

OVENS AUDITORIUM  
BOJANGLES' COLISEUM



# Menu

CATERING & DINING



AT OVENS AUDITORIUM AND BOJANGLES' COLISEUM, WE PRIDE OURSELVES ON GREAT SOUTHERN HOSPITALITY. OUR FULL-SERVICE APPROACH EXTENDS TO EVERY ASPECT OF OUR FACILITY.



*welcome*

AS A PART OF OUR COMMITMENT TO THE SUCCESS OF YOUR EVENT, WE ARE PLEASED TO OFFER YOU OUR FULL-SERVICE, IN-HOUSE CATERING DEPARTMENT. WE PROVIDE A BROAD VARIETY OF MENUS, RANGING FROM A SIMPLE COFFEE BREAK TO AN ELEGANT DINNER. AND IF IT'S A SPECIAL THEME MENU YOU NEED, WE CAN ASSIST YOU IN CREATING A WIDE ARRAY OF TANTALIZING OPTIONS.

WE THANK YOU FOR CONSIDERING OVENS AUDITORIUM AND BOJANGLES' COLISEUM FOR YOUR EVENT. OUR CATERING STAFF ASSURES YOU AND YOUR GUESTS THE HIGHEST FOOD QUALITY, SERVICE AND THE ULTIMATE DINING EXPERIENCE.

BREAKFAST MENU

*breakfasts*

BREAKFAST  
APPETIZERS

Select one:

FRESH ASSORTED  
MELON PLATE

YOGURT, GRANOLA  
AND SEASONAL FRUIT

FRESH FRUIT CUP

OATMEAL WITH  
CINNAMON, RAISINS  
AND BROWN SUGAR

*The following entrées are served with your choice  
of breakfast appetizer.*

SOUTHERN STYLE *FLUFFY SCRAMBLED EGGS, SUGAR CURED HAM,  
BISCUITS WITH GRAVY*

Buffet \$15.25 ++ per person

CHARLOTTE SCRAMBLE *SCRAMBLED EGGS WITH PEPPERS,  
MUSHROOMS AND CHEDDAR CHEESE, CANADIAN BACON OR SAUSAGE LINKS OR  
HONEY GLAZED HAM*

Buffet \$15.25 ++ per person

EGGS RANCHERO *LARGE FLOUR TORTILLA WITH SCRAMBLED EGGS,  
RANCHERO SAUCE, JACK CHEESE SERVED WITH CHICKEN CILANTRO  
SAUSAGE*

Buffet (make your own) \$16.25 ++ per person

QUICHE CONNECTION *(SELECT ONE) HAM AND SWISS, SPINACH  
GRUYERE AND MUSHROOM, OR APPLE WOOD SMOKED BACON AND CHEDDAR,  
SERVED WITH CHICKEN APPLE SAUSAGE*

Buffet \$15.95 ++ per person

*ALL BREAKFAST SERVED WITH ORANGE JUICE, SELECTION OF  
BREAKFAST PASTRIES AND MUFFINS, BREAKFAST POTATOES OR GRITS,  
COFFEE, DECAF AND A SELECTION OF HOT TEAS*

BREAKFAST MENU



*a la carte breakfast*

*EGG AND CHEESE CROISSANT WITH SAUSAGE OR HAM*  
\$42.00 ++ per dozen

*BREAKFAST PASTRIES*  
\$32.00 ++ per dozen

*BAGELS AND CREAM CHEESE*  
\$30.00 ++ per dozen

*INDIVIDUAL BOXED CEREAL AND MILK* \$3.00 ++ each

*ASSORTED YOGURT* \$2.25 ++ each

*FRESH CUT FRUIT* \$4.95 ++ each

*WHOLE FRESH FRUIT* \$2.25 ++ each

*COFFEE, DECAF AND HOT TEA*  
\$34.00 ++ per gallon

*BOTTLED JUICES AND BOTTLED WATER* \$2.50 ++ each

*FRUIT JUICE* \$34.00 ++ per gallon

BREAKFAST BUFFET

25 person minimum: \$15.95 ++ per person

*ORANGE JUICE, SELECTION OF SEASONAL FRUITS AND BERRIES, BREAKFAST PASTRIES, MUFFINS, COFFEE, DECAF AND A SELECTION OF HOT TEAS*

SELECT ONE:

*SCRAMBLED EGGS WITH MUSHROOMS AND CHEDDAR, SOUTHWESTERN SCRAMBLE, HAM & SWISS QUICHE, OR VEGETABLE FRITTATA*

SELECT TWO:

*APPLE WOOD SMOKED BACON, LINK SAUSAGE, HONEY GLAZED HAM, CANADIAN BACON OR CHICKEN APPLE SAUSAGE*

SELECT ONE:

*SOUTHERN STYLE GRITS, BISCUITS AND GRAVY OR BREAKFAST POTATOES*

CONTINENTAL BREAKFAST

*ORANGE JUICE, DANISH, MUFFINS AND CROISSANTS, COFFEE, DECAF AND HOT TEA*  
\$7.25 ++ per person

PREMIUM CONTINENTAL BREAKFAST

*ORANGE JUICE, DANISH, MUFFINS AND CROISSANTS, SLICED SEASONAL FRUITS AND BERRIES, EGG, SAUSAGE AND CHEESE CROISSANT, COFFEE, DECAF AND HOT TEA*  
\$12.75 ++ per person

## breaks

**a ' la carte***SOFT DRINKS* \$2.00 ++ each*BOTTLED WATERS* \$2.50 ++ each*ICED TEA, LEMONADE  
AND FRUIT PUNCH*

\$31.00 ++ per gallon

*WATER STATION WITH FIVE GALLON  
BOTTLE* \$35.00 ++ per five-gallons*WATER PITCHER* \$2.00 ++ each*CHIPS, BAR MIX, PRETZELS*

\$13.50 ++ per pound

*FANCY NUTS* \$22.00 ++ per pound*CHIPS & DIPS*

\$2.25 ++ per person

*BROWNIES/COOKIES*

\$26.00 ++ per doz

*PECAN SQUARES & FRUIT BARS*

\$29.00 ++ per doz

*NOVELTY ICE CREAM BARS*

\$2.75 ++ each

*PREMIUM ICE CREAM BARS*

\$3.50 ++ each

*INDIVIDUAL BAGGED CHIPS*

\$1.50 ++ each

*FUN SIZE CANDY BAR*

\$9.50 ++ per dozen

*HARD CANDY*

\$14.00 ++ per pound

**HIGH ENERGY***GOURMET SELECTION OF TRAIL MIXES, DRY SNACKS, NUTS AND  
DRIED FRUITS, FRUIT SMOOTHIES AND BOTTLED WATER*

\$9.75 ++ per person

**CHOCOHOLIC***CHOCOLATE DIPPED OREOS, CHOCOLATE CHUNK COOKIES, DOUBLE  
FUDGE BROWNIES, CHOCOLATE COVERED SEASONAL FRUIT, ASSORTED  
SODAS*

\$9.50 ++ per person

**HEALTHY***SLICED FRESH FRUIT WITH YOGURT DIPPING SAUCE, GRANOLA BARS,  
OATMEAL RAISIN COOKIES, BOTTLED WATERS*

\$9.75 ++ per person

**NEWPORT***FRESH VEGETABLE CRUDITE DISPLAY, ASSORTED CHEESE AND FRUIT  
WITH CRACKERS AND BAGUETTES, HUMMAS WITH PITA AND SESAME  
LAVASCH, ICED TEA OR LEMONADE*

\$8.50++ per person

BOXED LUNCHES

# light lunches

*All Boxed lunches include Whole Fruit  
or Freshly Baked Cookie and Iced Tea*

10 person minimum per choice

CHICKEN FOCACCIA	<i>GRILLED BREAST OF CHICKEN WITH HERB MAYONNAISE SERVED ON A FRESH FOCACCIA ROLL, ROASTED VEGETABLE PASTA SALAD</i>	\$12.95 ++ per person
DELI SANDWICH	<i>CHOICE OF LEAN ROAST BEEF, HONEY CURED HAM OR SMOKED TURKEY, SHAVED THIN AND PILE HIGH WITH LETTUCE, TOMATO AND CHEESE ON A KAISER ROLL, POTATO SALAD</i>	\$12.95 ++ per person
TUNA OR CHICKEN SALAD CROISSANT	<i>CHOICE OF HOMEMADE TUNA OR CHICKEN SALAD SERVED ON A LARGE FLAKY CROISSANT, ROASTED VEGETABLE PASTA SALAD</i>	\$12.95 ++ per person
ROASTED TURKEY	<i>ROASTED TURKEY BREAST WITH PEPPER JACK CHEESE, SMOKED CHIPOTLE MAYONNAISE, BABY GREENS AND ROMA TOMATOES ON ASIAGO BASIL ROLL, ROASTED VEGETABLE PASTA SALAD</i>	\$12.95 ++ per person
CALIFORNIAN CLUB WRAP	<i>MARINATED GRILLED CHICKEN, HERBED AIOLI, GREENS, SPROUTS, TOMATO AND CHEESE ON A WHOLE WHEAT WRAP, CHILLED VEGETABLE ORZO SALAD</i>	\$14.25 ++ per person

# selections

**BUFFET INCLUDES:**

*ASSORTED FRESH ROLLS WITH BUTTER  
FRESHLY BREWED COFFEE AND ICED TEA*

**CHOICE OF TWO SALADS**

*PASTA AND ROASTED VEGETABLE  
RED-SKINNED POTATO  
MIXED GREEN  
CAESAR  
FRESH FRUIT  
GREEK SALAD WITH FETA CHEESE  
GREEN BEAN, POTATO AND RED ONION  
COUNTRY COLE SLAW  
TOMATO AND CUCUMBER*

**CHOICE OF POTATO,  
RICE OR PASTA**

*OVEN ROASTED RED POTATOES  
GARLIC MASHED POTATOES  
AU GRATIN POTATOES  
STEAMED PARSLEY POTATOES  
RED-SKINNED SMASHED POTATOES  
WHITE AND WILD RICE PILAF  
MACARONI AND CHEDDAR CHEESE*

**CHOICE OF TWO MEATS**

*SAUTÉED BREAST OF CHICKEN WITH CHARDONNAY CREAM  
CHICKEN MARSALA*

*GARLIC AND HERB GRILLED BREAST OF CHICKEN  
SUPREME OF CHICKEN WITH DIJONNAISE CREAM*

*CHICKEN PARMESAN WITH MARINARA SAUCE*

*ROAST BREAST OF TURKEY WITH CORN BREAD STUFFING  
AND COUNTRY GRAVY*

*BRAISED BEEF TIPS WITH MUSHROOMS*

*BOURBON TOP SIRLOIN WITH PEARL ONIONS*

*COUNTRY FRIED STEAK WITH PAN GRAVY*

*SLICED TOP ROUND OF BEEF AU JUS*

*BAKED ATLANTIC COD WITH TOMATOES, OLIVES AND ARTICHOKES*

**CHOICE OF ONE VEGETABLE**

*SAUTÉED ZUCCHINI AND YELLOW SQUASH*

*HONEY DILLED CARROTS*

*GREEN BEANS AND CARROTS*

*MEDLEY OF SEASONAL VEGETABLES*

**A SELECTION OF DESSERTS**

Lunch \$22.95 ++ per person

Dinner \$25.95 ++ per person

Other selections available through consultation with your catering sales manager.

For parties with less than 25 people, prices will increase.

Consult with your catering sales manager.

## BUFFET MENU

# Themes

### BALLPARK

MIXED GREEN SALAD  
RED-SKINNED POTATO SALAD  
GOLDEN FRIED CHICKEN  
JUMBO HOT DOGS  
MACARONI AND CHEESE  
COLESLAW  
ASSORTED DESSERTS  
\$21.00 ++ per person

### GOURMET SALAD AND POTATO BAR

MIXED GREEN SALAD BAR WITH  
ASSORTED FRESH TOPPINGS, COTTAGE  
CHEESE, 3 BEAN SALAD, FRUIT SALAD,  
TUNA SALAD AND CHICKEN SALAD,  
ASSORTED DRESSINGS,  
HARVEST BREAD BASKET,  
JUMBO BAKED POTATOES WITH BACON,  
CHEDDAR, SOUR CREAM, SCALLIONS  
AND WHIPPED BUTTER,  
ASSORTED DESSERTS  
\$20.95 ++ per person

### DELI PARTY

MIXED GREENS, PASTA SALAD AND COLESLAW, SLICED BREAST OF  
TURKEY, HONEY BAKED HAM AND LEAN ROAST BEEF, SLICED SWISS  
AND CHEDDAR CHEESE, SLICED TOMATOES, RED ONIONS,  
LETTUCE AND PICKLE, ASSORTED BREADS AND ROLLS,  
CHEFS CHOICE OF DESSERTS  
\$22.50 ++ per person

### SOUTHERN BBQ

MIXED GREEN SALAD, SPICY SOUTHERN SLAW, BARBECUED  
CHICKEN, CAROLINA PORK BARBECUE, MACARONI AND CHEESE,  
BAKED BEANS, CORN MUFFINS AND ROLLS, FRUIT COBBLER WITH  
WHIPPED CREAM  
\$23.50 ++ per person

### ITALIAN BUFFET

TRADITIONAL CAESAR SALAD, FRESH MARINATED TOMATOES WITH  
MOZZARELLA AND BASIL, ROASTED VEGETABLES, PASTA SALAD,  
CHICKEN BREAST PARMESAN, STUFFED MANICOTTI ON A BED  
OF SPINACH WITH PESTO CREAM, SAUTÉED ZUCCHINI AND  
YELLOW SQUASH, GARLIC AND CHEESE FOCACCIA BREAD,  
CHEFS DESSERT SELECTION  
\$23.95 ++ per person

### INTERNATIONAL

FRESH TOSSED FIELD GREENS, CHILLED MARINATED VEGETABLES  
WITH CUCUMBER DIP AND PITA BREAD TRIANGLES, SEAFOOD PASTA  
SALAD, SAUTÉED BREAST OF CHICKEN MARSALA, PAN SEARED  
LOCAL GROUPER WITH TOMATO THYME VIN BLANC, CARVED HERB  
CRUSTED NEW YORK STRIP, ROSEMARY GARLIC ROASTED NEW  
POTATOES, WHITE AND WILD RICE PILAF, FRESH ASPARAGUS AND  
BABY CARROTS, CHEFS DESSERT TABLE  
\$34.95 ++ per person

ALL BUFFETS ARE SERVED WITH ICED TEA AND COFFEE.



# cocktails

ONE HOUR SERVICE

HOST BAR – HOUSE LIQUOR

\$14.00 ++ per hour

Each Additional Hour of Service

\$6.00 ++ per hour

CASH/HOST BAR

House Liquor to Include:

ABSOLUT VODKA

TANQUERAY GIN

BACARDI RUM

SEAGRAM'S VO

JACK DANIEL'S

DEWAR'S SCOTCH

Host Bar \$6.00++ / Cash \$6.50

There is a three-hour minimum for each bartender at a cost of \$100.00 plus \$25.00 for each additional hour.

All catered functions are subject to the appropriate sales tax and 19% service charge added to the total bill.

BEER

Cash

Host

DOMESTIC

\$4.00

\$3.50++

IMPORTED BOTTLE

\$5.00

\$4.50++

WINE

BY THE GLASS

\$7.00

\$6.50++

Ask your catering sales manager for prices and availability of wine by the bottle.

TICKETED BARS

HOST BAR TICKETS ARE AVAILABLE AT THE FOLLOWING RATES.

BEER, WINE AND LIQUOR

House

\$6.00++

BOTTLED WATER AND SODA

\$2.25++

CARE FOR A MARTINI? ASK YOUR CATERING SALES MANAGER ABOUT OUR CUSTOM MARTINI AND FROZEN DRINK BARS.

TELL US YOUR FAVORITE DRINK AND WE WILL CUSTOMIZE YOUR BAR OFFERINGS. ASK YOUR CATERING SALES MANAGER FOR MORE DETAILS.

POLICIES: The sale and service of all alcohol in Ovens Auditorium and Bojangles' Coliseum is regulated by the North Carolina Alcoholic Beverage Control Commission (ABC). It is our responsibility to administer and abide by the following rules:

- All alcoholic beverages must be dispensed by venue employees.
- All attending guests must be able to produce valid picture identification upon request in accordance with North Carolina ABC laws.
- Ovens/Bojangles' staff reserves the right to refuse service to any patrons for any reason.
- No beer, wine, or alcohol may be brought into Ovens/Bojangles' by any person or outside service.
- Ovens/Bojangles' requires a uniformed security guard at all functions where alcohol is being served (refer to Rules & Regulations for additional information).

# selections

HORS D'OEUVRE

## COLD HORS D'OEUVRES

ASSORTED CANAPÉS  
ROASTED VEGETABLE SKEWERS  
CURRIED CHICKEN ON CUCUMBER ROUNDS  
SAUTÉED ONION AND THYME TARTLETS  
SMOKED TURKEY CANAPÉS  
CRAB MEAT & CUCUMBER ROULADES  
PROSCIUTTO WRAPPED MELONS  
SMOKED SALMON CANAPÉS  
CURRIED VEGETABLE TARTLETS  
SALAMI & OLIVE CORONETS  
HERBED CHEESE BOUCHEES  
MOSAIC CHICKEN MEDALLIONS  
GOAT CHEESE AND SUN-DRIED TOMATO TARTLETS  
TOMATO AND BASIL CROSTINI  
STUFFED CUCUMBERS WITH CURRIED SHRIMP  
ASPARAGUS AND HAM ROULADES

## HOT HORS D'OEUVRES

SPANAKOPITA  
SWEDISH OR SWEET & SOUR MEATBALLS  
HOT & SPICY WINGS  
SESAME CHICKEN SATAY  
TERIYAKI BEEF BROCHETTES  
SHRIMP, CHICKEN AND ANDOUILLE SKEWERS  
MINI EGG ROLLS — VEGETABLE OR SHRIMP  
CHICKEN TENDERS  
MINI QUICHES  
WILD MUSHROOM TARTLETS  
SAUSAGE STUFFED MUSHROOMS  
SPINACH AND BOURSIN STUFFED MUSHROOMS  
STUFFED POTATO SKINS  
FRIED RAVIOLI WITH MARINARA SAUCE  
MOZZARELLA STICKS  
LEMON ROSEMARY CRUSTED CHICKEN TENDERS  
ATLANTIC COD MEDALLIONS  
MINI CHICKEN WELLINGTONS

\$295.00 ++ per 100 pieces

## PREMIUM HORS D'OEUVRES

TROPICAL FRUIT KABOBS  
SHRIMP WRAPPED WITH SNOW PEAS IN THAI GLAZE  
SHRIMP COCKTAIL - MARKET PRICE  
CRAB CLAWS - MARKET PRICE  
MINI CRAB CAKES WITH RED PEPPER TARTAR SAUCE

MINI BEEF WELLINGTON  
BACON-WRAPPED SCALLOPS  
MADRAS CURRIED SHRIMP TARTLETS  
JUMBO SHRIMP STUFFED WITH CRAB

\$325.00 ++ per 100 pieces

## HORS D'OEUVRE

*food displays*

FRESH SEAFOOD BAR	<i>SHRIMP, CRAB CLAWS, CLAMS AND OYSTERS WITH ASSORTED SMOKED SEAFOOD</i>	\$21.95 ++ per person
ANTIPASTO	<i>PROVOLONE, MORTADELLA, GENOA SALAMI, CAPICOLLA HAM, ROASTED VEGETABLES AND OLIVES</i>	\$7.25++ per person
VEGETABLE CRUDITÉS	<i>FRESH SEASONAL VEGETABLES WITH RANCH DIP</i>	\$4.95 ++ per person
IMPORTED & DOMESTIC CHEESES	<i>SELECTION OF IMPORTED AND DOMESTIC CHEESES WITH FRESH FRUIT GARNISH, SERVED WITH FRESH BAGUETTES AND CRACKERS</i>	\$5.95 ++ per person
FRESH FRUIT	<i>AN ARTISTIC DISPLAY OF FRESH SEASONAL FRUIT SERVED WITH YOGURT SAUCE</i>	\$5.95++per person
MEDITERRANEAN TRIO	<i>BABA GHANOUSH, DICED TOMATOES AND FRESH BASIL AND GARLIC HUMMUS SERVED WITH PITA TRIANGLES AND FRESH CUT VEGETABLES</i>	\$6.95++per person
CARVING STATIONS	<i>PEPPER CRUSTED TOP ROUND OF BEEF</i>	Serves 75 people \$395.00 ++
	<i>SEARED RIB EYE</i>	Serves 40 people \$365.00 ++
	<i>HONEY GLAZED HAM</i>	Serves 40 people \$185.00++
	<i>OVEN ROASTED TURKEY</i>	Serves 40 people \$210.00++

# enhancements

*All enhancement options are designed to compliment an existing menu, but can be bulked up to stand on their own. Contact your catering sales manager for custom pricing on all buffet enhancements.*

## PASTA STATION

*PENNE PASTA AND TRI-COLORED CHEESE TORTELLINI SERVED WITH ROASTED TOMATO AND BASIL MARINARA, A RICH ALFREDO SAUCE WITH ROMANO AND ASAIGO CHEESE, GARLIC CHEESE FOCACCIA, GRATED PARMESAN CHEESE AND CRUSHED RED PEPPER*

## FAJITA STATION

*TRADITIONAL FAJITAS WITH SOFT FLOUR TORTILLAS, SPICY CHICKEN AND BEEF, SAUTÉED PEPPERS AND ONIONS, SALSA AND SOUR CREAM*

## CRAB CAKE SAUTÉ STATION

*PAN FRIED CAROLINA CRAB CAKE SERVED WITH SPICY SOUTHERN SLAW, PEACH CHUTNEY AND RÉMOULADE*

## SHRIMP N' GRITS

*SPICY SOUTHERN SHRIMP PAN SEARED AND SERVED ON CREAMY STONE GROUND GRITS WITH TASSO GRAVY, ONION AND PEPPER CONFETTI*

## TASTE OF GREECE

*LEMON ROSEMARY CRUSTED CHICKEN TENDERS, SPANAKOPITA, OLIVES, FETA CHEESE, TZATZIKI, PEPPERONCINI AND AN ASSORTMENT OF MEDITERRANEAN FLATBREAD*

## MASHED POTATO MARTINI

*OFFERING A CHOICE OF YUKON GOLD POTATOES WHIPPED WITH BUTTERMILK OR CREAMED RUSSET POTATOES INFUSED WITH GARLIC AND CHIVE – TOPPED WITH THE FOLLOWING CHOICES: WILD MUSHROOM RAGOUT, CREAMED CHICKEN FRICASSEE, BEEF TIP BOURGUIGNONE, SCALLIONS, COBB SMOKED BACON, SOUR CREAM AND CHEDDAR CHEESE*

## DESSERT BAR

*A TANTALIZING ARRAY OF CHEF SPECIALTY DESSERTS; CAKES, MOUSSES, TORTS AND TARTS, SERVED WITH FRESH COFFEE AND TEA*

*ENHANCE YOUR DESSERT BAR WITH ONE OF THE FOLLOWING:*

*FLAMBÉ STATION, ICE CREAM SUNDAE BAR OR CHOCOLATE FONDUE WITH FRESH SEASONAL FRUIT AND CONFECTIONS*

## SERVICES

# Food & Beverage

As a part of our commitment to the success of your event, we are pleased to offer our full-service, in-house food service department. We are proud to offer a broad variety of menus, ranging from a simple coffee break for 10 to an elegant dinner. Should you need assistance in creating special theme menus, we will be happy to provide options for your special event.

### DEPOSIT/GUARANTEEE

All catered functions require a 50% deposit based on the estimated number of people attending. This deposit is required 30 days prior to your event. The remaining balance will be collected on the day of the event unless an approved credit application has been filed with the catering sales office. Billing is net 10 days from the date of your function.

In an effort to conserve resources and reduce waste our policy is to set rooms and prepare meals only for the actual number guaranteed.

Since all meals are prepared to order, planners requiring any special dietary meals should order off the menu accordingly. A catering sales manager will be glad to assist you in this process.

### TAX AND SERVICE CHARGES

All catered functions are subject to the appropriate sales tax and 19% service charge added to the total bill.

### ALCOHOLIC BEVERAGES

The sale and service of all alcohol in Ovens/Bojangles' is regulated by the North Carolina Alcoholic Beverage Control Commission (ABC).

It is our responsibility to administer and abide by the following rules:

- All alcoholic beverages must be dispensed by Ovens/Bojangles' employees.
- All attending guests must be able to produce valid picture identification upon request in accordance with North Carolina ABC laws.
- Ovens/Bojangles' staff reserves the right to refuse service to any patrons for any reason.
- No beer, wine, or alcohol may be brought into Ovens/Bojangles' by any person or outside service.
- Ovens/Bojangles' requires a uniformed security guard at all functions where alcohol is being served (refer to Rules & Regulations for additional information).

### BARTENDERS

A bartender is required on all host and cash bars. As a general rule, we recommend one bartender per 100 guests. There is a three-hour minimum for each bartender at a cost of \$100 plus \$25 for each additional hour.

### EATING/MEETING IN SAME ROOM

If your group decides to dine in a meeting room, we request you recognize the following rules:

All attendees must vacate a room to allow our staff to re-set for the meal function. The amount of time required will be determined solely by the catering department based on the level of service needed for each event. Following the meal, our staff must have ample time to clean the room prior to the commencement of the meeting. Failure to adhere to the above will result in excess labor charges.

### TAX EXEMPTION

All groups or organizations filing a non-tax status must pay all sales tax at the time of billing. Please apply to the North Carolina Department of Revenue for reimbursement.

The letter of application must include:

- A copy of the Group Charter.
- A "letter of determination" from the Federal Government concerning the group classification as a not-for-profit organization.
- Copies of receipts showing sales tax paid.

The letter and the aforementioned items should be sent to:

Sales & Use Tax Division  
NC Department of Revenue  
P.O. Box 25000 Raleigh, NC 27640  
Phone: 919.733.7983

The Mecklenburg County Tax Office will follow the state's lead in ruling on a refund of Mecklenburg County Prepared Food and Beverage Tax. If the state's ruling is positive, send the same information, along with a copy of the state's ruling to:

City-County Tax Office  
Mecklenburg County  
P.O. Box 32728 Charlotte, NC 28232  
Phone: 704.336.6899

### FOOD & BEVERAGE EXCLUSIVITY

Ovens/Bojangles' has exclusive food and beverage rights. Any outside vendors must be approved in writing by Ovens/Bojangles' catering department.

Ovens/Bojangles' reserves the right to adjust menu prices depending on the location of your event within Ovens/Bojangles'.

All prices are subject to change without notice depending on the location of your event within the venues.



OVENS AUDITORIUM / BOJANGLES' COLISEUM  
2700 EAST INDEPENDENCE BLVD.  
CHARLOTTE, NC 28277  
PH: 704-372-3600 Fx: 704-335-3118

[www.ovensauditorium.com](http://www.ovensauditorium.com)  
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