



THE JOCKEY



240 Lancaster Ave • Malvern, PA 19355 • (610) 296-2222 • zoe@jockeytavern.com

PASSED HORS D'OEUVRES

Sesame Chicken Bites with Sweet & Sour dipping sauce

Crispy Tater Tots with Bacon Marmalade

Caprese Skewers with Cherry Tomatoes & Mini Mozzarella

Mini Crab Cakes with Tangy Remoulade

Roquefort Deviled Eggs topped with Bacon Crumbles & Fried Onion

Golden Duck Egg Rolls with Spicy Orange Marmalade Dip

Sausage-Stuffed Mushrooms with Hollandaise Drizzle

Pigs in a Blanket with Dijon Mustard

Select 5 for 30 minutes \$10 per person (Minimum 25 persons)

Select 5 for one (1) hour \$20 per person (Minimum 25 persons)

GOURMET CHEF STATION

CARVERY STATION

Hand-Carved Roast Beef au Jus \$10 pp

Hand-Carved Roast Pork Loin with Apricot Sauce \$9 pp

Hand-Carved Roast Turkey with Gravy & Cranberry \$8 pp

Minimum 40 guests with buffet purchase

PASTA STATION

Pasta Choices: Penne, Orecchiette, Spaghetti

Sauces: Pomodoro Tomato Sauce, Creamy Alfredo Sauce

Toppings: Sautéed Mushrooms, Caramelized Onions, Sautéed Bell Peppers, Steamed Broccoli, Grilled Asparagus

\$10 per person (Minimum 40 guests with buffet purchase)

STIR-FRY STATION

Proteins: Chicken, Steak, Mini Shrimp

Vegetables: Broccoli, Mushrooms, Peppers, Snap Peas, Red Onion

Toppings: Steamed Jasmine Rice

Sauces: Classic Szechuan, Zesty Sweet & Sour

\$12 per person (Minimum 40 guests with buffet purchase)



STATIONARY HORS D'OEUVRES

Artisan Cheese Board

Assorted local cheeses, veggies, crackers, ranch & blue cheese dips

\$6 per person (Minimum 30 guests)

The Venetian Board

Roasted peppers, cauliflower, zucchini, heirloom carrots, lemon hummus, assorted olives, aged provolone, baby mozzarella balls, marinated artichokes and mushrooms, crostini, pita

\$7 per person (Minimum 30 guests)

Hot Artichoke & Crab Dip

Fresh veggies, crackers

\$4 per person (Minimum 25 guests)

RAW BAR

Chilled Jumbo Shrimp \$6 each

Oysters on half shell \$3 each

Salmon Tartar Spoons \$3 each

Minimum for each raw bar selection is 50

BUFFET DESSERTS

JOCKEY SWEET TABLE

Mini Cannolis & Cream Puffs

Fresh-Baked Oatmeal & Toll House Cookies

Mini Cheesecakes

Flourless Chocolate Brownies

\$8 per person (minimum 25 persons)

DERBY SUNDAE BAR

Hand-Dipped Vanilla Ice Cream

Flourless Chocolate Brownies

Whipped Cream, Chocolate Sauce, Jimmies

Wet Walnuts

\$10 per person (minimum 40 persons)

PARISIAN GRAND PRIX

French-Style Crêpes with a selection of delicious toppings: bananas, strawberries, chocolate sauce, whipped cream, Nutella, caramel sauce

\$10 per person (minimum 40 persons)

DINNER BUFFETS

THE STEEPLECHASE BUFFET



\$42 PER PERSON

APPETIZERS & SALAD

- Deviled Eggs with Pepper Bacon & Fried Onions
- Artisan Cheese Board with Fresh Vegetables, Dips & Crackers
- Lemon-Olive Oil Hummus with Pita Chips
- Spicy Caesar Salad with Zesty Bread Crumbles

ENTRÉES

- Short Ribs au Poivre
- Roast Chicken Marsala with Fresh Mushrooms
- Fresh Broiled Cod Piccata with Lemon Caper Sauce
- Penne Bolognese

SIDES

- Yukon Gold Whipped Potatoes
- Medley of Sautéed Fresh Vegetables
- Fresh-Baked Club Rolls with Sweet Butter

POLO LOUNGE CARVERY



\$38 PER PERSON

APPETIZERS & SALAD

- Crab Imperial Stuffed Mushrooms with Hollandaise Sauce
- Cheesy Baked Cauliflower au Gratin
- Boneless Wings with Spicy Sweet Sriracha Glaze
- Chopped Cobb Salad with Dijon Vinaigrette

CARVING STATION

- Slow-Roasted Beef au Jus with Horseradish Sauce
- Roast Pork Loin with Apricot Sauce

ENTRÉES

- Classic New England Baked Cod with Bread Crumbs & Lemon
- Quattro Formaggi Cavatelli Pasta with Rosa Sauce

SIDES

- Charred Broccoli with Garlic Butter Sauce
- Fresh-Baked Club Rolls with Sweet Butter

THE JOCKEY PRIME

\$48 per person

APPETIZERS & SALAD

- Hot Artichoke & Crab Dip with Crostini
- Lemon-Olive Oil Hummus with Pita Chips & Fresh Vegetables
- Chilled Shrimp with Cocktail & Remoulade Sauces
- Beet & Burrata Garden Salad with White Balsamic Vinaigrette

ENTRÉES

- Roast Prime Rib of Beef au Jus with Horseradish Sauce
- Roast Salmon Fillet with Asian Miso Glaze
- Penne Pomodoro with Fresh Mozzarella & Basil

SIDES

- Grilled Asparagus with Fresh Herb Butter
- Yukon Gold Whipped Potatoes
- Parker House Dinner Rolls with Sweet Butter

BRUNCH, LUNCH, HAPPY HOUR BUFFETS

THE GRAND HUNT BRUNCH



\$32 PER PERSON / AVAILABLE SATURDAY & SUNDAY, 11:00 AM – 2:00 PM

FRESH & LIGHT

Fresh Fruit Bowl

Garden Salad with Candied Pecans, Strawberries & White Balsamic Vinaigrette

BRUNCH CLASSIC

Brioche French Toast scented with Grand Marnier & Vanilla

Classic Manhattan Eggs Benedict

Soft Scrambled Eggs

SAVORY SPECIALTIES

Smoked Brisket Casserole with Pepper, Onions & Potatoes

Creole Shrimp & Butter Grits

Smoked Bacon

Glazed Country Ham

SIDES & TOASTS

Hash Browns with Caramelized Onions

Buttered Texas Toast

Bagels with Whipped Cream Cheese

MIMOSA BAR

ASSORTED JUICES,
PROSECCO,
CHAMPAGNE

*\$10 PER PERSON
PER HOUR*

BOURBON TRAIL LUNCH



\$30 PER PERSON / AVAILABLE 11:30AM—2:00PM

SOUP & SALAD

Roasted Tomato Bisque

Garden Salad with Candied Pecans, Strawberries & White Balsamic Vinaigrette

Chopped Greek Salad with Tzatziki Dressing

SMALL PLATES

Grilled Cheese with Caramelized Onion & Apple on Sourdough

Mini Wagyu Burger Sliders with Cheddar & Caramelized Onions

ENTRÉES & SIDES

Chicken Breast Marsala with Fresh Mushrooms

Steamed Jasmine Rice

Glazed Heirloom Carrots

WINNER'S CIRCLE HAPPY HOUR



\$27 PER PERSON / AVAILABLE TUESDAY—FRIDAY 3:00PM—7:00PM

APPETIZERS & SMALL BITES

Boneless Wings with Zesty Jamaican Jerk Glaze

Lemon-Olive Oil Hummus with Pita Chips & Fresh Vegetables

Golden Tortilla Chips with Salsa

ENTRÉES

French Dip Hot Roast Beef Sandwiches with Horseradish Sauce

Penne Pomodoro topped with Crumbled Feta Cheese

Sausage Cacciatore with Peppers, Mushrooms & Onions

SIDES

Fresh-Baked Club Rolls with Sweet Butter

PLATED LUNCHES FOR SARATOGA ROOM

THE RADNOR

\$40 PER PERSON PLUS GRATUITY & TAX

FIRST COURSE

Roasted Tomato Bisque

Spicy Caesar Salad with peppery bread crumbs

Stacked Avocado Wedge with Blue Cheese Dressing

Please choose one (1) option for your guests

ENTRÉES COURSE

Chicken Breast Marsala with Fresh Spinach & Rice

Grilled Salmon Piccata with Rice & Steamed Broccolini

Sausage & Roasted Pepper Orecchiette

Please choose two (2) options for your guests

DESSERT

Key Lime Pie

New York Cheesecake with Strawberry Sauce

Orange Olive Oil Cake with Italian liqueur syrup, whipped cream

Please choose one (1) option for your guests

ADDITIONAL INCLUSIONS

Iced Tea, Lemonade, Coffee, Hot Tea

THE DEVON

\$35 PER PERSON PLUS GRATUITY & TAX

FIRST COURSE

Roasted Tomato Bisque

Spicy Caesar Salad with peppery bread crumbs

Tossed Mixed Greens Salad with White Balsamic Vinaigrette

Please choose one (1) option for your guests

ENTRÉES COURSE

French Dip Roast Beef Sandwich

Grilled Cheese with Caramelized Onion & Apple on Sourdough

Salmon BLT Wrap

Please choose two (2) options for your guests

DESSERT

Key Lime Pie

New York Cheesecake with Strawberry Sauce

Orange Olive Oil Cake with Italian liqueur syrup, whipped cream

Please choose one (1) option for your guests

ADDITIONAL INCLUSIONS

Iced Tea, Lemonade, Coffee, Hot Tea

THE UNIONVILLE

\$26 PER PERSON PLUS GRATUITY & TAX

FIRST COURSE

Roasted Tomato Bisque

ENTRÉE COURSE

Classic Chicken Salad on Sourdough with Lettuce & Tomato

Chopped Santorini Salad with Grilled Shrimp

Chicken Parmesan with Spaghetti

Please choose two (2) options for your guests

DESSERT

Chocolate Chip Cookie Plate

ADDITIONAL INCLUSIONS

Iced Tea, Lemonade, Coffee, Hot Tea

***Minimum 20 guests**

PLATED DINNERS

FIRST COURSE

INCLUDED WITH ENTIRE PRICE — PLEASE CHOOSE ONE (1)

- Stacked Avocado Wedge** with Blue Cheese Dressing
- Garden Salad** with White Balsamic Dressing
- Spicy Caesar Salad** with Peppery Bread Crumbs
- Strawberries & Greens** with Goat Cheese, Tomato, Red Onion & White Balsamic Dressing
- Caprese Salad** with Fresh Mozzarella, Tomato & Balsamic Dressing
- Mediterranean Salad** with Feta, Kalamata Olives, Cucumber, Pepperoncini & Fresh Greens
- Roasted Tomato Bisque** with Goat Cheese Crostini

ENTRÉE COURSE

PLEASE CHOOSE TWO — INCLUDES FIRST COURSE AND BREAD & BUTTER SERVICE

Roast Salmon with Zesty Basil Butter & Chimichurri, Basmati Rice & Steamed Broccoli	\$34
Roast Cod Piccata with Lemon Caper Sauce, Fresh Spinach & Toasted Orzo	\$32
Braised Short Rib au Poivre with Yukon Gold Mashed Potatoes & Heirloom Carrots	\$38
Chicken Marsala with Yukon Gold Mashed Potatoes & Sautéed Spinach	\$34
Filet Mignon served with herb butter, side of au poivre, Whipped Potatoes & Grilled Asparagus	\$43
Jumbo Lump Crab Cakes with Whipped Potatoes, Steamed Broccoli & Remoulade Sauce	\$44
Sausage & Roasted Pepper Orecchiette	\$31
Prime Rib au Jus with Horseradish Sauce, Whipped Potatoes & Grilled Asparagus	\$49

DESSERT

PLEASE CHOOSE ONE — \$10 EACH

- Key Lime Pie** with Fresh Berries & Whipped Cream
- Orange Olive Oil Cake** with Italian liqueur syrup, whipped cream
- Classic Italian Tiramisu**
- New York Cheesecake** with Strawberry Sauce
- Chocolate Brownie Sundae**

*Minimum 25 guests

BEVERAGE PACKAGES

The Jockey Tavern offers a variety beverage options to suit every event:

OPEN BAR

Priced per person by the hour, charges vary according to package

CONSUMPTION BAR

Charges are tabulated by precise guest consumption

CASH BAR

Guests pay for their own alcohol

PIMLICO OPEN BAR

\$13 PER PERSON PER HOUR

Craft Draught & Bottled Beers

House wines

House Liquor (*Highballs & Up Drinks*)

JOCKEY TAVERN OPEN BAR

\$10 PER PERSON PER HOUR

Craft Draught & Bottled Beers

House wines

BELMONT PARK OPEN BAR

\$16 PER PERSON PER HOUR

Craft Draught & Bottled Beers

Premium Wines

Premium Liquor (*Highballs & Up Drinks*)

CHURCHILL DOWNS OPEN BAR

\$18 PER PERSON PER HOUR

Craft Draught & Bottled Beers

Premium Wines

Mint Julep Bar

Grand Prix Top-Shelf Liquor (*Highballs & Up Drinks*)

LUXE BRUNCH OPEN BAR

\$15 PER PERSON PER HOUR

House Wines

Craft Draught & Bottled Beers

Mimosas, Bloody Mary's & Espresso Martinis

GRAND PRIX

Grey Goose Vodka

Ciroc Vodka

Belvedere Vodka

Hendricks Gin

Botanist Gin

Johnny Walker Black

Casamigos Blanco Tequila

Knob Creek Rye

Bulleit Bourbon

HOUSE WINE

Pinot Grigio

Chardonnay

Merlot

Cabernet Sauvignon

BEER

Seasonal Jockey Craft Beer (6)

Michelob Ultra

Cloudy + Cumbersome Hazy

Brooklyn Lager

Athletic Non Alcoholic

NON-ALCOHOLIC BEVERAGES

Iced tea, Lemonade, Coffee, Hot Tea, Citrus water \$4

Bottled Sodas cash bar pricing \$4 each

PREMIUM

Jack Daniels Whiskey

Tito's Vodka

Absolut Vodka

Bluecoat Gin

Dad's Hat Rye

Captain Morgan Rum

Dewars White Label Scotch

Jose Cuervo Tequila

PREMIUM WINE

Dry Rose

Prosecco

Pinot Noir

Sauvignon Blanc

Cabernet Sauvignon

Reisling

Malbec

Bottled Sodas included in Open Bar Packages

BRIDAL & BABY SHOWER FLOWER BARS

Elevate Your Celebration with a Bloom Bar Experience!

Surprise and delight your guests with a stunning, interactive flower cart that turns any bridal or baby shower into an unforgettable experience. From building their own beautiful bouquets, our curated flower bars bring charm, creativity, and photo-worthy moments to your event!

FLOWER BAR	PRICE (\$)	NOTES
Rent & Delivery	\$250	Includes cart rental and delivery to site
Set-Up	\$125	We handle all of the set-up and cleanup — it will be ready when you arrive!
Per Person Fee (35 person min)	\$15	Per person charge

**10% Handling & Coordination fee*

Orders must be **confirmed and **paid** for **two (2) weeks** in advance of your event*



EVENT & MEETING SPACES

ROOMS	SEATED	RECEPTION	SQ FOOTAGE
The Polo Lounge	125	175	3,600 SF
The Trophy Room	75	85	1,100 SF
The Veranda	125	200	4,000 SF
The Porch	60	75	1,400 SF
The Saratoga Room	24	30	265 SF
The Hightops	30	30	-



THE POLO LOUNGE

35 to 125 guests

The Polo Lounge at The Jockey Tavern is a distinguished and inviting space designed for those who appreciate timeless elegance and spirited gatherings. The Polo Lounge features a handsome stone bar and a refined lounge with fireplace. This classic space of soft taupe and beige offers leather chesterfield couches, accent seating to enjoy craft cocktails, heart warming bourbons and tasty hors d'oeuvres. A heritage billiard table adds a touch of leisurely entertainment.

The walls are adorned with curated photographs and artwork celebrating the grandeur of the Sport of Kings, creating an atmosphere rich with history and tradition. Flexible seating arrangements can accommodate both intimate gatherings and grand celebrations with ample space for a sumptuous buffet, live music and even dancing. Whether hosting a milestone event, a lively reception, or an upscale cocktail party, The Polo Lounge offers an ambiance of refinement and comfort making every occasion truly unforgettable.



THE TROPHY ROOM

30 to 70 guests

Step into The Trophy Room, an intimate yet distinguished banquet space at The Jockey Tavern, where tradition and elegance meet. Wrapped in warm green tones, this refined setting is anchored by a handsome wood carved fireplace casting a soft glow over the room. Rich walnut bookshelves flank the fireplace displaying curated equestrian artifacts, vintage trophies, and leather bound books, paying homage to the timeless spirit of the sport.

Seating is arranged along plush tartan plaid banquettes offering both flexibility, intimacy and a nod to classic equestrian heritage. The space is designed for private gatherings, celebratory dinners and corporate events and exude an understated luxury. The Trophy Room delivers a setting that you and your guests will long remember.

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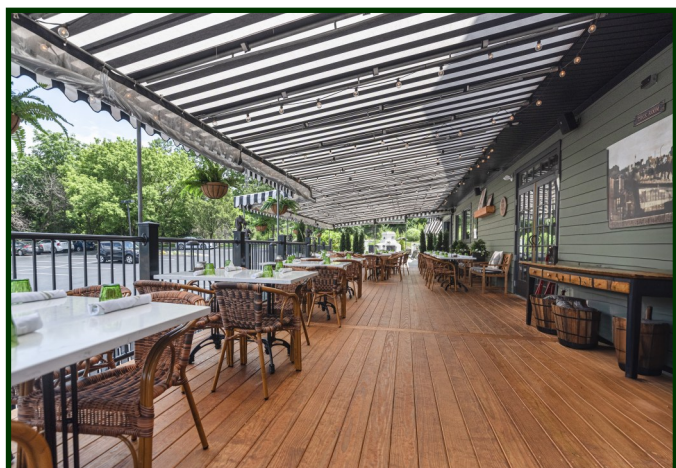


THE VERANDA

30 to 125 guests

The Veranda at The Jockey Tavern offers an elevated outdoor experience with its own dedicated bar, open-air seating beneath a crisp white arbor, and a vibrant equestrian mural that adds a sense of place and celebration. Most of the space is covered and thoughtfully protected from wind and rain, allowing your event to go on in comfort—rain or shine. Café-style string lights create a warm, ambient glow as the sun sets, while a nearby fireplace lounge and landscaped borders complete the scene.

From cocktail receptions to milestone dinners, The Veranda blends alfresco charm with refined, easygoing hospitality.



THE PORCH

25 to 75 guests

Lined with black-and-white striped awnings, lush greenery, and cozy rattan seating, The Porch offers a breezy, sophisticated setting for alfresco gatherings. This covered weather-resistant outdoor space brings a garden-party atmosphere with all the comforts of indoor dining. Whether you're planning a cocktail-style reception or a seated celebration, The Porch blends relaxed refinement with the unmistakable style of The Jockey Tavern.

String lights, horsehead accents, and natural wood tones make it a favorite for bridal showers, milestone birthdays, or corporate get-togethers with flair.

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THE SARATOGA ROOM

12 to 25 guests

Tucked away within the Jockey Tavern, The Saratoga Room offers an intimate and refined setting for smaller gatherings. Designed with warmth and sophistication, the room is enveloped in soothing red tones, complemented toile wallpaper, creating a serene, sophisticated dining experience. A walnut stained wall of nooks and cubbies boasts a variety of books, wines and bourbons, plush plaid carpets enhance the cozy vibe.

Perfect for plated luncheons or private dinners. Whether hosting a family celebration, a business gathering or an exclusive dinner, The Saratoga Room provides a setting that is timeless and intimate.



THE HIGHTOPS

18 to 30 guests

For a fun and lively social event, consider The High Tops. Located adjacent to the main bar the area is anchored with a magnificent 18 foot stone fireplace with regal buffalo taxidermy. TV's, energetic music and live piano music (Friday and Saturday night) add to the excitement. Enjoy delightful appetizers, specialty cocktails, fine wines and craft beers at The High Tops.