

**WF**

**2023**

**SUITE MENUS**

**LJVM**



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# HERE'S PROOF

## ON BEHALF OF PROOF OF THE PUDDING, WE WELCOME YOU TO THE 2023-2024 WAKE FOREST ATHLETIC SEASON.

We are delighted to extend our warmest greetings and introduce ourselves as your new hospitality partner at Wake Forest Athletics. With our decades of experience in creating extraordinary premium services, we are thrilled to bring our renowned expertise to Wake Forest Athletic Department. Get ready to embark on a memorable adventure as we craft innovative menus using only the finest ingredients to tantalize your taste buds. We are committed to delivering flawless service and ensuring that your suite experience at Wake Forest becomes an unforgettable culinary journey.

Savor the excellence of Proof of the Pudding and enjoy an elevated dining experience like never before. Proof's culinary team sources our ingredients locally whenever possible: "From our State to your plate!" Additionally, if you have any dietary restrictions, please let our sales team know so we can help tailor a menu to fit your needs.

Please call us with any questions, special requests or to place an order. Thank you for giving PoP the opportunity to serve you.

### **SUITE ORDERING**

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# KEEPING IT GREEN *AT WAKE FOREST*

AT PROOF, SUSTAINABILITY IS AT THE CORE OF OUR OPERATIONS. WE ARE DEDICATED TO PROVIDING WAKE FOREST UNIVERSITY ATHLETICS WITH A FOOD SERVICE EXPERIENCE THAT CELEBRATES GREATNESS WHILE PRIORITIZING ENVIRONMENTAL STEWARDSHIP. HERE'S HOW WE DO IT!

WF *proof of the pudding*

## ***SOURCING APPROACH***

We are committed to sustainable practices throughout our operations. From innovative menu design and preventive waste measures to eco-friendly products, we take conscious steps to minimize our environmental impact. Our focus areas include:

- **LOCALLY SOURCED, ORGANIC FOODS:** We prioritize fresh, organic ingredients sourced from local suppliers, supporting both the community and sustainable farming practices.
- **SUSTAINABLE MENU DESIGN:** Our menu planning emphasizes responsible sourcing and waste reduction, offering delicious options that align with our commitment to sustainability.
- **GREEN FACILITIES:** We are continuously exploring new, innovative energy-saving technologies, such as motion-activated lights, low-flow restroom facilities, and energy-efficient cooking and HVAC systems.
- **EMPLOYEE AND COMMUNITY INVOLVEMENT:** We actively participate in food donation programs, partnering with local food banks and organizations to distribute excess food and reduce waste.

## ***FOOD RECOVERY***

To further enhance our sustainability efforts and reduce our food waste footprint, we have partnered with Goodr, a leading food recovery organization. Our comprehensive food recovery program includes:

- **SURPLUS FOOD REDUCTION:** Through detailed recipes, portioning controls, and waste tracking, we actively work to reduce the volume of surplus food. Our tracking logs enable us to accurately measure overproduced food, informing future food preparation and minimizing waste.
- **FOOD DONATION:** Any surplus food that cannot be utilized in-house for team meals, soups/stews, stocks, or sauces is donated to local shelters and food banks. Partnering with Goodr and The Food Recovery Network, we ensure that leftover food goes towards nourishing those in need.
- **DIVERTING FOOD WASTE:** We are committed to a goal of diverting at least 90% of our food waste from landfills. By implementing effective waste management practices, such as composting, we aim to minimize our environmental impact.



# ORDERING

## *SELECTING YOUR LUXURY SUITE MENU*

Food and beverage selections are to be submitted no later than 12 noon on the day of the deadline. Orders need to be placed no later than five (5) business days prior to **LVM event day**

Due to Health and Safety reasons, Proof does not permit any food to be taken at the conclusion of the event. All suites will be set up to order the tailgate package each game unless otherwise specified. Minimum of 12 people is required when ordering

## *EVENT DAY MENU OPTIONS*

Event Day ordering is provided as a convenience to our guests; however, it is designed to supplement your advanced menu order, not replace it. As a convenience all suites are set to receive the tailgate package. Event day menu is limited to the items that are readily accessible on a busy event day. Please order early by the deadline above to ensure the full compliments of menu items available.

## *MENU CONFIRMATION*

Once your menu order form has been received and processed a confirmation will be emailed to you. The confirmation should be reviewed, however, no action is required unless you wish to make changes and/or corrections. If changes are necessary, please note the changes on the confirmation email and send the information back to us immediately.

## *ORDERING FOOD DURING AN EVENT*

Please allow up to 45 minutes for delivery of all food orders placed during the event. All food and beverage consumed in the suite must be purchased from Proof.

## *AUTHORIZATION FOR ADDITIONAL ORDERS PLACED ON EVENT DAY*

On the event day, all orders will be placed using a QR code for a streamlined and efficient process. We kindly request that all purchases be made via credit card payments, as we are unable to accommodate bill add-ons for orders. This approach ensures a seamless and hassle-free experience for everyone attending the event.



# PROCEDURES

## **SUITE FOOD DELIVERY, EQUIPMENT AND DISPOSABLES**

Pre-ordered food will be delivered to your suite approximately (60) minutes prior to the start of the event. All necessary chafing dishes and other service items will be provided in addition to an adequate supply of cups, plates, napkins, plastic ware, etc.

## **SPECIAL REQUESTS**

We would be happy to assist you in planning for a special event in your private suite on **Event Day**. Should you desire to entertain with china, silverware, or linen, our Food and Beverage team would be pleased to quote you prices and arrange for the delivery.

Please allow us to assist you should you need floral arrangements, balloons, special occasion cakes, etc. Please contact owarren@proofpudding.com for availability and additional information.

## **CANCELLATIONS**

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 **between** 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 mutual consent of proof catering and client due to inclement weather or other mitigating circumstances, only the actual expenses of food and labor incurred by proof catering during preparation will be charged.

## **METHOD OF PAYMENT**

Payment of suite order is due in full 5 business day prior to game. Suite holders and guests may pay for food and beverages with the following methods of payment: American Express, Discover, MasterCard, Visa **Once your order has been confirmed a secure credit card link will sent to you for payment. No credit information will be kept on file.**

## **SALES TAX, MANAGEMENT CHARGE AND GRATUITY**

All catered events are subject to a 25% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

If you feel that exceptional service was provided you are more than welcome to leave a gratuity for your attendant.

## **LOST AND FOUND**

Please be sure to remove all personal belongings prior to vacating the premises. We cannot be responsible for any misplaced property, articles or equipment left unattended in the suites. Items left in the suite will be forwarded to Guest Services.

## **SMOKING**

**LVM** is a smoke-free facility. Smoking is not permitted anywhere inside the building. To accommodate our smoking guests, we have designated smoking areas outside the building. Our suite personnel will be glad to show you the designated smoking exit doors.



Choose from one of our chef-crafted packages below. Minimum 12 person order and inclusive of 1 water and 1 soda per person

# Tailgate

## ***TAILGATE MENU***

**\$39.99 Per Person**

### **WARM TEXAS PETE BUFFALO CHICKEN DIP**

Deacon Tortilla Chips | Chili Lime Seasoned Salt

### **LOADED MACARONI SALAD**

Smoked Gouda | Oven-dried Tomato | Shaved Scallion | Hard-cooked Egg | Classic Sweet and Tangy Dressing

### **BABY BERG WEDGE SALAD**

Scallion Ranch | Grape Tomato | Pickled Red Onion | Bleu Cheese | Cucumber | Crumbled Bacon on the Side

### **SMASHED CHEESY POTATOES**

Griddled Smashed Red Potatoes | Sharp Cheddar Sauce | Scallions | Sour Cream | Blistered Peppers

### **GRILLED ANGUS STEAK BURGERS**

American Cheese | Lettuce | Tomato | Bermuda Onion | B&B Pickles | Martin's Bun

### **GRILLED ALL-BEEF HOT DOG**

Applekraut | Chili | Mustard | Ketchup | Creamy Cole Slaw

### **COOKIE SAMPLER**

Chocolate Chip | Red Velvet | Smore's | Oatmeal

**WF** *proof the pudding*



Choose from one of our chef-crafted packages below. Minimum 12 person order and inclusive of 1 water and 1 soda per person

# Deacon Q'

## **DEACON 'Q' MENU**

**42.99 Per Person**

### **HOUSE FRIED KETTLE CHIPS**

Onion Dip | Smoky Black Bean Dip

### **ROASTED HEIRLOOM POTATO SALAD**

Sweet Yukon Potatoes | Fire-roasted Peppers | Caramelized Onions | Baby Kale | Grain Mustard Vinaigrette

### **CAROLINA CABBAGE SLAW**

Citrus Vinaigrette | Shaved Red and Green Cabbage | Poppy Seeds | Citrus Zest

### **BAKED FOUR CHEESE MACARONI**

Smoked Gouda | Sharp Cheddar | Pepper jack | American | Crunchy Topping

### **SMOKY BBQ PULLED PORK SLIDER**

Citrus - Vinegar BBQ Sauce | Gold BBQ Sauce | Martin's Slider Roll

### **PICKLE BRINED CHICKEN WINGS**

Lemon Pepper | Texas Pete Hot Sauce | Blue Cheese Dipping Sauce | Carrot Sticks | Celery Sticks

### **DESSERT BAR SAMPLER**

Lemon | Pecan Chocolate | Apple Granola | Brownie Bash



Choose from one of our chef-crafted packages below. Minimum 12 person order and inclusive of 1 water and 1 soda per person

# S to SW

## **SOUTH TO SOUTHWEST *MENU***

**42.99 Per Person**

### **SWEET CHILI LIME TORTILLA CHIPS**

Freshly Fried Deacon Blue and Gold Tortilla Chips | Salsa Fresca | Salsa Verde | Warm Street Corn Dip

### **BLACK BEAN AND CORN SALAD**

Shaved Hearty Winter Greens | Slow-cooked Black Beans | Blistered Shoe-peg Corn | Blistered Peppers | Oven-dried Tomato | Tortilla Croutons | Cilantro | Cotija | Smoked Chili Red Wine Vinaigrette

### **ROASTED SWEET POTATO SALAD**

Charred Chili's | Agave-Lime Vinaigrette | Cilantro | Fresh Cheese | Preserved Tomato

### **OVER-NIGHT SHORT RIB CHILI STEW**

Braised Short Rib | Ancho Chili | Charred Tomato | Blistered Tomatillo | Cumin | Coriander | Roasted Garlic | Pickled Red Onion | Warm Griddled Cornbread

### **CHICKEN TINGA**

Shredded Braised Chicken | Flour Tortillas | Charred Peppers and Onions | Sour Cream | Cheddar | Salsa | Cotija

### **CHARRO BEANS**

Pinto Beans | Vegan Chorizo | Red Chili Pesto

### **WARM CAJETA CARAMEL CHURRO**

Cinnamon – Sugar Dusted



Choose from one of our chef-crafted packages below. Minimum 12 person order and inclusive of 1 water and 1 soda per person

# Hometown

## HOME-TOWN CAROLINA MENU

42.99 Per Person

### DILL PICKLE KETTLE CHIPS

House-made | Pimento Cheese Dip

### CREAMY CAROLINA MUSTARD POTATO SALAD

Roasted Potato Trio | Grain Mustard Dressing | Scallions | Roasted Peppers

### PICKLED VEGETABLES

Baby Carrots | Watermelon Radish | Cucumber | Cauliflower

### LOADED DEVEILED EGG SALAD "SLIDER"

Griddled Martin's Slider Bun | Smoked Gouda | Charred Sweet Peppers | Pickle Relish | Baby Arugula

### BONELESS CAROLINA FRIED CHICKEN

B&B Pickle Brine | Buttermilk | Texas Pete Hot Sauce

### CAROLINA SHRIMP AND WHITE CORN GRITS

Rock Shrimp | Grist Mill| Grits |Sharp Cheddar | Stewed Tomato Puree

### LOADED POTATO AU GRATIN

Cheddar | Sour Cream | Butter | Scallions

### WARM PEACH COBBLER

Mull-Spiced Whipped Cream | Caramel Sauce



# SUITE ADD-ONS

To ensure a truly exceptional experience, our enhancement menu items are exclusive additions to suite packages and are not sold separately. Serves 12 guests.

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## SNACKS

### MS. VICKIES KETTLE STYLE POTATO CHIPS (V)

Jalapeno | BBQ | Kettle | Salt & Vinegar

26.99

### GARDEN VEGETABLE PLATTER (VG/GF)

Radish | Celery | Heirloom Carrot | Broccoli | Cauliflower | Tomatoes | Sweet Peppers | English Cucumber | Celery | Red Pepper Hummus | Scallion Ranch

30.99

### MARKET FRESH FRUIT PLATTER (VG/GF)

Melon | Seasonal Berries | Seasonal Fruit

34.99

## CLASSIC ENTRÉES

### SMOKED CHICKEN WINGS (GF)

Ranch / Molasses BBQ Sauce / Celery

75.99

### SMOKED "WHOLE HOG" PULLED PORK (GF)

Pickles | Vinegar BBQ Sauce | Martin's Potato Sliders

75.99

### SMOKED PULLED CHICKEN (GF)

Pickles | Vinegar BBQ Sauce | Martin's Potato Sliders

75.99

## CASUAL ENTRÉES

### GRILLED ALL BEEF HOT DOGS

Chili | Ketchup | Mustard | Relish | Diced Onions | Diced Tomatoes | Shredded Cheddar Cole Slaw

60.99

### GRILLED HAMBURGERS

Ketchup | Mustard | American Cheese | Lettuce | Tomato | Onion | Pickle

60.99

### CRISPY CHICKEN TENDERS

70.99

### WARM TEXAS PETE BUFFALO CHICKEN DIP

Deacon Tortilla Chips | Chili Lime Seasoned Salt

60.99



# SUITE ADD-ONS

To ensure a truly exceptional experience, our enhancement menu items are exclusive additions to suite packages and are not sold separately. Serve 12 guests.

## SIDES

<b>BAKED FOUR CHEESE MACARONI (V)</b>	<b>35.99</b>
Smoked Gouda   Sharp Cheddar   Pepperjack   American   Crunchy Crust	
<b>12 HR BBQ BAKED BEANS (VG/GF)</b>	<b>30.99</b>
Roasted Red Pepper   Charred Tomato   Caramelized Onion	
<b>GARLIC-PARMESAN BAKED POTATO WEDGES (VG/GF)</b>	<b>30.99</b>
Molasses   Caramelized Onions   Blistered Peppers	

## SALADS & SANDWICHES

<b>BABY BERG WEDGE SALAD</b>	<b>30.99</b>
Scallion Ranch   Grape Tomato   Pickled Red Onion   Bleu Cheese   Cucumber   Crumbled Bacon on the Side	
<b>MUSTARD POTATO SALAD (GF)</b>	<b>30.99</b>
Red Potatoes   Scallion   Bacon   Egg   Cheddar Peppers   Mustard Dressing	
<b>SMOKIN GOBBLER SUBMERINE SANDWICH</b>	<b>40.99</b>
Smoked Turkey   Herb Aioli   Smoked Gouda   Arugula   Tomato   Cran-apricot Chutney	

## DESSERTS

<b>COOKIE SAMPLER (V)</b>	<b>55.99</b>
<b>DESSERT BAR SAMPLER (V)</b>	<b>60.99</b>
<b>WARM PEACH COBBLER (V)</b>	<b>60.99</b>



# BAR

Special orders must be placed 5 business days prior to Event Day. This list is representative of the bottles we usually carry, subject to change. We request all alcohol remain in your suite.

## DOMESTIC BEERS \$54.99 / 6-PACK

Michelob Ultra Lager  
Deacon Brew Lager

## PREMIUM BEERS \$69.99 / 6-PACK

Stella Artois  
Modelo  
Seven Saturdays IPA

## OTHER BEVERAGES \$72.99 / 6-PACK

White Claw (Seltzer)  
Bold Rock (Cider)

## WINE (PER BOTTLE)

JoshCellars Pinot Noir: \$58.99  
Josh Cellars Pinot Grigio: \$58.99  
Josh Cellars Prosecco: \$58.99  
Chateau St. Michelle Reisling: \$58.99 Matua  
Savignon Blanc: \$84.99 Prisoner Red  
Blend: \$84.99  
Santa Margherita Pinot Grigio: \$84.99  
Caymus Cabernet: \$139.99  
Louis Jadot Pouilly-Fuisse: \$79.99 Moet &  
Chandon Reserve Brut: \$139.99 Silver Oak  
Cabernet Sauvignon: \$139.99

## LIQUOR

### BOURBON/WHISKEY

Jack Daniels: \$74.99  
Crown Royal: \$84.99  
Maker's Mark: \$94.99

### GIN

Pinnacle: \$69.99  
Tanqueray: \$94.99

### RUM

Bacardi: \$64.99  
Malibu \$64.99  
Captain Morgan Spiced: \$64.99

### TEQUILA

Jose Cuervo Traditional: \$64.99  
Cabo Wabo Reposado: \$99.99

### VODKA

Tito's: \$84.99  
Ketel One: \$99.99

### SCOTCH

Johnnie Walker Red: \$74.99

## SOFT DRINKS \$10.99 / 6-PACK

Pepsi, Diet Pepsi, Starry, Ginger Ale, Mountain  
Dew, Dr. Pepper

## BOTTLED WATER \$11.99 / 6-PACK

Aquafina

## FRUIT JUICES \$7.99 / 6-PACK OF 100Z

Cranberry Juice, Orange, Grapefruit Juice

## HOT BEVERAGES \$21.99 / AIRPOT

Coffee - Regular or Decaf  
Hot Tea - Assorted Teas  
Hot Chocolate

## BAR GARNISH PACKAGE \$49.99 (SERVES 16-20 GUESTS)

Sliced Lemons, Limes and Oranges Maraschino  
Cherries, Tonic Water, and Club Soda

## MIXERS | 6- PACK

Club Soda: \$10.99  
Tonic: \$10.99  
Sour Mix: \$10.99  
Bloody Mary Mix: \$10.99  
Margarita Mix: \$10.99