

2022

SPECIAL EVENTS

M E N U



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

Monday - Thursday Day Time Events (Concluding prior to 5pm)
Under 50 Guests Rental \$250 Minimum Spend \$1,000
50-300 Guests Rental \$500 Minimum Spend \$2,000
Break Out Suite Rental \$250

Monday - Thursday Evening Events (4 hours of event time)
Rental \$500 Minimum Spend \$2,000

Friday - Sunday Events (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 muffins, danishes and breakfast breads
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 muffins, danishes and breakfast breads
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, cheese enchiladas, refried beans, cilantro rice, warm flour tortillas with salsa, cheddar cheese, guacamole and sour cream

ITALIAN SILKS

Four cheese beef lasagna, grilled herb-crusted chicken breast, fettuccini with Alfredo cream sauce 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 Ranch and Derby vinaigrette dressings

Warm rolls and butter

Chef's selection of cakes, house-baked cookies and chocolate brownies

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
Tomato basil bruschetta
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*



**DASH TO
RESERVE YOUR
HOLIDAY
PARTY**
at Lone Star Park!



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
4 Hour \$35	4 Hour \$40
Upgrade to premium wine and spirits for \$3 per hour	

DRINK TICKETS

Pricing includes 8.25% sales tax and subject to 20% service charge.

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 beer
Serves 120, 12oz. beers
Budweiser, Bud Light, Coors Light,
Miller Lite, Shiner Bock

\$500

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

\$250

Case of Ruffino Prosecco,
12 bottles serves 72 glasses of bubbles

\$300

CASH BAR SERVICE

\$150 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

Dance Floor \$1000
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 \$100 per 100 guests
Racing Programs \$5 per program
Lone Star Bucks \$5 increments available
Playing the Ponies Seminars \$100 for 20 minute session

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.

Blackjack \$295
Texas Hold 'Em \$295
Roulette \$295
Craps \$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 \$200
Donkey Kong, Frogger, Galaga, Pac Man, Asteroids, Centipede

Buck Hunter or Golden Tee \$250

KID-FRIENDLY & INFLATABLE

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

Southwest Vegan Wrap: Walnut taco mix, cilantro rice, roasted red pepper, pico de gallo and diced cucumber in a chipotle tortilla - avocado lime puree

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 EACH
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

