



SUITE MENU

2024



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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.

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Southern Comfort

Serves up to 12 **\$575**

Souvenir Snacks

An assortment of the classics; popcorn, Cracker Jack, & in-shell peanuts

The Georgia Farmhouse Salad

Fresh spring lettuce topped with caramelized Georgia peaches, dried blueberries, a sprinkle of crumbled goat cheese, candied pecans & a side of sorghum vinaigrette dressing

Mac 'N Cheese

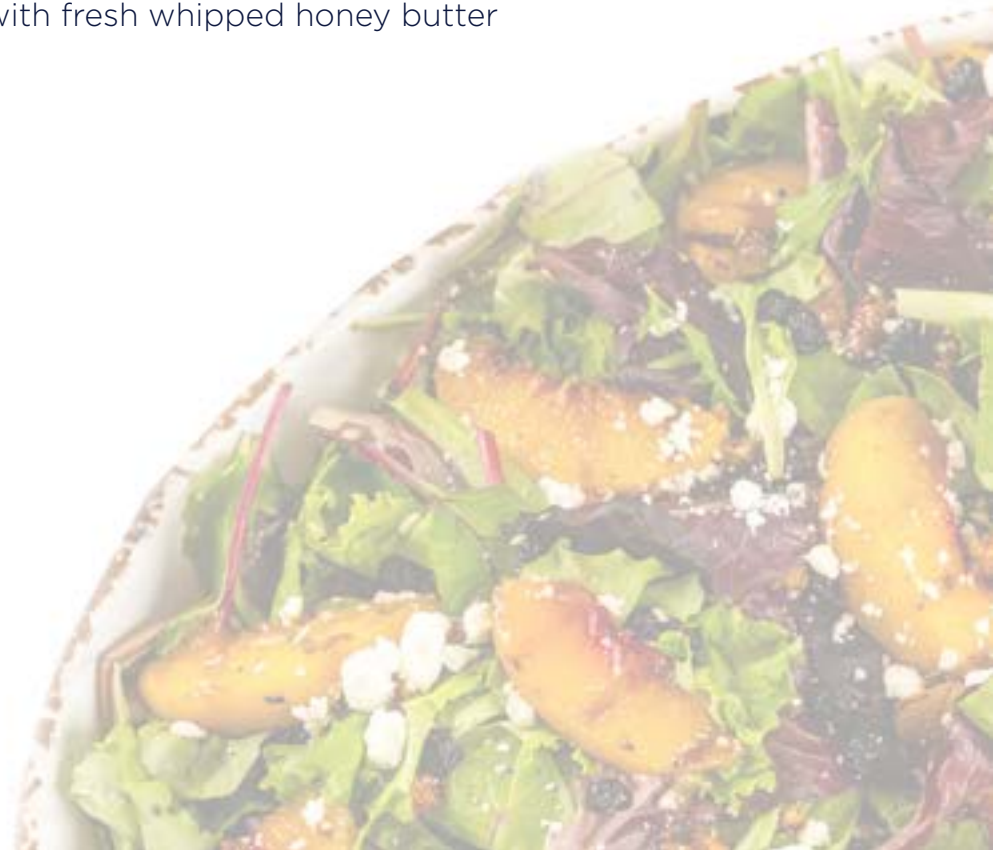
Shell shaped pasta smothered in a rich creamy cheddar cheese sauce then topped with a garlic breading crunch & baked to perfection

Country Biscuits

All the flaky goodness of grandma's biscuits paired with fresh whipped honey butter

Ballpark Fried Chicken

Buttermilk soaked, crispy fried all natural chicken



Taste of Taproom

Serves up to 12 **\$795**

Picnic Potato Salad

Tri-colored fingerling potatoes tossed in fresh dill, cage-free eggs & a dijonaise base

Mac 'N Cheese

Shell shaped pasta smothered in a rich creamy cheddar cheese sauce then topped with a garlic breading crunch & baked to perfection

Fox Bros. Brisket Sliders

Fox Bros. chopped slow smoked brisket on slider buns with their original & spicy BBQ sauces on the side

Fox Bros. Smoked Pork Ribs

Slow cooked St. Louis style BBQ ribs, dry rubbed with Fox Bros. signature rib rub

Peach & Blueberry Cobbler

Roasted Georgia peaches & blueberries topped with a flaky pastry topping & drizzled with warm caramel sauce



The Battery Bundle

Serves up to 12 **\$900**

Warm Pretzels

Lightly salted soft pretzel logs paired with Terrapin beer cheese dip & creole mustard

Truist Salsa Trio

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

Stadium Wings

Grilled chicken wings in a classic Atlanta lemon pepper seasoning or traditional buffalo sauce with sides of blue cheese, ranch dressing & celery

Stadium Garden Salad

Fresh lettuces topped with cherry tomatoes, sliced cucumber, onions & shredded carrots paired with both balsamic & ranch dressings

Chicken Tenders

Crispy breaded buttermilk chicken tenders with sides of 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



Batter Up

Serves up to 12 **\$1,166**

Classic Popcorn

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

Peanuts & Cracker Jack

Individual bags of in-shell peanuts & classic Cracker Jack

Artisan Cheese and Charcuterie

A selection of cured meats, regional cheeses, fresh & dried fruits; with gourmet crackers on the side

Georgia Shrimp Cocktail

Chilled fresh large shrimp served with a robust bloody mary cocktail sauce & lemons

Ballpark Hot Dogs

All beef hot dogs with your traditional condiment options of ketchup, mustard & relish on a soft hot dog bun (12 count)

Cumberland Cobb Salad

Little Gem lettuce, bacon bits, chopped tomatoes, avocado slices, chopped hard-boiled egg, haricot verts & blue cheese crumbles served with grilled chicken and a side of ranch dressing

Crunchified Pork Wings

Slow-cooked pork ribs rubbed in cornmeal & fried until crispy and golden, paired with a Coca-Cola BBQ sauce

Spicy Southern Chicken Sliders

Hand-breaded spicy crispy chicken topped with Doux South pickle slices and a ghost pepper aioli on a potato roll

Gourmet Mini Cupcakes

An assortment of sweet red velvet, rich chocolate, creamy peanut butter & vanilla cream mini cupcakes

ADD OUR HOT DOG TOPPING BAR **\$75**

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



The Hall of Fame

Serves up to 12 **\$1,450**

Classic Popcorn

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

Cracker Jack

Individual bags of one of baseball's classics

Pecans, Pecans, Pecans, Oh My!

House-made sweet, spicy & smoky local Georgia pecans

Fresh Fruit Platter

An assortment of seasonal melons, pineapple, grapes and other berries

Artesian Cheese & Charcuterie

A selection of cured meats, regional cheeses, fresh and dried fruits; with gourmet crackers on the side

Cumberland Cobb Salad

Little Gem lettuce, bacon bits, chopped tomatoes, avocado slices, chopped hard-boiled egg, haricot verts & blue cheese crumbles served with grilled chicken and a side of ranch dressing

Tuna Nachos

Crispy wonton chips layered with fresh cut tuna, scallions, sesame seeds, diced tomatoes, diced mango then drizzled with YUM-YUM & sweet soy sauce

Classic Caesar Salad

Chopped romaine & baby kale salad topped with butter toasted croutons, parmesan cheese & a side of Caesar dressing

Chicken Tenders

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

Sweet Shrimp Etouffee

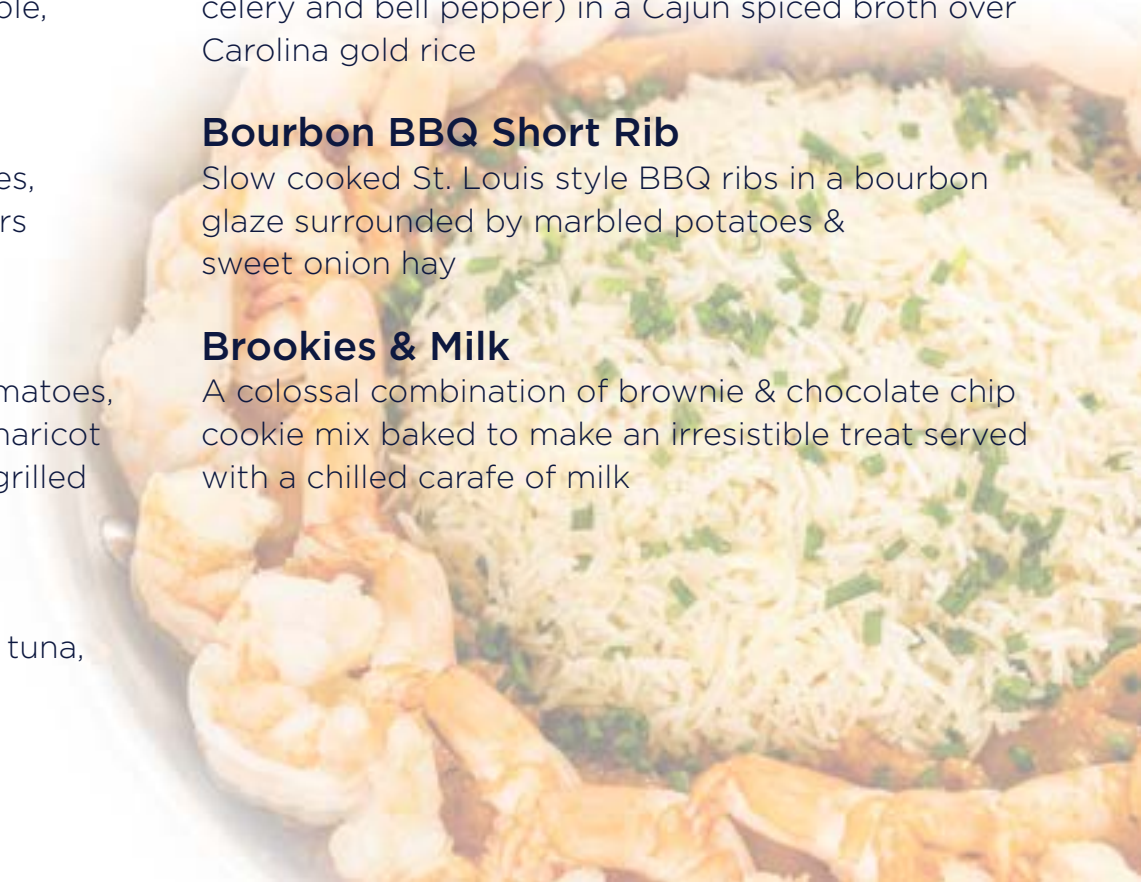
A French stew consisting of the holy trinity (onion, celery and bell pepper) in a Cajun spiced broth over Carolina gold rice

Bourbon BBQ Short Rib

Slow cooked St. Louis style BBQ ribs in a bourbon glaze surrounded by marbled potatoes & sweet onion hay

Brookies & Milk

A colossal combination of brownie & chocolate chip cookie mix baked to make an irresistible treat served with a chilled cafe of milk



Starters

All starters serves up to 12 guests

Classic Popcorn \$45   

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

Pecans, Pecans, Pecans, Oh My! \$50  

House-made sweet, spicy & smoky local Georgia pecans

Cracker Jack \$75  

Individual bags of one of baseball's classics

Chips & Dip \$50  

Crunchy kettle chips paired with made from scratch French onion dip

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

Buffalo Chicken Dip \$100

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

Snack Champion \$345

Classic Popcorn, Chips & Dip, Artisan Cheese & Charcuterie Board, Pecans, Pecans, Pecans, Oh My

Artisan Cheese & Charcuterie \$200 

A selection of cured meats, regional cheeses, fresh & dried fruits; with gourmet crackers on the side

Warm Pretzels \$175 

Lightly salted soft pretzel logs paired with Terrapin Los Bravos beer cheese dip & creole mustard

Stadium Wings \$175 

Grilled chicken wings in a classic Atlanta lemon pepper seasoning or traditional buffalo sauce with sides of blue cheese, ranch dressing & celery

Georgia Shrimp Cocktail \$185 

Chilled fresh large shrimp served with a robust bloody mary cocktail sauce & lemons

Chicken Tenders \$165 

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

Ahi Tuna Nachos \$160

Crispy wonton chips layered with fresh cut tuna, scallions, sesame seeds, diced tomatoes, diced mango then drizzled with YUM-YUM & sweet soy sauce

Poke Bowl \$175

A bountiful selection of ahi tuna OR scottish salmon tossed with avocado, sliced cucumber, sesame seeds & sushi rice finished off with a drizzle of sweet soy & Yum-Yum sauces. From our in house sushi chef team at Daseki, located in Xfinity Club!



Gluten Free



Vegetarian



Contains Nuts



Fan Favorite

Cold Sides

All cold sides serves up to 12 guests

Fresh Fruit Platter **\$95**

An assortment of seasonal melons, pineapple, grapes and other berries

Crudit  **\$115**

Fresh spring lettuce topped with caramelized peaches, dried blueberries, crumbled goat cheese, candied pecans & a side of sorghum vinaigrette

Mediterranean Mezze **\$115**

A roasted garlic hummus, red pepper hummus and tzatziki dip paired with a mixed olive tapenade, cucumber tomato salad with sides of pita chips & mini naan

Grilled & Chilled Vegetable Platter **\$60**

Balsamic marinated squash, hand-turned carrots, portobello mushrooms, asparagus, sweet peppers, with a roasted garlic arugula dip

Picnic Potato Salad **\$60**

Tri-colored fingerling potatoes tossed in fresh dill, cage-free eggs & a dijonnaise base

Iceberg Wedge Salad **\$115**

Crisp iceberg lettuce topped with chopped crispy bacon, gorgonzola cheese, pickled red onion, heirloom cherry tomatoes and chives with a side of horseradish blue cheese dressing

Classic Caesar Salad **\$95**

Mixed chopped romaine and baby kale salad topped with butter toasted croutons, parmesan cheese & a side of Caesar dressing

Cumberland Cobb Salad **\$150**

Little Gem lettuce, bacon bits, chopped tomatoes, avocado slices, chopped hard-boiled egg, haricot verts & blue cheese crumbles served with grilled chicken and a side of ranch dressing

The Georgia Farmhouse Salad **\$115**

Fresh spring lettuce topped with caramelized peaches, dried blueberries, crumbled goat cheese, candied pecans & a side of sorghum vinaigrette

Enhance Your Salad

Grilled Chicken + **\$30**

Grilled, Chilled & Sliced Filet Mignon + **\$30**

Blackened or Grilled Shrimp + **\$55**

Handhelds

All handhelds serve up to 12 guest

Braves Burger **\$175**

An 8oz seasoned burger patty served with crispy slices of applewood bacon, butter lettuce, tomato, cheddar cheese, caramelized onion & brioche buns on the side

Spicy Southern Chicken Slider **\$135**

Hand-breaded spicy crispy chicken topped with Doux South pickle slices and a ghost pepper aioli on a potato roll

Brisket Cheesesteak Sliders **\$125**

Stadium smoked chopped brisket, garnished with grilled onions, melted white cheddar, sliced bread & butter pickles on a hoagie bun

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 & 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 smothered in Coca-Cola BBQ sauce topped with Doux South pickle slices on a soft slider bun

Taco Trio **\$185** (option available)

Build your street style tacos with chicken tinga, beef barbacoa and pork carnitas on choice of corn or flour tortillas. Top your tacos with crumbled cotija cheese, pickled onions, cabbage slaw & fresh in house-made salsa verde and pico de gallo

Go the Distance Italian Sub **\$150**

This THREE-FOOT long baguette won't let your guests leave hungry. A sesame seed Italian loaf loaded with Genoa salami, prosciutto, spicy capicola, sliced provolone, shredded lettuce, slices of beefsteak tomatoes, shaved red onion and finished off with an Italian vinaigrette

Grilled & Chilled Beef Tenderloin **\$200**

Grilled and then chilled beef tenderloin with watercress, overnight tomatoes, crispy fried onions strips, truffle aioli spread, served with brioche slider buns on the side

Conecuh Sausage **\$130**

Hickory smoked pork sausage straight from Conecuh, Alabama

Ballpark Hot Dogs **\$120**

All beef hot dogs with your traditional condiment options of ketchup, mustard & relish on a soft hot dog bun (12 count)

ADD OUR HOT DOG TOPPINGS BAR - **\$75**

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

Top Your Dog

Chill **+\$22**

Warm Cheese Sauce **+\$22**

Combo **+\$40**



Gluten Free



Vegetarian



Contains Nuts



Fan Favorite

Action Station

All action stations serve up to 12 guests

Braves Tomahawk Chop **\$775**

Colossal Bone-in Ribeyes seasoned with garlic and rosemary, seared to medium-rare and carved in-suite by one of our Chefs. Served along with roasted and seasoned fingerling potatoes, green beans and overnight tomatoes

Grand Slam Nacho Table **\$625**

Let your guests build their own nachos from a selection of chicken tinga, beef barbacoa, fresh made guacamole, salsa, warm white queso, sour cream, shredded cheddar cheese and warm tortillas. Comes with a 6 pack of Terrapin Los Bravos to keep the fiesta going!



Gluten Free



Vegetarian



Contains Nuts



Fan Favorite

Entrees

All entrees serve up to 12 guests

Ballpark Fried Chicken **\$125**

Buttermilk soaked, crispy fried all natural chicken served with all the flaky goodness of grandma's biscuits & fresh whipped honey butter

Bourbon BBQ Short Rib **\$300**

Slow-cooked BBQ short ribs in a bourbon glaze surrounded by marbled potatoes, a mix of honey glazed carrots, haricots verts & sweet onion hay

Pimento Cheese Manicotti **\$224**

A Braves country twist on an old classic. Pimento cheese stuffed manicotti in a braised beef ragout topped with a chiffonade of basil

Crunchified Pork Wings **\$300**

Slow-cooked pork ribs dusted in cornmeal and fried until crispy and golden, paired with a Coca-Cola BBQ sauce

Mac 'N Cheese **\$120**

Shell shaped pasta smothered in a rich creamy cheddar cheese sauce then topped with a crunchy garlic breading and baked to perfection

Enhance Your Mac

Buffalo Chicken **+ \$60**

Chopped Brisket **+ \$70**

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



Gluten Free



Vegetarian



Contains Nuts



Fan Favorite

Entrees

All entrees serve up to 12 guests

Sweet Shrimp Etouffee **\$275**

A French stew consisting of the holy trinity (onion, celery and bell pepper) in a Cajun spiced broth over Carolina gold rice

Quinoa Bourbon Stir Fry **\$225**

Bourbon Yakitori tri-color quinoa mixed with broccoli, cauliflower, snow peas, sliced peppers & finished off with scallions and toasted sesame seeds

SPICE UP YOUR STIR-FRY

Teriyaki Chicken **+\$85**

Sautéed Chili Flake Shrimp **+\$95**

Kalbi Beef **+\$100**

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 & avocado roll, inside out spicy tuna roll, shrimp tempura roll & a vegetarian option of cucumber & avocado roll.



Gluten Free



Vegetarian



Contains Nuts



Fan Favorite

Desserts

All desserts serve up to 12 guest

Bakers' Platter **\$75**

House made chocolate chip cookies & decadent brownies

Brookies & Milk **\$85**

A colossal combination of brownie & chocolate chip cookie mix baked to make an irresistible treat served with a chilled carafe of milk

Chocolate Chip Cookie Skillet **\$85**

A giant chocolate chip cookie baked fresh & served in a warm skillet

Peach and Blueberry Cobbler **\$85**

Roasted Georgia peaches and blueberries topped with a flaky pastry topping & drizzled with warm caramel sauce

Gourmet Mini Cupcakes **\$90**

An assortment of sweet red velvet, rich chocolate, creamy peanut butter & vanilla cream mini cupcakes

Have the Dessert Cart Stop by Your Suite!

A cart with options from macarons, cotton candy, classic candy favorites such as Peanut M&Ms & Sour Patch Kids, cake pops & so much more! Don't worry we didn't forget the ice cream with three different flavors & your choice of toppings in a souvenir helmet

For the Adults: A cookie shot glass with choice of rotating liqueurs & topped with whipped cream

*Prices will vary depending on items selected.



Gluten Free



Vegetarian



Contains Nuts



Fan Favorite

Beverage Experiences

Truist Park 2024 Season Beverage Program

The 2024 Beverage Program at Truist Park will feature a carefully curated selection of offerings to enhance your game day experience. In addition to all your favorite local, domestic, & imported beer & seltzer selections, as well as by the bottle wine & spirits, this year we will be offering a new & exciting cocktail experience featuring premium cocktails from On The Rocks.

On the Rocks Cocktail Experience **\$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

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

Espresso Martini - served with a shaker set & espresso beans

Reserve Wine & Spirits

Another fun & exciting addition to this year's menu will be our reserve list. Whether it be for a birthday, retirement, anniversary, engagement or just to elevate your gameday to the next level, our reserve list will feature both rare and limited bottles to impress your guests. Red & White wines, Champagnes, Bourbons, Tequilas, & more will be available for both preorder & on a game day. For current selections, ask your suite attendant on game day, or your representative during the pre-ordering process!

Beer & Seltzer

Available in 16oz canned 6 packs unless otherwise specified

Premium Domestic + Imported

Coors Light **\$68**

Coors Banquet **\$68**

Miller Lite **\$68**

Blue Moon Belgian White **\$74**

Leinenkugel's Summer Shandy **\$74**

Corona **\$74**

Blue Moon Belgian White N/A **\$74**

Local Craft

Terrapin Hopsecutioner IPA **\$74**

Terrapin Los Bravos Mexican Lager **\$74**

Terrapin Luau Krunkles POG IPA **\$74**

Seltzer + Cider

Angry Orchard **\$74**

Twisted Tea Hard Iced Tea **\$74**

Vizzy Hard Seltzer Mango Pineapple **\$74**

Spirits

Vodka

Svedka **\$85**

Lit Vodka **\$85**

ASW Bustletown Vodka **\$95**

Tito's Handmade **\$130**

Kettle One **\$145**

Grey Goose **\$155**

Gin

ASW Winterville Gin **\$95**

Bombay Sapphire **\$100**

Rum

Bacardi Superior **\$70**

Captain Morgan Original Spiced **\$85**

Tequila

El Jimador Silver **\$80**

El Jimador Reposado **\$80**

El Jimador Anejo **\$115**

Casamigos Blanco **\$120**

Casamigos Reposado **\$120**

Casamigos Anejo **\$160**

Whiskey

Jim Beam **\$90**

Bulleit **\$140**

Maker's Mark **\$120**

ASW Fiddler Bourbon **\$110**

Crown Royal **\$115**

Jack Daniel's Tennessee Whiskey **\$120**

Field of Dreams **\$160**

*Ask your Attendant or Representative
about our Reserve Spirits List

Wines

Sparkling

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

Nicolas Feuillatte Reserve Exclusive Brut | France **\$100**

Veuve Clicquot | France **\$135**

Rose

Matua Valley | New Zealand **\$38**

Belle Glos 'Oeil de Perdrix' | Sonoma **\$62**

Riesling

Chateau St. Michelle | Columbia Valley **\$38**

Pinot Grigio

Ecco Domani | Italy **\$42**

Jermann | Italy **\$66**

Sauvignon Blanc

Matua Valley | New Zealand **\$40**

Matanzas Creek | Sonoma **\$62**

Chardonnay

Trinity Oaks | Napa **\$44**

Patz & Hall | Sonoma **\$72**

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

Bravium | California **\$90**

Pinot Noir

Trinity Oaks | Napa **\$44**

Maison L'Envoye 'Straight Shooter' **\$56**

Elouan | Oregon **\$62**

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

Bravium 'Anderson Valley' **\$95**

Cabernet Sauvignon

Trinity Oaks | Napa **\$44**

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

Scattered Peaks | Napa **\$88**

Quilt | Napa **\$120**

Silver Oaks 'Alexander Valley' | California **\$250**

Red Blends

Sbragia 'Home Field' | Sonoma **\$50**

Department 66 'Others' by Orin Swift | France **\$60**

The Prisoner | Napa **\$126**

Stags' Leap 'The Investor' | California **\$126**

*Ask your Attendant or Representative
about our Reserve Wine List

ELOUAN

BÖEN

Belle Glos

NAPA VALLEY
QUILT

THREADCOUNT

Mixers & More

Available in 6 packs

Drinks

- Coca-Cola **\$22**
- Coke Zero Sugar **\$22**
- Diet Coke **\$22**
- Sprite **\$22**
- Sprite Zero **\$22**
- Topo Chico Sparkling Water **\$36**
- BODYARMOR Sports Drink **\$36**
- PowerAde Fruit Punch **\$36**
- PowerAde Mountain Berry Blast **\$36**
- Dasani Bottled Water **\$22**
- Smartwater **\$26**

Iced Tea & Lemonade

- Gold Peak Sweet Tea **\$26**
- Gold Peak Unsweet Tea **\$26**
- Minute Maid Lemonade **\$22**

Juices & Bar Mixers

- Ginger Beer **\$24**
- Ginger Ale **\$24**
- Tonic Water **\$24**
- Club Soda **\$24**
- Bloody Mary Mix **\$24**
- Triple Sec **\$24**
- Orange Juice **\$21**
- Cranberry Juice **\$21**
- Pineapple Juice **\$24**

Garnishes

- Lemons **\$12**
- Limes **\$12**
- Oranges **\$12**
- Maraschino Cherries **\$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.

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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