



DA HOSPITALITY LOUNGE



NGK
SPARK PLUGS

DUBAI AUTODROME
24H HOSPITALITY

24H
SERIES

DA HOSPITALITY LOUNGE



HANKOOK

24H DUBAI

10-11-12 JANUARY 2019

It has long established itself as one of the major international endurance races for GTs, touring cars and 24h specials and many renowned teams and drivers have enjoyed success in the event that will see its 14th running.

24H SERIES CHAMPION OF THE CONTINENTS

GT TCE

24hseries.com f t i 24hseries #thisisendurance

دبي اوتودروم DUBAI AUTODROME

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.

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: 14:00
- Race Starts: 15:00



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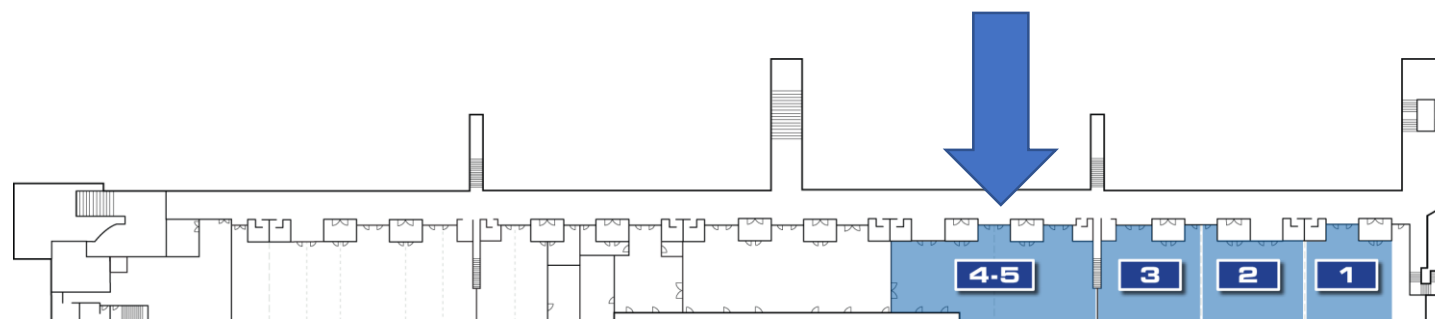
Getting to Race Paddock ([Location Map](#))



Location: Suite 5

Suite Opening Times:

- Friday: 12:00 till 22:00
- Saturday: 10:00 – 15:00





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PACKAGES

FRIDAY – 11TH JANUARY 2019



LUNCH & DINNER PACKAGE

Serving Times

Lunch: 14:30 till 16:30

Dinner: 19:00 – 21:00

Suite Opening times: 12:00 till 22:00

AED 542 incl VAT

SATURDAY – 12TH JANUARY 2019



BRUNCH PACKAGE

Serving Times:

Brunch: 13:00 – 15:00

Suite Opening times: 10:00 till 15:00

AED 315 incl VAT




FRIDAY & SATURDAY SPECIAL

AED 820 including VAT

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BOOKING PROCESS

Steps	Process	Documents
Step 1:	Open & complete the order & credit card authorisation form. Choose either 1 day or 2 day packages.	 Order & Credit Card Authorisation
Step 2:	Send the completed form to bertg@dubaiautodrome.com & annar@dubaiautodrome.com requesting either one day or two day packages.	bertg@dubaiautodrome.com annar@dubaiautodrome.com
Step 3:	100% payment will be debited from your credit card.	
Step 4:	A confirmation email will be sent to you along with an invoice.	

- **Passes** can be collected between 9am and midnight from the Outdoor Kartdrome reception. [Google Map](#)
- **Outdoor Kartdrome Opening times:** Wednesday, 9th January till Saturday, 12th January 2019.
- **Parking** will be in P2 with in Dubai Autodrome. (*Parking cannot always be guaranteed*) [Location Map](#)
- *Limited places available.*
- **Deadline: January 3rd 2019**



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FRIDAY 11TH - LUNCH MENU

Soup:

Spicy roasted pepper & tomato soup with selection of Artisan bread & French butter (V)

Salads:

Quinoa tabouleh with avocado, tahini, smoked almonds & pomegranate (V) (N)

Potato salad with Bresola ham & mustard tarragon dressing

Pasta Caprese Salad (pasta, mozzarella, heirloom tomatoes, mint & basil) (V) (D)

Roasted cauliflower salad with crispy capers, pine seeds & pumpkin seeds & green herb dressing (V) (N)

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

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

Main courses:

Beef Stroganoff, mushrooms, turnip, carrot & peas

Steamed salmon with teriyaki stir-fried green beans & bok Choy

Slow roasted vine tomatoes with gnocchi, spinach & pomodora sauce, Parmesan crumble (V)

Grilled Mediterranean vegetables (V)

Steamed Jasmine rice (V)

Desserts:

Seasonal fruit skewers with warm chocolate sauce

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

Emotion café chocolate - Almond tart with crispy praline, coffee ganache, & glace au chocolate

Assorted mini éclairs – Valrhona chocolate, Rosewater fondant & Cappuccino

Beverages

Assorted soft drinks

Still & sparkling waters

Fresh Orange & Lemon mint juices

Organic tea & coffee selection



DA HOSPITALITY LOUNGE

FRIDAY 11TH – DINNER MENU

Soup:

Lentil soup with cumin & Artisan bread & French butter (V)

Salads:

Curried new potato Cilantro, scallions, celery, crispy beef & curry dressing

Watermelon & feta salad (baby arugula, kalamata olives, red onions) (V) (D)

Mixed green lettuce with a choice dressing - French herb & mustard, roast red capsicum, balsamic vinaigrette (v)

Kale salad with crispy bacon, eggs & tomato dressing

Mezze - Edamame hummus with crispy kale, pistachio nuts, celery & sunflower seed dressing (V) (N)

Tuna & beetroot fattoush with Labneh dressing

Main Courses:

Thai red curry with beef, broccoli, sugar snap peas & baby corn

Thyme & Lemon Chicken with Cajun grilled corn on the cob, salsa Verde

Poached Sea bream with soy ginger broth & bok Choy

Penne pasta with Arrabiata sauce

Sautéed Portobello mushrooms with roasted garlic (V)

Steamed Brown Rice (V)

Desserts:

Seasonal fruits & berries

Assorted mini éclairs – Valrhona chocolate, Rosewater fondant & Cappuccino

Black forest shooter

Tahitian vanilla mille feuille: Caramelized puff pastry with vanilla cream

Sphere rouge: White ganache, raspberry compote, pistachio biscuit, white chocolate crisp (N)

Farm cheese platter selection with assorted nuts & chutneys

Beverages

Assorted soft drinks

Still & sparkling waters

Fresh Orange & Lemon mint juices

Organic tea & coffee selection



DA HOSPITALITY LOUNGE

SATURDAY 12TH - BRUNCH MENU

Soup:

Pumpkin & Macon soup with selection of Artisan bread & French butter

Cold appetizers:

Smoked salmon with traditional accompaniments

Smoke turkey platter

Lafayette cheese platter

Salads:

Rocket, orange & feta salad with orange dressing (V)

Quinoa salad with grilled Mediterranean vegetables & goat's cheese (V) (D)

Mezze: Hummus, tabouleh & Babaganoush served with Arabic bread (V)

Quiche Lorraine

Penne pesto salad with oven dried tomatoes & parmesan (V)

Main Courses:

Lamb tagine with prunes and toasted almonds (n)

Kung Pao chicken

Dill marinated grilled Prawns with tomato & olive salsa, lemon butter sauce

Sautéed Portobello mushrooms with roasted garlic

Potato Gnocchi with grilled asparagus, roast capsicum, Gorgonzola cream & pine seeds (v)

Steamed Jasmine rice

Desserts:

Chilled seasonal fruit platter

Raspberry and white chocolate brownie

Espresso panna cotta

Mixed fruit tartlets

Beverages

Assorted soft drinks

Still & sparkling waters

Fresh Orange & Lemon mint juices

Organic tea & coffee selection



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THANK YOU