

SUITE LIFE

ARENA SUITES CATERING MENU

proof of the pudding

GAS  **SOUTH**
DISTRICT



MEET PROOF

The Secret Ingredient for Success

Proof of the Pudding has been crafting exceptional culinary experiences for over 40 years. We're thrilled to partner with Gas South District to bring our innovative menu options to your events.

Discover a world of flavors in our menu catalog, designed to make your events unforgettable. From classic favorites to exciting new creations, we have something to suit every taste.

Proof of the Pudding is proud to partner with these locally-sourced suppliers of meats, produce, and dairy.



If you have any questions, please contact your Suite Services Representative at 770.813.7699

SOUTHERN SAMPLER

All packages serve 8 guests. All prices do not include GA state taxes and fees.

BERRY SPINACH SALAD | GF, V

Candied Pecans / Jicama / Berries / Arugula / Balsamic Vinaigrette

GEORGIA PULLED PORK

Sweet + Spicy Collard Greens / House Pickles / Gold BBQ Sauce / Martin's Rolls

CRISPY FRIED CHICKEN

Hot Honey

SOUTHERN POTATO SALAD | GF, V

Yukon Gold / Dijon / Scallion

PEPPADEW MAC & CHEESE | V

Smoked Cheddar + Gouda / Parmesan / Jack Cheese / Toasted Panko

PROOF'S SIGNATURE SNACK MIX | GF, V

GAS SOUTH POPCORN BASKET | GF, V

BROWNIE BITE BAR | V

Chocolate Syrup / Whipped Cream / Strawberry Coulis

\$959.99/package

GF
gluten-free

V
vegetarian

VG
vegan



CULINARY ADVENTURE

All packages serve 8 guests. All prices do not include GA state taxes and fees.

CITRUS & POMEGRANATE KALE SALAD | GF

Pepitas / Honey Lemon Vinaigrette

ANTIPASTO CONE

Provolone / Genoa / Kalamata Olives / Pepperoncini / Breadsticks

ROSEMARY & GARLIC BEEF TENDERLOIN | GF

Sliced Heirloom Tomatoes / Red Wine Demi / Martin's Rolls

ROASTED GARLIC MASHED POTATOES | GF, V

Roasted Garlic / Chives

ROASTED BROCCOLINI | GF, VG

Pimento Peppers

POP DESSERT SHOOTERS | V

Banana / Strawberry Shortcake / Chocolate / Tiramisu

\$825.99/package

GF
gluten-free

V
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VG
vegan



ULTIMATE TAILGATE

All packages serve 8 guests. All prices do not include GA state taxes and fees.

COBB SALAD | GF

Romaine / Hickory Bacon / Heirloom Tomatoes / Blue Cheese / Eggs / Avocado / Buttermilk Ranch

WICKED PIMENTO DIP

Lavash Crackers

GRILLED SAUSAGE SAMPLER | GF

Smoked Pineapple Sausage / Spicy Cajun Sausage / Beer Braised Brat / Chow Chow / Drunken Mustard / Martin's Rolls

WING BAR | GF

Choice of Tossed Wings: Lemon Pepper / Sweet + Spicy / BBQ

Extras: Celery / Carrots / Ranch / Blue Cheese

LOADED MACARONI SALAD

Smoked Cheddar / Bacon / Scallions / Green Peas

CELERY SEED SLAW | GF, V

Southern Dressing

POP COOKIE PLATTER | V

Chocolate Chunk / White Macadamia Nut

GAS SOUTH POPCORN BASKET | GF, V

\$799.99/package

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LITE BITES

Each order serves 8 guests. All prices do not include GA state taxes and fees.

BEER BATTERED PUB PICKLES | 75.99, V

Fried Dill Pickle Spears / Chipotle Ranch Aioli

SOUTHERN CHICKEN SALAD SLIDER | 75.99

Sun-Dried Cranberries / Almonds / Celery

MINI CAPRESE SANDWICH | 75.99, V

Fresh Mozzarella / Basil / Heirloom Tomato / Balsamic / Pesto

NEW ORLEANS BBQ SHRIMP | 99.99, GF

Herb Butter / Grilled Baguette

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À LA CARTE

Each order serves 8 guests. All prices do not include GA state taxes and fees.

HOT APPETIZERS

SOUTHERN CHICKEN TENDERS | 95.99

Honey Mustard / BBQ Sauce / French Fries

WING BAR | 140.99, GF

Choice of Wings: Lemon Pepper / Sweet + Spicy / BBQ

Extras: Celery / Carrots / Ranch / Blue Cheese

FRESH PRETZEL BITES | 87.99, V

Tangy Beer Cheese Dip

COLD PLATTERS

CLASSIC SHRIMP COCKTAIL | 135.99

Chilled Tiger Shrimp / Fresh Lemons / Cocktail Sauce / Citrus Sriracha Aioli

SEASONAL FRUIT PLATTER | 93.99, V

Fresh Fruit / Orange Blossom Honey Infused Greek Yogurt

MEAT & CHEESE BOARD | 155.99

Assorted Cured Meats & Cheeses / Drunken Mustard / Honeycomb / Marcona Almonds / Fruit / Lavosh / Mini Naan

MEZZE PLATTER | 115.99, V

Roasted Garlic Hummus / Tzatziki / Cucumber / Celery / Baby Carrots / Mixed Olives / Grilled Naan

TRIPLE DIP | 86.99

Pimento / Caramelized Onion / Whipped Feta / Kettle Chips / Mini Naan / Heirloom Carrots

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À LA CARTE

Each order serves 8 guests. All prices do not include GA state taxes and fees.

HOT ENTRÉES

HICKORY PULLED PORK | 142.99

House Pickles / Carolina Gold BBQ Sauce / Martin's Potato Rolls

TOSTADA BAR | 133.99

Chipotle Chicken Tinga / Hatch Chili Queso / Pico De Gallo / Jalapeños / Salsa Roja / Sour Cream / Guacamole

THE ULTIMATE PIZZA PIE | 55.99

Baked to order, sold in 8 slices.

Cheese / Pepperoni / Sausage / Supreme / Vegetable

PRIMO SANDOS

T-DAY CLUB | 133.99

Roasted Turkey / Cranberry Relish / Cornbread Stuffing / Focaccia

MUFFALETTA | 147.99

Capicola / Ham / Provolone / Swiss / Olive Relish / Sesame Round

SOUTHERN BLT | 138.99

Pimento Cheese / Bacon Aioli

PORTABELLA CAPRESE | 138.99, V

Balsamic Roasted Portabella Mushroom / Fresh Mozzarella / Basil / Tomato

STEAKHOUSE SANDWICH | 150.99

Shaved Sirloin / Caramelized Onion / Blue Cheese / Horseradish Sauce / Grilled Baguette

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À LA CARTE

Each order serves 8 guests. All prices do not include GA state taxes and fees.

THE GRILL STATION

GEORGIA BURGER BAR | 133.99

Beef Burgers / Bacon / Pimento Cheese / Sautéed Onions / Lettuce / Tomato / Condiments / Martin's Rolls

BEYOND BURGER | 167.99, V

Beyond Burgers / Pimento Cheese / Sautéed Onions / Lettuce / Tomato / Condiments / Martin's Rolls

ULTIMATE HOT DOG BAR | 115.99

All-Beef Hot Dogs / Chopped Onions / Shredded Cheese / Slaw / Condiments / Relish / Fresh Buns

SAVORY SALADS

CLASSIC CAESAR | 109.99, GF, V

Crisp Romaine / Shaved Parmesan / Herb Croutons / Tuscan Caesar Dressing

CHOPPED ICEBERG BLT | 109.99, GF

Artisan Iceberg / Diced Tomato / Smoked Bacon / Blue Cheese Crumbles / Buttermilk Ranch Dressing

THE ARENA HOUSE | 103.99, GF, V

Seasonal Greens / Carrots / Red Cabbage / Cucumber / Grape Tomatoes / Ranch / Sweet Vidalia Onion Vinaigrette

SIDES

FINGERLING POTATOES | 113.99, GF, V

Citrus Peppered / EVOO

SOUTHERN MAC | 113.99, V

Three Cheese Blend

GERMAN POTATO SALAD | 79.99, GF

Roasted Red Potatoes / Drunken Mustard / Bacon / Parsley / Sweet Vinaigrette

CRISPY POTATO WEDGES | 87.99, GF, V

Chipotle Ranch Dressing

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À LA CARTE

Each order serves 8 guests. All prices do not include GA state taxes and fees.

SUITE & SALTY

GAS SOUTH POPCORN BUCKET | 53.99, GF, V

CHIPS & SALSA | 66.99, GF, VG

House Fried Tortilla Chips / Guacamole / Salsa Roja / Salsa Verde

SUITE SWEETS

POP COOKIE PLATTER | 95.99, V

Chocolate Chunk / White Macadamia Nut

SUGARLOAF SUNDAE BAR | 103.99, GF, V

Vanilla Bean Ice Cream / Assorted Syrups + Toppings

BLUEBERRY COBBLER CHEESECAKE | 119.99, V

White Chocolate / Graham Cracker Crust / Whipped Cream

PROOF'S SIGNATURE BROWNIES | 93.99, V

SPECIAL OCCASION CAKE | MP

Market Price. Please speak with your Suite Services Representative to order. Requires 72hr notice.

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BEVERAGES

GA State Tax, GA Alcohol Tax, and additional fees not included in pricing.

BEER

Sold in 12oz 6-packs.

DOMESTIC

Michelob Ultra	38.99
Miller Light	38.99

IMPORTED

Modelo	46.99
Corona	46.99

CRAFT

Creature Comforts <i>Tropicalia</i>	46.99
Creature Comforts <i>Classic City Light</i>	46.99

SELTZER & CIDER

White Claw Seltzer	38.99
ATL Hard Cider Co. <i>Crisp Apple (4PK)</i>	45.99

WINE

Sold in 750ml bottles.

SPARKLING & WHITES

Emmolo Sparkling	100.99
Emmolo Sauvignon Blanc	55.99
Bonanza Chardonnay	55.99
Conundrum White	50.99

BLUSHES & REDS

Sea Sun Pinot Noir	55.99
Bonanza Cabernet	55.99
Emmolo Merlot	111.99
Caymus California Cabernet	222.99
Caymus Napa Valley	300.99

SPIRITS

Sold in 750ml bottles. Serves roughly 20 drinks.

VODKA

Atlanta Distillery Vodka	115.99
Tito's Handmade Vodka	100.99

GIN

Bombay Sapphire Gin	81.99
Atlanta Distillery Gin	115.99

RUM

Bacardi Light Rum	45.99
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TEQUILA

Cutwater Tequila Blanco	95.99
Patron Silver Tequila	142.99

WHISKEY & BOURBON

Battleground Bourbon	100.99
Crown Royal Whiskey	94.99
Jack Daniel's Whiskey	77.99

SCOTCH

Glenlivet Scotch	150.99
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NON-ALCOHOLIC

SODAS & WATERS

Coke, Coke Zero, Diet Coke, Sprite, Dasani Water, Barq's Root Beer, Pibb Xtra, Seagrams Ginger Ale, Seagrams Club Soda, Seagrams Tonic Water, Honest Kid's Apple Juice Boxes
Sold in 12oz 6-packs | 24.99 each

Topo Chico Sparkling Water
Sold in 6-packs | 26.99 each

MIXERS & GARNISH

32oz bottles: Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice | 21.99 each

32 oz Pouches: Bloody Mary Mix, Margarita Mix | 21.99 each
Lemon or Lime Garnish | 12.99

POLICIES

ORDERING BY PHONE

Speak directly to our Suite Services Representatives at **770.813.7699**, available for advance ordering Monday–Friday 9:00am–5:00pm. For your convenience, voicemail is available after hours. We will retrieve messages after 10:00am the next business day. We are ready to assist you in every aspect of your suite catering needs.

BY EMAIL

All orders should be sent to suitelife@gassouthdistrict.com at least **five business days** before the event to ensure proper planning and food quality. **Late orders will be restricted to the event day menu.** Significant changes after the deadline will also face significant charges. During the event, contact your Suite Captain for food and beverage orders (limited to event day selections).

SPECIALTY ORDERS

Please call your Suite Services Representative to discuss any specialty orders or dietary requests.

CUSTOM MENU REQUESTS

We would be delighted to collaborate with you on a custom food menu for your suite. To ensure we can source all necessary items, we kindly request a minimum of **seven (7) business days' notice**, sent to SuiteLife@GasSouthDistrict.com. Please note that **full payment (100%) is required no later than four (4) calendar days prior to the event**. Kindly be advised that all custom menu orders are **non-refundable**. We look forward to creating a memorable experience for you and your guests.

ORDER CONFIRMATION

Orders received Monday–Friday 9am–5pm will be processed within 24 hours. If an order isn't received **five business days** before the event, we will contact you to confirm attendance. If you don't receive confirmation, your order hasn't been processed; please call us to ensure fulfillment.

BEVERAGE SERVICE

It is suggested that Suite holders take inventory at the end of each event to aid in the ordering needs for the next event. Beverage service is provided from a built-in bar and refrigerator, to be stocked with your choice of products. A full range of beverages are listed in the beverage selection menu. It is recommended that suite holders establish a desired level of liquor, beer, wine, and soft drinks for their suite. You can make arrangements for your beverage service by consulting with the Suite Service Representative or by referring to the recommended bar inventory. Our staff will stock your bar before each event, and replenish your inventory back to the original amount after the event. As part of your replenishment, our Suite Service Representative will verify the reorder with you and then the bill will be charged to your suite credit card. If you have any changes to your inventory, **we must be contacted at 770.813.7699 prior to the event**. We welcome your special requests for beverage items not found on our menu. We ask that you provide us a minimum **five (5) business days** advance notice. We can stock your specialty beverages at the desired temperature for service on event day.

CANCELLATIONS

If you need to cancel an order, please contact your Suite Services Representative at least **five (5) business days** prior to the event. Charges will not be incurred if this procedure is followed.

PAYMENT METHODS

We want to ensure you that your event billings are always accurate and complete. Upon entering your suite, your Suite Captain will verify with you the receipt of your order. At the end of the event, you will be presented with a guest check, which includes all pre-orders and event day orders through halftime. Guests who are not authorized to charge for food and beverage on the Suite holder's credit card may pay with Visa, MasterCard, Discover, or American Express. The charges reflected on the event billing will be automatically charged to the credit card on file for the suite. All billings will include a 25% production fee, 3% Credit Card Processing Fee, 6% Georgia State Tax and a 3% Georgia State Alcohol Tax. Proof of the Pudding reserves the right to withhold services at future events if the above outlined procedures are not met.

POLICIES

25% Production Fee

A Production Fee of twenty-five percent (25%) shall be applied to all food and beverage orders.

The Production Fee shall cover costs associated with the provision of essential service-related items, including but not limited to:

- **Serving Pieces:** trays, platters, chafing dishes, and all presentation equipment required for service.
- **Utensils:** serving utensils, guest flatware (if applicable), and any specialty service tools necessary for menu execution.
- **Paper Supplies:** napkins, disposable plates and utensils, cups, and related paper or eco-friendly products.

The Production Fee further contributes to expenses incurred for preparation, setup, and execution of service.

The Production Fee shall not be construed as a gratuity, service charge, or tip, and shall not be distributed to service staff.

ALCOHOL POLICIES

Proof of the Pudding & Gas South District are dedicated to providing quality events that promote enjoyment and safety for everyone. Georgia Law requires that all consumers of alcoholic beverages must be 21 years of age or older. It is the Suite holder's responsibility to monitor alcohol consumption within your suite, especially when minors are present.

Proof of the Pudding adheres to stringent alcoholic beverage guidelines that include:

- Minors are not permitted to consume alcoholic beverages.
- Alcohol cannot be brought into or taken from the Arena.
- It is unlawful to over-serve an individual
- Suite attendees are not permitted to take bottles or cans outside of the Suite area.

SPECIAL SERVICES

The Suite levels are staffed with Suite Supervisors and Captains. They are responsible for stocking your suite with your order. They will also ensure you receive your re-orders in a timely manner. For more personal attention, a Suite Attendant may be added at an additional cost of \$250.00 per event to aide in greeting guests, bartending, and overseeing your requested service.

F&B EXCLUSIVITY

All food and beverage menu items are prepared and presented by Proof of the Pudding Culinary and service professionals. Outside food and beverage may not be brought into your suite. No food and beverage may leave the venue

ADDITIONAL INFORMATION

Please remember that the Suite holder is ultimately responsible for all charges made to the suite. Charges incurred by your guests, if authorized, may be charged to the credit card on file. Credit cards are accepted as alternative forms of payment. If any of your guests should default on their bill, the Suite holder's credit card on file will be charged.

MENU ADVISORY

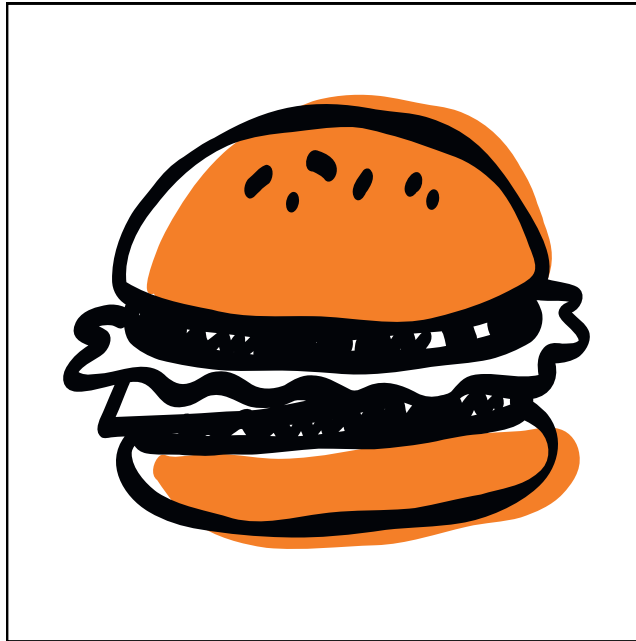
Proof of the Pudding's kitchens are not an allergy-free environment. Our kitchens and facilities use wheat, eggs, soy beans, sesame, milk, peanuts, tree nuts, fish, and shellfish. Please be aware that normal food service operations may involve shared cooking and preparation areas. This includes common fryer oil, grills, stoves, ovens, and counters. The possibility exists for the food items to come in contact with other food products. While we will always strive to accommodate all of our clients' dietary needs, due to these facts above, we are unable to guarantee that any menu items can be completely free of all allergens.

POLICIES

RECOMMENDED INVENTORY

- 1 bottle each of vodka, rum, gin, bourbon, scotch and blended whiskey (750ML ea.)
- 4 bottles of wine (750ML ea.)
- 6 x six packs of assorted beer
- 3 bottles of mixers
- 2 x six packs each of Coke, Diet Coke, Sprite, club soda, tonic water, ginger ale, spring water & sparkling water
- 2 bottles each of orange, grapefruit, and cranberry juices

We recommend that you use the above amounts as a guide for planning your suite bar. The Suite Service Representative will be available to assist you. If you do not wish to stock a par bar, all beverage items ordered will be billed per event.



THE 2025 GAS SOUTH ARENA MENU

proof of the pudding

GAS  **SOUTH**
DISTRICT