

**BIG MACHINE**  
MUSIC CITY  
**GRAND PRIX**  
SEP. 14-15

**SUITE EVENT MENU**



# SUITE EVENT MENU 2024

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**MUSIC CITY**  
**GRAND PRIX**



# SUITE EVENT MENU 2024



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## Service Directory

The Suite Catering Department is available during the 2024 racing season from 10:00am to 5:00pm, Monday through Friday to assist with your food and beverage needs.

**Suite Pre-Orders are due by 5:00pm, Aug. 23, 2024.**

**Suites & Catering** **615-691-3110**  
**Lizabelle Robinson** **[Lizabelle.Robinson@sodexo.com](mailto:Lizabelle.Robinson@sodexo.com)**

**On-Line Ordering** **<https://nss.ezplanit.com>**



### Race Day Menu

Look for this Race Day icon for items available to order until the start of the race. (See page 15 for more information.)

### Gluten Free Selections (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.

### Vegetarian Selections (VG)

Look for these icons for vegetarian dietary food items that our Chefs have carefully prepared for your health and enjoyment.

A photograph of five pulled pork sliders on a wooden cutting board. The sliders are topped with shredded pork, barbecue sauce, and a fresh slaw of shredded cabbage and carrots. A black fork is placed on the right side of the board, and a small black bowl containing a brown sauce is in the bottom left corner. The background is a light-colored, textured fabric.

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# SUITE PACKAGES

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# SUITE EVENT MENU 2024



## Nashville Superspeedway Packages

For your convenience, we have created the following packages which are sure to please you and your guests.

Serves approximately 30 guests

### SLINGSHOT

2,100

**Bottomless Bucket of Freshly Popped Popcorn (GF)**

**Dry Roasted Peanuts (GF)**

Nutin' like a peanut in the shell, salted and roasted.

**House-Made Kettle Chips with Roasted Onion Dip**

Sea salt seasoned natural cut potatoes.

**Basket of Garden Fresh and Local Crudités (GF, VG)**

Tennessee farm fresh vegetables accompanied by spicy ranch dip.

**Barbeque Meatballs**

120 Meatballs tossed in a bold barbeque sauce and glazed with local honey.

**Small Corn Dogs**

120 Mini hot dogs dipped in corn batter and fried golden brown. Served with honey mustard and barbeque dipping sauces.

**Chef's Seasonal Salad (GF, VG)**

A blend of seasonal lettuce with sliced cucumbers, cherry tomatoes, carrots. Served with Italian and Ranch dressing.

**Vegetable Pasta Salad**

Marinated crisp vegetables and creamy Italian dressing.

**All Beef Hot Dogs**

30 Grilled hot dogs on a bed of sautéed onions, freshly baked Martin's® potato buns and traditional condiments.

**Gourmet Burgers**

30 All-natural, antibiotic and hormone-free patties on freshly baked Martin's® potato buns. Served with sliced Pop's pickles and American cheese spread.

**Freshly Baked Cookies & Fudge Brownies**

30 Jumbo cookies baked fresh and 30 jumbo buttery chocolate, chewy brownies, generously studded with chunks of fudge.



# SUITE EVENT MENU 2024



## Nashville Superspeedway Packages

Serves approximately 30 guests

### SOUTHERN BBQ

1,950

**Bottomless Bucket of Freshly Popped Popcorn (GF)**

**Dry Roasted Peanuts (GF)**

Nutin' like a peanut in the shell, salted and roasted.

**House-Made Kettle Chips with Roasted Onion Dip**

Sea salt seasoned natural cut potatoes.

**Basket of Garden Fresh and Local Crudités (GF, VG)**

Tennessee farm fresh vegetables accompanied by spicy ranch dip.

**Pork Rinds and Million Dollar Dip**

**Nashville Hot or Not Chicken Tenders**

Bring the heat with a unique spice blend authentic to the Nashville hot chicken style. 60 Tenders served with Pop's pickles and ranch dipping sauce. Served "Southern Style" upon request.

**Cole Slaw (GF, VG)**

Shredded cabbage, matchstick carrot and creamy dressing.

**Mac N' Cheese (VG)**

Elbow macaroni baked with a blend of creamy Jack and cheddar cheese sauce and cracked black pepper with cracker crumble.

**Signature Sausage**

8 Pounds of local seasonal sausage with freshly baked Martin's® buns and accompanying condiments.

**All Beef Hot Dogs**

30 Grilled hot dogs on a bed of sautéed onions served with freshly baked Martin's® buns and traditional condiments.

**Southern Smoked Pulled Pork**

10 Pounds of pork, served with bold barbeque sauce, sliced Pop's pickles and freshly baked Martin's® potato buns.

**Freshly Baked Cookies**

30 Jumbo cookies served warm from our Superspeedway kitchen.

**Banana Pudding**

Family style serving of banana custard and sugar dusted vanilla wafers.



**BIG MACHINE**  
MUSIC CITY  
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# A LA CARTE ITEMS

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# SUITE EVENT MENU 2024



## Snacks

Serves approximately 30 guests

 <b>Bottomless Bucket of Freshly Popped Popcorn (GF, VG)</b>	75	 <b>NSS Snack Mix (VG)</b>	90
 <b>Dry Roasted Peanuts (GF, VG)</b>	90	M&M's® peanuts, dried cherries and Goldfish® crackers.	
 <b>House-Made Kettle Chips with Roasted Onion Dip</b>	100	<b>The Nacho Bar (GF, VG)</b>	225
Sea salt seasoned natural cut potatoes.		Nacho cheese, tortilla chips, salsa, and cherry peppers.	
 <b>Chips &amp; Salsa (GF, VG)</b>	100	 <b>Soft Bavarian Pretzel Sticks</b>	150
Fresh tomato pico de gallo and tomato salsa served with crispy tortilla chips.		30 Warm pretzel sticks served with brown mustard and nacho cheese.	





# SUITE EVENT MENU 2024



## Appetizers

Serves approximately 30 guests

### Crispy Chicken Wings (GF)

300

60 Traditional wings served with spicy buffalo and ranch dipping sauces and celery sticks.

### Barbeque Meatballs

225

120 Meatballs tossed in a bold barbeque sauce and glazed with local honey.



### Small Corn Dogs

225

120 Mini hot dogs dipped in corn batter and fried golden brown. Served with honey mustard and barbeque dipping sauces.

### Guacamole and Tortilla Chips (GF)

225

House-made guacamole and crispy tortilla chips.



### Mac n' Cheese Poppers (VG)

300

120 Pieces of fried mac n' cheese bites, served with warm tomato jam.



### Buffalo Chicken Spring Rolls

350

100 Spring rolls.



### Hot or Not Chicken Tenders

275

60 tenders. Bring the heat to Nashville Superspeedway with a unique spice blend authentic to the Nashville hot chicken style. Served with Pop's pickles and ranch dipping sauce. Served "Southern Style" upon request.

### Pork Rinds and Million Dollar Dip

250



# SUITE EVENT MENU 2024



## Salads - Sides - Fruit - Veggies

Serves approximately 30 guests

### **Basket of Garden Fresh and Local Crudités (GF, VG)** 225

A selection of Tennessee farm fresh vegetables accompanied by spicy ranch dip.

### **Seasonal Fruit and Berries (GF, VG)** 225

Watermelon, cantaloupe, honeydew melons, golden pineapple, grapes and seasonal berries.

### **Vegetable Pasta Salad (VG)** 120

Marinated crisp vegetables and creamy Italian dressing.

### **Chef's Seasonal Salad (GF, VG)** 200

A blend of seasonal lettuce tossed with sliced red cabbage and topped with sliced cucumbers, cherry tomatoes, and carrots. Served with Italian and ranch dressings.

### **Cole Slaw (GF, VG)** 120

Shredded cabbage, matchstick carrot and creamy dressing.



### **Mac n' Cheese** 225

Elbow macaroni baked with a blend of creamy Jack and cheddar cheese sauce and cracked black pepper with bread crumb crust.

### **Loaded Potato Salad (GF)** 120

Red bliss potatoes mixed with broccoli florets, sharp cheddar cheese and local bacon.

### **Oven Roasted Vegetables (GF, VG)** 120

Broccoli and cauliflower tossed with garlic and olive oil.



# SUITE EVENT MENU 2024



## From the Grill / Sandwiches

Serves approximately 30 guests



### All Beef Hot Dogs

250

30 Grilled hot dogs on a bed of sautéed onions served with freshly baked Martin's® potato buns and traditional condiments.



### Gourmet Burgers

375

30 All-natural, antibiotic and hormone-free patties on freshly baked Martin's® potato buns. Served with sliced Pop's pickles, American cheese spread.

### Signature Sausage

300

8 Pounds of local seasonal sausage with hoagie rolls and accompanying condiments.

### Chilled Grilled Chicken Sandwich Platter

250

20 Sandwiches of grilled chicken, lettuce, tomatoes, Italian olive salad, and provolone cheese on French bread.

### Southern Smoked Pulled Pork

250

10 Pounds of pork, served with sliced Pop's pickles, bold barbeque sauce and freshly baked Martin's® potato buns.

### Veggie Burgers (VG)

150

15 Grilled veggie patties served with freshly baked Martin's® potato buns.

### ADD-ON SIDES

Add Chili & Cheese

50

Add Sauerkraut

50



# SUITE EVENT MENU 2024



## Big Machine Grand Prix Morning “Nash”



Prices listed are per dozen

<b>Assorted Kind Bars</b>	53
<b>Individual Planters Trail Mix</b>	54
<b>Jumbo Iced Cinnamon Rolls</b>	85
<b>Chocolate Avalanche Danish</b>	75
<b>Mini Butter Croissants with Jam</b>	25
<b>Seasonal Fruit &amp; Berries (GF, VG)</b>	225

Watermelon, cantaloupe, honeydew melons, golden pineapple, grapes and seasonal berries.

## Sweet Selections

Serves approximately 30 guests

 <b>Freshly Baked Cookies</b>	150
30 Jumbo cookies baked fresh and served warm from our Nashville Superspeedway kitchen.	
 <b>Double Fudge Brownies</b>	150
30 Jumbo buttery chocolate, chewy brownies, generously studded with chunks of fudge.	
<b>Banana Pudding</b>	200
Family style serving of banana custard and sugar dusted vanilla wafers.	
<b>Assorted Dessert Bars (36 bars)</b>	300
<ul style="list-style-type: none"><li>· Oreo Dream Bars (x9)</li><li>· Marble Cheese Truffle Bars (x9)</li><li>· Chocolate Raspberry Tango Bars (x9)</li><li>· Lemonberry Jazz Bars (x9)</li></ul>	



# SUITE EVENT MENU 2024



## Beverages

### SPIRITS BAR PACKAGE per Suite Guest 45

Liquor bar packages include the spirits below and standard mixers from when gates open until 1 hour post-race. Specialty spirits and mixers are available for a fee and based upon availability. A \$250 bartender fee is required for suites ordering the Spirits Bar Package.

#### Vodka

- \*Big Machine Vodka  
Tito's

#### Bourbon & Whiskey

- \*Borchetta Bourbon  
Fireball  
Jack Daniel's

#### Gin

Tanqueray

#### Rum

Capt. Morgan Orig. Spiced  
Bacardí Superior

#### Tequila

Camarena Silver

#### Premium Beer By the six-pack 44

- \*Tennessee Brew Works,  
Grand Prix Blonde Ale
- Corona Extra
- Shock Top
- Stella Artois
- Yazoo Pale Ale

#### Ready to Drink By the four-pack

- \*Big Machine Vodka Spiked Coolers  
Tropical, Cranberry or Lemonade 36
- NÜTRL Pineapple or Watermelon 36

#### Domestic Beer By the six-pack

- Budweiser 38
- Bud Light 38
- Miller Lite 38
- Busch Light 35
- Michelob Ultra 40
- White Claw Black Cherry 40

#### Soft Drinks/Water By the six-pack 27

- Coke
- Diet Coke
- Sprite
- Dasani Bottled Water (16.9 oz)

#### Sweet Tea & Lemonade 40

- By the gallon
- Sweet Tea
- Lemonade

#### Community Coffee® Hot Beverages 50

- By the gallon
- Premium Coffee
- Premium Decaffeinated Coffee

\*Not all Beverages are available for Race Day service. Ask your suite attendant about availability.

BIG MACHINE VODKA

BORCHETTA  
— BOURBON —

BIG MACHINE  
SPIKED  
coolers




# SUITE EVENT MENU 2024




## Wine


### Sparkling

 Lunetta Prosecco – Italy 50  
Fragrant, with enticing aromas of apple and peach. Refreshing and dry with crisp fruit flavors.


### Sauvignon Blanc

 Casillero del Diablo Reserva, Sauvignon Blanc – Chile 40  
Crisp and clean with fresh citrus notes and hints of tropical fruit and peaches.

### Chardonnay

 Canyon Road, Chardonnay – California 40  
Medium-bodied with notes of crisp apple and ripe citrus fruit with a hint of cinnamon.


### Pinot Grigio

 Cavit, Pinot Grigio – Italy 40  
Dry, light and crisp, with a delicate floral aroma and flavors of citrus, apple and pear. A wonderful aperitif.


### Merlot

Columbia Crest Founders, Merlot – Washington 40  
Plush and balanced, aromas of cola, cream soda and caramel, with expressions of vanilla, strawberry jam and subtle cocoa.

### Pinot Noir

 Chateau St. John, Pinot Noir – California 50  
Bright aromas of cherry, ripe strawberry and subtle baking spice. The inviting aromas lead to a smooth mouthfeel with flavors of juicy ripe fruit, vanilla and spice notes.

### Cabernet Sauvignon

 Frontera, Cabernet Sauvignon – Chile 50  
Fresh red fruits, together with toasted notes highlighting coffee and chocolate. Harmonic tannins and medium body.



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## Placing Your Order

### ORDERING ONLINE IS EASY!

1. Go to: <https://nss.ezplanit.com>
2. Select Date and Event for ordering.
3. Select Location/Suite Number for order.
4. Select Menu items.
5. Submit Order.
6. If you have Login Credentials, Log in OR complete Registration.
7. Complete Payment options.
8. Submit Order.
9. Complete Notes field and Submit Order.

If you need any assistance with orders, please call Lizabelle Robinson at 615-691-3110 or email: [Lizabelle.Robinson@sodexo.com](mailto:Lizabelle.Robinson@sodexo.com)

### TIMING

We want you and your guests to be absolutely delighted with your experience at Nashville Superspeedway. We strive to make every detail as smooth and easy for you as possible.

As you can imagine, it takes a little time to prepare for a party of up to 30 guests! **So please place the order for your suite by 5:00pm, Aug. 23, 2024.** This gives us the time we need to take good care of you.



If you miss the advance order deadline, don't worry! We also offer a smaller "Race Day" menu of freshly prepared items.

The Race Day menu is always available until the start of the Race. Last call for beverages from the Race Day menu is 1 hour after the Race starts. There will be a 20% premium charge for Race Day orders.

Please notify us as soon as possible of any cancellations. Orders cancelled by 12:00pm, one (1) week prior to the Race will not be charged.



# SUITE EVENT MENU 2024



## The Fine Print

### Race Day Suite Hours of Operation

The suites are open for guest arrival at 7:30am on both Saturday, Sept. 14 and Sunday, Sept. 15, 2024.

### Payment Information

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, or Discover Card. When placing your order, please provide us with the name of the person(s) who have authority to place additional Race Day orders and who have signing authority. A 22% service charge and all applicable sales tax will be included.

### Suite Staffing

If food is ordered a suite attendant is required at a fee of \$250 plus 9.75% sales tax. If a Spirits Bar Package is ordered a bartender is required at a fee of \$250 plus 9.75% sales tax. Additional private suite attendants and bartenders are available for a fee of \$250 plus 9.75% sales tax per staff member. Please let us know if you need additional attendants or bartenders at least two (2) weeks prior to the event.

### Service Charge

A "House" or "Administrative" Charge of 22% is added to your bill for suite service, which is used to defray the cost of providing the service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

### Food and Beverage Delivery

Your beverage selections and dry, non-perishable snacks will be delivered to your suite prior to your arrival each day. Food selections will be delivered during the predetermined serve times that you select during the ordering process. Due to space restrictions some delivery times may fluctuate to ensure the highest quality.

### Service of Alcohol

It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the suites from outside the speedway.

To maintain compliance with rules and regulations set forth by the local laws, we ask that you adhere to the following:

- It is the responsibility of the Suite Holder or their representative to monitor and control alcoholic consumption in the suite
- Minors, by law, are not permitted to consume alcoholic beverages
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating
- By law, alcoholic beverages cannot be brought into or taken out of Nashville Superspeedway

### Suite Holder Responsibilities

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and the food and beverage representative.



# THANK YOU

Director of Catering

615-691-3110

[Lizabelle.Robinson@sodexo.com](mailto:Lizabelle.Robinson@sodexo.com)

Online Ordering

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