

Innovative Culinary Partner
www.proofpudding.com

The Arena at Gwinnett Center
6400 Sugarloaf Parkway
Duluth, Georgia 30097
770-813-7654
www.gwinnettcenter.com



menu catalog



We Love What We Do and You Will Too!

For over 25 years Proof of the Pudding has been catering Atlanta with our Innovative Culinary Creations. We are extremely proud to be a partner with the Arena at Gwinnett Center! We have a winning team of culinary and service professionals who are eager to showcase our creative talents to you and your suite guests. It is through our experience in providing food and beverage service to the many fine facilities and clients in Atlanta that we have perfected our culinary abilities and service standards.

Proof has put together a wonderful variety of menu items for your culinary and beverage planning for the upcoming Arena season. After listening to you, our customer, our Chefs have changed the service size to increments of six. This will enable you to try different items without worrying about ordering too much.

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. 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 Service Directory contains ordering information, menu selections and helpful guidelines of our services offered. We ask that you and your guests familiarize yourselves with the information described in this directory. If you have any questions, please contact our Suite Services Representative at (770) 813-7654.

Bon Appetit!

**premium culinary
packages**



Atlanta Casual

Cabos Chips and Salsa

Bottomless Buttered Popcorn Bowl

Fresh popped! All you can eat!

Crispy Chicken Tenders with Fries

Fried chicken tenders, fries, honey mustard dip

Proof's Crunchy Three Cabbage Slaw

Southern Comfort Potato Salad

Grilled Burger Bar

Premium steak burgers, sautéed onions and fresh buns, lettuce, tomato, cheeses and red onion

The Ultimate Hot Dog Bar

All beef grilled hot dogs, with sauerkraut, chopped onions, shredded cheese and fresh buns

29 per person

All selections are served in increments for six guests

POP Rocks!

Bottomless Buttered Popcorn Bowl

Fresh popped! All you can eat!

Cajun Snack Mix

Cabos Chips and Salsa

With hot queso dip

Classic BLT Salad

Crisp iceberg wedges topped with smoked bacon, chopped tomato, gorgonzola, buttermilk ranch dressing

Artisan Fruit and Cheese

Mélange of gourmet cheeses, seasonal fruits and berries, flatbread selections

Focaccia Club Sandwich

Parmesan-tomato focaccia stacked with Virginia ham, smoked turkey, apple wood smoked bacon, Cheddar and Swiss cheese, lettuce and tomato

Ultimate Pizza

Baked to order

Proof's 2-Way Wings

Our selection of Georgia hickory barbecue, teriyaki sesame, celery and carrot sticks, bleu cheese dip

Quesadilla Sampler

Spicy chicken, grilled steak and Monterey Jack cheese with peppers and onions in warm flour tortillas. Enjoy with sour cream, salsa and guacamole

49 per person

All selections are served in increments for six guests





Live it Up

Bottomless Buttered Popcorn Bowl

Fresh popped! All you can eat!

Fancy Mixed Nuts

Artisan Fruit and Cheese

Mélange of gourmet cheeses, seasonal fruits and berries, flatbread selections

Spiced Chicken Caesar Cups

Individual Parmesan cups with baby romaine, shaved cheese, and chopped tomatoes topped with spicy chicken strips and garlic herb croutons

Pecan Chicken Salad Croissants

French croissants filled with pecan chicken salad

Honey-Roasted Vegetables

Roasted seasonal vegetables, balsamic dressing

Spicy Fire-Roasted Burritos

Spicy chicken and roasted corn wrapped in flour tortillas with peppers, onions and cheese, with salsa, guacamole and sour cream

Pepper Crusted Beef Tenderloin

Seared beef tenderloin, horseradish sauce, fresh breads

59 per person

All selections are served in increments for six guests

POP Star

Bottomless Buttered Popcorn Bowl

Fresh popped! All you can eat!

Cajun Snack Mix

Decadent Shrimp

Chilled large tiger shrimp, spicy cocktail sauce

Pesto Pasta Salad

Trio of tortellini filled with a trio of cheeses tossed with sundried tomato, crunchy vegetables and basil pesto vinaigrette

Artisan Fruit and Cheese

Mélange of gourmet cheeses, seasonal fruits and berries, flatbread selections

Italian Combo

Fresh Italian bread stacked with salami, ham, roast beef, prosciutto, oregano aioli, shaved onion and provolone cheese

Southern Sausage and Cheese Dip

Spicy salsa blended with cream cheese and sausage. Served with crisp tortilla chips

Cajun Fried Turkey

Boneless turkey breast fried with Cajun spices, red pepper aioli, fresh breads

38 per person

All selections are served in increments for six guests





Classic POP

Popcorn Bowl

Fresh popped! All you can eat!

Cajun Snack Mix

Honey Roasted Peanuts

Fresh Vegetable Selection

From Farm to Suite Fresh Vegetables,
creamy ranch dip

Hot and Spicy Wings

Buffalo chicken wings, celery and carrot
sticks, bleu cheese dip

Roast Beef

Roast beef and Danish havarti cheese on
fresh ciabatta bread, horseradish cream,
lettuce, tomato and shaved onions

Georgia Pulled Pork BBQ

Slow roasted pork bbq, fresh buns,
macaroni and cheese

Southern Comfort Potato Salad

Proof's Crunchy Three Cabbage Slaw

38 per person

*All selections are served in increments
for six guests*

appetizers



Decadent Shrimp ^d

Chilled large tiger shrimp, spicy cocktail sauce 56

Cedar Plank Salmon

Fresh salmon gently smoked, caramelized onion marmalade, artisan breads 60

Crispy Coconut Shrimp

Thai spiced shrimp, skewered, roasted corn and black bean salad, exotic tropical salsa 60

Artisan Cheese and Fruit ^d

Mélange of gourmet cheeses, seasonal fruits and berries, flatbread selections 34

Nine Layer Dip

Scrumptious layers of beans, Cheddar cheese, tomatoes, olives, jalapeños, sour cream, guacamole, salsa fresca and cilantro. Served with crisp tortilla chips 24.50

Fresh Fruit and Berries ^d

Chef's selection of seasonal fresh fruits and berries 26

Fresh Vegetable Selection

From Farm to Suite Fresh Vegetables, creamy ranch dip 22

Honey-Roasted Vegetables

Roasted seasonal vegetables, balsamic dressing 24.50

All selections are served in increments for six guests

^d Available on day of event. Additional fees apply

On fire

Southern Chicken Tenders ^d

Crispy chicken tenders served with fries and honey mustard sauce 34

Spinach and Crab Dip

Blend together fresh coastal crab meat, spinach, Parmesan cheese and fresh herbs, enjoy with gourmet crackers 37

Hot and Spicy Wings ^d

Buffalo chicken wings, celery and carrot sticks, bleu cheese dip 38.50

Proof's 2-Way Wings ^d

Our selection of Georgia hickory barbecue, teriyaki sesame, celery and carrot sticks, bleu cheese dip 44

Southern Sausage and Cheese Dip

Spicy salsa blended with cream cheese and sausage. Served with crisp tortilla chips 25.50

Asian Spring Roll Sampler ^d

Authentic Asian spring rolls, wontons and potstickers with a trio of dips 36

Macaroni and Cheese

Honeycomb pasta in a sauce of three cheeses 19

All selections are served in increments for six guests

^d Available on day of event. Additional fees apply



*For Corporate Executive Chef Vagn Nielsen and
Gwinnett Center Executive Chef Jonathan Cheatham ...*

The 'first bite is with the eye'—fresh, wholesome food is the key. Our Proof Culinary Team centers around fresh farm to suite fruits and vegetables, sustainable seafood and natural and organic meats. It's what makes our Culinary team Cook!

main selections



Sensational Salads

Insalata Caprese

Fresh mozzarella layered with heirloom tomato slices, fresh basil and fragrant olive oil 37

Spiced Chicken Caesar Cups

Individual Parmesan cups with baby romaine, shaved cheese, and chopped tomatoes topped with spicy chicken strips and garlic herb croutons 34

Classic BLT

Crisp iceberg wedges topped with smoked bacon, chopped tomato, gorgonzola, buttermilk ranch dressing 38

Pesto Pasta Salad

Trio of tortellini filled with a trio of cheeses tossed with sundried tomato, crunchy vegetables and basil pesto vinaigrette 28

All selections are served in increments for six guests

 Available on day of event. Additional fees apply

Bistro Sandwiches

Pecan Chicken Salad Croissants

French croissants filled with pecan chicken salad 40.50

Focaccia Club

Parmesan-tomato foccacia stacked with Virginia ham, smoked turkey, apple wood smoked bacon, Cheddar and Swiss cheese, lettuce and tomato 34

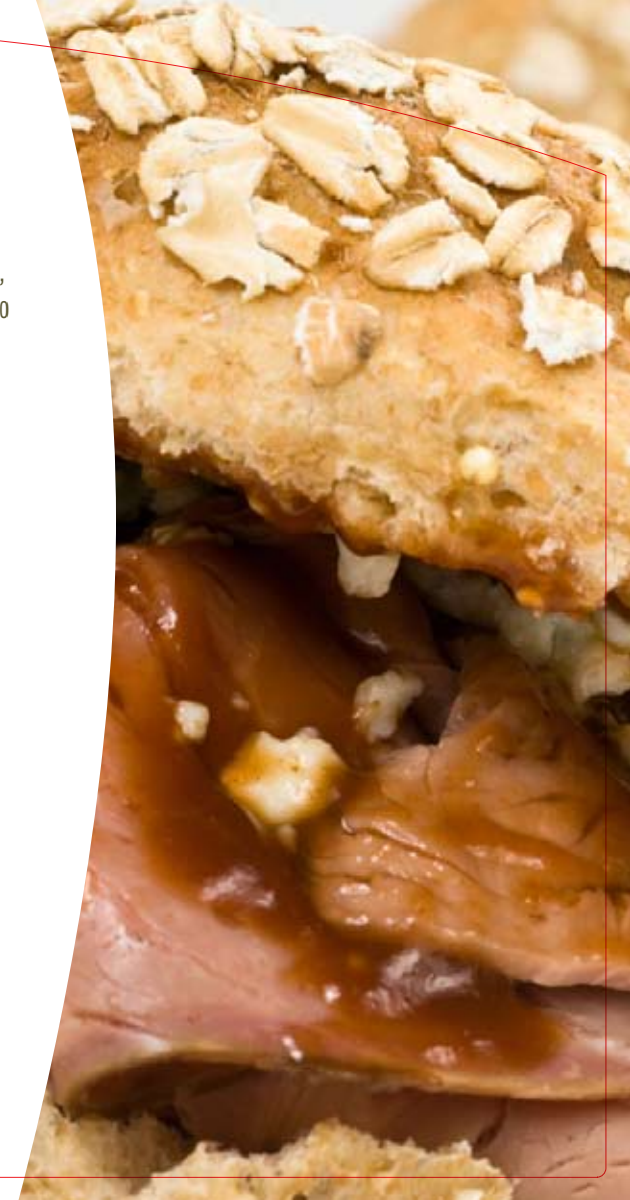
Italian Combo

Fresh Italian bread stacked with salami, ham, roast beef, prosciutto, oregano aioli, shaved onion and provolone cheese 42

Roast Beef

Roast beef and Danish havarti cheese on fresh ciabatta bread, horseradish cream, lettuce, tomato and shaved onions 43.50

All selections are served in increments for six guests





Carving Selections

Pepper Crusted Beef Tenderloin

Seared beef tenderloin, horseradish sauce, fresh breads 114

Cajun Fried Turkey

Boneless turkey breast fried with Cajun spices, red pepper aioli, fresh breads 120

Almond Crusted Pork Loin

Maple glazed roasted pork loin, almond crust, Georgia peach chutney, fresh breads 126

All selections are served in increments for six guests

Hot Entrées

Grilled Burger Bar **d**

Premium steak burgers, sautéed onions and fresh buns, lettuce, tomato, cheeses and red onion 45.50

Georgia Pulled Pork BBQ

Slow roasted pork bbq, fresh buns, macaroni and cheese 46

The Ultimate Hot Dog **d**

All beef grilled hot dogs, with sauerkraut, chopped onions, shredded cheese and fresh buns 33

Add chili and slaw 40

Spicy Fire-Roasted Burritos

Spicy chicken and roasted corn wrapped in flour tortillas with peppers, onions and cheese, with salsa, guacamole and sour cream 45

Wisconsin Bratwurst

Jumbo brats grilled with sweet peppers and onions, with fresh buns and gourmet mustards 40

Grilled Chicken Breasts

Classic grilled chicken with condiments and fresh buns 48

The Quesadilla Trio **d**

Spicy chicken, grilled steak and Monterey Jack cheese with peppers and onions in warm flour tortillas. Enjoy with sour cream, salsa and guacamole 52

The Ultimate Pizza Pie **d**

Baked to order 24

Double your pleasure 40

All selections are served in increments for six guests

d Available on day of event. Additional fees apply





Decadent Desserts

The Cookie Basket ^d

Freshly baked cookies dipped with white and dark chocolate 16.50

Calypso Cupcakes

Freshly baked cupcakes boasting festive icings 18

Sugarloaf Sundae Bar ^d

Bowls of indulgent ice cream delivered to your suite with your favorite syrups, whipped cream and toppings 30

The Candy Shop

Jars of Jelly Belly Jelly Beans, Gummy Bears, Peanut M&M's and Jolly Ranchers 24

Fresh Strawberry Shortcake

Southern shortcake, fresh strawberries, a mountain of whipped cream 26

Gourmet Ice Cream Bars ^d

An assortment of 6 decadent chocolate covered ice cream bars 12

Bruster's Ice Cream Cake

For birthdays, anniversaries or any other special occasion 50

All selections are served in increments for six guests

^d Available on day of event. Additional fees apply

Suite and Salty Snacks ^d

Lightly Salted Cashews 9

Fancy Mixed Nuts 9

Honey Roasted Peanuts 7

Cajun Snack Mix 6.50

Bottomless Buttered Popcorn Bowl
Fresh popped! All you can eat! 7

Cabos Chips And Salsa

With spicy salsa and guacamole 13
add warm queso dip 16

Blue Queso Chips

With warm bleu cheese queso dip 16.50

All selections are served in increments for six guests

^d Available on day of event. Additional fees apply



Fun Facts:

- Gross Ticket Sales total – \$76,754,998
- Five year attendance 3,850,000
- 2007–08 year we have been awarded as being one of the 'Top 10 Minor League Venues' in the United States.
- In the past 5 years The Arena at Gwinnett Center has held 157 Concerts. 66 of those concerts have played to a SOLD OUT house!
- The Arena was nominated for the 2005 Pollstar Arena of The Year Award.
- Top 5 Shows over the past 5 years:
 - 1st George Strait – 2/21/03 – 12,710
 - 2nd Bruce Springsteen – 2/28/03 – 12,420
 - 3rd Metallica – 11/13/04 – 12,336
 - 4th Justin Timberlake – 8/7/07 – 12,327
 - 5th Elton John – 11/19/03 – 12,183

Here are some Highlights from the past 2 years:

2007: Some of the top performers in 2007, out of 38 entertainment events occurred, included top acts from Justin Timberlake, Maroon 5, Bob Dylan, Cirque Du Soleil Delirium, Christina Aguilera, Ricky Martin, Martina McBride, Hannah Montana and Blue Man Group. Among other events include, the Russell Athletic Tournament featuring Women's ACC vs. SEC Women's Basketball tournament, SEC Women's Basketball Championship and the GHSA Basketball Championship. The Gladiators took another great season with entering first round of the ECHL Playoffs at home.

2008: The Arena at Gwinnett Center opened with the first inaugural event featuring George Strait on February 21, 2003 and to celebrate our 5th Year Anniversary in 2008, George Strait graced the Arena with another sold out show. Performances to date include Keith Urban and Carrie Underwood, Van Halen,

Kanye West and Rihanna, Lynyrd Skynyrd and Hank Williams Jr. and The Cure. Also, SEC Gymnastics Championship and GHSA Wrestling Championship have come to the Arena this year. The Gladiators had another successful season making it again to the first round of ECHL Playoffs. The Arena welcomed back AFL team, the Georgia Force this year allowing them to have a successful season with making it to the AFL Playoffs as well.

wine and spirits



Wine Selections (750 ml)

Alcoholic Beverages may be ordered until the event cut off

Champagne

Domaine St. Michelle Brut, California 32

Moet Chandon White Star, France 99

Domaine Chandon, California 39

White Wines

Chardonnay

Robert Mondavi, Private Coast,
California 34

Kendall Jackson, Vintners Reserve,
California 37

Benziger, Sonoma, California 36

Sterling, Napa, California, 30

Hess Select, California 38

Clos du Bois, California 30

Sonoma Cutrer, Russian River, 45

YellowTail Reserve, Australia 35

Chateau Ste. Michelle,
Washington State 25

Pinot Grigio

Montevina, California 32

Ruffino Lumina, Italy 27

Luna, California 43

Sauvignon Blanc

Nobilo, New Zealand 27

Kendall Jackson, California 32

Simi, California 37

Blush Wines
(750 ml)

Kenwood Yulupa, California 19

Sutter Home, California 20

Red Wines

Cabernet Sauvignon

BV, Napa, California 27

Solaire by Robert Mondavi, California 39

Merlot

Sterling Vintners Collection, California 33

14 Hands, Washington State 29

Shiraz

Penfolds, Thomas Hyland Shiraz,
Australia 30

Pinot Noir

Robert Mondavi, Private Coast,
California 33

Chalone, Monterey, California 40

Zinfandel

Renwood, Sierra, California 34



Beer Selections

Domestic Beer

Six-pack 12 oz cans 20

Budweiser

Bud Light

Bud Select

Michelob Ultra

IceHouse

Coors Light

Miller Lite

O'Douls NA

Imported/Craft Beers

Six-pack-12oz cans 24

Amstel Light

Heineken

Becks

Corona

Samuel Adams

Labatt

Sweet Water Pale Ale

Dos Equis

Blue Moon

Guinness

Molson

Liquor and Cordials

(Liquors-750 ml bottle)

Vodka

Stolichnaya 59

Absolut 51

Absolut Citron 52

Absolut Level 68

Finlandia 53

Grey Goose 68

SKYY 39

Kettle One 68

Scotch

Dewar's White Label 50

Chivas Regal 64

Johnnie Walker 63

Glenmorangie 63

Glenlivet 66

Blended Whiskey

Canadian Club 40

Crown Royal 63

Powers Irish 48

Gin

Bombay 45

Bombay Sapphire 48

Van Gogh 47

Rum

Bacardi Light 36

Bacardi Select Dark 34

Captain Morgan Spiced Rum 38

Don Q Silver 33

Tequila

Jose Cuervo Gold 42

1800 Silver 66

Patron Silver 75

Bourbon

Jack Daniels Black 50

Maker's Mark 48

Woodford Reserve 68

Jefferson's Reserve 66

Cognac

(375 ml)

Courvoisier VSOP 46

Remy Martin VSOP 59

Cordials

(375 ml)

Sambuca Romana 36

Bailey's Irish Cream 33

Amaretto Di Saronno 34

Dekuyper Peach

Schnapps 21

Kahlua 29

Grand Marnier 39

Drambuie 39



Mixer and Soft Drink Selection

Served in 6-packs 11.50

Coke Classic
Coke Zero
Diet Coke
Caffeine Free Diet Coke
Sprite
Diet Sprite
Tonic Water
Club Soda
Ginger Ale

Water Selection

Dasani Water 11.50
Perrier Sparkling Water 12

Assorted Juice Selection

Served in 6-pack 10

Orange Juice
Cranberry
Grapefruit
Juice Boxes

Mixers and Garnishes

Each 12.00

Rose's Mojito Mix
Whiskey Sour
Mr. and Mrs. T's Bloody Mary Mix
Mr. and Mrs. T's Margarita
Mr. and Mrs. T's Piña Colada
Mr. and Mrs. T's Strawberry Daiquiri
Mr. and Mrs. T's Sour Mix
José Cuervo Margarita Mix
M&R Sweet Vermouth
M&R Dry Vermouth

Beverage Condiments

Cocktail Olives 4
Maraschino Cherries 4
Lemon and Lime Garnish 4
Celery Stalks 4
Tabasco Sauce 8
Rose's Grenadine Syrup 10
Aromatic Bitters 11

Coffee

Fresh Brewed Coffee package 28

Included:

(1) 12 Cup Airpot of Regular
(1) 12 Cup Airpot of Decafe Blend
All condiments

procedures

Ordering By Phone:

Speak directly to our Suite Services Representatives at (770) 813-7654. 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@gwinnettcenter.com

By Fax:

Fax directly to Proof of the Pudding at (770) 813-7693.

All food and beverage orders must be received no later than seventy-two (72) hours 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 Service Representative to discuss the possibilities.

For your convenience, we offer event day ordering. For food orders, items with  signifies those items available during the event. 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 faxed or e-mailed 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 up-coming 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 our Suite Services Representative in our catering office at least 48 hours 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 or special drink requests, the Suite Service Departments must be contacted at (770)813-7654 prior to the event.

We welcome your special request 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 the Arena at Gwinnett Center 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 the Arena at Gwinnett Center, we want to maintain a safe and fun environment for the suite holder and their patrons. 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 Coke, 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 Services 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 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) 813-7654 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 half-time.

Our computerized ordering system will permit only one form of payment per suite order. Please make arrangements with your guests

prior to the event to set up measures for splitting any food and beverage costs.

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 20% service charge, 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

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness or death—especially if you have certain medical conditions.

Menu items may contain allergens such as peanuts. Please consult your sales executive if you need or desire further details.

Important Contacts

Larry Larsen – General Manager

Proof of the Pudding

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TJ Dowdy – Arena Manager

Proof of the Pudding

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Linda Crowe – Suite Services Manager

Proof of the Pudding

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