



SUITE

MENU

2025



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Welcome to Truist Park, Home of the Atlanta Braves



Welcome to an exciting season of Atlanta baseball. Our talented culinary team has put together a great selection of food and beverage options to compliment your time at the ballpark. Featuring fresh from scratch cooking; our menu caters for all the ways you want to entertain, from curated packages that cover all the bases to signature items that showcase local flavors, to everyone's classic ballpark favorites.

We hope you enjoy your experience with Delaware North as we are committed to providing an outstanding experience while you attend events at Truist Park. If you need to contact us, please don't hesitate to reach out to ATLSuites@delawarenorth.com or to one of us directly from the contact info below.

Jaco Dreyer
Executive Chef

jdreyer@delawarenorth.com

Alexia Zebroski
Suites Manager

azebroski@delawarenorth.com

Ryan Crocker
Director of Food and Beverage

rcrocker@delawarenorth.com

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

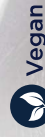
Spicy chicken thighs, crispy onions, romaine, & pickles

BBQ Chicken Sliders

BBQ chicken thighs, bacon, & crispy onions

Fried Green Tomato Sliders

Pimento cheese & corn relish



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

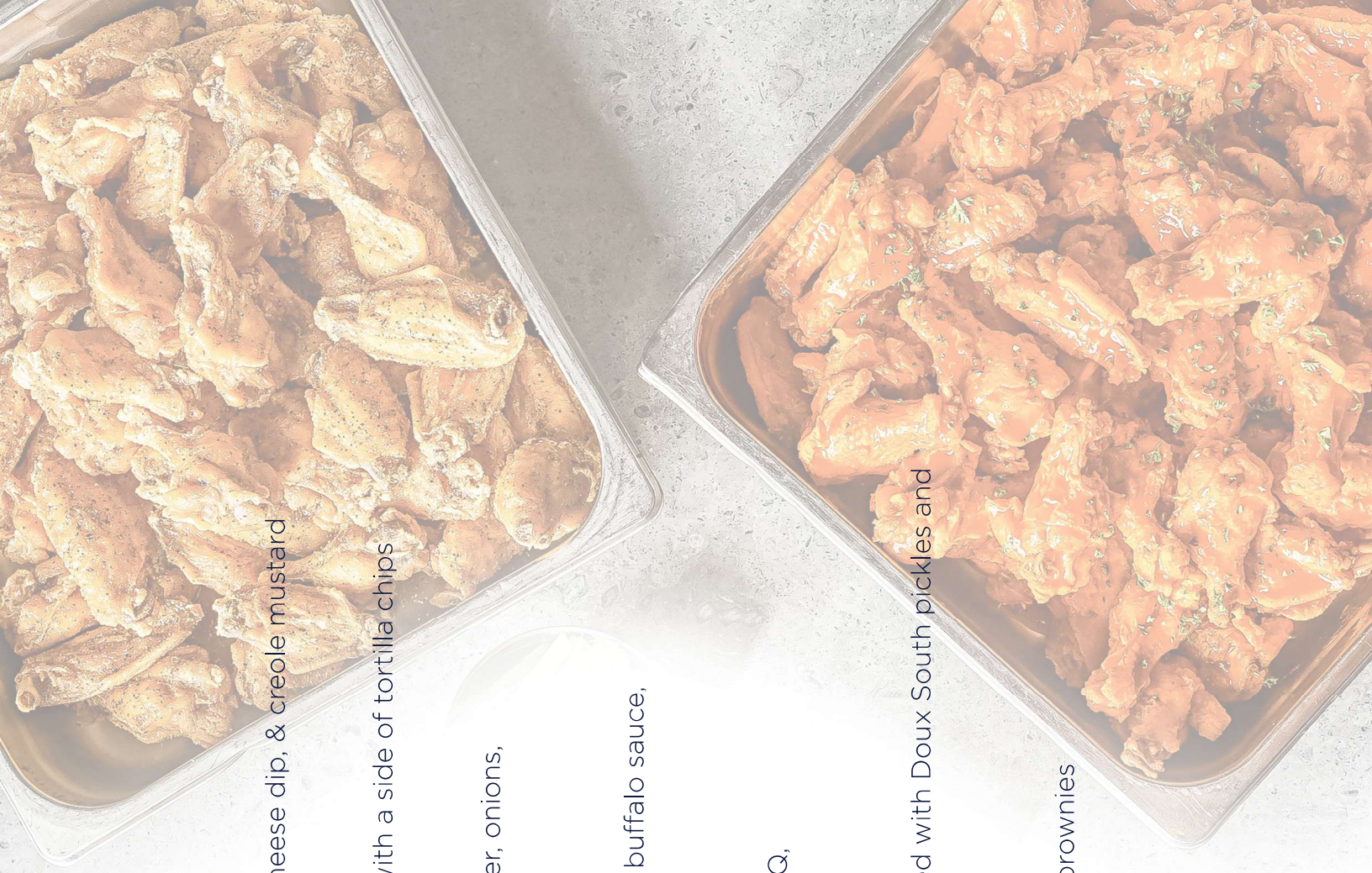
Crispy breaded buttermilk chicken, Coca-Cola BBQ, North Carolina honey mustard, & classic ranch

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)

Loblolly 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**



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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 \$250

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



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

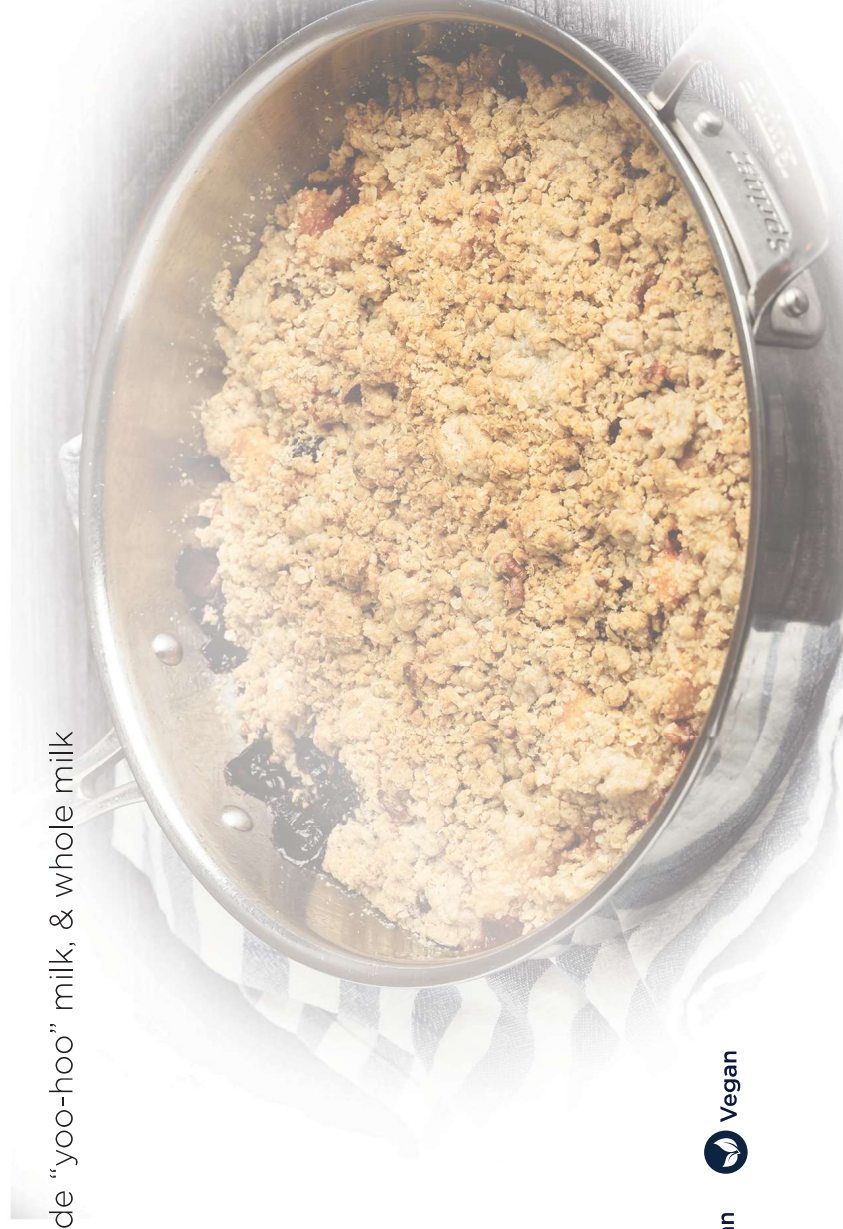
Roasted Georgia peaches & blueberries, streusel, warm caramel sauce

Gourmet Mini Cupcakes \$90

An assortment of mini cupcakes

Bars \$85

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



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Vegetarian



Vegan

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**

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

Delaware North SportService Suite Information

Delaware North SportService welcomes you to Truist Park, home of the Atlanta Braves! We are pleased to accommodate all of your luxury Suite food & beverage needs. All food & beverage services for the luxury Suites at Truist Park are provided exclusively by Delaware North SportService. We are looking forward to an exciting year of providing the finest culinary service to you & your guests!

Hours of Operation

A Delaware North SportService Representative will be available during regular business hours, Monday through Friday from 10:00 AM until 5:00 PM, for all order needs. During events, please contact your assigned Suite Attendant or call the Suite's Office to have your Attendant send to your Suite to assist you with anything you may need.

Orders Information

Orders can be placed in three easy ways.

1. Online at truistparksuites.com
2. Email: ATLSuites@delawarenorth.com
3. Phone: 404.494.1227

Please specify your Suite number, name & phone number of the person placing the order, company name, along with the date and time of the event. We encourage you to appoint a Suite Host to place all suite food & beverage orders to ensure accuracy & avoid duplication.

Orders Information

Our online Suite catering portal is truistparksuites.com. The online suite catering system is available to Suite Holders who have set up an account and complete the required Suite Holder forms. Each account will be set up with a User ID and password. This ordering portal is designed to allow Suite Holders the ability to place their orders online, print or view event receipts, track order history, & receive special package announcements!

The Suites menu will be available online via the ordering portal according to the cut-off schedule listed below. At noon the day of the cut-off, the Suite portal for that event will close & will no longer be accessible. You will be able to order from the event day menu. Any requests should be placed by contacting your Suites Representative. It is not necessary for Suite rentals to order online; orders can be placed through a Suite Representative by email or phone.

Advance Ordering

Advance day ordering provides your Suite with the opportunity to order from a menu that features a bigger selection of specialty food & beverage options than our event day menu. To place your pre-order please contact the Catering office at **ATLSuites@delawarenorth.com**

Advance Orders are **due five (5) business days prior** to your event **by 12:00 PM**. If any orders are needed past the deadline, your suite will need to order upon arrival from the event day menu. We ask that you please keep in mind that the Catering Office is not open on weekends; if you call or email over the weekend the Catering Team will get back to you as quickly as possible at the start of the week.

Additional Contact Information

Alexia Zebroski
Suites Manager
404.494.1225

Cecilia Silva
Assistant Suites Manager
404.494.1226

Brenna Jentzsch
Suites Administrator
404.494.1227

Ordering Food During The Event

Many of the items on the Suite menus are available after the ordering deadline closes, however the event day menu is a condensed selection as there are some items which can only be placed during the pre-order window. Event day orders will be accepted once you arrive in your Suite through the **end of the 6th inning**. A credit card must be on file with the Delaware North Catering office or be provided to the Suite Attendant for payment of all event day menu orders. We strongly encourage placing a pre-order; at **least five (5) business days** in advance. Event day ordering is provided as a convenience to our guests, however it is meant to supplement the pre-event order not replace it. Your cooperation is sincerely appreciated. Event day orders may be placed with your suite assigned Attendant overseeing your suite the day of your event. Please allow approximately 30-45 minutes for all event day orders; dependent of the food item ordered.

Standing Food Orders

Delaware North SportService provides each Suite Holder with the option of having a standing food & or beverage order. The Suite Holder has the ability to also set up multiple standing menus that can be rotated during the chosen events. The Suite Holder would still have the ability to change these orders within the **five (5) business day** time frame to accommodate any requests. Please discuss this with the Catering Manager / Office to determine what would best fit your needs.

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.



Gluten Free



Dairy Free



Vegetarian



Vegan



SUITE MENU

2025