



COLONIAL LIFE ARENA

HOME OF THE CAROLINA GAMECOCKS

Luxury Suites Menu

WE INVITE YOU TO ENJOY THE COMPLETE COLONIAL LIFE ARENA EXPERIENCE!

CENTERPLATE welcomes you and your guests to The Colonial Life Arena for The University of South Carolina Gamecocks' Basketball Season. Our mission is to ensure that our clients, fans, guests, attendees, and employees "Get the Experience" of high quality food and beverage services from our responsive, solution-driven staff.

SUITE INFORMATION

We have provided a list of phone numbers and important information to assist you with your COLONIAL LIFE ARENA Suite experience. Please feel free to contact CENTERPLATE Suite Services for any special needs or requests. We want you to enjoy the complete CENTERPLATE Experience!

SERVICES DIRECTORY

CENTERPLATE Suite Services 803-576-9131
Timothy.Martin@centerplate.com
CENTERPLATE Suite Services Fax Line 803-576-9136
CENTERPLATE Administrative Offices 803-576-9128
Colonial Life Arena Premium Services 803-576-9078 or 803-576-9077
Colonial Life Arena Day-of Event Premium Services..... 803-467-0320

ORDERING

All food items serve 12 people unless otherwise noted. Orders must be placed via fax or e-mail by 12:00pm two days prior to the event (by Friday noon for Monday events). To make things easier, we have included an order form with this menu packet.

You may send your order to:
Fax: (803) 576-9136
Suite Orders: www.ezplanit.com

**Orders placed after the deadline must be from the game day menu and will not be processed until the gates open on event day. A copy of the game day menu and order form is included in this packet. Our mission is high quality food, beverage, and customer service. In order to achieve this at its highest quality,
WE RECOMMEND PLACING YOUR SUITE ORDERS
TWO DAYS PRIOR TO THE EVENT.**

FOOD AND BEVERAGE DELIVERY

Your Menu selections will be delivered to your Suite prior to your arrival. Some Items may be delivered closer to event time to ensure the highest quality.

BE A TEAM PLAYER – DRINK RESPONSIBLY

- It is the responsibility of the suite holder or their representative to monitor and control alcohol consumption within the suite.
- Individuals under the age of 21, by Law are not permitted to consume alcoholic beverages.
- Alcoholic beverages may not be brought into or taken out of the Colonial Life Arena.
- It is unlawful to serve alcoholic beverages to anyone that appears to be intoxicated.

PAR BARS

Par Bars are available as a convenience to our suite holders. By establishing a par bar, you will eliminate the need to continually order beverages. Instead, you will always have a set level of beverages in 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, Beer, Wine, Juices, Mixers, and Sodas will remain locked and taken out upon authorized request (only authorized signors will be permitted to access Beverages unless pre-arranged by the Suite Holder).
- 4) Your Par Bar will be inventoried nightly and charged by the piece. Therefore, you will only be charged for exactly what was consumed. These items cannot be removed from your suite, or the Colonial Life Arena.
- 5) 1 Liter Liquor Bottles and Wine Bottles will be restocked when the bottle is inventoried below half full.
- 6) Par Bar billing is added to your guest check 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 Suites/Catering at (803)576-9131 to request a copy.

Our recommended par level is...

4-six packs Domestic Beer

2-six packs Imported Beer

4- six packs assorted Coca-Cola products and/or Dasani Water

2 bottles Wine- 1 White/1 Red

1 Liter bottle each: Vodka, Rum, Gin, Whiskey, Bourbon, and Scotch

1 Quart each-Oranges, Grapefruit, and Cranberry Juices and Bloody Mary and margarita Mixes

1-six pack each-Tonic, Club, and Ginger Ale

Please feel free to customize your Bar!!

SUITE STAFFING

Centerplate will provide a Suite Attendant to maintain a section of suites, and take any additional food or beverage orders during the course of your event. Please note, to maintain the highest level of service Centerplate offers the services of a Private Suite Attendant/Bartender exclusively for your suite. If you would like a Private Attendant, please call at least two business days prior to the game/event so that one may be provided. The fee for a private attendant is \$100.00.

PAYMENT POLICY

The Suite Holder will receive an itemized invoice detailing all Pre-Orders, final alcohol and beverage replenishment charges at the conclusion of the Event. An 18% service charge and a 9% South Carolina State Sales Tax will be included. All Suite Holders shall provide Centerplate with a Credit Card number to be kept on file as a security of payment. This card will be used for your requests and will be used for invoices that are 30 days past due.

FRIENDLY REMINDERS...

- **Please remember that it is not permissible for patrons to bring food and beverages into the facility.**
- CENTERPLATE CATERING offers full-service, in-house catering, for all of your party and meeting needs (available game day, and non game day). From team building seminars to holiday parties, weddings to concerts to trade shows... we have the facilities for all of your events of 25 – 17,000 people. To set up meetings, please call Premium Services at 576-9078.

CENTERPLATE

Our Staff is eager to please you. If you need anything, please do not hesitate to call...

Timothy Martin: Suites/ Catering Sales Manager
(803)576-9131
Email: Timothy.Martin@Centerplate.com

Michael Jennings
General Manager/Regional Vice President
(803)576-9130
Email: Michael.Jennings@Centerplate.com

Facsimile:
(803)576-9136

Colonial Picnic Package

Serves 12 Guests

Includes the Centerplate pre-event Package:

- Honey Roasted Peanuts
- Bottomless Bucket of Freshly Popped Orville Redenbacher Popcorn
- Gourmet Cookie & Double Fudge Brownies

Garden Fresh Vegetable Crudités

With Buttermilk Herb Dipping Sauce

Grilled Bruschetta & Flat Bread

With Three Specialty Toppings - Fresh Tomato, Basil & Garlic · Hummus ·
Roasted Peppers & Eggplant · garnished with Marinated Olives

Southern Style Potato Salad

Creamy home style Potato Salad with chopped Egg and Scallions

Chicken Tenders

(36) Served with Centerplate's Spicy Barbeque Sauce and Honey Mustard Sauce

Centerplate's Gourmet Sandwich By The Yard

Featuring One Foot Spicy Italian, One Foot Turkey & One Foot Vegetarian, on fresh baked Ciabatta Bread, each topped with Shredded Romaine Lettuce, Sliced Tomato, Pepperoncini & Pitted Kalamata Olives served with Italian Vinaigrette Dressing, Mayonnaise & Mustard

\$230.00

Gamecock Barbeque Package

Serves 12 Guests

Includes the Centerplate pre-event Package:

- Honey Roasted Peanuts
- Bottomless Bucket of Freshly Popped Orville Redenbacher Popcorn
- Gourmet Cookie & Double Fudge Brownies

Creamy Red & Green Cole Slaw with Southern Spices

Thinly sliced Cabbage in a Creamy Dressing

Lightly Breaded Chicken Wings

(36) pcs served with Centerplate's Spicy Barbeque Sauce,
Blue Cheese Dressing and Celery Sticks

Smoked Pulled Pork Sandwiches

Juicy, Slow Cooked Pulled Pork
Mixed with Shealy's Spicy Barbeque Sauce and
Served with Freshly Baked Kaiser Rolls

Slow Roasted Barbequed Pork Ribs

(2) Full racks of ribs grilled with Centerplate's Spicy Barbeque Sauce

\$240.00

Carolina Classic Package

Serves 12 Guests

Includes the Centerplate pre-event Package:

- Honey Roasted Peanuts
- Bottomless Bucket of Freshly Popped Orville Redenbacher Popcorn
- Gourmet Cookie & Double Fudge Brownies

Waffle French Fries

Fried to a golden Brown

Gourmet Hamburger Bar

(12) 1/3 Pound Burgers, grilled to perfection and served with all the trimmings, Fresh Baked Buns, Lettuce, Tomatoes, Onions, Mayonnaise, Mustard, Ketchup and sliced American Cheese

Creamy Red & Green Cole Slaw

With Southern Spices

Thinly sliced Cabbage in a Creamy Dressing

Fried Chicken Tenderloins

(36) Served with Centerplate's Spicy Barbeque Sauce and Honey Mustard Sauce

Hebrew National All Beef Hot Dog Bar

(12) Hot Dogs served with Fresh Baked Buns, Chili and traditional condiments of Diced Onions, Grated Cheddar Cheese, Relish, Ketchup and Mustard

\$270.00

The Letterman Gourmet Package

Serves 12 Guests

Includes the Centerplate pre-event Package:

- Honey Roasted Peanuts
- Bottomless Bucket of Freshly Popped Orville Redenbacher Popcorn
- Gourmet Cookie & Double Fudge Brownies

Chilled Jumbo Shrimp Cocktail

(48) Jumbo Shrimp served with Cocktail Sauce & Lemon Wedges

Gourmet Fruit and Cheese Board

Chef's selection of Domestic & Imported Cheeses accented with fresh fruit, served with Specialty Crackers and Baguettes

Farmers Market Antipasto Platter

With Imported Meats & Cheeses, Roasted Peppers, Marinated Olives & Herbs and sliced Baguettes

Oven Roasted Cedar Plank Tenderloin of Beef

Roasted Tenderloin of Beef served hot on a Cedar Plank with Herb Roasted Potatoes, Fresh Vegetables, Cocktail Rolls and Horseradish Sauce

\$350.00

The Three Da Right Way

Package

Serves 12 Guests

Includes the Centerplate pre-event Package:

- Honey Roasted Peanuts
- Bottomless Bucket of Freshly Popped Orville Redenbacher Popcorn
- Gourmet Cookies & Double Fudge Brownies

Hot Buttered Sweet Corn

Farmer's Sweet Corn lightly buttered for that melt in your mouth taste

Slow Braised Twice-Cooked Beef Brisket

Served with a Jim Beam Barbeque Sauce

Barbeque Spiced Rubbed Pulled Pork

Served with a Sweet & Spicy Mango Chutney

Plump & Juicy Grilled Barbeque Chicken

Served with our House Sweet and Spicy BBQ Sauce

Assorted Parkerhouse Rolls

\$260.00

Snacks and Appetizers

Honey Roasted Peanuts

1 Pound of our Sweet and Salty Favorites

\$16.00

Freshly Popped Orville Redenbacher Popcorn

A bottomless basket of our tasty Popcorn

\$15.00

Spinach and Artichoke Dip

Served with crustini bread

\$30.00

Homemade French Onion Dip

Served with Ruffles Potato Chips

\$16.00

South of the Border Salsa Sampler

Salsa Verde...Roasted Tomato Salsa...Salsa Fresca

Served with crisp Mission Tortilla Chips

\$26.00

Seven Layer Dip

Our version of this traditional favorite:

Refried Beans, Shredded Cheddar Cheese, Salsa Fresca,

Guacamole, Sour Cream, ripe Olives, Green Onions,

Served with crisp Mission Tortilla Chips

\$34.00

Grilled Bruschetta & Flat Bread

With Three Specialty Toppings - Fresh Tomato, Basil & Garlic · Hummus ·

Roasted Peppers & Eggplant · garnished with Marinated Olives

35.00

Dragon Wings

(24) Crispy Deep Fried Turkey Wings Tossed In a Spicy Hot Sauce Glaze

Served with Carrot & Celery Sticks, and Buttermilk Ranch Dressing

\$75.00

Gourmet Fruit and Cheese Board

Chef's selection of Domestic & Imported Cheeses accented with fresh fruit

Served with Specialty Crackers and Baguettes

\$60.00

Chilled Jumbo Shrimp Cocktail

Jumbo Shrimp served with Cocktail Sauce & Lemon Wedges

(24) Pieces

\$50.00

Lightly Breaded Chicken Wings

Served with Centerplate's Spicy Barbeque Sauce,

Blue Cheese Dressing and Celery Sticks

(36) Full Order \$45.00 (18) Half Order \$23.00

Fried Chicken Tenderloins

Served with Centerplate's Spicy Barbeque Sauce and Honey Mustard Sauce

(36) Full Order \$59.00 (18) Half Order \$31.00

Mesquite Chicken and Black Bean Quesadillas

Spicy Chicken and Cheese rolled in Tortillas

Served with Sour Cream and Salsa

(36) Full Order \$48.00 (18) Half Order \$25.00

Chicken Thai Spring Rolls

A delicious combination of Chicken chunks seasoned with tangy traditional Thai spices and rolled into a crispy Spring Roll wrapper, served with Plum Sauce

(36) Full Order \$77.00 (18) Half Order \$40.00

Spicy Buffalo Wings

Jumbo Chicken Wings tossed in a Hot Pepper Sauce
Served with Cool Ranch Dip and Celery Sticks

(36) Full Order \$58.00 (18) Half Order \$30.00

GameCock Three Point Play

Can't Decide? Try an Appetizer Sampler Platter:

A Combination of Barbecued Pork Ribs, Jumbo Chicken Wings, and Breaded Chicken Tenders Served with Hot Sauce, Celery Sticks, Ranch and Bleu Cheese Dressings.

\$70.00

Shrimp Tempura

Succulent crisp Battered Shrimp, deep fried to a golden brown
Served with Cocktail Sauce

(24) Pieces \$45.00

Sandwiches and Grill

Miniature Deli Sandwich Platter

A selection of fresh sliced meats and cheeses

Served on Pumpnickel, Sesame, Egg-Dipped Rolls with an assortment of garnishes and condiments

Full Order \$54.00 Half Order \$30.00

Hebrew National All Beef Hot Dog Bar

Hot Dogs served with Fresh Baked Buns, Chili and traditional condiments of Diced Onions, Grated Cheddar Cheese, Relish, Ketchup and Mustard

(18) Full Order \$62.00 (9) Half Order \$32.00

Smoked Pulled Pork Sandwiches

Juicy, Slow Cooked Pulled Pork
With a medley of BBQ Sauces
Served with Freshly Baked Kaiser Rolls

\$60.00

Gourmet Hamburger Bar

1/3 Pound Burgers, grilled to perfection

Served with all the trimmings:

Fresh Baked Buns, Lettuce, Tomatoes, Onions, Mayonnaise,
Mustard, Ketchup and sliced American Cheese

(18) Full Order \$77.00 (9) Half Order \$40.00

Marinated Chicken and Vegetable Wraps

(12) Tender strips of Marinated Chicken Breast topped with Julienne of Southwest Vegetables wrapped in assorted Tortillas

\$55.00

Chicken and Beef Fajita Bar

Marinated Grilled Chicken Breast sautéed with julienne Onions, Red and Green Peppers, served with Guacamole, Sour Cream and Spicy Salsa Fresca

\$75.00

Carolina Mini Bar

An Assortment of Your Favorites in the Bite Size Format

(12) each of Mini Iron Grilled Burgers, Grilled Hot Dogs, and Light Fried Corn Dogs
Served with Sliced Pickles, Ketchup, Spicy Mustard, Diced and Sliced Onions

\$60.00

Grilled Breast of Chicken Sandwich Bar

(12) Marinated grilled Chicken Breasts with Sun Dried Tomato Pesto,
Smoked Provolone Cheese, baby Lettuce on Focaccia Bread

\$75.00

Fresh Fruits and Vegetables

Sliced Seasonal Fresh Fruit and Berries

Served with Honey Yogurt Dipping Sauce

\$50.00

Garden Fresh Vegetable Crudités

Served with Buttermilk Herb Dipping Sauce

\$32.00

Fresh Salads

Classic Caesar Salad

Served with crisp Romaine Lettuce, Garlic Croutons,
Parmesan Cheese & traditional Caesar Dressing

\$40.00

Fresh Garden Salad

Iceberg Lettuce, Grape Tomatoes, Cucumber, Shredded Carrot,
Radishes, and Seasoned Croutons with Creamy Italian Dressing.

\$20.00

Southern Style Potato Salad

Creamy home style Potato Salad with chopped Egg and Scallions

\$12.00

Zesty Pasta Salad

With Roasted Peppers, grilled fresh Vegetables,
Sun Dried Tomatoes and Fresh Herb Vinaigrette

\$40.00

Hot Entrée Selections

Herb Marinated Grilled Breast of Chicken

Served with Roasted Golden Potatoes and Fresh Vegetables

\$65.00

Luzianna Cajun Shrimp and Creamy Grits

(48) pieces of succulent shrimp touched with Cajun seasoning atop a bed of our Chef's Creamy Style Grits

\$90.00

Oven Roasted Cedar Plank Tenderloin of Beef

Roasted Tenderloin of Beef served hot on a Cedar Plank with Herb Roasted Potatoes, Fresh Vegetables, Cocktail Rolls and Horseradish Sauce

\$175.00

Mary' Little Lamb Chops

Pan-Roasted Herb Dijon Encrusted Rack of Lamb Chops Served with a Burgundy Cream Reduction. Comes with Warm Sliced Herbed Focaccia Bread

\$95.00

Southern Fried Cedar Plank Turkey Breast

Southern Style Fried Breast of Turkey served on a Cedar Plank with Roasted Golden Potatoes and Fresh Vegetable Medley and Cranberry Horseradish Sauce

\$90.00

"Crazy For Canard"

Pan-Seared Duck Breast with a Dry Cranberry and Cherry White Wine Reduction
Served with Warm Sliced Asiago Cheese Ciabatta Bread

\$130.00

Sweet Selections

Mini Pastry Selection

Gourmet Pastries & Petit Fours Including:

Chocolate Dipped Strawberries,
Mini Éclairs and Mini Cream Puffs

\$42.00

Double Fudge Brownies

\$38.00

Gourmet Cookies and Double Fudge Brownies

\$40.00

Banana Pudding Martini

(12) Creamy Vanilla Pudding served with Vanilla Wafers &
Vanilla whipped cream and Garnished with Fresh Sliced Bananas

\$40.00

Centerplates' Fried Cheesecake

A unique dessert!

Rich, Smooth Cheesecake with a slightly Tangy finish,
Rolled in a melt in your mouth flakey Tortilla
Served with a Raspberry and Chocolate Sauce

(24) Full Order \$50.00 (12) Half Order \$26.00

Old Fashioned N.Y. Style Cheesecake

(14) Slices of the original Deep Dish Cheesecake

\$60.00

Gourmet Style Mixed Berry Parfaits

(12) Assorted Berries lightly tossed with a homemade vanilla whipped cream

\$85.00

Bourbon Street Bread Pudding

(12) A Warm Sweet Bread Pudding stuffed with Rum Soaked Raisins & Cherries in a
Pool of Bourbon Cream Sauce

\$40.00

Sinful Strawberry Shortcake

(12) Individual Strawberry Shortcakes stacked in a champagne glass

\$70.00

Deep Dish Apple Pie

Served with fresh Whipped Cream

\$40.00

Gourmet Cookies with A Gamecock Touch!!!

A decorative cookie tin stuffed full of our gourmet cookies that you get to keep or give as a
Gift to the die-hard Gamecock fan!! Perfect for all occasions!

\$34.00

Game Day Menu

Menu Available Within 48 Hours Prior to the Event

Snacks and Appetizers

Honey Roasted Peanuts

1 Pound of our Sweet and Salty Favorites

\$16.00

Freshly Popped Orville Redenbacher Popcorn

A bottomless basket of our tasty Popcorn

\$12.00

Old Fashioned Party Mix

\$18.00

Homemade French Onion Dip

Served with Ruffles Potato Chips

\$16.00

South of the Border Salsa Sampler

Salsa Verde...Roasted Tomato Salsa...Salsa Fresca

Served with crisp Mission Tortilla Chips

\$26.00

Lightly Breaded Chicken Wings

Served with Centerplate's Spicy Barbeque Sauce,

Blue Cheese Dressing and Celery Sticks

(36) Full Order \$45.00 (18) Half Order \$23.00

Fried Chicken Tenderloins

Served with Centerplate's Spicy Barbeque Sauce and Honey Mustard Sauce

(36) Full Order \$52.00 (18) Half Order \$31.00

Mesquite Chicken and Black Bean Quesadillas

Spicy Chicken and Cheese rolled in Tortillas

Served with Sour Cream and Salsa

(36) Full Order \$46.00 (18) Half Order \$25.00

Chicken Thai Spring Rolls

A delicious combination of Chicken chunks seasoned with tangy traditional Thai spices and rolled into a crispy Spring Roll wrapper, served with Plum Sauce

(36) Full Order \$77.00 (18) Half Order \$40.00

Sandwiches and Grill

Hebrew National All Beef Hot Dog Bar

Hot Dogs served with Fresh Baked Buns, Chili and traditional condiments of Diced Onions, Grated Cheddar Cheese, Relish, Ketchup and Mustard

(18) Full Order \$62.00 (9) Half Order \$32.00

Gourmet Hamburger Bar

1/3 Pound Burgers, grilled to perfection

Served with all the trimmings:

Fresh Baked Buns, Lettuce, Tomatoes, Onions, Mayonnaise, Mustard, Ketchup and sliced American Cheese

(18) Full Order \$75.00 (9) Half Order \$40.00

GameCock Three Point Play

Can't Decide? Try an Appetizer Sampler Platter:

A Combination of Barbecued Pork Ribs, Jumbo Chicken Wings, and Breaded Chicken Tenders Served with Hot Sauce, Celery Sticks, Ranch and Bleu Cheese Dressings.

\$70.00

Miniature Deli Sandwich Platter

A selection of fresh sliced meats and cheeses

Served on Pumpkinnickel, Sesame, Egg-Dipped Rolls with an assortment of garnishes and condiments

Full Order \$54.00 Half Order \$30.00

Sweet Selections

Assorted Gourmet Cookies

\$34.00

Double Fudge Brownies

\$38.00

Gourmet Cookies and Double Fudge Brownies

\$40.00

Centerplates' Fried Cheesecake

A unique dessert!

Rich, Smooth Cheesecake with a slightly tangy finish,

Rolled in a melt in your mouth flakey Tortilla

Served with a Raspberry and Chocolate Sauce

(24) Full Order \$50.00 (12) Half Order \$26.00

Colonial Life Arena Beverage Menu

To complement your dining experience we are proud to provide
An extensive list of premium liquors, beers, wines and beverages.

DOMESTIC BEER

(BY THE 6-PACK)

Budweiser	\$22.00
Bud Light	\$22.00
Miller Lite	\$22.00
Coors Light	\$22.00
Coors Original	\$22.00
O'Doul's Amber (non-alcoholic)	\$22.00

PREMIUM BEER

(BY THE 6-PACK)

Michelob Ultra	\$28.00
Bud Light Lime	\$28.00
Heineken	\$28.00
Corona	\$28.00
Amstel Light	\$28.00

PREMIUM WINES AND CHAMPAGNES

WHITE WINES

Copperidge Chardonnay	\$20.00
Mirrasou Chardonnay	\$35.00
Kendall Jackson Chardonnay	\$32.00
Robert Mondavi Napa Chardonnay	\$45.00
Tiefenbrunner Pinot Grigio	\$30.00

BLUSH

Copperidge White Zinfandel	\$20.00
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RED WINES

Copperidge Cabernet Sauvignon	\$20.00
Mirrasou Pinot Noir	\$35.00
Sterling Merlot	\$60.00
Copperidge Merlot	\$20.00
Rancho Zabaco Red Zinfandel	\$30.00
McWilliams Cabernet Sauvignon	\$65.00

SPARKLING WINE

CHAMPAGNE

Domaine Chandon Brut	\$45.00
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SOFT DRINKS

(BY THE 6-PACK)

Coke \$12.00
Diet Coke \$12.00
Sprite \$12.00
Diet Sprite \$12.00
Dasani Bottled Water \$12.00
Nestea Iced Tea \$12.00
Club Soda \$12.00
Tonic Water \$12.00
Ginger Ale \$12.00

MIXERS BY THE QUART

Orange Juice, Grapefruit Juice,
Cranberry Juice, Pineapple Juice
\$4.00 per Quart

Zing Zang Bloody Mary Mix
Margarita Mix
\$5.00 per Quart

HOT BEVERAGES

(10-CUP POT)

Starbuck's® Coffee
Starbuck's® Decaffeinated Coffee
\$26.00

SPIRITS

(Sold by 1 Liter Bottles)

VODKA

Smirnoff \$50.00
Absolut \$75.00
Grey Goose \$100.00

GIN

Beefeaters \$70.00
Tanqueray \$80.00

SCOTCH

Dewars \$85.00
Johnnie Walker Red \$85.00

BOURBON

Jim Beam \$50.00
Jack Daniels \$85.00
Markers Mark \$85.00
Wild Turkey \$70.00

WHISKEY

Canadian Club \$50.00
Seagram's V.O. \$60.00
Crown Royal \$95.00
Fighting Cock \$60.00

RUM

Bacardi Lt. \$50.00
Captain Morgan Spiced \$55.00

TEQUILA

José Cuervo Gold \$70.00

COGNAC

Hennessey VSOP \$120.00
Courvossier \$115.00

CORDIALS

Bailey's Irish Cream \$75.00
Kahlua \$70.00
Jagermeister \$90.00

**CENTERPLATE
MASTER SUITE BILLING
INFORMATION FORM
THE COLONIAL LIFE ARENA**

Suite #: _____
Signor(s): _____

Authorized

Main Contact: _____

Catering/Billing Contact: _____

Company Name: _____

Billing Address: _____

Telephone #: _____

Facsimile #: _____

E-mail Address: _____

GUARANTEE OF PAYMENT

Card Holder Name: _____

Credit Card #: _____ - _____ - _____ - _____

_____ Three Digit Security Code

Expiration Date: ____ - ____

Type of Card: ___ Visa
 ___ MasterCard
 ___ American Express
 ___ Discover
 ___ Diner's Club

I hereby authorize CENTERPLATE to apply charges to my credit card for services rendered if not paid within 30 days from date of service.

Cardholders Name

Please Return by Fax to...
Timothy Martin, Operations Manager
Fax: (803)576-9136
Phone (803)576-9131