

SAVOR...



Welcome to SAVOR...Cabarrus Catering by SMG, Cabarrus Arena & Events Center's premier catering, concessionaire and event services company. SMG is the largest facility management company in the world, built on a national reputation for superior food and beverage service. We enhance each table with more than just great food: providing creative event and menu planning, extensive hands-on experience, an extraordinary team of chefs, managers, and committed staff dedicated to exceeding your expectations.

Our Food & Beverage expertise extends from elegantly catered events for up to 1,000 guests to exquisite suite presentations and permanent concession stands designed to create a memorable experience for all of our patrons. We look forward to meeting with you to discuss the many food opportunities available. Please feel free to contact me with any questions.

Sports fans and rock concert goers don't want to miss any of the action, so SAVOR...Catering by SMG positions built-in food concessions in strategic locations to reduce the wait in lines. Our suite catering options can be customized to suit the preferences of hosts and their VIP guests.

Thank you for allowing us to assist with your event planning needs. We look forward to serving you!

Barry Klapish, FMP
Director of Food & Beverage
Direct Line: (704) 920-3968
Fax: (704) 920-3999
baklapish@cabarrusarena.com

SAVOR...

Policies & Procedures

Food Delivery

All food and beverage orders will be available for delivery to your suite approximately 60 minutes before the event opens to the general public. To insure a high quality product when you arrive in your suite, cold food items will be placed one hour prior to the event. Hot food items will be placed 30 minutes prior to the event. However, our flexible staff can deliver hot or cold food at the times that best suit your needs. All food items will be removed from your suite at the conclusion of the event.

Equipment & Supplies

Suites will be supplied with all of the necessary accouterments: knives, forks, spoons, plates, cocktail and dinner napkins, glassware, corkscrew, and salt & pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment. "Liquor cabinets" and "refrigerators" will be **locked** unless we are advised otherwise. Should you desire to entertain on china, silverware, or glassware, please contact the Director of Food & Beverage.

Advance Menu Ordering

To help deliver the best food and beverage service possible, your food and beverage orders must be placed 5 business days prior to the event (a business day is defined as Monday-Friday before 12 noon EST). We have included an order form with this menu packet. You may order via fax or email.

Fax: 704-920-3999

Email: baklapish@cabarrusarena.com

Should circumstances prohibit placement of your order before the 5 day deadline, there is a limited selection of menu items still available for you on the "Event Day Menu".

Event Day Ordering

An Event Day Menu is available should you wish to place your order after the 5 business days prior to the event deadline. You may place your order for an event by contacting the Food & Beverage department via fax or email. Event Day Menus are available in your suite. Event Day orders must be received in the Food & Beverage office by 12 noon EST if the suite holders want food items upon arrival. Any food or beverage ordered during an event by someone other than the Suite Administrator or Authorized Account Signers will require payment by credit card or cash at the time of order placement.



Symbol on the menu denotes items available for day of event ordering

Personalized Services

During events, a suite attendant will be assigned to deliver your food and beverage orders, take additional orders, and periodically assist in maintaining your suite. However, should you desire a dedicated suite attendant or bartender to remain exclusively in your suite for an event, please contact the Food & Beverage Department at 704-920-3968. An advance notice of 3 business days is required for these services. The cost for a private attendant is \$125.00 (4 Consecutive Hours) per event.

SAVOR... Policies & Procedures - Continued

Alcohol Policies

Full ranges of options are listed for you in our “Beverage Section” of the menu. It is suggested that you establish a desired “par stock” (minimum inventory) of beer and soft drinks for your suite.

A par beverage stock is the restocking of beverage and bar needs per your specifications. This service helps ensure that you and your guests have adequate beverage on-hand and available immediately upon arrival at your suite.

The par bar policies are as follows:

1. The Suite Holder must agree, in writing, to establish a par bar in the suite.
2. By agreeing in writing, the suite holder agrees to pay for any items consumed during the event.
3. All liquor bottles will remain locked until taken out upon authorized request (only authorized signers will be permitted to access liquor unless pre-arranged by the suite holder).
4. Beer, Wine, Juices, Mixers, and Sodas may be part of the par bar. They will be inventoried nightly and charged by the piece. Therefore, you will only be charged for exactly what was consumed. These items cannot be locked up or removed from your suite, so they will be available for your suite guests consumption while they are in your suite.
5. Par Bar billing is added to your BEO (Banquet Event Order) at the end of the event and then closed as requested. There is no way to provide a copy of the par bar billing at the end of the event as the beverages cannot be inventoried until all guests are gone. If a copy is needed, please call the Food & Beverage Department at 704-920-3968 to request a copy.

Our recommended par level is:

4-Six Packs Domestic Beer	4-Six Packs Assorted Pepsi Products
1-Six pack of Aquafina/Water	2-4 Packs Bottles of Wine-1 White/1 Red
1-2 Bottles Each: Vodka, Rum, Gin, Whiskey, Bourbon, and Scotch	
1 Quart Each-Orange, Grapefruit, and Cranberry Juices, Bloody Mary, Margarita, and Sour Mixes	
1-Six Pack Each: Tonic Water, Club Soda, and Ginger Ale	

Although it is the responsibility of the suite owner to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite, SAVOR...Cabarrus Catering by SMG/Cabarrus Arena reserves the right to check for proper identification and refuse service to persons who appear to be intoxicated.

To maintain compliance with rules and regulations set forth by the State of North Carolina, we ask that you please adhere to the following guidelines:

- We ask that the Suite Administrator monitor and control alcohol consumption within the suite.
- Persons, under the age of twenty-one are not permitted to purchase or consume alcoholic beverages.
- Please do not serve alcoholic beverages to persons intoxicated.
- SMG reserves the right to refuse services to anyone who is unable to produce an acceptable form of identification or appears to be intoxicated.
- Suite holders are not permitted to bring china or glassware into the suite without written approval from the Director of Food & Beverage.
- During some events, alcohol will not be sold to the general public. In these cases, please keep all alcoholic beverages in the suites.

SAVOR... Policies & Procedures - Continued

Special Requests

Our Food & Beverage staff will be delighted to assist you with any special catering related requests, special menus, balloons, flowers, ice carvings, cakes, or gift baskets. Please allow a 5 business day notice for special requests. If you have special dietary restrictions, or needs, please do not hesitate to contact us.

Payment Procedures

All suite holders will receive a computer-generated BEO (Banquet Event Order) at the conclusion of each event. Guest Checks must be settled prior to your departure using Visa, Master Card, American Express, Discover Card, or cash. For your convenience, a credit card number can be placed on file in our catering office and used to settle your bill. An authorized signature will be required on the guest check at the conclusion of an event.

SAVOR...Cabarrus Catering by SMG, exclusively handles all food and beverage products in the suites. It is not permissible for attendees to bring any food or beverage into the suite from outside sources. Any food and beverage products brought into the suites without proper authorization will be removed and could possibly result in such items being charged to the suite holder at our normal retail price.

Applicable sales tax of 6.75% and a 19% service charge will be added to all orders. Gratuities are at the suite holder's discretion and may be added to the guest check based on the quality of service received.

Cancellations

Please notify us as soon as possible of any cancellations. No charges will be assessed to the suite holder for food and beverage orders canceled at least 48 hours in advance. In the event a less than 24 hour notice is given, a 50% cancellation fee will be assessed.

Accepted & Agreed, Client Signature

Barry Klapish, Director of Food & Beverage

Date

Date

SAVOR...

FAX ORDERS TO : Barry Klapish

SAVOR...Catering by SMG

FAX 704-920-3999

FROM : _____ YOUR PHONE # _____ FAX: _____

SUITE HOST _____ EVENT _____

SUITE NUMBER _____ EVENT DATE _____

FOOD ITEMS	TIME	QTY	PRICE	TOTAL

BEVERAGES	TIME	QTY	PRICE	TOTAL

SPECIAL INSTRUCTIONS/REQUEST : _____

PLEASE CIRCLE THOSE THAT APPLY :

CHARGE ADVANCE ORDER TO:	SUITE ACCOUNT OR SUITE GUEST
CHARGE ADD ON'S TO:	SUITE ACCOUNT OR SUITE GUEST
LIQUOR:	OPEN TO GUEST OR LOCKED
REFRIGERATOR:	OPEN TO GUEST OR LOCKED

CREDIT CARD INFORMATION _____ EXP DATE _____

Event Starters

Spinach & Artichoke Dip

A creamy blend of Artichoke Hearts, Spinach, Cheeses,
and served with Toasted Breads

4 Guests \$18 8 Guests \$35 12 Guests \$52

Smoked Chicken Nachos

Tortilla Chips with Chili, Cheddar Cheese, Guacamole, Salsa, Sour Cream, and
Jalapeno Peppers

4 Guests \$20 8 Guests \$35 12 Guests \$60

Below Serves a Minimum of 6 Guests

Bottomless Popcorn

Fresh Buttery Hot Popcorn
\$10



Chips & Dip

Tortilla & Potato Chips with French Onion Dip,
Corn Salsa and Fresh Chunky Salsa
\$25



House Snack Mix

Pretzels, Garlic Bread Pieces, Cheese Straws
\$15



Mixed Nuts

Peanuts, Cashews, Walnuts, Almonds
\$20



DENOTES ITEMS AVAILABLE FOR DAY OF EVENT ORDERING

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Sandwiches

Cabarrus Arena Sub

A Hoagie Roll with Salami, Ham, Turkey, Provolone, Swiss, and American Cheese with Lettuce, Tomato, Red Onion, and Banana Peppers. Served with Assorted Condiments and Potato Chips

4 Guests \$20 8 Guests \$32 12 Guests \$44

Premium Hot Dogs



A Big Juicy Hot Dog Served with Warm Buns and an Assortment of Potato Chips

4 Guests \$15 8 Guests \$30 12 Guests \$45

BBQ Pork Loin

Thin Sliced Pork Loin on Bakery Bread with Red Pepper Slaw and Pickles

4 Guests \$25 8 Guests \$45 12 Guests \$65

Lobster Roll

Chunks of Lobster Meat on a Hoagie Roll with Tarragon-Mayonnaise Served with an Assortment of Potato Chips

4 Guests \$24 8 Guests \$48 12 Guests \$96

Trio of Tortilla Wraps

Chicken Caesar, Grilled Portobello and Vegetable, Ham and Cheddar wrapped and served with Assorted Condiments and Potato Chips

4 Guests \$30 8 Guests \$42 12 Guests \$54

Homemade Pizza

Includes Choice of Toppings (3)
Smoked Chicken, Pepperoni, Sausage,
Red Peppers, Mushrooms, Onions, Ham,
Artichoke Hearts, Banana Peppers, Jalapenos, Spinach
\$20 - Serves 6

Each Additional Topping: \$2



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Cold & Hot Appetizers/Kids Meal

Cheeseboard Sampler



Cheddar, Pepper Jack, and Swiss with Water Crackers

4 Guests \$25 8 Guests \$40 12 Guests \$55

Tomato Bruschetta



French Bread with Tomatoes, Basil, Herbs, and Olive Oil

4 Guests \$20 8 Guests \$35 12 Guests \$50

Fresh Fruit Display

Seasonal Fruit with Chocolate Dipping Sauce

4 Guests \$40 8 Guests \$60 12 Guests \$80

Shrimp Cocktail

Poached Shrimp with a Tarragon-Lemon Sauce

10 Pcs \$25 25 Pcs \$50 50 Pcs \$95

Chicken Tenders



Fried Golden Brown with Honey Mustard, BBQ, and Ranch
Dipping Sauces and French Fries

4 Guests \$32 8 Guests \$64 12 Guests \$90

Kids Meal

\$6 Per Guest Under the age of 12

Choose from one (1) of the following:

- Chicken Tenders with BBQ and Honey Mustard
- Hot Dog with Ketchup and Mustard
- Grilled Cheese Sandwich
- Macaroni & Cheese Wedges

Includes Potato Chips, Chocolate Chip Cookie, Fruit, and
Bottled Water or Soda



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Packages

The Southerner

BBQ Pulled Pork and Brisket with Baked Beans, Slaw,
Corn on the Cob, Kaiser Buns, and Potato Chips
4 Guests \$38 8 Guests \$75 12 Guests \$112

The Touchdown

Chips and Dip

- Potato and Tortilla Chips with Ranch and French Onion Dips

Garden Vegetable Display

- Seasonal Fresh Vegetables with Ranch Dressing

Chicken Tenders

- Breaded and Fried till Golden Brown with Zesty Ranch and Honey Mustard Sauces

Fresh Baked Cookies

- White Chocolate, Oatmeal, Peanut Butter, and Chocolate Chip

4 Guests \$45 8 Guests \$95 12 Guests \$145

Prime Package

Sliced Prime Rib with Horseradish Sauce
Rolls & Cheeses
Spring Mix Salad
Roasted Asparagus Spears

4 Guests \$80 8 Guests \$160 12 Guests \$240



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Sweets & Stuff

Chocolate Covered Strawberries

Strawberries Dipped in Milk & White Chocolate
\$48 - 2 Dozen

Dessert Bars

Raspberry, Harvest, and Java
\$40 - 1 Dozen
\$25 - Half Dozen

Fresh Baked Cookies

Chocolate Chips, Oatmeal Raisin, Macadamia Nut,
and Peanut Butter
\$22 - Dozen
\$12 - Half Dozen

Fresh Baked Brownies

Fresh Baked Brownies with White Chocolate Drizzle
\$22 - Dozen
\$12 - Half Dozen

Candy Basket



M&M Plain/Peanut, Snickers, Skittles,
and Reese's Peanut Butter Cups
\$28 - Dozen
\$15 - Half Dozen



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Soda, Beer, and Wine

Soft Drinks

\$10 Per Six Pack

Pepsi

Diet Pepsi

Sierra Mist

Mt. Dew

Aquafina Water



Beer

\$16 Per Six Pack

Budweiser

Budweiser Light

Miller Light

Mixers

\$9 Per Six Pack

Club Soda

Tonic Water

Cranberry Juice

Ginger Ale

Orange Juice

Pineapple Juice

Margarita Mix

Sour Mix

Bloody Mary Mix

Wines

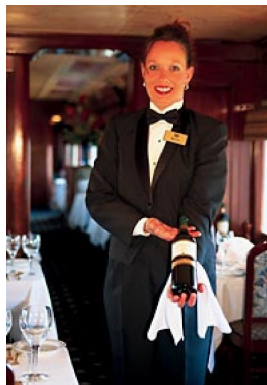
\$16 Per 4 Pack

Merlot

White Zinfandel

Chardonnay

Additional Wines are available upon request, we ask for a 3 day notice for your specialty brand wines



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Liquor & Cordials

Condiments: Cherries, Olives, Lemons, and Limes accompany orders of \$100 or more.

Bourbon

Jim Beam	\$28
Jack Daniels	\$38
Maker's Mark	\$42
Knob Creek	\$49

Vodka

Smirnoff	\$26
Absolut	\$41
Grey Goose	\$55

Scotch

Dewar's White Label	\$42
Johnny Walker Red	\$48
Chivas Regal	\$54

Rum

Bacardi	\$26
Captain Morgan	\$29
Mount Gay	\$33

Gin

Tanqueray	\$36
Beefeater	\$39
Bombay Sapphire	\$41

Whiskey

Seagram's 7	\$21
Seagram V.O.	\$28
Crown Royal	\$42

Tequila

Sauza Gold	\$29
Jose Cuervo Gold	\$36

Brandy/Cognac

Courvoisier VS	\$48
Martell VS	\$48
Remy Martin VSOP	\$65

Cordials

Disaronno Amaretto	\$38
Baileys Irish Crème	\$36
DeKuyper Schnapps	\$23
Apple, Peach, Peppermint	
Chambord	\$54
Drambuie	\$55
Grand Marnier	\$64
Kahula	\$33
Midori	\$36
Romana Sambuca	\$38
Southern Comfort	\$29



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