

RUNNING ACES

GROUP SALES

MEETINGS

PARTIES





BANQUETS

ENTERTAINMENT

& MORE!

.....
For further information on
catering and events, call: 651-925-4571
or email: Events@RunningAcesHarness.com
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WWW.RUNNINGACESHARNESS.COM | 651-925-4600 | 877-RUN-ACES    

20 Minutes North of Minneapolis/St. Paul – Off I-35, Exit 129 | 15201 Running Aces Blvd, Columbus, MN 55025

BLACKJACK | POKER | HORSE RACING | DINING | ENTERTAINMENT

GROUP SALES INFORMATION

PRICING

Pacers Atrium

The Atrium is the main area for guests when we have our live racing running, but in our off season we offer it for any kind of event. The Atrium has a classy yet nostalgic look and feel. The 4,100 square foot room has ceiling height windows that overlook our natural wildlife area in the center of our track.

VIP Room

The elegance of Club Aces is a private room perfect for your weekly board meeting, sales meetings or as an additional spot for a VIP reception prior to an event in the Atrium. Our homemade catering can supply your event with a boxed lunch or with a Hors D'oeuvres display. Club Aces is also furnished with private rest rooms and state-of-the-art audio visual equipment.

Finish Line

(Only available during our Live Racing season)

\$12 per person and includes a program, \$10 gaming voucher, \$2 racing wager, \$10 in food coupons, and a race named after your group! Groups that would like to offer a larger food voucher can increase the package price in \$5 increments per person. \$25 Add-on: Winning Horse Group Photo

	Standing Reception	Banquet	Classroom	Cost
Pacers Atrium	450 people	250 at rounds	150 at rounds	\$400 Mon-Thurs \$750 Fri-Sun
VIP Room	40 People	NA	15-30 people	\$150
Finish Line	150 people	96 at rounds	NA	\$150

ADDITIONS

Catering

We have our own in-house catering that can compliment your event with a wide variety to choose from. Whether you need an elegant entrée for a black tie gala or it is a laid-back picnic style event we can customize our menu to suit your needs.

Learn or Wager

We can enhance any event with the option to have a learning card game table or watch and wager on a horse race either at our track or around the country. There are many different options including betting vouchers, match play coupons, and simulcast programs. Options are all customizable and vary by each event.

Audio Visual Package

\$100 rental of audio visual equipment includes top of the line audio system, flat panel HD television with DVD and HDMI capabilities, a projector and a screen.

BREAKFAST

CONTINENTAL BREAKFAST BUFFET

Minimum of 25 persons

Variety of breakfast pastries with assorted preserves
served with regular and decaffeinated coffee and assorted fruit juices \$6.50 per person

ALL-IN BREAKFAST BUFFET

Minimum 25 person guarantee

Scrambled eggs, applewood smoked bacon, sausage links, seasoned breakfast potatoes,
seasonal cut fresh fruit, baker's assortment of breakfast breads and muffins \$12 per person

ACES PLATTER - PLATED

Scrambled eggs, with choice of applewood smoked bacon or sausage links,
seasoned breakfast potatoes and assorted breakfast breads \$9 per person

BREAKS

Chocolate Zen \$8 per person

Chocolate chip cookies
Double fudge brownies
Chocolate turtle tartlets
Chocolate covered strawberries

Coffee Break \$5 per person

Regular and decaffeinated coffee
Creamers, milk, and sugar
Fresh whipped cream, cinnamon, nutmeg, chocolate shavings and orange zest

The Munchies \$6 per person

Assorted potato chips & ranch dip
Assorted mini candy bars
Mixed nuts & snack pretzels

HORS D'OEUVRES

HOT HORS D'OEUVRE SELECTIONS

All hot hors d'oeuvres are priced by 25 pieces per order

Chicken Wings (BBQ, House Buffalo Sauce, Teriyaki)	\$20
Meatballs (BBQ, Swedish)	\$20
Artichoke Bruschetta	\$20
Italian Sausage en Crute	\$20
Mushroom Tartlets	\$20
Stuffed Mushrooms:	Cream Cheese \$20, Italian Sausage \$25, Crab \$30
Mini Egg Rolls	\$25
Pot Stickers	\$25
Chicken or Beef Satay with Spicy Peanut Sauce	\$35
Mini Crab Cakes	\$35
Mini Quiche	\$35
Walleye Fingers with Tartar Sauce	\$40
Spanakopita	\$40
Crab Rangoon	\$45
Buffalo Sliders	\$50
Bacon or Coconut Shrimp	\$60

COLD HORS D'OEUVRE SELECTIONS

All hors d'oeuvres are priced by 25 pieces per order

Salami Stuffed with Borsini Cheese	\$25
Smoked Salmon Lefse	\$25
Cucumber with Crab Salad	\$25
Tuscan Turkey Pinwheel	\$25
Silver Dollar Sandwiches	\$40
Prosciutto wrapped Cantaloupe	\$50
Tenderloin Beef with Horseradish Cream on Crostini	\$75
Lobster with Lemon Aioli on Crostini	\$75

SPECIALTY HORS D'OEUVRE DISPLAYS

Each display serves 25 people

Hot Spinach & Artichoke Bruschetta Served with Crostini	\$50
Seven Layer Dip with Tortilla Chips & Salsa	\$50
Cheese Tray with Crackers	\$50
Fruit Tray	\$50
Crudités with Dill or Ranch Dip	\$50
Spinach Dip in Bread Bowl	\$50
Prosciutto Tray with Cantaloupe, Honeydew, Grapes	\$75
Baked Brie with Flat Bread & Sliced Granny Smith Apples	\$75

CARVING STATION

Served with petite rolls

Choice of 2 sauces: brandy mushroom sauce, red wine demi glace, stone ground mustard demi or horseradish sauce

Garlic or Rosemary Pork Loin	\$200
Tenderloin Beef	\$275

LUNCH

LUNCH ENTREES

All lunch entrees served with a house salad and rolls (choice of 2 dressings) and choice of mashed potatoes, baby red potatoes, rice medley, or seasonal vegetable with choice of coffee or tea.

Roasted Pork Loin

with onion sauce or rosemary sauce..... \$12

Grilled Chicken

Choice of mushroom, sun-dried tomato, Dijon or champagne sauce \$14

Meat or Vegetable Lasagna

with marinara sauce & garlic breadsticks..... \$14

Cheese Tortellini

with peppers, onions, & pesto cream sauce with breadsticks \$14

Crusted Walleye

Almond or pistachio crusted \$18

Deli Buffet

Ham, smoked turkey and roast beef with white, wheat, or marble rye bread accompanied by assorted cheeses and toppings. Served with potato chips and choice of potato salad, pasta salad, coleslaw, or fruit salad..... \$14 per person

Mexican Buffet

Taco meat, refried beans, Spanish rice, soft and hard shell tortillas, shredded cheese, lettuce, tomato, onion, salsa, sour cream, and guacamole \$16 per person

Italian Buffet

Italian Buffet comes with breadsticks and Caesar salad and choice of sauce: marinara, Alfredo, Rose', or pesto cream sauce

Choice of 2 items: meat or vegetable lasagna, sausage and peppers, cheese ravioli, cheese tortellini with onions and peppers..... \$18 per person

Add house baked assorted cookies for an additional price of \$2 per person

Boxed Lunches

Boxed lunches include your choice of one salad and one sandwich with a bag of chips, apple, and a cookie. (One salad choice per party. Choice applies to entire party.)

Salad choices: potato salad, coleslaw, pasta salad, or fruit salad

Sandwich choices: ham and Swiss, turkey and Swiss, or roast beef and cheddar..... \$12 per person

DINNER

DINNER ENTREES

All dinner entrees include a house salad, dinner rolls, vegetable of the day, and coffee or tea.

Choice of 2 dressings: Ranch, French, 1,000 Island, Blue Cheese, Golden Italian, Raspberry Vinaigrette)

Choice of potatoes: baked potato, roasted red potatoes, mashed potatoes, au gratin potato, or wild rice medley

CHICKEN

Grilled Chicken Breast

Choice of mushroom, sun-dried tomato, Dijon or champagne sauce..... \$22

Parmesan Crusted Chicken

with Dijon mustard sauce..... \$25

Minnesota Chicken

Chicken breast stuffed with wild rice mix with mushroom sauce \$25

Stuffed Chicken

with prosciutto, cheddar and spinach with champagne sauce..... \$25

PORK

Stuffed Pork Loin

with Fuji apple stuffing \$25

Bacon Wrapped Pork Tenderloin

Choice of sauce: mushroom, apple Brandi demi, or pork gravy \$25

Bone-in Smoked Pork Chop

with beer ale mustard sauce \$25

BEEF

New York Striploin \$30

Filet Mignon \$35

Prime Rib

Au jus and horseradish sauce..... \$30

Sliced Sirloin

Choice of red wine demi, or cognac peppercorn sauce \$28

DINNER

SEAFOOD

Grilled Salmon

Choice of sauce: dill cream sauce, Stoneground mustard, or lemon caper \$28

Baked Walleye

with scallion butter and lemon butter \$30

Almond or Pistachio Crusted Walleye

Choice of mango lime or lemon dill caper \$30

Grilled Prawns

with garlic butter & parsley \$35

COMBO

Chicken & Grilled Prawns

Choice of mushroom, sun-dried tomato, Dijon or champagne sauce \$35

Petite Filet & Grilled Prawns

..... \$35

Salmon & Grilled Prawns

Choice of sauce: dill cream sauce, Stoneground mustard, or lemon caper \$35

Salmon & Filet

Choice of sauce: dill cream sauce, Stoneground mustard, or lemon caper \$35

Chicken & Filet

Choice of mushroom, sun-dried tomato sauce, Dijon or champagne sauce \$35

MEAT OR VEGETABLE LASAGNA

with marinara sauce and garlic breadsticks \$26

DESSERTS

Chocolate Cake, Cheesecake, Carrot Cake, Lemon Chiffon Cake Add \$4 per person

DINNER

DINNER BUFFET \$28 per person

Choice of 3 Salads:

Mixed Greens, Pasta Salad, Potato Salad, Fruit Tray, Cheese Tray, or Vegetable Tray

Choice of Potatoes:

Mashed Potatoes, Roasted Red Potatoes, Au Gratin Potatoes, or Rice (Jasmine or Wild)
Served with seasonal vegetable

Choice of 3 Entrées:

(Includes Vegetable du Jour and Dinner Rolls)

Pan Seared Chicken Breast - choice of sauce: mustard, sun-dried tomato, mushroom

Parmesan Crusted Chicken Breast - with dijon mustard sauce

Wild Rice Stuffed Chicken Breast - with mushroom sauce

Prosciutto Stuffed Chicken Breast - with prosciutto, cheddar, spinach, and champagne sauce

Sliced Sirloin - with red wine demi glace

Fuji Apple Stuffed Pork Loin - with apple jack brandy demi glace

Pan-Seared Salmon - with whole grain mustard sauce

Pistachio Crusted Walleye - with mango lime sauce

Cod - with lemon dill caper sauce

Meat or Vegetable Lasagna - with marinara sauce

Choice of 2 Desserts:

Bread Pudding, Apple Crumble, Peach Cobbler, Chocolate Cake,
Carrot Cake, Cheesecake, Petite Fours, or Key Lime Pie

AROUND THE WORLD BUFFET \$35 per person

Asian

Choice of 1 item: Asian Noodle Salad, Asian Slaw, or Kimchi

Choice of 1 item: Jasmine Rice or Lo Mein

Choice of 1 item: Asian Wings, Lemongrass Pork Chops, or Tilapia with Ginger Soy Sauce

Choice of 1 item: Almond Cookies or Fortune Cookies

Mexican

Choice of 1 item: Black Bean Corn Salad, Taco Salad, or Jicama Slaw

Choice of 1 item: Chicken, Beef, or Shrimp Fajita, Chicken Tamales, Pork Carnitas

Choice of 1 item: Tiramisu or Panna Cotta

Italian

Choice of 1 item: Bruschetta, Caprese Salad, or Antipasta Salad

Choice of 1 item: Sausage & Peppers, Meat or Vegetable Lasagna,
Chicken with Cheese Tortellini and Pesto Cream Sauce

Choice of 1 item: Tres Leche or Flan

BEVERAGES & BAR SERVICE

BAR SERVICE OPTIONS

Hosted Bar Option

The hosted bar is sponsored and paid for by the host of the event. Billing will be calculated on actual consumption plus 18% service charge. As the host, you may choose the duration of service from one hour or throughout the event.

Cash Bar Option

Cash bar service allows each guest the opportunity to purchase his or her own beverages. Cash will be the only form of payment accepted, and running tabs are not allowed. Cash bars will include a combination of call and premium brands and the prices will be inclusive of state sales tax.

BAR PRICING

Prices charged per drink

Domestic 12 oz. bottled beer.....	\$4.25
Import and premium domestic bottled beer	\$5.25
House wine	\$5.75
Call brand spirits	\$5.25
Premium brand spirits	\$6.25
Keg - Miller Lite or Budweiser	\$250

Domestic Beer *(Include but not limited to)*

Budweiser, Bud Light, Coors Light, Michelob Golden Light, Miller Lite

Imported and Premium Domestic Beer *(Include but not limited to)*

Corona and Heineken

Call Brand Spirits *(Include but not limited to)*

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Rum, Dewar's Scotch, Jim Beam Bourbon, Jack Daniels Whiskey, Seagram's 7 Blended Whiskey, Jose Cuervo Tequila

Premium Brand Spirits *(Include but not limited to)*

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Glenlivet Scotch, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Patron Silver Tequila, Bailey's Irish Crème, Kahlua, Amaretto Disaronno

One portable bar staffed with one bartender for every 100 guests is recommended. Please consult with your event coordinator for bar and staffing needs.

Drink tickets are available upon request and may only be printed by Running Aces.

Wine List Available Upon Request.

If there are specific beverages you would like added to your event, please speak with your sales or event coordinator.

A standard corkage fee of \$ 12.00 per 750 ml bottle of wine and \$15.00 per 1.5 liter bottle will be charged for any special event wine brought into our facility. Prior arrangements must be made and service will be subject to state and local laws.

All alcoholic beverages must be purchased poured and served through Running Aces and its staff. Minnesota law requires that one shall not sell, dispense, or give alcoholic beverages to an intoxicated person, or anyone simulating intoxication; and to prevent a person under the legal age to purchase and/or consume alcoholic beverages. Proper identification will be required by anyone who, in our judgment, appears to be under the age of 30. Anyone arriving for an event that is or, in our judgment, appears to be intoxicated will be refused the service of alcohol and may be denied entry into the facility. No alcoholic beverages may be brought into Running Aces, and no beverages purchased within will be allowed to leave Running Aces. We reserve the right to decline alcohol service to an individual for any reason and to discontinue alcohol service for any event.

POLICIES

Reservation and Deposit

Reservations are tentative and not considered final and therefore may be cancelled by Running Aces at anytime until a signed contract and deposit are received by Running Aces. A facsimile signature is sufficient for purposes of a signed contract. A deposit in the amount \$0.00 (room rental) is due at the time the reservation is made.

House Policies

Room rental is based on eight (8) hours of rental. Access to the room for an event is typically one and a half (1.5) hours before the event is to take place. Changes to the time access of the room is allowed and can be arranged with the sales representative on a case by case basis.

Guests under the age of 21 are not allowed to consume alcohol. Running Aces is a licensed restaurant and bar and we card all guests. Guests under the age of 18 are not allowed to participate in any table games and are not allowed on our gaming floor. A valid I.D. is required to participate in any gambling at Running Aces.

Food and Beverage

Menu selection is due a minimum of ten (10) business days before the event. Room Rental and all food and beverage will have a 7.125% sales tax, alcoholic beverages will have a 9.25% sales tax. All food and beverage will have a 18% service charge added to the total. The service charge is not a gratuity. It is the property of Running Aces Harness Park that may be but not necessarily all distributed to banquet staff. Buffet portions are finite and are not replenishable. Additional charges will apply if more food is requested. Left-over buffet food cannot be packaged up and given to the host, but will be discarded for food safety reasons. Plated food is property of the host and can be taken home.

Final Guarantee

Final guarantee is due a minimum of ten (10) business days before the event. If numbers increase five (5) business days before the event, Running Aces does not guarantee they will be able to accommodate the increase. Once final guarantee is given, client is responsible for all food and beverage charges if the event is cancelled for any reason. Payment is due at the time of the final guarantee. Any remaining balance is due at the conclusion of the event unless predetermined and agreed upon by both parties

Cancellation Policy

The deposit is nonrefundable, but may be transferable if another event date is available and enough time is given to Running Aces to re-sell the cancelled date. No-show events will be charged at the full contracted value.