



**BANK OF AMERICA ROVAL
HOSPITALITY + CATERING MENU**

BANK OF AMERICAL ROVAL™ 400 HOSPITALITY + CATERING MENU OCTOBER 7TH & 8TH

A dedicated server fee of 250 per 50 guests is applied for all food package orders.
Package selections are subject to a 22% service charge and applicable state sales tax.
Complete your order by September 22nd 2023. Orders received after this date will incur a 50% expediting fee.

PIT ROW PACKAGE

32 per guest

GOURMET HAMBURGER BAR

All Beef Burgers + Traditional Condiments +
Cheese Slices + Bakery Rolls

ALL-BEEF HOTDOGS

Traditional Condiments + Bakery Rolls

CAMPFIRE BAKED BEANS

Brown Sugar + Onion

DEVILED EGG POTATO SALAD

Red Potatoes + Bacon + Boiled Egg +
Mustard

ASSORTED JUMBO COOKIES

ADD CHILI AND COLESLAW

2.95 per guest

SOUTHERN SPIRIT PACKAGE

42 per guest

ROBERT IRVINE'S PULLED PORK BBQ

BBQ Sauce Flight+ Bakery Rolls

ALMOST FAMOUS FRIED CHICKEN

Special Seasoning + Hot Honey Glaze

CREAMY MAC & CHEESE

Creamy Cheese Blend + Panko Crust
Topping

GARDEN GREEN SALAD

Crisp Greens + Cucumber + Tomato + Carrot
+ Ranch + Vinaigrette

DEVILED EGG POTATO SALAD

Red Potatoes + Bacon + Boiled Egg +
Mustard

GOURMET COOKIES & BROWNIES

CHEF ROBERT IRVINE INSPIRED ROVAL™ PACKAGE

52 per guest

ROBERT IRVINE INSPIRED

SMOKED BEEF BRISKET

Mustard Rub + Black Pepper

ROBERT IRVINE INSPIRED SMOKED PULLED CHICKEN

Brown Sugar Rub + Mustard +
Vinegar Sauce

MAPLE BACON CANDIED YAMS

Sweet Yams + Bacon + Maple Syrup +
Cajun Spice

BROCCOLI & RICE CASSEROLE

Buttery Crust

CAROLINA FALL SALAD

Baby Artisan Greens + Feta Cheese +
Cucumber + Tomato + Dried Cranberries +
Shaved Red Onion + Vinaigrette Dressing

GOURMET COOKIES & BROWNIES



ROBERT IRVINE

Robert Irvine is a world class chef, fitness authority and philanthropist. He is the host of the Food Network's Restaurant: Impossible and Dinner: Impossible, a cookbook and fitness author, the owner of multiple restaurants and the founder of The Robert Irvine Foundation. He seeks to inspire people to live better through all his endeavors. A tireless supporter of our veterans, he gives back to those who defend our freedoms. Chef Irvine is huge NASCAR fan who appreciates all things Racing... including your food experience. The Chefs at Levy Motorsports have worked with Chef Irvine, to create a special race day experience. We hope you enjoy these Celebrity Chef inspired dishes as much as we did working with Chef Robert to create them.



À LA CARTE

Serves 32 guests, unless otherwise noted.

COOL APPS

FARMER'S MARKET VEGGIES & DIP 240

Farm Stand Vegetables + Spinach Herb Dip

FARMSTEAD CHEESES 368

Local Farmstead Cheese + Honey +
Assorted Crackers

BUFFALO CHICKEN DIP 240

Traditional Buffalo Sauce + Pulled Chicken +
Cream Cheese + Tortilla Chips

CHARCUTERIE BOARD 348

Assorted Aged Meats + Cheeses + Peach
Chutney + Honeycomb + Dried Fruits +
Assorted Wafers

HOT APPETIZERS

NACHO BAR 368

Warm Chili + Cheddar Cheese Sauce +
Sour Cream + Spicy Red Salsa + Jalapeños +
Tortilla Chips

CRISPY CHICKEN TENDERS 352

Honey Mustard Sauce + Buttermilk Ranch
Dressing

SNACKS

PIEDMONT SNACK ATTACK 192

Snack Mix + Cheese Crackers + Chips +
French Onion Dip

LATIN STREETSIDE CHIPS + DIPS 192

Chicken Enchilada Dip + Pico de Gallo +
Black Bean & Corn Salsa + Tortilla Chips

SALADS

GARDEN GREEN SALAD 224

Romaine + Iceberg + Field Greens +
Tomatoes + Red Onions + Cucumbers +
Cheddar Cheese + Carrots + Croutons +
Ranch + Vinaigrette Dressing

CAROLINA FALL SALAD 256

Baby Artisan Greens + Feta Cheese +
Cucumber + Tomato + Dried Cranberries +
Shaved Red Onion + Vinaigrette Dressing

CLASSIC ENTRÉES

ROBERT IRVINE PULLED PORK BARBECUE 475

Slaw + Pickles + Barbecue Sauces +
Bakery Rolls

GRILLED RACE DAY BURGERS 384

House Seasoned Grilled Burgers + Lettuce +
Tomatoes + Pickles + Onions + Sliced
Cheeses + Traditional Condiments

ALL BEEF HOT DOGS 351

Traditional Condiments + Hot Dog Chili +
Shredded Cheese + Diced Onions + Bakery
Fresh Rolls

SIDES

ROASTED GARLIC MASHED POTATOES 220

Roasted Garlic + Parmesan + Cream

BROCCOLI & RICE CASSEROLE 240

Buttery Crust

CREAMY MAC & CHEESE 240

Creamy Cheese Blend + Panko Crust
Topping

DESSERTS

GOURMET COOKIES & BROWNIES 182

Assorted Cookies + Double Chocolate
Chunk Brownies

ASSORTED JUMBO COOKIES 168

DESSERT BAR MEDLEY 178

LET THEM EAT CAKE!

We will provide personalized, decorated
layer cakes for your next celebration.
The cake will be delivered to your suite at
a specified time. We would appreciate a
notice of three working weeks for
this service.



BUNDLED BEVERAGE PACKAGES

THE POLE SITTER ³²⁵

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

SOFT DRINKS

COCA-COLA
DIET COKE
COCA-COLA ZERO SUGAR
SPRITE
DASANI BOTTLED WATER

THE GREEN FLAG ⁸⁹⁵

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

SOFT DRINKS

COCA-COLA
DIET COKE
COCA-COLA ZERO SUGAR
SPRITE
DASANI BOTTLED WATER

DOMESTIC BEER

BUD LIGHT
MICHELOB ULTRA
MILLER LITE
BUSCH LIGHT

THE CHECKERED FLAG ¹¹⁹⁵

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

SOFT DRINKS

COCA-COLA
DIET COKE
COCA-COLA ZERO SUGAR
SPRITE
DASANI BOTTLED WATER

DOMESTIC BEER

BUD LIGHT
MICHELOB ULTRA
MILLER LITE
BUSCH LIGHT

CALIFORNIA HOUSE WINES

CHARDONNAY
CABERNET SAUVIGNON

THE VICTORY LANE PACKAGE ¹⁵⁹⁵

Five (5) cases of water or soda and four (4) cases of domestic beer, two (2) bottles of house wine and one (1) bottle of each of the spirits and mixers below will be placed in your suite prior to your arrival.

SOFT DRINKS

COCA-COLA
DIET COKE
COCA-COLA ZERO SUGAR
SPRITE
DASANI BOTTLED WATER

CALIFORNIA HOUSE WINES

CHARDONNAY
CABERNET SAUVIGNON

SPIRITS & MIXERS

VODKA, GIN, RUM, WHISKEY, TEQUILA
ORANGE JUICE, CRANBERRY JUICE,
GINGER ALE + CLUB SODA

DOMESTIC BEER

BUD LIGHT
MICHELOB ULTRA
MILLER LITE
BUSCH LIGHT



BEVERAGE

CHILL

Sold by the 12oz./24-Pack Case

SOFT DRINKS & WATER

- COCA-COLA 82
- DIET COKE 82
- COCA-COLA ZERO SUGAR 82
- SPRITE 82
- DASANI BOTTLED WATER 82
- SMART WATER (6 PACK) 36

SPARKLING

*Zero Calorie + Sparkling Water Beverage
Sold by the 12oz./24-Pack Case*

- AHA SPARKLING WATER®
LIME + WATERMELON 86
- AHA SPARKLING WATER®
ORANGE + GRAPEFRUIT 86

SPRITZERS

1 - Liter Bottle

- TONIC WATER 20
- CLUB SODA 20
- GINGER ALE 20

JUICES

32oz Bottles

- CRANBERRY JUICE 21
- ORANGE JUICE 21
- PINEAPPLE JUICE 21

BREWED BEVERAGES

SPEEDWAY COFFEE SERVICE
33 PER GALLON
Regular Coffee + Assorted Sweeteners + Creamers

FRESH BREWED ICED TEA 65
3 Gallons + Brewed In-House + Assorted Sweeteners + Pure Cane Syrup + Lemons

BAR SUPPLIES

- FINEST CALL LOADED BLOODY MARY MIX 21
- FINEST CALL SOUR MIX 21
- FINEST CALL MARGARITA MIX 21
- FINEST CALL GRENADINE SYRUP 21
- PIMENTO-STUFFED OLIVES 15
- HALF + HALF QUART 15
- LEMONS 15
- LIMES 15
- ORANGES 15

BEER, ALES & ALTERNATIVES *Sold by the 12oz./24-Pack Case*

- BUDWEISER 112
- BUD LIGHT 112
- BUSCH 104
- BUSCH LIGHT 104
- MILLER LITE 112
- COORS LIGHT 123
- MICHELOB ULTRA 123
- CORONA EXTRA 146
- STELLA ARTOIS 152
- LOCAL IPA 169
- BOLD ROCK APPLE CIDER (GLUTEN FREE) 192
- BUD LIGHT SELTZER VARIETY PACK 169

CRAFT CORNER *Sold by the 16oz./4-Pack*

- CABARRUS BREWING ROVAL™ RUBMLE 59
- OLD ARMOR BLONDE BOMBSHELL 59
- CABARRUS BREWING REDNECK HILL ALE 59
- OLD ARMOR EARNHARDT OUTDOOR 59

LIQUOR *Sold by the 750mL bottle*

VODKA

- TITO'S HANDMADE 139
- NEW AMSTERDAM 100
- ABSOLUT 127
- GREY GOOSE 161

GIN

- BEEFEATER 104
- BOMBAY SAPPHIRE 138

RUM

- BACARDI SUPERIOR 98
- MALIBU 104

TEQUILA

- JOSE CUERVO GOLD 104
- SAUZA HORNITOS PLATA 148

SCOTCH

- DEWAR'S WHITE LABEL 155
- THE GLENLIVET 12 184

WHISKEY & BOURBON

- JIM BEAM 119
- JACK DANIEL'S 167
- CROWN ROYAL 173
- MAKER'S MARK 173

BAR MIXER

PACKAGE 12 PER GUEST
Minimum 25 Guests, Per Day

LEMONS + LIMES + CRANBERRY JUICE + ORANGE JUICE + PINEAPPLE JUICE + BLOODY MARY MIX + SOUR MIX + MARGARITA MIX + GINGER ALE + TONIC WATER + SODA WATER



BEVERAGE

CALIFORNIA HOUSE WINES

Sold by the 1.5L bottle

PINOT GRIGIO 57
CHARDONNAY 57
MERLOT 57
CABERNET SAUVIGNON 57

MIMOSA PACKAGE UPGRADE 110

TWO (2) BOTTLES OF DON SIMON BRUT
TWO (2) BOTTLES OF ORANGE JUICE

WHITE WINE *Sold by the 750mL bottle*

BUBBLY

DON SIMON BRUT 45
DOM PERIGNON 300

BRIGHT & BRISK

DA VINCI PINOT GRIGIO, ITALY 48
DANICA ROSE, FRANCE 68

TART & TANGY

KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND 58

CREAMY & COMPLEX

KENDALL-JACKSON 'VINTNER'S RESERVE' CHARDONNAY, CALIFORNIA 63

RED WINE *Sold by the 750mL bottle*

RIPE & RICH

CONUNDRUM RED BLEND, CALIFORNIA 82
MURPHY GOODE MERLOT, CALIFORNIA 52
MEIOMI PINOT NOIR, CALIFORNIA 74

BIG & BOLD

LOUIS MARTINI CABERNET SAUVIGNON, CALIFORNIA 58



THE SCOOP

HOURS OF OPERATION

Location Premium Specialists are available from 10:00 a.m. to 6:00 p.m. EST, Monday through Friday, to assist you in your food and beverage selections.

QUICK REFERENCE LIST

Levy Restaurants Premium Specialist
704.455.4333
E-mail at levyracing@levyrestaurants.com

FOOD AND BEVERAGE ORDERS

To ensure the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed by September 22nd, 2023.

Orders received after this date will incur a 50% expedited surcharge, and for all late requests, we will try our hardest to fulfill these, however, we may need to offer substitutions.

BE A TEAM PLAYER DRINK RESPONSIBLY

Charlotte Motor Speedway and Levy Motorsports are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make Charlotte Motor Speedway a safe and exciting place for everyone.

To maintain compliance with the rules and regulations set forth by the State of North Carolina we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of suite level at Charlotte Motor Speedway
2. It is the responsibility of the Host or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.

BEVERAGE ORDERING

Consult with a Premium Specialist to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request. Please note that per North Carolina State regulation, you may not consume any alcoholic beverages without a minimum of a snack or food offering. Additional beverages may be purchased during the race through your Supervisor or Attendant. Please allow 45-60 minutes' delivery time on beverage orders placed Day of Event.

WEATHER

Levy Motorsports recognized 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 occurs, Levy Motorsports will serve 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 Premium Specialists with any questions.

STAFFING

If food is ordered, a server is required at a fee of 250 per event per 50 people. If alcohol is being served, a bartender is required at a fee of 250 per event. This staff is provided to accommodate all service needs for you and your guests.

Gratuities are at the sole discretion of the Host and should be handled at the time of the event.

Upon special request, we are happy to provide you with your own personal chef for 325 per event.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your party prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to race time to ensure the highest quality.

SPECIALIZED ITEMS

Levy Motorsports will endeavor to fulfill special menu requests, including kosher, food allergies, and vegetarian meals, whenever possible. We appreciate seven business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Team can assist you with many other arrangements. It's really one-stop shopping balloons, floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

SMALLWARES AND SUPPLIES

Your event will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Motorsports will charge the Corporate Clients designated credit card 7 days prior to the event. All orders must to be pre-paid unless arrangements have been made. Please note that all food and beverage items are subject to a 22% service charge, 250.00(per 50 people) Dedicated Service Personnel, 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.

Because Levy Motorsports exclusively furnishes all food and beverage products for events at Charlotte Motor Speedway, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Host.

