

proof of the pudding **GAS**  **SOUTH**
DISTRICT

the bar experience

BEVERAGES



BAR & BEVERAGE

Please select between a consumption-based hosted bar or a cash bar for your event.
Bartenders are available at 300.00 each for four hours of service.

HOSTED BAR

Based on consumption.

Premium Brand Cocktails | 12.99

Premium Wine | 10.99

Imported & Craft Beer | 9.99

Domestic Beer | 8.99

Sodas & Waters | 3.99

CASH BAR

Individual purchase.

Premium Brand Cocktails | 13.99

Premium Wine | 11.99

Imported & Craft Beer | 10.99

Domestic Beer | 9.99

Sodas & Waters | 3.99

SIGNATURE COCKTAILS | MP

Ready to raise the bar? Work with your Sales Rep to include a Custom-Crafted Cocktail for your next event.

ZERO-PROOF MOCKTAILS | MP

No alcohol? No worries – Elevate your event by including a Custom-Crafted Mocktail. Ask your Sales Rep for details.

DRINK TICKETS | MP

Booking a hosted option? Include drink tickets for a seamless bar experience. See your Sales Rep for details.

25% service charge and 6% sales tax not included in pricing. A \$1,500 food and beverage minimum required before production and tax. Orders below the minimum are subject to a \$2.99 per-person surcharge and \$250 staffing fee.



BAR SELECTIONS

Super premium selections available upon request for a market price.

THE DETAILS

PREMIUM LIQUOR

Glenlivet Scotch, Bulleit Bourbon, Crown Royal Whiskey, Farmer's Gin, Tito's Vodka, Lunazul Tequila, Bacardi Rum

PREMIUM WINE

Bonanza Cabernet Sauvignon, Emmolo Sauvignon Blanc, Sea Sun Pinot Noir

IMPORTED & CRAFT BEER

Creature Comforts Tropicalia IPA

DOMESTIC BEER

Michelob Ultra, Creature Comforts Classic City Lager

NON-ALCOHOLIC BEER

Michelob Ultra Zero, *available upon request*

SELTZERS & CIDERS

Cutwater Seltzer, ATL Hard Cider

THE LABOR

BARTENDER FEE

300.00 per bartender, covers four hours of service.

+50.00 per hour, per bartender after four hours of service.

Bar relocation during event: +\$250 per bar, per additional location.

Specialty Liquor Requests: Clients wishing to request liquor, wine, champagne, or spirits not included in our standard bar offerings may do so, subject to availability and venue approval. Specialty items are ordered specifically for your event and require advance payment at the quoted retail price, including any applicable distributor minimum order quantities or case purchases. Please refer to our **Specialty Liquor Requests & Special Order Policy** for complete terms and conditions.

25% service charge and 6% sales tax not included in pricing. A \$1,500 food and beverage minimum required before production and tax. Orders below the minimum are subject to a \$2.99 per-person surcharge and \$250 staffing fee.

POLICIES

Proof of the Pudding creates memorable culinary experiences using the freshest locally sourced ingredients and exceptional attention to detail—delivering an outstanding dining experience at **Gas South Convention Center**.

PLEASE REVIEW OUR POLICIES

Proof of the Pudding holds the exclusive catering contract with **Gas South District** and sole distribution rights for all food and beverage services.

MENUS

Menu selections and event details must be submitted at least **four (4) weeks prior** to your event. Your Sales Representative will help tailor our menu offerings to fit your event needs and support a successful experience.

GUARANTEES

A final guest count is required **seven (7) business days prior** to your event and may not be reduced after this deadline. Increases may be accommodated up to **three (3) business days prior**, up to 5% of the final guarantee, pending kitchen approval and subject to additional charges at Proof of the Pudding's discretion. If a final count is not received, Proof of the Pudding reserves the right to charge for the number of guests listed on the contract.

PRICING

All prices exclude a 25% production charge and 6% sales tax. Due to market fluctuations, pricing is subject to change up to 60 days prior to the event, after which confirmed pricing will apply. Pricing effective as of July 9th, 2026.

CONTRACTS & DEPOSITS

The signed contract, terms, addendums, and banquet event orders constitute the full agreement between the client and Proof of the Pudding. **Proof of the Pudding is not obligated to provide catering services without a fully executed contract.**

Full payment is due prior to the event date. Proof of the Pudding reserves the right to deny service without a signed contract and completed payment.

CANCELLATION

All cancellations must be submitted in writing.

- After contract signing: all deposits and payments are non-refundable
- Less than two (2) weeks to 72 hours prior: 50% of estimated charges apply
- Less than 72 hours prior: 100% of estimated charges apply

If cancellation occurs due to **mutual agreement** or **unforeseen circumstances**, only actual food and labor costs incurred will be charged.

FOOD LIABILITY

Proof of the Pudding guarantees the quality and freshness of food served for up to **four (4) hours from the start of service**. Food held beyond this timeframe may be subject to reduced quality and increased food safety risk. Per health regulations, food may not be removed from the premises after service. As a participant in the Atlanta Community Food Bank, excess unserved food may be donated under regulated conditions.

FOOD ALLERGENS

Our kitchen is not an allergen-free environment. We handle common allergens including wheat, eggs, soy, dairy, peanuts, tree nuts, fish, sesame, and shellfish.

Shared equipment and preparation areas may result in cross-contact. While we strive to accommodate dietary needs, we cannot guarantee any item is completely allergen-free.

BEVERAGE SERVICE

We offer a full selection of beverages to complement your event. Proof of the Pudding is the licensed provider and enforces all applicable alcohol service regulations.

- Georgia law requires all consumers of alcoholic beverages to be 21 years of age or older.
- Valid identification is required for all guests, every time.
- Outside alcohol is not permitted.
- Service may be refused to intoxicated or underage individuals.
- Alcohol may not be removed from the premises.