# 2017-2018 Wedding Menus









5555 Concord Parkway South Concord, North Carolina 28027 704.455.3216 www.gospeedwayclub.com

Your memorable wedding in an excitingly unique venue!

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 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.

# LOCATION



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.)



#### **Package Inclusions**

#### Your Speedway Club Wedding Package Includes:

Floor-length White Table Linens and Napkins (colors limited)

Votive Candles

Bridal Party Hospitality Room

Wedding Cake Cutting and Service

Champagne Toast

Complimentary Parking

Granite Dance Floor

Complimentary Menu Tasting for Four Guests

Dedicated Professional Wedding Coordinator

Speedway Club Member | \$800.00

Non-Member | \$1000.00

#### Fees

Ceremony Fee | \$500

Includes Ceremony Rehearsal, Chairs, and Microphone for Officiant Maximum guest count of 150

Club Restaurant | \$2500

Sell Out Club Restaurant for the Wedding Reception

Bartender Fee | \$75 for up to 5 hours

(1 bartender per 75 guests, recommended)

Food Station Attendant / Carving Attendant Fee | \$75 each

(1 attendant per station as recommended)

Specialty Linens and Rental Items | Pricing Based on Selections

# **INCLUSIONS**

#### **Additions**

30 Minute Photo Session in the Charlotte Motor Speedway Winner's Circle for Bride & Groom | \$200\*

\*Subject to Availability





# **FAQ**

#### **Frequently Asked Questions**

#### Q: Can I host my wedding at The Speedway Club during a NASCAR Race Weekend?

**A:** No, all of the event space in The Speedway Club is utilized during Race Weekends for Race Events. Charlotte Motor Speedway does host wedding ceremonies on the Start/Finish Line during Race Weekends. For more information on these options please call 704-455-4373 or visit www.charlottemotorspeedway.com/fans/race\_day\_weddings

#### Q: How much will my wedding cost?

**A:** You can estimate your wedding cost by using the following steps:

Step 1: Your package fee will depend on if you are a Speedway Club Member (\$800) or a Non-Member (\$1000).

Step 2: Select your Package Level: Bronze, Silver, Gold, or Platinum. You'll notice that the base inclusions on each service style are the same for each package level.

Step 3: Select your Service Style: Plated, Buffet or Stations. From there you'll select your entrées or number of items on the buffet or station.

Step 4: Add your package fee to your per person entrée fee and add service charge (22%) and sales tax

Step 5: Or, just call Christina at 704-455-3213 and she'll create an estimate for you!

#### Q: Can I bring in my own caterer or alcohol?

A: No, The Speedway Club Chefs prepare all of the food served and our liquor license prohibits bringing in any alcohol.

#### Q: All of the packages include alcohol, but we aren't serving alcohol at our reception.

A: Not a problem, we can subtract the alcohol from the package and reduce the per person cost.

#### Q: Some of our guests have allergies. Can you accommodate their needs?

**A:** Yes, we can accommodate any allergies. We regularly have requests for vegetarian, vegan, gluten free, dairy free, nut free, and garlic free. Our Chefs are trained to work with any dietary requests.

#### Q: Is there a minimum or maximum number of guests?

**A:** Our Ballroom accommodates up to 400 guests with plenty of room for dancing.



#### **Bronze Wedding Package Plated Dinner**

Four Hours Imported Beer, Domestic Beer, North Carolina Beer, Call Brand Wine, and Soda Bar Service

Choice of 3 Butler Passed Hors D'oeuvres

Champagne Toast

House Salad with Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea, Water and Iced Tea

**Entrée Options** Offer Two Entrees for Pre-Selection or Offer a Dual Entrée.

Chicken Marsala | \$68

Herb Crusted Chicken | \$68

Almond Crusted Chicken | \$68

Prosciutto-Wrapped Chicken Breast | \$68

Grilled Mahi Piccata | \$71

Asian Glazed Salmon | \$71

Crab Stuffed Salmon | \$71

Petite Filet | \$78

Grilled New York Strip | \$78

Grilled Vegetable Ravioli | \$68

Grilled Portabella Mushroom | \$68

Beef and Chicken Dual Entree | \$80

Beef and Salmon Dual Entree | \$82

Beef and Shrimp Dual Entree | \$82

Beef and Crab Cake Dual Entree | \$84

Chicken and Mahi Dual Entree | \$80

# **BRONZE**

Choose Plated, Buffet, or Stations Package Priced Per Person

#### Bronze Wedding Package Buffet Dinner

Four Hours Imported Beer, Domestic Beer, North Carolina Beer, Call Brand Wine, and Soda Bar Service

Choice of 3 Butler Passed Hors D'oeuvres

Champagne Toast

Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea, Water and Iced Tea

Two Salads, Two Entrées, One Starch, One Vegetable | \$78

Three Salads, Three Entrees, One Starch, One Vegetable | \$82

#### **Bronze Wedding Package Stations Dinner**

Four Hours Imported Beer, Domestic Beer, North Carolina Beer, Call Brand Wine, and Soda Bar Service

Choice of 3 Butler Passed Hors D'oeuvres

Champagne Toast

Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea, Water and Iced Tea

Salad Display, Two Dinner Stations, Carving Station | \$76

Salad Display, Three Dinner Stations, Carving Station | \$80



#### Silver Wedding Package Plated Dinner

Five Hours Call Brands Liquor, Imported Beer, Domestic Beer, North Carolina Beer, Call Brand Wine, and Soda Bar Service

Choice of 3 Butler Passed Hors D'oeuvres

Choice of 1 Cold Displayed Hors D'oeuvre

Champagne Toast

House Salad with Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea, Water and Iced Tea

**Entrée Options** Offer Two Entrees for Pre-Selection or Offer a Dual Entrée.

Chicken Marsala | \$80

Herb Crusted Chicken | \$80

Almond Crusted Chicken | \$80

Prosciutto-Wrapped Chicken Breast | \$80

Grilled Mahi Piccata | \$84

Asian Glazed Salmon | \$84

Crab Stuffed Salmon | \$84

Petite Filet | \$91

Grilled New York Strip | \$91

Grilled Vegetable Ravioli | \$80

Grilled Portabella Mushroom | \$80

Beef and Chicken Dual Entree | \$93

Beef and Salmon Dual Entree | \$95

Beef and Shrimp Dual Entree | \$95

Beef and Crab Cake Dual Entree | \$97

Chicken and Mahi Dual Entree | \$93

### SILVER

Choose Plated, Buffet, or Stations Package Priced Per Person

#### Silver Wedding Package Buffet Dinner

Five Hours Call Brands Liquor, Imported Beer, Domestic Beer, North Carolina Beer, Call Brand Wine, and Soda Bar Service

Choice of 3 Butler Passed Hors D'oeuvres

Choice of 1 Cold Displayed Hors D'oeuvre

Champagne Toast

Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea, Water and Iced Tea

Two Salads, Two Entrees, One Starch, One Vegetable | \$91

Three Salads, Three Entrees, One Starch, One Vegetable | \$95

#### Silver Wedding Package Stations Dinner

Five Hours Call Brands Liquor, Imported Beer, Domestic Beer, North Carolina Beer, Call Brand Wine, and Soda Bar Service

Choice of 3 Butler Passed Hors D'oeuvres

Choice of 1 Cold Displayed Hors D'oeuvre

Champagne Toast

Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea, Water and Iced Tea

Salad Display, Two Dinner Stations, Carving Station | \$89

Salad Display, Three Dinner Stations, Carving Station | \$93

SPEEDWAY CLUB

#### Gold Wedding Package Plated Dinner

Five Hours Premium Brands Liquor, Imported Beer, Domestic Beer, North Carolina Beer, Premium Brand Wine, and Soda Bar Service

Choice of 5 Butler Passed Hors D'oeuvres

Choice of 1 Cold Displayed Hors D'oeuvre

Choice of 1 Late Night Snack

Champagne Toast

House Salad with Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea, Water and Iced Tea

**Entrée Options** Offer Two Entrees for Pre-Selection or Offer a Dual Entrée.

Chicken Marsala | \$98

Herb Crusted Chicken | \$98

Almond Crusted Chicken | \$98

Prosciutto-Wrapped Chicken Breast | \$98

Grilled Mahi Piccata | \$104

Asian Glazed Salmon | \$104

Crab Stuffed Salmon | \$104

Petite Filet | \$111

Grilled New York Strip | \$111

Grilled Vegetable Ravioli | \$98

Grilled Portabella Mushroom | \$98

Beef and Chicken Dual Entree | \$113

Beef and Salmon Dual Entree | \$115

Beef and Shrimp Dual Entree | \$115

Beef and Crab Cake Dual Entree | \$117

Chicken and Mahi Dual Entree | \$113

### **GOLD**

Choose Plated, Buffet, or Stations Package Priced Per Person

#### Gold Wedding Package Buffet Dinner

Five Hours Premium Brands Liquor, Imported Beer, Domestic Beer, North Carolina Beer, Premium Brand Wine, and Soda Bar

Choice of 5 Butler Passed Hors D'oeuvres

Choice of 1 Displayed Hors D'oeuvre

Choice of 1 Late Night Snack

**Champagne Toast** 

Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea, Water and Iced Tea

Two Salads, Two Entrees, One Starch, One Vegetable | \$111 Three Salads, Three Entrees, One Starch, One Vegetable | \$115

#### **Gold Wedding Package Stations Dinner**

Five Hours Premium Brands Liquor, Imported Beer, Domestic Beer, North Carolina Beer, Premium Brand Wine, and Soda Bar

Choice of 5 Butler Passed Hors D'oeuvres

Choice of 1 Displayed Hors D'oeuvre

Choice of 1 Late Night Snack

**Champagne Toast** 

Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea, Water and Iced Tea

Salad Display, Two Dinner Stations, Carving Station | \$109 Salad Display, Three Dinner Stations, Carving Station | \$113



#### Platinum Wedding Package Plated Dinner

Five Hours Premium Brands Liquor, Imported Beer, Domestic Beer, North Carolina Beer, Premium Brand Wine, and Soda Bar Service

Choice of 5 Butler Passed Hors D'oeuvres

Choice of 2 Cold Displayed Hors D'oeuvres

Choice of 2 Late Night Snacks

Champagne Toast

House Salad with Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea, Water and Iced Tea

**Entrée Options** Offer Two Entrees for Pre-Selection or Offer a Dual Entrée.

Chicken Marsala | \$108

Herb Crusted Chicken | \$108

Almond Crusted Chicken | \$108

Prosciutto-Wrapped Chicken Breast | \$108

Grilled Mahi Piccata | \$111

Asian Glazed Salmon | \$111

Crab Stuffed Salmon | \$111

Petite Filet | \$118

Grilled New York Strip | \$118

Grilled Vegetable Ravioli | \$108

Grilled Portabella Mushroom | \$108

Beef and Chicken Dual Entree | \$120

Beef and Salmon Dual Entree | \$122

Beef and Shrimp Dual Entree | \$122

Beef and Crab Cake Dual Entree | \$124

Chicken and Mahi Dual Entree | \$120

# **PLATINUM**

Choose Plated, Buffet, or Stations Package Priced Per Person

#### Platinum Wedding Package Buffet Dinner

Five Hours Premium Brands Liquor, Imported Beer, Domestic Beer, North Carolina Beer, Premium Brand Wine, and Soda Bar

Choice of 5 Butler Passed Hors D'oeuvres

Choice of 2 Cold Displayed Hors D'oeuvres

Choice of 2 Late Night Snacks

Champagne Toast

Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea, Water and Iced Tea

Two Salads, Two Entrées, One Starch, One Vegetable | \$118

Three Salads, Three Entrees, One Starch, One Vegetable | \$122

#### Platinum Wedding Package Stations Dinner

Five Hours Premium Brands Liquor, Imported Beer, Domestic Beer, North Carolina Beer, Premium Brand Wine, and Soda Bar

Choice of 5 Butler Passed Hors D'oeuvres

Choice of 2 Cold Displayed Hors D'oeuvres

Choice of 2 Late Night Snacks

Champagne Toast

Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea, Water and Iced Tea

Salad Display, Two Dinner Stations, Carving Station | \$116

Salad Display, Three Dinner Stations, Carving Station | \$120



#### Butler Passed Hot Hors D'oeuvres

Crab and Cheddar Stuffed Mushrooms Mini Crab Cakes with Cajun Remoulade Apple-Wood Smoked Bacon Wrapped Scallops **Roasted Vegetable Tart** Coney Island Dog in Puff Pastry Mini Beef Wellingtons Mini Spring Rolls **Assorted Mini Pizzas Cinnamon Sweet Potato Puff** Lobster Empanada Brie with Cranberry Chutney in Phyllo Cup Shrimp and Andouille Sausage Kabobs Risotto Cakes with Red Pepper Coulis Chicken Pineapple Kabobs **Grilled Beef Kabobs** Fried Mac N Cheese



# HORS D'OEUVRES



#### Butler Passed Cold Hors D'oeuvres

Mediterranean Antipasto Skewer
Grilled Chicken Salad on Cucumber Rondelle
Mini Bruschetta
Smoked Salmon Spread on Rye Crostini
Sugar Spiced Tuna on Crisp Crostini with Wasabi Aioli
Jumbo Shrimp with House Cocktail Sauce
Prosciutto-Wrapped Asparagus





#### Cold Displayed Hors D'oeuvres

Crudité of Fresh Vegetables and Assorted Dips

Grilled Vegetable Display

#### Fresh Fruit Display

Featuring Seasonal Melon, Berries & Grapes and Served with Honey Sour Cream Dip with Poppy Seeds

#### Deluxe International Cheese Display

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

#### Add To Your Wedding Package

Brie en Croute | \$6.25

#### Anti Pasta Display | \$9

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

# HORS D'OEUVRES

#### Add To Your Wedding Package

#### 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. Ice displays are not calculated as part of food and beverage minimum expenditure.

Allow 4 weeks for planning





#### **Plated Dinner Entrees**

Select Two Entrees to Offer your Guests for Pre-Selection or Offer a Dual Entrée.

Chicken Marsala | Pan-Seared Chicken with Mushroom Marsala Sauce

Herb Crusted Chicken | Topped with House-Made seasoning

Almond Crusted Chicken | Served with a Spinach Fontina Sauce

**Prosciutto-Wrapped Chicken Breast** | With Spinach and Boursin and a Roasted Garlic Cream Sauce

Grilled Mahi Piccata | Grilled Mahi Topped with Mango Salsa

Asian Glazed Salmon | Topped with Sweet Chili Garlic Glaze

Crab Stuffed Salmon | Topped with a Red Pepper Dijon

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

**Grilled New York Strip** | 10 oz. New York Strip Steak Served with an Herb Butter Sauce. Prepared Medium.

Grilled Vegetable Ravioli | With Sautéed Spinach and a Pesto Cream

Grilled Portabella Mushroom | Served with Ratatouille

**Beef and Chicken Dual Entree** | 5 oz. Beef Filet Prepared Medium and Chicken Breast Finished with a Rich Marsala Sauce

**Beef and Salmon Dual Entree** | 5 oz. Beef Filet Prepared Medium and Salmon, Grilled and Finished with Demi and Red Pepper Cream

**Beef and Shrimp Dual Entree** | 5 oz. Beef Filet Prepared Medium and Three Scampi-Style Shrimp

**Beef and Crab Cake Dual Entree** | 5 oz. Beef Filet Prepared Medium and a 3 oz. Crab Cake with Demi Glace and Creole Cream

Chicken and Mahi Dual Entree | Chicken Breast and Grilled Mahi Finished with Mango Salsa 
All prices are subject to change and do not include 22% service charge or current state sales tax.

# PLATED DINNER

#### **Plated Dinner Additions**

#### **Starters**

3 oz. Crab Cake Finished with a Tomato Creole Sauce | \$95 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 your package for \$3 per person

**The Speedway Club Salad** with Candied Pecans, Cranberries, Feta Cheese, Carrots and Tomatoes

**Baby Spinach Leaves**, Chopped Bacon, Red Onion, Grape Tomatoes and Sliced Eggs

**Crisp Romaine Leaves** with Focaccia Croutons, Kalamata Olives, Tomatoes, Parmesan Cheese and House-Made Caesar Dressing

**Layers of Vine Ripe Tomatoes and Fresh Mozzarella** with Basil Chiffonade and Aged Balsamic



#### **Dinner Buffet Options**

#### 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

Three Cheese Tortellini Salad

#### Vegetables

Seasonal Vegetable Medley

Green Beans Almondine

Green Beans and Grape Tomatoes

Grilled Vegetables

Collared Greens

# BUFFET DINNER

#### Entrée

Fried Chicken

Roasted Chicken

Pecan-Crusted Chicken with Bourbon Maple Cream

Chicken Marsala

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

Linguini with Grilled Chicken or Shrimp Scampi

Primavera with Sundried Tomato Sauce

Eggplant Parmesan

Meat Lasagna

Grilled Vegetable Ravioli with Pesto Cream

#### Starch

Rice Pilaf

Scalloped Potatoes

Roasted Italian Potatoes

Macaroni and Cheese

Garlic Whipped Potatoes

Buttermilk Whipped Potatoes

Mushroom and Asparagus Risotto

Wild Rice and Dried Cranberries

Red-Skinned Smashed Potatoes with

Cheddar and Chives

#### **Carving Additions**

priced per person

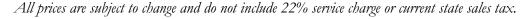
Carving Attendant \$50

Tenderloin \$12.95

Prime Rib \$9.95

Ham \$5.95

Tom Turkey \$5.95





#### **Dinner Stations** (Chef Attendant \$50)

#### **Garden Salad Station**

Garden Fresh Salad with a Variety of Toppings and Dressings

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

#### Ultimate Pasta Station (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

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

**Fajita Station** | Marinated Beef and Chicken Strips with Grilled Onions and Peppers; Served with Soft Flour Tortillas, Guacamole, Sour Cream, Shredded Cheese, Lettuce, Tomato Salsa, Jalapeno Peppers and Black Olives

#### Risotto Station (Chef Attendant required)

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

**North Carolina Shrimp and Grits** | Sautéed Shrimp in a Rich Tasso Gravy with Creamy Stone Ground Grits

#### **Smoked Seafood Display**

Featuring Shrimp, Scallops, Salmon and Mussels

#### **Ultimate Seafood Bar**

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.

# STATIONS DINNER

#### **Carving Stations**

(All Carving Stations Require a Chef Attendant \$50)

#### Jerk-Rubbed Pork Loin

Served with Honey Dijon and Mango Salsa

#### Whole Roasted Tom Turkey

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

#### Tenderloin of Beef

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

#### Whole Bourbon Glazed Ham

Served with Honey Dijon Mustard and Caribbean Mayonnaise

#### Slow Roasted Prime Rib

Served with Horseradish Cream, Mustard and Mayonnaise

#### Roasted Top Round of Beef

Served with Horseradish Cream, Dijon Mustard and Mayonnaise



#### **Savory**

**Charleston Crab Dip** | Rich Creamy Crab Dip Served with Fried Pita Points

#### Spinach and Artichoke Dip

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

**Spring Rolls** | Served with a Spiced Plum Sauce

**Chicken Pot Stickers** | Tossed in a Sesame Dressing over Wilted Cabbage and Served with Soy Dipping Sauce

**Speedway Wings** | 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

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

**Mini Beef Wellingtons** | Pouches of Beef Tips and Mushroom Duxelle

**Sliders** | Mini Beef Sliders Topped with Caramelized Onions and Smoked Gouda

Mini Hot Dogs | Topped with Cole Slaw and Pickles

**Mini Pizzas** | Variety of Toppings to Include Pepperoni, Margarita, Sausage, and Cheese

Mini Grilled Cheeses | Grilled with a Variety of Cheeses

# LATE NIGHT SNACKS

#### **Sweet**

#### **Classic Delights Dessert Station**

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

Premium Delights Dessert Station | +\$6 per person Fresh Sliced Fruit Display, Mini Cheesecakes, Petit Fours, Cake Pops, Assorted Mousse Cups, Cupcakes, Chocolate Covered

#### Cake Pops

Strawberries

Marble Cake Pops Dipped in White and Dark Chocolate and Topped with Nuts





### **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





# **BEVERAGES**

#### Miscellaneous Items and Charges

Non-Alcoholic Punch or Lemonade | \$27 per gallon

Iced or Sweet Tea | \$27 per gallon

Champagne Punch | \$50 per gallon

#### Bartenders | \$75 each

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.





#### Host Bar By The Drink

Call Liquor | \$7
Premium Liquor | \$8
Super Premium Liquor | \$9.50
Call Wine by Glass | \$5
Premium Wine by Glass | \$6
Super Premium Wine by Glass | \$7
Domestic Beer | \$4
Import Beer | \$5
North Carolina Beer | \$6
Bottled Water | \$2.50
Soft Drinks | \$2

#### Cash Bar By The Drink

Call Liquor | \$8
Premium Liquor | \$9
Super Premium Liquor | \$10
Call Wine by Glass | \$6
Premium Wine by Glass | \$7
Super Premium Wine by Glass | \$8
Domestic Beer | \$5
Import Beer | \$6
North Carolina Beer | \$7
Bottled Water | \$3
Soft Drinks | \$3



#### **Details and Contract Specifications**

#### **Deposit and Payments:**

\$2000 non-refundable deposit due with signed contract.

Final payment due with final guarantee by personal check or certified check. Final payment may not be billed to a club member account.

Any items that are charged on consumption will be paid by a credit card on file at the conclusion of the event.

#### Final Guarantee:

Final guest count due 10 days before the wedding date. Final count includes entrée counts, special requests, vendor meals, and children's meals.

#### **Special Meals:**

Children's Plated Meals: \$20++ per person (Children are under 12 years)

Cold Vendor Meals: \$20++ per person Hot Vendor Meals: \$34++ per person

#### **Event Times:**

Event duration is no longer than 5 hours. Event must end before midnight.

#### 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.

A setup fee may apply to if rental items such as tables, chairs, or linens are rented by the Client.

# **DETAILS**

#### **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 <u>only</u> by Club servers and bartenders. Alcoholic beverage service may be denied to those guests who appear intoxicated or are under age.

#### 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. No personal items or gifts may be left at The Speedway Club after the event. All items must be removed after the event.

SPEEDWAY CLUB

# **SPACES**

#### Fifth Floor Areas

The King Room (2,000 Square Feet)

Seats the following numbers/configurations:

120 people - Round Tables

175 people - Theatre Style (just chairs)

The Queen Room (2,000 Square Feet)

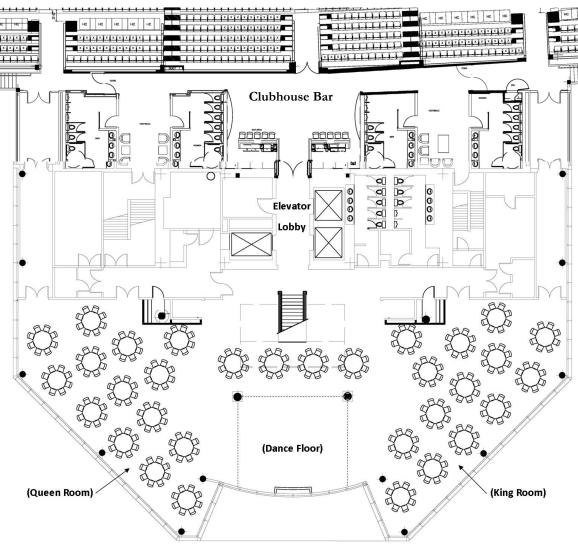
Seats the same numbers/configurations as The King Room.

**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:

370 people - Round Tables







# **SPACES**

#### Sixth Floor Areas

#### The Boardroom

(500 Square Feet)

Seats the following numbers/configurations:

20 people - Board Table

30 people - Round Tables

40 people - Theatre Style

40-60 people - Reception Style

#### The 600 Room

(800 Square Feet)

Seats the following numbers/configurations:

40 people - Classroom Style

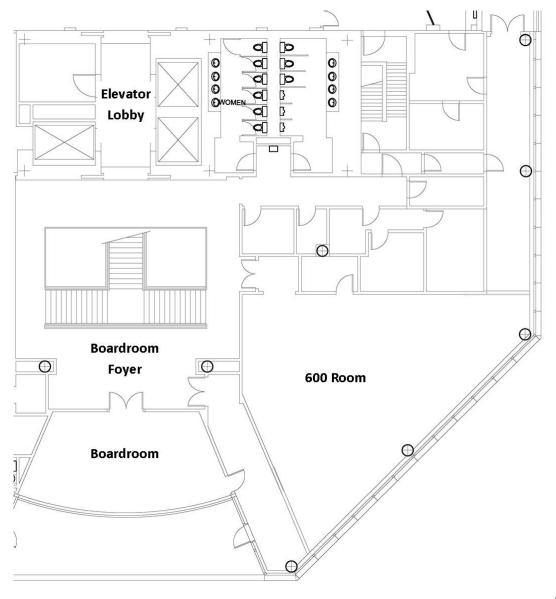
60 people - Round Tables

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.

