SAVOR...
Catering • Concessions • Special Events

Cabarrus Arena & Events Center

Welcome to SAVOR... Cabarrus Catering by SMG, Cabarrus Arena & Events Center's exclusive 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.

SAVOR...Catering by SMG does not allow outside catering in the facility as it violates our contract with the county, our licenses, permits, and is against corporate policy. However, under "special" circumstances whereby an "ethnic" food is required for an entire group and prepared by Chefs who specialize in that fare, consideration may be allowed under strict controls provided by the Cabarrus Arena & Events Center and SAVOR... Cabarrus Catering by SMG. Special consideration must be proven and can only be approved by the Director of Food & Beverage. Prior to the event taking place, the client and caterer must meet with the Director of Food & Beverage of the Cabarrus Arena & Events Center.

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

Food & Beverage Manager
Direct Line: 704.920.3976
Fax: 704.920.3999
SavorCabarrus.com

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Allowance of Ethnic Outside Food & Beverage (excluding alcohol)

We do not allow outside catering in the facility as it violates our contract with the county, our licenses, and permits and is against corporate policy. However, under "special" circumstances whereby an "ethnic" food is required for an entire group and prepared by Chefs who specialize in that fare, consideration may be allowed under strict controls provided by the Cabarrus Arena & Events Center and SAVOR...Cabarrus Catering by SMG. Special consideration must be proven and can only be approved by the Director of Food & Beverage. Prior to the event taking place, the client and caterer must meet with the Director of Food & Beverage of the Cabarrus Arena & Events Center to discuss the following:

Use of Kitchen

What Equipment is needed?
If using our chafers, do you have pans to fit?
Who will clean the equipment?
What type of refuse will be left?
Who will take away the refuse?
Are there any unusual cooking techniques used?
Are any live animals expected to be brought into the facility?
Do you require refrigeration storage or freezer storage?
Do you need the loading dock for loading and unloading?
Do you carry liability auto insurance?
Do you employ more than two employees, if so do you carry workers compensation insurance?
We will not be responsible for items left after an event.

Presentation & Service

What containers will be used to serve food?
If caterer has containers, who will clean the containers and who will pick them up?
How will the food stay hot? Will you need a hot box?
Who will label the food on the buffet?
Who will put out the buffet?
What props or decorations will be utilized on the buffet?
Who will replenish the buffet, will all food go out at once?
We will not be responsible for items left after the event.

Based on information provided, kitchen and labor fees will be assessed in advance of any event and included on a Banquet Event Order (BEO). The BEO serves as a contract holding the client liable for any damages incurred to the facility or facility equipment by the caterer. The caterer must also provide two weeks prior to the function:

- **Copy of Certificate of Liability Insurance with Cabarrus Arena & Events Center as the Certificate Holder**
- **Copy of most recent Health Score (Must be 90 or higher)**
- **Must have a Food Permit (Provide Copy) stating the facility is permitted for Catering/Off Premise**
- **Stays from start to end of the event**
- **Must abide by all rules and regulations by SAVOR... Cabarrus Catering by SMG**

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$3 per guest
- Allowance of Authentic outside Food & Beverage to be brought into the Facility
- Disposables (Fork, Knife, Spoon, Plate, and Cups)

Lessee
- Must provide or purchase ($.75/per guest - minimum charge of $100) Insurance Certificate of Liability for Event

Tablecloths
- $5 each
  - 85x85 (White)
  - 120x54 (White)

China, Stemware, Glassware
- Please ask the food & beverage department about this service

Outside Caterer
- Must be Authentic
- Provide Copy of Certificate of Liability Insurance with Cabarrus Arena & Events Center as the Certificate Holder
- Provide Copy of most recent Health Score (Must be 90 or higher)
- Must have a Food Permit (Provide Copy) stating the facility is permitted for Catering/Off Premise
- Stays from start to end of the event
- Must abide by all rules and regulations by SAVOR... Cabarrus Catering by SMG

Servers (1 per 3 to 4 tables of 8 guests, 1 per buffet)
- $19/hour with a 4 hour minimum

Dishwasher (1 per 100 Guests)
- $19/hour with a 4 hour minimum

Chaffers (1 for each hot food item)
- $30/each
- Includes Sterno

Kitchen Use, Equipment Usage, and Additional Labor (including Management Labor)
- Will be assessed during the pre-event meeting

Above is subject to a 19% Administrative Fee & 7% State Sales Tax