

bon



*proof
of
the
budding*

appetit!

For over 30 years, Proof of the Pudding has been catering the Atlanta area with our Innovative Culinary Creations. We are extremely proud to be a partner with The Arena at Gwinnett Center! We have put together a wonderful variety of menu items for your culinary and beverage planning for the season. 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 Service Representative at (770) 813-7654.

 = Healthy Selections

 = Event Day Selections



*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!



premium packages
all selections served in increments of six



Joey Burger Bar

Custom blended beef burgers grilled to order, dressed with pecan wood smoked bacon strips and sautéed onions, with fresh buns, lettuce, tomato and cheeses.

The Ultimate Hot Dog Bar

All beef grilled hot dogs with sauerkraut, chopped onions, chili, shredded cheese, slaw and fresh baked buns.

Southern Chicken Tenders

Crispy chicken tenders served with seasoned fries and honey mustard.

Sensational Samplers ♥

Chef crafted individual sampler salads: classic caesar, arcadian harvest vidalia broccoli slaw.

Cabos Chips and Salsa

Bottomless Buttered Popcorn Bowl

Fresh popped! Eat all you want!

Proof's Snack Tree assortment

Chef's selection of sweet and salty light snacks.

package 1 29.95 per person

premium packages
all selections served in increments of six



Java BBQ Grilled Flank Steak

Grilled marinated flank steak, coffee infused glaze, herb roasted potatoes.

Carolina Style BBQ Pork

Slow cooked pulled pork with a zesty mustard vinegar based sauce, fresh yeast buns, pickle slices, chopped slaw.

Pigs in the Blanket

Mini all beef hot dogs baked in a croissant dough, served with ketchup and mustard.

Grilled Shrimp and Georgia Peach

Grilled tiger shrimp, sliced peaches, fresh tomato and Georgia pecan wood smoked bacon crumbles dressed with a peach -honey vinaigrette.

Trio of Dips

Creamy spinach and cheese, roasted red pepper hummus and white bean dip with freshly baked sea salt pita chips.

Bottomless Buttered Popcorn Bowl

Fresh popped! Eat all you want!

Proof's Snack Tree Assortment

Chef's selection of sweet and salty light snacks.

39.95 per person

package 2

premium packages
all selections served in increments of six



Lobster Mac and Cheese

Fresh lobster, macaroni, lobster infused cream and a blend of three cheeses baked with a bread crumb crust.

Bourbon Glazed Beef Brisket

Sliced smoked beef brisket, red onion marmalade, rosemary rolls.

Fire and Ice Wraps ♡

A selection of red pepper tortilla wraps with Buffalo chicken, jack cheese and chipotle ranch sauce and roasted cool cucumber wraps with Thai shrimp cilantro and fresh vegetables.

Artisan Cheeses and Fruits

A collection of locally sourced gourmet cheeses, seasonal fruits and berries, flatbread selections

Grilled Locally Grown Vegetables ♡

In season vegetables, basted with Georgia honey and glazed with an aged Balsamic vinaigrette.

Bottomless Buttered Popcorn Bowl

Fresh popped! Eat all you want!

Proof's Snack Tree Assortment

Chef's selection of sweet and salty light snacks.

package 3 59.95 per person

starters

all selections served in increments of six



Chilled Coastal Tiger Shrimp

Everyone's favorite! Colossal shrimp, spicy cocktail sauce. 9.95 per person

Artisan Cheeses and Fruits

A collection of locally sourced gourmet cheeses, seasonal fruits and berries, flatbread selections. 6.95 per person

Fresh Fruit and Berry Bowl

A local mix of healthy fruit and berries. 4.95 per person

Grilled Locally Grown Vegetables

In season vegetables, basted with Georgia honey and glazed with an aged Balsamic vinaigrette. 4.95 per person

Trio of Dips

Three party favorites! Creamy spinach and cheese, roasted red pepper hummus and white bean dip with freshly baked sea salt pita chips. 4.95 per person

Spicy Sweet Maine Lobster & Mango Dip

Maine lobster and fresh mango mixed with spicy remoulade, white corn tortilla chips. 8.95 per person

Georgia Pecan Cranberry Torte

Sun dried cranberries blended with cream cheese topped with toasted Georgia Pecans, flat breads. 4.95 per person

cold appetizers

starters

all selections served in increments of six



Tots

Tater tots nacho style, topped with Chili, melted cheddar cheese, tomatoes and onions. 6.95 per person

Southern Style Sausage Dip

Spicy salsa blended with cream cheese and sausage, with crisp tortilla chips. 4.95 per person

Thai Spiced Chicken

Skewers of local farm raised chicken breasts seared in Thai spices, basil peanut sauce. 7.95 per person

Proof's 2 Way Wings

Our selection of Chipotle BBQ and Pineapple Red Chile Wings, carrot and celery sticks, bleu cheese dip. 7.95 per person

Low Country Barbecued Shrimp and Grits Crisps

Logan Turnpike Mill ground grit cakes topped with barbecued tiger shrimp and spicy sauce. 7.95 per person

Ginger Sesame Beef Satays

Seared ginger sesame beef skewers, Asian inspired slaw. 7.95 per person

Pigs in the Blanket

Mini all beef hot dogs baked in a croissant dough, served with ketchup and mustard. 6.95 per person

Southern Chicken Tenders

Crispy chicken tenders served with seasoned fries and honey mustard. 6.95 per person

hot appetizers

starters

all selections served in increments of six



Grilled Shrimp and Georgia Peach

Grilled tiger shrimp, sliced peaches, fresh tomato and Georgia pecan wood smoked bacon crumbles dressed with a peach-honey vinaigrette. 8.95 per person

Sensational Samplers

Chef crafted individual sampler salads: classic caesar, arcadian harvest, vidalia broccoli slaw. 4.95 per person

Fingerling Potato, Green Bean and Pesto Vinaigrette

Roasted fingerling potatoes and whole green beans tossed with sweet basil pesto vinaigrette. 5.95 per person

Fire Grilled Steak and Salsa Salad

Grilled sirloin, fresh citrus sections, red pepper, onion, fresh greens, tangy lime cilantro dressing. 8.95 per person

Mushroom Cobb Salad

A healthy medley of grilled mushrooms fresh tomatoes, fresh mozzarella cheese, olive oil drizzle. 8.95 per person

salads

main selections

all selections served in increments of six



Fire and Ice Wraps 🍷

A selection of red pepper tortilla wraps with Buffalo chicken, jack cheese and chipotle ranch sauce and roasted cool cucumber wraps with Thai shrimp cilantro and fresh vegetables. 7.95 per person

Spicy Lobster and Mango Rolls

Chilled spicy lobster mango salad and artisan greens on petite fresh baked soft rolls. 8.95 per person

Roast London Broil

Slow roasted beef, smoked cheddar, horseradish mustard, whole wheat wrap. 6.95 per person

Black Forest Ham

Thinly sliced black forest ham piled high on fresh baked pretzel rolls with smoked gouda cheese and sweet honey mustard. 6.95 per person

Deli Display

An assortment of imported and domestic deli meats and cheeses, assorted breads and rolls, lettuce, tomato, onions, pickles and condiments. 9.95 per person

sandwiches

main selections
all selections served in increments of six



Carolina Style BBQ Pork

Slow cooked pulled pork with a zesty mustard vinegar based sauce, fresh yeast buns, pickle slices, chopped slaw. 7.95 per person

Taqueria Trio

Craft your own tacos with cilantro seared steak, grilled chipotle chicken, and pulled pork carnitas., warm soft corn tortillas, finish with pepper jack cheese, shredded lettuce, pico de gallo and crema poblano. 8.95 per person

Lobster Mac and Cheese

Fresh lobster, macaroni, lobster infused cream and a blend of three cheeses baked with a bread crumb crust. 15.95 per person

The Ultimate Pizza Pie 

Baked to order. 23.95 per pizza
Double your pleasure. 39.95

Pepper Crusted Beef Tenderloin

Seared beef tenderloin, served medium rare, horseradish sauce, fresh breads. 15.95 per person

hot entrees



"I've been grilling burgers in my backyard for years and people rave! I use the best blend of beef and combine it with my secret seasoning. They are then hand basted and finally grilled to perfection! I take making the best burger in Gwinnett very seriously... enjoy!" *Joey*

the grill station

all selections are served in increments for six guests



Joey Burger Bar

Custom blended beef burgers grilled to order, dressed with pecan wood smoked bacon strips and sautéed onions, with fresh buns, lettuce, tomato and cheeses. 8.95 per person

Surf and Turf Sliders

Grilled Angus Beef sliders on sesame rolls paired with pan seared low country crab cakes on corn dusted buns with red pepper remoulade. 10.95 per person

Chicken Breast Sandwich Bar

Marinated locally raised chicken breast grilled to order, dressed with pecan wood smoked bacon strips and sautéed onions, with fresh buns, lettuce, tomato and cheeses. 8.95 per person

Two Dog Bite

All beef bite size dogs with gourmet mustards, relish bar, shredded cheese, chopped onions and mini buns. 6.95 per person

The Ultimate Hot Dog Bar

All beef grilled hot dogs with sauerkraut, chopped onions, chili, shredded cheese, slaw and fresh baked buns. 6.95 per person

Angus Slider Bar

Angus beef grilled onions, smoked cheddar, horseradish, fresh sesame buns, served with spicy onion straws. 6.95 per person

main selections
all selections served in increments of six



Proof's Snack Tree Assortment 

Chef's selection of sweet and salty light snacks. 6.95 per person

Roasted Cashews 

Lightly salted. 1.95 per person

Fancy Mixed Nuts 

1.95 per person

Sweet Heat Cajun Snack Mix 

1.95 per person

Cabos Chips and Salsa 

With spicy salsa and guacamole add warm queso dip. 2.95 per person

Bottomless Buttered Popcorn Bowl 

Fresh popped! Eat all you want! 1.95 per person

Chips and French Onion Dip 

2.95 per person

suite-n-salty

main selections

all selections served in increments of six



The Cookie Basket

Freshly baked cookies dipped with white and dark chocolate. 2.95 per person

Cherrie's Cupcake Sampler

An ever changing combination of mini cup cakes from our pastry chef. 3.95 per person

Sugarloaf Sundae Bar

Bowls of indulgent ice cream delivered to your suite with your favorite syrups, whipped cream and toppings. 4.95 per person

Red Velvet Mousse Pie

Red velvet cake layered with light berry infused mousse and whipped cream. 4.95 per person

Gourmet Ice Cream Bars

An assortment of six decadent chocolate covered ice cream bars. 2.95 per person

Bruster's Ice Cream Cake

For birthdays, anniversaries or any other special occasion. 8.95 per person

desserts

the proof:



Well-designed parties involve more than dishing out great food. Today's current focus is all about the details of the event. Proof of the Pudding is your party partner. We take care of all the little things. Menu design. Décor. Unique floral art. Impeccable service. Tents. Photographer. The list goes on. At the Gwinnett Center Campus, our focus will always be to orchestrate events that will show off the event space and enhance your reputation within the community. Oh... and we will dish out great food, too!

Our Creative Director, Janice Wilmer, and her team will assist in the design, look and feel of your event. Proof of the Pudding has décor and floral designers capable of creating many different looks and new interactive buffet sets perfect for the interactive chefs and your hungry guests. We have an extensive line of serving vessels, china, flatware, glassware and linens so your ideas become effortless reality. Your wish is our command!

art of the party

the proof:



we've always been green!

Proof of the Pudding is committed to environmental and social responsibility. It's our pleasure to create events in ways that conserve natural resources and protect our environment. With Proof of the Pudding, you can have exceptional, ecologically responsible events without sacrificing style.

we're always giving back

Proof of the Pudding has graciously provided community support for many charitable organizations and extend in kind donations. We are the founding board members of Atlanta's Table, Right To Hike, Relay for Life, MADAC, Barefoot in the Park and all of our concessions operations are operated by non-profit organizations where the donations go straight into the community.

we've always been about the food

Our Corporate Executive Chef, Vagn Nielsen, focuses on fresh, local farm-to-plate fruits and vegetables, sustainable seafood and natural and organic meats. It's what makes our Culinary Team cook!

community partners

beverage selections
all 750 ml



Champagne

Moet Chandon White Star,
California 99.95

domaine St Michelle Brut,
California 32.95

Chardonnay

Back Story, California 25.95

Wente 26.95

Kendall Jackson Vintners Reserve,
California 37.95

Hess Select, California *Organic 38.95

Clos du Bois, California 30.95

Pinot Grigio

Ruffino Lumina, Italy 27.95

whites & champagne

beverage selections
all 750 ml



Blushes

Kendall Yulupa, California 34.95
Sutter Home, California 21.95

Cabernet Sauvignon

Chateau Ste Michelle, Indian Wells 43.95
Napa Cellars 59.95
Back Story, California 25.95

Merlot

Sterling Vintners Collection,
California 33.95
Back Story, California 25.95

Moscato

Columbia Crest, Grand Estates 32.95

Shiraz

Penfolds, Thomas Hyland 30.95

Pinot Noir

Erath, Oregon 54.95
Robert Mondavi, Private Coast,
California 34.95

Zinfandel

Renwood, Sierra, California 34.95

blushes & reds

beverage selections



Domestic Beer

Six-pack, 12oz cans 21.95

Budweiser
Bud Light
Yuengling
Michelob Ultra
Coors Light
Miller Lite
O'Douls

Imported Beer

Six-pack, 12oz cans 25.95

Amstel Light
Heineken
Corona

Craft Beer

Six-pack, 12oz cans 25.95

Samuel Adams
Sweetwater 420
Blue Moon
Terrapin

beer & liquor

beverage selections



Vodka (750 ml)

- Pinnacle Vodka 39.95
- Pinnacle Whipped Cream Vodka 39.95
- Pinnacle Orange Vodka 39.95
- Absolut 54.95
- Grey Goose 72.95
- Ketel One 72.95

Scotch (750 ml)

- Dewar's White Label 54.95
- Chivas Regal 64.95
- Glenlivet 69.95

Blended Whiskey (750 ml)

- Canadian Club 44.95
- Crown Royal 67.95

Whiskey (750 ml)

- Jack Daniels 54.95

Gin (750 ml)

- Bombay 49.95
- Pinnacle Gin 39.95

Tequila (750 ml)

- Jose Cuervo Gold 46.95
- Patron Silver 79.95

Rum (750 ml)

- Bacardi Light 39.95
- Bacardi Oakheart Spiced Rum 39.95

Bourbon (750 ml)

- Markers Mark 52.95
- Bulleit 74.95
- Woodford Reserve 72.95

Margarita

- Skinny Girl 19.95

Cognac (750 ml)

- Courvoisier VSOP 49.95
- Remy Martin VSOP 63.95

Cordials (750 ml)

- Sambuca Romana 36.95
- Bailey's Irish Cream 33.95
- Amaretto Di Saronno 34.95
- Schnapps 21.95
- Kahlua 29.95
- Grand Marnier 39.95
- Drambuie 39.95

beverage selections



Soft Drinks

Served in 6-packs 11.95

Coke Classic

Coke Zero

Diet Coke

Caffeine Free Diet Coke

Sprite

Sprite Zero

Ginger Ale

Tonic Water 12.95

Club Soda 12.95

Water Selection

Dasani Water 12.95

Perrier Sparkling Water 13.95

Assorted Juice Selection

Served in 6-pack 10.95

Orange Juice

Cranberry

Grapefruit

Juice Boxes

Beverage Condiments

Cocktail Olives 4.95

Maraschino Cherries 4.95

Lemon and Lime Garnish 4.95

Celery Stalks 4.95

Tabasco Sauce 8.95

Rose's Grenadine Syrup 10.95

Aromatic Bitters 11.95

mixers

beverage selections



Mixers and Garnishes

Each 13.95

Rose's Mojito Mix

Whiskey Sour

Mr. & Mrs. T's Bloody Mary Mix

Mr. & Mrs. T's Margarita

Mr. & Mrs. T's Piña Colada

Mr. & Mrs. T's Strawberry Daiquiri

Mr. & Mrs. T's Sour Mix

José Cuervo Margarita Mix

M&R Sweet Vermouth

M&R Dry Vermouth

Why Notte 3.95

Coffee

Fresh Brewed Coffee

Package 28.95

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.

Online

Online ordering is available at www.proofarena.com. Proof of the Pudding complete Suite menu is available for your selection and ordering at www.proofarena.com. Simply go to the website and order your food and beverage and the order will be ready for you when you arrive for your event.

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.

procedures

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 Department must be contacted at (770)813-7654 prior to the event.

We welcome your special requests 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.

procedures

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 Service 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.

procedures

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 food borne 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
Office 770.813.7655
Cell 678.362.8472
llarsen@gwinnettcenter.com

Melissa English

Arena Manager

Proof of the Pudding
Office 770.813.7654
Cell 404.569.9526
menglish@gwinnettcenter.com

Linda Crowe

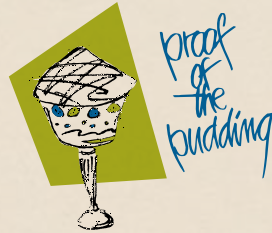
Suite Services Manager

Proof of the Pudding
Office 770.813.7654
Cell 770.722.0459
suilife@gwinnettcenter.com

Nancy Golden

Director of Premium Services

The Arena at Gwinnett Center
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Innovative Culinary Partner
www.proofpudding.com



The Arena at Gwinnett Center

6400 Sugarloaf Parkway Duluth, Georgia 30097 770-813-7654 www.gwinnettcenter.com



**STAY IN THE
CENTER OF IT ALL**

Keep up to date with events,
promos, and specials at The
Gwinnett Center Campus:

STEP 1

Take out your phone and
open your QR Code Scanner
app.

STEP 2

If you don't have the app,
download it for free at
www.rgr.me

STEP 3

Scan the code. Be sure to
keep as still as possible.