

Welcome

*P*OST TIME is proud to introduce the area's most unique event facilities and services

provided exclusively at Tampa Bay Downs. Just minutes from international airports and deluxe hotels,

Tampa Bay Downs is centrally located in the Tampa Bay Area at the northern tip of Tampa Bay in west central Florida. Amidst one of the fastest growing residential and commercial areas, POST TIME at Tampa Bay Downs provides an ideal location for your next event. From sporting attractions, to shopping, and the world's best beaches, our facilities are located in the heart of Florida's best.

Impress your audience at a facility that offers a variety of indoor and outdoor space. Along with ample parking and security, POST TIME has the professional staff to support all the details of your next event. Combined with more than 45 acres of outdoor area, POST TIME at Tampa Bay Downs has more than 65,000 square feet of flexible indoor event space to host your next meeting or event. Select from a variety of venues that offer just the right space to fit within your event plans.

From large exhibitions to corporate retreats, POST TIME at Tampa Bay Downs will help you with all the details. Based on your schedule and space availability, POST TIME can host your next event year-round during Tampa Bay Downs' live racing season or off season. From creative catering led by the executive chef to event production details, let POST TIME provide you the best in the industry has to offer.

POST TIME will ensure event success. START TO FINISH.

Call the Group Sales Department for more exciting information at 800-200-4434.

Hors D'oeuvres

(Price per 100 pieces)

Cold Hors D'oeuvres

Vegetable Crudités with Ranch Dip
Exotic Fruit Display with Yogurt Dipping Sauce
Fruit and Cheese Display (Imported and Domestic)
Baked Brie En Croute with Crostini
Antipasto Platter with Meats, Cheeses, and Relish
Smoked Salmon Display with Mini Bagels and Accompaniments
Mini Pastry Shells Filled with Chicken, Tuna, and Ham Salads
Assorted Finger Sandwiches
Fruit K-bobs with Yogurt Dipping Sauce
Smoked Salmon Mousse in Pastry Shell
Peel and Eat Shrimp with Cocktail Sauce
Jumbo Shrimp Cocktail

Hot Hors D'oeuvres

Meatballs (BBQ, Swedish, or Italian)
Fried Ravioli with Marinara Sauce
Franks in Blanket with BBQ Sauce
Mini Quiche
Spanikopita (Greek Spinach Pastry)
Buffalo Wings (Mild, Hot, or BBQ)
Spring Rolls with Hot Mustard and Plum Sauces
BBQ Pork Ribslets
Chicken Satay with Peanut Sauce
Crab Stuffed Mushroom Caps
BBQ Shrimp K-bobs
Maryland Style Crab Cakes with Cajun Remoulade

Snacks and Sweets

Potato Chips with Dip
Tortilla Chips and Salsa
Snack Mix
Trail Mix
Assorted Cookies, Brownies and Dessert Bars
Chocolate Dipped Strawberries
Mini Cannolis, Petit Fours and Mini Cheesecakes

Plated Meals

(Selection of 2 entrées per group – Minimum 50 guests)

Roast Pork Loin

*w/ Green Peppercorn Sauce
and Roasted Potatoes*

Tropical Chicken Breast

*Caribbean Marinated Chicken Breast
topped w/ Mango Sauce and Rice Pilaf*

Chicken Cordon Bleu

With Chive Mornay Sauce and Rosemary Roasted Potatoes

Salmon Grille

With Lemon Dill Sauce and Rice Pilaf

Macadamia Crusted Chicken Breast

Served with Hollandaise and Pineapple, Pine Nut Rice Pilaf

New York Strip

Grilled Medium and served w/Beurre Maison and Baked Potato

Tournedos of Beef

*Medallions of Tenderloin, seared, placed on croutons,
and topped with Shrimp Scampi, Mushrooms and Béarnaise Sauce*

*All entrees served with House Salad, Fresh Vegetables, Chef's selection of Potato or Rice
Dinner rolls with butter, Choice of Dessert, Iced Tea and Coffee*

Dessert Selections : German Chocolate Cake, Carrot Cake, or Fruit Topped Cheesecake

Dinner Buffets

Clubhouse Buffet

Fresh Baked Rolls and Butter
Fresh Fruit and Cheese Display
House Salad with choice of two Dressings
Tortellini Pasta Salad
Chicken Florentine
Sirloin Tips of Beef with Mushroom Merlot Sauce
Wild Rice Pilaf
Rosemary Dijon Roasted Potatoes
Chefs Vegetable Selection
Variety of Desserts
Iced Tea and Coffee

Winner's Circle Buffet

Fresh Baked Rolls and Butter
Panache of Fresh Fruit
Shrimp Tortellini Salad
Spring Mix Greens with two Dressings
Orange Teriyaki Glazed Pork Loin
Chicken Marsala
Au Gratin Potatoes
Honey Glazed Baby Carrots
Variety of Desserts
Iced Tea and Coffee

Homestretch Buffet

Mixed Field Greens w/Citrus Vinaigrette
Tropical Fruit Salad
Creamy Cole Slaw
Homestyle Potato Salad
Boneless Fried Chicken
Honey Baked Ham w/ Pineapple Mustard Sauce
Au Gratin Potatoes
Honey Glazed Baby Carrots
Key Lime Tarts and Orange Cake
Iced Tea and Coffee

Italian Buffet

Tossed Tender Greens with House Dressings
Vine Ripe Tomatoes & Fresh Mozzarella Salad
Marinated Antipasto Salad
Chicken Saltimbocca with Marsala Wine Sauce
Stuffed Shells w/ Marinara Sauce
Ratatouille
Italian Bread Basket
Cannolis and Italian Rum Cake
Iced Tea and Coffee

Dinner Buffets Cont.

Build Your Own Buffet

Select 3 items from the Salads, Side Items and Entrees to form your own Buffet.

Salads

Tossed Spring Greens with Dressings
Caesar Salad
Fruit Salad
Marinated Antipasto Salad
Marinated Greek Tomato Salad with Feta
Pineapple Cole Slaw
Tortellini Pasta Salad
Broccoli Cheddar Salad
Cucumber and Red Onion Salad

Side Items

Rice Pilaf
Dijon Roasted Potatoes
Potatoes AuGratin
Parslied Potatoes
Honey Glazed Baby Carrots
Loaded Smashed Potatoes
Green Beans Almandine
Ratatouille
Italian Style Green Beans
Broccoli Bake

Entrees

Chicken Marsala
Open Faced Chicken Cordon Blue with Chive Mornay
Chicken Saltimbocca with Port Wine Sauce
Roasted Turkey Breast with Apple Stuffing /Turkey Gravy
Roasted Pork Loin with a Dried Cherry Sauce
Pork Chops Provencal
Slow Roasted Eye of Round with Onion Gravy
Sliced Roast Beef with Whiskey Sauce
London Broil with Mushroom Bordelaise
Grilled Salmon with Lemon Dill Sauce
Herb Crusted Grouper with Citrus Hollandaise
Sea Biscuit (a medley of seafood in a cream sauce over puff pastry biscuits)

Assorted Dessert Table

Buffet includes Iced Tea, Coffee, Rolls and Butter during service time

Special Event General Information

FOOD AND BEVERAGE

Tampa Bay Downs must supply all food and beverages served in the Banquet rooms with the exception of specialty items, in which a service fee will be applied. As a licensee, Tampa Bay Downs is responsible for the administration of the sale and service of alcoholic beverages in accordance with the State of Florida Liquor Control board. It is the policy that Tampa Bay Downs supply all alcoholic beverages.

GUARANTEES

A Guaranteed number of guests and final payment will be required 72 hours prior to the function. This guarantee is not subject to a reduction. You will be billed for the guaranteed number or actual attendance whichever is greater. In the event that the guarantee is not received, the original estimated attendance count would be prepared and billed. We are prepared to set for 5% above the guarantee.

DEPOSITS

A deposit is required within 10 days to hold space for all contracted events and is non-refundable once received.

SERVICE CHARGE & TAX

All food and beverage functions are subject to an 18% service charge and Florida state sales tax, as stated on the contract. Any function not meeting the minimum requirements will be subject to a \$50.00 (fifty dollar) surcharge. This is in addition to a customary 20% service charge. A beverage service fee will be applied depending on type of service selected.

ROOM & SET UP FEE

Function rooms are assigned according to the anticipated number of guaranteed guests. If there are fluctuations in the number of attendees, Tampa Bay Downs reserves the right to reassign banquet space. Tampa Bay Downs reserves the right to charge a service fee for set-up of banquet space with extraordinary requirements. A room set-up fee will be charged where applicable.

SECURITY

Tampa Bay Downs shall not assume responsibility for damage or loss of any merchandise or articles left at Tampa Bay Downs prior to or following a banquet or meeting. Arrangements may be made for security of exhibits, merchandise, or articles set up for a display, prior to a planned event through Tampa Bay Downs, at an appropriate charge

BILLING

Full guaranteed payment is due 5 days prior to the event, unless credit has been established.

CANCELLATIONS

A cancellation that is received within 30 days of the event is subject to a penalty fee equal to 50% of the contracted and estimated food and beverage charges.

MISCELLANEOUS

We will be more than happy to assist you in arranging for special food and beverage packages, theme parties, special decorations, entertainment, floral arrangements, and staging requirements.

PRICING

All of the included pricing is based on Fair Market Value. Due to the fluctuation in food costs, the quoted prices are subject to change up to 90 days prior to the function.

LIABILITY

Tampa Bay Downs reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly.