

# PIT SUITES MENU & BEVERAGE OPTIONS

# PIT SUITE MENU

# A LA CARTE MENU

Serves 16 Guests

#### **Bottomless Snack Attack**

An assortment of snacks including our Levy Signature snack mix, popcorn and peanuts.

93.00

# **Carving Board Jalapeno Hanger Sandwich**

Jalapeno marinated hanger steak, grilled, chilled and thinly sliced. Served on fresh baked bolillo rolls with char fired peppers, onions, chorizo, and a cojita aioli.

147.50

#### **Farmers Market Sliced Fruit**

105.00

### **Vegetable Crudités**

In season fresh vegetables with spinach herb dip.

105.00

#### **Gourmet Cookies & Brownies**

Assorted cookies with double chunk brownies.

80.00

# **Sweet & Salty Snacks**

Individual servings: M&M's®, Skittles®, dryroasted peanuts and kettle chips.

137.00

# PIT ROAD PACKAGE

Serves 16 Guests

#### **Bottomless Snack Attack**

An assortment of snacks including our Levy Signature snack mix, popcorn and peanuts.

# Bojangleś'® Chicken Supremes

With honey mustard and ranch.

#### **Grecian Turkey Wraps**

Sliced turkey with feta cheese, lettuce, red onions, tomatoes, cucumbers, diced Kalamata olives, and vinaigrette

### **Vegetable Crudités**

In season fresh vegetables with spinach herb dip.

# Salsa and Guacamole Sampler

House made fresh guacamole, salsa cruda, and pico de gallo with crispy corn tortilla chips.

**512.00** per event day **32.00** per guest

Prices do not include 21% service charge, server fee or applicable state taxes. Please reach out to Susanne Parrott at sparrott@levyrestaurants.com for any additional needs. A Day of Event menu will be available if additional food and beverage items are needed.

# PIT SUITE MENU

# TEX -MEX Ta-chos

Serves 16 Guests

#### **Bottomless Snack Attack**

An assortment of snacks including our Levy Signature snack mix, popcorn and peanuts.

**Ground Beef or Ancho Chicken** 

**House Made White Queso** 

**Tortilla Chips & Flour Tortillas** 

**Seasoned Black Beans** 

#### **Arroz Rojo**

Classic Spanish rice with green chilies and garlic

# **Assorted Toppings**

Shredded lettuce, sour cream, salsa, and jalapenos

# **Churro Dump Cake**

Tangy mango and pineapple, rich cream and moist vanilla cake.

**700.00** per event day **43.75** per guest

# THE COASTAL PICNIC

Serves 16 Guests

#### **Bottomless Snack Attack**

An assortment of snacks including our Levy Signature snack mix, popcorn and peanuts.

#### **Chilled Beef Tenderloin Platter**

With red onions, beefsteak tomatoes and horseradish crème

#### **Seared Ahi Tuna**

Sesame and ginger crusted and sliced thin and served with Asian slaw, wasabi aioli and soy.

### **Shrimp Cocktail**

Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons.

# Wing Sampler

A trio of chicken wings tossed in traditional Buffalo, sweet chili and zesty barbecue sauces served with buttermilk ranch, blue cheese dressing and celery and carrots

#### **Assorted Mini Desserts**

Mini cheesecakes, macarons and mini cupcakes

**900.00** per event day **56.25** per guest

Prices do not include 21% service charge, server fee or applicable state taxes. Please reach out to Susanne Parrott at sparrott@levyrestaurants.com for any additional needs. A Day of Event menu will be available if additional food and beverage items are needed.

# PIT SUITE BEVERAGE OPTIONS

# BUNDLED BEVERAGE PACKAGES

#### The Pole Sitter

256.00

Five (5) cases of any beverage below will be placed in your suite prior to your arrival.

*Please select from the following:* 

Coca-Cola | Diet Coke | Sprite Coke Zero Sugar | Dasani Water

#### **The Green Flag**

736.00

Five (5) cases of assorted water or soda and six (6) cases of domestic beer listed below will be placed in your suite prior to your arrival.

Please select from the following:

Coca-Cola | Diet Coke | Sprite Coke Zero Sugar | Dasani Water

Bud Light | Michelob Ultra | Shock Top

# **BUNDLED BEVERAGE PACKAGES**

### **The Checkered Flag**

950.00

Eight (8) cases of assorted water or soda and six (6) cases of beer and 2 bottles of house wine listed below will be placed in your suite prior to your arrival.

Please select from the following:

Coca-Cola | Diet Coke | Sprite Coke Zero Sugar | Dasani Water

Bud Light | Michelob Ultra | Shock Top

Chardonnay | Cabernet Sauvignon

# INDIVIDUAL BEVERAGE OPTIONS

# BEER, ALES & ALTERNATIVES

(Sold by the case, case of 24)

Budweiser 90.00

Bud Light **90.00** 

Miller Lite 90.00

Coors Light 90.00

Michelob Ultra 90.00

Corona Extra 105.00

Shock Top **105.00** 

Angry Orchard Cider 105.00

#### **Craft Corner**

**Cabarrus Brewery Beer Selections** 

(priced per 4 pack, 16oz. cans)

Cotton Blonde Ale 35.00

Boll Weevil Brown 35.00

# SOFT DRINKS

(Sold by case, unless otherwise indicated)

Coca-Cola 68.00

Diet Coke 68.00

Coke Zero Sugar 68.00

Sprite **68.00** 

# WATER & SPRITZERS

(Priced per 12oz bottle/can, sold by the cases of 24) and spritzers (1L bottles)

Dasani Bottled Water 68.00

Dasani Sparkling Assorted Flavors

(8 cans of each flavor)

Lime, Blood Orange and

Pomegranate **72.00** 

Tonic Water 11.00

Club Soda 11.00

Ginger Ale 11.00

# **JUICES**

Cranberry Juice 16.00

Grapefruit Juice 16.00

Orange Juice 16.00

Pineapple Juice 16.00

# INDIVIDUAL WINE OPTIONS

# WHITE WINE 750ML

#### **Korbel Brut, California 85.00**

Light and crisp with fine citrus and pear notes.

#### Little Black Dress Pinot Grigio, California

Apple, pear and lemongrass aromas lead to flavors of crisp notes of citrus blossom and tangerine. **45.00** 

### Kim Crawford Sauvignon Blanc, Marlborough, New Zealand

Pink grapefruit, key lime, passion fruit and pineapple leap from the glass and tempt your senses. A classic fan favorite. **62.00** 

# Kendall-Jackson 'Vintner's Reserve' Chardonnay, California

A classic hall of fame selection, tropical flavors such as pineapple, mango, and papaya explode on your palate. **48.00** 

# RED WINE 750ML

#### **Mark West Pinot Noir, California**

Generous flavors of cherries, red berries, dark fruit, and a hint of baking spices. **45.00** 

# **Gascon Malbec, Mendoza, Argentina**

Full-bodied wine with a deep violet color, showcasing flavors and aromas of blackberry, blueberry, plum, dark cherry, and a hint of mocha. **49.00** 

# Louis Martini Cabernet Sauvignon, Sonoma, California

Featuring aromas and flavors of red cherry, blackberry, and fresh sage, complemented by layers of mocha and vanilla. **60.00** 

# **California House Wines (1.5L bottle)**

Cabernet Sauvignon **45.00**Merlot **45.00**Chardonnay **45.00**White Zinfandel **45.00** 

Please let us know if any special wine requests; we will do our best to fill your order.

# INDIVIDUAL WINE OPTIONS

# LIQUOR (per 20 drinks)

# Vodka

Svedka **94.00**Absolut **105.00**Tito's Handmade **110.00**Grey Goose **140.00** 

### Scotch

Chivas Regal **135.00**The Glenlivet 12 **160.00** 

# Whiskey

Jack Daniel's **105.00** Maker's Mark **115.00** Crown Royal **130.00** 

# Gin

Bombay Sapphire **120.00** Beefeater **90.00** 

# **Tequila**

Jose Cuervo Gold **100.00** Patrón Silver **178.00** 

# Rum

Bacardi Superior **78.00** Malibu **83.00** 

# **BAR SUPPLIES**

# **Bar Mixer Package**

Sliced lemons, limes, maraschino cherries, cranberry, orange and grapefruit juices, Bloody Mary mix, sweet and sour mix, margarita mix, ginger ale, tonic water, soda water

**6.00** per guest minimum 25 guests, per day

Bloody Mary Mix 14.00
Sour Mix 14.00
Margarita Mix 14.00
Lime Juice 14.00
Grenadine Syrup 14.00
Pimento-Stuffed Olives 10.00
Half & Half Quart 12.00
Lemons 11.00
Limes 11.00
Oranges 11.00

# PIT SUITE INFORMATION

# **Hours of Operation**

Our Guest Relations Representatives are available from 9:00 AM to 5:00 PM Eastern Standard Time, Monday through Friday, to assist you in your food and beverage selections. Dial 704.455.4333 to reach a representative directly or send your order to corporatehospitality@levyrestaurants.com.

#### **Quick Reference Contacts**

Levy Restaurants Guest Relations Representative 704.455.4333 or <a href="mailto:corporatehospitality@levyrestaurants.com">corporatehospitality@levyrestaurants.com</a>

#### **Food Ordering**

For the highest standard in presentation, service and quality, we ask that all food and beverage selections (Including special liquor requests) be placed by April 18, 2019. Orders received after April 18, 2019 will incur a 20% late order fee. Orders can be arranged with the assistance of a Guest Relations Representative at 704.455.4333 or via email <a href="mailto:corporatehospitality@levyrestaurants.com">corporatehospitality@levyrestaurants.com</a>. A 21% service charge and applicable state taxes will be added to all related orders. Please notify us as soon as possible of any cancellations. Orders cancelled 14 business days in advance of the event will not be charged but any cancellations within 14 business days of the event will be charged at full retail price.

Please note that all food and beverage items are subject to a 21% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

# **Staffing**

If food is ordered, a serve is required at a fee of 150.00. A bartender is required fee of 150.00. This staff is provided to accommodate all service needs for you and your guests. *Gratuities are at the sole discretion of the client and should be handled at the time of the event*.

# PIT SUITE INFORMATION

#### **Weather Delays & Cancellations**

Levy Restaurants recognizes weather can play a role in our operation. Our weather policy is as follows: On event days, once the main service time has occurred, billing for the entirety of the day will take place. If for any reason the track reschedules the entire event day before main service time has occurred, Levy Restaurants will serve the items that were originally ordered on the rescheduled day. If you cannot attend the event on the rescheduled day, billing for the items ordered will still occur. Should you and your guests choose not to attend the rescheduled event, all charges apply and will be billed. Please feel free to contact our Guest Relations representative with any questions.

#### **Beverage Ordering and Pick Up**

Please note that per North Carolina State regulation you may not consume alcoholic beverages in your suite without a minimum of a snack or food offering. Additional beverages may be purchased during the event through your bartender. Orders cancelled 14 business days in advance of the event will not be charged but any cancellations within 14 business days of the event will be charged at full retail price.

All non-alcoholic beverage from the bundled beverage package and a la carte beverage remaining post event may be picked up within 72 hours post event. Please contact your speedway Sales Representative to schedule an appointment.

### **Smallwares & Supplies**

Catering areas will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, cocktail and dinner napkins, cups and corkscrew, as well as salt and pepper shakers.

# **Payment Procedure**

Levy Restaurants will issue an invoice upon receipt of your order outlining all charges in detail. Payment in full is due 14 days prior to the event date. Applicable sales tax and 21% service charge will be added to all orders. Please complete the enclosed credit card authorization form and fax or mail it to our office to secure your order. Your order will not be processed without the credit card authorization. The credit card will be charged if payment in full is not received within 14 days of the event on your initial order. Because Levy Restaurants exclusively furnishes all food and beverage products for Charlotte Motor Speedway, clients and their guests are prohibited from bringing food or beverage into your Pit Suite. Any such items will be charged to the client. Credits will not be issued for any food or beverage products. All beverage products will be sold by the case, except liquor and wine.