

Banquet Menus



The
**SPEEDWAY
CLUB**
CHARLOTTE MOTOR SPEEDWAY

5555 Concord Parkway South
Concord, North Carolina 28027

704.455.3216

www.GoSpeedwayClub.com

Live Like A Champion.
Race Day And Every Day!

2025

LOCATION

The Speedway Club
6th Floor
5555 Concord Parkway South
Concord, North Carolina 28027
704.455.3216
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.

Numbered parking spaces only apply during Race event days. Parking for the Speedway Club is located on both sides of the Avenue of Flags walkway. There is also a paved area on the far right front that is available for additional parking near the Charlotte Motor Speedway sign.

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. ***Alcoholic is not to be taken on elevators/off property.***

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 –Attn: Speedway Contact
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.

Dress Code

Events being held in the Club Restaurant must adhere to the Dress Code Policy unless the Restaurant has been sold out. Dress Code Policy: Business casual/country club casual such as dress pants and capris, golf-style/walking shorts. We will allow jeans, jean shorts, running shoes and casual shirts. Jackets and ties are not required. No screen printed t-shirts; undershirts; cut-off shorts; athletic wear; torn or tattered clothing; or beach style flip-flops. Client is responsible for sharing the Dress Code policy with all guests to ensure entry into the Restaurant.

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 seven (7) 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 prior to the event.



Speedway Tours

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

Tours depart from the First 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 | \$20-\$25 per person

Visit the NASCAR Cup Series garage area and take a ride through two infield Race tracks. After you make your way down Pit Road, stop in Winner's Circle for a photo opportunity. Learn the history of Charlotte Motor Speedway While enjoying a comfortable van ride around the Superspeedway where you will feel the full-tit force of the 24-degree banking plus, visit zMAX Dragway and the Dirt Track at Charlotte on this exciting tour! Reserve your seat by calling 704-4555-3223 or visit the Tour Desk on the second floor of Smith Tower.

All tour participants under 18 years old must Have parental waiver signed for them. Please call tour desk for details

Fast Pass Tour | \$50.00 per vehicle

Fast Pass Tours are open with limited availability. Monday-Friday with our one hour tour at 12pm in keeping with guidelines set by state/local health guidelines, you will remain in the comfort and safety of your personal vehicles and tune in via vehicle's radio to listen to your tour guide. A tour guide will lead you on an exciting tour around our facility., as you follow. During the hour-long tour, you will learn the history about the track, take a drive by NASCAR garages, pass by the media center and view the second largest HD TV screen. You will be able to enjoy a ride on the apron around the 1.5 mile superspeedway and pass through Winners Circle where you will have your photo taken of you while in your car. We will meet you in the Fan Zone by the Charlotte Motor Speedway marquee to start the tour. Tour operate rain or shine.



GET ON TRACK

Pace Car Rides

**Book Your Rides with Nathan Yang
nyang@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

Track Rides Rates:

0 – 50 guests = \$40/rider

51 – 100 guests = \$30/rider

101+ guests = \$20/rider

Rides after Dark require Lights =

(2) hrs. min \$500/hour

++Services Fees

Rides can be billed on Club

account



Driving Schools

Richard Petty Driving Experience

www.DrivePetty.com 1-800-237-3889

Pete Bartlett PBartlett@drivingexp.com 704-454-6233

NASCAR Racing Experience

www.NASCARRacingExperience.com

Kurt Weinhardt kurt@driving101.com 704-886-2400

All prices and product availability are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 7 days in advance.



The
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BREAKFAST

Speedway Classic Continental | \$9 per person

Danish Pastries and Muffins.

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Speedway Deluxe Continental | \$14 per person

Danish Pastries and Muffins

Assorted Bagels with Cream Cheese & Butter

Seasonal Sliced Fresh Fruit and Berries

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

Plated Breakfast | \$15 per person (Maximum 30 People)

Assorted Homemade Biscuits with Butter and Jam.

Choose One: Scrambled Eggs, Plain Omelet or Cheddar Filled Omelet

Choose One: Bacon, Ham, Sausage Links or Sausage Gravy & Biscuits

Choose One: Fried Potatoes or Grits

Fresh Fruit Accompaniment

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

Breakfast Buffet | \$24 per person (Minimum 30 People)

Seasonal Sliced Fresh Fruit

Fluffy Scrambled Eggs

Choose Two: Fried Potatoes, Grits, or Apple Cranberry Oatmeal

Country Sausage, Crisp Bacon Strips or Sausage Gravy and Biscuits

Assorted Pastries, Muffins and Biscuits with Preserves and Butter

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

Assorted Bagels with Cream Cheese & Butter | \$2.50 each

Ham or Sausage Biscuits | \$5.00 each

Muffins or Bran Muffins | \$3.00 each

Warm Cinnamon Rolls | \$3.50 each

Danish Pastries | \$3.50 each

Egg & Cheese Sandwich on English Muffin or Biscuit | \$5 each

Breakfast Burrito | \$5 each

Egg, Sausage, Cheese and Side of Salsa

Ultimate Breakfast Burrito | \$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.

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The
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BREAKS

Snack Attack | \$11 per person

Pigs in a Blanket, Potato Chips, Trail Mix, Cookies
and Assorted Dips

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea,

Sweet and Salty Break | \$14 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 | \$11 per person

Granola Bars, Assorted Yogurts, Fresh Fruit and Trail Mix.

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 | \$4.00 each

Bottled Water | \$4.00 each

Juice by the pitcher | \$6.00 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 | \$2.00 each

Granola Bars | \$2.00 each

Energy Bars | \$3.00 each

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

Brownies | \$28 per dozen

Blondies | \$28 per dozen

Lemon Bars | \$28 per dozen

Jumbo Assorted Cookies | \$3 each

Coney Island Dog in Puff Pastry | \$27 per dozen

Jumbo Soft Pretzels | \$28 per dozen

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

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The
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LUNCH

Light Lunch Options (25-50 People)

Includes Chef's Choice of Side (Fruit, Cole Slaw or Pasta Salad), Assorted Cookies, 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

*Roast Beef | \$14.95

Served on a Kaiser Roll with Lettuce, Tomato, and Cheddar Cheese

*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 with Caesar Dressing

Asian Glazed Salad | \$19 Grilled Chicken \$16.75

Choose Grilled Chicken or Grilled Salmon Served Warm with Mandarin Oranges, Carrots, Grape Tomatoes, Wonton Strips, and Thai Dressing

Grab A Sandwich Buffet | \$22.00

Choose Two Sandwiches* or Wraps* to displayed on platters

Pasta Salad, Fresh Fruit, Chips and Cookies

Add Yogurt & Granola Parfaits | \$3.75 each

Add Soft Drinks | \$3.00

Boxed Lunches | \$17.95

Choose Sandwiches or Wraps only (*)

Potato Chips and Apple

Cookies

Add Soft Drinks | \$3.00

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,

Have a Group of Less than 20 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 and product availability are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 5 Days advance.



The
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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 | \$22

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

Sliced Chicken Breast Over Penne Primavera | \$22

Topped with Parmesan Cheese and Vodka Sauce

Blackened Mahi-Mahi | \$24

With Crawfish Cream and Tomato Relish

Lemon Peppered Crusted Salmon | \$24

with Lemon Caper Sauce

Chicken Piccata or Marsala | \$24

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

Spinach Florentine Ravioli | \$22

Served with Sundried Tomato or Herb Garlic Alfredo Sauce

Sliced Sirloin | \$27

With Caramelized Onions and Tomato Mushroom Ragout

Grilled Beef Medallions | \$29

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
Asparagus Wraps
Vegetable Medley
Grilled Vegetables

Dessert | \$7

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



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LUNCH

Classic Lunch Buffet (Minimum 30 People)

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

Two Salads, Two Entrées, One Starch, One Vegetable

\$27 per person

Three Salads, Three Entrées, One Starch, One Vegetable

\$29 per person

Add Desserts to any Buffet Lunch | \$7 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

Starches:

Wild Rice Pilaf

Macaroni and Cheese

Roasted Italian Potatoes

Mushroom and Asparagus Risotto

Buttermilk Whipped Potatoes

Red-Skinned Smashed Potatoes

Garlic Whipped Potatoes

with Cheddar and Chives

Scalloped Potatoes

Vegetables:

Seasonal Vegetable Medley

Green Beans Almondine

Green Beans & Grape Tomatoes

Entrées:

Fried Chicken or Roasted Chicken

Chicken Marsala or Chicken Picatta

Jerk Pork Loin with Mango Salsa

Pulled Pork Barbeque

Blackened Mahi-Mahi with Crawfish Cream

Charleston Shrimp and Grits

Lemon Peppered Crusted Salmon w/Lemon Capers Sauce

Meat Lasagna

Penne Pasta with Grilled Chicken or Shrimp Scampi Primavera with

Roasted Garlic Alfredo Sauce

Eggplant Parmesan

Grilled Vegetable Ravioli with Sundried Tomato or

Garlic Herb Alfredo Sauce

Spaghetti Bolognese

Thinly Sliced Top Round with Tomato Mushroom and Onion Ragout

Dessert | \$7

Cheesecake w/fruit toppings

Carrot Cake

Key Lime Pie

Caramel Apple Pie

Double Chocolate Fudge Cake-

Bourbon Pecan Pie

All prices and product availability are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 7 Days advance.



LUNCH

Themed Buffet Lunch (Minimum 30 People)

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

Southern Comfort | \$28 per person

Garden Salad Bar with 4 Toppings and 4 Dressings

Potato Salad

Seasonal Fruit Display

Choose 2 Entrees:

Fried Chicken

Marinated Grilled Chicken

Barbeque Beef Brisket

Pulled Beef Barbeque

House Smoked Pulled Pork Barbeque

Macaroni and Cheese

Green Beans

Pecan Pie, Key Lime Pie, Banana Pudding, and Fruit Cobbler

Italian | \$26 per person

Caesar Salad Bar to Include Kalamata Olives, Parmesan Cheese,

Tomatoes, Croutons, Caesar Dressing and Balsamic Dressing

Caprese Salad of Tomatoes and Mozzarella

Choose 2 Entrees:

Beef Lasagna

Grilled Vegetable Ravioli with Pesto Cream

Mahi Mahi with Tomato and Artichoke Cream

Spaghetti Bolognese

Chicken Saltimbocca with Prosciutto in a Madeira Cream

Asparagus Risotto

Garlic Bread

Tiramisu and Cannoli

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



All prices and product availability are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 7 Days n advance.



The
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HORS D'OEUVRES

Hot Hors D'oeuvres

- Apple-Wood Smoked Bacon Wrapped Scallops | \$2.75
- Roasted Vegetable Tart | \$2.25 *
- Coney Island Dog in Puff Pastry | \$2.25*
- Mini Beef Wellingtons | \$3.25*
- Mini Spring Rolls | \$2
- Cinnamon Sweet Potato Puff | \$2.50*
- Brie with Raspberry Chutney in Phyllo Roll | \$2
- Shrimp and Andouille Sausage Kabobs | \$2.25*
- Risotto Cakes with Red Pepper Coulis | \$1.75
- Chicken Chili Lime Kabobs | \$3.25*
- Grilled Beef Kabobs | \$3.25*
- Fried Mac N Cheese | \$2.25

Cold Hors D'oeuvres

- Butler Passed (\$100 attendant fee) Or Displayed (Priced Per Piece)
- Mediterranean Antipasto Skewer | \$3.25*
- 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



Hors D'oeuvres with (*) are a special order items

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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 | \$8.95

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

Anti Pasta Display | \$12

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

HORS D'OEUVRES

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

Jumbo Shrimp with House Cocktail Sauce

Add an Ice Display

Seafood Bowl | Market value

20" diameter, 12" tall



Custom Ice Displays Available

Please ask your sales manager for pricing.

Allow 3 weeks for planning

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HORS D'OEUVRES

Hot Displayed Hors D'oeuvres (Priced Per Person)

Refreshed for a maximum of 1.0 hours, depending on event type
(Minimum 30 People. Additional \$3 per person if less than 30..)

Hors D'oeuvres with (*) are a special order items

Crab or Spinach and Artichoke Dip | \$4.25

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

Brie en Croute | \$6.75

Warm Brie in a Puff Pastry Shell

Speedway Meatballs | \$4.50

Tossed in Jeremiah Weed BBQ Sauce or Marinara and Parmesan

Speedway Wings | \$10.00

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 | \$7.00*

Beef, Mushroom, and Red Pepper Kabobs with Rosemary Garlic Aioli Sauce

Chicken Chili Lime Kabobs | \$6.00

with peppers, onions and chili lime seasoning

Mini Beef Wellingtons | \$7.00*

Pouches of Beef Tips and Mushroom Duxelle

Chicken Lemon Grass 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, Vegetarian

Sliders | \$4.50

Mini Beef Sliders Topped with Caramelized Onions and Smoked Gouda

Mini Hot Dogs | \$5

Topped with Cole Slaw and Pickles

Assorted Vegetarian Quiche | \$5*

Broccoli, Cheese and Garden Vegetable

Mini Grilled Cheeses | \$4.25

Grilled with a Variety of Cheeses



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DINNER

Plated Dinner Options

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

Starters

5 Bruschetta Pomodoro | \$8

5 Jumbo Poached Shrimp Finished with Lemon and House-Made Cocktail Sauce | \$10

Salads | Add to any Entrée for an additional \$4 per person

The Speedway Club Salad with mixed greens with cherry tomatoes, bacon bits, fresh berries and feta cheese | \$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



Entrées

Chicken Marsala | \$36

Pan-Seared Airline Chicken Breast with Mushroom Marsala Sauce

Herb Crusted Chicken | \$36

Topped with House-Made seasoning

Almond Crusted Chicken | \$36

Airline Chicken Breast with a Spinach Fontina Sauce

Prosciutto-Wrapped Chicken Breast | \$37

With Spinach and Boursin and a Roasted Garlic Cream Sauce

Grilled Mahi | \$37

Grilled Mahi Topped with Mango Salsa

Lemon Peppered Crusted Salmon | \$37

Served with Lemon Caper Sauce

Petite Filet | \$49

6oz. Beef Medallion Grilled and Served with Sautéed Mushrooms and a Rich Demi Glace. Prepared Medium.

Stuffed Tenderloin Medallions | \$49

Medallions Stuffed with Spinach, Shitake Mushrooms,

Red Peppers, and Boursin topped with a Rich Demi Glaze

Spinach Florentine Ravioli | \$34

Served with Sundried Tomato Sauce or Garlic Herb Alfredo Sauce and sautéed spinach.

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DINNER

Dual Plated Dinner Options

Dual Entrees include House Side 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 Salmon | \$55

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

Beef and Shrimp | \$55

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

Beef and Chicken | \$55

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

Chicken and Mahi | \$53

Chicken Breast and Grilled Mahi Finished with Mango Salsa



Plated Desserts | \$7

Key Lime Pie

New York Cheesecake

Triple Chocolate Cake

Caramel Apple Pie

Bourbon Pecan Pie

Reese's Peanut Butter Pie

Carrot Cake



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DINNER

Specialty Entrée Stations (Add Chef Attendant \$75)

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 | \$10.50 per person

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

Build Your Own Pasta Station | \$17 per person

Choice of Two Pastas with Alfredo and Marinara Sauces. Grilled Chicken, Meatballs, Sausage, Mushrooms, 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 | \$15 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 | \$11 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 | \$15 per person

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

Carving Stations (Chef Attendant Required \$75)

Served with Rolls

Jerk-Rubbed Pork Loin | \$200 (Serves 30)

Served with Honey Dijon and Mango Salsa

Whole Roasted Tom Turkey | \$250 (Serves 30)

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

Tenderloin of Beef | \$450 (Serves 30)

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

Whole Bourbon Glazed Ham | \$250 (Serves 30)

Served with Honey Dijon Mustard and Caribbean Mayonnaise

Slow Roasted Prime Rib | \$400 (Serves 30)

Served with Horseradish Cream, Mustard and Mayonnaise

Roasted Top Round of Beef | \$300 (Serves 30)

Served with Horseradish Cream, Dijon Mustard and Mayonnaise

Dessert Stations

Includes Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

Classic Delights | \$7 per person

Cookies, Brownies, Lemon Bars, Blondies, and Cupcakes

Premium Delights | \$12 per person

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

All prices and product availability are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 7 Days in advance.

DINNER

Classic Dinner Buffet (Minimum 30 People)

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

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

*Must add Carving Station

**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 | \$7 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

Tomato, 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 \$75

Tenderloin \$16.95

Prime Rib \$14.95

Ham \$5.95

Vegetables

Seasonal Vegetable Medley

Green Beans Almondine

Green Beans and Grape Tomatoes

Grilled Vegetables

Collared Greens

Starch

Wild Rice Pilaf

Roasted Italian Potatoes

Garlic Whipped Potatoes

Mushroom and Asparagus Risotto

Red-Skinned Smashed Potatoes with Cheddar and Chives

Entrées

Fried Chicken or Roasted 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

Blackened Mahi-Mahi with Crawfish Cream

Charleston Shrimp and Grits

Lemon Peppered Crusted Salmon with Lemon Caper Sauce

Grilled Salmon with Tomato Basil and Sautéed Spinach

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

Spaghetti Bolognese

Meat Lasagna

Eggplant Parmesan

Spinach Florentine Ravioli with Sundried Tomato or Garlic Herb
Alfredo Sauce

Sliced Top Round with Tomato Mushroom and Onion

Ragout **\$4.00 Add on for Beef**

Scalloped Potatoes

Macaroni and Cheese

Buttermilk Whipped Potatoes

All prices and product availability are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 7 Days in advance.

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The
SPEEDWAY CLUB
CHARLOTTE MOTOR SPEEDWAY

DINNER

Themed Buffet Dinner (Minimum 30 People)

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

Southern Comfort | \$56 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

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

Italian | \$54 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
Spinach Florentine with Garlic Herb Alfredo Sauce
Spaghetti Bolognese
Mahi Mahi with Tomato and Artichoke Cream
Chicken Saltimbocca with Prosciutto in a Madeira Cream

Asparagus Risotto
Garlic Bread
Tiramisu, Cannoli and Dole de Leche Cheesecake

Carolina Favorites | \$56 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



All prices and product availability are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 7 Days in advance.



The
SPEEDWAY CLUB
CHARLOTTE MOTOR SPEEDWAY

BEVERAGES

CASH –HOST Bar By The Drink

Call Liquor | \$10

Premium Liquor | \$12

Super Premium Liquor | \$13

Call Wine by Glass | \$8

Premium Wine by Glass | \$10

Super Premium Wine by Glass | \$12

Domestic Beer | \$7

Michael Waltrip | \$5

North Carolina Beer | \$9

Bottled Water | \$4

Soft Drinks | \$4

Host Bar By The Hour (per person)

	Beer, Wine, Soft drinks	Premium
2 Hours	\$30	\$45
3 Hours	\$34	\$52
4 Hours	\$40	\$59

Guests Under 21: \$4 per hour

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.



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Visual

Projector Screen, LCD Projector, Skirted Table with Extension Cord Package | \$495

Traveler Screen Package | \$125 (client to provide LCD Projector)

LCD Projector | \$395

5.7x10 Fast fold Screen with Dress Kit | \$395

50 inch LCD Monitor | \$325

Flipchart and Markers | \$60

4x6 Whiteboard with Markers | \$60

Wooden Easel | \$15

TV's in Ballroom | \$125 each or \$600 all six

Vendor Display Tables | 8 Complimentary \$15 each additional

Technical

Extension Cord | \$20

Power Strip | \$20

Laser Pointer | \$25

Wireless Mouse (clicker) | \$55

Basic Wireless Internet | Included in Meeting Room Rental Fee

Dedicated Wireless Internet | \$125 per day (required for over 50 users with streaming)

Hard Line Internet | \$100 per day (required for web conferences or content streaming in presentation) 100mb fiber connection, upgrade available for additional fee

Conference Phone | \$150

Conference Phone with Spider mics | \$250

Black and White Photocopies | 15 cents

Color Photocopies | 25 cents

All prices and product availability are subject to change and do not include 22% service charge or current state sales tax. Final Guarantees are due 7 Days in advance.

AUDIO VISUAL

Audio

Wooden Podium | Complimentary in Room Rental Fee

Acrylic Podium | \$95

Digital Podium | \$200

Wireless Handheld Microphone | \$150

Wireless Lavalier Microphone | \$150

Audio Channel Mixer | \$125

Powered Speakers | \$150 each

Audio Patch Cord to Mixer | \$75

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

Sound System Package | \$395 (Required in Ballroom)

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

\$120/hour, 4 hour minimum, Monday-Friday 6am-6pm

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

\$190.00/hour, 4 hour minimum, Holidays



SPACES

Fifth Floor Areas

The King Room

(2,000 Square Feet)

Seats the following numbers/configurations:

100 people - Round Tables

80 people - Classroom Style (tables and chairs)

175 people - Theatre Style (just chairs)

40 people - U Shape

80 people - Crescent Rounds of 6 guests

The Queen Room

(2,000 Square Feet)

Seats the same numbers/configurations as The King Room.

The Ballroom

(6,200 Square Feet)

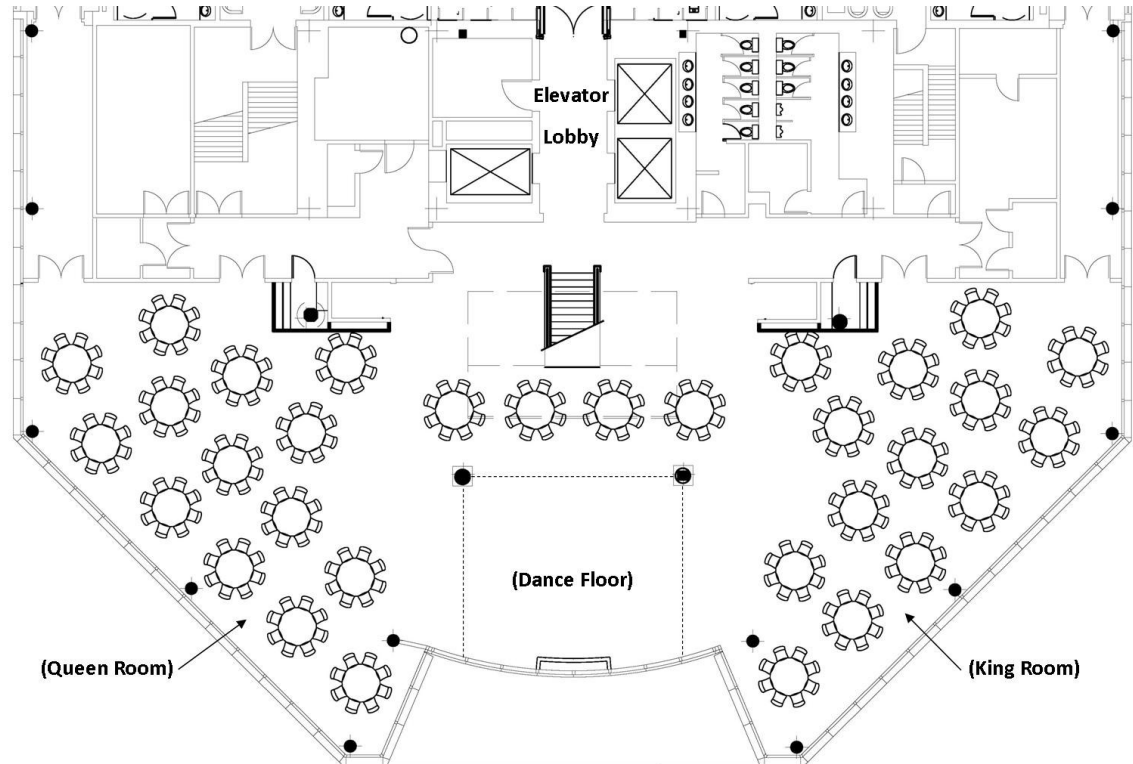
When the dividing walls are removed and combined with the permanent dance floor area, the Ballroom is formed and will seat the following numbers/configurations:

200 people—Crescent Rounds of 6 guests

250 people - Classroom Style (rental of tables)

350 people - Round Tables

450 people - Theatre Style (just chairs)



SPACES

Sixth Floor Areas

The Boardroom

(500 Square Feet)

Seats the following numbers/configurations:

18 people - Board Table

30 people - Round Tables of 10 guests

40 people - Theatre Style

The 600 Room

(800 Square Feet)

Seats the following numbers/configurations:

40 people - Crescent Rounds of 6 guests

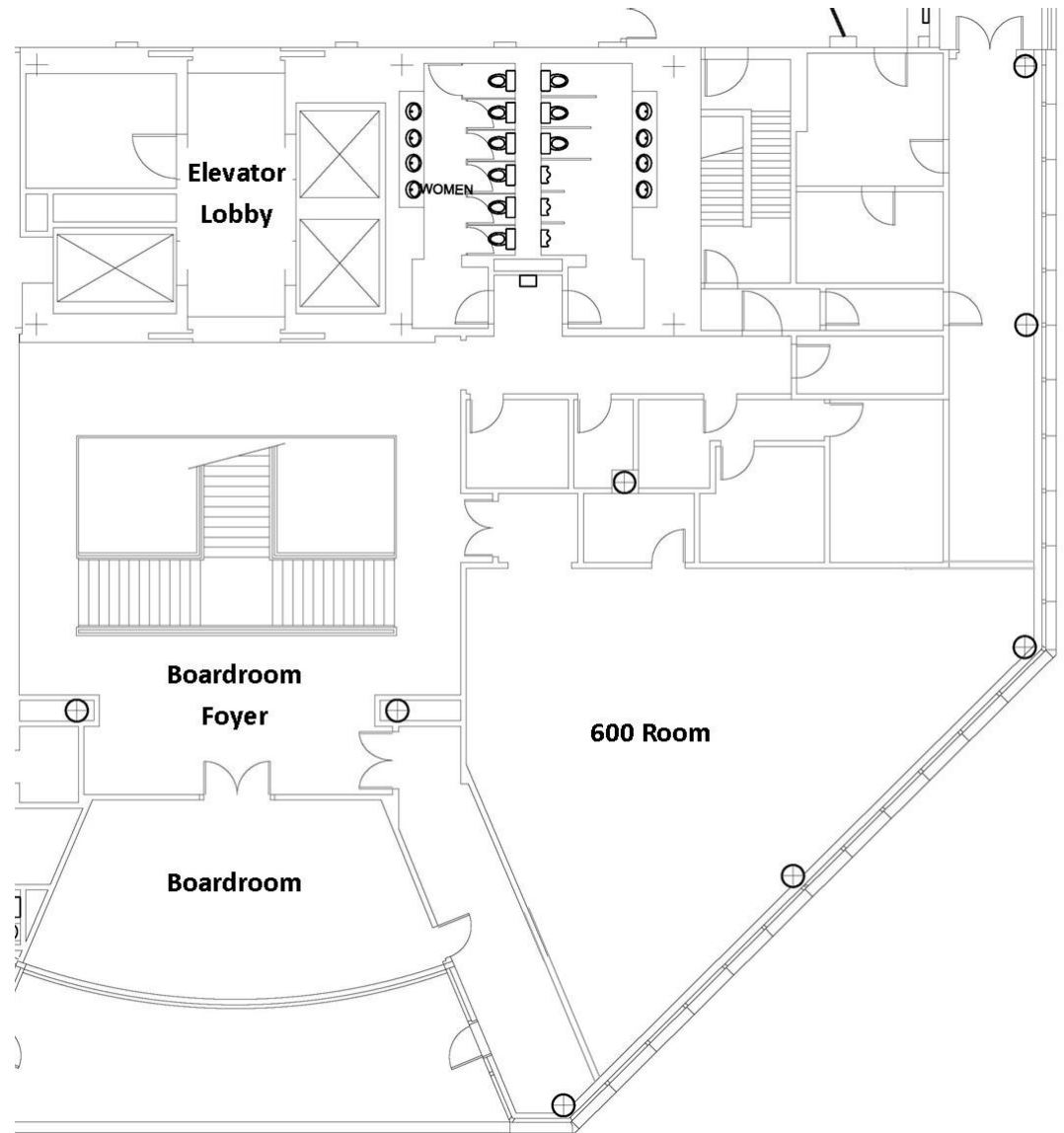
40 people - Classroom Style

60 people - Round Tables of 10 guests

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 250 people for your special event, has a permanent dance floor and full-service bar. Dress Code applies in Club Restaurant. See page 3 for full description.

Chairman's Room

Featuring the Chef's Table and a wine rack wall, this private dining room can accommodate up to 8 people for your meeting or dinner event.

