

SPEED HAS A NEW HOME

25 & 26 October 2025 | Philip Kgosana Drive

EVENT HOSPITALITY

EVENT OVERVIEW

25 October 2025: Classic Car Race

26 October 2025: King of the Mountain | Supercar Race

Venue: Philip Kgosana Drive, Cape Town

Speed Classic Cape Town is a two-day hillclimb race, where the legends of yesterday meet the icons of tomorrow. And with the iconic Table Mountain as the backdrop, this is no ordinary event.

Over 140 historic cars, racing cars and supercars will compete, bringing together over R500-million worth of cars together in one place at the same time – a rare and unique occasion that promises a visceral, full-throttle showcase of motion, sound, and style.

Experience motor racing in Cape Town like you never have before.



Race route

Philip Kgosana Drive

General Access Guest Viewing Area		Pit Lanes	
Race Road		Public Entrance	
Driver Return Road		Fan Zone	
Hospitality Lounge		Grandstand	





PREMIUM *HOSPITALITY*

Get ready to elevate your race day experience: Join the Speed Classic Cape Town Hospitality Lounge and immerse yourself in a world of luxury and exclusivity.

Enjoy the finest South African cuisine, a full open bar with premium beverages, and exceptional service throughout the day.

This space is designed for those who seek a premium retreat while still being in the heart of all the action. It's the perfect setting to network, connect with friends, or simply soak in the high-octane atmosphere in style and comfort.

This is your chance to turn a great day into an unforgettable one. Secure your spot now and experience Speed Classic Cape Town in a way few others will.



HOSPITALITY *LOUNGE*

Your Speed Classic Cape Town Hospitality Lounge access ticket includes:

- The comfort of an elegant and dedicated space where you can relax throughout the day.
- Big screens to follow the racing action.
- Access to the pit lane.
- Complimentary bar (serving alcoholic and non-alcoholic options) and barista.
- Abundant complimentary menu, including canapés on arrival, harvest table, a selection of food stations to satisfy any taste and palate, delectable sweet treats and snacks.
- Dedicated restrooms.
- A dedicated hospitality team at your service throughout the day.

Unlock access to luxury at R4,500 per person per day (excl VAT).

HOSPITALITY MENU

CANAPES ON ARRIVAL

- Gourmet French Fry Cones, with Aioli and Ketchup
- Wild Mushroom Bon Bons with Parmesan Custard Beef Bobotie Cigars, with Homemade Chutney
- Cumin-Roasted Carrot Hummus and Pickled Courgette, on Bruschetta, with Semi-Dried Tomatoes

HARVEST TABLE

- Selection of beautiful Homemade Breads including, Focaccia topped with Caramelized Onions, Olives, Rosemary, Garlic and Feta; and Ciabatta; Health Breads and Artisan Mixed Rolls all accompanied by Salted Butter
- Assorted Dips and Pates incl. Red Pepper Hummus, Traditional Hummus with Maldon Salt & Olive Oil, Chicken Liver Pate with Thyme, Smoked Salmon Pate with Dill and Crème Fraiche
- Large Wooden Boards of Local South African Cheeses including Fairview Brie, Dalewood Camembert, Mature Cheddar Cheese, Blue Rock Blue Cheese all accompanied by Local Preserves such as Fig Preserve, Marmalade, Kumquat and Onion Marmalade
- Cheeses served with Crackers, Crostini and Cheese Straws
- Locally Sourced Proteins, including Smoked Salmon Ribbons, accompanied by Crème Fraiche, Fresh Rocket, Cracked Black Pepper, Pomegranate Seeds, Lemon
- Sliced Beef Fillet / Sirloin Carpaccio, accompanied by Homemade Mustard, Basil Pesto Mayonnaise, Sweet Chilli Syrup, Cracked Black Pepper
- Grilled and Marinated Aubergine, served with Hummus and Chilli Syrup

**Subject to change*



FOOD STATIONS

PROUDLY SOUTH AFRICAN

- Classic Cape Beef Bobotie
- Spicy Chicken Potjie
- Butternut & Lentil Bobotie (V)
- Tomato, Bocconcini and Sumac Onion Salad, served with Roasted Sunflower Seeds and Fresh Basil
- All the above, served with Spiced Yellow Rice, Sambals, Chutney and Chakalaka

PASTA BAR

- Slow-Roast Pulled Beef Brisket, layered with Pomodoro and Parmesan Crust
- Creamy Chicken, Mushroom & Pea Penne
- Penne Arrabiatta, with Wilted Baby Spinach and Pangrattato (V)
- Roast Veggie and Chickpea Salad, with Quinoa and Maple Tahini Dressing
- All the above, served with Parmesan, Basil and Chilli Oil, Salsa Verde and Micro Cress

BOERIE & PREGO BAR

- Local South African Boerewors with a Grainy Mustard Truffle Tomato Sauce, Homemade Mustard & Crispy Onions
- Chicken Pregos with Portuguese Rolls
- Chunky Potato Wedges

All the above, served with Ketchup, Aioli, Chilli Syrup

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SWEET TREATS & SNACKS

GOURMET *SOFT SERVE STATION*

- Vanilla and Chocolate Soft Serve Swirls
- Guest's choice of Sugar Cones or Tubs
- All served with a selection of delectable toppings incl. Berry Coulis, Caramel Sauce, Honeycomb, Flakes etc.

CLASSIC *SNACKS*

- Large jars and baskets filled with delicious premium dry snacks available, incl.
 - Beef Biltong
 - Roasted & Salted Mixed Nuts
 - Fresh Hot Popcorn
 - Chocolate Shortbread
 - Homemade Fudge
 - Salted Crisps
 - Roasted Corn



**Subject to change*

BAR & BEVERAGES

STILLS & BUBBLES

- A selection of the finest South African Cap Classique and still wines

BEERS & SPIRITS

- A selection of beers incl. Castle Light, Lager & Free (non-alcoholic)
- A selection of premium spirits incl. Absolut Vodka, Tanqueray Gin, Klipdrift Export, Jamesons Irish, Captain Morgan, Spiced Gold Rum

SOFT DRINKS & CORDIALS

- Incl. Coca Cola, Coke Zero, Lemonade, Ginger Ale, Soda Water, Appletizer, Grapetizer, Still & Sparkling Water, Fresh Fruit Juice, Lime Cordial, Passionfruit Cordial, Kola Tonic

FROM THE BARISTA

Americano Cappuccino, Latté, Chai Latté, Red Cappuccino, Hot Chocolate, Mocha, Selection of Teas

- All accompanied by a variety of Milks including Cow's Milk, Almond and Soy and/or Oat, with Sugars, Sweeteners and Honey.

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HOSPITALITY *BOOKINGS*

- 1 - 9 Hospitality Passes: Book via [Webtickets](#)
R4,500 incl. VAT per person per day
- 10+ Passes / Corporate Bookings: Email hospitality@speedclassic.capetown
R4,500 excl. VAT per person per day

