



EATING IS NOT A SPECTATOR SPORT



PACKAGES

FRIDAY, FEBRUARY 22 - PICNIC PACKAGE 25 per guest

START YOUR ENGINES - 1:00 PM

KETTLE CHIPS AND DIPS

Bacon ranch and garlic Parmesan dips served with kettle-style potato chips

DINNER - 4:30 PM

ALL-BEEF HOT DOGS

Served with ketchup, mustard, diced onions, southern-style slaw, our signature recipe hot dog chili and bakery fresh rolls

SOUTHERN-STYLE CUBAN

Smoked ham, spicy mustard, Swiss pimento cheese and pickles served on a pretzel roll

KETTLE-STYLE POTATO CHIPS

House-fried day of event chips tossed with our signature barbecue spice

BACON POTATO SALAD

Redskin potatoes, tangy vinegar, red onion, Dijon mustard and bacon

GOURMET COOKIES AND BROWNIES

You can't go wrong with our incredible gourmet cookies and BIG chocolate brownies!

SATURDAY, FEBRUARY 23 – ATLANTA TAILGATE 50 per guest

BREAKFAST - 9:00 AM

SPEEDWAY COFFEE SERVICE

Fresh-roasted coffee with creamers and sweeteners

BREAKFAST PASTRIES

Gourmet assortment of muffins and pastries

LUNCH - 1:00 PM

FIREWORKS BACKYARD FRIED CHICKEN

Waffle battered fried chicken served with fresh baked biscuits

SOUTHERN SAUSAGE SAMPLER

Grilled kielbasa, smoked cheddar and jalapeno sausages served with peppers, onions, assorted mustards and fresh bakery rolls

COUNTRY-STYLE BAKED BEANS

Slow-simmered traditional baked beans with onions and smoked bacon $\,$

PIMENTO MAC AND CHEESE SALAD

Elbow macaroni with pimentos, green peas, sharp cheddar cheese in a creamy dressing

GARDEN GREEN SALAD

Fresh local mixed greens, cucumbers, onions, carrots, tomatoes and croutons served with buttermilk ranch, balsamic and thousand island dressings

CHOCOLATE CHUNK BROWNIES

Our signature double chocolate chunk brownies

SUNDAY, FEBRUARY 24 - THE HAMPTON 65 per guest

BREAKFAST - 10:00 AM

SPEEDWAY COFFEE SERVICE

Fresh-roasted coffee with creamers and sweeteners

ASSORTED BREAKFAST BREADS

Served with butter and honey walnut cream cheese dip

LUNCH - 1:30 PM

SMOKED PULLED PORK BARBECUE

Slow-smoked pork shoulder served with red and white slaw, pickle chips, Texas Pete, Georgia and North Carolina BBQ sauces and bakery fresh barbecue bread

BRUNSWICK STEW

Slow-roasted chicken, beef, corn, potatoes and lima beans with hot sauce and saltine crackers

CHEESY BROCCOLI MAC AND CHEESE

Broccoli, cheddar and pepper jack cheeses topped with a kettle chip crust

CREAMED CORN CASSEROLE

Our Executive Chef Jerry's family recipe for creamed corn, corn bread mix topped with scallions

CREAMY CUCUMBER AND DILL SALAD

Sliced red onions, snipped dill and garlic in a creamy yogurt dressing

COBB SALAD

Mixed greens, cucumbers, eggs, red onions, grape tomatoes, carrots and feta crumbles served with buttermilk ranch, balsamic and French dressings

GOURMET COOKIES AND BROWNIES

You can't go wrong with our incredible gourmet cookies and BIG chocolate brownies!

THE SOUTHERN CHOPHOUSE 80 per guest

OPENING SNACKS

SPEEDWAY COFFEE SERVICE

Fresh-roasted coffee with creamers and sweeteners

FARMSTEAD CHEESE AND FRUIT BOARD

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honey

LUNCH

NEW YORK STRIP LOIN

Slow-roasted New York Strip served with house-made steak sauce and horseradish crème

CAJUN SPICED SHRIMP

Coastal shrimp prepared with a hint of Cajun spice paired with rice pilaf

MASHED POTATO CHEESE AND CHIVE GRATIN

Cream cheese, butter, sour cream with freshly chopped chives

ASSORTED DINNER ROLLS WITH BUTTER

GRILLED ASPARAGUS PLATTER

Chilled asparagus topped with roasted red peppers served with lemon aioli

FRESH MOZZARELLA AND TOMATOES

Fresh mozzarella, tomatoes and basil drizzled with $\ensuremath{\mathsf{EVOO}}$

COBB SALAD

Mixed greens, cucumbers, eggs, red onions, grape tomatoes, carrots and feta cheese crumbles served with buttermilk ranch, balsamic and French dressings

PREMIUM DESSERTS

Gourmet cookies, brownies, cheesecake and carrot cake $% \left\{ 1,2,...,4\right\}$

Orders based on suite occupancy

NOTE: All package orders are subject to appropriate sales tax and 21% service charge. For your convenience, a suite attendant will be provided with each food order at a rate of 150 per event day.

Did you Know!

FORMER U.S. PRESIDENT JIMMY CARTER

Once worked as a ticket taker at the track Say hi and follow on social Media!



À LA CARTE

Serves 32 guests, unless noted otherwise

Great drivers and great fans, a day at the track and mouthwatering food... who could ask for more? Our Executive Chef has created the perfect packages and winning combinations by showcasing the finest flavors and complementing dishes guaranteed to keep you revved up from the green flag to the victory lap, one delicious bite at a time.

BREAKFAST

SOUTHERN-STYLE BISCUITS AND GRAVY 192

Biscuits with homemade sausage gravy

CHEESY SCRAMBLED EGGS, APPLEWOOD BACON AND SAUSAGE LINKS

Eggs scrambled and topped with green onions, shredded cheddar served with bacon and sausage

ASSORTED BREAKFAST PASTRIES

CLASSIC CONTINENTAL

Fresh-roasted coffee with assorted creamers and sweeteners, chilled orange and cranberry juices, assorted breakfast pastries and farmers market fruit salad

COLD APPETIZERS

CHILLED SHRIMP

COCKTAIL 150 (48 pieces)

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

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honey

MARKET FRESH FRUIT SALAD 224

VEGETABLE CRUDITÉ 22

Served with buttermilk ranch dressing

WARM APPETIZERS

SOUTHWESTERN NACHO BAR 320

Served hot with spicy chili, cheddar cheese sauce, sour cream, spicy red salsa, jalapeño peppers and tortilla chips

WING SAMPLER 382

A trio of chicken wings tossed in traditional Buffalo, sweet chili and zesty barbecue sauces

CHICKEN TENDERS 288

Juicy, boneless, whole-breast tenderloin filets served with honey mustard and buttermilk ranch dressing

ALL-BEEF HOT DOGS 225

Grilled hot dogs served with traditional condiments and bakery fresh rolls

Add hot dog chili, shredded cheese and diced onions to your hot dogs

AVOIDING GLUTEN

AVOIDING GLUTEN SNACK BASKET

25 per basket, serves 1-2 guests

There's something for everyone on Race Day! Enjoy a selection of gluten free snacks

Levy Motor Sports is just one call away and a Culinary or Guest Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet We are proud to provide an Avoiding Gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten-derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements

SNACKS

376

HAMPTON BOTTOMLESS SNACK ATTACK

An assortment of snacks including our Levy Signature snack mix, twisted pretzels and kettle-style potato chips with garlic Parmesan dip. Replenished throughout the day for your suite

PRETZEL TWISTS 35 per basket

DRY-ROASTED PEANUTS 42 per basket

BOTTOMLESS FRESHLY POPPED POPCORN

BOTTOMLESS POTATO CHIPS

104

160

AND GOURMET DIPS 142 Garlic Parmesan, French onion and ranch dips

SALSA AND GUACAMOLE SAMPLER

House made fresh guacamole, spicy red salsa and salsa verde served with tortilla chips

SWEET ENDINGS

GOURMET COOKIES AND BROWNIES

You can't go wrong with our incredible gourmet cookies and BIG chocolate brownies!

CHOCOLATE DECADENCE CAKE 108

Serves 12

Inspired by ultra-rich, mousse-like chocolate cake this enlightened rendition has deep bittersweet chocolate flavor and dense melt-in-your-mouth texture

LEVY SIGNATURE CARROT CAKE 108

Serves 12

141

Our signature layered carrot cake loaded with fresh carrots, nuts and spices with a sweet cream cheese icing and garnished with toasted coconut and toasted pecans

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

Did you Know!

THE FIRST RACE

At Atlanta Motor Speedway was the Dixie 300, held on July 31, 1960. Fireball Roberts won the race

Say hi and follow on social Media!



BEVERAGES

BEVERAGE PACKAGES

THE POLE SITTER

Five (5) cases of any beverage below will be placed in your suite prior to your arrival 264 PLEASE SELECT FROM THE FOLLOWING:

SOFT DRINKS

Coca-Cola Diet Coke Coke Zero Sugar Sprite Dasani Water

THE GREEN FLAG

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 720 PLEASE SELECT FROM THE FOLLOWING:

SOFT DRINKS

Coca-Cola Diet Coke Coke Zero Sugar Sprite Dasani Water

DOMESTIC BEER

Budweiser Bud Light Miller Lite Coors Light

THE CHECKERED FLAG

Eight (8) cases of assorted water or soda, six (6) cases of domestic beer and two (2) bottles of house wine will be placed in your suite prior to your arrival 950 PLEASE SELECT FROM THE FOLLOWING:

SOFT DRINKS

Coca-Cola Diet Coke Coke Zero Sugar Sprite Dasani Water

DOMESTIC BEER

Budweiser Bud Light Miller Lite Coors Light

COPPER RIDGE HOUSE WINES

Chardonnay White Zinfandel Cabernet Sauvignon

BEVERAGES & BEER

BEER (12 oz. cans, case of 24) Bud Light Budweiser Coors Light Michelob Ultra Miller Lite Corona Extra Heineken	89 89 89 95 89 125	JUICES (Price per 32oz. bottle, sold individually) Cranberry Juice Grapefruit Juice Orange Juice Tomato Juice Pineapple Juice	17 17 17 17 17
Stella Artois	125 125	WATER & SPRITZERS	
SOFT DRINKS (12 oz. cans, case of a Coca-Cola Diet Coke Coke Zero Sugar	24) 66 66 66	(Priced per 1 liter bottle, sold individually) Tonic Water Club Soda Ginger Ale	10 10 10
Sprite	66	SPEEDWAY COFFEE SERVICE	
WATER (12 oz. bottles, case of 24) Dasani Premium Bottled Water	66 66	Fresh-roasted coffee with creamers and sweeteners (All day coffee service for entire suite) FRESH BREWED ICED TEA	49
		(per 3 gallons) Featuring our fresh brewed iced tea with fresh cut lemons and sweeteners	49

LIQUOR 750 ml bottles

WHISKEY		RUM	
Crown Royal	135	Bacardi	65
Jack Daniel's	105	Bacardi 'Oakheart' Spiced	65
Maker's Mark	110	Malibu	73
Jameson Irish	135		
		VODKA	
SCOTCH		Absolut	95
Dewar's	115	Grey Goose	140
		Tito's Handmade Vodka	112
TEQUILA			
Jose Cuervo Gold	90	GIN	
Patrón Silver	210	Bombay	87
		Bombay Sapphire	116

WINES

Priced per 750ml bottle with the exception of house wines; which are priced per 1.5 liter bottle

COPPER RIDGE HOUSE WINES		RED	
Cabernet Sauvignon	41	Mark West Pinot Noir, California	60
Merlot	41	Meiomi Sonoma-Santa Barbara- Monterrey, California, Pinot Noir	67
Chardonnay White Zinfandel	41 41	Louis Martini Cabernet Sauvignon, Sonoma, California	43
WHITE		Gascón Malbec, Mendoza, Argentina	45
Kendall-Jackson 'Vintner's Reserve' Chardonnay, California	75	BUBBLY	
Little Black Dress Pinot Grigio, California	48	Korbel Brut, California	60
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	60		

BAR SUPPLIES

BAR MIXER PACKAGE	SPECIALI Y BAR ITEMS AV	AILABLE
8 per guest (minimum 25 guests)	(priced per item, sold individually)	
Club Soda	Pimento-Stuffed Olives	1:
Tonic Water	Cocktail Onions	1:
Ginger Ale	Aromatic Bitters	1:
Margarita Mix	Half & Half Quart	1:
Sweet & Sour Mix	Lime Juice	16
Lemons, Limes and Cherries	Grenadine Syrup	16
Orange Juice	Margarita Mix	16
Cranberry Juice	Bloody Mary Mix	16
Grapefruit Juice	Sweet and Sour Mix	16
Bloody Mary Mix	Lemons	1:
Triple Sec	Limes	1:
Tabasco° Hot Sauce	Cherries	1:
	Oranges	1



SUITE INFORMATION

HOURS OF OPERATION

Our Guest Relations Representatives are available from 9:00 AM to 5:00 PM Central Standard Time, Monday through Friday, to assist you in your food and beverage selections. Dial 312.335.6149 to reach a representative directly or fax your order to 800.860.2466.

QUICK REFERENCE LIST

Levy Guest Relations Representative 312.335.6149 Levy Guest Relations Email: LevyRacing@levyrestaurants.com

FOOD ORDERING

For the highest standard in presentation, service and quality, we ask that all food and beverage selections are placed by February 2, 2019. Orders received after this date will incur a 20% late order fee. Orders can be arranged with the assistance of a Guest Relations Representative at 312.335.6149 or via e-mail to LevyRacing@levyrestaurants.com. Please notify us as soon as possible of any cancellations. Orders cancelled 7 business days in advance of the event will not be charged but any cancellations within 7 business days of the event will be charged at a full retail price.

BEVERAGE ORDERING

Please consult with a Guest Relations Representative to stock your bar with a selection of recognized, quality brand name products, including beer, mixers 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. Once beverages are stocked in your suite they cannot be returned. Please note that per Georgia 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 suite attendant.

CANCELLATIONS

Orders cancelled 7 business days in advance of the event will not be charged but any cancellations within 7 business days of the event will be charged at a full retail price. Please note that 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.

FOOD AND BEVERAGE DELIVERY

Your beverage selections will be delivered to your suite prior to your arrival at each event. Your food will be delivered at the predetermined serve times as seen on the right side of your order form.

SPECIALIZED MENUS

Levy Motor Sports will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate 10 business days' notice for this service. For those very special celebrations of birthdays, anniversaries, graduations, etc., Levy Motor Sports can provide personalized, decorated layer cakes. The cake will be delivered to your suite at a specified time.

BEVERAGE PICK UP

Beverages not consumed are prohibited from leaving the track on event day. Non-alcoholic beverages may be picked up within 48 business hours after the event. Credits will not be issued for any beverage products. Please contact your Speedway Sales Representative to schedule an appointment.

WEATHER DELAYS AND CANCELLATIONS

Levy Motor Sports 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 Motor Sports 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.

RACE DAY MENU

For that little something extra, there is a limited Day of Event Menu of items that are available during the event by contacting your suite supervisor. To better serve you, the authorization form must be returned along with food and beverage orders. The contact person and authorized representatives are the only persons permitted to place orders and/or day-of-race orders for your suite. Please allow a minimum of 45 minutes for delivery on all orders. Additional orders for beverages can be filled throughout the day and/or at the end of each event day.

SUITE STAFFING

For your convenience, with each food order a Suite Attendant will be provided at a rate of 150 per event day. Also, if your suite order will be providing spirits, a Suite Bartender will be provided at a rate of 150 per event day. We are happy to provide you with your own Personal Chef for 250 per day. If you have a 16 person suite and ordered a food package you will not be required to add a bartender when purchasing alcohol services.

SMALLWARES AND SUPPLIES

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

SECURITY AND LIABILITY

To maintain compliance with the rules and regulations set forth by the State of Georgia and Henry County, we ask that you adhere to the following:

- 1. Alcoholic beverages cannot be brought into Atlanta Motor Speedway's Suite Level areas.
- 2. It is the responsibility of the Luxury Suite Holder, 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. During some events, alcoholic consumption may be restricted.
- 5. Levy Motor Sports cannot be responsible for any lost or misplaced property left unattended in the catered area.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Motor Sports will charge the Holder's designated credit card each event. The Holder or Host will receive an itemized confirmation outlining all charges in detail prior to event day. If a credit card is not charged and pre-approved by Levy Motor Sports, an itemized invoice will be sent to the company and payment will be due 14 days prior to the event.

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.

Because Levy Motor Sports exclusively furnishes all food and beverage products for the Suites at Atlanta Motor Speedway, guests are not allowed to bring personal food or beverages. Any such items will be charged to the Suite Holder.