ROUND 1
INTERNATIONAL ENDURANCE SERIES 2017







**12-13-14 JANUARY 2017** DUBAI AUTODROME



**VIP HOSPITALITY** 

## Motorsport Weekend

Enjoy the 24H race from the comfort of a VIP Hospitality Suite, five-star catering as well as unrivaled views of the Start/Finish straight boasting an packed Pit Lane. Included in this package is a pit walk 1 hour prior to the start of the race and close proximity parking. (P2 / P3 Parking)

A great way to entertain clients, friends or family.

The Hankook 24H Dubai endurance race has become a mainstay on the international motorsport calendar and is the second largest 24H race grid in the world, with entries from all over the world.

The line-up consists of up to 100 Touring and GT cars, including big name marques such as Porsche, BMW, Ford, Seat, Renault, Ferrari, Mercedes and Audi.

When the lights turn green a massive field roars away with a rolling start, initiating a battle for supremacy and an adventure for teams that will go nonstop for the next 24 hours



# Suite Info



Getting to Race Paddock (Location Map)





Location: Suite 4 + 5

## Suite Opening Times:

- Friday: 11am till 10pm
- Saturday: 8am till 3pm

# Packages



Friday Package AED 420 per person

International Lunch Buffet Light Dinner 15:00 – 17:00 19:00 – 21:00

Saturday Package AED 280 per person

**Saturday Brunch** 11:00 – 13:00

2 Day Special Pass AED 660 per person

Limited Seating Available - Book your spot by following the below steps:

- ✓ Step 1: Download our Booking form.
- ✓ Step 2: Fill out all details and send to bertg@dubaiautodrome.com
- A **confirmation email** will be sent to you once processed.
- Passes can be collected on Wednesday, Thursday or Friday from the Dubai Autodrome Welcome Center. Location map
- Booking deadline: January 3<sup>rd</sup> 2017



# Menu





## Friday Package

AED 420 per person

International Lunch Buffet 15:00 – 17:00

**Light Dinner** 19:00 – 21:00

### **Lunch Buffet**

#### Soup

Cream of tomato soup with selection of Artisan bread & French butter

#### Salads

New potato and smoked salmon, silver onions and horseradish

Mixed garden greens, cherry tomato and cucumber with dressing selection

Mezze: Hummus, fattoush and moutabel served with Arabic bread

Wild mushrooms and spinach quiche (v)

Sushi platter – A selection Sushi Art's Maki rolls, nigiri and spring rolls with Soya sauce, Wasabi and pickled ginger

#### Main courses

Chicken Biryani served with raita and papads
Pan fried sea bream with tomato and caper salsa
Red curry beef with sweet basil

Stir fried Asian greens

Herb roasted potatoes

Pumpkin gnocchi with gorgonzola cream and pine nuts

#### Desserts

Seasonal fruit platter

Lemon tart: sable biscuit, lemon cream, marshmallow & white chocolate Emotion café chocolat: Almond tart with crispy praline, coffee ganache, & glace au chocolat Assorted mini éclairs – Valrhona chocolate, Rosewater fondant & Cappuccino

### **Light Dinner**

#### Soup:

Thai coconut & chicken soup with a selection of Artisan bread and French butter

#### Selection of salads:

Freekeh salad with toasted pine seeds, grilled broccoli & pomegranate dressing

Mezze: Hummus, Moutabal, Fattoush served with Arabic bread

Roasted peppers, grilled avocado and feta cheese salad tossed with spiced

balsamic dressing (v)

Thai glass noodle salad with BBQ chicken & julienne Asian vegetables

#### Selection of sandwiches:

Mozzarella di Buffalo with tomato and pesto dressing on a focaccia bread (v)

Tandoori chicken tikka wrap with tamarind and yogurt dressing

Smoked salmon and cream cheese bagel

Selection of desserts:

#### Chilled seasonal fruit platter

Dark chocolate & caramelized hazelnut brownie

Lemon tart: Sable biscuit, lemon cream, marshma

### Beverages Served from 11:00 till 22:00

Assorted soft drinks

Spa waters

Fresh Orange & watermelon juices

Organic tea selection

Nespresso coffee

# Menu





## Saturday Package

AED 280 per person

**Saturday Brunch** 11:00 – 13:00

### Saturday Brunch

#### Soup:

Wild mushroom soup served with artisanal bread Cold appetizers Smoked salmon with traditional accompaniments Bresaola with melon and parmesan Lafayette cheese platter

#### Salads:

Mixed green salad with dressing selection Quinoa salad tossed with olive oil, apple and cherry tomato Grilled vegetable salad with balsamic reduction and shaved pecorino Grilled prawns, asparagus with artichoke and rocket Cold Mezzeh: hummus, babaganoush, fattoush

#### Sandwiches:

Smoked salmon and cream cheese bagel Tandoori chicken wrap Buffalo mozzarella and tomato on foccacia Caramelized onion and Swiss cheese quiche

#### Dessert:

Chilled seasonal fruit platter Raspberry and white chocolate brownie Mixed fruit tartlets

### Beverages Served from 11:00 till 13:00

Assorted soft drinks Spa waters Fresh Orange & watermelon juices Organic tea selection Nespresso coffee

