

SAM HOUSTON RACE PARK

LIVE RACING LUXURY SUITE PACKAGE

Treat your group of up to 100 to the thrill of live racing in your own private suite starting at \$65 per person. With an amazing view of the track, the suite level offers the opportunity to make a lasting impression with your customers, friends and colleagues.

Ideal for:

- New Client Prospecting
- Maintaining Established Accounts
- Hosting Company Parties
- Recruiting and Retaining Top Employees
- Celebrating Holiday & Birthday Parties
- Hosting Company Meetings

Features and Benefits:

- Choice of Themed Buffet
- Valet Parking Pass (1 per every 2 guests)
*additional parking passes available at extra charge-
- Live Racing Program and Tip Sheet for each guest
- Private bar with an in-room butler
- Group name in the live racing program
- Group name on videoboard



SUITE LEVEL PRICING AND CAPACITIES

(All prices listed per person and are subject to change).

Accommodations	Guests Min.	Guests Max.	Traditional Suite Night	Premium Suite Night
House Suite	15	25	\$65	\$85
President's Suite (334)	15	25	\$65	\$85
Victory Suite (312)	15	30	\$65	\$85
SHRP Suite (330)	25	40	\$65	\$85
Director's Suite (316)	25	50	\$65	\$85
Celebration Suite (300)	50	80	\$65	\$85
Celebration & Assault Combo Suite (300 & 302)	80	100	\$65	\$85
San Jacinto Suite (338)	60	100	\$65	\$85

*Upgraded menus available for an additional charge.

FOR MORE INFORMATION CALL A GROUP SALES MANAGER AT 281-807-8750

SAM HOUSTON RACE PARK

THEMED BUFFETS

Included with \$65 per person suite package

Fiesta Buffet

~~-Choice of one entrée-~~

Beef Fajitas

Chicken Fajitas

Chicken Monterrey

with Fresh Pico de Gallo, Avocados, and Cheese Sauce

Pork Adobo

Sliced Pork Loin Enhanced with Smoked Ancho Chili Sauce

Chicken Enchiladas "suizas"

with Tomatillo Sauce, Sour Cream and Fresh Cilantro

Accompanied by:

Black Beans
with Cotija Cheese

Spanish Rice

Tortilla Chips
with Salsa

Tres Leches Cake

Iced Tea, Coffee, Bottled Water & Soda

Cajun Buffet

~~-Choice of one entrée-~~

Blackened Breast of Chicken

with Cajun Cream Sauce

Lemon-Pepper Tilapia

with Lemon Butter

Bourbon Street Chicken Breast

with Natural Au Jus

Crawfish Etoufée

Accompanied by:

Tossed Garden Salad

Dirty Rice

Fried Okra

Freshly Baked Rolls

Chocolate Bread Pudding

with Vanilla Sauce

Iced Tea, Coffee, Bottled Water & Soda

Smokehouse Buffet

~~-Choice of one entrée-~~

Hickory Smoked Brisket

Grilled BBQ Chicken

BBQ Smoked Sausage

Accompanied by:

Cowboy Beans

Sweet Kernel Corn

Potato Salad

Rio Grande Cornbread

Pecan Pie

Iced Tea, Coffee, Bottled Water & Soda

Each buffet price is listed per person and the minimum number of buffets ordered must be equal to the number of people in your party. Additional entree selection available for extra \$5 per person.

Buffets may not be available on special racing days, holidays, and during the month of December. On such dates, alternate buffet selections will be offered for your event.

SAM HOUSTON RACE PARK

THEMED BUFFETS

Included with \$65 per person suite package

Italian Buffet

-Choice of one entrée-

Chicken Pasta Primavera

Fresh Summer Vegetables, Marinara Sauce

Chicken Marsala

with Fresh Pasta

Classic Bolognese Lasagna

Chicken Fettuccini Alfredo

Accompanied by:

Tossed Garden Salad

Chef's Selected Vegetable

Italian Bread Sticks

Mini Tiramisu

Iced Tea, Coffee, Bottled Water & Soda

All-Star Buffet

Spicy Queso & Tortilla Chips

Hebrew National Hot Dogs

or Sausage Links

with all the fixings

SHRP Original Hot Wings

with Bleu Cheese or Ranch Dressing

Fried Chicken Tenders

with Honey Mustard

BBQ & Cheese Potato Skins

with Sour Cream

Assortment of Fruit & Crudités

with Dips

Assortment of Pastries & Cookies

Iced Tea, Coffee, Bottled Water & Soda

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SAM HOUSTON RACE PARK

BRUNCH BUFFET

Available with suite package for additional \$5 per person

Served with, iced tea, soda, bottled water and coffee

House Salad
with 2 Dressings

Grilled Vegetable Platter

Penne Pasta Salad
with Feta, Olives, Basil, and Olive Oil

Fresh Sliced Fruit
with Honey Yogurt

Bacon and Ham Steaks

Scrambled Eggs Florentine
with Cheese and Spinach

Cheesy Grits

Belgium Waffles
with Syrup

Chicken Picatta

Hoisin Marinated Short Ribs

Potatoes O' Brian

Seasonal Sautéed Vegetables

Fruit Tarts
Coffee Cake
Cinnamon Rolls
Muffins and Scones

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SAM HOUSTON RACE PARK

STARTING GATE BUFFET

Available with suite package for additional \$5 per person

Served with Chef's choice of starch and vegetable, freshly baked rolls and butter, iced tea, soda, bottled water and coffee.

-Choice of two salads-

Field Green Salad

with Ranch Dressing and Italian Vinaigrette

Cucumber Salad

with Tomatoes and Hearts of Palm

Caesar Salad

with Romaine Hearts and Homemade Croutons

Pasta Salad Primavera

with Summer Vegetables and Herb Vinaigrette

-Choice of two entrées-

Bacon Wrapped Chicken Breast

with Blonde Demi-Glace

Bourbon Street Churrasco Steak

with Natural Au Jus

Parmesan Crusted Chicken

with Mornay Sauce

Grilled Southwestern Flank Steak

with Mushroom Demi-Glace

Chicken Marsala

with Mushroom Wine Sauce

Jerk Seasoned Tilapia

with a Cajun Cream Sauce

Sweet Chili Roasted Pork Loin

with Natural Au Jus

-Choice of two desserts-

Black Forest Layer Cake

Crème Brulee Cheese Cake

Bourbon Pecan Pie

New York Style Cheesecake

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Additional entree selection available for extra \$5 per person.

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SAM HOUSTON RACE PARK

FINISH LINE DINNER BUFFET

Available with suite package for additional \$15 per person

Served with Chef's choice of starch and vegetable, freshly baked rolls and butter, iced tea, soda, bottled water and coffee.

-Choice of two salads-

Field Green Salad

with Ranch Dressing and Italian Vinaigrette

Marinated Tomato and Onion Salad

with Grilled Artichokes, Fresh Herbs and Cracked Pepper

Caesar Salad

with Romaine Hearts and Homemade Croutons

Mediterranean Orzo Salad

*with Feta Cheese, Fresh Basil, Sun Dried Tomatoes,
and Kalamata Olives*

Pasta Salad Margarita

with Sun-Dried Tomatoes, Basil and Romano Cheese

Watercress and Radicchio Salad

With Fried Wonton Crisps and Herb Vinaigrette

-Choice of two entrées-

Chicken Saltimbocca

Stuffed with Sage and Prosciutto

Bone-In Jerk Chicken

with Garlic Herb Butter

Bourbon Street Chicken

with Natural Au Jus

Medallions of Beef Tenderloin

with Cabernet Demi-Glace

Roast Prime Rib of Beef

with a Savory Au Jus

Roasted Pork Loin

with Blonde Demi-Glace

Crab Stuffed Flounder

with a Tangy Lemon Butter Sauce

Baked Tilapia

with Lemon Dill Sauce

-Choice of two desserts-

Double Chocolate Layer Cake

New York Style Cheesecake

Crème Brule Cheesecake

Cappuccino Cake

Italian Cream Cake

Each buffet price is listed per person and the minimum number of buffets ordered must be equal to the number of people in your party.
Additional entree selection available for extra \$5 per person.

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SAM HOUSTON RACE PARK

BEVERAGE MENU

Cash or Open Bar

Domestic Beer - \$4.50

*Budweiser, Bud Light, Miller Lite, Michelob Ultra,
Coors Light, Shiner Bock, O'Douls*

Specialty Beer - \$5.00

Heineken, Corona

** Other specialty beers available upon request*

Wine By The Glass - \$7.50

*Chardonnay, Cabernet Sauvignon, and Merlot.
Beringer White Zinfandel*

Premium Wine By The Glass - \$9.25

Drink Tickets (Full Bar) - \$7.50

Call Liquor - \$6.00

*Bacardi Light Rum, Tanqueray Gin,
Cuervo Gold Tequila, Seagrams 7 Crown,
Early Times Bourbon, Svedka*

Premium Liquor - \$6.75

*Absolut Vodka, Crown Royal, Jack Daniels Old No. 7,
Dewar's White Label Scotch, Kahlua, Bailey's Irish Cream,
Jagermeister, Amaretto di Saronna*

Top Shelf Liquor - \$7.75

*Grey Goose Vodka, Chivas Regal Scotch,
Patron Silver Tequila, Woodford Reserve Bourbon, Cointreau*

Drink Tickets (Beer & Wine Only) - \$5.50

A La Carte Beverages

Bottled Water - \$3.50/ea

Soft Drinks - \$3.50/ea

Fruit Juices - \$3.50/ea

Iced Tea - \$20.00/gal

Lemonade - \$20.00/gal

Coffee - \$20.00/gal

A \$60 bartender fee will be applied when bar sales do not exceed \$200.

All alcoholic beverages are subject to 17% gratuity.

All non-alcoholic beverages are subject to 17% gratuity and 7.25% sales tax.

SAM HOUSTON RACE PARK

APPETIZERS & SNACKS

Sam Houston Race Park offers a variety of catering options allowing you to personally tailor your event to fit your needs. Delight your guests with delicious appetizers and snacks, hors d'oeuvres, amazing buffet options, scrumptious desserts and a full service bar.

Hot Spinach Artichoke Dip - \$50.00
with Tortilla Chips

Guacamole Dip - \$40.00
with Tortilla Chips

Hot Mexican Queso - \$30.00
with Tortilla Chips

Ranch, Blue Cheese,
or French Onion Dip - \$20.00
with Potato Chips

Roasted Red Salsa - \$20.00
with Tortilla Chips

Deluxe Mixed Nuts (2 lbs) - \$25.00

Goldfish (2 lbs) - \$16.00

Super Snack Mix (2 lbs) - \$16.00

Fresh Vegetable Crudités - \$2.95/pp
with Garlic Herb Dip

Antipasto Tray - \$7.95/pp
*Fresh Mozzarella, Feta, and Provolone Cheeses, Grilled Italian Vegetables,
Tappas Olives, Marinated Artichoke Hearts, Prosciutto, Genoa Salami, Pepperoni*

Imported & Domestic Cheese Display - \$4.95/pp

Fresh Fruit Display - \$3.95/pp
with Honey Yogurt

Each order serves approximately 20 people.

All items priced per person require a 15 person minimum purchase and must be ordered for each person in party.
A gratuity of 17% and applicable sales tax of 7.25% will be added to menu prices.

SAM HOUSTON RACE PARK

HORS D'OEUVRES

Hot Hors d'Oeuvres Selections

Swedish Meatballs - \$75.00

*Golden Browned Meatballs Tossed
with a Cream Demi-Glace*

Pork Spring Rolls - \$85.00

*Minced Pork Combined with Fresh Vegetables
and Seasonings Paired with a Sweet Chili Sauce*

Buffalo Wings - \$75.00

Lightly Breaded Chicken Wings Served with Ranch Sauce

Thai Peanut Chicken Satay - \$120.00

Chicken Breast Marinated in Thai Peanut Sauce on a 6in. Heartwood Skewer

Bacon Wrapped Chicken - \$125

*A Tender Strip of Chicken, Wrapped with Bacon and a Sliver of a Jalapeno,
Held Together with a Toothpick Skewer*

Breaded Artichoke Hearts - \$110.00

Quartered Artichoke Hearts Topped with Goat Cheese, Battered and Rolled in Parmesan Breading

Mini Rubeen's - \$115

*A Blend of Lean Corned Beef, Sauerkraut, and Swiss Cheese
Layered in a Flaky Rye Puff Pastry*

South West Spring Rolls - \$115.00

*Spicy Chorizo Sausage, Black Beans and Monterey Jack Cheese Blended
with Southwest Spices Served with Guacamole Sauce*

Bacon-Wrapped Scallops- \$135.00

*Plump White Sea Scallops, Wrapped in a Strip of Lean Bacon,
Served on a Toothpick Skewer*

Mini Crab Cakes - \$225.00

*Lump Crab Meat Tossed with Fresh Herbs, Vegetables then Lightly Breaded
and Fried, Served with Whole Grain Aioli*

Each selection is priced per 50 pieces.

When creating your Hors d'Oeuvres Menu, we recommend you select:

8-10 total pieces per guest for a reception before dinner.

18-24 total pieces per guest if Hors d'Ouevres are dinner.

A gratuity of 17% and applicable sales tax of 7.25% will be added to menu prices.

SAM HOUSTON RACE PARK

HORS D'OEUVRES

Cold Hors d'Oeuvres Selections

Bacon and Cheese Deviled Eggs - \$65.00

Garnished with Parsley

Smoked Turkey & Avocado Pinwheels - \$75.00

with Cream Cheese Spread

Seafood and Spinach Pinwheels - \$110.00

with Spinach Cream Cheese Spread

Grilled Vegetables in Phyllo Cup - \$95.00

Balsamic Reduction and Fresh Mozzarella

Southwest Shrimp Salad - \$110.00

In Tomato Tartlette

Brochettes of melon, prosciutto, and fresh mozzarella - \$120.00

Drizzled with Basil Oil

Smoked Salmon Rosettes - \$125.00

with Dill Cream Cheese on Pumper Nickel

Peppered Beef Tenderloin Canapés - \$125.00

with Walnut Pesto on Toast Points

Mini Grilled Shrimp BLT - \$125.00

with a Sliced Avocado

Seafood Shooters - \$135.00

with Mango Pico de Gallo

Jumbo Shrimp on Ice - \$135.00

Served with Cocktail Sauce and Lemon Wedges

Each selection is priced per 50 pieces.

When creating your Hors d'Oeuvres Menu, we recommend you select:

8-10 total pieces per guest for a reception before dinner.

18-24 total pieces per guest if Hors d'Ouevres are dinner.

A gratuity of 17% and applicable sales tax of 7.25% will be added to menu prices.