

PAYMENT OPTIONS

DIRECT BILLING

Direct billing is a convenient way to pay for your purchases without using a credit card. Prior to the beginning of the season, direct billing and authorized-signer forms must be submitted to the Suite Catering Office. Invoices are due upon receipt. All invoices not paid within 45 days will be charged a late fee.

For your protection, only those guests on the authorized-signer form will be allowed to place food and beverage orders that are to be charged to the suite. Please notify the Suite Catering Office at (919) 515-2023 of any changes or additions to your list.

CREDIT CARD ON FILE

You may place a credit card on file, along with an authorized-signer form, with the Suite Catering Office to be used for food and beverage charges. We accept Visa and MasterCard. Only guests on the authorized-signer form will be allowed to place food and beverage orders that are to be charged to this card. You will be able to store and access your account information securely through our Web site.

ADVANCE PAYMENT

The Suite Catering Office can provide you with the total of all charges, including tax and service charges, based upon your advance order. All advance payments (credit card and/or check) must be received 72 hours prior to the event. Please be advised that you will be responsible for any additional charges over and above the initial amount, to be paid in full at the conclusion of the event.

PAYMENT AT EVENT'S CONCLUSION

You may choose to pay for all charges incurred with your advance order as well as your game-day purchases at the conclusion of the event by cash or major credit card.

Please advise your guests that if they are not authorized to make food and beverage charges to the suite on behalf of the suite holder, the suite attendant is required to ask for payment at the time the order is placed. Your guests may pay by cash or present a major credit card (Visa or MasterCard). All charges made by the guest will be posted to this credit card and a signature will be required as charges are made or, if required by the guest, a tab may be established and charged to this card at the conclusion of the event.

Remember that you are ultimately responsible for all charges made to your suite account. If any of your guests should default on their bill, you will be responsible for all purchases made.

CANCELLATIONS

No charges will be assessed to orders canceled at least 48 hours in advance. Orders canceled after the 48-hour minimum notification will be subject to a \$50 fee.

V.I.P. SERVICES

University Catering can provide you with a private suite attendant for individualized service. The charge is \$100.00 per event and must be requested four days in advance. We will also gladly assist you with any special requests for your suite.

If you have a birthday, anniversary, or other special occasion planned, please let us know. We can create a menu or recipe, customized cake and order flowers or balloons for your event.

NC STATE UNIVERSITY

C. RICHARD VAUGHN TOWERS



University Catering



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2009-2010 SUITE-LEVEL CATERING GUIDE



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www.ncsucatering.com

WELCOME

On behalf of NC State University and University Catering, we would like to welcome you to Carter-Finley Stadium for the 2009-2010 football season. We want to ensure that every visit to your suite is enjoyable and convenient. We are committed to providing you and your guests with the finest food, beverages, and service for which we are so well known. The content of this brochure outlines everything you need to know to prepare for the best game-day experience in college football.

With the exception of alcohol, all food and beverage products in the suites at Vaughn Towers are handled exclusively by University Catering. It is not permissible for patrons to bring food or beverages into the suites. Any food or beverage products brought into the suites without proper authorization will be charged to the suite holder at our standard retail price.

HOW DO I ORDER?

Our menu offers a comprehensive selection of innovative culinary creations from which to choose. All food is prepared and delivered fresh to your suite from our University Catering, Vaughn Towers facility.

Food Ordering Options

All orders should be submitted directly to our catering staff.

We have three easy options from which to choose:

Online: ncsucatering.com
Phone: (919) 515-2023
Fax: (919) 515-3718

Advance Ordering

Advance ordering is necessary to ensure the utmost in quality and service. All food and beverage orders must be placed no later than 12 p.m. four days prior to the event (with the exception of the South Carolina and North Carolina games: due August 28, 3 p.m. and November 23, 12 p.m.). Any orders received past this deadline may be restricted to a limited menu selection. Automated e-mail notifications will be sent in advance of the ordering deadline each week.

Event-Day Ordering

During an event, orders may be placed with your suite attendant from the Event Day Menu provided in your suite (also see À La Carte Menu attached). Guests who are not authorized to charge on behalf of the suite holder may pay with cash, Visa, or MasterCard.

Tax and Service Charge

All food and beverage orders are subject to a 10% service fee, and applicable sales tax. The service fee pays for the staff required to set up, serve and clean up your event. Service gratuities are not required and are not added to your bill by University Catering.

ALCOHOL SERVICE

The service, possession, and consumption of alcoholic beverages are regulated by North Carolina general statutes, Raleigh city code, and NC State University policies. All members of the University community are obligated to obey these laws, policies and ordinances. NC State University does not have the right to alter the laws and ordinances or secure exemption from them. NC State University may be required to participate in the enforcement of the laws and ordinances.

It is the responsibility of the suite holder or authorized representative to control the consumption of alcoholic beverages in the suite. Suite holders may stock their supply of alcohol on the designated day before the event at Vaughn Towers. No alcohol may be brought into the facility on the day of the event.

Alcohol must be consumed in the suite. Alcohol is not permitted in any other area.

The consumption of alcohol by any person younger than 21 years of age is prohibited.

GAME SCHEDULE



DATE	OPPONENT	GAME TIME
Th, Sep 03	South Carolina	7:00 p.m.
Sat, Sep 12	Murray State	6:00 p.m.
Sat, Sep 19	Gardner-Webb	6:00 p.m.
Sat, Sep 26	Pittsburgh	TBA
Sat, Oct 10	Duke	TBA
Sat, Nov 7	Maryland	TBA
Sat, Nov 14	Clemson	TBA
Sat, Nov 28	North Carolina	TBA



SUITE MENU PACKAGES



The following information outlines the suite menu packages. These carefully chosen packages, designed to serve 20 people, offer you and your guests a delicious variety of menus to enjoy while watching Wolfpack football from the best seats in the house. Three menu choices will be available each game day. Options will be posted at ncsucatering.com up to nine (9) days prior to each game.

All packages include any necessary condiments, breads, accessories, and paper products.

Each package also includes the following beverages: Coke®, Diet Coke®, Sprite®, Seagram's Ginger Ale®, and Dasani® bottled water.



PACKAGE OPTIONS

1

- Wolfpack BBQ
- All-Beef Hot Dogs
- Chicken Tenders
- Cole Slaw
- Baked Potato Salad
- Cream Cheese Brownies
- Assorted Snacks
- Assorted Soft Drinks

\$495

2

- Smoked Beef Brisket
- Chicken Sandwiches
- Macaroni and Cheese
- Marinated Vegetable Salad
- Jalapeño Poppers
- Gourmet Cookies
- Assorted Snacks
- Assorted Soft Drinks

\$525

3

- Jambalaya with Rice
- Chicken Drumettes
- Corn and Black Bean Salad
- 7-Layer Dip with Nacho Chips
- Cheese and Fruit Platter
- Corn Muffins
- Tiger Brownies
- Assorted Snacks
- Assorted Soft Drinks

\$525

4

- Wolfpack Chicken Wraps
- Artichoke Dip
- Bacon-Wrapped Scallops
- Bourbon Meatballs
- Orzo Pasta Salad
- Brie Bites
- Strawberry Shortcake Station
- Assorted Snacks
- Assorted Soft Drinks

\$875

5

- Sliced Tenderloin with Rolls and Condiments
- Stuffed Artichoke Hearts with Chili Dipping Sauce
- Shrimp Cocktail Platter
- Crab Dip with Crackers
- Antipasta Platter
- Pork Pot Stickers
- Assorted Sweet Street Cupcakes
- Assorted Snacks
- Assorted Soft Drinks

\$875

À LA CARTE

À la carte items are designed to enhance your suite menu package, and, in combination with your menu package, will feed your entire suite. Each item will serve 20 guests. Orders placed along with menu packages will receive preference over late or game-day orders.

ITEMS AVAILABLE FOR PRE-ORDER

Mixers	\$4.00/bottle
Game Programs	\$5.00/each
Lemons and Limes	\$6.00
Six-Pack Sodas	\$9.00/each
Port City Java® "Joe-on-the-Go" Coffee Package (serves 8)	\$15.00
Hot Chocolate (serves 8)	\$15.00
Baked Potato Salad	\$20.00
Cole Slaw	\$20.00
Cookies	\$20.00
Popcorn	\$20.00
Pretzel Gems	\$20.00
Kettle Chips and Dip	\$20.00
Nachos and Salsa	\$20.00
Brownies	\$25.00
Rice Krispies® Treats	\$35.00
Assorted Muffins (noon games only)	\$35.00
Vegetable Platter with Dip	\$40.00
Sausage Biscuits (noon games only)	\$60.00
Cubed Cheese Platter	\$60.00
Seasonal Fruit Platter	\$60.00
Hot Dogs with Rolls and Condiments	\$65.00
Smoked Sausage with Rolls and Condiments	\$75.00
Assorted Sweet Street Cupcakes	\$75.00
Bourbon Meatballs	\$80.00
Chicken Quesadillas	\$85.00
Pork Pot Stickers	\$85.00
Thai Chicken Spring Rolls	\$90.00
Jalapeño Poppers	\$90.00
Artichoke Dip with Crackers	\$95.00
Hot Wings	\$95.00
Chicken Tenders	\$95.00
Jumbo Shrimp Cocktail	\$110.00
Stuffed Artichoke Hearts	\$120.00
Deli Tray	\$130.00
Pork BBQ	\$140.00
Sliced Beef Tenderloin Tray	\$280.00
Edible Art Cakes	Call for pricing
Flowers	Call for pricing