



BY Z PHOTOS

Keeneland Hospitality has realized explosive growth under Managing Director Marc Therrien and his talented team of culinary artisans who expertly reimagine Keeneland and its food traditions to offer unparalleled hospitality that exceeds guest expectations at every turn.

The team has a full plate — no pun intended — that encompasses spring and fall race meets, four annual Thoroughbred auctions, and an expansive calendar of special events highlighted by weddings, private receptions and dinners, holiday parties, community and corporate events, and charity functions held in venues across Keeneland’s campus.

Chef Marc and his team have taken culinary service at Keeneland to a new level, featuring locally inspired dishes; new twists on popular pub food, such as smash burgers and carnitas; and healthy fare such as salads, wraps, and vegetarian options.

Keeneland Hospitality offers year-round, full-service catering capabilities and takes pride in customizing any event, whether it’s a private reception for 50 people or a corporate dinner for 1,000 guests. The team also can create specialty culinary experiences that will be equal parts engaging and delicious.

Keeneland Hospitality has created a series of Keeneland Crafted events that showcase the team’s culinary skills and further en-

hance the brand. The Paddock Dinner series (held in the summer), Sunday Brunch at Keene Place (Oct. 6, 13, 20), and Holiday Tea at Keene Place (Dec. 4-6 and Dec. 11-13) offer guests a unique way to celebrate Keeneland.

During race meets Keeneland Hospitality’s food and beverage service spans nine trackside dining rooms in the clubhouse and grandstand, 22 corporate suites, and 46 concession stands, not counting myriad race day-related on-site special events. At sales time the team is called upon to satisfy an international clientele in the Limestone Café and Grade 1 Grill, along with the Northern Dancer and Pavilion bars in the sales pavilion.

Keeneland Hospitality also operates Keeneland’s popular Track Kitchen, located in the stable area, open to the public, and famous for its hearty breakfasts and plate lunches.

The culinary achievements of Keeneland Hospitality are catching the attention of people far and wide and enhancing Keeneland’s unique appeal.

“I am very proud of what this team has accomplished together,” Chef Marc (pictured back row, left) said. “In three short years this team has developed a healthy culture that promotes integrity and autonomy and really embraces ‘The Keeneland Way’ each day. I enjoy the positive attitude each team member brings to the table, and it shows in each event we do — whether it be sales, race meets, or special events. We are just getting started.” **KM**