

# Banquet Menus



*The*  
**SPEEDWAY  
CLUB**  
CHARLOTTE MOTOR SPEEDWAY

5555 Concord Parkway South  
Concord, North Carolina 28027

704.455.3216

[www.GoSpeedwayClub.com](http://www.GoSpeedwayClub.com)

Live Like A Champion.  
Race Day And Every Day!

2016-2017

# LOCATION

The Speedway Club  
6th Floor  
5555 Concord Parkway South  
Concord, North Carolina 28027  
704.455.3216  
[www.gospeedwayclub.com](http://www.gospeedwayclub.com)



## Driving Directions

### From Charlotte/Douglas International Airport

Left lane exit from airport onto Billy Graham Parkway. Follow signs to I-85 North. Travel on I-85 North to exit 49. Turn right off exit 49 onto Bruton Smith Boulevard. Go approximately 1 mile to traffic light on US HWY 29. Cross intersection into parking area at the Speedway.

### From the South

Take I-77 North to exit 13 to I-85 North. Travel on I-85 North to exit 49. Turn right off exit 49 onto Bruton Smith Boulevard. Go approximately 1 mile to traffic light on US HWY 29. Cross intersection into parking area at the Speedway.

### From the North

Take I-77 South to exit 25 (Route 73). Take Route 73 East to I-85 South. Travel on I-85 South to exit 49. Turn left off exit 49 onto Bruton Smith Boulevard. Go approximately 1 mile to traffic light on US HWY 29. Cross intersection into parking area at the Speedway.

### From the East

Take I-40 West to exit 131 (I-85). Travel on I-85 South to exit 49. Turn left off exit 49 onto Bruton Smith Boulevard. Go approximately 1 mile to traffic light on US HWY 29. Cross intersection into parking area at the Speedway.

The Speedway Club is located in the blue tinted glass building to the right as you enter the parking area directly in front of the Speedway.

Parking spaces are all numbered (some are marked "reserved"). Parking for the Speedway Club is located to the left as you face the building and also to the far left between gates 3 and 4. There is also a paved area on the far right front that is available for additional parking.

Enter the building from the lower level and take the elevator to the 5th floor for the Ballroom area (King or Queen rooms) or take the elevator to the 6th floor for the Boardroom, 600 Room, and The Speedway Club Restaurant. (Please note that the doors on the 2nd level Ticket Office are locked daily at 5 PM.)

# DETAILS

Thank you for choosing **The Speedway Club at Charlotte Motor Speedway** for your event. We look forward to helping you through the planning and execution of your function.

## **Food Service**

All food served within The Speedway Club must be supplied and prepared by the Club's culinary team. Due to the Club having no control of how food is transported, stored, or secondarily prepared after it leaves the premises, no leftover food from catered functions may be taken from the Club.

Notice: consuming raw or undercooked beef, steak, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## **Beverage Service**

All alcoholic beverages, served on the Club premises (or elsewhere under the Club's alcoholic beverage license) must be dispensed only by Club servers and bartenders. Alcoholic beverage service may be denied to those guests who appear intoxicated or are under age.

## **Shipping**

To ensure proper storage and handling of meeting materials shipped to the Speedway, please schedule delivery no earlier than three (3) days prior to your function dates. Please use the following format:

The Speedway Club—6th Floor  
GROUP NAME and ARRIVAL DATE  
5555 Concord Parkway South  
Concord, North Carolina 28027

## **Loading, Unloading, and Parking at Smith Tower**

All materials must be brought in through the Service Entrance of Smith Tower. The Service Entrance is located on the left side of the building, behind the white fencing. Please check in with Security on the 1st floor of Smith Tower (main entrance) before unloading. The Client is responsible for informing all guests, vendors, participants, and attendees of the guidelines.

This area is a loading and unloading zone only. There is no parking in this area. All materials must be brought in through the Service Elevator (silver, diamond plate elevator) and may not be transported in the dress elevators.

Parking is within the Smith Tower parking lots. There is no stopping or unloading in the Valet area at the Main Entrance of Smith Tower.

## **Room Rental Fees**

Room Rental fees will apply to all function spaces. Your salesperson will give you those rates depending on the space required, date of your function, and club membership.

## **Tax and Service Charge**

Selections from our standard catering menu have a service charge of 22% and sales tax added to all food and beverage functions. The service charge is taxable. Taxes and service charge are subject to change. Meeting Room Rental, AV charges, and all other billed items have a service charge of 22% and sales tax.

## **Tables and Chairs**

Our round tables are 60 inches in diameter and can seat 8-10 guests in the banquet rooms. The Club Restaurant rounds are also 60 inches in diameter and can seat 6-10 guests. We have a limited number of classroom style tables. If classroom setup is required, additional table rental fees may apply.

## **Arrival and Setup Times**

Event space is available one hour prior to the start of the event for the client's arrival and setup. If additional time is required there may be an additional charge.

## **Final Counts and Guarantees**

Final guarantee of guest count is due by 12 Noon three (3) business days prior to the event. This will be considered the guaranteed head count. The final guarantee will be the minimum number of meals charged for. An estimated guest count is due to one (1) week prior to the event.

## Speedway Tours

### Book Your Tour with the Tours Department 704-455-3223

Tours depart from the Second floor of Smith Tower. Please arrive 30 minutes early for check-in. Tours operate rain or shine, please plan accordingly. Comfortable clothing for outdoors and air conditioned vans, comfortable shoes for walking, sunscreen, sunglasses. All on-track events are subject to track availability.

#### Feel the Thrill Speedway Tour | \$12 per person

Our “refueled” Feel the Thrill Tour offers fans a close-up look at areas that are off-limits on race days. You will see the NASCAR Sprint Cup Series Garage, navigate through two infield race tracks, make your way down Pit Road and take a picture in Victory Circle. Learn the history of Charlotte Motor Speedway while enjoying a comfortable van ride around the Superspeedway where you will feel the full-tilt force of the 24-degree banking. Plus, visit zMAX Dragway and The Dirt Track at Charlotte on this exciting tour!

Schedule for Non-Event Days Monday through Saturday:

9:30am 10:30am 11:30am 1:30pm 2:30pm 3:30pm

Tour Length: 45 minutes to 1 hour

#### Over The Wall Tour | \$20 per person

The Over the Wall Tour is designed for the hard-core NASCAR fan. This intimate group tour includes all the details of the Feel the Thrill Tour plus exclusive additional features. In addition to a detailed visit to the zMAX Dragway and The Dirt Track at Charlotte, you will have a walking tour through The Speedway Club and visit one of our 113 suites, Performance Racing Network (PRN) studios, and experience the breathtaking view of Charlotte Motor Speedway from the top of the Ford Grandstand. Later you will cruise down pit road and experience first-hand the feel of the 24 degree banking. Tour the Media Center and take a walk down memory lane as you view timeless photos of CMS history. Take advantage of this exciting opportunity today by reserving your seat in advance or visiting the Tour Desk on the second floor of Smith Tower.

Schedule for Non-Event Days Monday through Saturday: 10:30am 1:30pm

Tour Length: 2 hours



# GET ON TRACK

## Pace Car Rides

### Book Your Rides with Ed Lucas:

[ELucas@CharlotteMotorSpeedway.com](mailto:ELucas@CharlotteMotorSpeedway.com)

2 full laps at 75-80 miles per hour. Participants must sign the “Release and Waiver of Liability” to ride

Under 18 must have their parent or guardian sign the “Parental Consent, Release and Waiver of Liability”, (No car seats) 3 riders per car, Seat belts are required, No alcoholic beverages

#### Pace Car Rates:

0 – 50 guests = \$40/rider

51 – 100 guests = \$30/rider

101+ guests = \$20/rider

(No Rides done after Dark)

## Driving Schools

Richard Petty Driving Experience

[www.DrivePetty.com](http://www.DrivePetty.com)

1-800-237-3889

Pete Bartlett

[PBartlett@drivingexp.com](mailto:PBartlett@drivingexp.com)

704-454-6233

NASCAR Racing Experience

[www.NASCARRacingExperience.com](http://www.NASCARRacingExperience.com)

Kurt Weinhardt [kurt@driving101.com](mailto:kurt@driving101.com) 704-886-2400

Rusty Wallace Racing Experience

[www.RaceWithRusty.com](http://www.RaceWithRusty.com)



# PLAN WITH SPEED

## **Complete Meeting Package | \$85 per person**

(For groups of 10-100 people)

Per person price includes the room rental fee and the following:

### **Deluxe Continental Breakfast**

Danish Pastries, Muffins and Bagels with Cream Cheese

Seasonal Sliced Fresh Fruit and Berries

Assorted Yogurts

Assorted Chilled Fruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Bottled Water

### **All Day Beverage Station**

Coffee, Decaffeinated Coffee, Hot Tea

Iced Tea, Soft Drinks and Bottled Water

### **Morning Break**

Whole Fruit

Granola Bars

Breakfast Bread

### **Audio/Visual Package**

Flipchart, Screen, Projector Table and Cords,

Podium and Microphone

### **Signature Lunch**

Chef's Choice of Hot Buffet Lunch for groups of 20 or more.

Groups of less than 20 will pre-select lunch from our Restaurant Menu.

### **Afternoon Break**

Assorted Jumbo Cookies

Vegetable Crudité with Dip

Assorted Mini Candy Bars



*All prices are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 72 hours in advance.*

# BREAKFAST

## **Speedway Deluxe Continental | \$12 per person**

Danish Pastries and Muffins  
Assorted Bagels with Cream Cheese & Butter  
Seasonal Sliced Fresh Fruit and Berries  
Assorted Chilled Fruit Juices,  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

## **Speedway Classic Continental | \$9 per person**

Danish Pastries and Muffins.  
Assorted Chilled Fruit Juices,  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

## **Plated Breakfast | \$15 per person (Maximum 50 People)**

Assorted Homemade Biscuits with Butter and Jam.  
*Choose One:* Scrambled Eggs, Plain Omelet or Cheddar Filled Omelet  
*Choose One:* Bacon, Ham or Sausage Patties  
*Choose One:* Fried Potatoes or Grits  
Fresh Fruit Accompaniment  
Assorted Chilled Fruit Juices  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

## **Breakfast Buffet | \$21 per person (Minimum 50 People)**

Seasonal Sliced Fresh Fruit  
Assorted Yogurts and Granola  
Fluffy Scrambled Eggs  
*Choose Two:* Fried Potatoes, Grits, or Apple Cranberry Oatmeal  
Crisp Bacon Strips and Country Sausage  
Assorted Pastries, Muffins and Biscuits with Preserves and Butter  
Assorted Chilled Fruit Juices,  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

## **Morning A la Carte Enhancements**

**Assorted Individual Yogurts | \$2.75 each**  
**Yogurt and Granola Parfait | \$3.75 each**  
**Individual Instant Oatmeal Cups | \$3.75 each**  
**Breakfast Bread | \$28 per loaf (serves 10)**  
**Assorted Bagels with Cream Cheese & Butter | \$29 per dozen**  
**Ham or Sausage Biscuits | \$29 per dozen**  
**Muffins or Bran Muffins | \$26 per dozen**  
**Warm Cinnamon Rolls | \$30 per dozen**  
**Danish Pastries | \$28 per dozen**  
**Egg & Cheese Sandwich on English Muffin | \$55 per doz or \$5 each**  
**Breakfast Burrito | \$55 per dozen or \$5 each**  
Egg, Sausage, Cheese and Side of Salsa  
**Ultimate Breakfast Burrito | \$66 per dozen or \$6 each**  
Egg, Sausage, Peppers, Onion, Diced Potato, Cheese and Side of Salsa  
**Belgian Waffles | \$4 per person**  
Served with Maple Syrup, Whipped Butter, and Strawberry Topping  
**Ultimate Waffle Station | \$6.50 per person**  
Served with Maple Syrup, Whipped Butter, Chocolate Chips,  
Fresh Strawberries, Fresh Blueberries, and Whipped Cream  
**Omelet Station | \$5.75 per person (Minimum 30 People)**  
(Requires 1 Station Attendant per 50 guests, \$50 per Attendant)  
Eggs with Bacon, Diced Ham, Onions, Peppers,  
Tomatoes, Smoked Salmon, Cheddar Cheese and Mushrooms.

*All prices are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 72 hours in advance.*

# BREAKS

## **Snack Attack | \$9 per person**

Soft Warm Pretzels, Potato Chips, Tortilla Chips, Trail Mix and Assorted Dips

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Assorted Soft Drinks and Bottled Water

## **Chocolate Break | \$11 per person**

Chocolate Brownies, Assorted Jumbo Cookies, Chocolate Dipped Strawberries, Assorted Mini Candy Bars Assorted Soft Drinks, Bottled Water, Milk, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

## **Sweet and Salty Break | \$11 per person**

Assorted Jumbo Cookies, Soft Warm Pretzels, Fresh Sliced Fruit Assorted Soft Drinks and Bottled Water Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea,

## **Get Healthy Break | \$10 per person**

Granola Bars, Assorted Yogurts, Fresh Fruit Kabobs and Trail Mix. Assorted Bottled Juices, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee and Tea

**Coffee, Decaffeinated Coffee, or Tea | \$42 per gallon**

**Iced Tea, Fruit Punch or Lemonade | \$27 per gallon**

**Soft Drinks | \$2.00 each**

**Bottled Water | \$2.50 each**

## **Afternoon A la Carte Break Enhancements**

**Assorted Individual Yogurts | \$2.75 each**

**Yogurt and Granola Parfait | \$3.75 each**

**Fresh Whole Fruit | \$2.75 per piece**

**Seasonal Sliced Fruit Tray | \$3.50 per person**

**Trail Mix | \$1.75 each**

**Granola Bars | \$2.00 each**

**Energy Bars | \$3.00 each**

**Crudit  of Fresh Vegetables and Dips | \$4 per person**

**Brownies | \$24 per dozen**

**Crispy Rice Treats | \$24 per dozen**

**Blondies | \$28 per dozen**

**Lemon Bars | \$28 per dozen**

**Trio of Bars | \$60 per 2 dozen**

**Choose 3:** Apple Frangipane, Bourbon Pecan, Chewy Coconut, Oatmeal Raspberry, Lemon, Seven Layer (graham crackers, chocolate, raisins, coconut, walnuts, marshmallows)

**Jumbo Assorted Cookies | \$28 per dozen**

**Jumbo Soft Pretzels | \$28 per dozen**

**Potato Chips or Pretzels or Snack Mix | \$2 per individual bag**

**Fancy Mixed Nuts | \$9.50 per pound**

*All prices are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 72 hours in advance.*

# LUNCH

## Light Lunch Options (25-50 People)

Includes Chef's Choice of Side (Fruit, Cole Slaw or Pasta Salad), Chef's Choice of Dessert (Cake or Pie), Freshly Brewed Coffee, Decaffeinated Coffee and Hot or Iced Tea

Please select up to 2 options to offer your guests.

Guests must pre-select with counts due 3 days before event.

### \*Croissant Sandwich | \$14.95

Filled with your choice (select one) of Tuna Salad, Asian Chicken Salad, Grilled Chicken Salad, or Bay Shrimp Salad

### \*Southwest Chicken Wrap | \$14.95

Grilled Chicken, Lettuce, Tomato, Shredded Cheese, Kidney Relish and Cajun Ranch

### \*Veggie Wrap | \$14.95

Julienned Grilled Vegetables and with Goat Cheese and Shredded Lettuce, and Cajun Ranch Dressing

### \*Turkey Sandwich | \$14.95

Served on Wheat with Lettuce, Tomato, and Swiss Cheese

### \*Ham and Swiss | \$14.95

Served on Kaiser Roll with Swiss Cheese, Lettuce and Tomato

### Chicken Caesar Salad | \$16.75 \*Served As A Wrap | \$14.95

### Salmon or Shrimp Caesar Salad | \$19

Romaine Lettuce with Home Baked Croutons and Fresh Parmesan Cheese, Topped with Chilled Grilled Chicken Strips and Served with Caesar Dressing

### Asian Chicken Salad | \$16.75

Grilled Sesame Chicken Breast with Mandarin Oranges, Carrots, Grape Tomatoes, Wonton Strips, Thai Dressing and Peanut Sauce

### Grab A Sandwich Buffet | \$20.00

Choose Two Sandwiches\* or Wraps\* to displayed on platters

Pasta Salad and Fresh Fruit

Cookies and Brownies

### Add Yogurt & Granola Parfaits | \$3.75 each

### Boxed Lunches | \$15.95

Please select sandwiches or wraps only (\*)

Potato Chips and Apple

Cookies

### Add Soft Drinks | \$2.00

### Build Your Own Salad | \$20 per person

Romaine Lettuce and Spring Mix with Variety of Dressings

Pasta Salad and Fruit Display

Cucumbers, Tomatoes, Olives, Sliced Red Onions, Croutons, Cheddar Cheese

**Choose 2 Proteins:** Grilled Chicken, Ham, Turkey, Bacon, Hardboiled Egg

Cookies and Brownies

### Deluxe Build Your Own Salad | \$24 per person

Also Includes: Feta Cheese, Chick Peas, Spiced Walnuts, Dried Cranberries

**Choose 3 Proteins:** Grilled Chicken, Ham, Turkey, Bacon, Hardboiled Egg

### Have a Group of Less than 25 people?

Ask about a limited version of our Restaurant Menu and have your guests order the morning of the meeting. Orders must be placed by 9:30am

*All prices are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 72 hours in advance.*



**The**  
**SPEEDWAY CLUB**  
CHARLOTTE MOTOR SPEEDWAY



# LUNCH

## Plated Lunch Options

Entrees include House Salad, Chef's Choice of Starch, Seasonal Vegetable, Assorted Club Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea.

### Thai Chicken | \$20

Asian Marinated Chicken Breast with Diced Tomatoes, Snow Peas and Roasted Cashews Over Sesame Noodles

### Sliced Chicken Breast Over Penne Primavera | \$20

Topped with Parmesan Cheese and Vodka Sauce

### Blackened Mahi-Mahi | \$20

With Crawfish Cream and Tomato Relish

### Chicken Piccata or Marsala | \$20

Choose Boneless Chicken Breast Sautéed with Lemon Caper Sauce or Marsala Mushroom Demi

### Charleston Crab and Shrimp Cake | \$20

With a Tomato Creole Cream

### Carolina Crabcakes | \$25

Jumbo Lump Crabmeat with Remoulade or Lemon Beurre Blanc Sauce

### Sliced Sirloin | \$22

With Caramelized Onions and Tomato Mushroom Ragout

### Grilled Beef Medallions | \$25

With Forest Mushroom Sauce

### Starch:

Parmesan Mashed Potatoes  
Buttermilk Whipped Potatoes  
Twice Baked Potatoes  
Creamy Risotto  
Baked Potato  
Roasted Potatoes  
Rice Pilaf

### Vegetable:

Green Beans with Mushrooms  
Grilled Asparagus  
Vegetable Medley  
Grilled Vegetables

### Dessert:

Cheesecake  
Carrot Cake  
Key Lime Pie  
Caramel Apple Pie  
Double Chocolate Fudge Cake



*All prices are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 72 hours in advance.*

# LUNCH

## Classic Lunch Buffet (Minimum 40 People)

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

**Two Salads, One Entrée, One Starch, One Vegetable**

**\$22 per person**

**Two Salads, Two Entrées, One Starch, One Vegetable**

**\$24 per person**

**Three Salads, Three Entrées, One Starch, One Vegetable**

**\$26 per person**

**Add Desserts to any Buffet Lunch | \$2 per person**

### Salads:

Garden Salad Bar with 4 Toppings and 4 Dressings

Caesar Salad Bar with a Variety of Toppings and Dressings

Seasonal Fruit Tray with Berries and Melons

Thai Noodle Salad

Caprese Salad

Three Cheese Tortellini Salad

Roasted Corn and Black Bean Salad

with Cilantro Vinaigrette

Marinated Cole Slaw

Macaroni Salad

### Vegetables:

Seasonal Vegetable Medley

Green Beans Almondine

Green Beans & Grape Tomatoes

Grilled Vegetables

Collared Greens

## New York Deli Buffet | \$24 per person

Seasonal Sliced Fresh Fruit, Red Bliss Potato Salad, Cole Slaw

Sliced Smoked Turkey Breast, Cured Ham, Roast Beef and Salami

Provolone, Swiss and American Cheeses

Lettuce, Sliced Tomato, Sliced Onions, Pickles

Assorted Breads and Rolls, Appropriate Condiments

Cookies and Brownies

### Entrées:

Fried Chicken

Chicken Marsala or Chicken Picatta

Jerk Pork Loin with Mango Salsa

Pulled Pork Barbeque

Tilapia Puttanesca

Blackened Mahi-Mahi with Crawfish Cream

Charleston Shrimp and Grits

Seared Snapper with Pineapple Relish

Asian Glazed Salmon over Wilted Greens

Steak Marsala

Thinly Sliced Top Round with Tomato Mushroom and Onion Ragout

Penne Pasta with Grilled Chicken or Shrimp Scampi Primavera with

Roasted Garlic Alfredo Sauce

Meat or Vegetable Lasagna

Grilled Vegetable Ravioli with Sundried Tomato Sauce

### Starches:

Rice Pilaf

Roasted Italian Potatoes

Buttermilk Whipped Potatoes

Garlic Whipped Potatoes

Scalloped Potatoes

Macaroni and Cheese

Mushroom and Asparagus Risotto

Red-Skinned Smashed Potatoes with Cheddar and Chives

Wild Rice and Dried Cranberries

*All prices are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 72 hours in advance.*

# HORS D'OEUVRES

## Butler Passed Hot Hors D'oeuvres

(Priced Per Piece)

- Crab and Cheddar Stuffed Mushrooms | \$2.25
- Mini Crab Cakes with Cajun Remoulade | \$2.25
- Apple-Wood Smoked Bacon Wrapped Scallops | \$2.25
- Spanakopita | \$1.75
- Mini Reubens | \$2.75
- Mini Beef Wellingtons | \$2.25
- Mini Egg Rolls | \$2
- Assorted Mini Pizzas | \$2
- Brie with Cranberry Chutney in Phyllo Cup | \$2
- Shrimp and Andouille Kabobs | \$2.25
- Risotto Cakes with Red Pepper Coulis | \$1.75
- Chicken Pineapple Kabobs | \$2
- Grilled Beef Kabobs | \$2
- Fried Mac N Cheese | \$2.25



## Unlimited Butler Passed Hors D'oeuvres for 1 Hour

3 Selections | \$12 per person

5 Selections | \$20 per person



## Butler Passed Cold Hors D'oeuvres (Priced Per Piece)

- Grape Tomato and Mozzarella Skewer | \$2.25
- Grilled Chicken Salad on Cucumber Rondelle | \$2
- Mini Bruschetta | \$2.25
- Smoked Salmon Spread on Rye Crostini | \$2.25
- Sugar Spiced Tuna on Crisp Crostini with Wasabi Aioli | \$2.50
- Jumbo Shrimp with House Cocktail Sauce | \$2.25
- Prosciutto-Wrapped Asparagus | \$1.75

*All prices are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 72 hours in advance.*

# HORS D'OEUVRES



## **Cold Displayed Hors D'oeuvres** (Priced Per Person)

**Crudit  of Fresh Vegetables and Fresh Dip** | \$4

**Mini Crudit  in Individual Cups** | \$5

**Grilled Vegetable Display** | \$4

**Fresh Fruit Display** | \$5

Featuring Seasonal Melon, Berries & Grapes

**Deluxe International Cheese Display** | \$6.95

Featuring a Variety of Specialty Imported Cheeses Presented with Chive an Sesame Crackers and Fresh Fruit Garnish

**Brie en Croute** | \$6.25

**Anti Pasta Display** | \$9

Including Salami, Celinginni, Mozzarella, Prosciutto, Capicola, Asparagus, Artichoke, Mushrooms, Olives, Peppers, Pepperoncini and Breads

**Smoked Salmon Display** | \$12

Scottish Smoked Salmon Served with Whipped Cream Cheese, Onions, Tomatoes, Eggs and Capers. Served with Toast Points.

**Ultimate Seafood Bar** | \$13

Shrimp, Clams on the Half Shell, Oysters on the Half Shell, Smoked Shrimp, Smoked Scallops, Smoked Mussels, and Smoked Salmon. Served with Mignonette Sauce, Creole Sauce and Cocktail Sauce.

**Shrimp Cocktail** | \$12 (per person, per hour)

Jumbo Shrimp with House Cocktail Sauce

**Add an Ice Display**

**Seafood Bowl** | \$140 each

20" diameter, 12" tall



**Custom Ice Displays Available**

Please ask your sales manager for pricing.

Allow 3 weeks for planning

*All prices are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 72 hours in advance.*

# HORS D'OEUVRES

## Hot Displayed Hors D'oeuvres (Priced Per Person)

Refreshed for a maximum of 1.5 hours, depending on event type  
(Minimum 40 People. Additional \$3 per person if less than 40.)

### Charleston Crab Dip | \$5.50

Rich Creamy Crab Dip Served with Fried Pita Points

### Spinach and Artichoke Dip | \$4.25

Topped with a Parmesan Bread Crust and Served with Fried Pita Points

### Speedway Meatballs | \$4.50

Tossed in Jeremiah Weed BBQ Sauce or Marinara and Parmesan

### Speedway Wings | \$5.25

Thick, Meaty Chicken Wings Tossed in Your Choice of Buffalo, Barbalo (BBQ and Hot Sauce) or Teriyaki Glaze. Served with Blue Cheese Dressing and Celery Sticks

### Grilled Beef Kabobs | \$5.50

Beef, Mushroom, and Red Pepper Kabobs with Pesto Aioli Sauce

### Jerk Skewers | \$5.50

Beef or Chicken Marinated in Jerk Seasoning and Served with a Rosemary Aioli Sauce

### Mini Beef Wellingtons | \$6.00

Pouches of Beef Tips and Mushroom Duxelle

### Chicken Pot Stickers | \$5.50

Tossed in a Sesame Dressing over Wilted Cabbage and Served with Soy Dipping Sauce

### Spring Rolls | \$4.25

Served with a Spiced Plum Sauce

### Sliders | \$4.50

Mini Beef Sliders Topped with Caramelized Onions and Smoked Gouda

### Mini Hot Dogs | \$5

Topped with Cole Slaw and Pickles

### Mini Pizzas | \$5

Variety of Toppings to Include Pepperoni, Margarita, Sausage, and Cheese

### Mini Grilled Cheeses | \$4.25

Grilled with a Variety of Cheeses



*All prices are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 72 hours in advance.*

# DINNER

## Plated Dinner Options

Entrees include House Salad, Chef's Choice of Starch, Seasonal Vegetable, Assorted Club Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea.

### Starters

3 oz. Crab Cake Finished with a Tomato Creole Sauce | \$9

5 Jumbo Poached Shrimp Finished with Lemon and House-Made Cocktail Sauce | \$9

Three Spinach and Mushroom Agnolottis Finished with a Roasted Garlic Cream Sauce | \$8

### Salads | Add to any Entrée for an additional \$3 per person

The Speedway Club Salad with Candied Pecans,

Cranberries, Feta Cheese, Carrots and Tomatoes | \$8

Baby Spinach Leaves, Chopped Bacon, Red Onion, Grape Tomatoes and Sliced Eggs | \$8

Crisp Romaine Leaves with Focaccia Croutons, Kalamata Olives, Tomatoes, Parmesan Cheese and House-Made Caesar Dressing | \$8

Layers of Vine Ripe Tomatoes and Fresh Mozzarella with Basil Chiffonade and Aged Balsamic | \$8.50



*All prices are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 72 hours in advance.*

### Entrées

**Cajun Seared Grouper | \$37**

Served with Mango Salsa

**Almond Crusted Chicken | \$34**

Served with a Spinach Fontina Sauce

**Mahi Piccata | \$37**

Grilled Mahi Topped with Crabmeat and Lemon Caper Sauce

**Prosciutto-Wrapped Chicken Breast | \$34**

With Spinach and Boursin and a Roasted Garlic Cream Sauce

**Petite Filet | \$44**

5 oz. Beef Medallion Grilled and Served with Sautéed Mushrooms and a Rich Demi Glace. Prepared Medium.

**Grilled Rib Eye | \$44**

12 oz. Rib Eye Served with Sautéed Mushrooms, Caramelized Onions, and an Herb Butter Sauce. Prepared Medium.

**Asian Glazed Salmon | \$37**

Topped with Sweet Chili Garlic Glaze

**Chicken Marsala | \$34**

Pan-Seared Chicken Breast with Mushroom Marsala Sauce

**Jerk Pork Loin | \$34**

Served with Mango Black Bean Relish

**Grilled Vegetable Ravioli | \$34**

Served with Sautéed Spinach and a Pesto Cream

**Grilled Portabella Mushroom | \$34**

Served with Ratatouille

# DINNER

## Dual Plated Dinner Options

Dual Entrees include House Salad, Chef's Choice of Starch, Seasonal Vegetable, Assorted Club Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea. Filets Prepared Medium.

### Beef and Crab Cake | \$50

5 oz. Beef Filet prepared Medium and a 3 oz. Crab Cake with Demi Glace and Creole Cream

### Beef and Salmon | \$48

5 oz. Beef Filet prepared Medium and Salmon, Grilled and Finished with Demi and Red Pepper Cream

### Beef and Shrimp | \$48

5 oz. Beef Filet prepared Medium and Three Scampi-Style Shrimp

### Beef and Chicken | \$46

5 oz. Beef Filet prepared Medium and Chicken Breast Finished with a Rich Marsala Sauce

## Desserts | \$2

Select one for group

- Key Lime Pie
- New York Cheesecake
- Triple Chocolate Cake
- Caramel Apple Pie
- Bourbon Pecan Pie
- Reese's Peanut Butter Pie
- Carrot Cake

## Premium Individual Desserts | \$7

Select one for group

- Banana Pecan Cake
- Chocolate Peanut Butter Cake
- Chocolate Mint Cake
- Coconut Cake
- Lemon Cream Cake
- Red Velvet Cake
- Vanilla Raspberry Cake



*All prices are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 72 hours in advance.*

# DINNER

## Specialty Entrée Stations (Add Chef Attendant \$50)

Minimum of 2 entrée stations per event.

### Garden Salad Station | \$6 per person

Garden Fresh Salad with a Variety of Toppings and Dressings

### Pasta Station | \$8.50 per person

Choice of Two Pastas with Alfredo and Marinara Sauces, Cracked Pepper, Parmesan Cheese and Garlic Rolls

### Ultimate Pasta Station | \$12 per person (Chef Attendant required)

Choice of Two Pastas with Alfredo and Marinara Sauces. Grilled Chicken, Meatballs, Sausage, Mushrooms, Peas, Onions, and Cheese

### Mashed Potato | Baked Potato | Mac N Cheese | \$8.50 per person

Choose One with Toppings to Include Chopped Bacon, Scallions, Cheddar Cheese, Sour Cream, Butter, Sautéed Mushrooms and Onions

### Fajita Station | \$10 per person

Marinated Beef and Chicken Strips with Grilled Onions and Peppers on Soft Flour Tortillas. Toppings to Include Guacamole, Sour Cream, Shredded Cheese, Lettuce, Tomato Salsa, Jalapeno Peppers and Black Olives

### Nacho Station | \$9 per person

Seasoned Beef and Tortilla Chips with Toppings to Include Guacamole, Sour Cream, Shredded Cheese, Lettuce, Tomato Salsa, Jalapeno Peppers & Black Olives

### Risotto Station | \$12 per person (Chef Attendant required)

Toppings to Include Sautéed Mushrooms, Cooked Pancetta, Sautéed Onions, and Sun Dried Tomatoes

### North Carolina Shrimp and Grits | \$12 per person

Sautéed Shrimp in a Rich Tasso Gravy with Creamy Stone Ground Grits

### Smoked Seafood Display | \$7.50 per person

Featuring Shrimp, Scallops, Salmon and Mussels

### Ultimate Seafood Bar | \$13 per person

Shrimp, Clams on the Half Shell, Oysters on the Half Shell, Smoked Shrimp, Smoked Scallops, Smoked Mussels, and Smoked Salmon.

Served with Mignonette Sauce, Creole Sauce and Cocktail Sauce.

## Carving Stations (Chef Attendant Required \$50)

Served with Rolls

### Jerk-Rubbed Pork Loin | \$200 (Serves 40)

Served with Honey Dijon and Mango Salsa

### Whole Roasted Tom Turkey | \$200 (Serves 50)

Served with Cranberry-Orange Relish, Tarragon Mayonnaise and Dijon Mustard

### Tenderloin of Beef | \$250 (Serves 20-25)

Roasted with Pommerey Mustard and Course-Ground Pepper. Served with Horseradish Cream, Bordelaise Sauce and Gourmet Mustard

### Whole Bourbon Glazed Ham | \$200 (Serves 50)

Served with Honey Dijon Mustard and Caribbean Mayonnaise

### Steamship Round of Beef | \$550 (Serves 125)

Served with Horseradish Cream, Mustard and Mayonnaise

### Roasted Top Round of Beef | \$250 (Serves 60)

Served with Horseradish Cream, Dijon Mustard and Mayonnaise

## Dessert Stations

Includes Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

### Classic Delights | \$5 per person

Cookies, Brownies, Lemon Bars, Blondies, Crispy Rice Treats, and Cupcakes

### Premium Delights | \$11 per person

Fresh Sliced Fruit Display, Mini Cheesecakes, Petit Fours, Cake Pops, Assorted Mousse Cups, Cupcakes, Chocolate Covered Strawberries

*All prices are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 72 hours in advance.*



# DINNER

## Classic Dinner Buffet (Minimum 50 People)

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

**Two Salads, One Entrée, One Starch,  
One Vegetable \$40 per person**

**Two Salads, Two Entrées, One Starch,  
One Vegetable \$44 per person**

**Three Salads, Three Entrées, One Starch,  
One Vegetable \$48 per person**

**Add Desserts to any Dinner Buffet | \$2 per person**

### Salads

Garden Salad Bar with 4 Toppings and 4 Dressings

Caesar Salad Bar with a Variety of Toppings and Dressings

Seasonal Fruit Tray with Berries and Melons

Thai Noodle Salad

Caprese Salad

Three Cheese Tortellini Salad

Roasted Corn and Black Bean Salad

with Cilantro Vinaigrette

Grilled Vegetable Tray

Marinated Cole Slaw

Macaroni Salad

Chilled Marinated Asparagus

Red Onion and Cucumber Vinaigrette

Creamy Country Cole Slaw

Pasta Salad with Sun-Dried Tomatoes,  
Spinach, Olives and Fresh Mozzarella

### Carving Additions

priced per person

Carving Attendant \$50

**Tenderloin \$12.95**

**Prime Rib \$9.95**

**Ham \$5.95**

**Tom Turkey \$5.95**

### Vegetables

Seasonal Vegetable Medley

Green Beans Almondine

Green Beans and Grape Tomatoes

Grilled Vegetables

Collared Greens

### Starch

Rice Pilaf

Roasted Italian Potatoes

Garlic Whipped Potatoes

Mushroom and Asparagus Risotto

Red-Skinned Smashed Potatoes with Cheddar and Chives

### Entrées

Fried Chicken

Pecan-Crusted Chicken with Bourbon Maple Cream

Chicken Marsala or Chicken Picatta

Almond Crusted Chicken with Spinach and Fontina Sauce

Jerk Pork Loin with Mango Salsa

Pulled Pork Barbeque

Tilapia Puttanesca

Blackened Mahi-Mahi with Crawfish Cream

Charleston Shrimp and Grits

Seared Snapper with Pineapple Relish

Asian Glazed Salmon over Wilted Greens

Grilled Salmon with Tomato Basil and Sautéed Spinach

Steak Marsala

Sliced Top Round with Tomato Mushroom and Onion Ragout

Penne Pasta with Grilled Chicken or Shrimp Scampi Primavera  
with Roasted Garlic Alfredo Sauce

Meat or Vegetable Lasagna

Grilled Vegetable Ravioli with Sundried Tomato Sauce

Scalloped Potatoes

Macaroni and Cheese

Buttermilk Whipped Potatoes

Wild Rice and Dried Cranberries

*All prices are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 72 hours in advance.*

# DINNER

## **Themed Buffet Dinner** (Minimum 50 People)

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

### **Southern Comfort | \$52 per person**

Garden Salad Bar with 4 Toppings and 4 Dressings  
Creamy Country Cole Slaw and Potato Salad  
Seasonal Fruit Display

#### *Choose 3 Entrees:*

Fried Chicken  
Marinated Grilled Chicken  
Barbeque Beef Brisket  
Pulled Beef Barbeque  
House Smoked Pulled Pork Barbeque  
Baby Back Pork Ribs

Barbeque Baked Beans  
Macaroni and Cheese  
Green Beans  
Pecan Pie, Key Lime Pie, Banana Pudding, and Fruit Cobbler

---

### **Italian | \$50 per person**

Caesar Salad Bar to Include Kalamata Olives, Parmesan Cheese, Tomatoes, Croutons, Caesar Dressing and Balsamic Dressing  
Antipasto Display of Meats and Cheeses  
Caprese Salad of Tomatoes and Mozzarella

#### *Choose 3 Entrees:*

Beef Lasagna  
Grilled Vegetable Ravioli with Pesto Cream  
Tilapia with Tomato and Artichoke Cream  
Chicken Saltimbocca with Prosciutto in a Madeira Cream

Asparagus  
Garlic Bread  
Tiramisu and Cannoli

### **Carolina Favorites | \$52 per person**

Garden Salad Bar with 4 Toppings and 4 Dressings  
Tomato, Red Onion and Cucumber Vinaigrette  
Pasta Salad

#### *Choose 3 Entrees:*

Fried Chicken  
Pecan-Crusted Chicken Breast with Bourbon Maple Cream  
Barbeque Beef Brisket  
Cornbread Stuffed Pork Loin  
Corn Crusted Catfish  
Charleston Shrimp and Grits

Scalloped Potatoes  
Hoppin John Including Black-Eyed Peas, Rice, Onions, and Bacon  
Grilled Vegetables  
Pecan Pie, Key Lime Pie, Banana Pudding, and Fruit Cobbler

---

### **Bourbon Street | \$50 per person**

Garden Salad with Tomatoes, Sweet Corn, Black Olives, Tortilla Strips  
Carrot and Raisin Salad, Fruit Salad  
Bourbon Brie

#### *Choose 3 Entrees:*

Crawfish and Andouille Sausage Jambalaya  
Chicken Etoufee  
Blackened Mahi-Mahi with Crawfish Cream  
Sliced Prime Rib with Bourbon Mushroom Cream

Red Beans and Dirty Rice  
Seasonal Vegetables  
Pecan Pie, Caramel Apple Pie, and Key Lime Pie

*All prices are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 72 hours in advance.*

# BEVERAGES

## BEER

### Domestic

Miller Lite  
Bud Lite  
Budweiser  
Yuengling  
Michelob Ultra  
Angry Orchard Cider

### Imported

Corona  
Blue Moon  
New Castle Brown Ale  
Sierra Nevada Pale Ale  
Sierra Nevada Torpedo  
Sam Adams Seasonal

### North Carolina Beers

Olde Mecklenburg  
Brewery Copper  
Foothills Brewing  
Carolina Blonde  
Carolina Brewery  
Flagship IPA  
NoDa Brewery  
Jam Session Pale Ale  
Cavu Blonde Ale  
Coco Loco Porter  
Hop, Drop 'n Roll IPA

## CALL

### Liquors

Smirnoff Vodka  
Cutty Sark Scotch  
Jim Beam Bourbon  
Seagram 7 Blend  
Beefeaters Gin  
Bacardi Rum  
Jose Cuervo Tequila

### Canyon Road Wines (included in Beer, Wine, Soft Drink Bar)

Pinot Grigio  
Chardonnay  
Pinot Noir  
Cabernet Sauvignon



## PREMIUM

### Liquors

Absolut Vodka  
Dewars Scotch  
Jack Daniels Black Bourbon  
Crown Royal  
Tanqueray Gin  
Myers Original Rum  
Captain Morgan Rum  
Avión Tequila

### Redwood Creek Wines

Pinot Grigio  
Chardonnay  
Pinot Noir  
Cabernet Sauvignon

## SUPER PREMIUM

### Liquors

Grey Goose Vodka  
Chivas Regal Scotch  
Maker's Mark Bourbon  
Crown Royal Black  
Bombay Sapphire Gin  
Mount Gay Rum  
Captain Morgan Rum  
Patrón Tequila

### Wines

**Ruffino** Pinot Grigio  
**William Hill**  
Chardonnay, Cabernet Sauvignon  
**Bridlewood**  
Pinot Noir, Red Blend 175

*"Any More Authentic and It Would Be Illegal"*

### Junior Johnson's Midnight Moon Moonshine Bar

\$8.50 Hosted | \$9.00 Cash

- **Cranberry Lemonade** Midnight Moon Cranberry and Lemonade
- **Apple Ale** Midnight Moon Apple Pie and Ginger Ale
- **Cherry Cosmo** Midnight Moon Cherry, Triple Sec, Lime Juice, Cranberry Juice



All prices are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 72 hours in advance.

# BEVERAGES

## Host Bar By The Hour (per person)

	Beer, Wine, Soft Drinks	Call	Premium	Super Premium
1 Hour	\$13	\$15	\$16	\$18
2 Hours	\$18	\$22	\$25	\$29
3 Hours	\$24	\$26	\$30	\$34
4 Hours	\$26	\$30	\$34	\$40
5 Hours	\$31	\$33	\$37	\$44

Guests Under 21: \$4 per hour



## Host Bar By The Drink

- Call Liquor | \$6
- Premium Liquor | \$7
- Super Premium Liquor | \$8.50
- Call Wine by Glass | \$5
- Premium Wine by Glass | \$6
- Super Premium Wine by Glass | \$7
- Domestic Beer | \$3.75
- Import Beer | \$4.50
- North Carolina Beer | \$6
- Bottled Water | \$2.50
- Soft Drinks | \$1.50

## Miscellaneous Items and Charges

- Non-Alcoholic Punch | \$27 per gallon
- Iced or Sweet Tea | \$27 per gallon
- Lemonade | \$27 per gallon
- Champagne Punch | \$50 per gallon

**Bartenders | \$75 each for a maximum of 5 hours**  
 Bartenders are required on all hosted and cash bars. Club personnel are the only authorized people to act as Bartenders. North Carolina Law prohibits the sale and service of alcoholic beverages to anyone under 21 years of age.

## Cash Bar By The Drink

- Call Liquor | \$7
- Premium Liquor | \$8
- Super Premium Liquor | \$9
- Call Wine by Glass | \$6
- Premium Wine by Glass | \$7
- Super Premium Wine by Glass | \$8
- Domestic Beer | \$4
- Import Beer | \$5
- North Carolina Beer | \$7
- Bottled Water | \$2.75
- Soft Drinks | \$2

*All prices are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 72 hours in advance.*

## Visual

Projector Screen, LCD Projector, Skirted Table with Extension Cord Package | \$395

Traveler Screen Package | \$100 (client to provide LCD Projector)

LCD Projector | \$300

6x8 Fastfold Screen with Dress Kit | \$275

50 inch LCD Monitor | \$325

Flipchart and Markers | \$50

4x6 Whiteboard with Markers | \$60

Wooden Easel | \$15

Connection to TV Displays | \$95 per display

Vendor Display Tables | 8 Complimentary \$15 each additional

## Technical

Extension Cord | \$10

Power Strip | \$10

Laser Pointer | \$25

Wireless Mouse (clicker) | \$55

Basic Wireless Internet | Included in Meeting Room Rental Fee

Wired Internet | Priced Per Event, base fee \$100/day

Conference Phone | \$125

Conference Phone with Spider mics | \$225

Black and White Photocopies | 15 cents

Color Photocopies | 25 cents

# AUDIO VISUAL

## Audio

Wooden Podium | Complimentary in Room Rental Fee

Acrylic Podium | \$95

Wireless Handheld Microphone | \$125

Wireless Lavalier Microphone | \$125

Audio Channel Mixer | \$95

Powered Speakers | \$125 each

Audio Patch Cord to Mixer | \$75

Audio Patch to House Sound System | \$95 per device

Sound System Package | \$275

2 Powered Speakers, Mixer, and Wired Handheld Microphone

This is short list of frequently requested AV. Please call your AV specialist to discuss your event.

Items are subject to a setup and strike labor charge.

## Staff

Technician

\$95.00/hour, 4 hour minimum, Monday-Friday 6am-6pm

\$142.50/hour, 4 hour minimum, Weekends & After Hours

\$190.00/hour, 4 hour minimum, Holidays

Event Photographer | \$100 per hour (based on availability)

*All prices are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 72 hours in advance.*

# SPACES

## Fifth Floor Areas

### The King Room

(2,000 Square Feet)

Seats the following numbers/configurations:

120 people - Round Tables

100 people - Classroom Style (tables and chairs)

225 people - Theatre Style (just chairs)

45 people - U Shape

### The Queen Room

(2,000 Square Feet)

Seats the same numbers/configurations as The King Room.

### The Ballroom

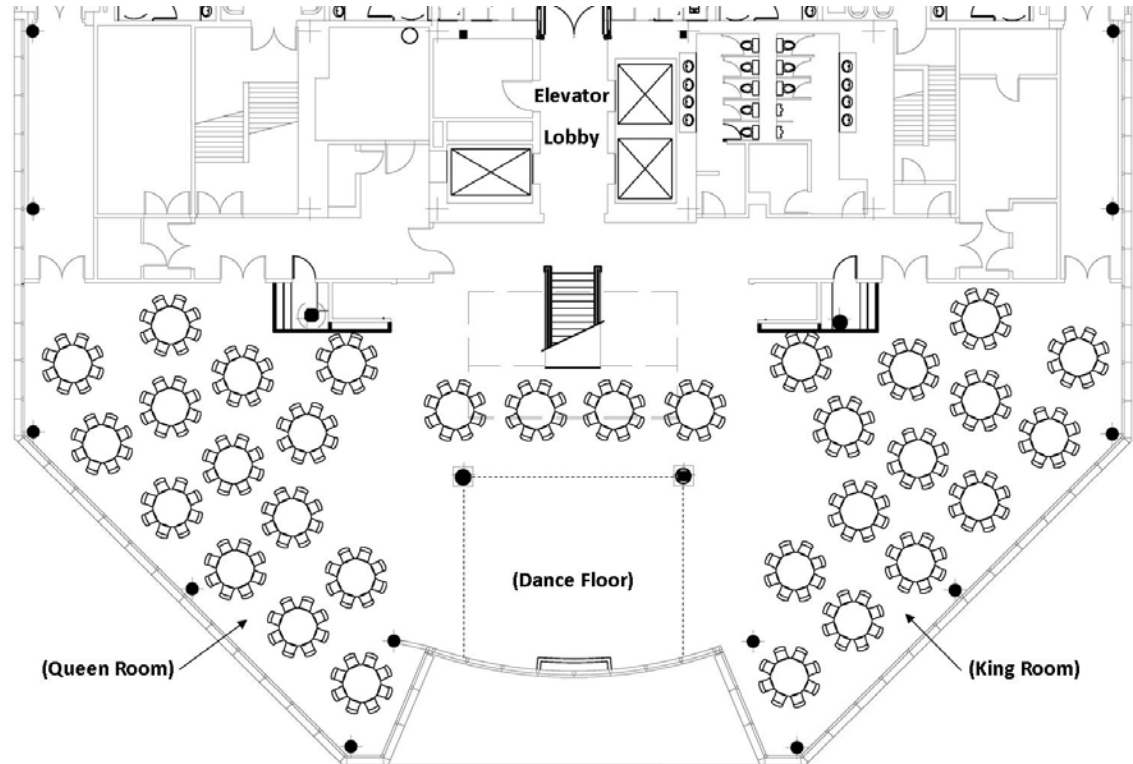
(6,200 Square Feet)

When the dividing walls are removed and combined with the permanent dance floor area, the Ballroom is formed and will seat the following numbers/configurations:

320 people - Classroom Style (rental of tables and chairs required if more than 100 people)

370 people - Round Tables

450 people - Theatre Style (just chairs)



# SPACES

## Sixth Floor Areas

### The Boardroom

(500 Square Feet)

Seats the following numbers/configurations:

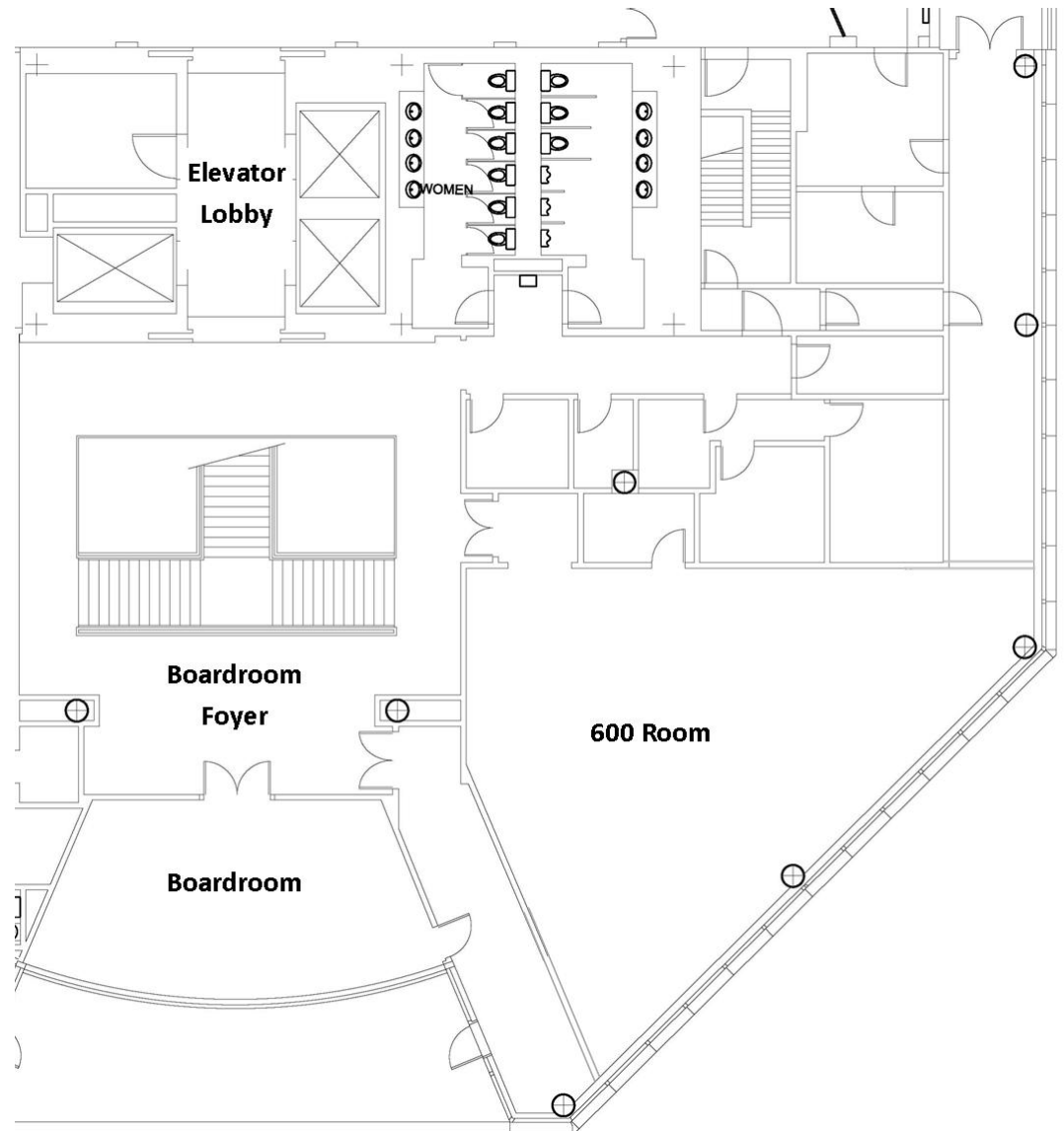
- 16 people - Board Table
- 30 people - Round Tables
- 40 people - Theatre Style

### The 600 Room

(800 Square Feet)

Seats the following numbers/configurations:

- 40 people - Classroom Style
- 60 people - Round Tables
- 80 people - Theatre Style
- 80 people - Reception Style
- 30 people - U Shape



# SPACES



## Sixth Floor Areas

### The Speedway Club Restaurant

Overlooking the 1.5-mile superspeedway, The Speedway Club can accommodate up to 200 people for your special event, has a permanent dance floor and full-service bar.

### Chairman's Room

Featuring the Chef's Table and a wine rack wall, this private dining room can accommodate up to 10 people for your meeting or dinner event.

