



P.O. Box 130, Laurel, Maryland 20725  
Hospitality Office (301) 725 0770  
Group Sales (301) 470-5439  
[kweiss@marylandracing.com](mailto:kweiss@marylandracing.com)

## **Catering Guidelines**

### ○ **Race Name**

Your name will appear in our live program and announced prior to the start of the assigned Race. Deadline for your race name is 10 business days prior to your event. Six words or less; Sample: "The Group Sales Annual Birthday Classic"

### ○ **Menu Selections**

Menu selections are due 10 business days prior to your event.

### ○ **Guarantee**

It is a requirement that the Sales office be notified of the exact number of guests by ten working days prior to the event. This minimum number of guests will be considered a guarantee for which you will be charged even if fewer guests attend.

### ○ **Service Charge**

All food and beverage is subject to an eighteen percent (18%) taxable service charge and 6% applicable tax.

### ○ **Deposit Requirements**

A 25% deposit is required at the signing of your contract. Final payment is to be made 10 days prior of the event. Credit Cards (Visa, MasterCard and American Express) Business/Personal Checks or Cash are acceptable.

### ○ **Special Requirements**

Decorations can be provided at an additional charge. Our Sales Manager will be happy to work with your individual needs.

### ○ **Alcohol Policy**

Maryland Turf Caterers, Inc. will be happy to offer all alcoholic beverages pursuant with the laws of the State of Maryland. All alcoholic beverages must be provided by Maryland Turf Caterers, Inc.

### ○ **Cancellation Policy**

To avoid being charged the full amount of your event; written cancellation must be received 30 days prior to event.

## **Room Descriptions**

### **Laurel Park**

<b>Room</b>	<b>Sq Ft.</b>	<b>Ceiling</b>	<b>Dimensions</b>	<b>Classroom</b>	<b>Banquet</b>	<b>Theater</b>
Carriage	12695	16.6	144X57/Main	100	500	230 on side
Ruffian	3432	11	78x44	81	250	126
Director	2227	12	Three Levels	N/A	90	48
Horse Wizard	2736	12	57x 48	N/A	100	N/A

### **Pimlico Race Track**

<b>Room</b>	<b>Sq Ft.</b>	<b>Ceiling</b>	<b>Dimensions</b>	<b>Classroom</b>	<b>Banquet</b>	<b>Theater</b>
Hall Of Fame	10080		105x96	150	500	200
Triple Crown	6954		122x57	90	320	108
Jockey Club			4 tiers	N/A	200	N/A
Grandstand Mezz				450	1500	720

## **Room Rentals Only**

<b>Room</b>	<b>Rental Fee Based on 4 hours</b>	<b>Location</b>
Carriage Room	\$1,600	Laurel Park
Ruffian Room	\$450	Laurel Park
Director's Room	\$450	Laurel Park
Horse Wizard	\$350	Laurel Park
Hall of Fame	\$1,600	Pimlico
Triple Crown Room	\$1,600	Pimlico
Jockey Club	\$450	Pimlico
Grandstand Mezz.	\$2,000	Pimlico

## **Continental Breakfasts**

Our Continental Breakfasts Include:

Assorted Chilled Fruit Juices  
Freshly Brewed "House Blend" and Decaffeinated Coffees

### **Sunrise**

Sliced Seasonal Fresh Fruits and Berries  
Assorted Breakfast Bakeries with Butter and Fruit Preserves

### **Hot Breakfast**

Scrambled Eggs with Chives, Crisp Bacon Strips, Link Sausage,  
Breakfast Potatoes, Assorted Breakfast Bakeries with Butter  
and Fruit Preserves

## **Breakfast Additions**

<b>Item</b>	<b>Pricing</b>
Bagels with Cream Cheese	\$25 doz.
Bottle Soft Drinks	\$2 ea.
Lox, Cream Cheese Chopped Onion and Capers	\$4pp
Croissants	\$23 doz.
Bottled Spring Water	\$2.95 ea.
Assorted Muffins	\$23 doz.
Breakfast Pastry	\$23 doz.

## **Plated Lunch Selections**

### **Furlong**

**Includes:** Iced Tea, Freshly Brewed "House Blend" And Decaffeinated Coffees  
Group Leaders Choice Of Chocolate Cake Or Fruit Cup  
Group Leaders Choice Of Potato Salad Or Pasta Salad On All Sandwich Options  
*Group Leader Responsible For Count Breakdown Not Later Than 10 Business Days Prior To Event*

### **Sandwiches**

#### **Smoked Turkey and Swiss Cheese**

Sliced Turkey, Lettuce, Tomato, and Cheese with Mayonnaise served on Wheat Bread

**Virginia Ham and Provolone Cheese on Wheat Bread**

**Grilled Chicken Breast with Provolone Cheese**

Grilled Chicken Breast, Provolone Cheese, Lettuce and Tomato with Mayonnaise served on Kaiser Bun.

**Roast Beef and Cheddar Cheese on Wheat Bread**

**Hot Entrée**

**Homemade Meatloaf with Mushroom Gravy**

Served with Mashed Potatoes and Chefs choice of Vegetable

**Grilled Breast of Chicken with Natural Pan Chicken Gravy**

Served with Garlic Rice and Chefs choice of Vegetable

**Official**

Our Served Lunch includes: Mixed Greens Salad, Chefs Selection of Vegetable, Rolls and Butter  
Group Leader Choice of Chocolate Cake or Cheese Cake  
Iced Tea, Freshly Brewed "House Blend" and Decaffeinated Coffees  
Selection of **Two Entrée's** only

**Lemon Oregano Marinated Chicken Breast**

Served with Wild Rice and Chicken Demi Sauce

**Maryland Crab**

**Additional Starter Options**

Cup of Soup \$2.50 per person

Caesar Salad \$2.50 per person

**Cake**

Served with Creamy Risotto and Citrus Bur Blanc

**Roasted Whiting**

Served with Confetti Rice and a Tequila-Lime Butter Sauce

**Petite New York Strip Steak**

Served with Garlic Mashed Potato and a Bourbon Demi Sauce

***Buffet Lunches***

**Trifecta**

Our Buffet lunch includes: Mixed Greens Salad, Chefs Selection of Vegetable  
Rolls and Butter, Chocolate Cake and Cheese Cake  
Iced Tea, Freshly Brewed "House Blend" and Decaffeinated Coffees

**Entrées Selections (Choice of Three)**

Berber Spiced Salmon with Roasted Fennel and Sweet Onions

Seared Chicken Breast with Sun-Dried Tomatoes, Artichokes, Kalamatra Olives  
Pearl Onions in a Light Tomato Broth

BBQ of Beef Brisket with Fire Roasted Onions and Mushroom

Crispy Fried Chicken

**Starch (Choice of One)**

Creamy Risotto, Sweet Mashed Potatoes, Oven Roasted Potatoes, Whipped Yukon Potatoes or Saffron and Roasted Garlic

## **Jockey Deli Buffet**

Our Deli Lunch includes: Iced Tea, Freshly Brewed "House Blend" and Decaffeinated Coffees  
Choice of Two: Fruit Salad, Potato Salad or Pasta Salad  
Jumbo Cookies and Chocolate Fudge Brownies

### **Platter**

Smoked Turkey, Roast Beef, Ham, Capicola, Pastrami and Sliced Cheeses  
Assorted European and Domestic Breads and Rolls  
Sliced Tomatoes, Lettuce and Dill Pickles and Appropriate condiments

## **Happy Hour**

Includes: Iced Tea, Freshly Brewed "House Blend" and Decaffeinated Coffees  
Mixed Green Salad  
Jumbo Cookies and Chocolate Fudge Brownies

Hot Dogs and Sauerkraut  
All Beef Hamburger Sliders  
Wings - Naked Wings (hot sauce on the side) or Old Bay  
Condiments

### ***Price Sheet***

<b>Meal Plan</b>	<b>Minimum Guarantee</b>	<b>Per Person Price</b>
Continental Breakfast	25	\$12++
Hot Breakfast	25	\$17 ++
Furlong	10	\$17 ++
Official	10	\$27 ++
Trifecta	25	\$30 ++
Jockey Deli Platter	10	\$19 ++
Happy Hour	10	\$21 ++

### **Appetizers (Based on 10 People)**

Chicken Satay with Thai Peanut Sauce (2pp)	\$ 55
Beef Satay with Thai Peanut Sauce (2pp)	\$ 55
Spanakopita (3pp)	\$ 35
Bacon Wrapped Scallops (2 pp)	\$ 55
Breaded Chicken Tenders w/ Honey Mustard Sauce (2 pp)	\$ 35
Petite Crab Cakes with Rémoûlade (2oz. 3pp)	\$130
Asparagus wrapped in Prosciutto (2pp)	\$ 35
Vegetable Spring Rolls (2pp)	\$ 35
Italian Sausage Mushroom Caps (2pp)	\$ 35
Brie and Fruit Kabobs (2pp)	\$ 35
Shrimp Cocktail (3pp)	\$ 60
Smoked Salmon Display	\$ 60
Hummus	\$ 35
Tri Color Tortilla chips and Salsa	\$ 35
Pretzels	\$ 35
Mixed Nuts	\$ 35
Terra chips	\$ 35

## **Beverage Service**

### **Cash Bar Prices**

Priced Per Drink

Premium - \$6  
Domestic Beer - \$4  
Imported Beer - \$4  
House Wine - \$4  
Soft Drinks - \$2  
Bottled Water - \$2

### **Hosted Bar Prices**

Priced Per Drink

Premium - \$6  
Domestic Beer - \$4  
Imported Beer - \$4  
House Wine - \$4  
Soft Drinks - \$2  
Bottled Water - \$2

---

### **Premium Brands**

Whiskey, Rum, Vodka, Gin, Scotch, Bourbon, Tequila, Chardonnay, Merlot  
Cabernet Sauvignon & Zinfandel

### **Domestic and Imported Beer and Wine Selection**

Budweiser, Bud Light, Miller Lite, Coors Light, Guinness, Corona, Heineken, Amstel Light,  
Samuel Adams & Beck's

*\*Other options available upon request*

---

## **PACKAGES**

### **Host Sponsored Premium Bar**

Priced Per Person

Includes Beer, House Wine, Soft Drinks, & Bottled Water

<b>Premium Brand</b>	Three Hours	\$19
	Four Hours	\$21
	Five Hours	\$25

### **Host Sponsored Beer Wine and Soda**

Includes Beer, House Wine, Soft Drinks, & Bottled Water

Three Hours	\$13
Four Hours	\$16
Five Hours	\$19
Add Imported Beers	

### **Host Sponsored Soda Bar**

Five Hours	\$5
------------	-----

### **Specialty Items**

Sparkling Cider	\$15.00 per bottle
Champagne, House	\$20.00 per bottle
Champagne Toast	\$3.00 per person
Champagne Punch	\$45.00 per gallon
House Wine	\$20.00 per bottle



P.O. Box 130, Laurel, Maryland 20725

Hospitality Office (301) 725 0770

Group Sales (301) 470-5439

[kweiss@marylandracing.com](mailto:kweiss@marylandracing.com)