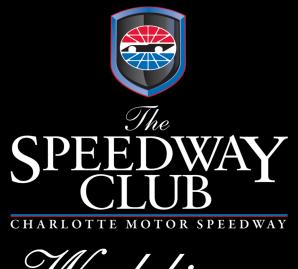
2023









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 | \$1,200++

Non-Member | \$1500.00++

*over 150 guests additional \$500.00

Fees

Ceremony Fee | \$600 Includes Ceremony Rehearsal, Chairs Maximum guest count of 150

Club Restaurant | \$3500 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)

INCLUSIONS

Additions

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



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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 (\$1200) or a Non-Member (\$1500)
- *Weddings with over 150 guest additional \$500.00

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: Call 704-454.4752 and we will 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?



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

<u>Entrée Options</u> Offer Two Entrees for Pre-Selection or Offer a Dual Entrée.

Chicken Marsala | \$78

Herb Crusted Chicken | \$78

Almond Crusted Chicken | \$78

Prosciutto-Wrapped Chicken Breast | \$79

Grilled Mahi Piccata | \$79

Lemon Pepper Crusted Salmon | \$79

Petite Filet | \$92

Spinach Florentine Ravioli | \$76

Grilled Portabella Mushroom | \$76

Beef and Chicken Dual Entree | \$97

Beef and Salmon Dual Entree | \$97

Beef and Shrimp Dual Entree | \$97

Chicken and Mahi Dual Entree | \$95

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 | \$86 Three Salads, Three Entrees, One Starch, One Vegetable | \$90 Add \$4.00 to Add Beef

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 \$98 | Salad Display, Three Dinner Stations, Carving Station | \$113



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

<u>Entrée Options</u> Offer Two Entrees for Pre-Selection or Offer a Dual Entrée.

Chicken Marsala | \$94

Herb Crusted Chicken | \$94

Almond Crusted Chicken | \$94

Prosciutto-Wrapped Chicken Breast | \$94

Grilled Mahi Piccata | \$94

Lemon Pepper Crusted Salmon | \$94

Petite Filet | \$107

Spinach Florentine Ravioli | \$92

Grilled Portabella Mushroom | \$92

Beef and Chicken Dual Entree | \$113

Beef and Salmon Dual Entree | \$113

Beef and Shrimp Dual Entree | \$113

Chicken and Mahi Dual Entree | \$111

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 | \$102 Three Salads, Three Entrees, One Starch, One Vegetable | \$106 Add \$4.00 to Add Beef

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 \$114 Salad Display, Three Dinner Stations, Carving Station | \$118

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Gold Wedding Package Plated Dinner – Remove import 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

<u>Entrée Options</u> Offer Two Entrees for Pre-Selection or Offer a Dual Entrée.

Chicken Marsala | \$111

Herb Crusted Chicken | \$111

Almond Crusted Chicken | \$111

Prosciutto-Wrapped Chicken Breast | \$112

Grilled Mahi Piccata | \$112

Lemon Pepper Crusted Salmon | \$115

Petite Filet | \$124

Spinach Florentine Ravioli | \$109

Grilled Portabella Mushroom | \$109

Beef and Chicken Dual Entree | \$130

Beef and Salmon Dual Entree | \$130

Beef and Shrimp Dual Entree | \$130

Chicken and Mahi Dual Entree | \$128

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 | \$119 Three Salads, Three Entrees, One Starch, One Vegetable | \$123 <u>Need to Add \$4.00 Beef</u>

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 5 Dutier Passed Hors D'oeuvre

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

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Salad Display, Two Dinner Stations, Carving Station | \$131



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 <u>Entrée Options</u> Offer Two Entrees for Pre-Selection or Offer a Dual Entrée.

Chicken Marsala | \$127 Herb Crusted Chicken | \$127

Almond Crusted Chicken | \$127

Prosciutto-Wrapped Chicken Breast | \$128

Grilled Mahi Piccata | \$128

Lemon Pepper Crusted Salmon | \$128

Petite Filet | \$140

- Spinach Florentine Ravioli | \$123
- Grilled Portabella Mushroom | \$123
- Beef and Chicken Dual Entree | \$146
- Beef and Salmon Dual Entree | \$146
- Beef and Shrimp Dual Entree | \$146
- Chicken and Mahi Dual Entree | \$143

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 | \$135 Three Salads, Three Entrees, One Starch, One Vegetable | \$139

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 | \$147 Salad Display, Three Dinner Stations, Carving Station | \$162

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Butler Passed Hot Hors D'oeuvres

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 Brie with Strawberry Chutney in Phyllo Cup Shrimp and Andouille Sausage Kabobs Risotto Cakes with Red Pepper Coulis Lime Chili Chicken 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 | \$6.75

Anti Pasta Display | \$14 Including Salami, Celinginni, Mozzarella, Prosciutto, Capicola, Asparagus, Artichoke, Mushrooms, Olives, Peppers, Pepperoncini and Breads

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 10 days in advance.



HORS D'OEUVRES

Add To Your Wedding Package

.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. 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 Lemon Pepper Crusted Salmon | Served with Lemon Caper Sauce Petite Filet | 6 oz. Beef Medallion Grilled and Served with Sautéed Mushrooms and a Rich Demi Glace. Prepared Medium. Spinach Florentine Ravioli | With Sautéed Spinach and a Pesto Cream Grilled Portabella Mushroom | Served with Ratatouille Beef and Chicken Dual Entree | 6 oz. Beef Filet Prepared Medium and Chicken Breast Finished with a Rich Marsala Sauce Beef and Salmon Dual Entree | 6 oz. Beef Filet Prepared Medium and Salmon, Grilled and Finished with Demi and Red Pepper Cream Beef and Shrimp Dual Entree | 6 oz. Beef Filet Prepared Medium and

Beef and Shrimp Dual Entree | 6 oz. Beef Filet Prepared Medium and Three Scampi-Style Shrimp

Chicken and Mahi Dual Entree | Chicken Breast and Grilled Mahi Finished with Mango Salsa

PLATED DINNER

Plated Dinner Additions

Starters

5 Bruschetta Pomodoro | \$8
5 Jumbo Poached Shrimp Finished with Lemon and House-Made Cocktail Sauce | \$9

Salads | Add to your package for \$4 per person

The Speedway Club Salad with mixed greens with cherry tomato, bacon bits, fresh berries and feta cheese

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 Almandine Green Beans and Grape Tomatoes Grilled Vegetables Collared Greens

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 Lemon Pepper Crusted Salmon with lemon Caper Sauce Grilled Salmon with Tomato Basil and Sautéed Spinach Linguini with Grilled Chicken or Shrimp Scampi Primavera with Sundried Tomato Sauce Eggplant Parmesan Meat Lasagna Spinach Florentine Ravioli with Pesto Cream Add \$4.00 Sliced Top Round with Tomato Mushroom

and Onion Ragout

BUFFET DINNER

Starch Rice Pilaf Scalloped Potatoes Roasted Italian Potatoes Macaroni and Cheese Garlic Whipped Potatoes Buttermilk Whipped Potatoes Mushroom and Asparagus Risotto Red-Skinned Smashed Potatoes with Cheddar and Chives

Carving Additions

priced per person Carving Attendant **\$75**

Tenderloin \$16.95 Prime Rib \$14.95 Ham \$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

STATIONS DINNER

Carving Stations

(All Carving Stations Require a Chef Attendant \$75)

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

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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 Lemon Grass Pot Stickers | Tossed in Sesame Dressing over Wilted Cabbage and served with Soy Dipping Sauce

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

Assorted Vegetable Quiche | Broccoli, Cheese and Garden Vegetable

Mini Grilled Cheeses | Grilled with a Variety of Cheeses

LATE NIGHT SNACKS

Sweet

Classic Delights Dessert Station Cookies, Brownies, Lemon Bars, Blondies, and Cupcakes

Premium Delights Dessert Station | +\$12 per person

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





BEVERAGES

BEER

Domestic Miller Lite Bud Lite Budweiser Yuengling Michelob Ultra

North Carolina Beers

Cabarrus Brewery Concord Lager Rocky River PAVCB Vanilla Coffee Blond

Michael Waltrip

Brewing Company

Vamonos Mexian Lager

Two-Time Blonde Ale

Checkered Past Coconut 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

BREWING COMPAN

PREMIUM

Liquors Tito's Vodka Dewar's Scotch Jack Daniels Black Bourbon Jim Beam Tanqueray Gin Myers Original Rum Captain Morgan Rum Remove Crown Royal

Redwood Creek Wines Chardonnay Pinot Noir Cabernet Sauvignon Canyon Road

SUPER PREMIUM

Liquors

Grey Goose Vodka Chivas Regal Scotch Maker's Mark Bourbon Crown Royal Bombay Sapphire Gin Mount Gay Rum Captain Morgan Rum 1800 Reposado Remove Patrom

Wines Ruffino Pinot Grigio William Hill Chardonnay, Cabernet Sauvignon Childress 3 Red Sea Glass Pinot Noir





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.



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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 North Carolina Beer | \$8 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: \$22++ per person (Children are under 12 years)

Hot Vendor Meals: \$36++ 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.



SPACES

Fifth Floor Areas

The King Room (2,000 Square Feet)

Seats the following numbers/configurations:

120 people - Round Tables175 people - Theatre Style (just chairs)

The Queen Room (2,000 Square Feet)

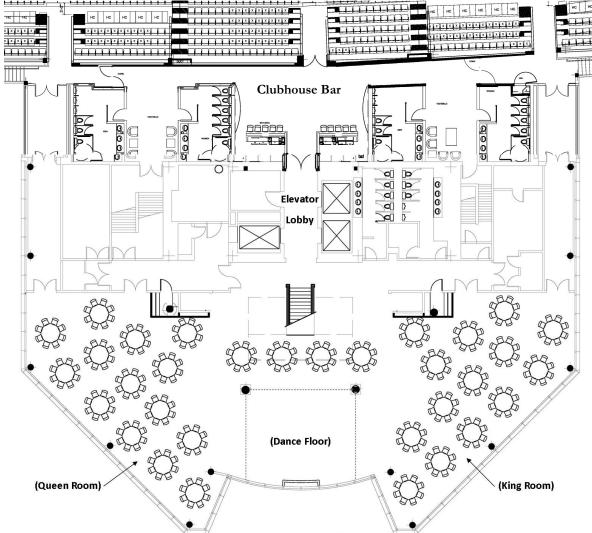
Seats the same numbers/configurations as The King Room.

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:

350 people - Round Tables







SPACES

Sixth Floor Areas

The Boardroom

(500 Square Feet)

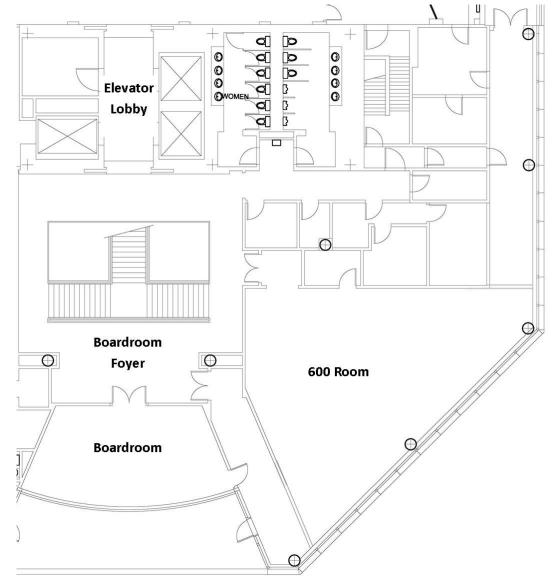
Seats the following numbers/configurations: 20 people - Board Table 30 people - Round Tables 40 people - Theatre Style 40-60 people - Reception Style

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.

