



*Levy* MOTORSPORTS



# packages

## South of the Border Tailgate

Serves 32 Guests // 65 per Guest

### OPENING SNACK

#### Pimento Cheese Trio

Bacon Green Onion Pimento Cheese, Georgia Pimento Cheese, Hatch Chili Pimento Cheese, Crackers, Kettle Chips

### LUNCH

#### Arroz Rojo AVG

Long Grain Rice, Adobo, Garlic

#### Charro Beans AVG

Chorizo, Peppers, Onions, Cilantro, Spices

#### Fajita Duo

##### • Pollo el Carbon

Char Grilled Ancho Chipotle Chicken, Fire Roasted Peppers and Onions

##### • Carne Asada

Char Grilled Garlic Lime Steak, Fire Roasted Peppers and Onions

Served with Salsa Roja, Crema, Shredded Cheese, Roasted Corn Salsa, Cilantro, Onions, Guacamole, Warm Tortillas

#### Southwestern Cobb Salad V AVG

Black Beans, Heirloom Tomato, Diced Cucumber, Diced Red Onions, Charred Corn, Cojita Cheese, Romaine Blend, Crispy Tortilla Strips, Creamy Chipotle Dressing

#### Chorizo Potato Salad AVG

Red Skin Potato, Diced Jalapeno, Green Onions, Cumin Vinaigrette

#### Chocolate Chunk Brownies V

## Southern Charm

Serves 32 Guests // 85 per Guest



### OPENING SNACK

#### Snack Attack V

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

### LUNCH

#### Brunswick Georgia Stew

Smoked Pork, Lima Beans, Pulled Chicken, Corn, Stewed Tomato, Pepper, Onion, Diced Potato, Cheddar Cornbread

#### Southern Braised Oxtails

Coca-Cola Marinated Oxtails, Buttery Rice, Fresh Herb Herbs, Mirepoix, Veal Stock

#### Sautéed Cabbage V AVG

Sweet Onion + Apple Cider Vinegar + Fresh Garlic + Hint of Sugar

#### Hampton Smoking Smackin' Mac & Cheese V

Smoked Gouda Cheese, Monterey Jack, Colby, Butter Cracker Topping

#### Vidalia Onion & Cucumber Salad VP AVG

Vidalia Onion, English Cucumber, Dill Vinaigrette

#### Hampton Chopped Salad V

Shredded Carrots, Grape Tomato, Shaved Parmesan, Cauliflower, Red Onions, Buttermilk Ranch, Peach Vinaigrette

#### Sugared Biscuit Peach Cobbler V

Cinnamon Whipped Cream

# à la carte

All à la carte items serve 32 guests unless otherwise noted

## Cold Appetizers



### Butcher, Baker & Cheese Maker // 700

Hand-Cut Cheeses, Sliced Meats, Artisan Chutneys, Mustards, Local Honey, Sliced Baguettes

### Chilled Shrimp <sup>AVG</sup> // 225 // 48 pieces

Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons

### Seasonal Fresh Fruit <sup>V</sup> <sup>AVG</sup> // 224

In-Season Fruits, Greek Yogurt Agave Orange Dip

### Chef's Garden Vegetables <sup>V</sup> <sup>AVG</sup> // 224

Farmer's Market Fresh Vegetables, Buttermilk Ranch

## Hot Appetizers

### Spicy Wings // 352

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

### Collard Green Artichoke Dip <sup>V</sup> // 275

Sautéed Collard Green, Artichoke Hearts, Tortilla Chips

### Spiked Deep South Catfish Bites // 450

Hot Sauce Butter Milk Marinated, Creamy Tartar Sauce, Spicy Cocktail

## Salads

### Southwest Cobb Salad <sup>V</sup> <sup>AVG</sup> // 256

Black Beans, Heirloom Tomato, Diced Cucumber, Diced Red Onions, Charred Corn, Cojita Cheese, Romaine Blend, Crispy Tortilla Strips, Creamy Chipotle Dressing

### Classic Caesar Salad <sup>V</sup> // 265

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

*Upgrade Your Caesar Salad:  
Grilled Chicken, Steak  
or Shrimp // Add 100*

### Chopped Vegetable Salad <sup>V</sup> <sup>AVG</sup> // 265

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

### BLT Salad // 265

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch, House-Made Croutons



# à la carte

*All à la carte items serve 32 guests unless otherwise noted*

## Entrées

### Steakhouse Beef Tenderloin // 725

Black Pepper Seared and Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

### Meatball Bar // 425

Traditional Beef and Marinara Sauce, Chicken and Green Chile Verde Sauce, Mini Rolls

## Sides

### Three Cheese Mac V // 225

Cavatappi Pasta, Three Cheese Sauce

### Sautéed Cabbage V AVG // 225

Toasted Panko Topping

### Loaded Mashed Potatoes AVG // 225

Bacon, Cheddar Cheese, Green Onion, Sour Cream

## Handcrafted Sandwiches

### Mini Buffalo Chicken Sandwiches // 450

Pulled Chicken, Home-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

### Smoked Pork Sandwiches // 450

Smoked Barbecue Pork, Our House-Made Barbecue Sauce, Coleslaw, Mini Rolls



**BUFFALO CHICKEN SANDWICHES**

## Dogs & Burgers

### All-Beef Hot Dogs // 255

Natural Casing All-Beef Hot Dogs, Traditional Condiments, Brioche Bun

*Southern Style Upgrade: Hot Dog Chili, Slaw, Shredded Cheese // Add 100*

### IMPOSSIBLE® Mini Burger V // 375

Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Bun

*Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein, and heme.*

### All American Burger // 440

All Beef Patty, Traditional Condiments, Crispy Lettuce, Tomatoes, Sweet Onions, Pickles, Assorted Sliced Cheese

### Traditional Slider // 400

Beef Burger, American Cheese, Secret Sauce, Sliced Dill Pickles, Tomatoes, Mini Buns

# à la carte

All à la carte items serve 32 guests unless otherwise noted

## Snacks

### Salsa & Guacamole Sampler V AVG // 172

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

### The Snack Attack V // 140

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

### Healthy Snack Basket V AVG // 37, Serves 2 to 3 Guests

Healthy and Avoiding Gluten Snack Options, Including Assorted Bars, Pop Chips, Food Should Taste Good Chips, Chocolate NUGO, Assorted Nuts and Seeds

### Bottomless Freshly Popped Popcorn V // 110

### Dry-Roasted Peanuts V // 110

### Snack Mix V // 110

### Pretzel Twists V // 110

### Potato Chips & Gourmet Dips V // 172

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion

## Vegan Options

### IMPOSSIBLE® Swedish Meatballs with Banza Pasta V<sup>2</sup> AVG

395 // Serves 12

Impossible Spice Meatball, Gluten Free Pasta, Cream Sauce

*Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein, and heme.*

## Sweet Spot

### Gourmet Cookies & Brownies V // 193

Gourmet Cookies, Decadent Brownies

### Gourmet Dessert Bars V // 225

### Gourmet Cookies V // 172



GOURMET COOKIES & BROWNIES

*Levy Motorsports is just one call away and a Culinary or Premium Specialists 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.*

# beverage packages

## The Pole Sitter Package // 328

Five (5) cases of the following beverages will be placed in your Suite prior to your arrival

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

## The Checkered Flag Package // 894

Eight (8) cases of Soft Drinks or Dasani Bottled Water, six (6) cases of Domestic Beer and two (2) bottles of House Wine will be placed in your suite prior to your arrival

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<b>SOFT DRINKS &amp; WATER</b>	<b>DOMESTIC BEER</b>	<b>HOUSE WINE</b>
Coca-Cola	Bud Light	Chardonnay
Diet Coke	Michelob ULTRA	Cabernet Sauvignon
Coca-Cola Zero Sugar	Miller Lite	
Sprite		
Dasani Bottled Water		

## The Victory Lane Package // 1,448

Five (5) cases of Soft Drinks or Dasani Bottled Water, four (4) cases of Domestic Beer, two (2) bottles of House Wine and one (1) bottle of each of the Spirits & Mixers will be placed in your suite prior to your arrival

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<b>SOFT DRINKS &amp; WATER</b>	<b>DOMESTIC BEER</b>	<b>SPIRITS &amp; MIXERS</b>
Coca-Cola	Bud Light	Vodka
Diet Coke	Michelob ULTRA	Gin
Coca-Cola Zero Sugar	Miller Lite	Rum
Sprite		Tequila
Dasani Bottled Water	<b>HOUSE WINE</b>	Whiskey
	Chardonnay	Orange Juice
	Cabernet Sauvignon	Cranberry Juice
		Ginger Ale
		Club Soda

## Beer & Wine Replenish Package // 45 per Guest per Day

Priced per guest, per event day. Replenished throughout the day at no additional charge.

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<b>SOFT DRINKS &amp; WATER</b>	<b>DOMESTIC BEER</b>	<b>HOUSE WINE</b>
Coca-Cola	Bud Light	Chardonnay
Diet Coke	Michelob ULTRA	Cabernet Sauvignon
Coca-Cola Zero Sugar	Miller Lite	
Sprite		
Dasani Bottled Water		

# beverages

## Chill

*Sold by the 12oz., 24-pack case unless otherwise noted*

### SOFT DRINKS

Coca-Cola // 82  
Diet Coke // 82  
Coca-Cola Zero Sugar // 82  
Sprite // 82  
SchweppesGinger Ale // 82  
Barq's Root Beer // 82  
Minute Maid Lemonade // 82

### WATER

Dasani Bottled Water // 82  
Glacéau Smartwater  
(20oz, 6-pack) // 36

### SPARKLING

Glacéau Smartwater Sparkling  
(20oz, 6-pack) // 36  
AHA Sparkling // 86  
*AHA® Sparkling Water is a flavored  
sparkling water with no sweeteners,  
zero calories and no sodium!*  
Seagram's Tonic Water // 82  
Seagram's Club Soda // 82

### TEAS

*Gold Peak® Tea - Home Brewed Taste  
You'll Love at First Sip™*  
Gold Peak Unsweetened Tea  
(18.5oz) // 125  
Gold Peak Sweetened Tea  
(18.5oz) // 125  
Gold Peak Lemon Tea (18.5oz) // 125

### JUICES 32oz

Cranberry // 21  
Grapefruit // 21  
Orange // 21  
Tomato // 21

### MISCELLANEOUS BEVERAGES

Fresh-Roasted Regular Coffee // 56  
Fresh-Roasted Decaffeinated  
Coffee // 56  
Keurig Coffee (24 pods) // 124

## Beer, Ales & Alternatives

*Sold by the 12oz., 24-pack case unless otherwise noted*

Budweiser // 110  
Bud Light // 110  
Coors Light // 110  
Michelob ULTRA // 120

Miller Lite // 110  
Corona Extra // 155  
Heineken // 173  
Stella Artois // 155  
Sierra Nevada Hazy Little Thing  
// 173

Lagunitas IPA // 173  
Angry Orchard Crisp Apple // 173  
Budweiser Zero  
(non-alcoholic) // 110



# beverages

## Sparkling & Rosé

*Sold by the bottle*

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### SPARKLING

La Marca Prosecco // 59

Nicolas Feuillatte Brut // 129

Mumm Napa Brut Rosé // 89

### ROSÉ

AIX // 59

## White Wine

*Sold by the bottle*

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### PINOT GRIGIO

Santa Margherita // 69

### REISLING

Chateau Ste. Michelle // 49

### SAUVIGNON BLANC

Kim Crawford // 69

Cakebread // 99

### CHARDONNAY

Kendall-Jackson Vintner's Reserve  
// 59

Sonoma-Cutrer Russian River  
Ranches // 79

## Red Wine

*Sold by the bottle*

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### PINOT NOIR

Meiomi // 69

La Crema // 79

### MERLOT

Decoy by Duckhorn // 59

### CABERNET SAUVIGNON

Josh Craftsman's Collection // 59

Louis Martini // 89

### RED BLENDS

Conundrum by Caymus // 79

The Prisoner // 129





# beverages

## Liquor

*Sold by the 750mL bottle unless otherwise noted*

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### **VODKA**

New Amsterdam // 100

Absolut // 124

Tito's Handmade // 133

Grey Goose // 151

### **GIN**

Hendrick's // 107

Bombay Sapphire // 149

### **RUM**

Bacardí Superior // 80

Captain Morgan Spiced // 93

### **TEQUILA & MEZCAL**

Jose Cuervo Especial // 98

Hornitos Plata // 139

Patrón Silver // 169

### **WHISKEY & BOURBON**

Jim Beam White Label // 103

Jack Daniel's // 130

Crown Royal // 155

Jameson Irish // 155

Maker's Mark // 162

Skrewball Peanut Butter // 169

Knob Creek // 175

Woodford Reserve // 198

### **SCOTCH**

Dewar's White Label // 136

Johnnie Walker Black // 149

### **CORDIALS**

Baileys Irish Cream // 80

Fireball // 98

Grand Marnier // 109

Kahlúa // 80

### **BAR SUPPLIES**

Zing Zang Bloody Mary Mix // 19.50

Finest Call Sour Mix // 19.50

Finest Call Margarita Mix // 19.50

Owen's Craft Mixers // 19.50

Lime Juice // 13

Lemons // 13

Limes // 13

Stuffed Olives // 13

Tabasco Sauce // 13

Worcestershire // 13

# the scoop

## HOURS OF OPERATION

Location Premium Specialists are available from 9:00 a.m. to 5:00 p.m. EST, Monday through Friday, to assist you in your food and beverage selections.

To reach a Representative, dial:  
704-455-3245

Or e-mail:  
Olivia.Kutsch@Levyrestaurants.com.

For licensed suite holders, online ordering is now available at <https://suiteeats.com/atlantamotorspeedway>

## QUICK REFERENCE LIST

Levy Restaurants Premium Specialist Representatives: 704-455-3245

Levy Restaurants at Location:  
770-707-7483

## FOOD AND BEVERAGE ORDERS

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed 3 weeks prior to the event. Orders received after this date will incur a 25% expediting fee.

Orders can also be received via e-mail at [SuiteEats@LevyRestaurants.com](mailto:SuiteEats@LevyRestaurants.com) and online at <https://suiteeats.com/atlantamotorspeedway>. Orders can be arranged with the assistance of a Premium Specialist Representatives at 704-455-3245 during normal business hours.

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.

Additional food and beverages may be purchased during the event through your Suite Attendant. An exciting place for everyone.

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

1. Alcoholic beverages cannot be brought into or taken out of suite level at Atlanta Motor Speedway
2. It is the responsibility of the 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. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

## SUITE STAFFING

If food is ordered, a server is required at a fee of 250.00. If alcohol is being served, a bartender is required at a fee of 250.00. This staff is provided to accommodate all service needs for you and your guests.

Gratuities are at the sole discretion of the Suite Holder and should be handled at the time of the event. Upon special request and to enhance your race day suite experience, we are happy to provide you with your own personal chef for 250.00.

## FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite 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, avoiding-gluten 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

Suites 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.

## SECURITY

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy Motorsports cannot be responsible for any lost or misplaced property left unattended in the suite.

## PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Motorsports will charge the Suite Holder's designated credit cards each event day. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved by Levy Motorsports, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food and beverage items are subject to a 22% service charge, 250.00 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 the suites at Atlanta Motor Speedway, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

## EVENTS AT

### ATLANTA MOTOR SPEEDWAY

The rich tradition at Atlanta Motor Speedway is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/ Bat Mitzvahs, holiday parties or wedding receptions. Over 6 great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people.

For further information and date availability, please contact the Atlanta Motor Speedway Event Staff at 770-707-7904.