

recipes for suite success



Suites Menu | *proof the pudding*

Meet *proof of the pudding*

A Recipe for Success

For over 40 years, Proof of the Pudding has been catering the Southeast with our Innovative Culinary Creations, and we are extremely proud to partner with Gas South District! We have put together a wonderful variety of menu items for your culinary and beverage planning for the season. We believe that you'll find everything you need in this menu catalog for a great year of fun-filled events. We always like to come up with a little something special for you to try, so when inspiration strikes us, or we find a new item just too good to pass up, we will let you know. Keep your eyes open for our special promotions and new menu items.

The following Suite Services Directory contains ordering information, menu selections and helpful guidelines for our services offered. We ask that you and your guests familiarize yourselves with the information in this directory.

If you have any questions, please contact your Suite Services Representative at 770.813.7652.

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



CLASSIC SHRIMP COCKTAIL
Chilled Large Tiger Shrimp, Fresh Lemons,
Tangy Cocktail Sauce and Citrus Sriracha Aioli ^{GF}

MEDITERRANEAN FLAVOR
Traditional Lemon garlic hummus, red pepper
hummus, Italian Olive Mix, served with Naan
Bread and Fresh Vegetables

SEASONAL FRUIT PLATTER
Fresh Fruit and Berries, Orange Blossom
Honey-infused Greek Yogurt ^{GF}

**PETITE FILET MIGNON AND
BROILED COLD-WATER LOBSTER TAILS**
Melted Butter, Roasted Potatoes

**FOUR CHEDDAR MAC
OR MOCK MAC**

KETTLE CHIPS AND DIP
House-fried Kettle Chips, Creamy French Onion Dip

GAS SOUTH POPCORN BASKET



The V.I.P.

108.99 per person

All selections are served in increments of six.
Prices are inclusive of tax and fees.



Southern Sampler

95.99 per person

All selections are served in increments of six.
Prices are inclusive of tax and fees.

BUFFALO CHICKEN SANDWICH BAR

Buttermilk Fried Chicken Breasts, Spicy Buffalo Sauce, Sweet Hawaiian Buns, Sliced Havarti Cheese, Blue Cheese Celery Slaw

SOUTHERN STYLE BOURBON BEEF BRISKET

Smoked Beef Brisket, Bourbon-infused Sauce, Charred Onions, Fresh Rolls

GEORGIA CHEESE BOARD

Select Locally Sourced and International Cheeses, In-Season Fruits, Savannah Bee Honey, Preserves with Flatbreads and Crackers*

**Gluten friendly on request*

SOUTHERN POTATO SALAD

Mustard, Hardboiled Egg, Celery, Onion, Sweet Red Pepper

GRILLED GEORGIA PEACH HEIRLOOM SALAD

Grilled Peaches, Heirloom Tomatoes, Sweet Corn tossed with a Tangy Dijon-infused Vinaigrette, Baby Bibb Lettuce

PROOF'S SIGNATURE SNACK MIX

GAS SOUTH POPCORN BASKET

COCA-COLA FLANK STEAK

Grilled, Marinated Angus Flank Steak, Coca-Cola Infused Barbecue Sauce, Herb Roasted Potatoes, Crispy Onion Straws

APPLE WOOD SMOKED PORK SHOULDER

Tender Wood-Smoked Pulled Pork, Applewood Bacon Barbecue Sauce, Pickle Chips, Zesty Kale Power Slaw and Fresh Buns

SOUTHERN STYLE SAUSAGE DIP

Spicy Salsa, Cream Cheese, Sausage with House-crafted Tortilla Chips

ARCADIAN HARVEST SALAD

A blend of Petite Whole Leaf Lettuces, Fresh Berries, Crumbled Cheddar Cheese, Grape Tomatoes and Toasted Pecans, Raspberry Vinaigrette Dressing

CHARCUTERIE BOARD

Prosciutto, Sopressata, Capicola, Genoa Salami, Goat Lady Fig and Honey Spread, Bellavitano Merlot Cheese, Assorted Flatbreads

PROOF'S SIGNATURE SNACK MIX

GAS SOUTH POPCORN BASKET



Premium Selections

80.99 per person

All selections are served in increments of six.
Prices are inclusive of tax and fees.

Ultimate Tailgate

PARTY
4
PACKAGE

65.99 per person

All selections are served in increments of six.
Prices are inclusive of tax and fees.

JOEY BURGER BAR

Locally-Sourced, Custom-Blended Beef Burgers, Crispy Pecan Wood Bacon Strips Smoked Wisconsin Cheddar Cheese Spread, Sautéed Onions, Lettuce, Tomatoes, Cheeses, Mustard, Ketchup And Fresh Buns

THE ULTIMATE HOT DOG BAR

The Classic American featuring Grilled All-Beef Hot Dogs with Chopped Onions, Shredded Cheese, Slaw, Mustard, Ketchup, Relish And Fresh Buns **or** Choose One of our internationally themed for a New Flavor Sensation:

- **Greek** – Feta Cheese, Pepperoncini, Black Olives and Tzatziki Sauce
- **Fiesta** – Crushed Fritos, Chili, Pico de Gallo, Guacamole, Sour Cream
- **Chicago** – Dill Pickle Spears, Sport Peppers, Sliced Tomatoes, Celery Salt

**Additional charge of 1.00 per person, available in increments of 6*

HOME STYLE SOUTHERN CHICKEN TENDERS

Lightly-breaded Tenders, Honey Mustard and Chipotle Ranch Dip, Seasoned Fries

SENSATIONAL TRIO OF SALADS

Arcadian Harvest, Chopped Iceberg BLT, Greek Pasta Salad

CHIPS AND SALSA SAMPLER

House-made Tortilla Chips with Salsa Roja, Salsa Verde and Cool Guacamole

GAS SOUTH POPCORN BASKET



"Beyond Brilliant"

80.99 per person

All selections are served in increments of six.
Prices are inclusive of tax and fees.

Take your dining experience to a whole new level with our sustainable plant-based menu that's good for you and the planet.

THE BEYOND BURGER BAR

Chargrilled Burgers made from The World's First Plant-Based Protein that looks And cooks like meat without GMOs, soy or gluten. Sautéed Onions, Smoked Wisconsin Cheddar Cheese Spread, Lettuce, Tomatoes, Cheeses, and Mustard, Ketchup and Fresh Buns

BEYOND BRATS AND SAUSAGE BAR

Sweet Italian Links and Brats made from Beyond Protein served with Sautéed Peppers and Onions, Freshly Baked Potato Rolls, Power Kale Slaw and Condiments

CAULIFLOWER CRUST PIZZA PIES

Choose two baked-to-order, plant-based, gluten-friendly Cauliflower Pies, topped with your choice of Beyond Sausage or Beyond Burger Meat, Fresh Vegetables and Mozzarella Cheese

ARCADIAN HARVEST SALAD

A blend of Petite Whole Leaf Lettuces, Fresh Berries, Crumbled Goat Cheese, Grape Tomatoes and Toasted Pecans, Raspberry Vinaigrette Dressing

CHIPS AND SALSA SAMPLER

House-made Tortilla Chips with Salsa Roja, Salsa Verde and Cool Guacamole

GAS SOUTH POPCORN BASKET

NEW

Lite Bites

serves 6

BEER BATTERED PUB PICKLES

Fried Dill Pickle Spears, Cool Chipotle Ranch Aioli 46.99

BUFFALO CAULIFLOWER BITES

Battered Cauliflower Florets, dipped in Buffalo Sauce, Blue Cheese Dip 46.99

TOASTED CHEESE RAVIOLI

Lightly Breaded Cheese-filled Pasta, Spicy Warm Marinara Sauce 46.99

SWEDISH MEATBALLS

Savory Meatballs simmered in Bordelaise and Sour Cream Sauce 52.99

SPRING ROLLS

Asian-Inspired Vegetables in Crisp Wonton Wrappers, Thai Sweet Chili Dip 58.99

COCONUT CRUSHED FRIED SHRIMP

Malibu Rum Pineapple Salsa 61.99

Add-on & Event Day Selections

All Selections serve 6 Guests

Cold Appetizers

CLASSIC SHRIMP COCKTAIL*

Chilled Large Tiger Shrimp, Fresh Lemons, Tangy Cocktail Sauce and Citrus Sriracha Aioli 95.99 

SEASONAL FRUIT PLATTER

Fresh Fruit and Berries, Orange Blossom Honey-infused Greek Yogurt 56.99 

GEORGIA CHEESE BOARD*

Select, Locally-sourced and International Cheeses, In-season Fruits, Savannah Bee Honey, Preserves, Flatbreads and Crackers 95.99 **GF on request*

CHARCUTERIE BOARD

Prosciutto, Sopressata, Capicola, Genoa Salami, Goat Lady Fig and Honey Spread, Bellavitano Merlot Cheese, Flatbreads and Crackers 78.99 **GF on request*

MEDITERRANEAN FLAVOR

Traditional Lemon Garlic Hummus, Red Pepper Hummus, Italian Olive Mix, served with Naan Bread and Fresh Vegetables 78.99

CRANBERRY PECAN TORTE

A Sweet Vanilla-infused Blend of Cream Cheese, Sweet Dried Cranberries and Toasted Pecans, Buttery Crackers 56.99

Hot Appetizers

SOUTHERN STYLE SAUSAGE DIP

Spicy Salsa blended with Cream Cheese and Sausage, House-crafted Tortilla Chips 67.99

HOMESTYLE SOUTHERN CHICKEN TENDERS*

Lightly Breaded Tenders, Honey Mustard and Chipotle Ranch Dip; Seasoned Fries 86.99

WING BAR*

Crispy Wings served with Buffalo, Spicy Orange and Garlic Parmesan Sauces with a side of Fresh Cut Vegetables and Cool Ranch Dip 86.99

AVOCADO FRIES*

Breaded and fried Haas Avocado Slices, Cilantro Crema Dip 56.99

CUBAN DIP

Mojo Pork, Boar's Head Ham, Dill Pickles, Spicy Mustard, Swiss Cheese, Cream Cheese, Toasted Cuban Bread 67.99

FRESH BAKED PRETZEL BITES*

Served hot from the oven, dusted with Sea Salt, Tangy Beer Cheese Dip 45.99

Hot Entrées

APPLEWOOD SMOKED PORK SHOULDER

Tender, smoked Pulled Pork, Applewood Bacon BBQ Sauce, Fresh Buns, Pickle Chips, Zesty Kale Power Slaw 96.99

NACHO BAR

Pork Carnitas and Achiote Chicken, Warm Queso Dip, Shredded Lettuce, Crumbled Cotijo, Pico De Gallo, Guacamole and Sour Cream. House-crafted Tortilla Chips 105.99 **Vegetarian on request*

THE ULTIMATE PIZZA PIE*

Baked to order. Choose Cheese, Pepperoni, Sausage, Vegetable, or Supreme 37.99

CAULIFLOWER CRUST PIZZA PIES

Plant-based and baked to order, gluten-friendly; Cheese, Beyond Sausage (plant-based), Vegetable, Supreme 61.99

BAKED CAVATAPPI

Pasta layered with Basil Marinara, Ricotta and Mozzarella Cheeses, Mini Meatballs and Warm Garlic Knots 70.99

LOW COUNTRY SHRIMP AND GRITS

Creamy Stoneground Grits, Sautéed Shrimp, Andouille Sausage, Pepper & Onion Hash, Grated Cheddar Cheese 105.99

Add-on & Event Day Selections continued

All Selections serve 6 Guests

The Grill Station

JOEY BURGER BAR*

Locally Sourced, Custom Blended Beef Burgers, Crispy Pecan Wood Bacon Strips, Smoked Wisconsin Cheddar Cheese Spread, Sautéed Onions, Lettuce, Tomatoes, Cheeses, Mustard, Ketchup and Fresh Buns 95.99

THE BEYOND BURGER AND BRAT BAR

Chargrilled Burgers and Brats made from the World's First Plant-Based Protein that looks and cooks like meat without GMOs, soy or gluten. Sautéed Onions, Smoked Wisconsin Cheddar Cheese Spread, Lettuce, Tomatoes, Cheeses, Mustard, Ketchup and Fresh Buns 113.99

THE ULTIMATE HOT DOG BAR*

The Classic American featuring Grilled All-Beef Hot Dogs with Chopped Onions, Shredded Cheese, Slaw, Mustard, Ketchup, Relish and Fresh Buns **or** choose one of our internationally themed for a New Flavor Sensation:

- **Greek** – Feta Cheese, Pepperoncini, Black Olives and Tzatziki Sauce
- **Fiesta** – Crushed Fritos, Chili, Pico de Gallo, Guacamole, Sour Cream
- **Chicago** – Dill Pickle Spears, Sport Peppers, Sliced Tomatoes, Celery Salt

*Classic 86.99 International 96.99

BUFFALO CHICKEN SANDWICH BAR

Buttermilk Fried Chicken Breasts, Spicy Buffalo Sauce, Sweet Hawaiian Buns, Sliced Havarti, Blue Cheese Celery Slaw 96.99

Scrumptious Sandwiches

HOT CUBAN TORTA

Mojo Pork, Ham, Swiss Cheese, Dill Pickles, Spicy Mustard, fresh Cuban-Style Pandame Bun 96.99

MUFFALETTA SANDWICH BOARD

Capicola, Ham, Provolone and Swiss Cheese, Olive Relish on Fresh Baked Sesame Round 86.99

CHICKEN SALAD CROISSANTS

Chicken Salad, Green Apples, Toasted Pecans, Grapes, Flaky Butter Croissants 86.99

BOAR'S HEAD MESQUITE TURKEY WRAP

Wood-smoked, Tender Premium Turkey Breast, Chilled Greens, Tomato, Pepper Jack Cheese, our special Gourmet Sauce, Soft Whole Wheat Tortillas 78.99

CHILLED TENDERLOIN PLATTER

Grilled Beef Tenderloin, Heirloom Tomatoes, Baby Greens, Horseradish Cream Sauce, Fresh Potato Rolls 148.99

Savory Salads

SENSATIONAL TRIO OF SALADS

Arcadian Harvest, Chopped Iceberg BLT, Greek Pasta Salad 70.99

CHOPPED ICEBERG BLT

Chilled, Fresh Artisan Iceberg Lettuce, Diced Tomato, Crispy Smoked Bacon and Blue Cheese Crumbles, Buttermilk Ranch Dressing 70.99

THE ARENA HOUSE

Seasonal Greens, Shredded Carrots, Red Cabbage, Cucumber, Grape Tomatoes, Buttermilk Ranch and Tangy Raspberry Vinaigrette Dressings 61.99

ARCADIAN HARVEST

Blend of Petite Whole Leaf Lettuces, Fresh Berries, Crumbled Goat Cheese, Grape Tomatoes, Toasted Pecans, Raspberry Vinaigrette 70.99

GREEK PASTA

Chopped Romaine Lettuce, Grape Tomatoes, Pepperoncini, Kalamata Olives, Feta Cheese, Cavatappi Pasta, Citrus Oregano Vinaigrette 70.99

GAS SOUTH POWER SALAD

A powerhouse salad of Fresh Kale, Green Cabbage, Brussels Sprouts, Roasted Pumpkin Seeds, Sundried Cranberries, Poppyseed Dressing 61.99

*Add grilled shrimp or chicken breast to any above
5.99 per person*

Add-on & Event Day Selections continued

All Selections serve 6 Guests

Sides

SEA SALT ROASTED FINGERLING POTATOES

Pan-roasted and tossed in Olive Oil 61.99

FOUR CHEDDAR MAC

Bechamel blend of Sharp, White, Mild and Colby Jack Cheddars 61.99

MOCK MAC

Cauliflower Florets tossed in Bechamel Cheddar 61.99

ROASTED CORN SOUFFLE

Flame-roasted Corn, Egg, Cream and Spices 61.99

TATOR TOT CASSEROLE

Crispy Tots, Smoked Bacon, Sautéed Onions, Heavy Cream, Parmesan Cheese 61.99

SOUTHERN POTATO SALAD

Mustard, Hardboiled Egg, Celery, Onion, Sweet Red Pepper 46.99

HOUSE FRIES

Hearty crisp Potato Wedges, Chipotle Ranch Aioli 46.99

Sweets for the Suite

COOKIE PLATTER

Freshly Baked Chocolate Chip Cookies dipped In Dark Chocolate, White Macadamia Nut Cookies dipped in White Chocolate 46.99

THE GIVING KITCHEN* HERO COOKIE

Gluten-friendly Sea Salt Chocolate Chip Cookies with a Mission... Percentage of Proceeds are donated to the Giving Kitchen 52.99

SUGARLOAF SUNDAE BAR

Vanilla Bean Ice Cream delivered in-suite with your favorite Syrups, Whipped Cream, Toppings and Sugar Cones 61.99

OREO CHEESECAKE

House-crafted individual Oreo Cheesecakes, Sweet Whipped Cream, Berries 70.99

SIGNATURE BROWNIE SELECTION

House-made Butterfinger Blondies and Chocolate Cheesecake Brownies 52.99

SPECIAL OCCASION CAKE

Let us get the Perfect Cake 87.99

**To learn more about the Giving Kitchen, visit <https://thegivingkitchen.org>*

Suite and Salty Snacks

KETTLE CHIPS AND DIP

House-fried Kettle Chips, Creamy French Onion Dip 41.99

ROASTED MIXED NUTS 41.99

GAS SOUTH SNACK MIX

A blend of Sweet and Savory items creating Our Special House Snack Mix 52.99

THE GAS SOUTH POPCORN BASKET 32.99

CHIPS AND SALSA

House-fried Tortilla Chips, Guacamole, Salsa Roja and Salsa Verde 41.99

WITH HOT QUESO DIP 61.99

Beverages

VODKA

Each 750 ml serves approx. 20 drinks

Ketel One 91.99
Grey Goose 92.99
Lit Vodka 58.99

SCOTCH

Each 750 ml serves approx. 20 drinks

Dewars White Label 77.99
Chivas Regal 118.99
Glenlivet 136.99

WHISKEY

Each 750 ml serves approx. 20 drinks

Knob Creek 101.99
Maker's Mark 80.99
Jim Beam 56.99
Crown Royal 85.99
Jack Daniels 70.99
Bulleit 100.99
Four Roses 116.99

GIN

Each 750 ml serves approx. 20 drinks

Bombay 74.99

RUM

Each 750 ml serves approx. 20 drinks

Gosling Gold 45.99

TEQUILA

Each 750 ml serves approx. 20 drinks

Jose Cuervo Gold 59.99
Patron Silver 129.99

COGNAC

Each 750 ml serves approx. 20 drinks

Courvoisier VSOP 101.99
Remy Martin VSOP 123.99

MARGARITA

Each 750 ml serves approx. 20 drinks

Skinny Girl 47.99

SPARKLING AND WHITES

750 ml

La Marca Prosecco 61.99
Domain St. Michelle Brut 51.99
Ca' Bianca Moscato 43.99
Candoni Pinot Grigio 63.99
Callie Collection Pinot Grigio 54.99
Robert Mondavi Private Selection,
Chardonnay 39.99
Kim Crawford Chardonnay 45.99
Sonoma Cutrer Chardonnay 86.99
Chateau St. Michelle Riesling 52.99
Kim Crawford Sauvignon Blanc 42.99

BLUSHES & REDS

750 ml

Sutter Home White Zinfandel 38.99
Mark West Pinot Noir 57.00
Concannon Pinot Noir 62.99
Brazin Zinfandel 62.99
Robert Mondavi Private Selection,
Malbec 38.99
Apothic Red Blend 51.99
Roffino Chianti 47.99
Backstory, Cabernet Sauvignon 47.99
1790, Cabernet Sauvignon 41.99
Louis Martini, Cabernet Sauvignon 64.99

CORDIALS

Kahlua 61.99
Bailey's Irish Cream 70.99
Amaretto Disaronno 82.99
Grand Marnier 127.99

DOMESTIC BEER

12oz, 6 pack

Michelob Ultra 34.99
Coors Light 34.99
Miller Lite 34.99
Redd's Apple Ale 34.99
Sharp's Non-Alcoholic 34.99

IMPORTED BEER

12oz, 6 pack

Amstel Light 42.99
Heineken 42.99
Corona 42.99

CRAFT BEERS

12oz, 6 pack

Terrapin Hopsecutioner IPA 42.99
Sweetwater 420 Extra Pale Ale 42.99
Blue Moon 42.99
Slow Pour Brewing Company
Nostalgia 42.99

MALT BEVERAGES

12oz, 6 pack

White Claw Hard Seltzer, Black Cherry
Spiked Sparkling Water 34.99
White Claw Hard Seltzer, Natural Lime
Spiked Sparkling Water 34.99

Soft Drinks & Garnishes

6 PACKS

Dasani Water 24.99
Coke 22.99
Diet Coke 22.99
Coke Zero 22.99
Sprite 22.99
Barq's Root Beer 22.99
Pibb Xtra 22.99
Smart Water Sparkling 22.99
Seagram's Ginger Ale 22.99
Seagram's Club Soda 22.99
Seagram's Tonic Water 22.99

JUICES

Orange 18.99
Cranberry 18.99
Juice Boxes 18.99

COFFEE

One 12 Cup Airpot 37.99

CONDIMENTS, GARNISHES & MIXERS

Cocktail Olives 18.99
Lemon Garnish 11.99
Lime Garnish 11.99
Maraschino Cherries 8.99
Margarita Mix 18.99
Bloody Mary Mix 18.99
Sour Mix 18.99

Procedures

Ordering by Phone

Speak directly to our Suite Services Representatives at 770.813.7652. They are ready to assist you in coordinating every aspect of your suite catering needs. The suite hot line is available for advance ordering Monday-Friday 9:00 a.m. - 5:00 p.m. For your convenience, voicemail is available on the suite hot line after hours. We will retrieve messages after 10:00 a.m. the next business day.

By Email

All orders should be e-mailed directly to:
suitelife@gassouthdistrict.com

All food and beverage orders must be received no later than three (3) business days prior to the event. This lead-time is essential in the planning, purchasing and preparation process necessary to ensure the highest food quality possible. Any orders received past this deadline will be restricted to a limited menu selection and will be subject to an additional event day service charge. Major modifications to an order after the deadline will also be subject to this service charge.

Specialty Ordering of Food and Beverage Items

You may have the occasional dietary request or just a need for special food items we do not routinely offer. Just call your Suite Services Representative to discuss the possibilities. For your convenience, we offer event day ordering. For beverage orders, selections in the suite menu will remain available on event days.

Please contact your Suite Captain whenever you are ordering food or beverage during an event or call our Order Room at extension 7654. As a reminder, the items listed as event day menu items are the only items available on event day.

Order Confirmation

We will process and confirm all orders as we receive them. Your confirmation will be sent to you within 24 hours. This will include a copy of your advance order as processed. If we have not received an order from you by the three-day deadline, we will call you to inquire if your suite will be used for the upcoming event. If you do not receive confirmation, your order has not been received or processed. Please call us immediately and we will do our best to fill your order.

Cancellations

If you need to cancel a suite food or beverage order, please contact your Suite Services Representative in our catering office at least three (3) business days prior to the event. Charges will not be incurred if you follow this procedure.

Beverage Service

Suite holders and their suite administrators should maintain a good working knowledge of the beverage inventory in your suite.

We have found that most Suite holders prefer taking an inventory at the conclusion of each event, or have their private suite attendant take a closing inventory. This is most helpful in determining what you may want to order for the next event.

Beverage service is provided from a built-in bar and refrigerator, which can be fully stocked with your choice of products. A full range of beverages are listed for you in the beverage selection menu. It is recommended that Suite holders establish a desired level of liquor, beer, wine, and soft drinks for your suite. You can make arrangements for your beverage service by consulting with the Suite Service Department or by referring to the recommended bar inventory displayed in the beverage selection menu.

Once you have established what beverages you would like to have in your suite and the inventory amounts, our staff will stock your bar before each event. After each event, our staff will replenish your beverage inventory back to the original amount.

As part of your replenishment, our Suite Service Department will verify the reorder with you and then the bill will be charged to your suite credit card. Keep in mind, if you have any changes to the beverage inventory, our Service Department must be contacted at 770.813.7652 prior to the event.

We welcome your special requests for beverage items not found on our menu. We ask that you please provide us with a minimum five (5) days advance notice so that we can be sure to have your favorite selections stocked at the appropriate temperature for service on event day.

You may replenish your beverages during an event by contacting your Suite Captain or by calling us on the Suite Service line from your suite telephone (dial extension 7654).

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

- Minors (under the age of 21) are not permitted to consume alcoholic beverages.
- It is the Suite holder's responsibility to monitor alcohol consumption within your suite. This is a very serious responsibility and it is recommended that you designate a specific individual to monitor consumption in your suite when minors are present.
- Alcoholic beverages cannot be brought into or taken from the Arena.
- It is against the law to serve alcohol to a person who is intoxicated.
- Suite attendees are not permitted to take bottles or cans outside of the designated suite area.

Proof of the Pudding and Gas South District are dedicated to providing quality events that promote enjoyment and safety for everyone. This is best achieved when moderation is practiced.

Alcohol Polices

On behalf of Proof of the Pudding and Gas South District, we want to maintain a safe and fun environment for the Suite holders and their guests. Georgia law requires that all consumers of alcoholic beverages must be of legal drinking age, which is twenty-one years of age. It is the Suite holder’s responsibility to monitor alcohol consumption within your suite. All alcohol must be consumed in plastic containers.

Beverage Par Inventory System

We recommend that you establish a par system for your suite bar. We offer many brand names and will strive to fulfill your special request orders as well. All beverage items are sold by the specified amounts listed. An inventory will be taken after each event and your bar will be restocked to its original par. We will restock liquor only if a bottle is less than half-full. Any new items added back to your original bar inventory will be charged to your suite credit card. We will stock any other items that you wish on a request only basis.

Recommended Minimum Bar Inventory

- 1 bottle each vodka, rum, gin, bourbon, scotch and blended whiskey (750 ml)
- 4 bottles of wine (750 ml)
- 6 six packs assorted beer
- 3 bottles of mixers of your choice
- 2 six packs each of Coca-Cola®, Diet Coke®, Sprite®, club soda, tonic water, ginger ale, spring water and sparkling water
- 2 bottles each of orange, grapefruit and cranberry juices
- 1 box of stir straws (no charge)
- 1 box of beverages napkins (no charge)
- 1 pack of 10oz cups (no charge)
- 1 pack of 14oz cups (no charge)

We recommend that you use the above amounts as a guide for planning your suite bar. Our Suite Service Department will be happy to answer your questions and guide you through the planning of your beverage service. If you do not wish to stock a par bar, all beverage items ordered will be billed per event.

Special Services

The suite levels are staffed with Suite Supervisors and Suite Captains. They are responsible for stocking your suite with the food and beverage items you have ordered and will also ensure

that you receive your re-orders in a timely manner. For more personal attention, a suite attendant may be added to your suite at a cost of 125.00 per event to aid in greeting guests, bartending and overseeing your food and beverage service.

Food and Beverage Exclusivity

All food and beverage menu items are prepared and presented by the Proof of the Pudding culinary and service professionals. Outside food and beverage may not be brought into your suite. We will make every effort to provide you with any special items that you may require.

Special Amenities

There are many items that we can provide for your suite, such as personalized napkins, celebration décor and party favors. We are happy to assist you in planning and arranging all details of your special event. Please call 770.813.7652 with your requests.

Payment Methods

We want to ensure you that your event billings are always accurate and complete. Upon entering your suite, a Proof of the Pudding representative will verify with you the receipt of your food and beverage order and that it is to your satisfaction. Guests who are not authorized to charge for food and beverage on the Suite holder’s credit card may pay with Cash, Visa, MasterCard, Discover Card or American Express. 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.

The charges reflected on the event billing will be automatically charged to your credit card on file for your suite. All event billings will include a 22% production 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.

Other Information

Please remember that you, the Suite holder, are ultimately responsible for all charges made to the suite. Charges incurred by your guests, if authorized, may be charged to your suite credit card on file, cash or their personal major credit card. However, 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 allergy-free environments. Our kitchens and facilities do use wheat, eggs, soybean, milk, peanuts, tree nuts, fish and shellfish. Please be aware that normal food service operations may involve shared cooking and preparation areas, including 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.

Important Contacts

Darrell Willms

Director of Food and Beverage
Proof of the Pudding
Office 770.813.7650
Cell 404.731.6658
dwillms@gassouthdistrict.com

Al Ciccone

Arena General Manager
Proof of the Pudding
Office 770.813.7699
Cell 678.358.8499
aciccone@gassouthdistrict.com

GAS  **SOUTH**
DISTRICT

proof of the pudding