



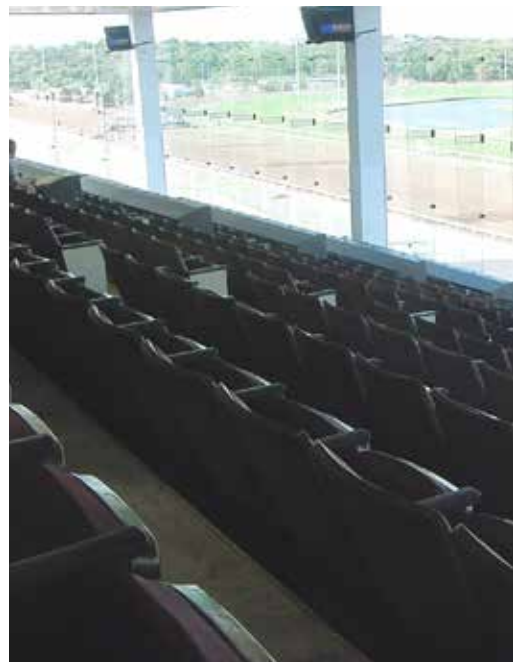
REMINGTON PARK

RACING X CASINO

Sales & Catering

WWW.REMINGTONPARK.COM | 405.425.3270

- MEETINGS & BANQUETS -





Audio/Visual & Additional Amenities 4

Breakfast 5

Receptions

Hors D'oeuvres 6-7

Displays & Platters 8

Action Stations 9

Lunch/Dinner

Buffets 10-13

Box 14

Breaks 15

Plated 16-18

Beverage Service 19

Sweet Finales 20-23

Suites Racing Packages 24-25

Room Dimensions 26



Audio/Visual & Additional Amenities

*Rates include Tax & Gratuity
Standard Black Linen*

HD Video Conferencing	\$300 hr
<i>with 50" monitor</i>	
Projector	\$200 day
<i>with screen & laptop</i>	
100" screen only	\$50 day
Wireless Lapel Microphone	\$50 day
Whiteboard/Flipchart	\$25 day
Executive Padfolio & Pen	\$15 each
5X8 Note Pad & Pen	\$3 each
Wireless Internet	complimentary
Podium & Microphone	complimentary
10' X 8' Vendor Booth	\$70 per booth
<i>Black with skirted table & 2 chairs</i>	
Eclipse/Fortunes Terrace Dance Floor	\$200
Chiavari Chairs	\$3 each
<i>Mahogany with ivory cushions</i>	
Colored Linen	\$5 each
Colored Napkins	\$1 each
Winners Circle Presentation & Commemorative Photo	\$150
Step & Repeat Backdrop	\$250
Live Racing Programs	\$3 each
Tip Sheets	\$1 each
Bistro Tables (no stools)	\$15 each
6' Banquet Tables w/Linen & Skirting	\$20 each
Racing Vouchers available	



Breakfast

Rates include Tax & Gratuity

Morning Snack..... \$12 pp

Assorted Breakfast Breads, Fruit Danish, Whole Fruit, Coffee, Tea, Orange Juice

Continental Breakfast \$15 pp

Assorted Breakfast Breads, Fruit Danish, Croissants w/Butter & Cream Cheese, Whole Fruit, Coffee, Tea, Orange Juice and ONE of the following:

Yogurt Parfait Bar with Granola, Assorted Fresh Berries and Coconut Vanilla Yogurt

OR

Breakfast Cereal Bar with Whole and 2% Milk and your choice of 2 Cereals: Cocoa Puffs, Rice Krispies, Frosted Mini Wheats, Cheerios, Fruit Loops, Frosted Flakes



Breakfast Buffet \$20 pp

Assorted Breakfast Breads, Fruit Danish, Seasonal Fruit Display, Mixed Berry-Granola-Coconut Yogurt Parfaits, Scrambled Farm-Fresh Eggs, Crisp Bacon, Link Sausage, Buttermilk Biscuits and Cream Gravy, Remington Brunch Potatoes, Coffee, Tea, Orange Juice

Breakfast Breads Flavors - (Choose 3 please)

Pumpkin, Banana Nut, Sweet Potato, Caramel Pecan, Amaretto Almond, Mixed Berry, Strawberry, Lemon, Chocolate Mocha, Blueberry, Cinnamon Raisin w/Golden Raisins

Omelet/Egg Station..... \$8 pp added

..... **\$15 pp alone**

Fresh Smoothie Station..... \$6 pp added

..... **\$11 pp alone**

Smoothie Flavors - (choose 2)

Strawberry, Pina Colada, Raspberry, Mango, Banana, Blueberry, Kiwi, Pineapple

Receptions

HORS D'OEUVRES

*Rates include Tax & Gratuity * Passed or Stationary*

Available by the dozen or choose a package below and take the guesswork out of your selections.

Pick your favorite flavors and we'll do the rest.

Light Appetizers (pre-dinner 1 hour only).....\$10 pp
Approximately 4 bites per person, pick up to 3 flavors

Medium Appetizers \$19 pp
Approximately 8 bites per person, pick up to 4 flavors

Heavy Appetizers \$27 pp
Approximately 12 bites per person, pick up to 5 flavors



California Rolls

Cold

Smoked Salmon Canapes on Pumpernickel.....\$29 dz

Cheddar-Jalapeno Tortilla Pinwheels\$25 dz
Filled with Salsa, Cream Cheese, Smoked Ham and Green Onions

California Rolls\$29 dz
Avocado and Lump Crab, Cucumber

Salami Coronets\$25 dz
Filled with Herbed Cream Cheese

Shrimp Shooters\$35 dz
Roasted Shrimp with a Cilantro Rice and a Spiced Tomato Sauce

Mini Caprese Sandwiches\$29 dz
Pretzel Bread, Mozzarella Cheese Spread, Cherry Tomatoes, and Basil Pesto

Mini Ham Sandwiches\$29 dz
Ham, Salami, Cherry Tomato, and Mozzarella Cheese Spread

HOT

Miniature Maryland Lump Crabcakes.....\$25 dz

Rumaki.....\$25 dz
*Chicken Breast, Sliced Jalapeno Pepper Wrapped with Bacon,
Spicy Asian Glaze*

Vegetarian Spring Rolls.....\$25 dz

Silver Dollar Mushrooms\$25 dz
Filled with Sweet Italian Sausage and Brie

Swedish Meatballs\$25 dz
5 Dozen Minimum

Franks in Blankets with Honey Mustard\$25 dz

Asian “Potstickers”\$25 dz
With Ponzu Sauce Drizzle

Buffalo-Style Chicken Drumsticks\$25 dz



DISPLAYS & PLATTERS

*Rates include Tax & Gratuity per tray
Each Tray designed for approx. 20 guests*

Trio \$75
Salsa, Guacamole, Queso, Crisp Corn Tortilla Chips

Imported and Domestic Cheese Display \$100
with Crackers and Artisan Breads

Fresh Seasonal Fruit and Berries \$70
Served with Coconut Yogurt Dip

Fresh Vegetable Crudite \$70
with Ranch Dressing

Grilled and Chilled Vegetable Display \$80
*Portabella Mushrooms, Zucchini, Summer Squash, Roasted Red Peppers
and Asparagus, Drizzled with Balsamic Vinaigrette and Shredded Romano*

Spinach and Artichoke Dip “Al Forno” \$85
Freshly Baked Artisan Breads

Peeled & Deveined Chilled Shrimp (100)..... \$325
Cocktail Sauce ~ Lemon Wedges

Assorted Tea Sandwiches \$70
Chicken Salad, Tuna Salad, Deviled Egg Salad

Chicken Tenders \$100
with Ranch Dressing

Atlantic Salmon Display \$255
*Blackened and Poached Sides of Fresh Atlantic Salmon (2 sides),
Served with Capers, Bermuda Onion, Cream Cheese, and Sliced Baguette
Bread*

Antipasto \$75
*Sicilian and Kalamata Olives, Fresh Mozzarella and Shaved Parmesan
Reggiano Cheeses, Roasted Red Peppers, Capicola and Mortadella Salami*



ACTION STATIONS

*Rates include Tax & Gratuity
Per Person*



Smoked Virginia Pit Ham **\$10 pp**
Soft White Rolls & Honey Mustard

Smoked Carolina Turkey Breast **\$10 pp**
Soft White Rolls & Cranberry Compote

Herb Crusted Pork Loin..... **\$13 pp**
Soft White Rolls and Dijon Cream Sauce

Oven Roasted Prime Rib of Beef **\$15 pp**
Soft White Rolls, Au Jus & Horseradish Chantilly Cream

Whole Roast Beef Tenderloin **\$17.50 pp**
Soft White Rolls & Madeira Demi-Glace

Chicken Nugget Bar **\$7 pp**
Tender Nuggets with DIY sauces for your guests to choose from. Ranch, Buffalo, BBQ, Sweet & Spicy. Served with Carrots and Celery.

Mashed Potato Martini Bar **\$7 pp**
Yukon Gold Mashed Potatoes, Bacon Bits, Cheddar Cheese, Scallions, Sour Cream and Roasted Garlic

Macaroni & Cheese Bar..... **\$8 pp**
Large Macaroni Pasta, Blended White Cheese Fondue, Blended Yellow Cheese Fondue, Crisp Bacon, Broccoli, Mushrooms, Caramelized Onions, Grated Parmesan

Lunch/Dinner

BUFFETS

Rates include Tax & Gratuity

Classic Buffet

50 person minimum

3 entrées \$50 pp

2 entrées \$42 pp

Choose from 2 or 3 of the following entrées:

Grill-Fired Flank Steak Sliced and Served with Roasted Corn Salsa

Beef Tips in Rich Burgundy & Beef Stock Reduction with Caramelized Onions

Grilled & Roasted Medallions of Pork Loin in Hearty Sun-Dried Tomato Reduction

Chicken Piccata - Breast of Range Chicken Finished in a Lemon Caper Butter Sauce

Roasted Frenched Range Chicken in Mushroom & Tomato Demi Reduction

Grilled Mahi Mahi Filets with Tropical Fruit Salsa

Atlantic Salmon Filets Grilled and Finished in a Chili Lime Glaze Garnished with Lime Wheels

Served with all of the following:

Chef's Assortment of Imported and Domestic Cheeses with Seasonal Fruit, Berries, Freshly Baked Artisan Breads and Crackers

Chilled Shrimp, with Cocktail Sauce and Fresh Lemon Wedges

Chef's Garden Salad - Romaine Blend, Cucumber, Tomatoes, Red Onion, Cheddar Cheese, Garlic Croutons, House-Made Ranch or Balsamic Dressing

Confetti Vegetable Medley

Herb Roasted Golden New Potatoes

Assorted Cakes, Pies, Pastries

Iced Tea and Coffee

Italian Buffet \$44 pp

50 person minimum

Bruschetta Station

Antipasto Platter of Italian Meats and Cheeses

Heart of Romaine Salad

Build Your Own Pasta Action Station with:

- Penne Pasta*
- Alfredo, Tomato Basil, and Italian Meat Sauce*
- Grilled Chicken and Seasoned Gulf Shrimp*
- Assorted Fresh Vegetables, Herbs, Seasonings, and Cheeses*

Scaloppini - Pork Loin Cutlets in Traditional Tomato, Caper Sauce

Sauteed Summer Vegetable Medley

Italian Cream Cake & Tiramisu Cake

Iced Tea and Coffee



Western Barbecue Buffet \$34 pp

30 person minimum

*House-Smoked Beef Brisket, Carved and Slathered
with Sweet Red Pepper Barbecue Sauce*

St. Louis Style Pork Ribs

Creamy Cole Slaw

Baked Mac & Cheese

Freshly Baked Buttermilk Biscuits and Butter

Roast Buttered Mini Corn Cobs

Cookies and Brownies

Iced Tea and Coffee

BUFFETS

Rates include Tax & Gratuity

Tex Mex Buffet \$32 pp

20 person minimum

Trio - House-Made Guacamole, Salsa, Queso, Tortilla Chips

Fajita Style Beef and Chicken with peppers and onions

Assorted Accompaniments: sour cream, shredded lettuce, shredded pepper jack and cheddar cheese blend, pico de gallo

Borracho Beans

Elotes Loco Corn

Flour Tortillas

Tres Leches Cake

Iced Tea and Coffee

Slider Buffet \$28 pp

20 person minimum

Cheddar Jalapeno Tortilla Pinwheels

Trio - Guacamole, Salsa, Queso and Tri-Colored Tortilla Chips

Tender Beef Brisket

Pulled Pork Carnitas

Soft Slider Buns

Assorted Cheeses, Lettuce, Tomato, and Accompaniments

Ranch Style Baked Beans

Potato Salad

Cookies and Brownies

Iced Tea and Coffee



Soup & Sandwich Buffet \$20 pp
20 person minimum - Lunch hours only

Fresh Seasonal Whole and Sliced Fruit and Berries

Half Sandwiches; House Made Chicken Salad on Croissant, Turkey and Cheddar on Potato Roll, Ham and Swiss on Hoagie Rolls, Veggie Wraps on Jalapeno Cheddar Tortilla, with Lettuce and Tomato, Pickle Spears, and assorted accompaniments

Choice of One Soup:

Broccoli Cheese

Chicken Tortilla

Beef Vegetable

Onion

Baked Potato

Poblano

Tomato Basil

Individual Bags of Chips

Cookies and Brownies

Iced Tea and Coffee

BOX LUNCHES

Rates include Tax & Gratuity

Boxes Include Napkins and Appropriate Utensils

Beverages Not Included

Box Lunch 1.....\$16

All American Hero Sandwich

Ham ~ Turkey ~ Salami ~ Swiss ~ Lettuce ~ Tomato

Focaccia Bread ~ Italian Dressing on the side

Potato Chips

One Piece Whole Fruit

2 Chocolate Chip Cookies

Box Lunch 2.....\$16

Oven Roasted Turkey Breast

Pepper Jack Cheese ~ Lettuce ~ Tomato

Croissant

Potato Chips

One Piece Whole Fruit

2 Chocolate Chip Cookies

Box Lunch 3.....\$16

Honey Baked Ham

Swiss Cheese ~ Boston Lettuce

Whole Grain Mustard ~ Potato Roll

Potato Chips

One Piece Whole Fruit

2 Chocolate Chip Cookies



BREAKS

Rates include Tax & Gratuity



Hot Chocolate Bar (20 person minimum)..... **\$15 pp**

House-Made Cocoa

Chocolate Dipped Spoons (choose two)

- *Milk Chocolate*
- *Peppermint White Chocolate*
- *Praline Dark Chocolate*

Fresh Whipped Cream

Milk Chocolate and White Chocolate Shavings

Cookies & Brownies

Coffee Break **\$15 pp**

House-Made Almond Biscotti, Cinnamon Rolls and Blueberry Coffee

Cakes, Grab & Go Whole Fruit, House Blend and Dark Roast Coffee,

Piping Hot Water and Assorted Teas

Sweet & Salty Break **\$15 pp**

Triple Cookie Assortment, Chocolate Chip Brownie, Mixed Nut Granola,

Chocolate-Dipped Pretzel Rods, Coffee, Milk, Iced Tea

PLATED SELECTIONS

Rates include Tax & Gratuity

Iced Tea and Coffee included

Pre-select up to 2 entrees and 2 desserts - All served with same salad

Dual Entrée

5 oz Filet of Beef & French Breast of Chicken \$45 pp

*Served with Red Wine Bordelaise, Horseradish
Mashed Potatoes and Steamed Asparagus*

5 oz Filet of Beef & 4 Grilled Jumbo Shrimp \$45 pp

*Served with Lemon Basil Demi-Glace, Horseradish
Mashed Potatoes, Steamed Asparagus*

French Breast of Chicken & 4 Grilled Jumbo Shrimp \$45 pp

*Served with Soy Ginger Sauce, Horseradish
Mashed Potatoes and Steamed Asparagus*

Chicken

Chicken Marsala \$28 pp

*Boneless Breast of Chicken Sauteed and Finished in a Sweet Marsala
Mushroom Sauce, Served with Parmesan Risotto, Steamed Whole Baby
Carrots, Dinner Rolls*

Classic Cordon Bleu \$26 pp

*Sauced with Parmesan Béchamel, Served with Roasted Garlic Yukon Gold
Mashed Potatoes, and Steamed California Blend Vegetables (Broccoli,
Carrots, Cauliflower)*

Frenched Breast of Chicken Forestiere \$28 pp

*Boneless Breast of Chicken with Wing Attached, Served with Braised
Mushroom Sauce, Yukon Gold Mashed Potatoes and Steamed Asparagus*

Grilled Chicken BLT Salad (Luncheon only) \$20 pp

*Sliced Seasoned Grilled Chicken, Crisp Romaine Lettuce, Split Cherry
Tomatoes, Feta Cheese, Bacon, Sliced Avocado, Creamy Cilantro-Lime
Dressing, Served with Hot Rolls & Creamery Butter*

Grilled Chicken Nicoise Salad (Luncheon Only) \$18 pp

*Sliced Seasoned Grilled Chicken, Crisp Romaine Lettuce, String Beans,
Baby New Potatoes, Tomato Wedges, Shaved Carrot Rounds, Sliced Egg,
Garlic Thyme Vinaigrette, Served with Hot Rolls & Creamery Butter*

Beef

Braised Short Ribs **\$27 pp**

*Char Seared Beef Short Ribs Braised to Fork Tenderness in Pan Juices,
Served with Dauphinoise Potatoes and Grilled Asparagus Spears*

Slow Roasted Beef Brisket **\$26 pp**

*Sliced Beef Brisket with Hunter's Sauce, Served with Yukon
Gold Mashed Potatoes and Country Style Green Beans*

USDA Choice Ribeye Steak **\$35 pp**

*12 oz. Char-Grilled Ribeye Steak Topped with Fresh Herb Butter,
Served with Bleu Cheese Mashed Potatoes and Asparagus*

USDA Choice Filet Mignon **\$43 pp**

*Char-Grilled 8 oz. Filet of Beef Tenderloin, Served with
Bleu Cheese Mashed Potatoes, Fresh Steamed Asparagus*



Pork

Char-Grilled Pork Chop **\$27 pp**

*Sauced with Pork Jus, Served with String Beans and Garlic
Mashed Potatoes*

Apple Glazed Pork Medallions **\$24 pp**

*Medallions of Pork Loin, Roasted and Served in an Apple &
Onion Glaze with Parmesan Thyme Polenta Cake, Broccolini*

PLATED SELECTIONS

Rates include Tax & Gratuity

Seafood

Grilled Mahi Mahi Filets **\$34 pp**

Served with Tropical Fruit Salsa, Basmati Rice and Fresh Steamed Asparagus

Jumbo Gulf Shrimp **\$33 pp**

Sautéed Jumbo Shrimp Finished in an Orange Ginger Glaze Served Over Coconut Rice Pilaf with Whole Baby Carrots

Chairman's Salmon **\$35 pp**

Cedar Smoked with Basmati Rice and Asparagus with Lemon Dill Beurre Blanc

Vegetarian

Penne Margherita **\$18 pp**

Penne Tossed with Basil Pesto, Fresh Mozzarella Cheese, Cherry Tomatoes, Reggiano Parmesan and Served with Herbed Cheese Crostini

Vegetable Assortment **\$17 pp**

Chevre Stuffed Baked Tomato, Broccoli, Julienne Carrots, Served with Garlic Bread

Choose 1 Salad

Remington Field Greens Salad

Mixed Field Greens, Candied Pecans, Bleu Cheese Crumbles, and Cranberry Vinaigrette

Chef's Garden Salad

Romaine/Iceberg Blend, Cucumber, Tomatoes, Red Onion, Cheddar Cheese, Garlic Croutons, House-Made Ranch or Balsamic Dressing

Caesar Salad

Hearts of Romaine, Sliced Roma Tomatoes, Garlic Croutons, Shredded Reggiano Parmesan and Classic Caesar Dressing

Wedge Salad

Iceberg Wedge, Bleu Cheese Crumbles, Diced Tomatoes, Bacon Bits, Bleu Cheese Dressing

Choose 2 Desserts

Pie or Cake from Sweet Finales

(Assorted gourmet cupcakes may be chosen and served as centerpieces)

Beverage Service

Rates include Tax & Gratuity



Soft Beverage Service\$5 pp
(Includes Assorted Sodas, Tea, Coffee, Water, Smart Water)

Punch Service\$2 pp

Cambros

(Serves approx. 20 guests)

Iced Tea\$40 per cambro

Lemonade.....\$40 per cambro

Coffee\$65 per cambro

Hot Cocoa.....\$40 per cambro

Cash Bar/Suite Attendant.....\$75 Service Fee
(Service Fee Required Per Every 100 Guests)

Drink Tickets (Pre-purchased)

Soda.....\$3.50 per ticket

Beer & Wine\$7 per ticket

Call\$8 per ticket

Premium.....\$9 per ticket

House Table Wines.....\$26 per bottle

*(White Zinfandel, Chardonnay, Pinot Grigio,
Merlot, Cabernet Sauvignon, Pinot Noir & Moscato)*



Fine wine and champagne list available upon request.

Sweet Finales

Rates include Tax & Gratuity

CAKES / CUPCAKES / PIES



8-Inch Round Cake (10-12 people).....	\$32 ea
New York Cheesecake (10-12 people)	\$40 ea
Horseshoe Cake (15-25 people).....	\$40 ea
Horseshoe Cake (30-35 people).....	\$68 ea
1/4 Sheet Cake (15-25 people)	\$44 ea
1/2 Sheet Cake (25-35 people)	\$82 ea
Full Sheet Cake (40+)	\$125 ea
Custom Wedding Cakes	<i>Price based on design</i>
Gourmet Cupcakes	\$32 per dz
Signature Cupcakes	\$46 per dz
Whole Pies	\$32 ea
Add Chocolate Covered Strawberries To Any Cake	\$25 dz



DESSERT TRAYS

- Assorted Cookie/Brownie Tray** (20 people)..... **\$85 per tray**
Assorted Gourmet Minis Tray (20 people)..... **\$110 per tray**
Assorted Holiday Minis Tray (20 people) **\$110 per tray**

Gourmet Minis:

- *Vanilla Cheesecakes*
- *Lemon Whipped Cream and White Chocolate Curls*
- *Strawberry Shortcakes*
- *Vanilla Pound Cake Topped with Fresh Strawberries and Whipped Cream*
- *Brownie Sundae - Chocolate Brownie Topped with Raspberry Whipped Cream, Chopped Nuts and Chocolate Covered Cherry*
- *Strawberries Filled with Caramel Cheesecake Mousse*
- *Fruit Tarts Filled with Vanilla Pastry Cream and Fresh Fruit*

Holiday Minis:

- *Chocolate Peppermint Cheesecakes Topped with Chocolate Buttercream and Crushed Peppermint Pieces*
- *Assorted Sugar Cookies and Gingerbread Men*
- *Yule Logs - Chocolate Sponge Cake Rolled with Vanilla Cream and Iced with Chocolate Buttercream*
- *Assorted Candies - Peanut Clusters, Pecan Turtles, Fudge*
- *Pumpkin Pies*
- *Toasted Marshmallow Brownies*

Candy Bar **\$8 pp**
50 person minimum
Assorted Candy Customized To Your Event

Hot Chocolate Bar (20 person minimum)..... **\$15 pp**
House-Made Cocoa
Chocolate Dipped Spoons (choose two)
- *Milk Chocolate*
- *Peppermint White Chocolate*
- *Praline Dark Chocolate*
Fresh Whipped Dream
Milk Chocolate and White Chocolate Shavings
Cookies & Brownies

Chocolate Fountain (serves up to 150 guests) **\$495**
Each additional 50 guests is \$125
Chocolate, Skewers, Fruit and Mini Sweets to dip
- *Strawberries*
- *Pineapple*
- *Angel Food Cake*
- *Rice Crispy Treats*
- *Marshmallows*

FLAVORS

CAKE FLAVORS:

Traditional White & Chocolate

With Buttercream or Whipped Icing

German Chocolate Cake

Chocolate Cake Layered with German Chocolate Filling and Iced with Chocolate Buttercream

Strawberries And Cream

Vanilla Cake Layered with Strawberries and Iced With Lemon Whipped Cream

Traditional Cake

Yellow Butter Cake Iced with Chocolate Buttercream

Lemon Chiffon Cake

Vanilla Cake Layered with Lemon Curd and Cream Cheese Icing

Carrot Cake

Spiced Carrot Cake Iced with Cream Cheese Icing

Italian Cream

Italian Cream Cake Iced with Vanilla Buttercream

Black Forest Cake

Chocolate Cake Filled With Cherries and Iced with Chocolate Buttercream

New York Style Cheese Cake

Strawberry, Raspberry or Cherry Topped or Caramel-Praline Drizzle

GOURMET CUPCAKES:

Coconut Cream

Vanilla Cake Filled with Coconut Cream and Topped with Coconut Icing and Toasted Coconut

Strawberries And Cream

Vanilla Cake Filled with Fresh Strawberries and Lemon Whipped Cream

Traditional Cake

Yellow Butter Cake, Chocolate Icing

Birthday Cake

Vanilla Cake Topped with Vanilla Buttercream and Birthday Sprinkles

Peanut Butter Cup

Chocolate Cake with Peanut Butter Icing and Chocolate Drizzle

Banana Cream

Yellow Butter Cake Filled with Banana Cream and Vanilla Buttercream

Italian Cream Cake

Vanilla Cake Mixed with Coconut and Pecans and Iced with Cream Cheese Icing

Lemon Chiffon

Vanilla Cake with Lemon Curd and Lemon Buttercream Icing

SIGNATURE CUPCAKES:

Cherry Limeade

Lime Cupcake with Cherry Buttercream Icing and a Cherry On Top

Remington Red

Red Velvet Cupcake with Remington Red Ale Beer and Cream Cheese Frosting with Caramel Drizzle

Chai Tea

Spiced Chocolate Cupcake Topped with Chai Buttercream Icing

Green Tea

Green Tea and Vanilla Infused Cupcake with Vanilla Bean Buttercream Icing

Chocolate/Bourbon/Bacon

Chocolate Cupcake Infused with Bourbon Topped with a Bacon Chocolate Buttercream Icing with Caramel Drizzle

Summer Shandy

Summer Shandy Infused Vanilla Cupcake with Lemon Cream Cheese Icing and Topped with a Lemon Slice

PIES:

Chocolate Meringue Pie

Banana Cream Pie

Coconut Cream Pie

Pecan Pie

Pumpkin Pie

Lemon Meringue Pie



Suites Racing Packages

Rates include in-suite appetizers and hallway buffet, tax, gratuity, programs, tip sheets and complimentary valet parking.

15 guests minimum *20 guest minimum on premium dates

Friday/Saturday Racing

Open Premium Bar	\$95 pp inclusive
Open Call Bar.....	\$85 pp inclusive
Open Beer, Wine, Soft Drinks	\$75 pp inclusive
Open Soft Drinks Only.....	\$55 pp inclusive

Plus Suite Attendant/Cash Bar \$75 service fee

Wednesday/Thursday/Sunday Racing

(excludes Extreme Race Sunday and Oklahoma Derby Sunday)

Open Premium Bar	\$85 pp inclusive
Open Call Bar.....	\$75 pp inclusive
Open Beer, Wine, Soft Drinks	\$65 pp inclusive
Open Soft Drinks Only.....	\$45 pp inclusive

Plus Suite Attendant/Cash Bar \$75 service fee

Included in Each Package:

Hors D'oeuvres in Suite

Crisp Corn Tortilla Chips & Salsa

Chef's Assortment of Domestic Cheese

Freshly Baked Artisan Breads ~ Crackers

Seasonal Fruit and Berries

Sodas, Iced Tea, Coffee

Buffet in Corridor

Chilled Shrimp

Cocktail Sauce ~ Lemon Wedges

Suite Salad Bar

Selection of Greens ~ Dressings ~ Accompaniments

Carved Prime Rib Station

Chef's Traditional Entrée of the Day (Non-Beef)

Fresh Seasonal Vegetable & Starch

Chef's Themed Entree & Side

Soft White and Whole Grain Dinner Rolls with Butter

Assorted Cakes, Pies, and Pastries



RENTAL FEES WILL BE ASSESSED BASED ON TOTAL CATERING ORDERED.

Area	Max Rental (with catering)	Dimensions	Max Capacity						
			Theater	Class	Banquet	Reception	U Shape	Square	Conference/Family
Eclipse	\$1000	4500 sq ft	200	108	200	250	60	72	60
The Ran Ricks Room	\$600	40ft x 30ft	70	40	56	70	30	40	34
Fortunes Terrace	\$1000	3045 sq ft	50	36	168	225	30	34	52
Remington Suite	\$750	1775 sq ft	—	—	—	50-65	—	—	—
Suite 19	\$600	1340 sq ft	—	—	—	30-50	—	—	12
Standard Suite	\$500	672 sq ft	—	—	—	15-25	—	—	—
Silks Dining Room	\$1000	60ft x 210ft	—	—	550	—	—	—	—
Track North Hall	\$2500	9500 sq ft	420	150	550	750	60	72	52
Clubhouse North	\$1000	3600 sq ft	250	100	200	300	—	—	—
Clubhouse Stadium	\$1000	—	950	85	—	—	—	—	—
Infield		422,000 sq ft	Call for Rates						
Parking Lot		976ft x 355ft	Call for Rates						

Outdoor Areas: Infield, Parking Lot, Festival Field and Plaza
 Parking Lot - No Curbs, Perfect for Ride-n-Drives, Cook-Offs, Concerts, and Swap Meets

Take Virtual Tour at newspin360.com/tour/ok/okc/remington



Remington Bark



Oklahoma Derby Festival



Extreme Racing



Kentucky Derby



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