



DUSK
at the
PARK

A private, after-hours program at



What is Dusk at the Park?

- A private, after-hours program for groups of 50 or more.
- Programs available from March – October
- Guests are provided with a casual dining experience, up-close horse encounter and a tour of Kentucky Horse Park



Programming (tailored to fit your group's schedule)

- Welcome – Your group 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 (weather permitting).
- 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 three different menus of traditional Kentucky fare.
- Gift Shop – The KHP gift shop has it all! Browse our selection of equine everything, including the largest permanent Breyer store in the country!



Programming (tailored to fit your group's schedule) continued...

- 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 Meet & Greet is 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.
- Hall of Champions – The Hall of Champions is home to our retired “equine millionaires.” View our champions while listening to an impressive presentation of the horses’ backgrounds & history.
- Parade of Breeds – Watch an entertaining demonstration and narrative of history and uses of some of the park’s equine breeds.



2019 Menu Options **Please, no substitutions*

All options include eco-friendly plate ware, cutlery and beverage service. Menus include server staffing.

Menu #1 – \$50.00 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
- Granny Smith Apple Bars and Homemade Chess Bars
- Iced Tea and Lemonade

Menu #3 – \$60.00 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 OR Bourbon Brined Chicken (GF)
- Hot Brown Casserole with Local White Cheddar Mornay and Applewood Bacon
- Kentucky Bread Pudding with Bourbon Caramel Sauce
- Iced Tea and Lemonade

Menu #2 – \$55.00 per person

- Iceberg Wedge, Grape Tomatoes, red onions, crisp bacon, eggs, blue cheese and Green Goddess dressing
- Local Summer Squash and Zucchini Parmesan (V)
- Rosemary Roasted Red Skin Potatoes (V)
- Dinner Rolls with Whipped butter
- French Cut Chicken Breast Herb Roasted with Blistered Local Heirloom Tomatoes and Fresh Basil
- New York Style Cheesecake with Fresh Strawberries and Whipped Cream
- Iced Tea and Lemonade

**Please note – if anyone has any dietary restrictions, price is subject to change and party must notify the park within 72 hours.*



2019 Hors D'oeuvres

Three (3) items (Two from Menu A / one from Menu - B) – \$45.00 *per person*

Four (4) items (Two from Menu A / two from Menu - B) – \$50.00 *per person*

Five (5) items (Three from Menu A / two from Menu - B) – \$55.00 *per person*

Hors D'oeuvres menus include Chef's Gourmet Assorted Dessert Bars

**Please, no substitutions*

Menu – A

- Local Heirloom Tomato Bruschetta with Herbed Crostinis
- Individual Roasted Garlic and Red Pepper Hummus Shooters and KY Beer Cheese Shooters with
- Tortellini Skewers served with salami, tomato, provolone cheese, and olives
- Meatballs in your choice of Sweet Barbeque Grape, Henry Baines, or Hawaiian Pineapple
- Prosciutto, Roasted Butternut Squash and Parmesan Tartlets
- Ginger Chicken Satay

Menu – B

- Smoked Duck and Gouda in a phyllo shell and fig jam
- Teriyaki Chicken Skewers with Scallion Salsa
- Assorted Demi Quiches
- Mini Hot Browns
- Shaved Pork Tenderloin on a Brioche Bun with Mango Cream Cheese Chutney
- Canapes- cucumber, curry chicken, pistachio or sundried tomato pesto
- Black and Bleu Beef Tenderloin Croustades with Shallot Bleu Cheese Crème



2019 Bar Options

- Levy Restaurants will provide bar service adjacent to the buffet upon request.
 - Additional bar locations are available for an additional fee of \$150, per bar.
- Cash Bar service is available and will include premium spirits, beer and wine selections.
 - Party must guarantee a \$500 minimum. (If bar generates \$200, client will pay \$300 difference; if bar generates \$500, client will have no additional charges)
 - Bartender fee per 50 guests is \$150
- Hosted Bar service is available and will include top shelf liquor, domestic beer selection and wines.
 - Beer, Wine & Soda - \$25 per person
 - Full Bar Service - \$30 per person
 - Bartender fee per 50 guests is \$150
- One bartender is required for every 50 guests at \$150, each



Requirements

- Reservations must be made in advance and are subject to availability.
- All groups must meet a minimum of 50 paid adults for billing purposes – rate charged based on menu.
- Rates valid through December 2019.
- Arrival time no later than 5:30p; departure no later than 11p, unless waived by park.
- Signed confirmation, along with a \$150 non-refundable deposit must be received within three weeks of booking to guarantee date.
- A final, guaranteed count of the number of attendees is due no later than 14 days before event date.
- Payment is due in full at the time final count is given, otherwise event date will be cancelled.
- *Children under 6 are free; 7 and over - \$20 less per person pricing*



Program Pricing & Other Information

- Gift Shop – Upon request
 - Will open for 30 minutes
 - Visit must start at no later than 6p.
- Equine Meet & Greet –\$500 (weather permitting)
 - Approximately 60 minutes.
 - Fee waived for groups of 150 or more.
 - Visit must start no later than 7p. Extensions beyond this time will incur a surcharge
- Hall of Champions Presentation - \$1,000 (weather permitting)
 - Approximately 45 minutes.
 - Show must start no later than 7p. Extensions beyond this time will incur a surcharge.
- Parade of Breeds Show - \$2,000 (weather permitting)
 - Approximately 45 minutes.
 - Show must start no later than 7p. Extensions beyond this time will incur a surcharge.



Program Pricing & Other Information continued...

- All dinners are hosted in the Thoroughbred Room for up to 75 guests.
- Programs will be charged an additional setup fee of \$500 if hosted anywhere other than the Thoroughbred Room.
- Programs hosted in the International Museum of the Horse (up to 50 attendees) - \$750 fee, price includes tour of the museum during dinner
- Programs hosted in the Visitors Center (up to 120 attendees) - \$750 fee
- Programs may be upgraded to utilize the horse park's courtyard (up to 120 attendees) for an additional \$750 fee (rain plan must be discussed – 24 hour notice must be given for any cancellations in order to receive a refund minus deposit)
- The Big Barn upgrade is an additional \$2,000 fee (up to 400 attendees)
- Sound system rental fee - \$150 (includes one wired mic)
 - Additional wired microphone fee - \$50 each
 - Wireless microphone fee - \$150 each
- Podium rental fee - \$75



**Pricing subject to change*

For More Information...

- Please reach out to Heather Adams – 859.281.7985 or heatherj.adams@ky.gov

