

PORSCHE

EXPERIENCE CENTER
ATLANTA



2024 Group
Event Experiences



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Porsche. There is no substitute.

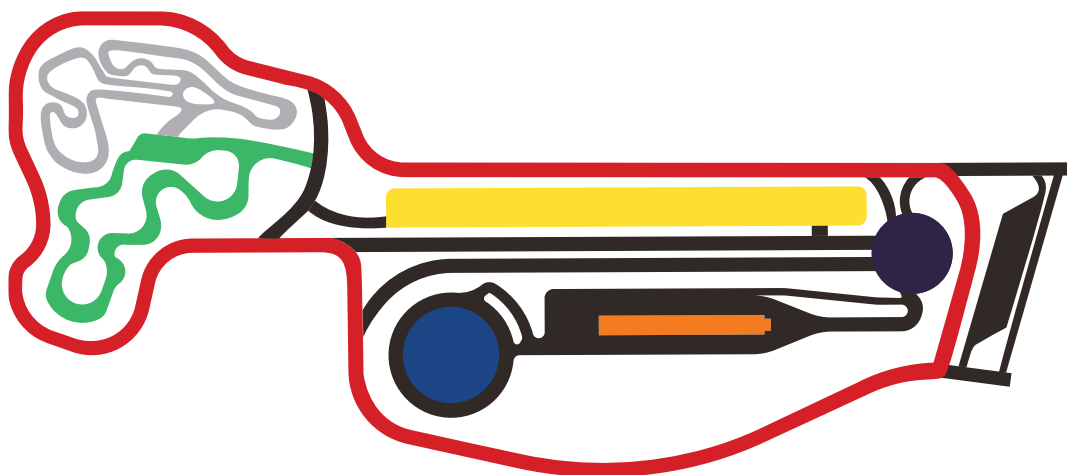
Make the Porsche Experience Center Atlanta (PEC ATL) a part of your hospitality offering to clients, employees and friends. Available for small brainstorming meetings to full company conferences, holiday parties and celebrations, the PEC ATL is an ideal venue to make an unparalleled impression. Set within an awe-inspiring modern and elegant venue, the state-of-the-art facility houses unique meeting spaces overlooking our driver development track, along with flexible special event spaces that provide the best in class offerings for any occasion. All complemented by our exquisite fine dining restaurant and specialty catering, the PEC ATL serves as a truly unique setting for an array of corporate, group and special event occasions and is the perfect venue for an unforgettable day.





Driver Development Modules - South Track

Drivers pilot the latest Porsche models through six driver development modules that are meant to demonstrate the power, responsiveness and safety at the core of Porsche engineering.



■ Dynamic Area

An open, paved area where handling characteristics and proper driving techniques are showcased while navigating through specialized exercises with dry traction.

■ Handling Circuit

Designed to mimic a winding country road with a number of corners and undulations, the Handling Circuit teaches the correct line when negotiating curves and proper braking technique.

■ Kick Plate

A flush-mounted, hydraulically activated plate placed before a wet epoxy surface. Sensors move the plate randomly left or right, sending the car into a slide that may occur during inclement weather.

■ Low-Friction Circle

Experience the understeer and oversteer characteristics of a Porsche on this wet polished concrete surface.

■ Low-Friction Handling Course

A polished concrete surface with many curves where a driver can learn to induce and correct oversteer and understeer conditions.

■ Off-Road

A ravine, fallen timbers, and a 70 degree vertical descent allow drivers to experience the capabilities of the Porsche Cayenne in some of the toughest off-road conditions.



Group Driving Programs- South Track

Available for groups of six or more participants, the PEC ATL drive programs allow guests to experience various Porsche vehicles across nearly every driving condition and surface imaginable. The team of Porsche Driving Instructors work one-on-one with each driver, providing personalized attention and customized experiences. Our thoughtfully engineered driver development track and Off-Road course will add a thrilling Porsche experience to any group event.

2-Hour Drive Programs*

Drive Session Times

Program times subject to availability, and are as follows:

| | |
|---------------------|-----------------------------------|
| 8:30 AM – 10:30 AM | (Drive times beginning March 1st) |
| 10:30 AM – 12:30 PM | 9:00 AM – 11:00 AM |
| 1:30 PM – 3:30 PM | 12:00 PM – 2:00 PM |
| 3:30 PM – 5:30 PM | 3:00 PM – 5:00 PM |

Cost

\$875 + tax per person | Tuesday – Friday

\$925 + tax per person | Saturday

Includes \$50 damage waiver per person.

Based on availability

Guards Red Program

2 Hour
9-18 Guests

Module Rotation:

- Kick Plate
- Handling Circuit
- Off-road

Vehicles Driven:

- 718 Cayman S/GTS
- Macan GTS
- 911 Carrera S/GTS
- Panamera GTS
- 911 Targa 4 S
- Taycan GTS
- 718 Boxster S/GTS
- Macan S
- Cayenne

Mid/Rear/Off-Road Program

2 Hour
6+ Guests

Vehicles Driven:

- 718 Boxster S or Cayman S
- 911 Carrera S
- Cayenne Off Road
(Demonstration)

Shark Blue Program

2 Hour
12-24 Guests

Module Rotation:

- Handling Circuit
- Sim Lab
- Kick Plate (larger groups)
or Low Friction Circle
(smaller groups)
- Off-road

Vehicles Driven:

- 718 Cayman S/GTS
- Macan GTS
- 911 Carrera S/GTS
- Panamera GTS
- 911 Targa 4 GTS
- Taycan GTS
- 718 Boxster S/GTS
- 911 Carrera 4 S/GTS
- Cayenne

Speed Yellow Program

2 Hour
9-24 Guests

Module Rotation:

- Sim Lab
- Handling Circuit
- Off-road
- Dynamics Pad (Autocross)

Vehicles Driven:

- 718 Cayman GTS
- Macan GTS
- 911 Carrera GTS
- Panamera GTS
- 911 Targa 4 GTS
- Taycan GTS
- 718 Boxster GTS
- Taycan Turbo S
- Cayenne

*First 30 minutes include a driver's safety briefing.
Pricing is subject to applicable sales tax



Group Driving Packages - South Track

Available for groups of six or more participants, the PEC ATL drive programs allow guests to experience various Porsche vehicles across nearly every driving condition and surface imaginable. The team of Porsche Driving Instructors work one-on-one with each driver, providing personalized attention and customized experiences. Our thoughtfully engineered driver development track and Off-Road course will add a thrilling Porsche experience to any group event.

4-Hour Drive Experience*

This package gives the guests a full driving experience at the Porsche Experience Center. All guests will drive vehicles from the full Porsche model range with the Porsche Driving Coaches by their side. Inside the Porsche Experience Center, they will take the wheel in our Simulator Lab and drive the Porsche of their dreams on one of 16 tracks around the world. The lab features six (6) simulators that have been designed to put you in the driver's seat.

Drive Session Times

Program times subject to availability, and are as follows:
1:00 PM – 5:00 PM

Cost

\$1,375 + tax per person
Tuesday–Friday
\$1,425 + tax per person
Saturday

Includes \$50 damage waiver per person. This experience is limited to a maximum of 42 guests.

Based on availability



Python Green Program

4 Hour
20 – 42 Guests

Module Rotation:

- Handling Circuit
- Kick Plate
- Low Friction Circle
- Dynamics Pad
- Low Friction Handling Circuit
- Off-Road
- Sim Lab

Vehicles Driven:

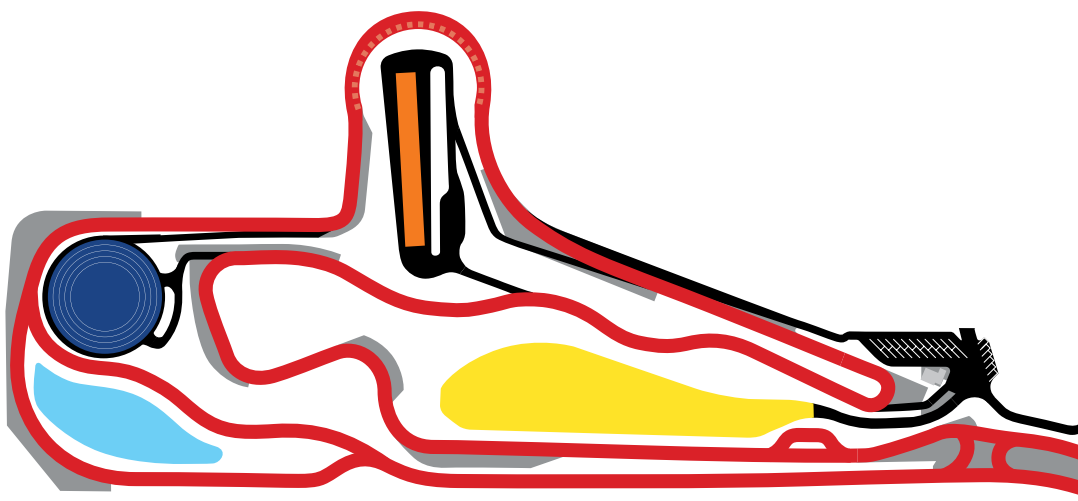
- Taycan GTS
- 718 Boxster S/GTS
- Macan GTS
- 911 Carrera S/GTS
- Panamera GTS
- 911 Targa 4 GTS
- 718 Cayman S/GTS
- Taycan (RWD)
- Cayenne S

*First 30 minutes include a driver's safety briefing. Pricing is subject to applicable sales tax.



Driver Development Modules – West Track

The West Track, inspired by famous motorsport tracks and driving elements, consist of a handling circuit and three separate modules to demonstrate the engineering and technological capabilities of Porsche models.



■ Dynamic Area

An open, paved area where handling characteristics and proper driving techniques are showcased while navigating through specialized exercises with dry traction.

■ Handling Circuit

Designed to mimic a winding country road with a number of corners and undulations, the Handling Circuit teaches the correct line when negotiating curves and proper braking technique.

■ Ice Hill

The Ice Hill simulates an icy mountain road where a driver is likely to lose control up or down the hill. It has an eight percent slope, computer controlled water jets and a low friction polished surface, which provides a unique and challenging scenario to test even the most experienced of drivers.

■ Low-Friction Circle

Experience the understeer and oversteer characteristics of a Porsche on this wet polished concrete surface.



West Track Programs

Available for groups of six or more participants, the three different West Track drive program offerings allow guest to experience various premium Porsche vehicles on our advanced track. Each driver will receive one-on-one coaching from a Porsche Driving Instructor that provides a personalized experience and allows customers to enhance their skills. Inspired by world famous tracks and dynamic modules, the West Track will provide a thrilling experience for any group event.

Standard Three Program

718 Cayman GTS
911 Carrera GTS
Taycan GTS

Cost

\$1,050 + tax per person

Drive Session Times

Program times subject to availability, and are as follows:

9:30 AM – 11:30 AM
12:30 PM – 2:30 PM
3:00 PM – 5:00 PM

Premium Three Program

718 Cayman GT4 / 718 Spyder
911 Turbo S
Taycan Turbo S

Cost

\$1,250 + tax per person

Performance Three Program

911 Turbo S
911 GT3
Taycan Turbo S

Cost

\$1,450 + tax per person



Demonstration Laps

Great for groups of any size, demonstration laps provide guests with a thrilling taste of the Porsche experience. Porsche Driving Instructors take the wheel as guests buckle into the passenger seat and experience the impressive power of the Porsche sports cars on the PEC ATL Handling Circuit.

Let your guests experience the thrill of a Porsche from the passenger seat while our professional drivers treat customers to an exhilarating trip around our handling circuit. Demonstration laps are offered Tuesday - Saturday in the following time slots:
12:30 PM, 5:45 PM

(Time slots beginning March 1st)
11:00 AM, 2:00 PM, 5:00 PM

Cost per person is \$100 + tax for groups up to 20. Groups of 21 or greater, please check with our event coordinators for volume pricing.

Each experience is roughly 2-3 minutes around our track. We follow local guidelines regarding child front seat passengers.

Tours

We offer guided 90 minute tours of the Porsche Experience Center for guests to learn about the brand, history and offerings. Private group tours are offered Tuesday-Saturday, in the following time slots:
9 AM, 10 AM, 2 PM, 4 PM

Cost per person - \$16

Simulator Lab

A world-class sports car is nothing without a skilled operator. Build a thrilling foundation of driving skills with the fun and challenging Simulator Lab virtual experience. Choose new and classic Porsche vehicles with highly authentic physics and performance characteristics to racing circuits around the world, including Le Mans, The Nürburgring, Watkins Glen, Laguna Seca, Daytona, and Road Atlanta.

Pricing

1 Hour exclusive room buyout:
\$550 + tax per hour, 9 AM – 6 PM
\$700 + tax per hour, after 6 PM

Hourly rentals accommodate 3 races of up to 6 guests.





Business Center

With an amazing view overlooking the track, the Business Center provides the perfect location for corporate, personal or club functions. State-of-the-art facilities combined with Porsche driving experiences create an unforgettable experience for your event guests throughout the day.

Conference Rooms

Room rental includes standard chairs, Wi-Fi and state-of-the-art audio/visual equipment. Classroom tables can be incorporated for smaller groups. Additional rental options available upon request.

| Conference Room | Tuesday - Friday | Saturday | Classroom Seating | Theatre Seating | Round Tables |
|-----------------|------------------|----------|-------------------|-----------------|--------------|
| Turbo | \$2,500 | \$3,125 | 36 | 80 | 56 |
| Targa | \$1,500 | \$1,875 | 24 | 40 | 24 |
| Turbo + Targa | \$4,000 | \$5,000 | 72 | 130 | 80 |

Venue pricing is subject to a 24% administrative fee





Business Center

Boardrooms

Boardrooms are available for breakouts and/or office space requirements, accommodating groups of 6 to 14. Room rental includes Wi-Fi and state-of-the-art audio/visual equipment.

| Board Rooms | Tuesday - Friday | Saturday | Capacity |
|---------------|------------------|----------|-----------|
| Cabriolet | \$650 | \$825 | 6 guests |
| GTS | \$850 | \$1,100 | 12 guests |
| Sport Classic | \$850 | \$1,100 | 14 guests |





Special Events

Atrium and Terrace

Seated: 600 Guests | Reception Style: 800 Guests
 Room Rental Fee: \$6,500 | Tuesday–Thursday
 Room Rental Fee: \$8,125 | Friday–Saturday
 Food and Beverage Minimum: \$12,500
 Availability: Evenings Only, Tuesday – Saturday
 Venue pricing is subject to a 24% administrative fee

Heritage and Classic Gallery

Reception Style: 250 Guests
 Room Rental Fee: \$5,500 | Tuesday – Thursday
 Room Rental Fee: \$6,875 | Friday – Saturday
 Food and Beverage Minimum: \$2,500
 Availability: Tuesday – Saturday
 Venue pricing is subject to a 24% administrative fee

Facility Buyout

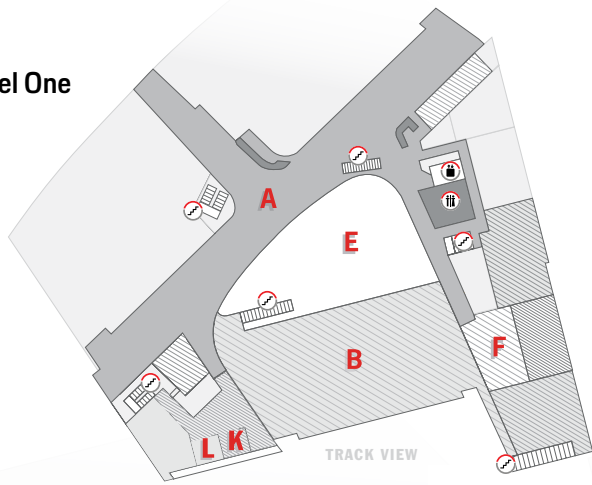
Available for evening private rental Tuesday – Saturday.
 Call for availability and further details.
 Rental Fee: \$19,500* | Tuesday – Thursday
 Rental Fee: \$25,000 | Friday – Saturday
 Rental Fee: \$25,000 | F&B minimum
 Venue pricing is subject to a 24% administrative fee
 *Please note: Excludes track rental, and/or drive experience fee.



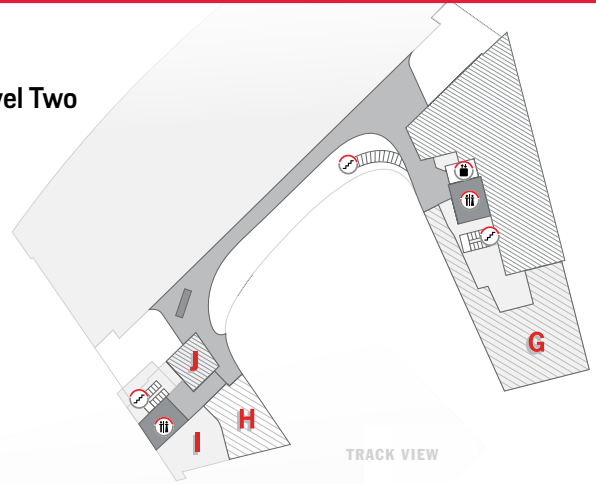
Please Note: Round tables are rented.

Event Space

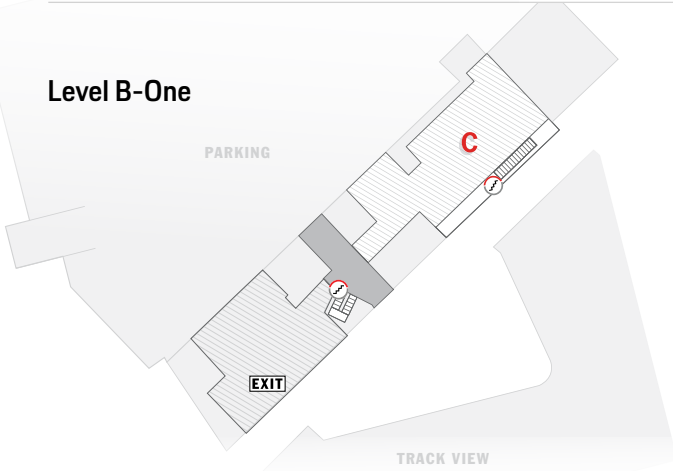
Level One



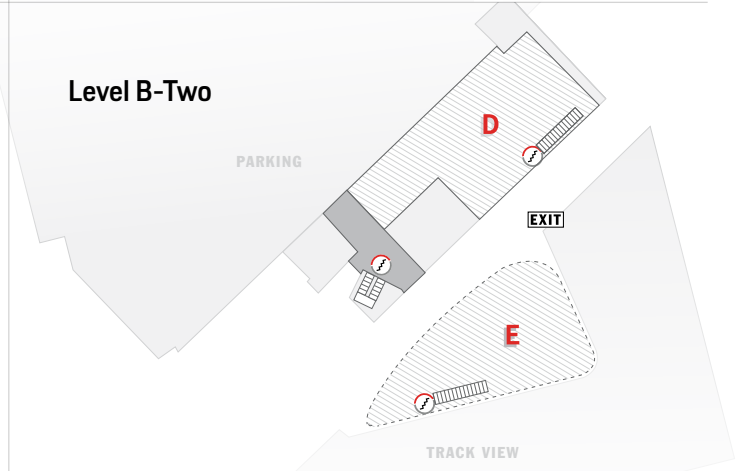
Level Two



Level B-One



Level B-Two

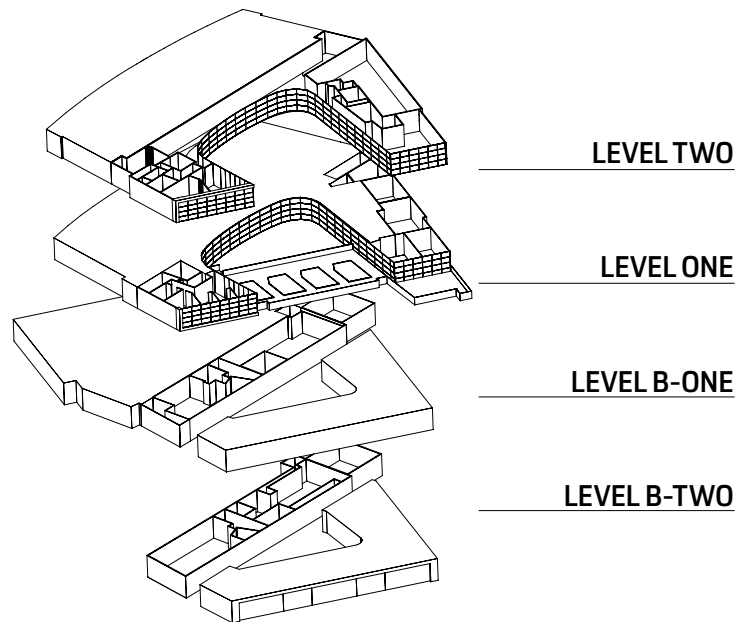


One Porsche Drive

- A** Atrium
- B** Terrace
- C** Heritage B1
- D** Heritage B2
- E** Courtyard
- F** Carrera Cafe
- G** Restaurant 356
- H** Turbo
- I** Targa
- J** Sport Classic
- K** Cabriolet
- L** GTS

Guide Key

- Bathrooms
- Stairs
- Elevators





Dining

A variety of excellent dining options are available at the PEC ATL for our guests. All dishes are prepared from scratch using authentic ingredients and environmentally sound sourcing policies are closely followed.

Restaurant 356

With stunning views of the driver development track, Restaurant 356's sleek and modern setting echoes Porsche's world-class design aesthetic and serves as an unforgettable venue for special celebrations and meetings. Restaurant 356's refined yet approachable seasonal menu is composed of ingredient-driven dishes that merge diverse flavors, inventive techniques and playful compositions.

Hours of Operation

Lunch | Tuesday–Saturday: 11:30 AM – 2:00 PM

Extended hours are customizable to Restaurant 356 buyout requests.

Special Events

Seated: 100 Guests | Reception Style: 150 Guests

Room Rental Fee: \$2,500

Food and Beverage Minimum: Dinner \$7,500*

Availability: Tuesday – Saturday

Ask your sales manager about daytime availability and pricing.

*Pricing is subject to applicable taxes and service charge.

Semi Private Capacity: 30 Guests

Rental Fee: \$750

Availability: Tuesday – Saturday

Ask your sales manager about daytime availability.

Carrera Café

Just a few feet from the track, the Carrera Cafe offers espresso and coffee drinks to refuel your day along with breakfast items, sandwiches, salads, and soups. Enjoy freshly made options at one of the two dozen inside and outside tables, or hit the road with grab-and-go items.

Tuesday–Saturday: 8:00 AM – 6:00 PM

Special Events

Seated: 35 Guests | Reception Style: 50 Guests

Evening Room Rental Fee:

Tuesday – Thursday: \$2,000

Friday – Saturday: \$2,500

Food and Beverage Minimum: \$1,500

Availability: Evenings Only, Tuesday–Saturday



Catering

From small groups to exclusive venue buyouts, our in-house catering manages every aspect of your food and beverage needs. Providing a variety of options from plated dinners to buffets and boxed lunches, our catering team works with each customer to provide high quality dining options and excellent service.

Breakfast (Serve time for breakfast buffets is 60 minutes.)

Continental I | \$35 per person

- Chilled Fruit Juices
- Assortment of Coffee and Teas
- Seasonal Fruit and Berries
- Selection of Fresh Breakfast Pastries, Muffins

Continental II | \$38 per person

- Chilled Fruit Juices
- Assortment of Coffee and Teas
- Seasonal Fruit and Berries
- Individual Yogurt Parfaits: Yogurt, Seasonal Compote, House Granola
- Selection of Fresh Breakfast Pastries, Muffins

Carrera Breakfast | \$40 per person

- Chilled Fruit Juices
- Assortment of Coffee and Teas
- Seasonal Fruit and Berries
- Cage-Free Scrambled Eggs or Egg Whites
- Classic Breakfast Potatoes
- Choose Two: Turkey Sausage
Chicken Apple Sausage
Applewood Smoked Bacon

Kick Start | \$42

- Chilled Fruit Juices
- Assortment of Coffee and Teas
- Seasonal Fruit and Berries
- Assorted Smoothie Shots
- Egg White Frittata: Wild Mushrooms, Spinach, Slow Roasted Tomatoes
- Breakfast Burrito: Cage Free Eggs, Tortilla, Charred Scallions, White Cheddar, Tomatillo Salsa, Micro Cilantro

Please inform your catering manager of any allergies or dietary restrictions. Menu is subject to availability of ingredients. Final guest count due five business days prior to event. Pricing does not reflect service charge (24%) or state and local taxes. Menus prices are subject to change without notice. Buffets under 15 guests will be subject to \$150 labor fee.



Breakfast (Serve time for breakfast buffets is 60 minutes.)

Casino Breakfast | \$48 per person

- Chilled Fruit Juices
- Assortment of Coffee and Teas
- Seasonal Fruit and Berries
- Selection of Fresh Breakfast Pastries, Muffins
- Local Scrambled Eggs or Egg Whites, Grana Padano, Chives
- Challah Bread French Toast, Praline Crumble, Syrup
- Roasted Herb Breakfast Potatoes, Chervil Aioli
- Choose Two: Turkey Sausage
 Chicken Apple Sausage
 Applewood Smoked Bacon

Southern Breakfast | \$50 per person

- Chilled Fruit Juices
- Assortment of Coffee and Teas
- Seasonal Fruit and Berries
- Selection of Biscuits, Cinnamon Rolls, Banana Nut Bread, Whipped Butter, Assortment of Preserves
- Pimento Cheese Scrambled Eggs
- Fried Chicken and Waffles: Served with Sage Gravy and Syrup
- Seasonal Breakfast: Hash, Onions, Peppers, Fresh Herbs
- Choose Two: Turkey Sausage
 Chicken Apple Sausage
 Applewood Smoked Bacon

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Break Enhancements (Serve time for packaged breaks is 30 minutes)

Protein Break | \$22 per person

Peanut Butter, Assortment of Crackers and Graham Crackers, Sliced Apples, Celery Sticks, Pretzels, and Chocolate

Sweet and Salty | \$20 per person

Mixed Nuts, Assorted Freshly Baked Cookies, Regular and Caramel Popcorn, Chocolate Covered Pretzels

Concession Stand | \$20 per person

- Jumbo Soft Pretzels, Whole Grain Mustard Sauce
- Individual Bags of Regular and Smart Popcorn
- Assortment of Candy Bars

Farmers Market | \$23 per person

Vegetable Crudités, Green Goddess Dressing, Grilled Pita with Hummus and Baba Ghanoush

Delight | \$24 per person

- Seasonally Infused Still Water
- Seasonal Fruit Skewers, Yogurt Sauce
- Seasonal Berry Parfaits
- Sweet & Salty Bars

Shared Snacks

- Seasonal Fruit Skewers, Yogurt Sauce | \$42 per dozen
- House Made Pastries | \$46 per dozen
- Freshly Baked Cookies and Brownies | \$46 per dozen
- Mixed Nuts | \$25 per dozen

Beverage Station

- Coffee or Hot Tea | \$100 per 1.5 gallon
- Iced Tea or Lemonade | \$50 per gallon

Beverage Service

- Coffee, Hot Tea, Assorted Soft Drinks, Bottled Still and Sparkling Water
- Continuous Half-Day Service (up to 4 hours) | \$30 per person
- Continuous Full-Day Service (up to 8 hours) | \$42 per person
- Coffee and Tea Service (up to 90 minutes) | \$14 per person

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Global Buffet Selections (Serve time for lunch buffet is 60 minutes and dinner buffets is 90 minutes)

Italian Buffet

Lunch \$66 | Dinner \$82 per person

Starter

- Seasonal Antipasti Board: Marinated and Pickled Vegetables
- Baby Kale Caesar: Grana Padano, Garlic Croutons, Caesar Dressing

Pasta (Select One)

- Ricotta Gnocchi Pepati, Smoked Bacon, Jalapeños, Garlic, Onions, San Marzano Tomato Sauce, Arugula
- Baked Rigatoni Bolognese, Pork and Beef Sugo, Ricotta, Mozzarella, Parmesan
- Pasta Primavera, Roasted Seasonal Vegetables, Spinach, Alfredo, Parmesan
- Rigatoni Alla Vodka, Parmesan

Main (Select Two)

- Chicken Parmesan, Marinara, Buffalo Mozzarella
- Braised Meatballs, Beef-Pork-Veal, Marinara Sauce, Parmesan
- Italian Roasted Pork, Agrodolce Sauce
- Trout Piccata, Lemon-Caper White Wine Butter Sauce
- Eggplant al Forno, Pine Nuts, Spinach, Mozzarella, Parmesan, Tomato

Side (Select One)

- Braised Tuscan Kale, Lemon, Chilis
- Roasted Broccolini, Cipollini Onions
- Sauteed Green Beans, Caramelized Onions, Garlic
- Roasted Seasonal Mixed Vegetables, Fresh Herbs

Dessert

- Cannoli and Tiramisu

Greek Buffet

Lunch \$69 | Dinner \$85 per person

Starter

- Hummus, Tabbouleh, Warm Feta Cheese Dip, Grilled Pita
- Greek Salad: Local Mixed Greens, Cucumber, Olives, Heirloom Tomatoes, Pickled Red Onion, Feta, Greek Vinaigrette

Main (Select Two)

- Chicken Souvlaki, Tzatziki
- Rosemary Encrusted Lamb Shoulder
- Citrus Brined Roasted Pork, Roasted Garlic-Lemon Sauce
- Slow Roasted White Fish, Mediterranean Caponata, Fresh Herbs
- Vegetarian Moussaka: Layered Eggplant and Potatoes, Zucchini, Squash, Tomato Sauce, Bechamel, Mozzarella, Parmesan

Side (Select Two)

- Lemon and Garlic Roasted Potatoes
- Greek Rice, Spinach, Roasted Tomato, Olives, Feta, Fresh Herbs
- Roasted Brussels Sprouts with Bacon and Oregano Oil
- Mediterranean Roasted Vegetables

Dessert

- Baklava and Olive Oil Cake

Please inform your catering manager of any allergies or dietary restrictions. Menu is subject to availability of ingredients. Final guest count due five business days prior to event. Pricing does not reflect service charge (24%) or state and local taxes. Menu prices are subject to change without notice. Buffets under 15 guests will be subject to \$150 labor fee.



Global Buffet Selections (Serve time for lunch buffet is 60 minutes and dinner buffets is 90 minutes)

Southern Buffet

Lunch \$67 | Dinner \$80 per person

Starter

- Corn Muffins, Mini Biscuits, Whipped Butter
- Pimento Cheese Dip, Assortment of Crackers
- Baby Wedge Salad: Bacon, Heirloom Tomatoes, Asher Blue Cheese, Buttermilk Ranch, Chives

Main (Select Two)

- Buttermilk Fried Chicken, Citrus-Chipotle-Honey Glaze
- BBQ Braised Brisket
- BBQ Pulled Pork
- Shrimp and Sausage Jambalaya
- BBQ Jackfruit

Sides (Select Two)

- Braised Collard Greens with Bacon
- Braised Collard Greens (Vegetarian)
- Three Cheese Mac & Cheese
- Classic Hoppin' John
- Jalapeño Coleslaw

Desserts

- Banana Pudding and Seasonal Tart

South of The Border Buffet

Lunch \$67 | Dinner \$81 per person

Starter

- Salsa, Guacamole, Warm Queso Fundido served with Tortilla Chips

Main (Select Two)

- Shredded Chicken Tinga
- Carnitas, Braised Pork Shoulder, Tomatillo Salsa
- Shredded Ancho Beef Brisket, Pico de Gallo, Cilantro Aioli
- Crispy White Fish, Poblano Tartar Sauce, Pickled Jalapeño
- Roasted Vegetable Enchiladas, Queso Blanco, Chile Rojo Sauce

Sides (Select Two)

- Patatas Bravas, Smoked Paprika Aioli, Chives
- Sofrito Rice
- Charro Beans
- Braised Black Beans
- Jalapeño Slaw

Dessert

- Churro Cheesecake and Tres Leches

Please inform your catering manager of any allergies or dietary restrictions. Menu is subject to availability of ingredients. Final guest count due five business days prior to event. Pricing does not reflect service charge (24%) or state and local taxes. Menu prices are subject to change without notice. Buffets under 15 guests will be subject to \$150 labor fee.



Global Buffet Selections (Serve time for lunch buffet is 60 minutes)

Artisan Sandwich and Salad Buffet | \$54 per person

Salads (Select Two)

- Local Greens, Pickled Onion, Tomato, Shaved Fennel, Feta Cheese, Champagne Vinaigrette
- Chopped Romaine, Radicchio, Parmesan, Croutons, Caesar Dressing
- Artisan Greens, Roasted Beets, Goat Cheese, Candied Pecans, Creamy Citrus-Thyme Vinaigrette
- Spinach, Roasted Mushrooms, Crispy Onions, Chopped Egg, Aged Gouda, Sherry Vinaigrette
- Arugula, Roasted Red Peppers, Cannellini Beans, Marcona Almonds, Asher Blue Cheese, Rosemary Vinaigrette

Sandwiches (Select Two)

- Roasted Turkey: Swiss, Arugula, Dijonnaise, Multigrain Bread
- Southern Chicken Salad: Grapes, Pecans, Celery, Scallion Aioli, Lettuce, Tomato, Croissant
- Roast Beef: Provolone, Tomato, Horseradish Aioli, Sourdough
- Italian: Prosciutto, Salami, Whipped Burrata, Pesto Aioli, Lettuce, Ciabatta
- Roasted Vegetable Hummus Wrap: Spring Mix, Tomato Cucumber Relish, Feta
- Roasted Mushroom Wrap: Roasted Red Peppers, Fontina, Baby Kale, Truffle Aioli

Sides (Select Two)

- Ranch Spiced Chips
- Southern Potato Salad: Mayo, Vinegar, Celery, Onion, Bacon, Tarragon
- Quinoa Salad: Seasonal Vegetables, Baby Kale, Herb-Citrus Dressing
- Three Bean Salad: Green, Yellow, and Northern White Beans, Red Onion, Herbs, Dijon Vinaigrette
- Farro Salad: Dried Apricot, Castelvetrano Olives, Wild Arugula, Toasted Almonds, Sherry Vinaigrette

Dessert (Choose One)

- Assortment of Mini Cookies
- Brownies
- Dessert Bars

Boxed Lunch | \$40 per person

Boxed Lunch Includes 1 Sandwich or Salad,
1 Side: Chips, Whole Fruit, House Made Cookie

Minimum of 5 per Sandwich or Salad Selection.

Maximum of 3 Selections per Group.

All Box Lunch options will contain identical chef's choice side.

Please inform your catering manager of any allergies or dietary restrictions. Menu is subject to availability of ingredients. Final guest count due five business days prior to event. Pricing does not reflect service charge (24%) or state and local taxes. Menus prices are subject to change without notice. Buffets under 15 guests will be subject to \$150 labor fee.



Extended Break/Meal Service

| Extended Duration Time | Cost Without Food Replenishment | Cost With Food Replenishment |
|-------------------------------|--|-------------------------------------|
| 1-15 minutes | \$0 per person | \$0 per person |
| 16-30 minutes | \$4 per person | \$6 per person |
| 31-45 minutes | \$8 per person | \$12 per person |
| 46-60 minutes | \$12 per person | \$16 per person |

Please inform your catering manager of any allergies or dietary restrictions. Menu is subject to availability of ingredients. Final guest count due five business days prior to event. Pricing does not reflect service charge (24%) or state and local taxes. Menus prices are subject to change without notice. Buffets under 15 guests will be subject to \$150 labor fee.



Plated

Fall and Winter | \$80 per person

Salad (Select One)

- Tucker Farm Greens, Roasted Apples, Pickled Onions, Asher Blue Cheese, Candied Pecans, Garlic Herb Dressing
- Local Greens, Poached Pears, Toasted Walnuts, Shaved Fontina, Red Wine Vinaigrette
- Spinach, Roasted Delicata Squash, Pomegranate Seeds, Goat Cheese, Spiced Pepitas, Brown Butter Vinaigrette
- Farro, Roasted Beet Salad, Shaved Carrots and Radishes, Arugula, Citrus Vinaigrette
- Frisée, Radicchio, Dried Apricots, Toasted Pistachios, Sherry Vinaigrette
- Baby Gem Caesar, Shaved Parmesan, Garlic Croutons, Anchovy Vinaigrette

Entrée (Select Two)

- Brined and Roasted Airline Chicken, Sweet Potato Puree, Lacinato Kale, Cipollini Onions, Jus, Gremolata
- Braised Short Rib, Potato Puree, Roasted Heirloom Carrots, Red Wine Demi
- Brined and Grilled Bone-In Pork Chop, Bacon Grits, Braised Red Cabbage, Pickled Apples, Dijon Crème
- Slow-Roasted Salmon, Farro, Sauteed Spinach, Marcona Almonds, Lemon-Dill Yogurt, Chili Oil
- Butter Roasted Prawns, Fregola, Butternut Squash, Baby Kale, Preserved Tomato Brodo
- N.C. Trout, Crispy Marble Potatoes, Sauteed Green Beans, Lemon-Caper Beurre Blanc
- Panisse, Seasonal Squash Puree, Braised Greens, Cipollini Onions, Pickled Peppers

Dessert (Select One)

- Pecan Tart, Whipped Dolce
- Fall Spiced Pavlova, Poached Pears
- Stout Cake with Braised Apples, Cider Reduction
- Salted Chocolate Ganache Tart, Vanilla Whip, Cocoa Nibs

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Plated

Spring and Summer | \$80 per person

Salad (Select One)

- Strawberry, Local Greens, Toasted Pistachios, Goat Cheese, Lemon-Poppy Vinaigrette
- Arugula and Melon, Cucumbers, Pickled Onions, Jalapeño Vinaigrette
- Compressed Watermelon, Heirloom Cherry Tomatoes, Pickled Fresnos, Feta, Saba
- Tomato Burrata Salad: Marinated Tomatoes, Crispy Prosciutto, Micro Basil, Balsamic
- Local Greens, Cucumber, Tomato, Shaved Radish, Champagne Vinaigrette
- Baby Gem Caesar, Shaved Parmesan, Garlic Croutons, Anchovy Vinaigrette

Entrée (Select Two)

- Brined and Roasted Airline Chicken, Fregola, Spring Peas, Asparagus, Cherry Tomatoes, Pan Jus
- Filet of Beef, Carrot Puree, Roasted Fingerlings, Broccolini, 356 Steak Sauce
- Brined and Grilled Bone-In Pork Chop, Hoppin' Jon, Wilted Spinach, Pork Jus
- Slow-Roasted Salmon, Farro, Sauteed Spinach, Marcona Almonds, Lemon-Dill Yogurt, Chili Oil
- Butter Roasted Prawns, Gnocchi, Braised Swiss Chard, Pickled Stems, Pesto
- N.C. Trout, Crispy Marble Potatoes, Sauteed Green Beans, Lemon-Caper Beurre Blanc
- Panisse, Seasonal Squash Puree, Braised Greens, Cipollini Onions, Pickled Peppers

Dessert (Select One)

- Olive Oil Cake, Blackberries
- Panna Cotta, Seasonal Berry Compote
- Strawberry-Lemon Meringue Tart
- Salted Chocolate Ganache Tart, Vanilla Whipped Cream, Cocoa Nibs

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Display Stations

Chef's Assortment of Cheeses | \$24 per person
 Imported and Domestic Cheeses, Seasonal Fruit and Berries,
 Jams, Assorted Nuts, Crackers and Crostini

Italian Antipasto | \$28 per person
 Sliced Meats, Pickled Vegetables, Fresh Mozzarella,
 Grana Padano, Olives, Caponata, Crackers and Crostini

Southern Antipasto | \$28 per person
 Selection of House Made Pickles and Seasonal Vegetables,
 Pimento Cheese, Black Eye Pea Hummus, Benton's Country Ham,
 Whole Grain Mustard, Deviled Eggs, Candied Pecans, Pepper Jam,
 Mini Buttermilk Biscuits

Farmer's Market | \$22 per person
 Local Seasonal Crudité, Green Goddess Dip, Traditional Hummus,
 Assorted Seasonal Sliced Fruit and Berries, Mixed Nuts,
 Assortment of Crackers and Crisp

Mezze Board | \$24 per person
 Marinated Grilled and Pickled Vegetables, Roasted Red Peppers,
 Olives, Hummus, Baba Ghanoush, Tzatziki, Grilled Pita

Mini Biscuit Bar | \$26 per person

- Sweet Potato Biscuit, Black Forest Ham, Fontina, Dijonnaise
- Buttermilk Biscuit, Shaved Beef Tenderloin, Caramelized Onions,
 Horseradish Crème
- Buttermilk Biscuit, Pimento Cheese, Roasted Red Pepper Jam

Slider Station | \$30 per person

- Shaved Beef Sliders, Horseradish Crème, Pickled Onions, Cheddar
- BBQ Pork Sliders, Georgia Sweet BBQ Sauce
- Fried Chicken Sliders, House Pickles, Jalapeño-Cilantro Ranch
- Cheeseburger Sliders, Caramelized Onions, Cheddar, Bistro Sauce

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Small Plate Station

Select Two \$65 per person | Select Three \$75 per person

Pricing is based on two hours of service

Chef Attendant fee | \$150 per chef

Fall & Winter

- Marinated Grilled Chicken Thighs, Sweet Potato Puree, Braised Greens, Lemon Jus
- Confit Duck Cassoulet, White Beans, Mirepoix, Tomato Jam
- Braised Lamb Shoulder, Lentils, Minted-Yogurt
- Grilled Flank Steak, Romesco Sauce, Onion Marmalade
- Brined and Roasted Pork Loin, Braised Red Cabbage, Pickled Apples, Dijon Crème
- Compressed Pork Belly, Parsnip Puree, Pear Mostarda
- Herb-Roasted Shrimp, Beet Puree, Citrus-Celery Root Salad
- Slow-Roasted Salmon, Black Rice, Broccolini, Romesco Sauce
- Polenta Cakes, Mushroom Ragout, Fresh Herbs

Spring & Summer

- Roasted Chicken, Patatas Bravas, Aji Verde
- Confit Duck, Farro, Caramelized Fennel, Strawberry Mostarda
- Braised Lamb Shoulder, Cucumber-Carrot-Radish Salsa, Herb Yogurt
- Grilled Flank Steak, Corn Puree, Blistered Shishito Peppers, Chimichurri
- "Low Country Boil," Andouille Sausage, Shrimp, Red Potato, Corn Relish, Old Bay Aioli
- Cola Braised Pork Belly, Pimento Cheese Grits, Pickle Relish
- Roasted Shrimp, Minted Pea and Radish Salad, Lemon Aioli
- Poached Lobster, Shaved Cucumber and Melon Salad, Minted Crème Fraiche, Chili Oil
- Grilled Peach and Burrata Toast, Salsa Verde

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Passed Hors D' Oeuvres

Classic

1 Hour - \$30 per person | 2 Hour - \$40 per person (Select 4)

- Lemon-Parsley Gougeres
- Pickled Radish Crostini, Black Olive Butter
- Butternut Squash Bruschetta, Ricotta, Onion Jam, Balsamic
- Roasted Pear on Brioche, Blue Cheese Mousse, Candied Pecans
- Grilled Stone Fruit Bruschetta, Whipped Mascarpone, Honey, Mint
- Cucumber Disc, Beet Relish, Whipped Goat Cheese, Micro Basil
- Smoked Salmon Canape, Salmon Roe, Crème Fraiche, Dill, Pumpernickel Crostini
- Cola Braised Pork Belly, Pimento Cheese Mousse, Pickle Relish, Focaccia
- Mini Hot Brown, Turkey, Bacon, Cheddar Mornay, Tomato Jam, Crisp Bread
- Marinated Jerk-Spiced Chicken on Endive, Mango Chutney, Micro Cilantro
- Chicken Salad, Tarragon Aioli, Celery, Onion, Grape, Candied Pecan, Wheat Crostini
- Steak and Potatoes, Grilled Flank Steak, Crispy Potato Chip, Chimichurri, Cotija Cheese

Premium

1 Hour - \$40 per person | 2 Hours - \$50 per person (Select 4)

- Pimento Cheese Deviled Egg, Crushed BBQ Spiced Chips
- Roasted Tomato Basil-Mascarpone Arancini, Tomato Butter Sauce
- Roasted Cheddar-Corn Fritter, Chipotle-Ancho Aioli, Micro Cilantro
- Belgian Endive Canape, Blue Cheese Mousse, Cranberry Jam, Georgia Pecans
- BBQ Shrimp and Grit Fritter, Pepper Confit, Tasso Ham Jam
- Mini Crab Cake, Classic Remoulade, Pickled Pepper Relish
- Mini Lobster BLT, Bacon, Tarragon Aioli, Tomato Jam, Toasted Brioche
- Benton's Country Ham and Burrata Crostini, Apple Butter, Saba
- Chicken Kofta Skewer, Harissa Crème, Mint-Cilantro Chutney
- Mini Duck Reuben, Braised Cabbage, Provolone, Russian Dressing, Pumpernickel Crostini
- Duck Confit Canape, Fig Jam, Black Pepper Aioli, Pickled Onion, Fontina, Toasted Brioche
- Braised Beef Short Rib Spoon, Potato Puree, Parmesan Gremolata

Please inform your catering manager of any allergies or dietary restrictions. Menu is subject to availability of ingredients. Final guest count due five business days prior to event. Pricing does not reflect service charge (24%) or state and local taxes. Menus prices are subject to change without notice.



Libations

Classic Open Bar Package

One hour - \$25 per person | Two hours - \$41 per person
Three hours - \$54 per person | Four hours - \$62 per person

Tito's Handmade Vodka
Bombay Dry Gin
Bacardi Rum
Olmecca Tequila
Dewars White Label Blended Scotch Whiskey
Jack Daniel's Tennessee Whiskey

Sommelier's Selection of Wines
Assortment of Imported, Domestic, and Craft Beers
Bottled Water and assorted Soft Drinks

Premium Open Bar Package

One hour - \$28 | Two hours - \$48
Three hours - \$61 | Four hours - \$74

Ketel One Vodka
Bombay Sapphire
Espolòn Tequila
Woodford Reserve Bourbon
Johnnie Walker Black Label
Crown Royal Canadian Whisky

Sommelier's Selection of Wines
Assortment of Imported, Domestic, and Craft Beers
Bottled Water and Assorted Soft Drinks

Beer and Wine Package

One hour - \$18 per person | Two hours - \$29 per person
Three hours - \$39 per person | Four hours - \$48 per person

Sommelier's Selection of Wines
Assortment of Imported, Domestic, and Craft Beers
Bottled Water and Assorted Soft Drinks

Non-Alcoholic Beverage Package

One hour - \$10 per person | Two hours - \$16 per person
Three hours - \$22 per person | Four hours - \$28 per person

Bottled Water, Juices, and Assorted Soft Drinks

Consumption Bar Pricing

Classic Liquors | \$14
Classic Wines | \$12

Premium Liquors | \$16
Premium Wines | \$14

Domestic Beers | \$7
Imported/Craft Beers | \$9

Soft Drinks | \$6
Bottled Water | \$6

One bartender required per 75 guests at a cost of \$150. Four-hour bar packages are only available in conjunction with a full dinner served on-site. Pricing does not reflect service charge (24%) or state and local taxes. Menus prices are subject to change without notice.



Event Guidelines

Event Qualifications

The Porsche Experience Center may not be identified as a “co-host” or as otherwise “teaming up” with the host in invitations and promotional materials. The Porsche Experience Center name may be used in materials only to identify the event location.

Event Scheduling

Daytime events (to include vendors for production) may have access to the facility as early as 7AM. Clients hosting morning and daytime events may arrive beginning at 7AM. Facility buyout is available for private rental Tuesday–Saturday; contact your sales manager for additional information.

Food and Beverage Service

All food- and beverage-related services will be provided by Bon Appétit, the exclusive caterer to the Porsche Experience Center. Regulations of the Alcohol & Tobacco Division of the Georgia Department of Revenue prohibit spirits, wine, or beer to be supplied by anyone other than Bon Appétit. Insurance regulations prohibit food that is not supplied by Bon Appétit from entering the facility. All food and beverages served at an event must be consumed on premises. Bon Appétit reserves the right to discontinue service at any time without refund of costs paid.

Deposit and Balance Due

An initial, non-refundable deposit is required at the time of contract execution. The deposit will be applied to the client’s final bill. Full payment of the estimated food and beverage fees must be paid in full to Bon Appétit five (5) business days prior to the actual event. Any and all additional event charges incurred during the event must be paid in full upon conclusion of the event.

Prices, Service Charges, and Taxes

A 24% service charge and all applicable state and local taxes will be added to all pricing. Menu prices are subject to change without notice.

Security, Engineering Services, and Room Rental

Mandatory security, housekeeping, coat check, engineering services, and room rental fees will be charged to the host. Security charges are based on event times and dates as well as the number of attending guests. Coat check services may be opted out based on preference of the host.

Guarantee

Although all event details are to be finalized 1 month prior to the event, a final confirmation (the “Guarantee”) of your anticipated number of guests is required 72 hours prior to the scheduled event. If the number of guests decreases thereafter, the host will be charged for the number of guests included in the Guarantee. If the number of guests exceeds the Guarantee, the host will be charged for the actual number of guests.

Required Certificate of Insurance

A certificate of insurance in the amount of \$1,000,000 naming Porsche Cars North America, Inc. as beneficiaries must be on file from the party hosting the event at least 72 hours before the event.

Additional Labor Fees

Bon Appétit reserves the right to charge service fees for room set-ups with extraordinary requirements. A required labor fee of \$250 is charged for each bartender, server, carver, or specialty chef.



Event Guidelines

Vehicle Displays and Product Promotion

Commercial displays and promotions are strictly prohibited. Galleries are rotated regularly, and displays are not guaranteed to remain on display.

Flowers, Linen, Entertainment, and Set-Up

The Catering Department is happy to assist you with the necessary arrangements.

Authorized Vendor Guidelines and Agreement

All outside vendors must review and sign the Authorized Vendor Guidelines and Agreement. These standards and expectations apply to all vendors, performers, contractors, and other service providers. Please note that you and your vendors will be responsible for any and all damage caused to the property.

Deliveries and Load-In/Load-Out Area

All deliveries and loading of equipment or materials by vendors or entertainment must enter the building on the West side. The client is responsible for external vendors accessing loading areas.

Parking

Self parking is complimentary on-site.

Required Identification

The Porsche Experience Center requires all guests to provide a photo ID upon entrance of the facility. Due to C-TPAT Regulations a full list of attendees, vendors, and staff must be furnished no later than three days prior to the event.

Printed Material

The content of all printed materials related to the event, including

invitations, programs, press releases, and any promotional material, must be sent to Porsche Experience Center Atlanta for approval before they are finalized and printed.

Weather Call

For all outdoor functions, a weather call will be made according to the following schedule: the evening prior for breakfast functions, 9 AM for lunch functions, and 12 PM for dinner functions. Should the chance of precipitation be higher than 40 percent, or the heat index above 90° F, the weather call will be made in favor of the indoor location by default.



Porsche Retail Store

The Porsche Retail Store is a one-stop destination that offers all three Porsche brands under one roof: Porsche Driver's Selection, Porsche Design and Porsche Museum. The Retail Store also includes limited edition PEC ATL merchandise. Be sure to stop by for a unique memento and commemorate your guests' experience with a Porsche gift. Great gift ideas include Porsche mugs, key rings, hats, shirts and other apparel, model cars, office gadgets, and many more items.

Hours of Operation

Tuesday–Saturday, 9 AM–6 PM

Closed Sundays and Mondays

Contact Information

pecatretail@porsche.us | 770-290-2999 for ordering





Frequently Asked Questions

What are your hours of operation?

Tuesday–Saturday, 9 AM–6 PM
Closed Sundays and Mondays

Attire?

While there is no specific dress code for the event, it is our recommendation that you wear comfortable clothing and closed-toed shoes suitable for driving. To optimize your drive experience, we recommend that you not wear high-heeled or loose-fitting shoes.

Driver's License?

Entry: Please note that you and any accompanying guests will each need to show proper government-issued identification, such as a driver's license or passport, at the security gate of the Porsche Experience Center.

Your license will also be required at check-in prior to your drive session. The Porsche Experience Center requires all driving participants to be at least 21 years of age with a valid driver's license. We cannot allow guests with expired driver's licenses to participate in drive experiences

Driving Directions

The Porsche Experience Center is located in Atlanta, GA, off I-75 near Atlanta Hartsfield-Jackson International Airport. From I-75, you will take Exit #239 for the International Terminal of the airport. Please follow the signs for Porsche Avenue. At the stoplight after the exit, you will turn west onto Porsche Avenue and proceed 1 block to the entry of the facility located on the south side of the street, One Porsche Drive.

Will my Driving Experience be canceled due to weather?

Our facility will proceed with our scheduled drive experiences rain or shine. (Restrictions may apply.) In the event of inclement weather, our Acceleration Straight and/or Handling Circuit may close until it has been determined safe by Drive Team management. All other drive modules will remain open, in addition to a special program in our Dynamics Area. Should our Drive Team management deem conditions unsafe, we will reschedule your experience at no cost. Please note, guests must arrive the day of their scheduled experience in order to waive our rescheduling fee. A "no show" will result in a full forfeiture of the cost of your experience and cannot be retroactively refunded or rescheduled.

Vehicle Damage Limitation?

Porsche Cars North America, Inc. caps each participant's liability for damage to a Porsche vehicle at \$10,000 per occurrence. This liability is reduced to \$2,500 as all corporate and group drive events have the \$50.00 damage limitation reduction included in the price of the two-hour and four-hour program.

Cancellation/Rescheduling Policy?

Bookings are non-refundable. In the event Client must cancel the event, the cancellation must happen 30 days prior to the event. As long as the Client rebooks the Event for a date within six months of the original Event date(s), 50% of deposits paid may be credited to the newly booked event. If Client does not rebook for a date within such time frame, any deposits paid will not be refunded or credited. Rebooking is subject to availability and must be agreed upon by both parties. Cancellations can only be rebooked once without any penalty. Further cancellations are non-refundable.



Frequently Asked Questions

What is the alcohol policy?

If you have scheduled a drive experience, please keep in mind we have a "Zero Tolerance" alcohol policy. Any drivers who consume alcohol prior to their experience will not be allowed to drive in their Driving Experience. No exceptions!

Should I be worried about motion sickness?

You will be experiencing G-Forces during your Driving Experience, and some of our modules do induce spin on your vehicle. If you are prone to motion sickness we recommend taking medication one hour prior to your Experience. Refunds will not be issued if you are unable to finish your Experience due to sickness.

Are there any age requirements for the drive experiences and Sim Lab?

- The driver must be 21 years of age or older and must hold a valid U.S. or national driver license.
- International guests/participants need to hold a valid national driver license from the country of their origin.
- Accompanying persons must be at least 12 years old to join the driving event and are only allowed in the car when the instructor is driving.
- All passengers in the car have to sign the waiver. If guests are under 18 years of age, parents have to sign the waiver on their behalf.
- Children 12+ do not require any kind of booster seat.
- Simulator Lab guests may participate as long as they meet the proper height requirement to safely reach the pedals.

How can I share my event photos?

- Email your photos to PECATLevents@porsche.us.
- Mention [@pecatl](#) or [#PECATL](#) or [#porschedriving](#) when posting on [Instagram](#).
- Tag or check into "Porsche Experience Center Atlanta" on [Facebook](#).

Porsche Drive Coach Instruction / Communication While on Course:

The Porsche Experience Center requires each of our driving guests to be able to effectively communicate in the English language. Should there be a concern about a possible language barrier, please contact a member of our Corporate Events Team for more information at 888.204.7474.

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Porsche Experience Center Atlanta

One Porsche Drive, Atlanta, GA 30354

888-204-7474 | www.porschedriving.com | PECATLevents@porsche.us

Complimentary parking is available on-site.

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