proof of the pudding

Est. 1979

Gwinnett Center

CATERING MENUS

BEVERAGES

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Please take time to familiarize yourself with our policies.

Proof of the Pudding has the exclusive catering contract with the Gwinnett Center and sole distribution rights of food and beverage within the facility and grounds.

MENUS

Menu selection and other details pertinent to your function should be submitted to the catering department at least one month prior to the function date. The Catering Sales Manager handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. Because every event varies in purpose, detail and budget, we are happy to offer custom menu planning to meet your particular needs or theme.

GUARANTEES

A guaranteed number of attendees is required three (3) business days, before the date and time of the function (a business day is defined as Monday-Friday.) If the final guarantee is not received as stated, Proof of the Pudding reserves the right to charge for the number of persons specified on the contract. The guarantee is not subject to reduction after the guarantee deadline. We will over set by 5% or up to 50 people for your event. Actual over set number to be determined based on guarantee and discussion with Catering Sales Manager.

PRICING

Prices quoted do not include 20% Service Charge or 6% Sales Tax unless otherwise noted. Due to market fluctuations, prices are subject to change up to 60 days before the Event at which time confirmed prices may be quoted. The following prices are effective as of January 1, 2014.

LABOR CHARGES

Additional servers may be requested over and above our normal staffing minimum for your event. The charge is 25.00 per hour, per server, with a four-hour minimum. Charges for specialized services such as carvers, chefs, bartenders and cashiers are noted on the menus.

CONTRACTS & DEPOSITS

An initial non-refundable deposit in the amount noted on the addendum is due with a signed copy of the contract. When contracts are issued within 14 days of the event, we require 100% prepayment and execution of the contract. The signed contract, stated terms, addendums and specific banquet event orders constitute the entire agreement between the client and Proof of the Pudding.

BANQUET EVENT ORDER & PAYMENT

A signed copy of the banquet event order (BEO) outlining catering and event function requests must be returned to Proof of the Pudding 14 days before the event, along with your full payment. Your final guarantee is due three (3) business days before your function. Accepted methods of payments are cash, certified check, credit card and company check.

CANCELLATION

Cancellation of contracted services must be made in writing. If cancellation occurs after the contract is signed, all advance and all amounts paid as partial payment by Lessee are non-refundable. If the event is cancelled less than two weeks to 72 hours prior to the event, a fee of 50% of the total estimated services will be charged. Any event cancelled less than 72 hours prior to the event will incur 100% of the estimated charges.

If an event is cancelled with the mutual consent of Proof of the Pudding and client due to inclement weather or other mitigating circumstances, only the actual expenses of food and labor incurred by Proof of the Pudding during preparation will be charged.

HOLIDAY BUSINESS

Due to the demand of catering service during the holiday season, our deposit and contract policy is modified for this special time of the year. The Catering Sales Manager will discuss contract and deposit policies for the holiday season with you.

FOOD LIABILITY

Proof of the Pudding is responsible for the quality and freshness of its food. Due to current health regulations, food may not be taken off premises after it has been prepared and served. However, as a participant with the Atlanta Community Food Bank, excess prepared food (not served) is donated to Atlanta's Table under regulated conditions and distributed to agencies feeding the needy.

BEVERAGE SERVICE

We offer a complete selection of beverages to complement your function. Please note that the State Liquor Control Board regulates alcoholic beverages and service. Proof of the Pudding, as licensee, is responsible for the administration of the regulations.

- No alcoholic beverages may be brought onto the premises from outside sources.
- We reserve the right to refuse alcoholic service to intoxicated or underage persons
- No alcoholic beverages can be removed from the premises.

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BEVERAGE SERVICE PACKAGES

Proof of the Pudding is pleased to offer
you a choice of full service bar plans..

The following service options enable you to select
the plan that best suits your event and budget.

There are two beverage service plans from which to choose:

HOSTED BY THE HOUR

We offer two Hosted by the Hour packages that
are based on the number of guests in attendance.
A minimum of two hours is required for this plan.

CONSUMPTION BAR

Cash/Consumption Bar packages are based on actual drinks served.

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HOSTED BY THE HOUR

PREMIUM BAR

- Two hours 22.00 per person
- Three hours 28.00 per person
- Four hours 34.00 per person
- Each additional hour is 6.00 per person

Premium Brands

- Ketel One Vodka
- Woodford Reserve
- Crown Royal Blended
- Bombay Sapphire Gin
- Johnnie Walker Black
- Jose Cuervo Tequila
- Bacardi Light Silver Rum
- Bacardi Oakheart Spiced Rum

Beer - Choose five brands from our Beer list below

Premium Wine - Choose any four wines from the Premium and Proof Wine Lists.

- Mark West, Pinot Noir, CA
- R Collection, Cabernet Sauvignon, CA
- Candoni, Pinot Grigio, Italy
- Sonoma Curer, Chardonnay, CA
- Chateau Ste. Michelle, Riesling, WA
- Chateau Ste. Michelle, Sauvignon Blanc, WA
- Santa Julia Vineyards, Malbec, Argentina

PROOF BAR

- Two hours 20.00 per person
- Three hours 24.00 per person
- Four hours 28.00 per person
- Each additional hour is 4.00 per person

Proof Brands

- Finlandia Vodka
- El Jimador Tequila
- Canadian Club Blended
- Bombay Dry Gin
- Dewars Scotch
- Ron Castillo Rum
- Jack Daniels Tennessee Whiskey

Beer - Choose four brands from our Beer list below

Proof Wine - Choose any three wines from the list below.

- Backstory, Chardonnay, CA
- Concannon, Pinot Noir, CA
- Canyon Oaks, Cabernet, CA
- Sutter Home, White Zinfandel, CA

Beers

Domestic	Craft	Import	Gluten-Free
• Bud Light	• Terrapin IPA	• Dos Equis	• Fox Barrel Pacific Pear Cider
• Coors Light	• Sweetwater 420	• Peroni	
• Miller Lite	• Blue Moon	• Red Stripe	
• Michelob Ultra			
• Yuengling Lager			

Each bar package also features:

- 12oz aluminum cans of Pepsi®, Pepsi Max®, Diet Pepsi®, Sierra Mist®
- 16.9oz Aquafina Water

Prices do not include: Bartender fee based on one for every 100 guests for 150.00

• Barbacks are included in the bartender fees based on one per two bars • 20% service charge • 6% sales tax • 3% liquor tax

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HOSTED BY THE HOUR

PREMIUM BEER & WINE BAR

- Two hours 18.00 per person
- Three hours 22.00 per person
- Four hours 26.00 per person
- Each additional hour is 4.00 per person

Beer - Choose five brands from our Beer list below

Premium Wine - Choose any four wines from the Premium and Proof Wine Lists.

- Mark West, Pinot Noir, CA
- R Collection, Cabernet Sauvignon, CA
- Candoni, Pinot Grigio, Italy
- Sonoma Curer, Chardonnay, CA
- Chateau Ste. Michelle, Riesling, WA
- Chateau Ste. Michelle, Sauvignon Blanc, WA
- Santa Julia Vineyards, Malbec, Argentina

BEER & WINE BAR

- Two hours 16.00 per person
- Three hours 20.00 per person
- Four hours 24.00 per person
- Each additional hour is 4.00 per person

Beer - Choose four brands from our Beer list below

Proof Wine - Choose any three wines from the list below.

- Backstory, Chardonnay, CA
- Concannon, Pinot Noir, CA
- Canyon Oaks, Cabernet, CA
- Sutter Home, White Zinfandel, CA

Beers

Domestic
- Bud Light
- Coors Light
- Miller Lite
- Michelob Ultra
- Yuengling Lager

Craft
- Terrapin IPA
- Sweetwater 420
- Blue Moon

Import
- Dos Equis
- Peroni
- Red Stripe

Gluten-Free
- Fox Barrel Pacific Pear Cider

Each bar package also features:

- 12oz aluminum cans of Pepsi®, Pepsi Max®, Diet Pepsi®, Sierra Mist®
- 16.9oz Aquafina Water

Prices do not include: Bartender fee based on one for every 100 guests for 150.00
• Barbacks are included in the bartender fees based on one per two bars • 20% service charge • 6% sales tax

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CASH/CONSUMPTION BAR

Premium Proof Brands – Included Brands listed below
Proof Brands - Included Brands listed below

Beer - Choose three brands from our Beers listed below
Wine - Choose two from the Proof Wines listed below

Cash/Hosted

- Specialty Cocktail 9.75/9.00
- Premium Proof Cocktail 8.75/7.50
- Proof Cocktail 7.75/6.50
- Premium Wine 7.75/7.00
- House Wine 6.75/6.00

Cash/Hosted

- Import/Gluten-Free Beer 6.75/6.00
- Domestic/Craft Beer 5.75/5.00
- 12oz cans of Pepsi®, Pepsi Max®, Diet Pepsi®, Sierra Mist® 2.95/2.75
- 16.9oz Aquafina® Water 3.00/2.75

Premium Brands

- Ketel One Vodka
- Woodford Reserve
- Crown Royal Blended
- Bombay Sapphire Gin

- Johnnie Walker Black
- Jose Cuervo Tequila
- Bacardi Light Silver Rum
- Bacardi Oakheart Spiced Rum

Proof Brands

- Finlandia Vodka
- El Jimador Tequila
- Canadian Club Blended
- Bombay Dry Gin

- Dewars Scotch
- Ron Castillo Rum
- Jack Daniels Tennessee Whiskey

Premium Wine

- Mark West, Pinot Noir, CA
- R Collection, Cabernet Sauvignon, CA
- Candoni, Pinot Grigio, Italy
- Sonoma Curer, Chardonnay, CA

- Chateau Ste. Michelle, Riesling, WA
- Chateau Ste. Michelle, Sauvignon Blanc, WA
- Santa Julia Vineyards, Malbec, Argentina

Proof Wine

- Coastal Vines, Pinot Grigio, CA
- Sycamore Lane, Chardonnay, CA

- Concannon, Pinot Noir, CA
- Canyon Oaks, Cabernet, CA

Beers

Domestic
- Bud Light
- Miller Lite
- Coors Light
- Michelob Ultra
- Yuengling Lager

Craft
- Terrapin IPA
- Sweetwater 420
- Blue Moon

Import
- Dos Equis
- Peroni
- Red Stripe

Gluten-Free
- Fox Barrel Pacific Pear Cider

Prices do not include: Bartender fee based on one for every 100 guests for 150.00
• Barbacks are included in the bartender fees based on one per two bars • 20% service charge • 6% sales tax • 3% liquor tax