

proof of the pudding

CULINARY MENU FOR INFORMA U.S. BOAT SHOWS

**Limited Menu Available for Any Orders Placed After February 9th, 2024*



Your Catering Sales Contact

Susie Witte

Special Events Sales Executive

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BEVERAGES

HOSTED BY THE HOUR

We offer three Hosted by the Hour packages that are based on the number of guests in attendance. A minimum of 2 hours are required for the hosted packages.

CONSUMPTION BAR

Consumption Bar packages are based on actual drinks served. All consumption bars have a two-drink minimum per person guarantee.



SUPER YACHT

Package

- **Two Hours:** 29.99 per person
- **Three Hours:** 34.99 per person
- **Four Hours:** 40.99 per person

Super Yacht brands include:

- Ketel One Vodka
- Tanqueray Gin
- Gosling's Black Rum
- Don Julio Blanco
- Jim Beam Bourbon
- Johnny Walker Red

Choose 3 wines from the list below.

- Drumheller Cabernet
- Drumheller Chard
- White Haven Sauv Blanc
- Chateau Ste Merlot

Choose 2 domestics and 2 imports from our Galley Beers.

MEGA YACHT

Package

- **Two Hours:** 31.99 per person
- **Three Hours:** 36.99 per person
- **Four Hours:** 41.99 per person

Mega Yacht brands include:

- Tito's Vodka
- Ketel One Vodka
- Bombay Sapphire Gin
- Gosling's Black Rum
- Gosling's Gold Rum
- Don Julio Reposado
- Bullet Bourbon
- Crown Royal Whiskey
- Dewar's Scotch

Choose 4 wines from the list below.

- Drumheller Cabernet
- Drumheller Chard
- White Haven Sauv Blanc
- Chateau Ste Merlot
- Stone Chardonnay
- Erath Pinot Noir

Choose 3 domestics and 2 imports from our Galley Beers.

LUXURY YACHT

Package

- **Two Hours:** 27.99 per person
- **Three Hours:** 33.99 per person
- **Four Hours:** 38.99 per person

Luxury Yacht brands include:

- Smirnoff Vodka
- Gosling's Gold Rum
- Espolon Tequila
- Jim Beam Bourbon
- Johnny Walker Red
- Tanqueray Gin

Included Wine:

- Drumheller Cabernet
- Drumheller Chard

Choose 2 domestics and 1 imports from our Galley Beers.

Package pricing does not include:
• Bartender Fee: 1 per 75 guests at 250 per bartender
• 25% Production fee and applicable sales tax

MAIN SALOON

Beer & Wine Package

- **Two Hours:** 21.99 per person
- **Three Hours:** 24.99 per person
- **Four Hours:** 27.99 per person

Choose 3 wines from the list below.

- Drumheller Cabernet
- Drumheller Chard
- White Haven Sauv Blanc
- Chateau Ste Merlot

Choose 2 domestics and 1 imports from our Galley Beers.

Beer & Wine Package pricing does not include:
Bartender Fee: 1 per 75 guests at 250 per bartender
• 25% Production fee and applicable sales tax

SKY LOUNGE

Beer & Wine Package

- **Two Hours:** 23.99 per person
- **Three Hours:** 26.99 per person
- **Four Hours:** 29.99 per person

Choose 4 wines from the list below.

- Drumheller Cabernet
- Drumheller Sauv Blanc
- White Haven Sauv Blanc
- Chateau Ste Merlot
- Stone Chardonnay
- Erath Pinot Noir

Choose 3 domestics and 2 imports from our Galley Beers.

GALLEY

Beers

Domestic

- Budweiser
- Bud Light
- Michelob Ultra

Import/Craft

- Modelo Especial
- Stella Artois
- Wicked Weed IPA
- Seltzer



OFF-THE-CART

SPIRITS

Mega Yacht Cocktail	17.99
Super Yacht Cocktail	16.99
Luxury Yacht Cocktail	15.99

WINE

Premium Wine	15.99
House Wine	11.99

BEER

Domestic	11.99
Import / Craft	12.99

SOFT DRINKS

Coca-Cola®, Diet Coke®, Sprite®, Dasani	5.99
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ALCOHOLIC BEVERAGE SERVICE POLICY Proof of the Pudding offers a complete selection of beverages to complement your function. The sale and service of all alcoholic beverages is regulated by the State Liquor Control Board. Proof of the Pudding, as licensee, is responsible for the administration of those regulations. It is our policy, therefore, that no alcoholic beverages may be brought in or taken out of Informa US Boat Shows for any function by our clients. Proof of the Pudding is dedicated to providing quality events that promote enjoyment and safety for everyone. Drink responsibly.

- We reserve the right to refuse alcohol beverage service to intoxicated persons.
- No donated beverages.

- No shots or multi-liquor drinks.
- All drinks are 1.25oz pours.
- No alcoholic beverages can be removed from the premises.

- Minors (under the age of 21) are not permitted to consume alcoholic beverages.



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RECEPTION



SEAFOOD *priced per piece, minimum of 25 pieces*

SHRIMP COCKTAIL SHOOTERS 6.99
spicy lemon pepper cocktail sauce, lemon

CHARRED OCTOPUS SALAD 7.99
pickled red onions, micro cilantro, citrus chili vinaigrette, white bean puree

TUNA POKE 7.99
avocado puree, radish, micros, toasted peppercorn & sesame seed ponzu

CHILI FRIED SNAPPER TACOS 7.99
local caught red snapper, jalapeno mango slaw, corn tortilla, fresh lime

LOCAL CONCH FRITTER 6.99
cilantro tarta sauce, citrus mango slaw



MEAT *priced per piece, minimum of 25 pieces*

MINI CUBAN SANDWICH 8.99
mojo pork, ham, gruyere, doux south pickles, dijonaise

BRAISED BEEF ARANCINI 6.99
spicy milled tomato sauce, truffle parmesan aioli

BEEF TENDERLOIN TATAKI 7.99
pickled green onions, sake soy glaze

BEER BRINED CRISPY CHICKEN LOLLIPOP 6.99
chili ranch aioli



VEGETARIAN *priced per piece, minimum of 25 pieces*

BLACK BEAN & CORN EMPANADA 6.99
aji amarillo aioli

WATERMELON & FETA 6.99
cherry balsamic, pickled red onions, micro basil

SMOKED BUFFALO CAULIFLOWER BITES 6.99
citrus herb aioli, cojita cheese, shaved ninja radish

GARLIC & CUMIN SPICED CHICKPEA FALAFEL 6.99
pickled red onion, spicy tzatziki, mini garlic croutons



DESSERT *priced per piece, minimum of 25 pieces*

PROOF'S SIGNATURE DESSERTS 5.99

POSH SHOOTERS 6.99
white chocolate raspberry, Kahlua, key lime pie

MINI BABY CAKES 6.99
key lime, blueberry buttermilk, classic cheesecake

**Prices do not include 25% production charge and appropriate state sales tax. A staffing or delivery charge will apply.*

BOXED LUNCHES



ENTREE SALADS priced per boxed salad, minimum of 5 orders

All boxed salads include chips, whole fresh fruit, freshly baked cookie, soft drink or water

BURRATA & HEIRLOOM TOMATO SALAD 26.99 (Salad Only - 17.99)
baby arugula, red onions, olive oil, balsamic reduction, garlic croutons

MEDITERRANEAN QUINOA SALAD 25.99 (Salad Only - 16.99)
seasoned chickpeas, feta, baby kale, kalamata olives, tomato red wine vinaigrette

GRILLED CAJUN SHRIMP SALAD 28.99 (Salad Only - 19.99)
cajun shrimp, baby kale, vine ripe tomatoes, shaved pecorino, champagne caesar vinaigrette

ASIAN CHICKEN CHOPPED SALAD 27.99 (Salad Only - 18.99)
asian chicken, mandarin oranges, spiced cashews, pickled carrots & red onions, nappa cabbage, radicchio lettuce, arugula, sesame ginger vinaigrette



WRAPS & SANDWICHES priced per boxed lunch, min. of 5 orders

All boxed lunches include chips, whole fresh fruit, freshly baked cookie, soft drink or water

TURKEY WRAP 25.99 (Wrap Only - 16.99)
oven roasted turkey, alpine swiss, vine-ripe tomato, spinach tortilla

ROAST BEEF & PROVOLONE HOAGIE 25.99 (Sandwich Only - 16.99)
boar's head roast beef, provolone, vine-ripe tomato, romaine lettuce

HAM & SWISS CIABATTA 24.99 (Sandwich Only - 15.99)
black forest ham, alpine swiss, bibb lettuce, vine-ripe tomato

CHICKEN CAESAR WRAP 25.99 (Wrap Only - 16.99)
organic chicken breast, baby romaine lettuce, whole wheat tortilla, caesar dressing on the side

BUFFALO CHICKEN WRAP 26.99 (Wrap Only - 17.99)
buffalo chicken salad, vine-ripe tomato, organic leaf lettuce, spinach tortilla

CAPRESE CIABATTA 25.99 (Sandwich Only - 16.99)
fresh mozzarella, heirloom tomato, fresh basil, balsamic glaze

MEDITERRANEAN VEGETABLE WRAP 25.99 (Wrap Only - 16.99)
chickpeas, kalamata olives, feta cheese, roasted red peppers, cucumbers, arcadian lettuce

ALBACORE TUNA SALAD SANDWICH 28.99 (Sandwich Only - 19.99)
albacore tuna salad, organic lettuce, vine-ripe tomato



ADDITIONAL SIDES priced per order, minimum of 5 orders

DICED FRESH SEASONAL FRUIT CUP 9.99

CRUDITÉS 9.99
carrots and celery with ranch dip

CATERING PLATTERS serves 8-10 guests

WRAP OR SANDWICH PLATTERS 145.99
choose from menu above (no more than 3 flavors per platter)

SEASONAL FRUIT SALAD 58.99

VEGETABLE CRUDITÉS 56.99

INDIVIDUAL KETTLE CHIPS 36.99

ASSORTED COOKIES 40.99



*Prices do not include 25% production charge and appropriate state sales tax. A staffing or delivery charge will apply.



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À LA CARTE



BREAKFAST ITEMS *priced per dozen, minimum of 1 dozen*

ASSORTED FRESHLY BAKED PASTRIES 49.99

croissant, chocolate croissant, cream cheese danish, guava and cheese danish, whipped butter

SEASONAL WHOLE FRUIT 25.99

BEVERAGES

16LB BAG OF ICE 15.99 per bag**

FRESHLY BREWED COFFEE 60.99 per gallon

FRESHLY BREWED DECAFFEINATED COFFEE 60.99 per gallon

FRESHLY BREWED HOT TEA 60.99 per gallon

ASSORTED COCA-COLA PRODUCTS 43.99 per 12-pack

canned coca-cola classic, coke zero, diet coke, sprite, dasani water

FRESHLY BREWED ICED TEA 43.99 per gallon

PROOF'S SIGNATURE LEMONADE 38.99 per gallon



**Prices do not include 25% production charge and appropriate state sales tax. A staffing or delivery charge will apply.*

***16lb Bags of Ice includes the production and delivery charge. It does not include state sales tax.*

NITTY GRITTY

EVENT STAFFING

Event Servers 225.00 per server (1 per 25ppl)
Bartender 250.00 per bartender (1 per 75ppl)
Event Culinary Staff 250.00 per culinary staff (1 per 75ppl)
Delivery 20.00 per delivery

SERVICEWARE*

serving pieces, serving utensils, passing tray for reception, disposable plates, flatware, napkins and appropriate condiments

***Included in 25% Production Charge**

Please Review Our Policies

Proof of the Pudding has the exclusive catering contract with Informa Markets and has the sole distribution rights of food and non-alcoholic beverages within the event.

Guarantees

A guaranteed number of attendees is required (5) 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. Proof will over set by 5% or up to 30 people for your event. Actual over set number to be determined based on guarantee and discussion with your Catering Sales Manager.

Pricing

Menu pricing does not include an additional 25% production charge and 7% Sales Tax. 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 January 15, 2024.

Labor Charges

Event Staffing Charges are based on a 4-hour event. If additional hours are needed, the charge is \$40.00 per hour/staff member

Contracts And Deposits

The signed contract, stated terms, addendum and specific banquet event orders constitute the entire agreement between the client and Proof of the Pudding.

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 canceled 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 canceled less than 72 hours prior to the event will incur 100% of the estimated charges. If an event is canceled 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.

Food Liability

Proof of the Pudding is responsible for the quality and freshness of its food. Due to the current health regulations, food may not be taken off premise after it has been prepared and served. However, as a participant with Local Food Banks, excess prepared food (not served) is donated and distributed to agencies feeding the needy.

Food Allergies

Proof of the Pudding's kitchen is not an allergy free environment. Our kitchen and facility 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.

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 may be removed from the premises.

COVID-19 PROCEDURES



Our Promise to You

- We will continue to be a leader in safe sanitation practices with all team members being continuously trained in safe food handling.
- We have performed extra training with our team members on COVID-19 Prevention and What Symptoms to watch for in themselves.
- All team members will always wear gloves and masks, as well as complete daily health surveys.
- We have implemented the use of a Hydrogen Peroxide Disinfectant that is approved by the CDC, FDA and EPA.
- All surfaces in the Kitchen, Storerooms, Prep Areas, Serving Areas, Cashier Stands, Tables and Chairs have been cleaned and sanitized.
- All areas of the serving area will be cleaned and sanitized on a regularly scheduled basis as well before and after each service.
- We will continue to monitor all aspects of our service to ensure that we are following state and local health guidelines.

WE ARE IN THE "NEW NORM" FOR FOOD SERVICE WITH THE GUIDANCE OF OUR FOOD SERVICE SAFETY AND SANITATION EXPERTS.

IT IS IMPERATIVE THAT WE CREATE AND COMMUNICATE DIFFERENT SERVICE OPTIONS DURING THESE TIMES TO OUR GUESTS AND CLIENTS.



Your Catering Sales Contact

Susie Witte, Catering and Event Sales Specialist

Crafting Culinary and Mixology Excellence with Exceptional Service

Susie will act as your one-stop shop for the boat show, handling all of your catering and food and beverage needs. Contact her today!

switte@proofpudding.com | 404.587.7642

COMPANY BACKGROUND

Proof's Special Sauce

Here at Proof, we pride ourselves in our dedication and commitment to the guest experience.

**EXCEPTIONAL FOOD
FIRST CLASS SERVICE
HIGHLY INNOVATIVE**

Awards & Recognition

PROUD ELITE MEMBER OF "LEADING CATERERS OF AMERICA" 2013-2018

- VOTED "BEST MENU DESIGN," "BEST CULINARY INNOVATION," "BEST OFF-SITE CATERING," "BEST ON-SITE CATERING" - 2017
- "BEST ON-PREMISE," "BEST TEAM EFFORT" - INTERNATIONAL SPECIAL EVENTS SOCIETY - 2018
- TOP 25 CATERERS LIST IN U.S. - SPECIAL EVENTS MAGAZINE - 2014 - 2018
- VOTED "BEST MENU DESIGN," "BEST MENU PRESENTATION",
- "BEST CULINARY INNOVATION" - INTERNATIONAL SPECIAL EVENTS SOCIETY - 2014, 2015
- VOTED "BEST TEAM EFFORT," "BEST CAKE PRESENTATION," "BEST MENU DESIGN," "BEST SOCIAL EVENT 10K -25K" - INTERNATIONAL SPECIAL EVENTS SOCIETY - 2012
- VOTED ATLANTA'S "BEST CATERER" - ATLANTA BUSINESS CHRONICLE - 2000-2018
- VOTED "BEST CATERING SERVICE" DAILY REPORT , BEST OF AWARDS - INTERNATIONAL SPECIAL EVENTS SOCIETY - 2014, 2015

You can trust us with your reputation.

We feature innovative and trend setting menu and Mixology creations that exceed the highest standards of quality, freshness, taste and presentation. As the one-stop shop for all of your catering food and beverage needs, we are proud to craft a unique culinary experience for your event.

Enjoy our full line of lunch, receptions (including passed hors d'oeuvres) and Chef-attended action stations...from wood-fired pizza, fresh seafood to local specialties. We also feature a full Mixology Experience...from passed premium wine and champagne, to custom Mixology cocktails inside your booth or on your yacht.

With over 40 years of food service and management experience, Proof of the Pudding brings Culinary & Mixology Excellence to the Nation's Top Boat and Yacht Shows. Visit us at www.proofpudding.com

Book all three shows with Proof of the Pudding and receive special discounts.



Sustainable Initiatives

Food Innovation

- Locally sourced, organic foods
- Fostering relationships with local farmers
- Sustainable Menu Design
- Preventive waste measures, production plans to 'cook less' company-wide
- Green friendly Eco & Bare products

Green Facilities

- Single stream recycling
- Motion-activated office lights
- Low-flow restroom facilities & kitchen spray hoses and valves
- Pre-wash recycling efforts
- Energy-saving cooking & HVAC systems
- Web-based energy saving thermostats
- Pre-emptive conservation efforts with our overall carbon footprint

