



Let Us Make Your Next Event

Best in Class



Welcome to VIRginia International Raceway

Thank you for selecting VIR Resort to host your event! This event planner will assist you with the property's distinctive food and beverage offerings and acquaint you with our special event services. With over a century of history and experience combined, VIRginia International Raceway's staff prides itself on impeccable service and

attention to detail. We want to make sure your event is successful and memorable with customized options that work for you. Whether you choose one of our pre-selected offerings or have our Chef Consuelo create a personalized menu, we want your experience at VIR to be second-to-none.

We look forward to working with you on your event. It is our mission to create for you a Best in Class Resort Experience.



The VIR Resort Special Event Team

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*All Resort offerings
and prices subject to change.*



Lodging

Our accommodations are one of many things that set VIR apart – you won't find a racetrack anywhere else in the world with full resort amenities, including a variety of onsite lodging options. With something for every need and budget, consider VIR your home away from home, right in the middle of all the action.

The Lodge

After a fun day at VIR, relax at The Lodge, our traditional hotel option. Featuring 27 beautifully decorated rooms, The Lodge is one of the only onsite hotels in the racing industry. Most rooms include double beds, hardwood floors, a flat screen television, refrigerator and Jacuzzi tub. Guests at The Lodge also enjoy a porch with a premier view overlooking the famous "Snake" portion of the track.



The Villas at South Bend

Overlooking the fast "Uphill Esses," one of the most celebrated features of VIR's race course, the two-story luxury Villas at South Bend are a unique and exciting lodging option. The two-floor accommodations each offer 2,200 spacious square feet of total space, which can be leased as a single unit or as separate ground floor and second floor units.

The upstairs Studio Suites offer a king bed, full kitchen, dining area, living room and upper deck balcony with stunning track views.

The downstairs Junior Suites include a queen bed, refrigerator, microwave and a sitting room that converts to an extra bedroom with two twin beds. Junior Suites also feature a patio with premier track views.





Room Setup and Audio Visual

Room Setups

- U Shape
- Boardroom Conference Style
- Chevron
- Hollow Square
- Theater Style Seating
- Banquet Rounds
- Crescent Rounds
- Seated Round Tables
- Additional Equipment Available
Rental and delivery charges will apply

Audio Visual

- Portable Podium (complimentary)
- Projection Screen and Setup with Projection table - \$20
- Projector with Screen - \$65
- Flip Chart with Markers - \$15
- Portable DVD player - \$15
- Television with DVD player - \$50
- PA system - \$65
- IT support - \$35 per hour
- Conference Phone - \$35
- Power Extension Cords - \$7

Complimentary wireless internet access is available throughout the Resort. Additional audio visual services are available with the Resort's outside vendor.

Tavern Evening Rental

Room Fee plus Food and Beverage min.

- Red Room \$400
- Gold Room..... \$200

Tavern Day Rental (until 4pm)

Red/Blue Room.....\$75 with \$200 Food and Beverage Minimum

Other Room Rental Rates*

- Gallery..... \$2500
- Pagoda \$750

** Special event rates may apply.*

Special Event General Guidelines

Service Charge

An 18% service charge and a 9.3% sales tax and meals tax will be applied to all event food and beverage charges.

Guest Guarantee

Guarantee needs to be made ten (10) days in advance. You may change the attendance by ten percent (10%) and time by +/- thirty (30) minutes until three (3) days prior to the event. The price of the event is based on the guarantee or the greater number of guests in attendance. In the event the actual number of guests in attendance exceeds the guarantee, the Resort will do its best to make accommodations for the additional guests.

Special Event Services

VIR offers a variety of services to enhance your event:

Bartender Charge

(1 Attendant per 50 guests)
\$25 per hour

Specialty Chef Attendant Station Charge

\$25 per hour

Bandstand Stage Setup

Custom Pricing

Resort Table Decorations

Customized decorations are available.

VIR Trolley

\$50 per hour

VIR Shuttle Van

(11-passenger) \$50 per hour



Gallery Rental Includes:

- Catering Tables/Skirting
- 20 Round Tables
- 160 Chairs
- Disposable Black and White Table Covering
- Disposable china for up to 20 Tables
- One complete Setup and Breakdown for up to 20 Tables – Any additional changes required from original setup will be charged at \$20 per hour, per employee.

Pagoda Rental Includes:

- Catering Tables/Skirting
- 16 Tables
- 128 Chairs
- Disposable Black and White Table Covering
- Disposable china for up to 16 Tables
- One complete Setup and Breakdown for up to 16 Tables – Any additional changes required from original setup will be charged at \$20 per hour, per employee.

Pool

Food and Beverage
 Minimum \$200

Additional Amenities Available:

- Additional Round Tables - \$10 each
- Additional 6' Banquet Tables - \$9 each
- Additional Chairs - \$2 each
- Chair Covers - custom pricing
- Linen Table Cloths – 85” - \$7
- Linen Table Cloths – 132” - \$21
- Custom Decorations – TBD
- China, Glass & Flatware - custom pricing
- Linen Napkins - \$0.50 each
- Window Sheers - \$2
- S'Mores Table - \$25
- Trolley - \$50 per hour
- Parking Attendant - \$25 per hour
- Clean up immediately before decorating – Additional cleaning is \$20 per hour
- Bartender - \$25 per hour (one attendant per 50 guests)
- Shuttle - \$50 per hour
- Additional Security - \$200 per shift (Required for groups of 200 or more)

Weddings

Additional charges for Gallery and Pagoda rental on days needed for decorating - \$250 per day for Gallery and \$50 per day for Pagoda.

VIR is an ideal setting for the wedding of your dreams. An outdoor ceremony can be held on the lawn of our 1840's plantation home with the lovely white oak trees as a natural backdrop. There are two venues available for your reception with seating up to 400 people. VIR has an excellent executive chef that can customize the menu to delight you and your guests.

To inquire about available dates or to set up a tour, please contact Brenda Lecocq at 434.822.7700 ext. 105 or blecocq@virnow.com. We look forward to meeting you!



Driving and Resort Experiences

Autocross Competitions

“Cops & Robbers”

License Plate Tag

Groups must be divisible by two or three. The team works together operating a car and maintaining control in an effort to ‘catch’ the opposing vehicle and identify its license plate number.

\$800 / 10 people
(\$70 per additional person)

“Autocross”

Timed autocross event on closed course

This timed event requires drivers and navigators to use their driving and communication skills to complete the course in the fastest times. Participants will take turns driving and experience the thrill of working together to win in this unforgettable event.

\$700 / 10 people
(\$70 per additional person)



Karting

Almost every professional driver today got their start in karting, where the dynamics of driving are amplified, more easily understood and often more readily practiced than in full-size cars. VIR's state-of-the-art 5/8-mile, 24'-wide Kart Track features ungoverned karts capable of speeds up to 50 mph.

For private track rentals please, contact Patrick Eagan at 434.822.2995.

*Group Rates may apply.
Track accommodates a maximum of 10 karts on track at the same time.*



Driving Packages:

The driving packages offer a wonderful environment for friendly fun while increasing team building and problem solving skills. Packages require groups to be divisible by three. For more details, contact Brenda LeCocq at 434.822.7700 Ext. 105.

Track Package

This one day driving package will take place on one of Virginia International Raceway's renowned courses. It includes cone drills, close proximity driving, a timed competition and more. Instructors are present to ensure a fun and safe environment for all. *Custom Pricing*

Off-Road Package

Experience the southern Virginia countryside with this off-road package. After a 'Hood Brief' style class you will learn about 4x4 theories, recovery gear, and traverse an obstacle course. Your day will wrap up with a 'cross-country' trail drive. *Custom Pricing*



Pit Crew Challenge

The Pit Crew Challenge is a team building exercise using the concepts of the motorsports pit crew to understand team work and communication in the world of business. This exercise is your chance to experience a unique team building program combining hands-on, experiential learning with interactive classroom sessions and all-out fun! You will leave with clear action items to make your team better communicators with a renewed sense of achievement, pride and enthusiasm.

\$700 / 10-16 participants



Paintball

The Paintball Experience at VIR is a great opportunity for team building or friendly fun in a safe environment. Game play varies in style and composition but often ranges from capture the flag to organized scenario games. Players will have a fun-filled and thrilling time on our outdoor paintball field.

\$70 per person

Maximum ten (10) people at a time.
Groups need to be divisible by two (2).

The Oak Tree Spa

While visiting VIR, take some time to refresh and rejuvenate with a spa treatment. Located at our upscale Villas, the Oak Tree Spa offers guests an incredible way to relax and reenergize their minds and bodies. Choose from a variety of spa treatments including Swedish, Deep Tissue and Hot Stone massages, Deluxe and Signature facials, and body nourishing scrubs and wraps, along with delightful aromatherapy. Call 434.822.9714 for information and appointments.



VIR Shooting Experiences:

Machine Gun Experience - Extreme Enthusiasm

The VIR Machine Gun Experience is designed to familiarize participants with fully automatic weapons. The instructor will present each weapon system and give a firing demonstration. The participant will fire each weapon system. Once the participant has completed firing each type of weapon, they will then move to the "Machine Gun Fire and Maneuver" event. This fire and maneuver exercise consists of multiple lanes that the participant walks through with each lane having "shoot and don't shoot" targets.

\$5000 for groups of up to 10 participants;
\$500 for each additional participant.

Semi Automatic Shooting Experience

The VIR Shooting Experience is designed to build individual confidence by introducing participants to semi-automatic tactical firearms. This course can accommodate up to 10 students. Each student will fire up to 200 rounds of ammunition and will learn techniques to hit steel targets safely.

Glock 19 Pistol - minimum \$1600 for groups of up to 10 participants (\$160 for each additional participant).

M4 Rifle - minimum \$1750 for groups of up to 10 participants (\$175 for each additional participant).

Custom Shooting Experiences available and quoted based on the weapons and the type of exercise that is designed.

Skeet Shooting

At VIR, we offer a skeet shooting experience like no other. Competing while surrounded by rolling hills, you'll feel like the great outdoors is your private playground. We offer two complete courses both approved by the National Skeet Shooting Association. We can provide ammunition and shotguns for use or you can bring your own. Whether a novice or an expert, VIR can cater to meet your needs.

Cost: \$50 per person

- Includes 25 skeet per round
- Two (2) Ranges
- Six (6) participants per range
- Price includes ammunition, instruction and range master.

VIR Resort Catering Menus

Service Charge

An 18% service charge and a 9.3% sales tax and meals tax will be applied to all event food and beverage charges.

Hors d'Oeuvres

Serves 25-40 persons

Grilled Vegetable Tray

Asparagus Spears, Portabella Mushrooms, Red Peppers, Zucchini, Squash and Eggplant. Served with a Roast Red Pepper Aioli...\$75

Fresh Vegetable Display

Broccoli, Cauliflower, Baby Carrots, Cherry Tomatoes and Cucumbers served with a Pesto Ranch Dipping Sauce

\$75 Tray serves up to 25 persons

\$150 Tray serves up to 50 persons

\$225 Tray serves up to 100 persons

Fruit and Cheese Display

A deluxe display of freshly Cut Fruit and Melons. Paired with Domestic and Imported Cheeses and Assorted Crackers...\$75

Antipasto Platter

A variety of Olives, Mini Mozzarella, Italian Meats, Hearts of Palm, Marinated Peppers and Artichoke hearts...\$75

Specialty Cocktail Sandwiches

• Choices of Italian Club, Chicken Salad, Tuna Salad, Smoked Turkey and Roast Beef on Mini Croissants or Silver Dollar Rolls...\$45

• Warm Crab Dip with Pita Points...\$60

• Artichoke and Spinach Dip with French Toast Rounds...\$45

• Queso Cheese with Fresh Tortilla Chips and Fire Roasted Salsa...\$45

• Honey BBQ or Sweet and Sour Meatballs 50 pieces...\$32.50

• Buffalo Chicken Dip Tray...\$17.95 ea.



Plated Meals

Greek Salad

Feta Cheese, Tomato, Cucumber, Kalamata Olives, Red Onion on a bed of Mixed Field Greens... \$9.95 / person

Endive Salad

Belgian endive, Radicchio, Glazed Pecans, Apples, and Bleu Cheese Crumbles... \$9.95 / person

Vegan Cobb Salad

Crisp Lettuce topped with Grilled Asparagus, Green Beans, Avocado, Cucumber, Tomato, Garbanzo Beans, Almonds and Sunflower Seeds... \$10.95 / person

Pasta Da Vinci

Sautéed Chicken, Shiitake Mushrooms, Sweet Vidalia Onions in a delicious Madeira Wine Sauce, Tossed with Penne Pasta and Parmesan... \$15.95 / person

Bistro Shrimp Pasta

Crispy Battered Shrimp, Fresh Mushrooms, Tomato and Arugula, Tossed with Spaghetti and a Basil-Garlic Lemon Cream Sauce... \$16.95

Grilled Steak Tacos

Soft Corn Tortillas, Char-grilled Steak, Avocado, Tomato, Chipotle Sauce, Crispy Onions and Cilantro, Served with Rice and Beans... \$13.95

Lighter Fare

Asian Chicken Salad

Sesame Chicken, Fresh Romaine, Carrots, Red Cabbage, Cilantro, Crispy Wontons and Almonds... \$10.95 / person

Grilled Chicken Caesar Salad

Grilled Chicken Breast served over Crisp Romaine Lettuce, Tossed with House Made Croutons and Caesar Dressing... \$10.95 / person

Petite Sirloin

Hand Cut 7 oz. Sirloin, Seasoned and Grilled to Perfection, Served with Garlic Mashed Potatoes and Sautéed Mixed Vegetables... \$19.95 / person

Grilled Chicken and Kale Ravioli

Grilled Chicken Breast on top of a bed of kale stuffed ravioli with a creamy Alfredo sauce (GLUTEN FREE)... \$17.95 / person

Applewood Smoked Bacon and Bourbon Salmon

Salmon grilled to perfection and served with organic vegetable quinoa... \$16.95 / person

Dinners Served Buffet Style

Minimum of 15 Guests

Beef Brisket

Mac and Cheese, BBQ Baked Beans, Red Skin Potato Salad, House Made Cole Slaw and Assorted Cookies or Cobbler... \$18.45 / person

Apple Cider Roast Porkloin

Marinated Porkloin in Apple Cider with Southwest Orzo Pasta, Toasted Basil Haricots Verts... \$17.95 / person

Stuffed Chicken Breast

Country Style Chicken Breast with Herb Stuffing, Creamy Scalloped Potatoes, Italian Style Green Beans, Savory Rolls and Chef's Choice Dessert... \$15.95 / person

Lasagna Buffet

Salad, Meat Lasagna, Vegetable Lasagna, Corn, Garlic Bread, Cookies... \$15.95 / person

Cold Deli

Assorted Deli Sandwiches and Cheeses, Potato Salad, Potato Chips, Assorted Toppings, Condiments, Chocolate Chunk Cookies, Iced Tea/Water... \$14.95 / person

Hog Pen

BBQ, BBQ Chicken, Baked Beans, Cole Slaw, Rolls, Cobbler... \$17.95 / person

Meat Loaf

Mashed Potatoes, Green Beans, Rolls, Cobbler or Cookies... \$14.95 / person

Straight Away

Six-Foot-Long "Sub" piled high with a selection of Gourmet Deli Meats, Lettuce, Onions, Tomatoes and Black Olives, served with Pasta Salad / Cookies and Brownies... \$8 / person

Classic Pig Pickin'

Slow roasted, smoked whole Pig, Roasted Chicken, freshly made Baked Beans, Cole Slaw, choice Pasta or Potato Salad, Assorted Rolls, Warm Seasonal Cobbler or Fresh Baked Cookies... \$24 / person

Mediterranean Buffet

Off the Grill marinated Beef Tenderloin, Chilled Shrimp / grilled seasonal Vegetables marinated in Balsamic Vinegar / Caesar Salad / Freshly Baked Bread / Chef's Dessert selection... \$30 / person

Enzo's Buffet

Pasta Station with Red and White Sauce / Italian Sausage w/ Grilled Onions and Peppers / Baked Ziti / Eggplant Parmesan / Spicy Meatballs / Marinated Mushroom Salad / Tomato and Mozzarella Salad / Selection of Olives and Cold Italian Meats / Garlic Bread / Italian Dessert Table... \$24 / person

VIR Tailgate

Package includes:

- Cracked black pepper slaw
 - Assorted Potato Chips
 - Entrée
 - Hamburger or Cheeseburger with all the condiments and toppings
 - Seasoned Grilled Chicken
 - Grilled Bratwurst
 - Fresh baked cookies
- \$16.00 / person

Vegan Menu

Gluten Free Vegan Pizza

with Roasted Vegetables with mozzarella and cheddar cheese... \$20.00 / per person

Italian Sausage

served with Brown Rice, Garlic Roasted Brussel Sprouts... \$20.00 / per person

Entrées

Chicken and Sweet Potato Waffle Fries

Buttermilk Fried Chicken Breast with sweet potato waffle fries. Drizzled in warm maple syrup and vanilla cream sauce...\$16.95 / person

Pesto Chicken

Grilled Chicken Breast over Sundried Tomatoes, Linguini Noodles with In-house made pesto ...\$16.00 / person

Pork Tenderloin

Chili rubbed tenderloin grilled with roasted corn and red peppers with smashed red potatoes...\$17.95 / person

Roasted PorkLoin

Slow roasted center-cut served in pan au jus with redskin au gratin potatoes and roasted vegetable ...\$17.95 / person

Bone-In Pork Chop

Seasoned and char-grilled to sweet perfection. Garlic smashed potatoes and grilled chilled asparagus...\$17.95 / person

Maryland Crab Cakes

Corn and Jalapeno dusted Crab cakes with mango tropical salsa, wild rice pilaf and wilted kale... \$23.00 / person



Create Your Own

One Entrée - \$18 / person

Two Entrées - \$20 / person

Three Entrées - \$23 / person

Entrée Choices

- Pulled Pork
- Grilled Chicken Breast with Herb Jus
- Roast Pork with Marsala Sauce
- Roast Beef Au Jus with Horseradish Sauce
- Bone-in Roasted Herb Chicken
- Bone-in Grilled Pork Chops
- Southern Fried Chicken
- Baked or Fried Catfish Filets

Hot Sides (Choose Two)

- Mashed Potatoes with Gravy
- Herb Roasted Potatoes
- Wild Rice
- Chef's Choice Roasted Vegetables
- Three Cheese Mac N' Cheese
- Baked Beans with Ground Beef & Onion

Salads (Choose Two)

- Mixed Green Salad with Dressings
- Black Pepper Slaw
- House Made Potato Salad
- Broccoli Supreme Salad
- Three Bean Salad
- Ditalini Pasta Salad

**All options are served with fresh baked dinner rolls and butter.*

Feast of Italy

Package includes:

- Caesar Salad
 - Fresh Garlic Bread
 - Jumbo Braised Beef Ravioli with Grilled Andouille Sausage with Fra Diavolo sauce
 - or —
 - Grilled Shrimp or Chicken Alfredo or In-house made pesto with fresh shaved parmesan and grape tomatoes and fresh basil
 - Tiramisu or Gelato Lemon Cake
- \$24.00 / person



Breakfast

Minimum Numbers Apply

Continental Breakfast

Assorted Bagels with Cream Cheese and Butter / Assorted Muffins, Sticky Buns and Biscuits / Fresh Fruit Display / Assorted Juices / Freshly Brewed Coffee, Decaf, Selection of Herbal Teas ...\$8 / person

Buffet Additions

- Individual Assorted Yogurts w/ Fruit and Granola / Assorted Hot Breakfast Sandwiches...\$6 per person
- Omelet with choice of Ham, Bacon, Mushrooms, Tomatoes, Bell Peppers, Scallions, Spinach and Cheddar Cheese ...\$8 / person

Off to the Races

Grilled Breakfast Meats to include Virginia Country Ham, Applewood Smoked Bacon and Sausage / Buttermilk Biscuits with Sausage Country Gravy / Farm Fresh Scrambled Egg / Home Style Breakfast Potatoes / Assorted Juices, Freshly Brewed Coffee, Decaf and Herbal Teas ...\$16 / person

Pablo's Pre Race

Breakfast Burrito stuffed with Scrambled Eggs, Sausage, Onions, Salsa and Refried Beans / Sour Cream and Guacamole / Assorted Juices, Freshly Brewed Coffee, Decaf and a selection of Herbal Teas...\$15 / person

Turn One Breakfast

Hot Oatmeal with Soy Milk, Skim Milk, Half & Half, Brown Sugar, Bananas, Dried Cherries, and Roasted Nuts / Fruit & Nut Granola and Non-Sugary Cereals (*Special K, All Bran, etc.*) / Fresh Scrambled Egg Whites / Grilled Turkey and Vegan Sausages / Low Fat Bran Muffins and Fruit Muffins / 7-Grain Bread and Whole Wheat Bagels / Fruit Preserves, Marmalade, Cream Cheese and Peanut Butter / Orange, Tomato and Cran-Apple Juices ...\$12 / person

The Double Clutch

Sliced Seasonal Fruit / Scrambled Eggs (*add cheese for an additional \$1.00 per person*) / Country Sausage Patties or Crisp Bacon / Breakfast Potatoes / Fresh Pastries & Muffins / Freshly Brewed Coffee (*Regular and Decaf*) and Hot Tea / Chilled Orange and Apple Juice / Bottle Water ...\$12 / person

Breakfast Enhancements

Egg Sunrise Soufflé With Bacon ... \$8 / person
Egg Sunrise Soufflé With Spinach ... \$8 / person
Ham & Swiss Filled Croissant ... \$8 / person

Chef Attendant Charge ... \$25 per hour

Boxed Lunches

Minimum Numbers Apply

Cobb Salad

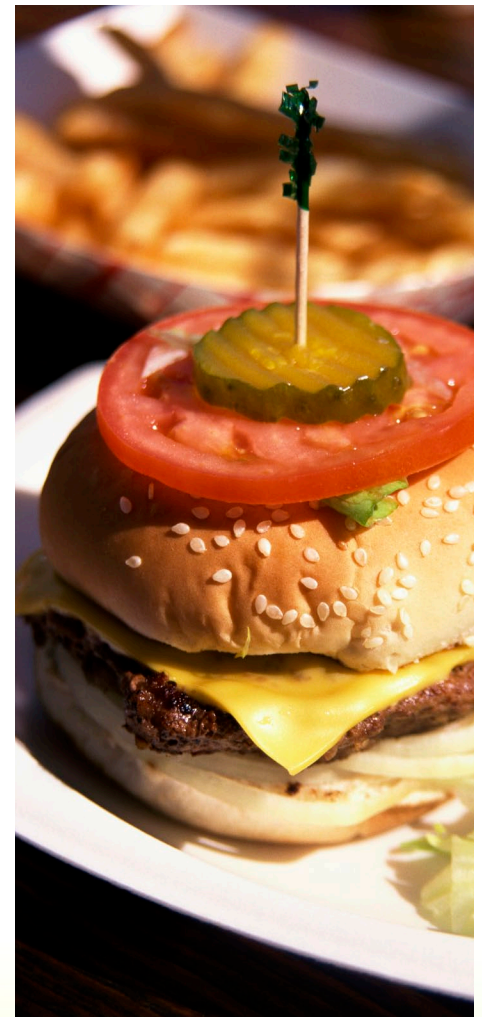
Mixed Greens topped with Egg, Cucumbers, Turkey, Ham, Tomato, Bacon, and Red Onion, served with Chips, Drink, and Cookie ... \$12 / person

Hot Boxed Lunch

Choice of Philly Cheesesteak, BBQ, Hamburger, Cheeseburger, Double Cheeseburger, or Grilled Chicken served with Chips, Cookie, Condiments and Drink ... \$10.95 / person

Cold Boxed Lunch

Choice of Ham, Turkey, Roast Beef or Pastrami served with Chips, Drink, Cookie and Condiments ... \$10.95 / person



Snacks

Healthy Choice

Granola Bars / Dried Fruit Trail Mix / Whole Seasonal Fruit / Selection of Assorted Yogurts with Granola / Vegetable Crudité with Cajun Ranch Dipping Sauce / Crostinis with Bruschetta / Coffee / Decaf / Tea / Juices / Bottled Water... \$9 / person

Energizer Break

Whole Fruit / Pretzel Twists / Vegetable Platter / Cookies / Sodas / Vitamin Water... \$8 / person

Fresh Break

Cheese Platter with Crackers / Fresh Fruit Platter with Yogurt Dip / Potato Chips with Onion Dip / Mixed Nuts / Mini Chicken Salad Sandwiches / Assorted Sodas / Bottled Water... \$12 / person

Independent Items

- Assorted Freshly Baked Cookies... \$13 dozen
- Double Chocolate Chip Brownies... \$15 dozen
- Assorted Lay's Potato Chips... \$1.50 bag
- Assorted Mini Candies Granola Bars... \$1.50 ea.
- Fresh Fruit Display served with Strawberry Yogurt Sauce ... \$49 per tray
- Freshly Brewed Coffee, Decaf and Assorted Herbal Teas... \$4.95 per person

