

RACE NIGHT HOSPITALITY

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 enjoy live entertainment.

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 20 February 2024.
- 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
- Hospitality Bookings close on 20 February 2024 or earlier if sold out.

DATES & TIMES FOR THE CORPORATE HOSPITALITY VILLAGE

Pre-Event Access: From 08h00 Wednesday 13 March 2024 till 16h00 same day

Race Day Access: Corporate Hospitality Village opens: 14 March 2024 at 15h00
Corporate Hospitality Village closes: 14 March 2024 at 23h00

Post-Event Access: From 08h00 Friday 15 March 2024 till 12h00 same day



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 like the marquee packages. It is a large open Bedouin-shaped tent with a picket fence partitioning off spaces for each Company Team that reserves this space.

Furniture:

Cocktail tables with a limited number of 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 like the marquee packages.

It is a large open Bedouin-shaped tent with a picket fence partitioning off spaces for each Company Team that reserves this space.

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.



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.

CATERING: MENU OPTIONS 1 to 9

When selecting menus please note the following:

- Hospitality A: can order menu 1 to 7.
- Hospitality B & C: can order menu 8 and 9.
- Hospitality D: can order only menu 1, 5, 6 and 7.
- All menus include basic hiring and staffing costs.
- Eating utensils supplied where deemed necessary.
- Biodegradable cutlery supplied with certain menus.

MENU 1

CRAFT BOX

Spinach and Mushroom Tart

Panko Chicken Goujons

Dukah Spiced Beef Lollipop

Sweet Chilli Sauce

Farfalle Tandoori Pasta Salad

Fresh African Garden Salad drizzled with a Lime Vinaigrette

Health Snack nut and Fruit Mix

Mini Pita Bread and Butter

Upside-down Oreo Cheesecake topped with Granadilla Coulis

R195.00 per person

MENU 2

PASTA BAR

Butter Tossed Penne Pasta

Spaghetti in Parsley Oil

Traditional Beef Bolognese

Spicy Vegetable Arrabiata with Cumin and Coriander

Accompanied by Crushed Black Pepper, Grated Parmesan and Chilli Oil

Fresh Green Garden Salad

Floured Rolls and Butter

R205.00 per person

MENU 3

SMASH BURGER BAR - 2 P/P

Char-Grilled BBQ Beef Patties

Crumbed Chicken Burgers

Accompanied by

Dill Cucumber, Sliced Tomato, Grated Cheddar

Balsamic Fried Onion Slithers, Chiffon Lettuce

Sweet Tomato Chutney

Red Bull Mayonnaise

Smokey Tomato and Sweet Mustard Sauces

Curried Potato Salad

Fresh Garden Salad

R210.00 per person

MENU 4

SHEZA NYAMA

Six Gun Spiced Flame-Grilled Steaks drizzled with a Sweet Monkeygland Sauce

Grilled Chicken Steaks with a Honey and Thyme Marinade

Creamy Parslied Baby Potato Salad

Traditional Chakalaka

Tomato and Chilli Sauces

Floured Rolls and Butter

R215.00 per person

MENU 5

VEGETARIAN: MEZE PLATTER

Cheddar and Jalapeno Rissoles

Spinach and Mushroom Quiche

Camembert and Fig Phyllo

Baby Marrow and Mozzarella Chilli Bites

Mini Pita Breads with Dips

Roasted Red Pepper Hummus and Tzatziki

Morrocan Cous Cous Salad

Fresh Garden Salad

Upside Down Oreo Cheesecake with Passionfruit Coulis

R215.00 per person

MENU 6

HALAAL

Spinach and Mushroom Tart

Panko Chicken Goujons

Dukah Spiced Beef lollipop

Sweet Chilli Sauce

Farfalle Tandoori Pasta Salad

Fresh African Garden Salad drizzled with a Lime Vinaigrette

Health Snack Nut and Fruit Mix

Mini Pita Bread and Butter

Upside-down Oreo Cheesecake topped with Granadilla Coulis

R395.00 per person

MENU 7

KOSHER

Traditional Beef Kofta

Chermoula Chicken Skewer

Spinach Phyllo Parcel

Mediterranean Cous Cous Salad

Fresh Garden Salad

Roasted Tree Nuts

Chocolate Mousse topped with Berry Coulis

Mini Pita and Hummus

R495.00 per person

MENU 8

CHALLENGE ZONE: COCKTAIL & BEAN BAG ZONE (ONLY)

SLIDER BOARDS

Mini Beef and Chicken Sliders topped with a duo of Cheese, Spicy Tomato Relish,
Dill Cucumber, Rosa Lettuce and Sauce Marie-Rose

Mini Boerewors Rolls topped with Onion Marmalade

Served in Bamboo Boats

R158.00 per person

MENU 9

CHALLENGE ZONE: COCKTAIL & BEAN BAG ZONE (ONLY)

COLD PLATTERS

Parslied Beef Koftas

Southern Fried Chicken Tenderloins

Three Cheese Puff

Spinach and Feta Quiche

Spicy Mince Rissole

Honey and Soya Chicken Drumsticks

Accompanied by Sweet Chilli and BBQ Sauces

R158.00 per person

TERMS & CONDITIONS

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.

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. This can include:
 - Bar counter / structure and fridges,
 - Tv screens, but note the limit of powerpoints,
 - Powerpoints are limited to 3 points per 100 pax marquee.
- The following are not allowed:
 - Flooring, stages, generators,
 - DJ, additional entertainment or sound systems,
 - Additional lighting or Gobo's.

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, but no branding on glass / plastic external walls of marquees.
 - 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 14 March 2024. Controlled access will be allowed to companies wishing to decorate, brand and visit their sites prior to 14 March 2024.

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 20 February 2024.**
- 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.