



SUITE MENU

2025

Coop's Slider Package

Serves up to 12 **\$600**

Baby Kale Salad

Strawberry, goat cheese, fennel, & strawberry vinaigrette

Grilled Broccoli Salad

Golden raisins, Cohen Farm pecans, & poppy seed dressing

Watermelon Wedges

Crispy Chicken Sliders

Spicy chicken thighs, crispy onions, romaine, & pickles

BBQ Chicken Sliders

BBQ chicken thighs, bacon, & crispy onions

Fried Green Tomato Sliders

Pimento cheese & corn relish



Gluten Free



Dairy Free



Vegetarian



Vegan

Braves Country Tailgate

Serves up to 12 **\$755**

Red Bliss Potato Salad

Mustard, mayo, celery, onions, scallions, & egg

Mac 'N Cheese

Elbow mac, creamy cheddar cheese sauce

Fox Bros. Brisket Sliders

Fox Bros. chopped slow smoked brisket, original and spicy BBQ

Fox Bros. Smoked Pork Ribs

Dry rubbed, slow cooked St. Louis style BBQ ribs

Peach & Blueberry Cobbler

Roasted Georgia peaches & blueberries, citrus streusel, caramel



Gluten Free



Dairy Free



Vegetarian



Vegan

Batter Up! Bundle

Serves up to 12 **\$725**

Warm Pretzels

Lightly salted soft pretzel logs, Blue Moon beer cheese dip, & creole mustard

Truist Salsa Trio

House-made salsa roja, salsa verde, & corn salsa with a side of tortilla chips

Garden Salad

Artisanal lettuce, cherry tomatoes, sliced cucumber, onions, shredded carrots, & ranch dressings

Crispy Chicken Wings

Lemon pepper seasoning with sides of traditional buffalo sauce, blue cheese, ranch dressing, & celery

Chicken Tenders

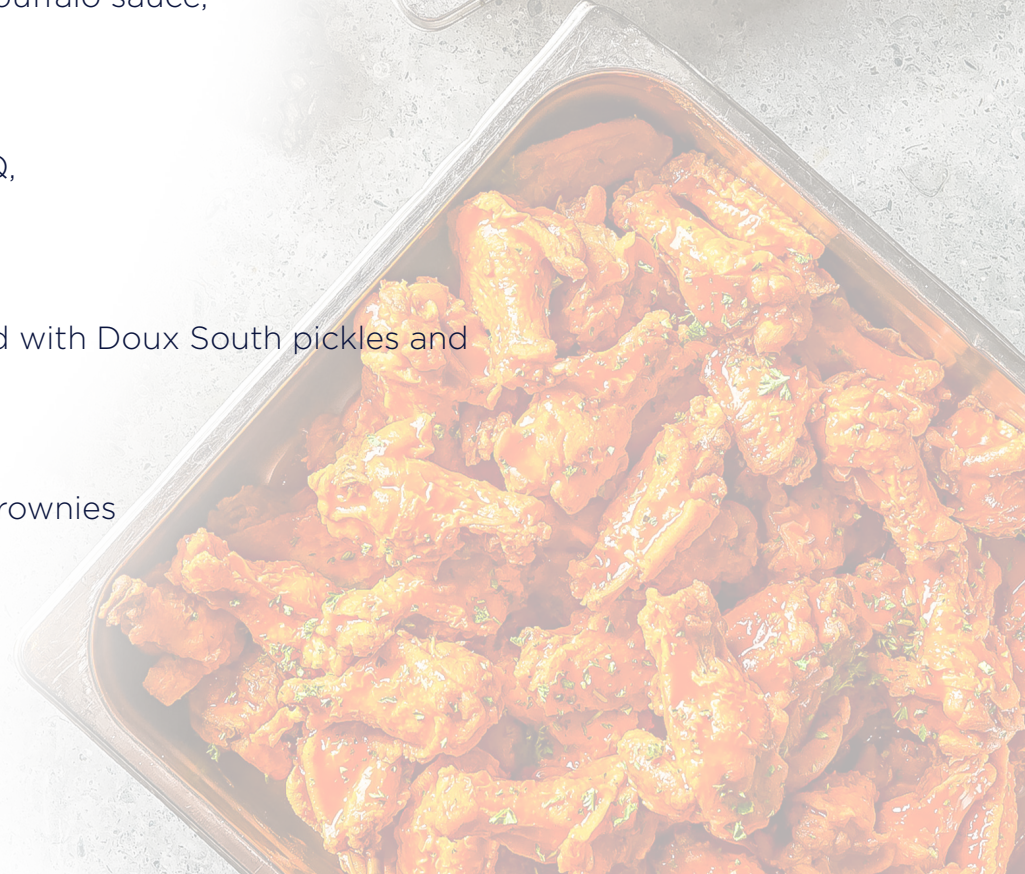
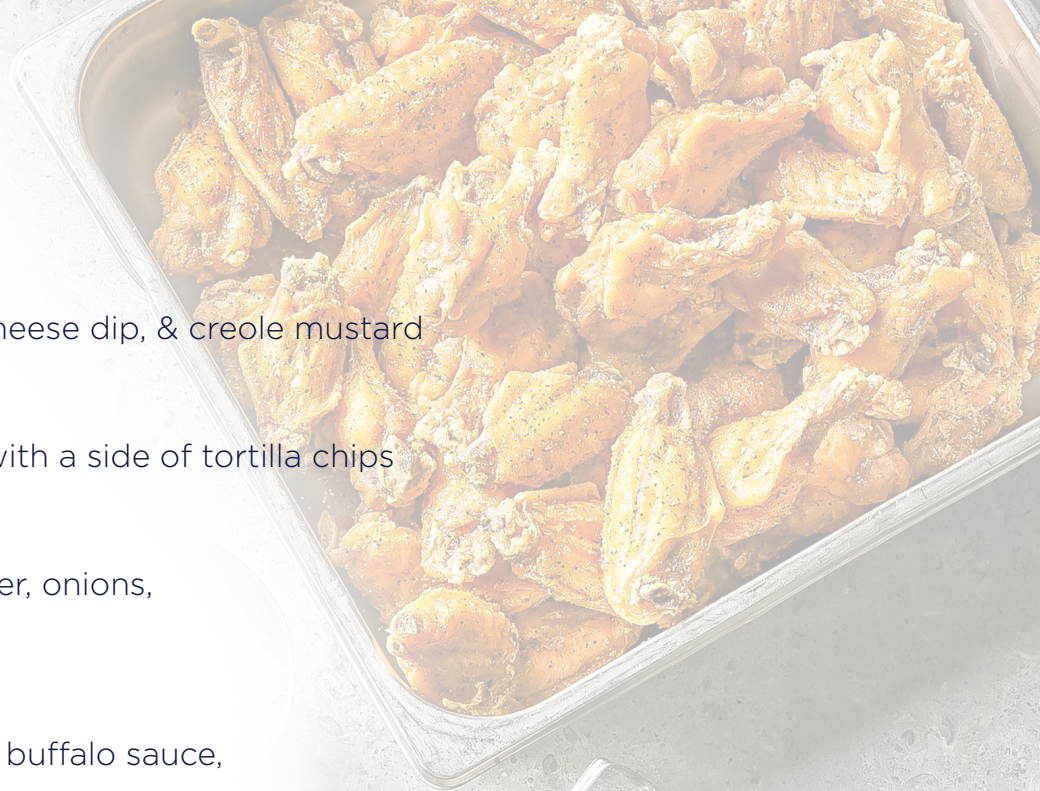
Crispy breaded buttermilk chicken, Coca-Cola BBQ, North Carolina honey mustard, & classic ranch

Pulled Pork Sliders

Shredded apple cider vinegar smoked pork topped with Doux South pickles and Coca-Cola BBQ sauce on a sweet bun

Baker's Platter

House-made chocolate chip cookies & decadent brownies



Holy Smokes!

Serves up to 12 **\$1,250**

Bottomless Classic Popcorn

Buttery goodness that never ends...at least until you leave the ballpark

Buy Me Some Peanuts & Cracker Jack

Individual bags of in-shell peanuts & classic Cracker Jack

Chef's Southern Style Chili

Corn chips, shredded cheddar, & sour cream

Creamy Coleslaw

Granny Smith apples, bell peppers, & poppy seed dressing

Red Bliss Potato Salad

Mustard, mayo, celery, onions, scallions, & egg

House-made Chips

BBQ spice & lime

Coca-Cola Baked Beans

Bacon lardons

Smoked Brisket

Pickles

St. Louis Ribs

Dry-rubbed & smoked

Beer Can Chicken

Brined & glazed

Peach and Blueberry Cobbler

Roasted Georgia peaches & blueberries, streusel, warm caramel sauce



Back Porch Picnic

Serves up to 12 **\$900**

Macaroni Salad

Celery, onions, chives, mayo, & sweet peas

Watermelon Wedges

Creamy Coleslaw

Granny Smith apples, bell peppers, & poppy seed dressing

Coca-Cola Baked Beans

Bacon lardons

Cob Corn

Scallions & butter

Crispy Chicken Wings

Lemon pepper seasoning with sides of traditional buffalo sauce, blue cheese, ranch dressing, & celery

Braves Burgers

Certified black angus double beef burger, soft challah roll, burger sauce, caramelized onion, American cheese, & tomato jam

All-Beef Hot Dogs

Ketchup, mustard, relish, & soft Martin's bun

Apple & Cherry Pies

Two individual pies made in house with puff pastry & mulled fresh fruit fillings



Starters

All starters serve up to 12 guests

Buy Me Some Peanuts and Cracker Jacks \$65

Individual bags of in-shell peanuts & classic Cracker Jack

Bottomless Classic Popcorn \$45

Buttery goodness that only ends when you leave the ballpark

Create Your Own Ballpark Trail Mix \$70

Roasted Nuts

Peanuts, pistachios, walnuts, almonds, cashews, pecans

Dried Fruits

Strawberries, blueberries, pineapples, kiwi, papaya, yogurt covered raisins

Neither nuts nor fruits

M&Ms

Buffalo Chicken Dip \$100

Creamy house-made with the original “Louisiana” brand hot sauce & juicy shredded chicken served with a side of tortilla chips

Truist Salsa Trio \$50

House-made salsa roja, salsa verde, & corn salsa with a side of tortilla chips

Make it a Fiesta

White Queso **+\$25** Guacamole **+\$30**

Chicken Tenders \$165

Crispy breaded buttermilk chicken, Coca-Cola BBQ, North Carolina honey mustard, & classic ranch

Warm Pretzels \$75

Lightly salted soft pretzel logs, Blue Moon beer cheese dip, & creole mustard

Georgia-Florida Cheese and Charcuterie \$290

Green Hill Sweet, buttery, double cream, & peach jam (Sweet Grass Dairy - Thomasville, GA)

Natural Rind Cheddar Cave-aged & apple compote (Flat Creek Lodge - Swainsboro, GA)

Fresh Goat Cheese Soft, creamy, artisan, & blueberry jam (Windmill Acres - Ocklawaha, FL)

Lobloly Earthy, nutty, semi-firm, & Cohen Farm pecans (Cypress Point Creamery - Hawthorne, FL)

Asher Blue Sweet, meaty, dense, & blackberry preserves (Sweet Grass Dairy - Thomasville, GA)

Charcuterie Southern smash salami | bresaola | calabrian pancetta

Breads Crisp flatbread crackers & grilled baguette

Crispy Chicken Wings \$180

Choice of lemon pepper seasoning or traditional buffalo, sides of blue cheese, ranch dressing, & celery

Lobster Nachos \$300

Butter-poached lobster, queso fresco, mango salsa, avocado crema, pickled jalapeños, & crispy wonton chips



Gluten Free



Dairy Free



Vegetarian



Vegan

Cold Sides

All cold sides serve up to 12 guests

Cut Fresh Fruit \$95

Cantaloupe, honeydew, watermelon, & pineapple with seasonal berries & coconut cream

Vegetable Patch \$150

RAW | carrots, celery, broccoli, & radishes
 MARINATED | cauliflower & cucumbers
 GRILLED | bell peppers, zucchinis, & yellow squash
 TO SPREAD | pimento cheese & boiled peanuts

Red Bliss Potato Salad \$60

Mustard, mayo, celery, onions, scallions, & egg

Grilled Broccoli Salad \$80

Golden raisins, Cohen Farm pecans, & poppy seed dressing

Classic Caesar Salad \$95

Chopped romaine, butter toasted croutons, parmesan cheese, & Caesar dressing

Cobb County Cobb Salad \$120

Little gem lettuce, bacon bits, chopped tomatoes, avocado, sliced hard-boiled egg, pickled onions, & blue cheese crumbles served with ranch dressing

Georgia Farmhouse Salad \$115

Fresh spring lettuce topped with caramelized peaches, dried blueberries, crumbled goat cheese, candied pecans, & sherry thyme vinaigrette

Salad Enhancements

Grilled Chicken **+\$30**

Grilled Shrimp **+\$55**

Grilled and Chilled Tenderloin **+\$65**



Handhelds

All handhelds serve up to 12 guests

Braves Burger \$175

Certified black angus double beef burger, soft challah rolls, burger sauce, caramelized onion, American cheese, & tomato jam

Crispy Chicken Sliders \$135

Spicy chicken thighs, crispy onions, romaine, & pickles

Brisk-a-Burger Sliders \$125

House-smoked brisket, jalapeno pimento, & tobacco onions

Original Chick-fil-A Chicken Sandwiches* \$165

A dozen boneless breast chicken sandwiches seasoned to perfection, freshly breaded, pressure cooked in 100% refined peanut oil and served on a toasted, buttered bun with dill pickle chips on top

*Item not available for Sunday events

Pulled Pork Slider \$100

Pulled Carolina pork, Coca-Cola BBQ, & Doux South pickle slices on a soft slider bun

Taco Trio \$185

Chicken tinga, beef barbacoa, & pork carnitas with flour tortillas**. Served with grilled onions, fresh limes, pineapple relish, pickled onions, cabbage slaw, fresh salsa verde, & pico de gallo

**Corn tortillas available upon request

Braves Country Muffuletta \$150

Olive tapenade, pimento cheese, soppressata, mortadella, capicola, & provolone

Conecuh Sausage \$130

Hickory smoked pork sausage from Conecuh, Alabama

Seared Beef Tenderloin \$200

Chive aioli, overnight tomatoes, watercress, & rosemary loaf

All-Beef Hot Dogs \$120

Ketchup, mustard, relish, & soft Martin's bun

Hot Dog Topping Bar \$75

Chopped bacon, pickled jalapenos, shredded cheese, diced tomatoes, coleslaw, & diced onions

Hot Dog Enhancements

Chili +\$22

Warm Cheese Sauce +\$22

Combo +\$40



Action Station

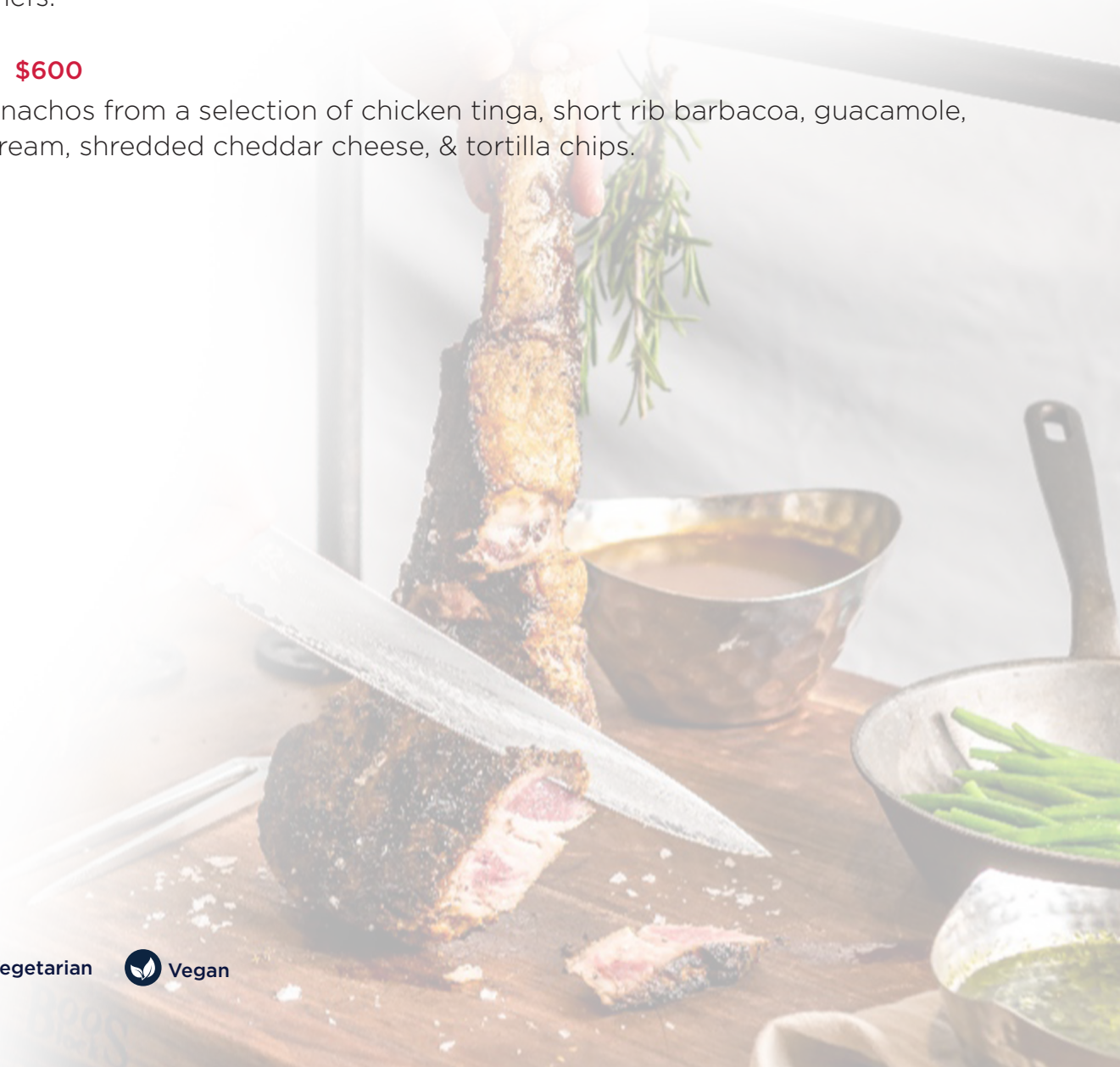
All action stations serve up to 12 guests

Braves Tomahawk Chop **\$775**

Garlic & herb-crusted bone-in ribeye, roasted new potatoes, green beans, & overnight tomatoes. Carved in-suite by one of our Chefs.

Grand Slam Nacho Table **\$600**

Let your guests build their own nachos from a selection of chicken tinga, short rib barbacoa, guacamole, salsa, warm white queso, sour cream, shredded cheddar cheese, & tortilla chips.



Entrées

All entrées serve up to 12 guests

Ballpark Fried Chicken **\$275**

Buttermilk & herb dredge, biscuits, & fresh-whipped honey butter

Grilled Korean BBQ Short Rib **\$300**

Kalbi short ribs, bourbon glaze, purple cabbage, shredded carrots, bok choy, snow peas, & red peppers

Mac 'N Cheese **\$120**

Elbow mac, creamy cheddar cheese sauce

Pan Fried Crab Cakes **\$275**

Ham hock braised collard greens, grilled corn remoulade

Korean BBQ Bowl **\$175**

Steamed white rice, bulgogi beef, kimchi, shredded carrots, pickled cucumbers, & a soft-boiled egg. Sesame dressing from our in-house sushi chef team at Daseki, located in Xfinity Club!

Sushi Platter **\$300**

Hand-rolled to order by our sushi chef team at Daseki, located inside the Xfinity Club! An assortment of sushi rolls such as California roll, crab and avocado roll, inside out spicy tuna roll, shrimp tempura roll, & a vegetarian option of cucumber and avocado roll

Mac 'N Cheese Enhancements

Buffalo Chicken **+ \$60**

Chopped Brisket **+ \$70**

Butter-Poached Maine Lobster **+ \$160**



Gluten Free



Dairy Free



Vegetarian



Vegan

Desserts

All desserts serve up to 12 guests

Our Cookies \$75

Chocolate chunk, oatmeal, & white chocolate macadamia

Churros \$85

Dulce de leche & chocolate dipping sauce

Peach and Blueberry Cobbler \$85

Roasted Georgia peaches & blueberries, streusel, warm caramel sauce

Gourmet Mini Cupcakes \$90

An assortment of mini cupcakes

Bars \$85

Lemon, blondie, & brownie, house-made “yoo-hoo” milk, & whole milk



Beverage Packages

On the Rocks Cocktails **\$225**

Each package serves approximately 20 cocktails & comes complete with garnishes & glassware

Choose from the following flavors:

Classic Margarita - served with limes & a setup to salt your glasses

Pineapple Jalapeno Margarita - served with limes & a setup to salt your glasses

Old Fashioned - served with orange peel, Luxardo cherries, & large ice

Cocktail Experiences **\$225**

Choose from the following:

Bloody Mary Bar - Svedka vodka, Zing Zang Bloody Mary mix, celery, lemons, limes, olives, jerky, pepperoncini mini "wall of fire" hot sauce selections

Sparkling Bar - Freixenet Blanc de Cava, fresh squeezed juices, freshly cut seasonal fruits

White, Pink, Sparkling Wines

Sparkling

Freixenet de Blanc Cava | Spain **\$65**

Veuve Clicquot | France **\$135**

Rose

Elouan | Oregon **\$40**

Pinot Grigio

Ecco Domani | Italy **\$42**

Sauvignon Blanc

Treadcount by Quilt | California **\$40**

Whitehaven | New Zeland **\$48**

Chardonnay

Trinity Oaks | Napa **\$44**

Belle Glos 'Glasir Holt' | Sonoma **\$80**

Red Wines

Pinot Noir

Trinity Oaks | Napa **\$44**

Elouan | Oregon **\$62**

Belle Glos 'La Balade' | Sonoma **\$80**

Cabernet Sauvignon

Trinity Oaks | Napa **\$44**

Iron + Sand | Paso Robles **\$68**

Quilt | Napa **\$120**

Red Blends

Threadcount by Quilt | California **\$48**

The Prisoner | Napa **\$126**

Beer & Seltzer

Available in 6 packs of 16oz cans unless otherwise specified

Domestic + Imported + Local Craft

Coors Light **\$72**

Coors Banquet **\$72**

Miller Lite **\$72**

Cruz Blanca 'Mexico Calling' Lager **\$78**

Cruz Blanca 'Los Bravos' Mexican Lager **\$78**

Sweetwater IPA **\$78**

Blue Moon Belgian White **\$78**

Leinenkugel's Seasonal **\$78**

Blue Moon NA **\$72**

Seltzer + Cider

Angry Orchard **\$78**

Twisted Tea Hard Iced Tea **\$78**

Topo Chico Strawberry Guava Hard Seltzer **\$78**

Spirits

Vodka

Lit Vodka **\$102**

Svedka **\$90**

Tito's Handmade **\$156**

Grey Goose **\$174**

Gin

ASW Winterville Gin **\$108**

Bombay Sapphire **\$114**

Rum

Bacardi Superior **\$72**

Captain Morgan Original Spiced **\$94**

Tequila

El Jimador Silver **\$90**

El Jimador Reposado **\$98**

El Jimador Anejo **\$108**

Casamigos Blanco **\$156**

Casamigos Reposado **\$168**

Casamigos Anejo **\$174**

Whiskey

ASW Fiddler Bourbon **\$130**

Jack Daniel's Tennessee Whiskey **\$138**

Jim Beam **\$90**

Bulleit **\$108**

Maker's Mark **\$120**

Field of Dreams **\$160**

Knob Creek **\$162**

Woodford Reserve **\$168**

*Ask your Attendant or Representative
about our Reserve Spirits List

Soft Drinks, Mixers, & More

Available in 6 packs of 12oz cans unless otherwise specified

Soft Drinks

- Dasani **\$25**
- Coca-Cola **\$25**
- Coke Zero Sugar **\$25**
- Coca-Cola Orange Cream Soda **\$25**
- Diet Coke **\$25**
- Sprite **\$25**
- Minute Maid Lemonade **\$25**
- Smartwater **\$30**
- Topo Chico Sparkling Mineral Water **\$36**
- Topo Chico Assorted Flavors Sparkling Water **\$25**
- POWERADE Mountain Berry Blast | 4 Pack, 20 oz. **\$25**
- BODYARMOR Fruit Punch | 4 Pack, 16 oz. **\$36**
- Gold Peak Sweet Tea **\$25**
- Gold Peak Unsweetened Tea **\$25**

Juices & Bar Mixers

- Topo Chico Ginger Beer **\$25**
- Ginger Ale **\$25**
- Topo Chico Tonic Water **\$25**
- Topo Chico Club Soda **\$25**
- Triple Sec | 1L bottle **\$25**
- Cranberry Juice | 32oz. bottle **\$25**
- Orange Juice | 32oz. bottle **\$25**
- Pineapple Juice | 4 pack, 7.5oz **\$24**

Garnishes

- Lemons **\$12**
- Limes **\$12**
- Oranges **\$12**
- Luxardo Cherries **\$14**

Administration Charge | Sales Tax | Gratuity

All food and beverage orders, along with dessert / ice cream cart purchases, will incur an automatic 20% administration charge which is automatically added to your invoice total. The administration charge is not treated as a gratuity and none of the charge is distributed to the Suite Attendant taking care of your Suite. Gratuities are left up to your discretion. A 6% sales tax will be applied on food, beverages & administration charges. An additional 3% tax will be added for all alcoholic beverages.

Alcoholic Beverages

Delaware North SportService is the only licensee authorized to sell or service liquor, beer and wine at Truist Park. Alcoholic beverages are not permitted to be brought into or taken out of the Suites or the venue itself. Georgia law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21. Delaware North SportService alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the Suite Holder or its representatives to control the consumption of alcoholic beverages within the Suite. By law, minors under the age of 21 and persons who appear visibly intoxicated may not consume alcoholic beverages. Delaware North SportService reserves the right to refuse service to any person who appears to be intoxicated. Suite Holders may incur liability if they fail to comply. We recommend ordering the minimum amount of beverages for your Suite since our entire beverage menu is available on the event day menu. Once the beverages are in the suite, the Suite Holder will be liable for the charges. We will not hold, exchange items or issue any credits for beverages unconsumed. If there are further questions or concerns regarding these policies, please contact your Delaware North SportService Suite Representative.

Food & Beverage Rainout Policy

If for any reason a game is cancelled (rain, snow, etc.) & the stadium does not open, you will not be charged for your food & beverage order. If gates to the park open for any amount of time & the game is cancelled (time restrictions, rain, snow, etc.) you will be charged for your food & beverage purchase. Additionally, if for any reason you must cancel a pre-existing order, you must do so within 48 hours of your event to avoid being charged in full.





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