

2021



The
**SPEEDWAY
CLUB**

CHARLOTTE MOTOR SPEEDWAY

Weddings

5555 Concord Parkway South
Concord, North Carolina 28027

704.455.3216

www.gospeedwayclub.com

Your memorable wedding in an
excitingly unique venue!

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 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.)

INCLUSIONS

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 | \$1200.00

Fees

Ceremony Fee | \$500

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

Club Restaurant | \$3000

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

Additions

30 Minute Photo Session in the Charlotte Motor Speedway

Winner's Circle for Bride & Groom | \$200*

*Subject to Availability



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 72 hours in advance.



The
SPEEDWAY CLUB
CHARLOTTE MOTOR SPEEDWAY

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.charlottespeedway.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 (\$1200).

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?

A: Our Ballroom accommodates up to 300 guests with plenty of room for dancing.

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 72 hours in advance.



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

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

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 | \$96

Salad Display, Three Dinner Stations, Carving Station | \$100

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 72 hours in advance.



SILVER

Choose Plated, Buffet, or Stations
Package Priced Per Person

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

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

Chicken and Mahi Dual Entree | \$93

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 | \$99

Salad Display, Three Dinner Stations, Carving Station | \$103

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 72 hours in advance.



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

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

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 | \$119

Salad Display, Three Dinner Stations, Carving Station | \$123

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 72 hours in advance.



PLATINUM

Choose Plated, Buffet, or Stations
Package Priced Per Person

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

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

Chicken and Mahi Dual Entree | \$120

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 | \$126

Salad Display, Three Dinner Stations, Carving Station | \$130

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 72 hours in advance.



HORS D'OEUVRES

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 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



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

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 72 hours in advance.

HORS D'OEUVRES



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, Celanginni, 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 72 hours in advance.

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



The
SPEEDWAY CLUB
CHARLOTTE MOTOR SPEEDWAY

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

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

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

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 72 hours in advance.

10



The
SPEEDWAY CLUB
CHARLOTTE MOTOR SPEEDWAY

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

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
Asian Glazed Salmon over Wilted Greens
Grilled Salmon with Tomato Basil and Sautéed Spinach
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

BUFFET DINNER

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

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 72 hours in advance.



STATIONS DINNER

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

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

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 72 hours in advance.



LATE NIGHT SNACKS

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

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

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, 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 72 hours in advance.

13



The
SPEEDWAY CLUB
CHARLOTTE MOTOR SPEEDWAY

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

North Carolina Beers

Cabarrus Brewery
Concord Lager
Red Hill Amber
Rocky River PAVCB
Vanilla Coffee Blond

Old Mecklenburg
Brewery Cooper
NoDa Brewery
Jam Session Pale Ale
Cavu Blonde Ale

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



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 72 hours in advance.



The
SPEEDWAY CLUB
CHARLOTTE MOTOR SPEEDWAY

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.



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 | \$7

North Carolina Beer | \$7 - \$8.50

Bottled Water | \$3

Soft Drinks | \$3

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 72 hours in advance.

15



The
SPEEDWAY CLUB
CHARLOTTE MOTOR SPEEDWAY

DETAILS

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.

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.

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.

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 72 hours in advance. 16

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)

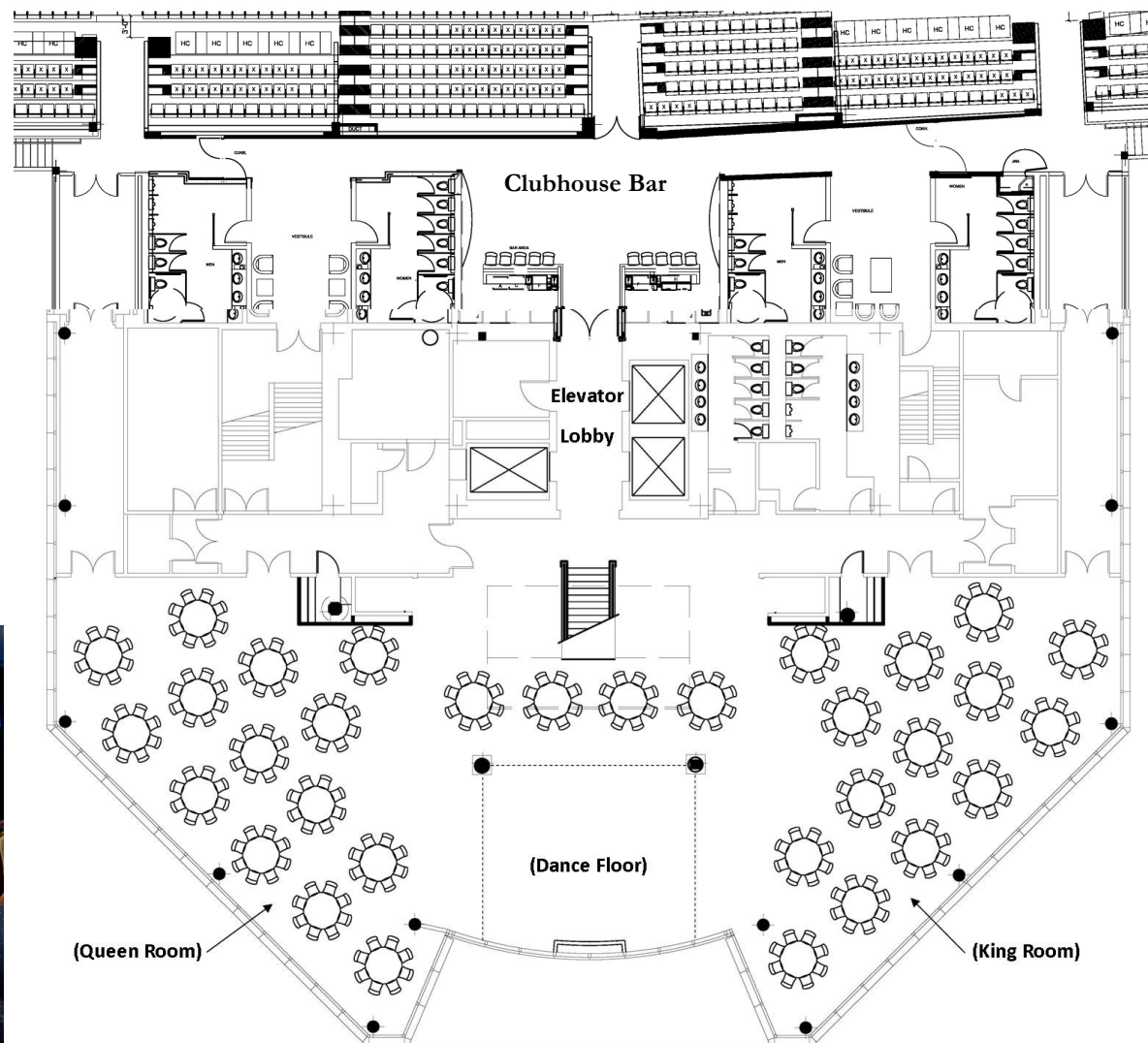
The Queen Room (2,000 Square Feet)

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



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 72 hours in advance.



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:

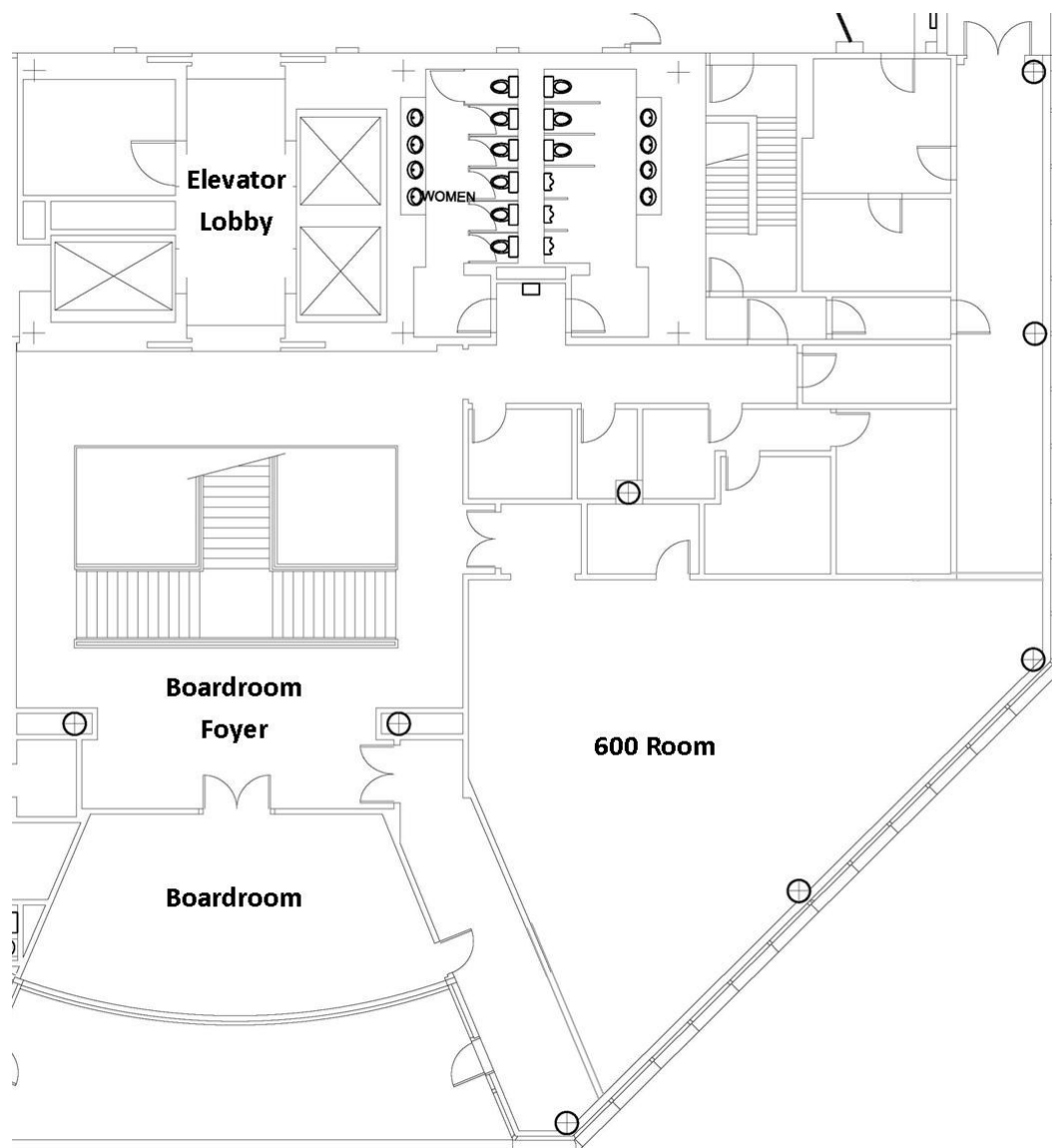
40 people - Classroom Style

60 people - Round Tables

80 people - Theatre Style

80 people - Reception Style

30 people - U Shape



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 72 hours in advance.

18



The
SPEEDWAY CLUB
CHARLOTTE MOTOR SPEEDWAY

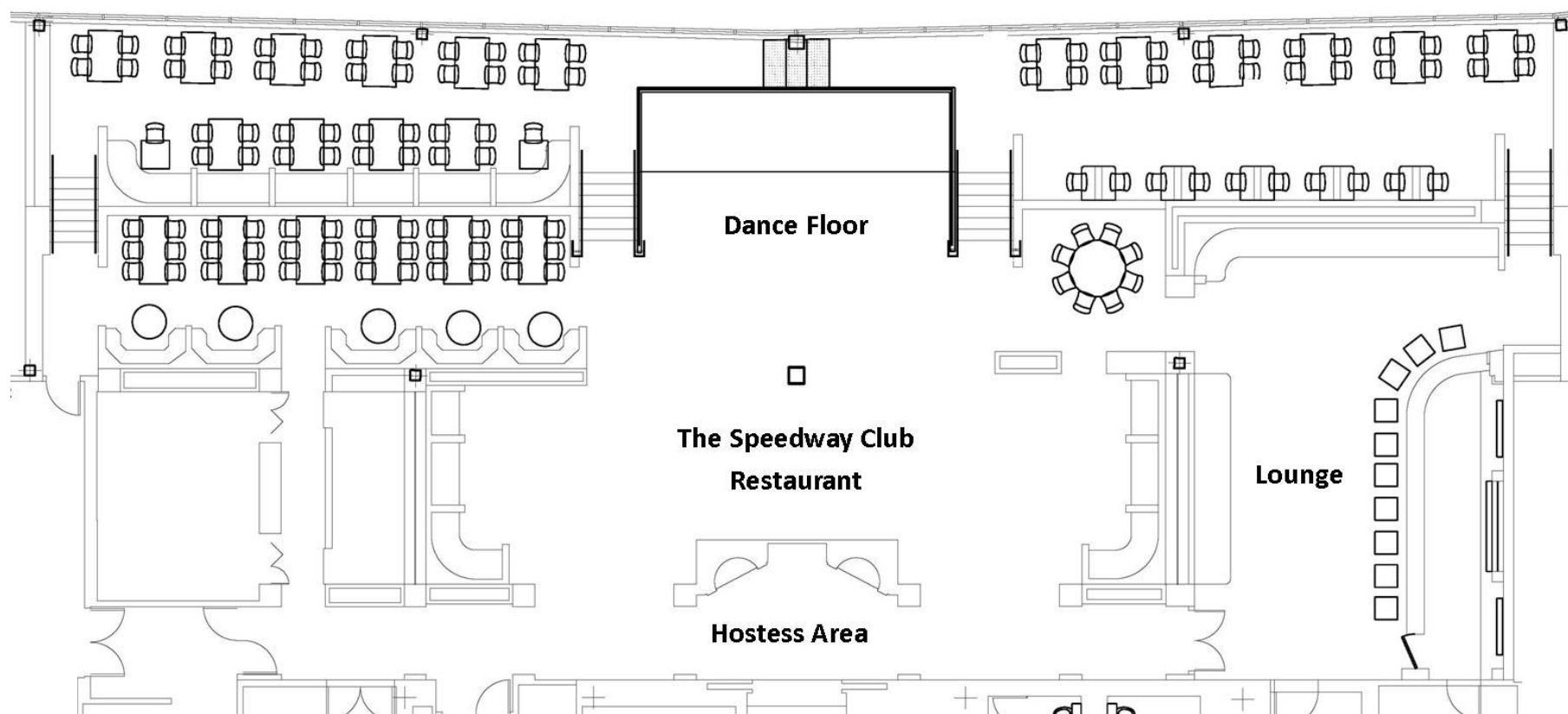
SPACES



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.





The
SPEEDWAY CLUB
CHARLOTTE MOTOR SPEEDWAY