



SUITE MENU 2022

LOUISVILLE BATS AT LOUISVILLE SLUGGER FIELD





Greetings!

Welcome to the 2022 season. It's going to be a fantastic year for entertaining at Louisville Slugger Field!

We are thrilled to welcome you, delight your guests, and thank you for your support of the Louisville Bats. Undoubtedly, there will be many special moments throughout the year, and we are dedicated to ensuring our hospitality services add to your unforgettable memories of this Louisville Bats' season enjoyed together with family, friends and colleagues.

From traditional fan-favorite foods to on-trend locally sourced regional specialties, everything we prepare is meant to create and enrich the time you spend together with your guests. We believe in the power of hospitality to help people connect in meaningful ways, so you can make the most of every moment.

In keeping with our commitment to your satisfaction, we are honored to host your event and we welcome special requests.

Please let me know how we may help create special dishes that are perfect for your celebration. My contact information is listed below for your convenience. Please call!

Here's to the Bats and to great times at Louisville Slugger Field. Welcome and thanks for joining us!



Joan Hagan, Catering Sales Manager
Louisville Slugger Field



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**Index****Page****Suite Catering****Slugger Field Packages 6-8****Snacks / Pizza 10****Appetizers 11****Salads-Sides-Fruit-Vegetables 12****From the Grill 13****Wraps and Sandwiches 14****Sweet Selections 15****Beverages/Wine 17-20****Placing Your Order/Timing 21****Fine Print 22-23**

The Suite Catering Department is available during the Louisville Bats season from 10:00 am to 4:00 pm, Monday through Friday to assist with your food and beverage needs.

Place your online order by 12:00 pm, two (2) business days prior to your game. If you miss the deadline, you can still place an online order from the Game Day menu. Please contact us if you need assistance or have any questions.

Suites & Catering**502.614.4516 or 502-794-2306****Joan Hagan****joan.hagan@centerplate.com****On-Line Ordering****<https://louisvillesluggerfield.ezplanit.com>****Game Day Menu**

Look for this Game Day icon for items available until the top of the 7th inning. (See page 22 for more information.)

Gluten Free Selections (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment and may come into contact with products containing gluten and common allergens such as nuts.

PACKAGES





Slugger Field Packages

For your convenience, we have created the following packages which are sure to please you and your guests.

Serves approximately 10 guests

THE BALLPARK 550

Freshly Popped Kentucky Proud Popcorn (GF)

Bottomless bucket, nicely seasoned

Dry Roasted Peanuts (GF)

Nutin' like a Texas Roadhouse peanut in the shell, salted and roasted for the ballpark flavor

Chips and Salsa (GF)

Salsa fresca, served with crisp tortilla chips

Add Guacamole 20

All-Natural Chicken Tenders

24 tenders, served with cool ranch, honey mustard and barbeque dipping sauces

All Beef Hot Dogs

8 grilled hot dogs served with freshly baked buns and traditional condiments of diced onions, shredded cheese, relish, ketchup and mustard

Add Chili 20

Baked Potato Salad

With applewood smoked bacon, green onions, cheddar cheese and sour cream dressing

Gourmet Burgers

6 all beef patties on freshly baked buns. Served with crisp lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese, ketchup and mustard (cooked fresh and delivered to your suite at the beginning of the game)

Grilled Chicken Breasts

6 marinated and grilled chicken breasts served with freshly baked buns. Accompanied by crisp lettuce, sliced tomatoes and red onions

Freshly Baked Cookies

Sugar and chocolate chip cookies

Double Fudge Brownies

Chewy brownies with generously studded chunks of fudge

This package pairs nicely with Corona or Modelo Especial Beer

Slugger Field Packages continued

Serves approximately 10 guests

THE LOUISVILLE BARBEQUE 475

Freshly Popped Kentucky Proud Popcorn (GF)

Bottomless bucket, nicely seasoned

Dry Roasted Peanuts (GF)

Nutin' like a Texas Roadhouse peanut in the shell, salted and roasted for the ballpark flavor

Chips and Salsa (GF)

Salsa fresca, served with crisp tortilla chips

Add Guacamole 20

All-Natural Chicken Tenders

24 tenders, served with cool ranch, honey mustard and barbeque dipping sauces

Barbeque Pork

Served with barbeque sauce and freshly baked buns

Ballpark Coleslaw (GF)

Chopped green and red cabbage, carrots and scallions mixed with traditional dressing

All Beef Hot Dogs

8 Grilled hot dogs served with freshly baked buns and condiments of diced onions, shredded cheese, relish, ketchup and mustard

Add Chili 20

Cookies and Brownie Combo

Sugar and chocolate chip cookies and chewy brownies with generously studded chunks of fudge

This package pairs nicely with Erath Resplendent Pinot Noir



Slugger Field Packages continued

Serves approximately 10 guests

THE LITTLE ROOKIE 375

Freshly Popped Kentucky Proud Popcorn (GF)

Bottomless bucket, nicely seasoned

Dry Roasted Peanuts (GF)

Nutin' like a Texas Roadhouse peanut in the shell, salted and roasted for the ballpark flavor

Chips and Salsa (GF)

Salsa fresca, served with crisp tortilla chips

Add Guacamole 20

All-Natural Chicken Tenders

24 tenders, served with cool ranch, honey mustard and barbeque dipping sauces

Mac n' Cheese

Elbow macaroni baked with a blend of Jack and cheddar cheese

All Beef Hot Dogs

10 grilled hot dogs served with freshly baked buns and traditional condiments of diced onions, relish, ketchup and mustard

Add Chili 20

Pepperoni Pizzas

2 personal 8" dry-cured pepperoni pizzas

Freshly Baked Cookies

Sugar and chocolate chip cookies

This package pairs nicely with J Vineyards Pinot Noir



A LA CARTE SELECTIONS



Snacks

Serves approximately 10 guests



Freshly Popped Kentucky Proud Popcorn (GF) 25

Bottomless bucket, nicely seasoned



Dry Roasted Peanuts (GF) 25

Nutin' like a Texas Roadhouse peanut in the shell, 10 bags salted and roasted for the perfect ballpark flavor



House-made Kettle Chips with Dip 36

Thick and hearty potato chips served with ranch dip



Chips and Salsa (GF) 40

Salsa fresca, served with crisp tortilla chips

Add Guacamole 20



Soft Pretzel Bites & Beer Cheese 85

Served with beer cheese sauce



Pizza

River Falls Personal 8" Pizza

Pairs nicely with Stella Artois



Classic Three Cheese 9

A blend of mozzarella, Provolone and Parmesan cheese



Pepperoni 9

Dry cured pepperoni



Appetizers

Serves approximately 10 guests



All-Natural Chicken Tenders 105

24 tenders, served with cool ranch, honey mustard and barbeque dipping sauce



Crispy Chicken Wings 105

Classic Buffalo and Barbeque wings, served with cool ranch dressing and celery sticks (30 per order)

BBQ Meatballs 65

Grilled and tossed in our bold bourbon barbeque sauce. Served with pearl onions

Chef's House-made Spinach and Artichoke Dip 105

Spinach and artichokes mixed in a creamy cheese sauce cooked to a bubbling hot with tri-colored tortilla chips



Fried Green Tomatoes 75

Thick slices of fresh green tomatoes coated in a seasoned flour with salt and pepper served with Remoulade sauce (20 per order)



Empanadas 95

Seasoned beef, chicken, onion and potato. Served with chipotle ranch (24 per order)

Bat O'Rings 45

A tower of beer battered onion rings. Served with chipotle ranch (cooked fresh and delivered to your suite at the beginning of the game)

**Display not to be taken as a souvenir*



Salads - Sides - Fruit - Vegetables

Serves approximately 10 guests



Basket of Garden Fresh and Local Crudités 70

Fresh celery, broccoli, grape tomatoes, cucumbers and carrots, served with cool ranch dip

Seasonal Fruit and Berries (GF) 80

A selection of the freshest available seasonal fruits and berries with blueberry yogurt dip

Pairs nicely with White Claw Hard Seltzer

Spring Pasta Salad 40

Farfalle pasta, marinated crisp vegetables, garlic, red onions, mushrooms, fresh herbs and olive oil

Tossed Green Salad 50

A blend of romaine and iceberg lettuce tossed with sliced red cabbage and topped with sliced cucumbers, cherry tomatoes and crunchy seasoned croutons. Served with Italian and ranch dressings

Caesar Salad 50

Crisp romaine lettuce, Parmesan cheese and garlic croutons, served with traditional Caesar dressing

Add Grilled Chicken Breast 20

Mac n' Cheese 45

Elbow macaroni baked with a blend of Jack and cheddar cheeses



Baked Potato Salad 40

With applewood smoked bacon, green onions and sour cream dressing

Ballpark Coleslaw (GF) 35

Chopped green and red cabbage and carrots mixed with traditional dressing

Baked Beans (GF) 35

Great Northern Beans slowly simmered with seasonings and local blackstrap molasses



From the Grill

Serves approximately 10 guests



All Beef Hot Dogs 115

10 grilled hot dogs served with freshly baked buns and traditional condiments of shredded cheese, diced onions, relish, ketchup and mustard

Add Chili 20

Pairs nicely with Trivento Reserve Malbec

Mini Hot Dogs on Pretzel Roll 120

20 hickory smoked all beef hot dogs on pretzel rolls with German beer hall mustard

Signature Sausage 95



10 Purnell's bratwurst grilled and topped with warm sauerkraut. Served with freshly baked buns



Gourmet Burgers 115

10 all beef patties on freshly baked buns. Served with crisp lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese, ketchup and mustard (cooked fresh and delivered to your suite at the beginning of the game)

Pairs nicely with Les Legendes Dom. Barons Rothschild Red Blend

Grilled Chicken Breasts 100

Marinated and grilled chicken breasts served with freshly baked buns. Accompanied by crisp lettuce, sliced tomatoes and red onions

Pairs nicely with Cavit Pinot Grigio

Awesome Burger 150

A deliciousness plant-based burger with the flavor and texture of a traditional burger



Wraps and Sandwiches

Serves approximately 10 guests

Gourmet Wraps 110

Choose 5 wraps (any combination) sliced in half for a total of 10 pieces.

- **Chicken Caesar** – Chicken breast, romaine lettuce, Parmesan cheese and Caesar dressing tossed and rolled in a large flour tortilla
- **Turkey BLT** – Thinly sliced turkey breast, strips of crisp bacon, leaf lettuce, tomato and Swiss cheese. Served with country mustard
- **Roast Beef and Cheddar** – Roast beef, shredded cheddar cheese, lettuce and sliced onion. Served with garlic mayonnaise
- **Grilled Veggie** – Grilled seasonal vegetables and leaf lettuce drizzled with a hint of balsamic vinaigrette
- **Italian** – Capicola, pepperoni, salami, provolone cheese, leaf lettuce and sliced tomato drizzled with olive oil and balsamic vinegar

Pairs nicely with Canyon Road Chardonnay

Traditional Mini Sliders 120

20 beef sliders served with sliced cheddar, silver dollar rolls and condiments

Pairs nicely with Bonterra Equinox Red Blend

Barbeque Pork Sandwiches 95

Served with bold barbeque sauce and freshly baked buns



Sweet Selections

Serves approximately 10 guests



Freshly Baked Cookies 50

Sugar and chocolate chip cookies



Cookies and Brownie Combo 50

Sugar and chocolate chip cookies and chewy brownies with generously studded chunks of fudge

Rice Krispies® Treats (GF) 45

Ice Cream Sundae Bar 65

Choice of rich vanilla bean or chocolate ice cream, served with an assortment of sauces and toppings

Bourbon Balls 30

A traditional Kentucky confection, merging bourbon, pecans and dark chocolate (20 extra-large candies per order)



BEVERAGES



Beverages

SPIRITS*

By the liter

Vodka

New Amsterdam	60
Svedka	60
Ketel One	120
Grey Goose	150

Gin

Bombay Original	60
Tanqueray	120
Bombay Sapphire	120

Bourbon & Whiskey

Evan Williams Black	65
Jack Daniel's	120
Bulleit	130
Woodford Reserve	150

Canadian Whisky

Seagram's 7 Crown	80
Seagram's VO	90
Crown Royal	150

Scotch

Dewar's White Label	90
Dewar's 12	130
Johnnie Walker Black	180

Rum

Bacardi Superior	80
Captain Morgan Original Spiced	90
Bacardi 8	140

*Any spirit purchase will be accompanied by a complimentary mixer.

Tequila

Jose Cuervo Gold	90
Camarena Silver	90
Number Juan Blanco	160

Cognac & Cordials

Martini & Rossi Vermouth	25
Fireball	70
Tuaca	120
Baileys Irish Cream	120
Southern Comfort	90
Chambord	120
Grand Marnier	180
St. Germain	160
Hennessy V.S.	180





Beverages continued

Premium Beer / Other

By the six-pack		Modelo Especial	32
Budweiser	24	Stella Artois	32
Bud Light	24	Blue Moon	32
Coors Light	24	Sam Adams Boston Lager	32
Miller Lite	24	Sierra Nevada Pale Ale	32
O'Doul's (non-alcoholic)	24	Leinenkugel's	32
Michelob Ultra	32	Mike's Hard Lemonade	32
Corona Extra	32	Angry Orchard	32
Amstel Light	32	Falls City Hipster Repellent	32
Heineken	32	White Claw Hard Seltzer	32
		Vizzy Hard Seltzer	32

Finest Call Mixers 15

Bloody Mary Mix (quart)
Sweet and Sour Mix (quart)
Orange Juice (four-pack)
Grapefruit Juice (four-pack)
Cranberry Juice (four-pack)

Hot Beverages 20

By the 64 oz insulated thermos
Premium Coffee
Premium Decaffeinated Coffee

Soft Drinks 16

By the six-pack
Pepsi
Diet Pepsi
Mist Twist
Mountain Dew
Diet Mountain Dew
Dr. Pepper
Diet Dr. Pepper
Lipton Brisk Tea
Orange Crush
Aquafina Bottled Water (16.9 oz)
Ginger Ale (10 oz)
Tonic Water (10 oz)
Club Soda (10 oz)





Wine

Sparkling

Domaine Ste. Michelle – Washington 85

Delicate aromas of green apple, bright citrus notes with a persistent bubble.

Lunetta, Prosecco – Italy 60

Aromas of apple and peach. Refreshing and dry with crisp fruit flavors.

William Wycliff, Sparkling – California 35

Ripe apple and pear with hints of honey and citrus. Fresh cool, stone fruit flavors.

Sauvignon Blanc

Whitehaven, Sauvignon Blanc
– New Zealand 60

Peach, gooseberry and ripe tropical fruit. Long clean finish.

Saget La Perriere, Sauvignon
Blanc – France 60

Aromas of white flowers, elderflowers and acacia, with a light minerality.

Bonterra, Sauvignon Blanc
– California 50

Crisp acidity, fresh, vibrant, with flavors of grapefruit. 100% organically grown grapes.

Pinot Grigio

Santa Cristina – Italy 65

Aromas of pineapple and green apples, hints of orange zest. The palate is soft and savory.

Ecco Domani – Italy 50

Bright fruit flavors with notes of citrus, white peach, pear and green apple before a refreshingly zesty finish.

Cavit, Pinot Grigio – Italy 45

Dry, light and crisp, with a delicate floral aroma and flavors of citrus, apple and pear. A wonderful aperitif.

Alternative White

Roscato, Moscato – Italy 60

Lush apricot with floral and spicy notes. Prevailing sweetness is balanced by crisp acidity.

Chateau Ste. Michelle, Riesling
– Washington 45

Crisp apple aromas and flavors with subtle mineral notes.

Chardonnay

Chateau Ste. Michelle,
Chardonnay – Washington 60

Bright apple and sweet citrus fruit character with subtle spice and oak nuances.

Mon Frère, Chardonnay
– California 55

Aromas of citrus, pear and stone fruit with floral notes and a hint of vanilla.

Woodbridge by Robert Mondavi,
Rum Barrel Aged Chardonnay
– California 40

Opens with peach toasted coconut and slightly tropical notes.

Canyon Road, Chardonnay
– California 35

Aromas of ripe pear and stone fruit with vanilla oak notes. Rich fruit, caramel and toasted oak flavors.

Rosé

Proverb, Rosé – California 35

Refreshingly dry with ripe cherry and strawberry notes, minerality on finish.



Wine continued

Merlot

Bonterra, Merlot – California 55

Elegant with nice structure and balance, soft tannins, long finish. Made with 100% organically grown grapes.

Clos du Bois, Merlot – California 45

Aromas of black cherry, brown spice. Rich texture with concentrated black cherry fruit, notes of mocha and soft tannins.

Two Vines, Merlot – Washington 40

Plush and balanced, aromas of cola, cream soda and caramel, with expressions of vanilla, strawberry jam and subtle cocoa.

Malbec

Trivento Reserve, Malbec – Argentina 50

Well balanced with blackberry, cherry, vanilla flavors, velvety finish.

Zinfandel

1000 Stories, Bourbon Barrel Aged, Zinfandel – California 55

Ripe tannins with raspberry, cranberry and dark fruit flavors, black pepper notes.

Pinot Noir

J Vineyards, Pinot Noir – California 85

Bright, fruity notes of cranberry, fig and fresh orange peel, with hints of dark, brambly fruit, black tea and clove.

Erath, Resplendent, Pinot Noir – Oregon 80

Aromas of raspberry jam, strawberries, cherry turnover with vanilla Icing and a fragrant hint of orange blossom.

Mark West, Pinot Noir – California 55

Core reveals a pleasing mix of black cherry, cola, strawberry, plum and soft tannins.

Red Blend

“Les Legendes” Dom. Barons Rothschild (Lafite), Red Blend – France 80

A fine blend of Cabernet Sauvignon and Merlot. Supple and full-flavored with aromas of black fruit and liquorice.

Bonterra Equinox, Red Blend – California 65

Aromas of plum, blueberry, blackcurrant. Made with 100% organically grown grapes.

Cabernet Sauvignon

Louis M. Martini, Cabernet Sauvignon – California 65

Vibrant black cherry and rich mocha are primary on the palate, with black currant, pomegranate and vanilla spice rounding out the dense layers.

Bonterra, Cabernet Sauvignon – California 55

Good structure and flavors of dark cherry, lingering finish. Made with 100% organically grown grapes.

Woodbridge by Robert Mondavi, Bourbon Barrel Aged Cabernet Sauvignon – California 40

Flavors of bright red cherries, brambly blackberry, lush caramel and spices with a rich mouthfeel, and warm finish.

Frontera, Cabernet Sauvignon – Chile 35

Fresh red fruits, together with toasted notes of coffee and chocolate.

Placing Your Order

ORDERING ONLINE IS EASY!

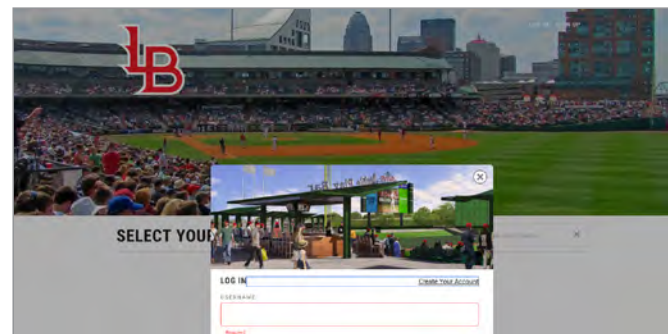
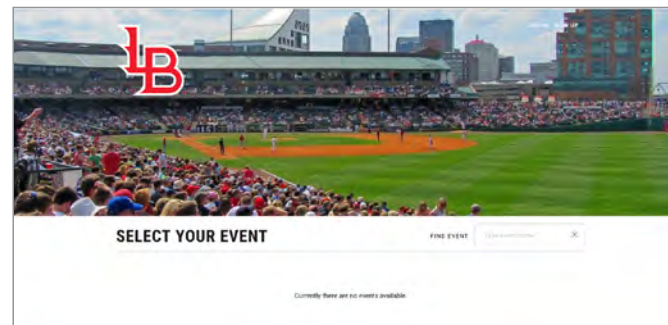
Already a Registered User?

1. Go to: <https://louisvillesluggerfield.ezplanit.com>
2. Select **Date** and **Event** for ordering.
3. Sign in using your username and password.
4. Select your suite number.
5. Click on the food or drink category you wish to order, use the pull-down arrow next to the menu category to choose different categories.
6. Add menu items to your shopping cart by clicking on the **Add** button.
7. Once you are finished, click **Check Out** (this will take you to your shopping cart where you can adjust quantities and add special notes or requests).
8. Scroll down to the bottom of the page and click on **Check Out** (please make sure you select the appropriate method of payment).
9. Review your order, check the box and agree to the policies then click on **Complete Check Out**.
10. You will be given an order confirmation number when your order is successfully submitted. If you do not receive this number, your order was not placed.
11. You will also receive an email notification called a "Banquet Event Order" (BEO). Please sign and email back your BEO to completely confirm your order.

New User?

At <https://louisvillesluggerfield.ezplanit.com>, click on **Login**, then **Create Your Account** and follow the steps to enter your customer information. We will send you an email confirming when you are ready to place your order. Please retain your Username and Password for future use.

If you need any assistance with orders, please call Joan Hagan at (O) 502.614.4516 or (M) 502.794.2306 or joan.hagan@centerplate.com



The Fine Print

Timing

As you can imagine, it takes a little time to prepare for a party of 10 guests! So please place the order for your suite by 12:00 pm, two (2) business days prior to each game (by 12:00 pm Thursday for Saturday, Sunday and Monday events). This gives us the time we need to take good care of you.

If you miss the advance order deadline, don't worry! We also offer a smaller "**Game Day**" menu of freshly prepared items.



The Game Day menu is always available until the top of the 7th inning of the game. Last call for beverages is the end of the 7th inning.

Please notify us as soon as possible of any cancellations. Orders cancelled by 3:00 pm, two (2) business days prior to your game will not be charged.

Game Day Suite Hours of Operation

The suites are open for guest arrival at the same time the gates open.

Delivery

We strive to deliver your order to your suite with premium freshness and highest quality. Some items may be delivered after you or your guests arrive to ensure freshness. If you have a specific delivery time, we are happy to accommodate your request. Please call us at **502.614.4516** to make delivery arrangements. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

Special Orders

In addition to this suite menu, the Executive Chef and his team will be pleased to create a special menu for you. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered three (3) business days prior to your event. We have eliminated the use of trans fat in all food service offerings.

Service of Alcohol

It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the suites from outside the ballpark.

To maintain compliance with rules and regulations set forth by the local laws, we ask that you adhere to the following:

- It is the responsibility of the Suite Holder or their representative to monitor and control alcoholic consumption in the suite
- Minors, by law, are not permitted to consume alcoholic beverages
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating
- By law, alcoholic beverages cannot be brought into or taken out of Louisville Slugger Field

The Fine Print continued

Payment Information

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express or Discover Card. When placing your order, please provide us with the name of the person(s) who have authority to place additional Game Day orders and who have signing authority. A 21% service charge and all applicable sales tax will be included.

Suite Staffing

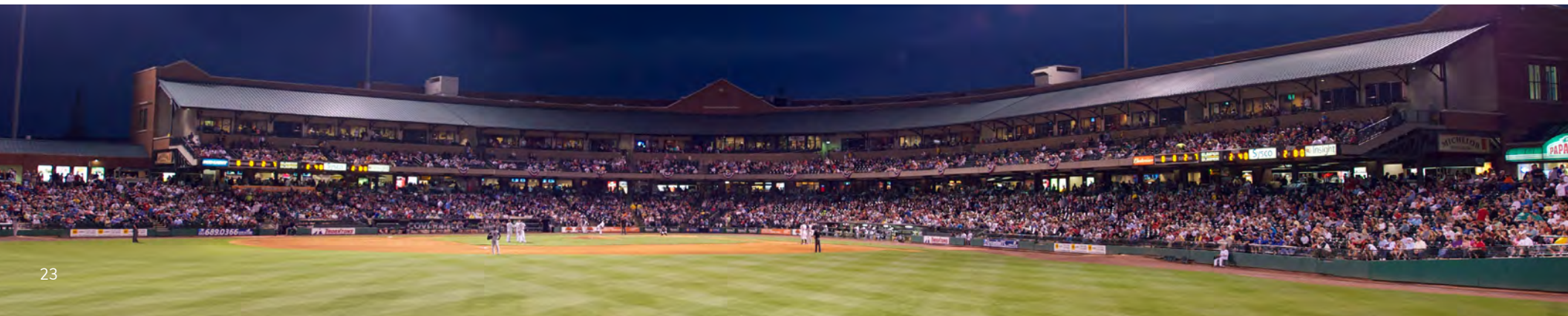
A team of suite attendants staff the suite level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional private suite attendants and bartenders are also available for a fee of \$150 plus 6% sales tax per attendant. Please let us know if you need private attendants or bartenders at least five (5) business days prior to the event.

Service Charge

A "House" or "Administrative" charge of 21% is added to your bill for suite service, which is used to defray the cost of providing the service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

Suite Holder Responsibilities

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and your food and beverage representative.





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