

General Information

The J.P. Morgan Corporate Challenge provides an ideal opportunity for corporate entertainment and team building. On race night all the post-race action will happen in the Corporate Hospitality Village at The Wanderers Club, where you can watch the Awards Ceremony and enjoy live entertainment.

We have contracted with The Wanderers Club on the basis of compliance to their regulations. There are municipal by-laws and safety requirements to which the hospitality team and all participants must adhere. As this event is a world-class event, it is assumed that companies will take responsibility for their employees, guests and families, whilst frequenting the Corporate Hospitality Village.

HOSPITALITY PACKAGES

You can choose your Hospitality Marquee Package and your desired combination of menus and beverages as detailed in the Hospitality Guide.

- Complete and submit the Consolidated Hospitality Booking Form together with the relevant attachments (Hospitality A/B/C/D and Hospitality E) by 10 March 2023.
- Sites will be allocated on a first come first serve basis.
- Once full payment has been received we will issue a confirmation letter of booking details.
- For all order forms, queries or assistance contact the Hospitality coordinator on 087 097 0011 or email johannesburg@corpchallenge.jpmorgan.com

DATES & TIMES FOR THE CORPORATE HOSPITALITY VILLAGE

Pre-Event Access: from 08h00 Wednesday 29 March 2023 till 16h00 same day
Race Day Access: Corporate Hospitality Village opens: 30 March 2023 at 15h00 Corporate Hospitality Village closes: 30 March 2023 at 23h00
Post-Event Access: from 08h00 Friday 31 March 2023 till 12h00 same day

Terms & Conditions

SUB-CONTRACTORS (MARQUEES, CATERING, BEVERAGES & OTHER EQUIPMENT)

- Approved suppliers have been procured to provide the above services, and hence no external caterers, bar services, marquees or related products may be brought into the hospitality village.
- Up-graded furniture and decor can be arranged for Companies at additional charges. Please contact the Hospitality Coordinator for more information.

BRANDING

- All companies booking hospitality packages will be provided with signage of the Company Name. Companies can place branding within their pre-allocated site areas for identification purposes only.
- No inflatable branding is allowed.
- Security will remove any branding that does not comply with the following Terms and Conditions.
- **Marquee Packages (A-H):**
Inside: Not restricted.
Outside but within allocated site area: Limited to a maximum of two flying banners (3-4m high) or two A-frames (3m x 1.2m).
- **Larger Marquees (I-M):**
Will be allowed an additional two flying banners (3-4m high).
- **Challenge Zone: Cocktail and Bean Bag Areas:**
Within allocated site area: Limited to a maximum of two flying banners (3-4m high) or two pull up banners (1m wide, 2m high)
- **Picnic Sites:**
Within allocated site area: Limited to a maximum of two flying banners (3-4m high) or two A-frames (3m x 1.2m)

FOOD & BEVERAGE

- Alcoholic beverages will not be permitted to leave The Wanderers Club grounds.
- Once food & beverages have been signed over to a representative of the participating company, J.P. Morgan or The Wanderers Club or the Event Hospitality Coordinators cannot be held liable for any damage, theft, or loss of any kind whatsoever and will not absorb any shortages, breakages and damages of any equipment.

SECURITY, MEDICAL & EMERGENCY SERVICES

There will be Hospitality Village security, which will be positioned around the Village to assist in emergency, evacuation and disaster situations.

- Fire extinguishers will be positioned in adherence to current legislation.
- Medical and Police officials will be on site to assist where possible.

ABLUTION & WASTE MANAGEMENT

- J.P. Morgan has made provisions for the supply of additional portable toilets and whilst cleaning services will be operational, we do require companies to ensure that their sites are maintained in a manner befitting this event.

PARKING & PERSONAL ACCESS

- No vehicles are permitted inside The Wanderers Club on 30 March 2023. Controlled access will be allowed to companies wishing to decorate, brand and visit their sites prior to 30 March 2023.

EVENT CANCELLATION

- In the unlikely event that circumstances beyond our control require delay or abandonment of the event, J.P. Morgan will make this decision in consultation with Sportsvendo (Event Coordinator) and an independent Health and Safety consultant. J.P. Morgan, Sportsvendo or any other organization or individual involved with the organizing of the event will not be held liable for any loss incurred as a result of such delay or abandonment.

PAYMENT & CANCELLATION FEES

- A provisional booking for your site will be made upon receipt of the booking forms, however full payment for your site will need to be made with receipt of your invoice.
- Any cancellations will incur a cancellation fee, based on the TOTAL invoice amount/s
- **100% if cancelled after 10 March 2023.**
- Bookings will only be adjusted or cancelled upon receipt of an email request.
- Bookings can also be cancelled by Hospitality Coordinator based on payment discrepancies.



Hospitality Guide

HOSPITALITY CATEGORIES

Use this Guide to help you determine your company's hospitality preference and place your order using the Hospitality Booking Forms. There are four main packages:

- Marquee package (A) with Catering and Beverage (E) options
- Challenge Zone: Cocktail package (B) and Bean Bag Package (C) with Catering and Beverage (E) options
- Picnic Sites (D) with or without Catering and Beverage (E) options.

Once your choices have been made, complete the Consolidated Booking Form, Hospitality A/B/C/D Booking Form, and Hospitality E Beverage Booking Form as applicable. Please contact the Hospitality Coordinator on 087 097 0011 if you wish to obtain further information.

HOSPITALITY A - MARQUEES

Prices are inclusive of engineer's certificate, shared security guards, fire extinguishers & signage, delivery and labour cost. Dedicated security on an individual marquee basis can be arranged at an additional fee.

Standard Option

Includes: Modern A-frame aluminium marquees, soft PVC sides, picket fencing, standard string lights.

Furniture: White Ancona plastic chairs, rectangular and/or round tables with white table cloths. Full length black table cloths for serving tables.

Additional:

- The Ancona plastic chairs can be replaced with Deli or Wimbledon chairs at an additional cost.
- Other items such as cocktail table and chairs, etc. also available.



Executive Option

Includes: Modern A-frame aluminium marquees, glass front with aluminium door (packages K, L & M) or PVC windows (packages H, I & J), picket fencing, standard string lights.

Furniture: Deli or Wimbledon chairs, rectangular and/or round tables with white table cloths. Full length black table cloths for serving tables.



HOSPITALITY B - CHALLENGE ZONE: COCKTAIL

Prices are inclusive of engineer's certificate, shared security guards, fire extinguishers & signage, delivery and labour cost. Dedicated security on an individual marquee basis can be arranged at an additional fee.



Includes: These packages do not include closed off partitioning as with the marquee packages. It is a large open **bedouin shaped** tent with picket fence partitioning for all the different Companies choosing one of these options.

Furniture: Aluminum cocktail tables with a limited number of aluminum cocktail chairs (refer to package seating capacity). Some serving tables with full length black table cloths.

HOSPITALITY C - CHALLENGE ZONE: BEAN BAG

Prices are inclusive of engineer's certificate, shared security guards, fire extinguishers & signage, delivery and labour cost. Dedicated security on an individual marquee basis can be arranged at an additional fee.

Includes: These packages do not include closed off partitioning as with the marquee packages. It is a large open **bedouin shaped** tent with picket fence partitioning for all the different Companies choosing one of these options.



Furniture: Bean Bags and cocktail tables. Regarding Bean Bag seating, refer to package seating capacity. Some serving tables with full length black table cloths.

HOSPITALITY D - PICNIC SITES

Companies with picnic sites can order beverages and only catering Menu 1 or make use of the public bar and catering facilities. Branding is permitted (See Terms & Conditions) for guest, staff and family identification purposes. In addition to these standard branding regulations please note that no gazebos or any form of rooftops are permitted on these sites, except Caribbean umbrellas as ordered as per Hospitality D Booking Form, D2.

All picnic sites include some picket fencing and will be provided with signage of the Company Name. Tables, chairs, table linen and Caribbean umbrellas are available at additional cost.



CATERING: MENU OPTIONS 1 to 9

HOSPITALITY A: Can order Menu 1 to 7

HOSPITALITY B & C: Can order Menu 8 and 9

HOSPITALITY D: Can order only Menu 1

- All menus include basic hiring and staffing costs
- Eating utensils supplied where deemed necessary

MENU 1

MEZZE BOX

Grilled parsleyed beef koftas
Southern fried chicken goujon
Duo of gourmet samosas

Traditional Greek salad
Curried pasta salad
Fresh snack mix
Mini pita bread with butter

Blood orange chocolate mousse

Bio-degradable cutlery

R175.00 per person

MENU 2

MEXICAN TACO AND BURRITO BAR

BUILD YOUR OWN BURRITO - 2 PER PERSON

Bay leaf marinated chicken strips and chilli con carne accompanied by

Duo of grated cheeses
Chipotle infused guacamole
Chiffon lettuce
Grilled corn and red onion melange

Mexican potato salad
Traditional Greek salad

R195 per person

MENU 3

PREGO BAR

Chargrilled red wine and rosemary steaks

Chermoula marinated chicken steaklets

Accompanied by tomato, onion, grated cheese, chiffon lettuce and creamy prego sauce

Italian pasta salad

African chakalaka salad

Served on traditional Portuguese rolls

R195 per person

MENU 4

FROM THE GRILL

Grilled aged rump steaklets marinated in a balsamic, thyme and mustard dressing

Lemon and herb grilled chicken quarters

Tuscan panzanella salad

Traditional African chakalaka

Tomato and mustard sauces

Served on traditional Portuguese rolls

R210 per person

MENU 5

VEGETARIAN

Beetroot infused wraps filled with red pepper hummus, vegetable crudite and mozzarella sticks

Butternut, thyme and feta frittata

Cheese pastry puffs

Cheddar and jalapeño rissoles

Three cheese cous cous salad

Traditional Greek salad

Trail mix

Oreo cheesecake jar

R195 per person

MENU 6

HALAAL

Duo of Moroccan spiced chicken and beef wraps

Pepperdew and mozzarella quiche

Turkish cous cous salad

Traditional Greek salad

Whole seasonal fruit

Decadent chocolate brownie

R360 per person

MENU 7

KOSHER

Trio of homemade snacks to include:

Beef kofta

Chicken skewer

Vegetable wrap

Curried pasta salad

Fresh garden salad

Dried fruit pastilles

Chocolate brownie

Floured roll and margarine

R480 per person

MENU 8

CHALLENGE ZONE: COCKTAIL & BEAN BAG ZONE (ONLY)

WRAP BOARD

Assorted filled wraps to include beetroot, wholewheat and floured

Sundried tomato infused cous cous,
Crumbed feta and burst baby tomato jam

Beef teriyaki, chiffon lettuce and vegetable crudite

Deep fried cajun chicken, grated mozzarella
Sriracha mayonnaise, pepperdew and
Assorted herbs and sprouts

Served in bamboo boat

R145 per person

MENU 9

CHALLENGE ZONE: COCKTAIL & BEAN BAG ZONE (ONLY)

POKE BOARD

Construct your own poke bowl to include

Herb and lime zest infused cous cous
Chicken tossed in a creamy vinaigrette and parsley

Cucumber batons
Carrot goujons
Sliced radish
Fresh garden peas
Asian slaw
Sesame seeds

Duca spiced rump slithers
Sautéed lemon and herb chicken coujons

Creamy citrus dressing

Served in a craft bowl with bio-degradable cutlery

R180 per person

HOSPITALITY E - BEVERAGES

See Hospitality E - Beverage Detail Booking Form for selection and prices. Delivery date and time of your beverage order will be advised. Companies are to ensure they have a representative on site to sign for orders.