

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 13 February 2026.
- 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 johannesburghospitality@corpchallenge.jpmorgan.com.
- Hospitality Bookings close on 13 February 2026 or earlier if sold out.

DATES & TIMES FOR THE CORPORATE HOSPITALITY VILLAGE

Pre-Event Access: From 08h00 Wednesday 11 March 2026 till 16h00 same day

Race Day Access: Corporate Hospitality Village opens: 12 March 2026 at 15h00
Corporate Hospitality Village closes: 12 March 2026 at 23h00

Post-Event Access: From 08h00 Friday 13 March 2026 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 or johannesburghospitality@corpchallenge.jpmorgan.com 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 tablecloths.
- 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:

Stella chairs, rectangular and/or round tables with white tablecloths.

Full length black tablecloths 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:

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

These packages do not include closed-off partitioning like the marquee packages.

Furniture:

Cocktail tables with a limited number of cocktail chairs (refer to package seating capacity). Some serving tables with full length black tablecloths.

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:

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

These packages do not include closed-off partitioning like the marquee packages.

Furniture:

Bean Bags and cocktail tables.

Regarding Bean Bag seating, refer to package seating capacity. Some serving tables with full length black tablecloths.



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 is 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.

MENU 1

CATERING: MENU OPTIONS 1 TO 9

When selecting menus please note the following:
A minimum of 10 packs per specific menu

Hospitality A: can order menu 1 to 8
Hospitality B & C: can order menu 1, 6, 7, 8 and 9
Hospitality D: can order only menu 1, 6, 7 and 8

All menus include basic hiring and staffing costs
Eating utensils supplied where deemed necessary
Biodegradable cutlery is supplied with certain menus

PICNIC BOX

Brie and Fig Cigar
Spinach, Feta and Peppadew Tartlet
Duo of BBQ Basted Chicken Lollipops
Cheddar and Pepper Steak Rissole
Zesty Lemon Mediterranean Pasta Salad
Bombay Chevra Snack

Caramel Tiramisu topped with Ginger Nut Crumble

Bio Degradable Cutlery Pack

R220.00 per person

MENU 2

SMASH BURGER BAR

Chargrilled BBQ Beef Burgers
Southern Fried Chicken Breast
Chiffon Lettuce
Sliced Tomatoes
Caramelised Onions
Grated Cheddar Cheese
Honey and Mustard Baby Potato Salad
Fresh Leafy Salad drizzled with Lime Vinaigrette
Mustard and Tomato Sauces

R235.00 per person

MENU 3

CURRY BAR

Traditional Indian Chicken Makhani
Aromatic Moroccan Beef Tagine
Cardamon Rice
Assorted Garlic and Flat Breads
Mrs. Balls Chutney
Tomato and Herbed Onion Sambals
Mint Yoghurt
Leafy Garden Salad

R235.00 per person

MENU 4

VIP BRAAI

Rosemary and Balsamic Grilled Shoulder Chops
Six Gun Sweet BBQ Chicken Pieces
Honey and Mustard Baby Potato Salad
Fresh Leafy Summer Salad drizzled with French Vinaigrette
Floured Portuguese Roll and Butter
Tomato and Peri-Peri Sauce

R250.00 per person

MENU 5

SHISA NYAMA

Sweet Balsamic and Soy Rump Steaklets
Zambeian Chicken Leg Quarters
Cucumber and Tomato Salsa Salad
Italian Pasta Salad
Tomato and Peri-Peri Sauces
Floured Rolls and Butter

R245.00 per person

MENU 6

VEGETABLE CRAFT PLATTER

Curried Butternut and Lentil Cigar
Feta, Spinach and Peppadew quiche
Mini Vegetable Slider topped with Cheddar Cheese,
Vegan Mayonnaise, Dried Onion Chips and Sweet Chilli Sauce
Moroccan Chakalaka Pie
Mediterranean Couscous Salad drizzled with
Lime Vinaigrette
Caramel Tiramisu topped with Ginger Nut Crumple
Enviro Friendly Cutlery

R235.00 per person

MENU 7

HALAAL

Chargrilled Sweet Chili Chicken Skewer
Rosemary and Feta Quiche
Dukka Spiced Beef Kofta
Soy Tossed Chicken Spring Roll
Roasted Mediterranean and
Chickpea Salad
Trail Mix
Decadent Chocolate Brownie

R420.00 per person

MENU 8

KOSHER

Dukka Falafel Skewer
Southern Fried Chicken Tenderloins
Sticky Glazed Cocktail Beef Sausages
Roasted Mediterranean Vegetable Salad
Leafy Green Salad with Shaved Egg
Healthy Trail Mix
Decadent Chocolate Brownie
Mini Pita and Hummus

R540.00 per person

MENU 9

CHALLENGE ZONE: COCKTAIL & BEAN BAG ZONE (ONLY)

HARVEST BOARD

Smash Beef and Chicken Sliders

Charcuterie Skewers

Mushroom and Oregano Quiche

Gourmet Pepper Steak Pie

Brie and Fig Cigar

Duo of Dips

R190.00 per person

Note: Menu 1, 6, 7 and 8 can also be ordered for Challenge Zone

TERMS & CONDITIONS

We have contracted with The Wanderers Club on the basis of compliance with 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 12 March 2026. Controlled access will be allowed to companies wishing to decorate, brand and visit their sites prior to 12 March 2026.

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 13 February 2026.
- Bookings will only be adjusted or canceled upon receipt of an email request.
- Bookings can also be canceled by Hospitality Coordinator based on payment discrepancies.