5051

SPECIAL EVENTS MENU





Contact Event Sales: (972) 237-1197 EventSales@LoneStarPark.com



EVENTS AT LONE STAR PARK

Lone Star Park at Grand Prairie is your year-round event destination located in the heart of the DFW Metroplex. Our event team can assist you in planning your special event details, catering menu and offer creative ideas and vendors to make your event unique and effortless.

EVENT SPACE RENTAL & MINIMUM SPENDS

Day-Time Events (Concluding prior to 5pm)Under 50 GuestsRental \$250Minimum Spend \$1,00050-300 GuestsRental \$500Minimum Spend \$2,000Break Out SuiteRental \$250

Sunday through Thursday Evening (4 hours of event time) Rental \$500 Minimum Spend \$2,000

Friday and Saturday Evening (4 hours of event time) Rental \$1,000 Minimum Spend \$4,000

Events over 300 Guests, or that require outdoor event space, vary depending on space(s) required Additional hours available at \$500 per hour

AMENITIES

Central location between Dallas and Fort Worth Set up and breakdown of event space layout On-site catering, bar service and staffing Food, beverage, cocktail and guest tables with chairs China, glassware and flatware Floor length linens and cloth napkins (black or white) Complimentary wireless internet access Audio visual capabilities Complimentary self-parking Coordination of event entertainment Event Executive to plan your event details





MORNING STRETCH

Pricing is listed per person and subject to 20% service charge and 8.25% sales tax.

LIGHT START \$15

Chef's selection of muffin and danish Low-fat vanilla yogurt and honey oat granola Seasonal sliced fruit and berries Orange juice, cranberry juice, fresh brewed coffee and assorted teas

FULL START \$21

Chef's selection of muffin and danish Egg casserole with cheddar cheese and chives Applewood smoked bacon and grilled sausage patties Home-style skillet potatoes with sautéed onions and bell peppers Southern biscuits with cracked pepper cream gravy Seasonal sliced fruit and berries Orange juice, cranberry juice, fresh brewed coffee and assorted teas

SOUTHWEST START \$19

Selection of applewood smoked bacon or grilled sausage Wrapped in a flour tortilla with scrambled eggs and cheddar cheese Served with salsa fresca Home-style skillet potatoes with sautéed onions and bell peppers Seasonal sliced fruit and berries

Orange juice, cranberry juice, fresh brewed coffee and assorted teas



ENTREE POSTS CROWD FAVORITES



Pricing is listed per person and subject to 20% service charge and 8.25% sales tax.

Lunch \$25 / Dinner \$35

HORSEMEN'S BARBECUE

Sliced beef brisket and smoked sausage with barbecue sauce, relish condiments, creamy potato salad and seasonal vegetables

LONE STAR PARK CLASSIC

Braised beef short ribs in red wine demi glaze, rosemary grilled chicken with citrus cream, garlic mashed potatoes and seasonal vegetables

SOUTHWEST STAKES

Grilled chicken fajitas with bell pepper and onion, beef tamales (2), refried beans, cilantro rice, warm flour tortillas with salsa, cheddar cheese, guacamole and sour cream

ITALIAN SILKS

Four cheese beef lasagna, grilled chicken breast with Alfredo cream sauce, garlic mashed potatoes and seasonal vegetables

MEDITERRANEAN MILE

Marinated steak and pepper kabobs, grilled chicken breast with garlic Dijon sauce, lemon herbed couscous and seasonal vegetables

ALL MENU OPTIONS INCLUDE

Garden salad of field greens, tomato, cheese, cucumber and croutons with Derby vinaigrette Warm rolls and hutter

Dessert trio of Chef's selection of cake, house-baked cookie and chocolate brownie

Water, iced tea and freshly brewed coffee service

Upgrade your catering experience with a beverage package or drink tickets. Pricing located in the Watering Hole.



ENTREE POSTS ON THE FINER SIDE



Pricing is listed per person and subject to 20% service charge and 8.25% sales tax.

WINNER'S CIRCLE MENU \$55

GARDEN START

Classic wedge salad with applewood smoked bacon, feta cheese crumbles, sliced grape tomatoes and balsamic vinaigrette dressing

ENTRÉE OPTIONS (Select Two)

Filet mignon finished with red wine demi-glaze

Citrus and herb marinated tiger shrimp

Chicken roulade of spinach and sundried tomato with garlic parmesan cream

All selections complimented with horseradish infused smashed potatoes and roma tomato filled with creamy spinach and finished with parmesan cheese Water, iced tea and freshly brewed coffee service

SWEET FINALE

New York cheesecake with blueberry compote and orange zest

PLACE MENU \$35 (Select One)

Sliced ribeye steak with caramelized onion and peppercorn sauce

Breaded chicken roulade of smoked ham and baby Swiss topped with garlic cream Grilled Atlantic salmon with Dijon cream

SHOW MENU \$30 (Select One)

New York strip steak with chimichurri sauce

Pan-fried chicken breast and mushrooms in a rich Marsala wine sauce

Blackened tilapia with a creamy Cajun remoulade

PLACE AND SHOW MENUS INCLUDE

Garden salad of field greens, tomato, cheese, cucumber and croutons with Derby vinaigrette

Garlic whipped potatoes, seasonal vegetables, warm rolls and butter

Chef's selection of dessert

Water, iced tea and freshly brewed coffee service





OUT OF THE GATE PICK YOUR OWN APPETIZERS



Pricing is listed per person with two (2) pieces per guest of each and subject to 20% service charge and 8.25% sales tax.

\$7 for Two / \$10 for Three

Ground sirloin sliders with caramelized onions and garlic aioli Pretzel bites with nacho cheese

Chicken cordon bleu fritters with Dijon sauce Grilled chipotle shrimp skewers Coconut chicken tenders Loaded baked potato puffs Chicken quesadillas with salsa fresca Beef Wellington with red wine demi-glaze Pan-seared crab cakes with lemon aioli Macaroni and cheese bites with tangy ranch Mediterranean antipasto skewers Tomato basil bruschetta

BREAKAWAYS

Pricing is listed per person and subject to 20% service charge and 8.25% sales tax.

DAY AT THE RACES \$12

Pretzel bites served with nacho cheese dip Ground sirloin sliders with caramelized onions and garlic aioli Butter glazed pigs in a blanket Fresh popped buttered popcorn

IN THE MONEY \$14

Chilled shrimp with cocktail sauce Chicken cordon bleu fritters with Dijon sauce Beef Wellington with red wine demi glaze

SWEET TOOTH \$8

Assorted house-baked cookies Chocolate brownies Chef's selection of cakes

GRAB & GO SNACKS \$8

Assorted bags of chips Granola bars, trail mix and nuts Assorted candy bars

CHARCUTERIE \$12

Seasonal fruits and berries served with vanilla yogurt dip Domestic and imported cheeses Cured salumi meats and olives Served with basil pesto dip and specialty crackers

GREENS & GRAZING \$10

Sliced crisp carrots, celery and red bell pepper Spinach artichoke dip, Mediterranean hummus, salsa fresca and tangy ranch dip Served with tri-colored tortilla chips and baked pita chips



LONE STAR PARK MEETING PACKAGES



Pricing is listed per person and subject to 20% service charge and 8.25% sales tax. Packages subject to applicable space rentals.

QUARTER \$45

Half-day meeting including five (5) hours

MENU DETAILS

Light Start continental breakfast Bottled water, iced tea and fresh brewed coffee Mid-morning or afternoon assorted soda station Selection of a "Crowd Favorites" catering menu PM Mtg- Substitute afternoon Breakaway for breakfast* * "In the Money" Breakaway not eligible for selection

Upgrade to a Full Start breakfast for \$6 per person

THOROUGHBRED \$60

Full-day meeting including eight (8) hours MENU DETAILS Full Start hot breakfast Bottled water, iced tea and fresh brewed coffee All day assorted soda and juice station Selection of a "Crowd Favorites" catering menu Selection of afternoon Breakaway* *"In the Money" Breakaway not eligible for selection

Upgrade your meeting with unlimited Grab & Go Snacks for \$8 per person

PADDOCK SOCIAL HOUR \$25

Unwind after a productive day of work! Package includes two (2) hours of wind down time.

Ground sirloin sliders with caramelized onions and garlic aioli Pretzel bites served with nacho cheese dip Coconut chicken tenders Macaroni and cheese bites House-baked cookies and brownies Water, iced tea and freshly brewed coffee service

Enhance your event with (2) hours of hosted beer and wine service for \$20 per person









LONE STAR PARK MEET & PLAY \$150



Package is priced per person and is inclusive of tax and service charge.

MEET

Five (5) hours of meeting time in a private space Amenities include complimentary parking, wireless internet access, AV capabilities, meeting set up and breakdown

Selection of Light Start breakfast or Grab and Go snacks Upgrade to a Full Start breakfast for \$6 per person

Beverage station including assorted sodas and juices, bottled water, iced tea and coffee

Selection of a "Crowd Favorites" catering menu including a garden salad, rolls and a trio of desserts *Refer to the Entrée Posts-Crowd Favorites menu page*

PLAY

Admission to the Track and Lone Star Today racing programs Private room or suite access to watch the races Self-serve wagering machine and dedicated mutuel teller \$10 Lone Star Bucks per guest

Open Bar Service including beer, wine, call spirits and sodas Upgrade your bar selections to premium wine and spirits for \$10 per person

Mid-Afternoon Appetizers

Charcuterie appetizer platter of seasonal fruits and berries served with vanilla yogurt dip, domestic and imported cheeses, cured salumi meats and olives served with basil pesto dip and specialty crackers Chilled shrimp cocktail Pretzel bites with nacho cheese dip and bagged popcorn

THOROUGHBRED RACING SEASON April 22 - July 11

APRIL								
SUN	MON	TUES	WED	THUR	FRI	SAT		
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	MAY						
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JUNE							
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JULY							
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FALL MEETING OF CHAMPIONS FEATURING AMERICAN QUARTER HORSES September 17 - December 18

SEPTEMBER							
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NOVEMBER								
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	OCTOBER						
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LONE STAR PARK HANGOUT \$80

Pricing is listed per person and subject to 20% service charge and 8.25% sales tax. Package includes four (4) hours of event time and requires a minimum of 100 guests. Package not available on live race days and subject to applicable space rental.

PUB-STYLE GAMES

Air hockey table, foosball table, vintage arcade games, cornhole toss, giant Jenga and giant Connect Four

CASINO PIT

Las Vegas style gaming tables including Blackjack, Texas Hold'em, Roulette and Craps equipped with dealers and chips

SIMULCAST STATIONS

Go Baby Go! Live racing from tracks around the world, televised for real wagers! Wagers can be placed with mutuel clerk or self-service machines Daily Racing Forms included *Lone Star Bucks and Playing the Ponies 101 Seminars available*

SIPS AND SNACKIN'

Concession outlets offer unlimited service of: Hot dogs, chicken sandwiches, hamburgers, French fries, personal pizzas, nachos, soft pretzels, popcorn, cookies and brownies

Complimentary bottled water, sodas, iced tea and coffee Cash bar service included, Bar packages available Upgrade your concession service with the sweet nostalgia of childhood favorite, individually wrapped, assorted ice cream bars. \$5 per person

TAKE THE PARTY TRACKSIDE!

Host a company picnic and add family-friendly inflatable games to your hang-out!

WATERING HOLE

UNLIMITED BEVERAGE PACKAGE \$10

Includes an assortment of sodas, bottled water, energy drinks and juices

Pricing is listed per person, based on four (4) hours of event time and subject to 20% service charge and 8.25% sales tax.

HOSTED BAR PACKAGE

Includes an assortment of sodas, bottled water, energy drinks and juices

Pricing is listed per person and subject to 20% service charge and 8.25% sales tax.

Beer & Wine		Call Spirits	
1 Hour	\$10	1 Hour	\$15
2 Hour	\$20	2 Hour	\$25
3 Hour	\$25	3 Hour	\$30
Full Day	\$35	Full Day	\$40
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Upgrade to premium wine and spirits for \$3 per hour

DRINK TICKETS

Pricing is listed per ticket and subject to 20% service charge and 8.25% sales tax.

Beer & Wine	\$6.00
Add Call brand liquor	\$7.00
Add Premium brand liquor	\$9.00

A LA CARTE BAR SELECTION

Pricing is listed per person and subject to
20% service charge and 8.25% sales tax.Domestic keg of beerServes 120, 12oz. beersBudweiser, Bud Light, Coors Light,
Miller Lite, Shiner Bock

Case of Woodbridge Wine 12 bottles serves 48 glasses of wine \$250 Chardonnay, Cabernet, Merlot, White Zinfandel

Case of Ruffino Prosecco, 12 bottles serves 72 glasses of bubbles \$300

CASH BAR SERVICE

\$100 bartender fee per 100 guests required *Pricing is inclusive of sales tax.*

Domestic & Premium Beer	\$5.50
Call brand liquor	\$7.00
House Wine	\$7.00
Premium brand liquor	\$9.00



ENTERTAINMENT



THE JAMS

Disc Jockey \$600-\$1000 Price varies on date selection

\$1000 Dance Floor 21ft. by 21ft. black acrylic dance floor including installation and tear-down

PICTURE PERFECT

Photo Screen \$600-\$800 Price varies on date selection Includes installation, attendant, printed photographs and fun-filled props

SIMULCAST WAGERING

Live racing simulcast from tracks around the world is televised for real wagers

Mutuel Teller Racing Programs Lone Star Bucks Playing the Ponies Seminars \$100 for 20 minute session

\$100 per 100 guests \$5 per program \$5 increments available

CASINO PACKAGE \$1800

Price includes delivery fee and is subject to 8.25% sales tax. Includes one Roulette table, one Craps table, two Blackjack tables and one Texas Hold'em table, equipped with chips and dealers

CASINO TABLES

Delivery fee of \$100 includes installation, seating, chips and dealers.

Prices subject to 8.25% sales tax.

\$295
\$295
\$295
\$550

VINTAGE GAMES PACKAGE \$1400

Price includes delivery fee and is subject to 8.25% sales tax. Air hockey table, foosball table, giant Connect Four, giant Jenga, and three vintage arcade games

GAMES

Delivery fee of \$100-\$200 based on quantity of order. Items subject to availability.

Prices subject to 8.25% sales tax.

Air Hockey	\$275
Foosball	\$225
Pool Table	\$275
Shuffleboard	\$275
Corn Hole	\$75
Giant Checkers	\$185
Giant Connect Four	\$185
Giant Jenga	\$75
Giant Operation	\$600
Giant Lite Brite	\$725
Vintage Arcade Games Donkey Kong, Frogger, Galaga, Pac Man, Asteroids, Centipede	\$200
Buck Hunter or Golden Tee	\$250

KID-FRIENDLY & INFLATABLE

- Face Painter Balloon Artist Bounce House Zorb Balls Giant Hungry Hippos **Cliffhanger Slide**
- \$425 for two hours \$425 for two hours \$275 for three hours \$850 for three hours \$725 for three hours \$825 for three hours

GO BABY GO DASH MENU

Pricing is listed per person and subject to 20% service charge and 8.25% sales tax.

LONE STAR PARK BOXED LUNCHES \$15

All lunch boxes served with: Zesty pasta salad, assorted bagged chips, house-baked cookie and bottled water

Classic Club Wrap: Smoked ham, roasted turkey, applewood bacon, lettuce, tomato and American cheese in a spinach tortilla - mustard and mayo

Chicken Bacon Caesar Wrap: Grilled chicken, applewood bacon, romaine lettuce and parmesan cheese in a sun-dried tomato tortilla - Caesar dressing

Southwest Chicken Wrap: Grilled chicken, corn, black beans, lettuce, pico de gallo and pepper jack cheese in a chipotle tortilla - ranch dressing

BACKYARD GRILL \$22

Chargrilled Angus beef hamburgers Jumbo ballpark hot dogs Zesty coleslaw and seasonal fruit Kettle chips and relish condiments House-baked cookies Water, iced tea and freshly brewed coffee station

UPGRADE YOUR LUNCH WITH MORE YUM! \$5 SELECTION

Garden salad of field greens, tomato, cheese, cucumber and croutons with Derby vinaigrette

Dessert trio of Chef's selection of cake, house-baked cookie and chocolate brownie Seasonal fruits and berries served with vanilla yogurt dip

