOOSE 3

turkey and cheddar

ROASTED TURKEY BREAST AND CHEDDAR CHEESE

ham and swiss

SMOKED HAM AND AGED SWISS CHEESE

seasonal vegetable wrap

GRILLED YELLOW SQUASH, ZUCCHINI, EGGPLANT, ROASTED RED PEPPERS, GOAT CHEESE SPREAD, OLIVE TAPENADE WRAPPED IN A SPINACH TORTILLA

caesar salad

CRISP ROMAINE, GARLIC CROUTONS, SHAVED PARMESAN CHEESE AND CREAMY CAESAR DRESSING



BREAK PACKAGES

A LITTLE SOMETHING FOR IN BETWEEN MEALS

THE DAILY DOUBLE

MORNING BREAK (30 MINUTES)

assorted granola bars | bagels with assorted cream cheeses | individual yogurts

assorted sodas | bottled water | freshly brewed coffee and decaf | hot and iced tea

\$17 PER PERSON

AFTERNOON BREAK (30 MINUTES)

individual bags of chex mix and popcorn | individual bags of trail mix | house baked cookies

assorted sodas | bottled water | freshly brewed coffee and decaf | hot and iced tea

\$15 PER PERSON

THE "SOMETHING A LITTLE MORE"

GOURMET NACHO BAR (1 HOUR)

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

\$21 PER PERSON



BY THE DOZEN

bagels with cream cheese

\$64 PER DOZEN

breakfast danish

\$59 PER DOZEN

breakfast muffins

\$59 PER DOZEN

granola bars

\$44 PER DOZEN

donuts

\$59 PER DOZEN

jockey silk cookies

\$99 PER DOZEN (2-WEEK LEAD TIME)

assorted cookies

\$64 PER DOZEN

assorted dessert bars

BLONDIES | SALTED CARAMEL BROWNIES | FRUIT BARS

\$89 PER DOZEN

bourbon chocolate pecan bars

\$89 PER DOZEN

bourbon balls

CHOCOLATE-DIPPED BOURBON-INFUSED CONFECTION TOPPED WITH A GIANT PECAN

\$29 PER DOZEN (2-WEEK LEAD TIME)

brownies

\$64 PER DOZEN

individual dry roasted nuts

\$59 PER DOZEN

individual bagged chips

\$49 PER DOZEN





SALTY, SAVORY & SWEET DISPLAYS

ALL DISPLAYS SERVE 25 GUESTS

CHARCUTERIE PRESENTATION

artisan selection of cured meats and pickled vegetables

§449 PER DISPLAY

DIP TRIO

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

§399 PER DISPLAY



JUMBO SHRIMP COCKTAIL PLATTER

with horseradish cocktail sauce and lemons

§399 PER DISPLAY

DOWN THE STRETCH

gourmet popcorn, potato chips and a selection of dips

§349 PER DISPLAY

LOCAL CHEESE DISPLAY

served with local honey and house-made chutney

§299 PER DISPLAY

SNACK ATTACK

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

§249 PER DISPLAY



CRUDITÉ DISPLAY

fresh vegetables and buttermilk ranch dipping sauce

§249 PER DISPLAY

FRESH CUT FRUIT PLATTER

seasonal selection

§249 PER DISPLAY

BAVARIAN SOFT PRETZEL BITES

served with honey mustard, grain mustard and bourbon cheese

§249 PER DISPLAY

PRICING IS SUBJECT TO 19% SERVICE CHARGE AND 6% SALES TAX
ALL SELECTIONS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY

WEDDING PACKAGES





WEDDING PACKAGE CHEF TABLE

Select two hors d'oeuvres, two salads, two entrees, a starch and a vegetable. Package also includes fresh rolls, creamery butter, coffee, tea and water.

\$75 PER GUEST, MINIMUM OF 25 GUESTS

SELECTIONS ARE PRE-DETERMINED PRIOR TO EVENT

MAXIMUM OF TWO PROTEINS PLUS ONE VEGETARIAN

ALL APPETIZERS ARE BUTLER PASSED

HOT HORS D'OEUVRES

petite beef wellington

TENDERLOIN SAUTÉED WITH HERBS AND DRY SHERRY
IN A PUFF PASTRY WITH MUSHROOM DUXELLE

fig and goat cheese flat bread

CALIMYRNA FIG MARINATED IN BALSAMIC
VINEGAR WITH GOAT CHEESE, CHIVES AND
APPLEWOOD BACON

artichoke beignet

QUARTERED ARTICHOKE TOPPED WITH BOURSIN
CHEESE, COATED IN A LIGHT BATTER, ROLLED IN
BREAD CRUMBS AND PARMESAN CHEESE

brie and apricot puff

APRICOT SLICE WITH BRIE IN A PUFF PASTRY

short rib fig and blue cheese

IN A PHYLLO CUP

mini hot brown bites

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

FRESH GARDEN VEGETABLES WRAPPED AND FRIED TO
A GOLDEN BROWN

HOT HORS D'OEUVRES (CONT.) ...

Tuscan shrimp skewer **+\$3**

GRILLED SHRIMP IN A PANCETTA TOPPED
ORANGE MOSTARDA

spanakopita

FLAKY TRIANGLE PHYLLO PASTRY FILLED WITH
SPINACH AND FETA

COLD HORS D'OEUVRES

antipasto skewer

ITALIAN MARINATED ARTICHOKE, SUNDRIED TOMATO,
MOZZARELLA AND OLIVE

shrimp shooter **+\$3**

TOMATO HORSERADISH PUREE

watermelon bite with blue cheese and balsamic

CUBE OF WATERMELON TOPPED WITH BLUE CHEESE
CRUMBLES AND DRIZZLED WITH BALSAMIC VINEGAR

mini benedictine sandwich

CUCUMBER, SOUR CREAM AND DILL ON A PETITE ROLL

beef tenderloin crostini

SHALLOT CASSIS JAM

olive tapenade and goat cheese crostini

WEDDING PACKAGE CONTINUED

SALADS (SELECT ONE)

mixed field greens

CUCUMBER, CARROTS, TOMATO AND HERB VINAIGRETTE (CAN SUBSTITUTE RANCH)

iceberg wedge

GRAPE TOMATOES, BACON CRUMBLES, BLUE CHEESE AND BLUE CHEESE DRESSING (CAN SUBSTITUTE RANCH)

baby spinach

PANCETTA, MANCHEGO CHEESE AND SHERRY VINAIGRETTE

bibb and frisée

GOAT CHEESE, DRIED CRANBERRIES, CANDIED PECANS AND BOURBON SORGHUM VINAIGRETTE

caesar

ROMAINE LETTUCE, SHAVED PARMESAN, CROUTONS AND CREAMY CAESAR DRESSING

ENTREES (SELECT TWO)

rosemary lemon chicken

8-CUT BONE-IN MARINATED WITH ROSEMARY, LEMON AND GARLIC

pecan encrusted chicken

BONELESS AND SKINLESS BREAST WITH A BOURBON HONEY GLAZE

braised short ribs **+\$12**

NATURAL CABERNET REDUCTION

London broil strip steak **+\$14**

MARINATED FOR 12 HOURS AND PAN ROASTED IN A REDUCTION WITH HENRY BAIN AND HORSERADISH CREAM

black berskshire pork loin **+\$9**

PORT WINE JUS

dijon brown sugar seared salmon

shrimp & cheddar grits

cake cutting fee **+2.00 PER GUEST**

+1.00 FOR ANY OTHER OUTSIDE DESSERTS THAT NEED SERVICE SUCH AS CUTTING AND PLATING



WEDDING PACKAGE CONTINUED

STARCH (SELECT ONE)

- cheddar grits
- sour cream and chive
mashed potatoes
- rice pilaf
- herb red roasted potatoes
- maple glazed sweet potatoes
- macaroni and cheese

VEGETABLE (SELECT ONE)

- roasted bistro vegetable
ZUCCHINI, SQUASH, PEPPERS, RED ONION
- honey thyme glazed carrots
- haricot vert
- pimento cheese creamed spinach
- country green beans
WITH APPLEWOOD SMOKED BACON

CHILDREN'S PLATED MEAL

chicken tenders, mac and cheese,
green beans and cookie
\$29 PER GUEST

VENDOR PLATED MEAL

chicken or vegetarian entree,
vegetable and starch
\$39 PER GUEST



PRE-WEDDING PACKAGES

OPTIONS FOR BREAKFAST AND LUNCH ON YOUR SPECIAL DAY

BREAKFAST

individual fruit parfaits

FRESH BERRIES & YOGURT

\$144 PER DOZEN

muffin/danish/donut assortment

YOUR CHOICE OF ONE

\$59 PER DOZEN

bagels and cream cheese

\$64 PER DOZEN

granola bar assortment

\$44 PER DOZEN

coffee, tea and orange juice

SERVES 12

\$60 PER GALLON

BY THE PITCHER

sparkling mimosas

SERVES 12

\$150 PER PITCHER

bloody marys

SERVES 12

\$150 PER PITCHER

screwdrivers

SERVES 12

\$150 PER PER PITCHER

LUNCH

turkey BLT submarine

TURKEY & BACON WITH HERB MAYO, LETTUCE AND TOMATO, SERVES 12

\$139 EACH

Italian submarine

HONEY GLAZED HAM, SALAMI, CHEDDAR, LETTUCE, ONION, TOMATO AND ZESTY ITALIAN MAYO, SERVES 12

\$139 EACH

fresh mixed greens

CUCUMBERS, TOMATO, CARROTS, RADISHES WITH RANCH DRESSING, SERVES 12

\$139 EACH

fried chicken slider

FRESH ROLLS AND TRADITIONAL CONDIMENTS

\$139 PER DOZEN

kosher style hot dogs

SERVED WITH TRADITIONAL CONDIMENTS ON THE SIDE

\$99 PER DOZEN

soft beverages

\$4 EACH

bottled water

\$4 EACH

imported and craft beer

\$9 EACH

domestic beer

\$8 EACH

RD RESERVE®

Coca-Cola

POOL

10

11

12

13

DAY

4

5

7

FLAVOR OF
THE HOLIDAYS





THE MISTLETOE

¥59 PER GUEST, MINIMUM OF 25 GUESTS

harvest kale salad

wild rice salad

FARRO AND ORANGES

dijon roasted asparagus

oven roasted pork loin

DATES

chicken breast supreme

BACON, PEARL ONIONS, MUSHROOM AND ROASTED CHICKEN GLAZE

cauliflower au gratin

red roasted potatoes

ROSEMARY BROWN BUTTER

apple pie

SPICED APPLE CARAMEL SAUCE

seasonal pies and tarts

assortment of holiday cookies, seasonal cakes and tarts



FROSTY'S FAVORITE

\$69 PER GUEST, MINIMUM OF 25 GUESTS

heirloom spinach and frisée salad

ROASTED APPLE, BLUE CHEESE, HUCKLEBERRY-BUTTERMILK DRESSING

farmer market kale salad

KALE, CRANBERRIES, SUNFLOWER SEEDS, CITRUS DRESSING

herb roasted turkey breast

SPIKED PICKLED PEACHES, BOURBON MUSTARD

garlic rubbed London broil strip loin

HENRY BAIN AND HORSERADISH CREAM

Mint Julep glazed baby spring carrots

orecchiette pasta

DANDELION GREENS, FONTINA CREAM SAUCE

chive crème fraîche mashed potatoes

chef's holiday dessert table

CAKES, TARTS AND CHRISTMAS COOKIES



FLAVOR OF THE HOLIDAYS PLATED DINNER

Our freshly prepared entrees are hand-crafted and served with a salad and dessert.

*SELECTIONS ARE PRE-DETERMINED PRIOR TO EVENT
MINIMUM OF 25 GUESTS*

SALADS (SELECT ONE)

chicory salad
CRANBERRY SAUCE VINAIGRETTE

spinach salad
SWEET POTATO, BLUE CHEESE, PECANS HERB
BUTTERMILK DRESSING

DESSERT (SELECT ONE)

white and dark chocolate
mousse parfait

bourbon bread pudding
CARAMEL DRIZZLE

bourbon chocolate pecan pie
BOURBON WHIPPED CREAM

ENTREE (SELECT TWO)

sautéed chicken breast
WILD RICE, ROASTED ROOT VEGETABLES,
LEEK AND CORN
\$69 PER GUEST SELECTION

roasted pork loin
CINNAMON PEARS, ROASTED POTATO, GLAZED CARROTS
\$75 PER GUEST

braised beef short ribs
CHIVE CRÈME FRAÎCHE MASHED POTATOES,
GLAZED CARROTS
\$79 PER GUEST

harvest vegetable pasta
BASIL CREAM SAUCE
\$59 PER GUEST

asian rice noodles
FRESH VEGETABLES IN A SWEET TERIYAKI GLAZE
\$44 PER GUEST

quinoa stuffed peppers
\$44 PER GUEST

BEVERAGE PACKAGES



HOURLY BEVERAGE PACKAGES

HOSTED SERVICE WITH PRICING BASED PER HOUR/PER PERSON

DELUXE BAR PACKAGE

Woodford Reserve bourbon | Old Forester Mint Julep | Titos vodka | Dewars 12-year scotch
Slain whiskey | Ford's gin | Bacardi rum | Herradura Blanco tequila

rotating menu of our deluxe wines featuring a selection of, red and white varietals

imported beer selections, domestic beer selections, spiked seltzer

soft drinks, bottled water, mixers and juices

\$24 PER FIRST HOUR, \$12 PER EACH ADDITIONAL HOUR

PREMIUM BAR PACKAGE

Old Forester bourbon | Old Forester Mint Julep | Finlandia vodka | Dewar's scotch | Ford's gin
Jack Daniels whiskey | Bacardi rum | El Jimador tequila

rotating menu of our house wines featuring a red and a white

imported beer selections, domestic beer selections, spiked seltzer

soft drinks, bottled water, mixers and juices

\$22 PER FIRST HOUR, \$10 PER EACH ADDITIONAL HOUR

BEER AND WINE PACKAGE

rotating menu of our house wines featuring a red and a white

imported beer selections, domestic beer selections, spiked seltzer

soft drinks, bottled water, mixers and juices

\$19 PER FIRST HOUR, \$8 PER EACH ADDITIONAL HOUR

BEVERAGE SERVICE PACKAGE

4 HOURS MAXIMUM

assorted sodas | bottled water | freshly brewed coffee and decaf | hot and iced teas

\$17 PER PERSON, \$7 PER EACH ADDITIONAL HOUR

NO DONATED ALCOHOL IS ALLOWED AT CDRT. ALL ALCOHOL IS ORDERED AND PRICED AT THE DISCRETION OF CDRT.

PRICING IS SUBJECT TO 19% SERVICE CHARGE AND 6% SALES TAX | ALL SELECTIONS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY



BAR SELECTIONS

HOSTED BAR BASED ON CONSUMPTION

signature cocktails

MINT JULEP IN COMMEMORATIVE GLASS
 OAKS LILY IN COMMEMORATIVE GLASS
 WOODFORD SPIRE IN COMMEMORATIVE GLASS

\$13 EACH

deluxe cocktails

WOODFORD RESERVE BOURBON, TITO'S VODKA
 DEWAR'S 12 YEAR SCOTCH, FORD'S GIN, SLAIN WHISKEY
 BACARDI SUPERIOR RUM, HERRADURA BLANCO TEQUILA

\$11 EACH

premium cocktails

OLD FORESTER BOURBON, OLD FORESTER MINT JULEP
 FINLANDIA VODKA, DEWAR'S SCOTCH, FORD'S GIN
 JACK DANIELS WHISKEY, BACARDI RUM, EL JIMADOR TEQUILA

\$9 EACH

premium beer

ROTATING MENU OF OUR PREMIUM BEER SELECTION INCLUDING
 IMPORTED AND CRAFT

\$9 EACH

domestic beer

ROTATING MENU OF OUR DOMESTIC BEER SELECTION

\$8 EACH

wine by the glass

ROTATING MENU OF OUR WINES FEATURING A SELECTION OF
 SPARKLING, RED AND WHITE VARIETALS

\$13 EACH

brunch cocktails

MIMOSA, BLOODY MARY, SCREWDRIVER

\$13 EACH

soft beverages

COKE, DIET COKE, SPRITE, DASANI BOTTLED WATER

\$4 EACH

BOURBON AND WINE LIST AVAILABLE UPON REQUEST.

PRICING IS SUBJECT TO 19% SERVICE CHARGE AND 6% SALES TAX
 ALL SELECTIONS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY



BOURBON TASTING EXPERIENCE

SELF-GUIDED TASTING

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.

§32 PER FLIGHT, MINIMUM 12 PEOPLE

THE GUIDED TASTING

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

a certified, professional Bourbon Ambassador personally 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.

§54 PER FLIGHT, MINIMUM 50 PEOPLE

BOURBON TASTING EXPERIENCE CONTINUED

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

Knob Creek Rye
Bulleit Rye
Whistle Pig Rye
High West Double Rye

WHISKEY ROW

Old Forester 86
Buffalo Trace
Angel's Envy
Michter's

THE OFFICIAL DERBY FLIGHT

Woodford Reserve
Woodford Reserve Double Oaked
Woodford Reserve Turf Club
Private Select
Woodford Reserve Rye



EVENT ENHANCEMENTS





EVENT ENHANCEMENTS

SUBJECT TO AVAILABILITY

big board

FEATURE YOUR LOGO, STATIC IMAGE OR PHOTO SLIDESHOW ON OUR TRACK VIDEO BOARD.

§999 PER EVENT

appearance by a Bugler

THE CALL TO THE POST IS A UNIQUE WAY TO WELCOME GUESTS AND KICK OFF YOUR EVENT.

§499 FOR A MAXIMUM OF 45 MINUTES

historic walking tour

A DEDICATED TOUR GUIDE WILL EDUCATE YOUR GUESTS WHILE SHOWCASING THE HISTORY OF OUR ICONIC VENUE.

MAXIMUM 50 GUESTS PER TOUR

§399 FOR A 30 MINUTE TOUR

hatitude

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!

§34 PER PERSON

simulcast or mock racing 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.

MINIMUM 100 GUESTS FOR EXPERIENCE

§24 PER PERSON

commemorative Kentucky Derby Mint Julep or Kentucky Oaks Lily glasses

OFFICIAL GLASSWARE FROM OUR SIGNATURE EVENTS MAKE A LOVELY KEEPSAKE.

§9 EACH

gift shop satellite pop-up

PRICING AVAILABLE UPON REQUEST



ALL SELECTIONS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY
SELECT EVENT ENHANCEMENTS ARE SUBJECT TO 6% KENTUCKY STATE SALES TAX

EVENT EXTRAS AND FEES

ROOM SETUP AND BREAKDOWN ..

win

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

\$1,500

place

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

\$1,000

show

EXISTING ROOM SET AND EXISTING A/V (SUCH AS USE OF IN-ROOM TELEVISIONS)

\$500

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

portable outdoor audio system

\$595

projection package

INCLUDES USE OF LCD PROJECTOR, PORTABLE PROJECTION SCREEN, TRIM KIT AND SETUP

\$495

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' x 16'

ACCOMMODATES APPROXIMATELY 50 PEOPLE

\$759

medium - 20' x 20'

ACCOMMODATES APPROXIMATELY 100 PEOPLE

\$999

large - 24' x 24'

ACCOMMODATES APPROXIMATELY 150 PEOPLE

\$1,259

EQUIPMENT RENTALS

risers

4' X 8' SECTIONS (1' OR 2' IN HEIGHT)

\$125 PER SECTION

lecturn

\$125

bourbon barrels

\$125 PER BARREL

additional two-sided chef's table

\$295 PER TABLE

additional bar setup

\$295 PER BAR