



The Kentucky Horse Park offers private after-hours program for groups of 50 or more. These evening programs available from March – October, provide guests with a causal dining experience, up close horse encounters and an opportunity to tour the grounds, all set right in the heart of the Bluegrass.

Each program is tailored to fit the particular schedule of the group and may include the following attractions and activities:

Welcome - Upon your arrival here at our 1,200 acre park you will be welcomed with a tour and history of the park and the grounds, along with the opportunity to visit the burial site of the legendary Man O' War.

International Museum of the Horse – Discover years of equine history and explore the development of the special relationship between mankind and the horse.

Taste of the Bluegrass – Choose from a variety of delicious menu's each filled with traditional Kentucky fare. The causal buffet option allows everyone to help themselves while the hors d'oeuvres are a budget-friendly choice providing great variety.

Gift Shop – Whether you want to remember your trip to the Kentucky Horse Park or are looking for the perfect equine gifts for a friend, the KHP gift shop has it all. Browse our selection of books, apparel, toys, jewelry, art and other souvenirs celebrating Kentucky horses and horse culture.

Equine Meet & Greet – A perfect chance to get “up close and personal” with two of our equine residents, led in-hand by their handlers. This complimentary Meet & Greet can be upgraded to a full Courtyard Presentation for the opportunity to see two of our unique equine breeds and their riders in full native costumes or show attire. (\$400.00 *Courtyard Presentation*)

Hall of Champions – The Hall of Champions is home to our retired “equine millionaires”. View champion Thoroughbreds, Standardbreds and Quarter Horses, while listening to an impressive 30 min. presentation of the horse's background and racing history. (\$600.00)

Parade of Breeds – Watch an entertaining demonstration and narrative of the history and uses of some of the park's equine breeds. (\$1,500 - \$2,000 *price dependent upon show and performance time*)

For additional information or to book your Kentucky Sundown Program, please contact:

Rhyan Banas
Special Events - Kentucky Horse Park
859.281.7994
Rhyan.Banas@ky.gov

2016 - MENU OPTIONS



Menu Options include Eco-Friendly Plateware, Cutlery and Beverage Service. Additional options are provided and detailed following menus.

Menus are based on minimum of fifty (50) guests per event and inclusive of server staffing.

Menu #1 - \$40.00 per person

- Cracked Pepper and Dill Coleslaw (V)
- Southern Red Skin Potato Salad with Sour Cream and Chives (V)
- Brown Sugar Baked Beans
- Kaiser Rolls and Corn Muffins
- Hickory Smoked Pulled Pork with Apple Cider BBQ
- Bone - In Chicken Slow Roasted and Glazed with Bourbon Molasses BBQ
- Granny Smith Apple Bars and Homemade Chess Bars
- Iced Tea and Lemonade

Menu #2 - \$45.00 per person

- Kentucky Caesar Salad with Local Heirloom Tomatoes, Crumbled Goat Cheese, Pickled Red Onion and Cucumber, Herb Croutons and Smoked Tomato Parmesan Dressing (V)
- Southern Green Beans with Caramelized Onions (V)
- Roasted Garlic Whipped Yukon Potatoes (V)
- Cheddar and Herb Biscuits with Whipped Butter
- Buttermilk Fried Chicken with Cracked Pepper Gravy
- Hot Brown Casserole with Local White Cheddar Mornay and Applewood Bacon
- Kentucky Bread Pudding with Butterscotch, Cranberries and Bourbon Caramel
- Iced Tea and Lemonade

Menu #3 - \$50.00 per person

- Crisp Field Greens and Arugula Salad with Julienned Bell Pepper, Shaved Red Cabbage, Crisp Sugar Snap Peas, Creamy Cucumber Dressing and Bloody Mary Vinaigrette (V)
- Fresh Broccoli and Grape Salad with Marinated Red Onion, Bell Pepper and Honey Poppyseed Vinaigrette (V)
- Local Summer Squash and Zucchini Parmesan (V)
- Rosemary Roasted Red Skin Potatoes (V)
- Dinner Rolls with Whipped butter
- Airline Chicken Breast Herb Roasted with Local Goat Cheese, Blistered Local Heirloom Tomatoes and Fresh Basil
- Performance Carved Rosemary and Sage Marinated Pork Loin with Sweet Vidalia Pancetta Compote and Blackberry Currant Glaze
- Tuxedo Mousse Cheesecake and Citrus Mousse Shooters with Candied Lemon, Pistachio and Raspberry Glaze
- Iced Tea and Lemonade

2016 – HORS D'OEUVRES



Three (3) items (Two from Menu - A and one from Menu - B) – \$30.00 *per person*

Four (4) items (Two from Menu - A and two from Menu - B) – \$32.00 *per person*

Five (5) items (Three from Menu - A and two from Menu - B) – \$35.00 *per person*

Hors D'oeuvres menus include Iced Tea and Lemonade along with Chefs Fresh Baked Desserts

Menu - A

- Local Heirloom Tomato Bruschetta with Herbed Crostinis
- Individual Roasted Garlic and Red Pepper Hummus Shooters and KY Beer Cheese Shooters with Carved Crudité and Cumin Pita Chips
- Caprese and Anti Pasto Skewers
- Tortellini Skewer with Sugar Snap Peas, Grape Tomatoes and Mustard Tarragon Vinaigrette
- Crispy Parmesan Asparagus Phyllo
- Prosciutto, Roasted Butternut Squash and Parmesan Tartlets
- Caramelized Shallot, Local Goat Cheese, Fresh Spinach and Herb Phyllo

Menu - B

- Herb Roasted Chicken and Local Goat Cheese Tartlets
- Cashew Teriyaki Chicken Skewers with Scallion Salsa
- Assorted Demi Quiches
- Demi Hot Browns with White Cheddar Mornay
- Sweet Potato Biscuit with Shaved Pork Tenderloin and Peach Chutney
- Black and Bleu Beef Tenderloin Croustades with Shallot Bleu Cheese Crème
- Marinated and Grilled Beef Tenderloin Skewers with Tobacco Onions and Horseradish Cream

2016 KENTUCKY SUNDOWN BAR OPTIONS

Kentucky Horse Park Catering will provide bar service adjacent to the buffet at no additional charge. Upon request, additional bar locations are available. The fee for each additional location is \$150.00.

Cash Bar- Cash bar service is available and will include top shelf liquor, domestic beer selection and wines. Bartender fees not included.

Hosted Bar Service – Hosted bar service is available and will include top shelf liquor, domestic beer selection and wines. The client will be directly invoiced for charges and bartender fees. Hosted bar service can be arranged as follows:

Beer, Wine & Soda Hosted Bar

\$5.50 per person per hour

Full Bar Service

\$6.50 per person per hour

*One bartender is required for every 50 guests at a rate of \$125.00 each