



YOU'RE INVITED...to the

VIP "COMFORT ZONE" at the Pittsburgh Vintage Grand Prix

Sunday, July 15, 2018 (11:00am - 4:30pm)
Schenley Park Golf Course



Enjoy all the festivities of the Pittsburgh Vintage Grand Prix from the comfort of our own private tent with VIP parking and top shelf food and beverage, in the center of all the action!

Each guest will receive a complimentary cigar from "Rollin' Stogies", and can browse and shop the cigar store on wheels throughout the event!



Iron City, IC Light and IC Light Mango will be served compliments of Pittsburgh Brewing Co.



The first 50 people who RSVP will be sent a VIP Parking Permit that will allow them to drive right onto the fairway and park right next to the "Comfort Zone". RSVP IS REQUIRED! Cost is \$50 per person. We must have your RSVP by Wednesday, July 11th in order to send your Parking Permit. You are invited and encouraged to bring one of your hot new (or classic) vehicles to showcase in the VIP Parking area. FOR SALE signs can be purchased for \$10 at our tent, and you can display a Monroney window sticker.

If you are not one of the first 50 to RSVP, you can still enjoy all of the amenities of the day, but you will have to park at Flagstaff Hill and either walk or take one of the shuttle buses.

Please email, fax or mail the following information to Jill Costic at jill@gpada.com
Fax (412)963-1106 or 207 Sigma Drive, Pittsburgh, PA 15238.

NAME _____ GUEST(S) @ \$50 each # _____

ADDRESS _____

PHONE _____

CREDITCARD _____ EXP. DATE _____

EMAIL ADDRESS (to send receipt) _____

Parking Pass and wrist bands will be mailed to you. If you have any questions, please contact our office.
412.963.8909 Please RSVP by July 11th. See you there!



COMFORT ZONE MENU



Grill Station (Chef Attended)

Grilled Filet of Beef Kabobs with Ginger and Soy
Grilled Chicken Kabobs with Lemon, Pesto and Fresh Herbs
Grilled Marinated Vegetable Kabobs
Grilled Shrimp Kabobs with Fresh Orange, Basil & Roasted Garlic
Sautéed Mushrooms, Peppers and Vidalia Onions, Caprese Salad with Beefsteak Tomato, Fresh Mozzarella, Sweet Onion and Fresh Basil with Balsamic

Pasta Station (Chef Attended)

Fresh Field Green Salad with Roma Tomatoes, Cucumbers and Olives.
Shallot Vinaigrette and Ranch Dressing
Homemade Cavatelli with Rosa Sauce
Tortellini with Roasted Red Peppers, Artichoke Hearts and Basil Pesto
Sautéed Eggplant Filled with Ricotta Cheese, Marinara and Mozzarella
Homemade Bread and Crusty Rolls

Desserts

Assorted Freshly Baked Cookies, Brownies and Miniature Cheese Cakes
Fresh Fruit Kabobs

Beverages

Iron City Beer, Wine, Soft Drinks, Bottled Water, Coffee