



A TASTE OF THE

SUITE

LIFE

Arena Suites Menu

proof of the pudding

GAS  **SOUTH**
DISTRICT

MEET

proof of the pudding

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.

Keep an eye out for our latest additions and special offers.

For detailed information on our services, please refer to the Suite Services Directory.

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



If you have any questions, please contact your Suite Services Representative at 678.337.1801



SOUTHERN SAMPLER

Package must be ordered for a minimum of 6 guests.

BERRY SPINACH SALAD gf veg

candied pecans | jicama | berries | arugula | balsamic vinaigrette

GEORGIA PULLED PORK

sweet + spicy collard greens | house pickles | gold bbq sauce
martin's potato rolls

CRISPY FRIED CHICKEN

hot honey

SOUTHERN POTATO SALAD gf veg

yukon gold | dijon | scallion

PEPPADEW MAC & CHEESE veg

smoked cheddar + gouda | parmesan | jack cheese | toasted panko

PROOF'S SIGNATURE SNACK MIX gf veg

GAS SOUTH POPCORN BASKET gf veg

BROWNIE BITE BAR veg

chocolate syrup | whipped cream | strawberry coulis

119.99/person + taxes/fees



gluten-free



vegetarian



vegan

proof of the pudding

GAS  **SOUTH DISTRICT**

PREMIUM SELECTIONS

Package must be ordered for a minimum of 6 guests.

CITRUS & POMEGRANATE

KALE SALAD gf veg

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 veg

roasted garlic | chive

ROASTED BROCCOLINI gf vgn

pimento peppers

POP DESSERT SHOOTERS veg

banana | strawberry shortcake | chocolate
tiramisu

102.99/person + taxes/fees



gluten-free



vegetarian



vegan



proof of the pudding

GAS  **SOUTH DISTRICT**

ULTIMATE TAILGATE

Package must be ordered for a minimum of 6 guests.



gf COBB SALAD

romaine | hickory bacon | heirloom tomatoes
blue cheese | eggs | avocado
buttermilk ranch

WICKED PIMENTO DIP

lavosh crackers

gf GRILLED SAUSAGE SAMPLER

smoked pineapple sausage | spicy cajun
sausage | beer braised brat | chow chow
drunken mustard | martin's potato rolls

gf WING BAR

tossed wings: lemon pepper | sweet + spicy
extras: celery | carrots | ranch | blue cheese

LOADED MACARONI SALAD **gf**

smoked cheddar | bacon | scallions | green peas

CELERY SEED SLAW **gf veg**

southern dressing

COOKIE PLATTER **veg**

chocolate chunk | white macadamia

GAS SOUTH POPCORN BASKET **gf veg**

99.99/person + taxes/fees



proof of the pudding

GAS  **SOUTH DISTRICT**

LITTLE ITALY

Package must be ordered for a minimum of 6 guests.

PANZANELLA SALAD

grilled plums | pancetta | heirloom tomatoes
goat cheese | arugula spring mix | torn bread
balsamic dijon vinaigrette

GRILLED BRUSCHETTA

whipped ricotta | prosciutto | pistachio
spicy honey

SHRIMP & POLENTA gf

shrimp | andouille sausage | peppers + onions
tomato herb sauce | herb butter toast points

CAPRESE CHICKEN SALTIMBOCCA gf

prosciutto | ciliegine | basil | grape tomatoes

CACIO E PEPE GNOCCHI veg

brown butter | parsley

GRILLED CARNIVAL CAULIFLOWER vgn

basil vinaigrette

TIRAMISU veg

lady fingers | mascarpone | espresso

CANNOLI veg

chocolate + pistachio

92.99/person + taxes/fees



gluten-free



vegetarian



vegan

proof of the pudding

GAS SOUTH DISTRICT



LITE BITES

Each order serves up to 6 guests.
Taxes + fees not included.

BEER BATTERED PUB PICKLES | 55.99

fried dill pickle spears | chipotle ranch aioli

SOUTHERN CHICKEN SALAD SLIDER | 55.99

sun-dried cranberries | almonds | celery

BUFFALO CAULIFLOWER BITES | 59.99

battered cauliflower florets | buffalo sauce | blue cheese

TOASTED CHEESE RAVIOLI | 55.99

breaded ravioli | spicy warm marinara

MINI CAPRESE SANDWICH | 55.99

fresh mozzarella | basil | heirloom tomato | balsamic | pesto



SAUSAGE SAMPLER BITES | 59.99

smoked pineapple sausage | spicy cajun sausage
braised beer brats | drunken mustard
pickled chow chow | mini buns

REUBEN EGGROLLS | 65.99

corned beef | sauerkraut | swiss cheese
million isle sauce

NEW ORLEANS BBQ SHRIMP | 75.99

herb butter | grilled baguette

MUFFALETTA SKEWER | 59.99

mortadella | kalamata | provolone | ham
artichoke | spicy olive aioli

proof of the pudding

GAS  SOUTH
DISTRICT


gluten-free


vegetarian


vegan

PREMIUM ADD-ONS

Each order serves up to 6 guests. Taxes + fees not included.

HOT APPETIZERS

SOUTHERN SAUSAGE DIP | 77.99 gf

spicy salsa | cream cheese | tortilla chips

SOUTHERN CHICKEN TENDERS | 69.99

honey mustard | BBQ | french fries

WING BAR | 105.99 gf

tossed wings: lemon pepper | sweet + spicy
extras: celery | carrots | ranch | blue cheese

FRESH PRETZEL BITES | 65.99 veg

tangy beer cheese dip | drunken mustard

CHORIZO FUNDIDO | 86.99 gf

pico de gallo | fried tortilla chips

COLD PLATTERS

CLASSIC SHRIMP COCKTAIL | 101.99

chilled tiger shrimp | fresh lemons
cocktail sauce | citrus sriracha aioli

SEASONAL FRUIT PLATTER | 69.99 veg

fresh fruit | orange blossom honey infused greek yogurt

MEAT + CHEESE BOARD | 115.99

assorted cured meats | assorted cheeses | drunken mustard
honeycomb | marcona almonds | fruit | lavosh | mini naan

MEZZE PLATTER | 86.99 veg

roasted garlic hummus | tzatziki | cucumber | celery
baby carrots | mixed olives | grilled naan

TRIPLE DIP | 64.99

pimento | caramelized onion | whipped feta
kettle chips | mini naan | heirloom carrots

TENDERLOIN PLATTER | 99.99

grilled + chilled beef tenderloin | heirloom tomatoes
baby greens | horseradish cream | potato rolls



gluten-free



vegetarian



vegan

HOT ENTRÉES

HICKORY PULLED PORK | 106.99

house pickles | carolina gold BBQ martin's
potato rolls

gf TOSTADA BAR | 99.99

chipotle chicken tinga | hatch chili
queso | pico de gallo | jalapeños
sour cream | guacamole

THE ULTIMATE PIZZA PIE | 55.99

BAKED TO ORDER (8 SLICES)

choose one: cheese | pepperoni
sausage | vegetable | supreme

gf veg CAULIFLOWER PIZZA BITES | 67.99

BAKED TO ORDER

cheese | beyond sausage | vegetable | supreme

gf SHRIMP & GRITS | 99.99

andouille sausage | peppers + onions
stone ground grits



proof of the pudding

GAS SOUTH DISTRICT



gluten-free



vegetarian



vegan

PREMIUM ADD-ONS

Each order serves up to 6 guests. Taxes + fees not included.

PRIMO SANDOS

T-DAY CLUB | 99.99

roast turkey | cranberry relish
cornbread stuffing | focaccia

MUFFALETTA | 110.99

capicola | ham | provolone | swiss
olive relish | sesame round

SOUTHERN BLT | 103.99

pimento cheese | bacon aioli

PORTOBELLO CAPRESE | 89.99

balsamic roasted portobello
fresh mozzarella | basil | tomato

STEAKHOUSE SANDWICH | 112.99

shaved sirloin | caramelized onion
blue cheese | horseradish sauce
grilled baguette



THE GRILL STATION

GEORGIA BURGER BAR | 99.99

pecan smoked bacon | pimento cheese
sautéed onions | lettuce | tomato
condiments | martin's rolls

BEYOND BURGER & BRATS | 125.99

beyond beef burgers + brats
pimento cheese | sautéed onions
lettuce | tomato | condiments
martin's rolls

ULTIMATE HOT DOG BAR | 86.99

beef hot dogs | chopped onions
shredded cheese | slaw | mustard
ketchup | relish | fresh buns

NASHVILLE HOT CHICKEN | 99.99

buttermilk fried chicken breasts
spicy nashville hot sauce | house pickles
havarti cheese | hawaiian buns

SAVORY SALADS

Add grilled shrimp or grilled chicken to
any salad for 18.99 per order.

CLASSIC CAESAR | 81.99

crisp romaine | shaved parmesan
herb croutons | tuscan caesar dressing

CHOPPED ICEBERG BLT | 81.99

artisan iceberg | diced tomato
smoked bacon | blue cheese crumbles
buttermilk ranch dressing

THE ARENA HOUSE | 77.99

seasonal greens | carrots | red cabbage | cucumber
grape tomatoes | ranch | sweet vidalia onion vinaigrette

ARCADIAN HARVEST | 81.99

lettuce | berries | goat cheese | grape tomatoes
toasted pecans | raspberry vinaigrette

GREEK PASTA | 81.99

cavatappi pasta | grape tomatoes | pepperoncini
kalamata olives | feta | citrus oregano vinaigrette

proof of the pudding

GAS  SOUTH DISTRICT



PREMIUM ADD-ONS

Each order serves up to 6 guests. Taxes + fees not included.

SIDES

FINGERLING POTATOES | 84.99
citrus peppered | EVOO

SOUTHERN MAC | 84.99
three cheese blend

BURNT ENDS CHILI MAC | 89.99
burnt ends brisket chili | smoked cheddar | scallions | toasted panko

GERMAN POTATO SALAD | 59.99
roasted red potatoes | drunken mustard bacon | parsley | sweet vinaigrette

CRISPY POTATO WEDGES | 65.99
chipotle ranch dressing

SUITE SWEETS

COOKIE PLATTER | 71.99
chocolate chunk | white macadamia

SUGARLOAF SUNDAE BAR | 77.99
vanilla bean ice cream | assorted syrups + toppings

BLUEBERRY COBBLER CHEESECAKE | 89.99
white chocolate | graham cracker crust | whipped cream

PROOF'S SIGNATURE BROWNIES | 69.99

BURNT CARAMEL BREAD PUDDING | 62.99
brioche bread | burnt caramel | crème anglaise

SPECIAL OCCASION CAKE | 125.99
Please speak with your Suite Services Representative
Requires 72 hr notice

SUITE & SALTY

KETTLE CHIPS & DIP | 49.99
fried kettle chips | french onion dip

CAJUN ROASTED NUTS | 45.99

GAS SOUTH POPCORN BASKET | 39.99

CHIPS & SALSA | 49.99
house fried tortilla chips | guacamole | salsa roja
salsa verde | add queso for +16.99**
**queso not vegan



proof of the pudding

GAS SOUTH DISTRICT

BEVERAGES

GA State tax, GA Alcohol tax, + fees not included in pricing.

BEER

DOMESTIC 12OZ, 6PK

Michelob Ultra	38.99
Miller Lite	38.99

IMPORTED 12OZ, 6PK

Modelo	46.99
Corona	46.99

CRAFT 12OZ, 6PK

Creature Comforts Tropicalia	46.99
Creature Comforts Classic City	46.99

SELTZER 12OZ, 6PK

White Claw Black Cherry	38.99
---------------------------	-------

WINE

SPARKLING & WHITES 750ML

La Marca Prosecco	64.99
Kim Crawford Sauvignon Blanc	47.99
Sonoma Cutrer Chardonnay	47.99
Santa Margherita Pinot Grigio	71.99
Chateau Ste Michelle Riesling	47.99

BLUSHES & REDS 750ML

Louis Martin Cabernet Sauvignon	71.99
The Show Malbec	42.99
Mark West Pinot Noir	47.99



SPIRITS

Each 750ml serves approx. 20 drinks

VODKA

Lit Vodka	64.99
Tito's	100.99

SCOTCH

Glenlivet	150.99
-----------	--------

WHISKEY | BOURBON

Bottleneck Bourbon	100.99
Battleground Bourbon	100.99
Crown Royal	94.99
Jack Daniels	77.99

GIN

Bombay Sapphire	81.99
-----------------	-------

RUM

Bacardi Light	45.99
---------------	-------

TEQUILA

Cutwater Blanco	95.99
Patron Silver	142.99
El Jimador	83.99

Non Alcoholic 6PK | 12oz | 24.99

Coke	Coke Zero	Diet Coke
Sprite	Dasani	Barq's
Pibb	Seagrams*	Juice Boxes

*choice of ginger ale, club soda, or tonic water

Topo Chico 6pk | 26.99

Mixers & Garnish

Orange Juice	20.99
Cranberry Juice	20.99
Pineapple Juice	20.99
Margarita Mix	20.99
Sour Mix	12.99
Lemon or Lime Garnish	

proof of the pudding

GAS SOUTH
DISTRICT

POLICIES

proof of the pudding

GAS SOUTH DISTRICT

ORDERING BY PHONE

Speak directly to our Suite Services Representatives at 678.337.1801, 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.

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 770.813.7652 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, 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.

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.

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 \$175.00 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, 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.

IMPORTANT CONTACT

LaQuisha "Q" Morgan
Premium Operations Manager
Proof of the Pudding
suitelife@gassouthdistrict.com
678.337.1801