



**Walt's Hitching Post
Private Room Info & Menu
Trifecta**

The Cauthen Room

This private room is located off the main dining room; it has swinging saloon doors and seats a maximum of **6-8 guests**. Honoring local famed jockey, Steve “The Kid” Cauthen,” the youngest jockey to win a triple crown in 1978, this room features an imported copper ceiling, antique horse chandelier and photo montage of ‘The Kid.’

\$750 All Evening Food and Beverage Minimum.



The Owner's Box

The original room where Walt's first owner, Bill Melton and his poker friends held their late-night, high-stakes card games, this private room features a two-way glass front door and stained glass chandelier. Accommodating **8-10 guests**, The Owner's Box also has a flat screen television for watching your favorite sporting event or for business meeting presentations.

\$1000 All Evening Food and Beverage Minimum.



The Champion's Room

Accommodates parties up to 20 - 30 + guests.

Room set up varies with a long banquet-style table or separate tables.

Available Sunday – Thursdays

\$2250 Food & Beverage Minimum



The Derby Room & Jockey Bar

Our featured private dining room is perfect for rehearsal dinners, wedding receptions, holiday parties, business meetings and more.

Featuring its own private Jockey Bar with a separate cocktail and reception area, the Derby Room has elegant, rustic decor and a dance floor.

**Accommodates parties up to 100 guests.
Available 7 nights a week and for luncheons**

**\$2500 Food & Beverage Minimum Sunday - Thursday
Friday Evenings---\$3000 (F & B Minimum); Saturday Evenings---\$3250 (F & B Minimum)
Daytime Luncheons ---\$2500 Food & Beverage Minimum**





All private dining food, beverage and services are subject to 6% sales tax, 5% banquet manager service fee and 20% gratuity. *Prices are subject to change.

Ask us about our audio visual (screen, projector, microphone, laser pointer) rental for business presentations or rehearsal dinner slideshows and our photo backdrop/decor vendor!

Also ask us about our bourbon or wine tasting events and dinners which can be added to any package or hosted with a separate food pairing menu.

Contact our Sales Manager Jennifer for more information at jennifer@waltshitchingpost.com or 859.360.2222.

SHOW \$74

APPETIZER

(Host Selects One)

CHEESE & VEGETABLE PLATTER; CREAMED SPINACH STUFFED MUSHROOMS;
VEGETABLE SPRING ROLLS; HONEY GOAT CHEESE PHYLLOS; TOMATO MOZZARELLA
SKEWERS

SALAD

HOUSE W/ TOMATO GARLIC DRESSING OR TRADITIONAL CAESAR

SIDES

(Host Selects One)

BAKED POTATO OR MASHED POTATOES

-Add any of our family style, a la carte sides for \$10.50 per skillet
(green beans, creamed corn, creamed spinach, 5-cheese mac-n-cheese or steamed asparagus)

ENTREES

16oz NEW YORK STRIP

HALF SLAB SMOKEHOUSE RIBS W/ ¼ SMOKED CHICKEN

BOURBON BBQ GLAZED SALMON W/ ASPARAGUS

BOURBON BBQ GLAZED BONELESS CHICKEN W/ ASPARAGUS

VEGETARIAN PASTA/VEGAN DISH

DESSERTS

CHEESECAKE & CHOCOLATE CAKE



PLACE \$84

APPETIZERS

(Host Selects Two)

CHEESE & VEGETABLE PLATTER; CREAMED SPINACH STUFFED MUSHROOMS;
BOURBON BRAISED BRISKET RAVIOLIS; VEGETABLE SPRING ROLLS; HONEY
GOAT CHEESE PHYLLOS; TOMATO MOZZARELLA SKEWERS

SALAD

HOUSE OR CAESAR

SIDES

(Host Selects One)

BAKED POTATO; MASHED POTATOES

Add any of our family style, a la carte sides for \$10.50 per skillet
(green beans, creamed corn, creamed spinach, 5-cheese mac-n-cheese or steamed asparagus)

ENTREES

16oz NEW YORK STRIP

6oz FILET MIGNON

HALF SLAB SMOKEHOUSE RIBS W/ ¼ SMOKED CHICKEN

BOURBON BBQ GLAZED SALMON W/ ASPARAGUS

BOURBON BBQ GLAZED BONELESS CHICKEN W/ ASPARAGUS

VEGETARIAN PASTA/VEGAN DISH

DESSERT

CHEESECAKE & CHOCOLATE CAKE



WIN \$94

APPETIZERS

(Host Selects Two)

CHEESE & VEGETABLE PLATTER; CREAMED SPINACH STUFFED MUSHROOMS;
BOURBON BRAISED BRISKET RAVIOLIS; VEGETABLE SPRING ROLLS; HONEY
GOAT CHEESE PHYLLOS; TOMATO MOZZARELLA SKEWERS; MINI CRAB CAKES;
SHRIMP COCKTAIL

SALADS

HOUSE; CAESAR; BLT WEDGE

SIDES

(Host Selects One Potato & One Vegetable)

BAKED; MASHED POTATOES

GREEN BEANS; CREAMED CORN; CREAMED SPINACH

ENTREES

16oz NEW YORK STRIP

6oz FILET MIGNON

18OZ BONE-IN RIBEYE

FULL SLAB SMOKEHOUSE RIBS W/ ¼ SMOKED CHICKEN

BOURBON BBQ GLAZED SALMON W/ ASPARAGUS

BOURBON BBQ GLAZED BONELESS CHICKEN W/ ASPARAGUS

VEGETARIAN PASTA/VEGAN DISH

DESSERT

CHEESECAKE & CHOCOLATE CAKE

THE TRIPLE CROWN \$125

APPETIZERS

(Host Selects Two)

CHEESE & VEGETABLE PLATTER; CREAMED SPINACH STUFFED MUSHROOMS;
BOURBON BRAISED BRISKET RAVIOLIS; VEGETABLE SPRING ROLLS; HONEY
GOAT CHEESE PHYLLOS; TOMATO MOZZARELLA SKEWERS; MINI CRAB CAKES;
SEAFOOD PLATTER (SHRIMP, CRAB LEGS, OYSTERS)

SALADS

HOUSE; CAESAR; BLT WEDGE

SIDES

(Host Selects One Potato & 2 side Vegetables)

BAKED; MASHED POTATOES

GREEN BEANS; CREAMED CORN; CREAMED SPINACH

ENTREES

16oz NEW YORK STRIP 10oz FILET MIGNON 10oz BISON FILET
18OZ BONE-IN RIBEYE FULL SLAB SMOKEHOUSE RIBS W/ ¼ SMOKED CHICKEN
FRESH CATCH BOURBON BBQ GLAZED BONELESS CHICKEN W/ ASPARAGUS
VEGETARIAN PASTA/VEGAN DISH

DESSERT

CHEESECAKE & CHOCOLATE CAKE & PEANUT BUTTER PIE

BUFFET PACKAGES



\$69 per person-

CHOOSE 1 APPETIZER:

CHEESE & VEGETABLE PLATTER; CREAMED SPINACH STUFFED MUSHROOMS; VEGETABLE SPRING ROLLS; HONEY GOAT CHEESE PHYLLOS; TOMATO MOZZARELLA SKEWER

CHOOSE 2 MAIN COURSES: ZITI BOLOGNESE MARINARA; WALT'S SMOKEHOUSE RIBS; SMOKED CHICKEN; LEGENDARY FRIED CHICKEN; OR JUMBO WHOLE CHICKEN WINGS

PACKAGE INCLUDES: MASHED POTATOES, HOUSE SALAD, RYE BREAD & CHERRY &/OR APPLE COBBLER

CHOOSE 1 ADDITIONAL SIDE:

5-CHEESE MACARONI & CHEESE; COUNTRY GREEN BEANS; PARMESAN CREAMED SPINACH; CLASSIC CREAMED CORN

\$79 per person-

CHOOSE 2 APPETIZERS: CHEESE & VEGETABLE PLATTER; CREAMED SPINACH STUFFED MUSHROOMS; BOURBON BRAISED BRISKET RAVIOLI; VEGETABLE SPRING ROLLS; HONEY GOAT CHEESE PHYLLOS; TOMATO MOZZARELLA SKEWERS

CHOOSE 2 MAIN COURSES: ZITI BOLOGNESE MARINARA; WALT'S SMOKEHOUSE RIBS; SMOKED CHICKEN; LEGENDARY FRIED CHICKEN; JUMBO WHOLE CHICKEN WINGS; BILLY'S SMOKED BRISKET

PACKAGE INCLUDES: MASHED POTATOES, HOUSE SALAD, RYE BREAD & CHERRY &/OR APPLE COBBLER

CHOOSE 1 ADDITIONAL SIDE: 5-CHEESE MACARONI & CHEESE; COUNTRY GREEN BEANS; PARMESAN CREAMED SPINACH; CLASSIC CREAMED CORN

\$89 per person-

CHOOSE 2 APPETIZERS: CHEESE & VEGETABLE PLATTER; CREAMED SPINACH STUFFED MUSHROOMS; BOURBON BRAISED BRISKET RAVIOLI; VEGETABLE SPRING ROLLS; HONEY GOAT CHEESE PHYLLOS; TOMATO MOZZARELLA SKEWERS; MARYLAND LUMP MINI CRABCAKES; SHRIMP COCKTAIL

CHOOSE 2 MAIN COURSES: ZITI BOLOGNESE MARINARA; WALT'S SMOKEHOUSE RIBS; SMOKED CHICKEN; LEGENDARY FRIED CHICKEN; JUMBO WHOLE CHICKEN WINGS; BILLY'S SMOKED BRISKET; SLICED TENDERLOIN

PACKAGE INCLUDES: MASHED POTATOES, HOUSE SALAD, RYE BREAD & CHERRY &/OR APPLE COBBLER

CHOOSE 2 ADDITIONAL SIDES: 5-CHEESE MACARONI & CHEESE; COUNTRY GREEN BEANS; PARMESAN CREAMED SPINACH; CLASSIC CREAMED CORN

ADD RAW BAR TO ANY PACKAGE - JUMBO SHRIMP, KING CRAB OR OYSTERS ON THE HALF SHELL

