

PORTS

Hospitality/Outside
Catering Menu 2020





PACKAGES

BURGER-BIRD-SAUSAGE

47 per guest - minimum of 30 guests

CHAR-BROILED BEEF BURGERS

Grilled onions and mushrooms

BBQ GRILLED CHICKEN BREAST

Corn & black bean relish

GRILLED SWEET ITALIAN SAUSAGE

Grilled onions and peppers

BAKED BEANS

Molasses, bacon, sweet onion and BBQ sauce

COUNTRY POTATO SALAD

Chopped egg, sweet pickle, crispy fried onion

CHOPPED ICEBERG SALAD

Grape tomatoes, red onions, English cucumbers, ranch and balsamic vinaigrette dressings

POTATO CHIPS

COOKIES & BROWNIES

PIT ROW BBQ

50 per guest - minimum of 30 guests

SMOKED BBQ BEEF

BRISKET

Chipotle BBQ gravy

SLOW-SMOKED PULLED PORK

Served with green chili sauce

GREEN CHILI CHICKEN

Peppers & onions

BAKED BEANS

Molasses, bacon, sweet onion & BBQ

CHOPPED ICEBERG SALAD

Grape tomatoes, red onions, English cucumbers, ranch and balsamic vinaigrette

MAC AND CHEESE

Garlic crumble and Cheddar cheese topping

Traditional creamy-style cole slaw

ARTISAN ROLLS

COOKIES & BROWNIES

THE PICNIC TABLE

44 per guest - minimum of 30 guests

KOSHER-STYLE HOT DOGS

Served with traditional condiments

GRILLED SWEET ITALIAN SAUSAGE

Grilled onions & peppers

BBQ PULLED CHICKEN

Blue cheese slaw

CRISPY TORTILLA CHIPS

Red & green salsa

BAKED BEANS

Molasses, bacon, sweet onion and BBQ sauce

COUNTRY POTATO SALAD

Chopped egg, sweet pickle, crispy fried onion

COLF SLAW

Traditional creamy-style cole slaw

CHOPPED ICEBERG SALAD

Grape tomatoes, red onions, English cucumbers, ranch and balsamic vinaigrette dressings

COOKIES & BROWNIES

SOUTH OF THE BORDER

47 per guest - minimum of 30 guests

GRILLED CHICKEN FAJITAS

Sweet peppers & onions

STEAK FAJITAS

Grilled onions & mushrooms

PULLED PORK COLORADO

Mild red chili sauce

CRISPY TORTILLA CHIPS. WARM FLOUR TORTILLAS

Red & green salsa, sour cream & pickled jalapenos

BORRACHO BEANS

Chorizo sausage, tomatoes, onions and beer

TORTILLA SALAD

Mixed greens, roasted corn, black beans, tomatoes, sweeet peppers, cilantro ranch and balsamic vinaigrette dressings

RANCHERO FRUIT SALAD

Pineapple, assorted melons, Persian cucumbers, Tajin sprinkle

COUNTRY POTATO SALAD

Chopped egg, sweet pickle, crispy fried onions

COOKIES & BROWNIES

Meet your Chef:

HOWARD SMULO

With his extensive career in hospitality-combined with the talent of his team, encompasses over 50 years experience working here at Las Vegas Motor Speedway alone. He seamlessly works with clients and management to create the ideal menu, in addition to crafting dining options that thrill each and every Speedway visitor. The excitement on the track and the anticipation of each race day is met with a creative approach to food, the finest ingredients and spectacular presentation. Our creative twist allows you to sit back, relax and let us take care of all the details

Say hi and follow on social Media!

🔘 @lvmotorspeedway 🕈 Las Vegas Motor Speedway

Complete your order by January 27, 2020. Orders received after this date will incur a 20% late fee on your food and beverage order.

All package orders are subject to appropriate sales tax and 21% service charge.

For your convenience, an attendant will be provided with each food order for every 50 guests at a rate of 150 per attendant



CREATE YOUR OWN

Our Hospitality & Outside Catering Menu is designed where you have a choice of two entrees, two hot sides, two salads and a dessert. If you would like, you may include additional entrees, sides, salads and desserts to your selections.

ENTREES Choice of 2 - 49 per guest, served for a minim of 30 guests.

Each additional entree selection - 12 per guest

SLOW-SMOKED BBQ BEEF BRISKET

Chipotle BBQ gravy

SOUTHWEST SPICED GRILLED CHICKEN BREAST

Chimichurri cream

ALL-BEEF BURGER BAR

Lettuce, tomatoes, assorted sliced cheeses & traditional condiments

COUNTRY-STYLE POT ROAST

With onions, celery, carrots & potatoes

BBQ GRILLED CHICKEN BREAST

Roasted corn relish & Levy's own BBQ sauce

SMOKED PORK SPARE RIBS

Honev BBQ sauce

BISCUITS WITH BACON GRAVY

CHEESE OMELETS

Cheddar cheese & green chilis

CHICKEN WINGS

Served with classic Buffalo wing, ranch & BBQ sauce

CHILI VERDE PULLED PORK

Soft rolls, green chili sauce

HOT DOG BAR

Traditional condiments

SAUSAGE SAMPLER

Grilled bratwurst and sweet Italian

BBQ PULLED CHICKEN

Soft rolls, BBQ sauce

CHILI COLORADO

Tender strips of beef simmered in a mild red chili sauce

SIDES Choice of 2 - Each additional side- 7 per guest

POTATOES O'BRIEN

Fire-roasted peppers & onions

MAC AND CHEESE

Garlic crumble topping

LOADED MASHED POTATOES

Bacon, green onions & Cheddar cheese

BAKED BEANS

Molasses, bacon, sweet onion & BBQ

SOUTHERN-STYLE GREEN BEANS

Crispy bacon

FIRE-ROASTED CORN CASSEROLE

Mild chilis, onions & Cheddar cheese

SALADS Choice of 2 - Each additional salad - 7 per guest

KALE & ROMAINE CAESAR

Creamy Caesar dressing

COLE SLAW

Traditional creamy-style cole slaw

COUNTRY POTATO SALAD

Chopped egg, sweet pickle, crispy fried onions

FARMERS MARKET FRESH FRUIT SALAD

CHOPPED ICEBERG SALAD

Grape tomatoes, red onions, English cucumbers, ranch & balsamic vinaigrette

TORTILLA SALAD

Mixed greens, roasted corn, black beans, tomatoes, sweet peppers with cilantro-ranch & balsamic vinaigrette

LOADED MACARONI SALAD

Bacon, Cheddar cheese & green onions

BLT SALAD

Bacon, Cheddar cheese, tomatoes, ranch & balsamic vinaigrette

DESSERT COOKIES & BROWNIES

START YOUR

ENGINES 27 per guest - minimum of 30 guests

FRESH BREWED COFFEE

CHILLED FRESH JUICE

BREAKFAST PASTRIES

Assorted muffins and mini Danish

FARMERS' MARKET SLICED FRUIT

Seasonal fresh sliced fruit

COUNTRY SCRAMBLED EGGS

Peppers, onions, green chilies, cojita cheese

BISCUITS AND GRAVY

SAUSAGE PATTIES

PRE-RACE CEREMONIES

21 per guest - minimum of 30 auests

FRESH BREWED COFFEE

CHILLED FRESH JUICES

FARMERS' MARKET SLICED FRUIT

Seasonal fresh sliced fruit

BREAKFAST PASTRIES

Assorted muffins and mini Danish

Fact of the day:

START YOUR ENGINES!

Jimmie Johnson is the NASCAR driver with the most wins at Las Vegas Motor Speedway with 4 Cup Series victories. (2005, 2006, 2007 & 2010)



À LA CARTE

In 30 guest increments

APPETIZERS

CRISPY CHICKEN TENDERS 270 Lightly breaded chicken strips served with our

signature barbecue sauce and ranch dressing

SOUTHWEST NACHO BAR Served hot with spicy chili, Cheddar cheese

sauce, sour cream, and jalapeno peppers

MARKET SLICED FRUIT 150

Seasonal fresh sliced fruit

MARKET FRESH VEGETABLES 150

Served with ranch dressing

SPICY CHICKEN WINGS 285

Traditional Buffalo-style chicken wings served with blue cheese dressing

FARMSTEAD CHEESES

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

CHILLED SHRIMP COCKTAIL 180

Jumbo shrimp steamed, chilled and served with zesty cocktail sauce and fresh cut lemons 30 Pieces

SNACKS

SNACK ATTACK

Assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel sticks and Kettle-style chips with garlic Parmesan dip

PRETZEL STICKS	62
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FRESHLY POPPED POPCORN 62

HONEY-ROASTED PEANUTS

POTATO CHIPS AND

GOURMET DIPS Kettle-style potato chips with roasted

garlic Parmesan, spinach & artichoke and blue cheese dips

SALSA & GUACAMOLE SAMPLER

House-made fresh guacamole, cowboy caviar and ghost pepper salsa with crisp tortilla chips

SUITE SWEETS

CHICAGO-STYLE CHEESECAKE 83

190 **DESSERT BAR SAMPLER**

Serves 30

GOURMET COOKIES AND BROWNIES

Serves 30

FINISH LINE CUPCAKES

Serves 30

BEER, SOFT DRINKS AND MORE

BEER

Priced per 12 oz. can, sold by the 24 case

Budweiser / Bud Light / Miller Lite / Miller Genuine Draft / Coors / Coors Light / Busch / Busch Light

117 Heineken / Heineken Light / Amstel Light / Michelob Ultra / Newcastle Brown Ale / Corona Extra / Corona Light / Guiness Pub Draught / Redbridge

140 Stella Artois / Sam Adams / Goose Island IPA / Shock Top / Angry Orchard "Crisp Apple Cider"

BEER BUNDLES

Not sure which craft beer to pick for your group? Why not try a variety with our beer bundle packages. Our beer bundles include an assortment of 4 different beers (1 six-pack of each). Let your group taste, discover, and enjoy a few options and your suite attendant will be happy to bring you additional bundles of your favorites throughout the race.

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LAS VEGAS LOCALS

Joseph James Citra Rye Pale Ale Joseph James Busker Brown Brown Ale Joseph James Weize Guy Hefeweizen Joseph James Fox Tail Gluten Free Pale Ale

REGIONALS

an

90

185

240

Islander (IPA) -Coronado Brewing Co., San Diego, CA Kilt Lifter (Scottish-Style Ale) -Four Peaks Brewery, Tempe, AZ Uinta Hop Nosh (IPA) -Uinta Brewing Co., Salt Lake City, Utah Total Domination (IPA) -Ninkasi Brewing Co., Eugene, Oregon

162 **OFF SHORF**

Alaskan Amber -Alaskan Brewing Co., Juneau, AK Kona Big Wave Golden Ale - Kona Brewing Co., Kona, Hawaii Alaskan White Ale -

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162

Alaskan Brewing Co., Juneau, AK Kona Castaway IPA -Kona Brewing Co., Kona, Hawaii

MIDWEST/SOUTH

Goose Island IPA -Goose Island Brewery, Chicago, IL Founder's All Day IPA -Founders Brewing Co., Grand Rapids, Michigan Purple Haze Lager -Abita Brewing Co., Abita Springs, LA Shock Top Belgian White Shock Top Brewery, St. Louis, MO

SOFT DRINKS Sold by the 24 case, 20oz

Coca Cola 94 Coke Zero 94 **Diet Coke** 94 Fu2ze Iced Tea 94 Sp2rite

> WATER Sold by the 24 case **Dasani Bottled Water**

SPRITZERS Sold by the six pack

Tonic Water 14 14 Ginger Ale Club Soda 14

JUICES

Priced per 32 oz. bottle, sold individually

15 Cranberry / Orange / Grapefruit / **Tomato**

DAILY BAR MIXER PACKAGE

10.00 per guest 30 guests minimum

Club soda, tonic water, ginger ale, Margarita mix, sweet & sour mix, lemons, limes, orange juice, cranberry juice, grapefruit juice, Bloody Mary mix, triple sec, worcestershire sauce and Tabasco hot sauce.

Complete your order by January 27, 2020. Orders received after this date will incur a 20% late fee on your food and beverage order. All package orders are subject to appropriate sales tax and 21% service charge.

> Also, if your order will be providing spirits, a bartender will be provided at a rate of 150 per event day

> > Fact of the day:

LAS VEGAS MOTOR SPEEDWAY FEATURES

Nine different race tracks, as well as three unique driving experiences. That's right, you can view the property or get behind the wheel and take a spin in your favorite luxury vehicle or drive a NASCAR-style stock car.

Say hi and follow on social Media!







BEVERAGES

WHITE WINE

BURBLY

Korbel Brut, California	50			COMPLEMENTING YOU		
Domaine Chandon Brut, California	75			VITH A LITTLE ADDITI\ VE HAVE OPTIONS, BL		,
BRIGHT AND BRISK Little Black Dress Pinot Grigio, California	40		L	IMITED TO BAILEY'S I AMESON WHISKEY, K MARETTO	RISH C	REAM,
FRESH AND FRUITY						
Seven Daughters Moscato, California	59					
TART AND TANGY Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	50	LIQUOR				
CREAMY AND COMPLEX		WHISKEY		RUM		MOOI
Irony Chardonnay, Napa, California	45	Jim Beam	73	Bacardi	73	City Li
Kendall-Jackson 'Vintner's Reserve'		Crown Royal	120	Bacardi Oakheart	73	City Li
Chardonnay, California	50	Jack Daniels	95	Captain Morgan	80	Strawl
Folie à Deux Chardonnay,		Canadian Club	74	Malibu	75	City Li
Sonoma, California	64	Jameson Irish	78			Cherry

40

64

54

RED WINE

ROSÉS

RIPE AND RICH	
Mark West Pinot Noir, California	45
Red Rock "Reserve" Merlot, California	40
SPICY AND SUPPLE	
Alamos Malbec, Mendoza, Argentina	45
Jacobs Creek Classic Shiraz,	
Southeastern Australia	47

Beringer White Zinfandel, California

BIG AND BOLD

Avalon Cabernet Sauvignon, Napa, California Louis Martini Cabernet Sauvignon, Sonoma, California

COPPER RIDGE HOUSE WINES

Priced per 1.5 liter bottle, sold individually

Chardonnay	47
White Zinfandel	47
Cabernet Sauvignon	47
Merlot	47

WHISKEY		RUM		MOONSHINE	
Jim Beam	73	Bacardi	73	City Lights Shine	90
Crown Royal	120	Bacardi Oakheart	73	City Lights	
Jack Daniels	95	Captain Morgan	80	Strawberry Shine	90
Canadian Club	74	Malibu	75	City Lights	
Jameson Irish	78			Cherry Lemonade	90
Maker's Mark	93	VODKA		MICOFILIANIFOLIS	
Woodford	121	Absolut	97	MISCELLANEOUS	
		Smirnoff	73	Cointreau	100
SCOTCH		Svedka	77	Frangelico	95
Dewar's	97	Stolichnaya	97	Bailey's Irish Cream	86
Chivas Regal	121	Ketel One	97	DiSaronno Amaretto	86
Johnnie Walker Black	121	Grey Goose	128	Kahlũa	81
The Glenlivet 12	165	Tito's	113	Jägermeister	81
TEO 4				Martini & Rossi Dry Vermouth	24
TEQUILA		GIN		Martini & Rossi	
Jose Cuervo Gold	<i>75</i>	Bombay Sapphire	107	Sweet Vermouth	24
Jose Cuervo 1800	95	Beefeater	78	RumChata	109
Patrón Silver	145	Bombay Dry	78	Grand Marnier	95
		Tangueray	03		

** JUMP START YOUR MORNING BY

SPECIALTY BAR ITEMS

Priced per item, sold individually

Pimento-Stuffed Olives 10
Cocktail Onions 10
Aromatic Bitters 10
Half & Half- Quart 14
Lime Juice 13
Grenadine Syrup 13
Bloody Mary Mix 20
Lemons 7
Limes 7
Tabasco® Sauce 4

Worcestershire Sauce 7

SPEEDWAY COFFEE SERVICE 65 per gallon

Fresh roasted regular and decaffeinated coffees, featuring regular and flavored creamers with a variety of sweeteners.

ICED COFFEE PACKAGE

Sold by the six pack

Join the cool trend of iced coffee by ordering a six-pack of our iced flavored coffee drinks to your suite order.

ILLY Café Vanilla	51
ILLY Café Cappuccino	51
ILLY Café Late	51

FRESH BREWED ICED TEA

65 per gallon

Featuring our fresh brewed house blend with assorted fruit-flavored syrups, fresh cut lemons, limes and oranges.

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and beverage order. All package orders are subject to appropriate sales tax and 21% service charge.



THE SCOOP

HOURS OF OPERATION

Our Guest Relations are available from 9:00 AM to 5:00 PM Pacific Standard Time, Monday through Friday, to assist you in your food and beverage selections. Dial 702.632.8312 to reach a representative directly, fax your order to 702.632.8452 or email LVMSRacing@ levyrestaurants.com

QUICK REFERENCE LIST

Levy Guest Relations 702.632.8312 Levy Guest Relations Fax 702.632.8452

FOOD AND BEVERAGE 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 Monday, January 27, 2020.

Please consult with our Guest Relations Representative 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 or reserve wines that are not included in our menu, please let us know and we will do our best to fulfill vour request. Once beverages are stocked in your suite, they cannot be returned. No beverage can be removed from the suites. Additional beverages may be purchased during the event through your Suite Attendant. 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. 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.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered at the pre-determined serve times as seen on the right side of your order form.

WEATHER DELAYS AND CANCELLATIONS

Levy 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 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 with any auestions.

STAFFING

For your convenience, with each food and beverage order, a Tent Captain will be provided at a rate of 150 per event day. Also, if your order involves spirits, a bartender will be provided at a rate of 150 per event day. Gratuities are at the sole discretion of the client 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 275.

We're always just a quick call away. To make your Race Day experience as easy as possible, we've put together a list of essential phone numbers and important information to assist you with your Las Vegas Motor Speedway dining experience. Should you have any special requests, please don't hesitate to contact us. We are here to deliver the finest quality of hospitality that will exceed your every expectation.

SECURITY AND LIABILITY

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

- 1. Alcoholic beverages cannot be brought into Las Vegas Motor Speedway.
- 2. It is the responsibility of the client, or their representative, to monitor and control alcohol consumption.
- 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. During some events, alcoholic consumption may be restricted.
- 6 Levy cannot be responsible for any lost or misplaced property left unattended in the hospitality areas.

PAYMENT PROCEDURE

The client will be required to provide a credit card to secure each order. The credit card provided will be charged for 1 week prior to your service date. All day-of-race orders will be charged accordingly with a credit card provided in advance of or on race day. Applicable sales tax will be added to all orders.

Because Levy exclusively furnishes all food and beverage products at Las Vegas Motor Speedway, guests are not allowed to bring personal food or beverages. Any such items will be charged to the client. Please note that certain 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 of gratuity for service, if any, is voluntary and at your discretion.