

ROUND 1
INTERNATIONAL ENDURANCE SERIES 2017



24H DUBAI



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

- Grid Walk: 13:00

- Race Starts: 14:00



Suite Info

ROUND 1
INTERNATIONAL ENDURANCE SERIES 2017

HANKOOK

**24H
DUBAI**



12-13-14 JANUARY 2017
DUBAI AUTODROME

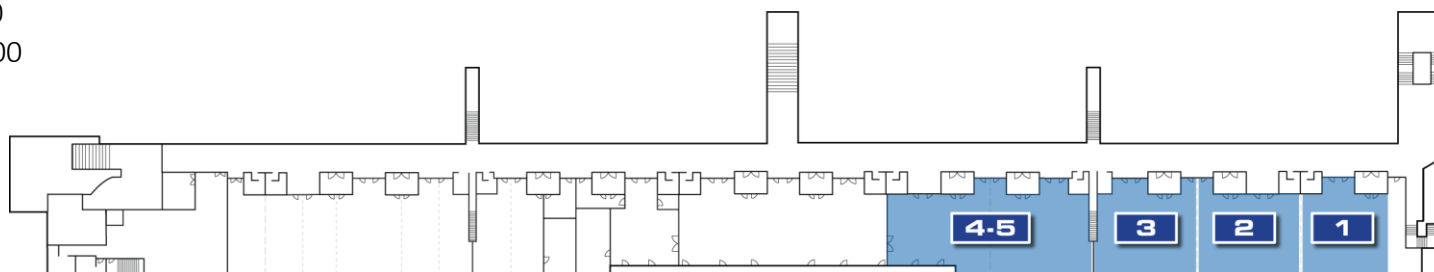
Getting to Race Paddock ([Location Map](#))



Location: Suite 4+5

Suite Opening Times:

- Friday: 11:00 till 22:00
- Saturday: 12:00 – 15:00



Packages

- FRIDAY PACKAGE – AED 400 per person

International Lunch Buffet
14:30 – 16:30

Light Dinner
19:00 – 21:00

Beverages
11:00 – 22:00

- SATURDAY PACKAGE – AED 220 per person

Saturday Brunch
13:00 – 15:00

Beverages
07:00 – 15:00

- 2 Day Package Special – AED 600 per person

Save AED 40 per person when booking Friday and Saturday combo package.



Menu

Suite Opening Times:

- Friday: 11:00 till 22:00



• FRIDAY PACKAGE – AED 400 per person

International Lunch Buffet

14:30 – 17:30

Light Dinner

19:00 – 21:00

Beverages

11:00 – 22:00

International Lunch Buffet

Soup:

Wild mushroom soup with selection of Artisan bread & French butter

Salads:

Grilled prawns, asparagus and marinated artichoke salad, Dijon mustard vinaigrette

Rocket and watercress salad, crumbled goats cheese, candied walnuts, crispy shallots and balsamic vinaigrette (n)

Mezze:

Hummus, tabouleh and babaganoush served with Arabic bread

Cheddar cheese and caramelized onion quiche (v)

Sushi Platter: a selection Sushi Art's Maki rolls, nigiri and spring rolls with Soya sauce, Wasabi and pickled ginger

Main Courses:

Lafayette butter chicken with Pappadums

Grilled salmon, braised artichokes, tomatoes and caramelized lemon

Spicy 'Ma Poh' tofu, diced shiitake mushrooms and chili (v)

Grilled Mediterranean vegetables

Herb roasted potatoes

Steamed basmati rice

Desserts:

Seasonal fruit skewers with warm chocolate sauce

Strawberry tart: Linzer biscuit, vanilla mousse, strawberry jelly with lemon & fresh cream

Emotion café chocolat: Almond tart with crispy praline, coffee ganache, & glaze au chocolat

Assorted mini éclairs – Valrhona chocolate, Rosewater fondant & Cappuccino

Dinner Buffet

Soup:

Sweet corn chowder with a selection of Artesian bread and French butter

Selection of salads:

Quinoa salad with roasted peppers and cherry tomato tossed with extra virgin olive oil (v)

Lemongrass chicken salad with crushed cashew nuts dressing

Brie de Meaux & black truffle scented quiche (v)

Mix green lettuce with a choice dressing: French herb & mustard, Roast red capsicum, Balsamic vinaigrette (v)

Selection of sandwiches:

Rotisserie roasted chicken with avocado on sourdough

Grilled Halloumi wrap with olive tapenade, za'atar & ruccola (v)

Smoked tuna Ciabatta with mango fennel salsa, baby spinach & chili Nori yogurt

Selection of desserts:

Seasonal fruit skewers with warm chocolate sauce

Strawberry tart: Linzer biscuit, vanilla mousse, strawberry jelly with lemon & fresh cream

Emotion café chocolat: Almond tart with crispy praline, coffee ganache, & glaze au chocolat

Beverages

Assorted soft drinks

Spa waters

Fresh Orange & watermelon juices

Organic tea selection

Nespresso coffee



Menu

Suite Opening Times:

- Saturday: 12:00 till 15:00



• SATURDAY PACKAGE – AED 220 per person

Saturday Brunch

13:00 – 15:00

Beverages

12:00 – 15:00



Saturday Brunch

Soup:

Arabic lentil with a selection of Artisan bread with French butter

Selection of salads:

Al Fumo smoked salmon platter with capers and candied lemon
Shaved zucchini with roasted almonds, mint & Grana Padano
Thai beef salad with spicy lime dressing
Mix green lettuce with a choice dressing: French herb and mustard, Roast red capsicum, Balsamic vinaigrette (v)

Italian antipasti:

Specialty Halal cold cut selection – Cecina, Speck, lamb Salami, served with Focaccia crostini & grilled melon salsa crudo
Grilled capsicum with garden herbs
Marinated olive selection
Eggplant with ricotta cheese and extra virgin olive oil

Selection of sandwiches:

Pastrami with whole grain mustard & sweet cabbage on sourdough
Free range chicken club with Quebec veal bacon
Open faced goats' cheese & grilled Portobello mushrooms (v)

Selection of desserts:

Fruit skewers with chocolate fondue
Black forest shooter
Tahitian vanilla mille feuille: Caramelized puff pastry with vanilla cream
Sphere rouge: White ganache, raspberry compote, pistachio biscuit, white chocolate crisp

Beverages

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

Thank you

To reserve your spot follow the below steps.
Limited seating available.

1. Download [booking form here](#).
2. Fill in all required information.
3. Scan and return the form to bertg@dubaiautodrome.com
4. **Deadline:** January 3rd 2017

