

2026 SUITES MENU

 **VyStar** BALLPARK



 **HASKELL**
SUITE LEVEL

WELCOME!



Welcome to VyStar Ballpark, Home of the Jacksonville Jumbo Shrimp, your 2025 Triple A International League Champions!

We are excited to host you on our Haskell Suite Level, where we strive to go beyond the limits of standard ballpark catering and truly provide a premium experience for all guests and fans.

As you explore our suite menu and the catering we offer, please do not hesitate to contact someone on our team to inquire about an item or ask for guidance when ordering. We are here to ensure all fans have an amazing and delicious experience.

We take pride in our packages, built to cater to all cuisines. We are an in-house catering team, which means we can help design a menu for your game or event that will WOW the people you are hosting.

Along with our packages, we also offer a la carte items, which means you can pick and choose and build your own experience. Maybe you want tacos with brisket, or ravioli with empanadas, it truly is whatever you want it to be! Please note that all items offered in a package are also available a la carte. Inquire with the Premium team on a la carte pricing and we will be happy to assist.

If you enjoy your time with us on a gameday, consider hosting your next holiday party or awards ceremony with us too! Our stadium and event spaces are available year-round and the menu offerings range from backyard picnic to plated steak dinners.

We are thrilled you chose the Jumbo Shrimp! Thank you and enjoy!

Gillian Bay

Contact Us:

Gillian Bay
Premium Experiences Manager

Email: gillian@jaxshrimp.com
Phone: 904-358-2846 Ext. 152



PACKAGES

FIRST COAST FIESTA

\$50 per person, Minimum 10 people

Nacho & Taco Bar

Choice of 2 of the Following Proteins:

- Seasoned Ground Beef
- Al Pastor
- Citrus Grilled Shrimp
- Fajita Chicken

OR Get all 4 Proteins for an additional \$6 per person.

Served with all the traditional toppings as well as corn tortilla chips and soft flour tortillas.

Empanadas

Assortment of Chicken, Beef, and Veggie Empanadas.

Chips & Dip

Guacamole, Queso, and Salsa.

Mexican Cobb

Iceberg Lettuce with Black Beans, Roasted Corn, Tomatoes, Jalapenos, and Cotija Cheese with Avocado Ranch.

Churro Fries

Served with Dulce de Leche Dipping Sauce.



Package Enhancements:

BALLPARK FRANK BAR

Served with Diced Onions, Shredded Cheese, Coleslaw and Sauerkraut
\$17/person

MARGARITA PITCHER

Ask for it Spicy!
\$75

DOS EQUIS BEER

Served as a 6-Pack
\$39

PACKAGES

BALLPARK BRUNCH

***Available for games beginning 2:05pm or prior.

\$45 per person, Minimum 10 people

Waffle Bar

Served with Syrup, Whipped Cream, Butter, and Fruit Compote.

Want to make it Savory & Sweet?

Add Fried Bone-In Chicken for +\$10 per person or Chicken Tenders for \$8 per person.

Yogurt Parfait

Yogurt with Granola (Contains Nuts) and Fresh Berries.

Deli Sandwich Sliders

Assortment of Turkey and Ham Sandwiches with Lettuce, Tomato, and Onion.

Million Dollar Bacon

Summer Salad

Mixed Greens with Walnuts, Strawberries, Feta and Vinaigrette.

Mimosa Bar

Two Bottles of Bubbly with Assorted Juices.



Package Enhancements:

BALLPARK FRANK BAR

Served with Diced Onions, Shredded Cheese, Coleslaw and Sauerkraut
\$17/person

BLOODY MARY BAR

Bottle of Ketel One Vodka with premium Bloody Mary mix and all the toppings!
\$85

SCREWDRIVER

Add a Bottle of Ketel One Vodka (375mL)
\$65

PACKAGES

BASEBALL- B-QUE

\$80 per person, Minimum 10 people

Smoked Meat Board

Assortment of Sliced Brisket, Pulled Pork, Pork Ribs, Turkey Breast, Jalapenos Cheddar Sausage, and Smoked Sausage with Pickled Red Onion, Texas Toast, and BBQ Sauces. Approximately 12lbs for 10 Guests.

Mac & Cheese

Deviled Egg Potato Salad

Mustard Based Potato Salad with Hard-Boiled Eggs, Topped with Paprika.

Fresh Fruit Display

BBQ Cobb Salad

Romaine Lettuce, Hard-Boiled Egg, Bacon Bits, Tomatoes, and Shredded Cheese with Honey Mustard Dressing.

Brownies & Blondies

Contain Nuts.



Package Enhancements:

BALLPARK FRANK BAR

Served with Diced Onions, Shredded Cheese, Coleslaw and Sauerkraut
\$17/person

COLESLAW

\$5/person

BAKED BEANS

\$7/person

COORS BANQUET

Served as a 6-Pack
\$35

PACKAGES

GRAND SLAM

\$70 per person, Minimum 10 people

Fresh Salad Bar

Romaine and Mixed Greens with Assorted Toppings and Dressings.

Triple Play Dip Platter

Whipped Feta, Pimento Cheese, and Hummus served with Crudité Vegetables and Pita Chips.

Jumbo Shrimp Cocktail

Jumbo White Atlantic Shrimp served with Cocktail Sauce and Lemons.

Spinach Artichoke Dip

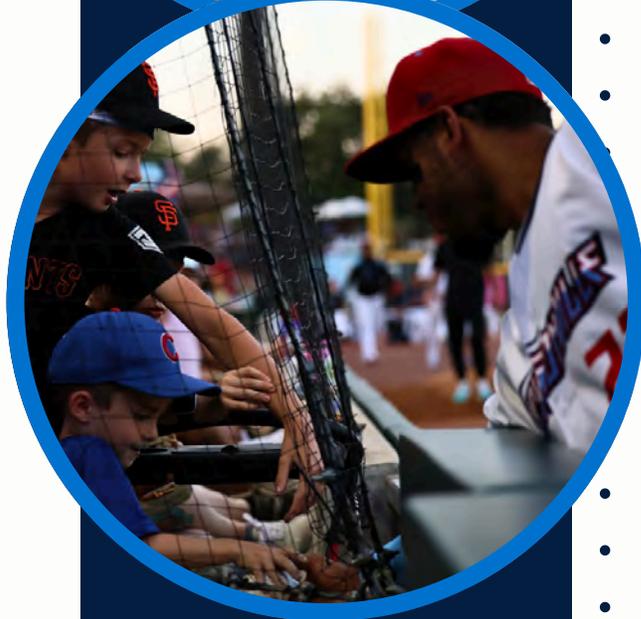
Citrus Grilled Shrimp Skewers

Buffalo Chicken Sliders

Shredded Chicken Tossed in Buffalo Dry Rub, Drizzled with Ranch with Melted Provolone and Pickles.

Fresh Baked Cookies

Chocolate Chip, Oatmeal Raisin, and Lemon Cooler.



Package Enhancements:

BALLPARK FRANK BAR

Served with Diced Onions, Shredded Cheese, Coleslaw and Sauerkraut
\$17/person

SKINNY MARG PITCHER

Tequila, Triple Sec, Lime Juice, Club Soda, Agave
\$80

HIGH NOON SELTZERS

Served as a 6-Pack
\$60

PACKAGES

APPY HOUR

\$60 per person, Minimum 10 people

Pretzel Bites

Served with Beer Cheese and Spicy Mustard.

Buffalo Chicken Dip

Housemade Recipe served with Corn Tortilla Chips.

Boom Boom Shrimp

Fried Shrimp tossed in our Spicy Boom Boom Sauce and topped with Green Onions.

Select TWO of the Following Sliders:

- Bacon Cheeseburger
- Cuban
- Italian (Served Cold)
- BBQ Chicken or BBQ Pulled Pork
- Crispy Chicken

Sliders are Served 24 to an Order

Dill Pickle Dip

Served with Crudit  Vegetables and Ruffle Potato Chips.



Package Enhancements:

BALLPARK FRANK BAR

Served with Diced Onions, Shredded Cheese, Coleslaw and Sauerkraut
\$17/person

WHITE CLAW SELTZERS

Served as a 6-Pack
\$40

APEROL SPRITZ PITCHER

Aperol, Prosecco, Club Soda, Orange Slices
\$75

PACKAGES



904 STEAKHOUSE

\$125 per person, Minimum 10 people

Bistro Filet Steak

Cooked to Medium, Served Sliced with side of Horseradish Sauce.

Shrimp Cakes

Gluten-Free Breaded Cakes served with Remoulade Sauce.

Citrus Jumbo Shrimp

White Atlantic Jumbo Shrimp marinated in Citrus and Sauteed.

Chef-Select Roasted Vegetable

Parmesan Herb Fries

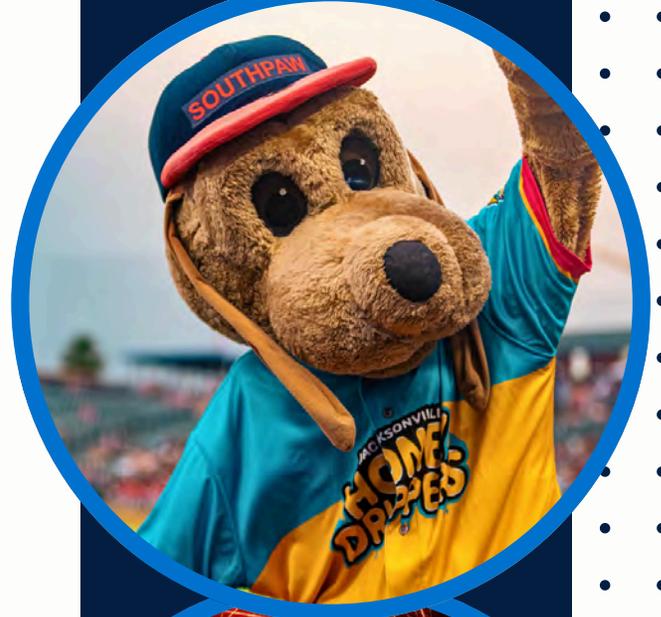
Battered Fries tossed in Parmesan and a variety of Herbs.

Caprese Greens Salad

Mixed Greens with Mini Mozzarella Balls, Cherry Tomatoes and Balsamic Glaze.

Dinner Rolls

Cheesecake Bites



Package Enhancements:

BALLPARK FRANK BAR

Served with Diced Onions, Shredded Cheese, Coleslaw and Sauerkraut
\$17/person

RED & WHITE WINE PAIRING

Choice of One Red and One White Wine
Price Coming Soon

RUBY BEACH AMERICAN GARAGE IPA

Served as a 6-Pack
\$45

PACKAGES

VIVA LA DUVAL

\$70 per person, Minimum 10 people

Fresh Italian Salad

Iceberg Lettuce, Tomatoes, Olives, Red Onion, Pepperoncinis, Croutons and Dressing.

Garlic Bread Sticks

Cheese Ravioli

Served with Alfredo Sauce.

Meatballs & Burrata

Baked Meatballs in Marinara Sauce with Burrata Cheese. Comes with Buttered Plain Noodles and side of Parmesan

Tiramisu Shooters

Ask about our Veggie Option!



Package Enhancements:

BALLPARK FRANK BAR
Served with Diced Onions, Shredded Cheese, Coleslaw and Sauerkraut
\$17/person

LIMONCELLO SPRITZ PITCHER
Limoncello, Prosecco, Club Soda
\$75

PERONI
Served as a 6-Pack
\$39

PACKAGES

THE ACE

\$75 per person, Minimum 10 people

Burger Bar

Holten Half-Pound Burger Patties with Cheese, Lettuce, Tomato, and Onion.

Upgrade your Toppings!

Add Bacon, Grilled Pineapple, and Sauteed Onions and Mushrooms for +\$50.

Ballpark Frank Bar

Stahl-Meyer Jumbo Hot Dogs with Diced Onions, Shredded Cheese, Sauerkraut, and Coleslaw.

Upgrade your Toppings!

Add Nacho Cheese, Chili, and Sauteed Peppers and Onions for +\$60.

Crispy Chicken Tenders

Served with Honey Mustard, BBQ and Ranch Dipping Sauces.

Jumbo Bat'tered Fries

Mac & Cheese

Fruit Salad

Fresh Baked Cookies

Chocolate Chip, Oatmeal Raisin, and Lemon Cooler



Package Enhancements:

DOMESTIC BEER PACKAGE

6-Packs of Each of Coors Light, Coors Banquet, Miller Lite, Yuengling Lager, and Yuengling Flight
\$160

SODA & WATER PACKAGE

6-Pack of Each of Water, Coke, Diet Coke, Coke Zero, Sprite and Lemonade
\$140

PACKAGES ● ● ●

BOLD CITY BOIL

\$48 per person, Minimum 10 people

Seafood Boil

Jumbo Atlantic White Shrimp, Red Potatoes, Azar's Sausage, Corn on the Cobb, and Hard Boiled Egg in Cajun Butter.

Dipping Sauces

Cajun Butter, Cocktail Sauce, Remoulade.

Southern-Style Coleslaw

Garlic Breadsticks

Fried Okra

Crispy Battered Okra served with Jalapeno Ranch.

Bread Pudding Bites



Package Enhancements:

BALLPARK FRANK BAR

Served with Diced Onions, Shredded Cheese, Coleslaw and Sauerkraut
\$17/person

RUM PUNCH PITCHER

Rum, Orange Juice, Pineapple Juice, Grenadine
\$75

VETERANS UNITED RAGING BLONDE

Served as a 6-Pack
\$45

A LA CARTE

SNACKS

Prices are Per Item

Bottomless Popcorn \$50

Fresh Popped and Refilled throughout the Game!

Cracker Jacks \$5

The Ballpark Classic Snack!

Assorted Chips \$5

Various Flavors of Lay's Brand Chips.

Roasted Peanuts \$7

Salted Roasted Peanuts.

Boxed Candy \$5

Variety of Chocolate, Gummy, and Sour. Some Candies Contain Nuts.

Cotton Candy \$7

Pink and Blue Combo Cotton Candy.

Price is Per Person, Minimum 10 Guests

Charcuterie Board \$25/guest

Assortment of Cured Meats and Cheeses with Fruits, Nuts & Olives.

SALADS

Caesar \$6/guest

Romaine Lettuce, Parmesan, Croutons, and Caesar Dressing.

Garden \$7/guest

Romaine Lettuce and Mixed Greens, Tomatoes and Cucumbers with Ranch and Italian Dressings.

Greek \$7/guest

Romaine Lettuce, Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, and Dressing.



A LA CARTE ● ● ●

HANDHELDS & MAINS

Prices are Per Person, Minimum 10 Guests

Burger Bar **\$19/guest**

Holten Half-Pound Burger Patties with Cheese, Lettuce, Tomato, Onion Toppings.

Upgrade your Toppings!

Add Bacon, Grilled Pineapple, and Sauteed Onions and Mushrooms for +\$50.

Ballpark Frank Bar **\$17/guest**

Stahl-Meyer Jumbo Hot Dogs with Diced Onions, Shredded Cheese, Sauerkraut, and Coleslaw Toppings.

Upgrade your Toppings!

Add Nacho Cheese, Chili, and Sauteed Peppers and Onions for +\$60

Jumbo Fried **\$24/guest** Chicken Wings

Bone-In Chicken Wing with Teriyaki, Buffalo, and Lemon Pepper Sauces.

Azar's Sausage **\$15/guest** Sampler

Assortment of Local Bratwurst, Original, Polish and Italian Sausages with Sautéed Peppers and Onions.

Crispy Chicken **\$18/guest** Tenders

Served with Honey Mustard, BBQ and Ranch Dipping Sauces.

Jumbo Bat'tered **\$6/guest** Fries



A LA CARTE ● ● ●

SLIDERS

Sliders are Served 24 to an Order

Bacon Cheeseburger \$110

Slider Buns with Mini Burger Patties, American Cheese, Bacon, and Pickles.

Cuban \$110

Slider Buns with Ham, Mojo Pork, Swiss Cheese, Pickles, and Mustard.

Italian \$110

Slider Buns with Salami, Ham, Capicola, Provolone, Shredded Lettuce, Tomato, Onion, and Italian Dressing,

BBQ \$110

Slider Buns with Choice of BBQ Chicken or BBQ Pulled Pork with Crispy Onions.

Crispy Chicken \$110

Slider Buns with Fried Chicken Patty, Honey Mustard, and Pickles.



SWEETS

Prices are Per Person, Minimum 10 Guests

Fresh Baked Cookies \$10/guest

Chocolate Chip, Oatmeal Raisin, and Lemon Cooler.

Brownies & Blondies \$10/guest

Contain Nuts.

Novelty Ice Cream & Popsicle Bars \$7/guest

Assorted Ice Cream Bars and Popsicles.

Dessert Bites \$14/guest

Assorted Sweet Bars and Cake Bites, Contains Nuts.



BEVERAGES

SODA & WATER

All Drinks are Served by the 6-Pack

Dasani Water	\$25
Smart Water	\$25
Coca-Cola	\$25
Diet Coke	\$25
Coke Zero	\$25
Lemonade	\$25
Sprite	\$25

SODA & WATER PACKAGE

6-Pack of Each of the Above Beverages \$140

SPIRITS

Bottles are 375mL and Serve Approximately 8 Drinks

Ketel One Vodka	\$65
New Amsterdam Gin	\$40
Milagro Silver	\$60
Casamigos Reposado	\$100
Jack Daniel's	\$50
Tullamore D.E.W.	\$50
Woodford Reserve	\$65
Maker's Mark	\$65
Crown Royal	\$60
Bacardi	\$40
Captain Morgan	\$40

All Spirit Purchases are Served with the Following Complimentary Mixers:

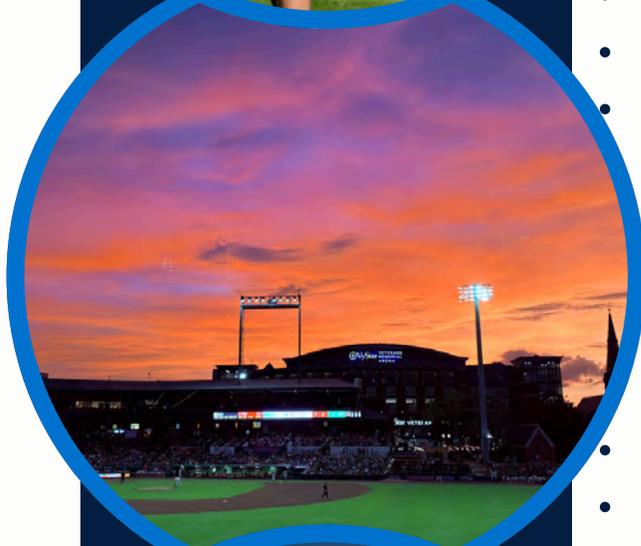
- Lemon & Lime Wedges
- Club Soda, Tonic Water
- Juices, Sour Mix

All Other Mixers, Such as Soda, Must be Purchased Separately. No Substitutions.

CAN COCKTAIL

All Drinks are Served by the 6-Pack

Carbliss Variety	\$40
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BEERS

DOMESTICS

All Drinks are Served by the 6-Pack

Miller Lite	\$35
Coors Light	\$35
Coors Banquet	\$35
Yuengling Lager	\$35
Yuengling Flight	\$35

DOMESTIC BEER PACKAGE

6-Pack of Each of the Above Beverages \$160

IMPORTED

All Drinks are Served by the 6-Pack

Dos Equis	\$39
Peroni	\$39
Heineken	\$39
Heineken Zero	\$39

CRAFTS

All Drinks are Served by the 6-Pack

Ruby Beach American Garage IPA	\$45
Veterans United Raging Blonde	\$45
Veterans United Fishcamp Pilsner	\$45
Veterans United Wacky Badger Hazy IPA	\$45

CRAFT BEER PACKAGE

6-Pack of Each of the Above Beverages \$160

SELTZERS

All Drinks are Served by the 6-Pack

White Claw Variety	\$40
Truly Lemonade	\$40
High Noon Variety	\$60



WINES ● ● ●

WHITES

All Bottles are 750 mL and Serve about 5 Glasses

Matua Sauvignon Blanc	\$48
Whitehaven Sauvignon Blanc	\$64
Gabbiano Pinot Grigio	\$40
J Vineyards Pinot Grigio	\$53
Clos du Bois Chardonnay	\$75
Sonoma Cutter Chardonnay	\$50
Bulletin Place Moscato	\$40

REDS

All Bottles are 750 mL and Serve about 5 Glasses

Hahn Pinot Noir	\$50
Talbot Kali Heart Pinot Noir	\$65
Franciscan Cabernet Sauvignon	\$50
DAOU Cabernet Sauvignon	\$70
Decoy by Duckhorn Merlot	\$60

PINKS & SPARKLING

All Bottles are 750 mL and Serve about 5 Glasses

La Vieille Ferme Rose	\$40
DAOU Rose	\$60
La Marca Prosecco	\$50
Schramsberg Blanc de Blanc	\$100

SOMMELIER PACKAGE

Selection of One Bottle from Each Category Above for the Ultimate Tasting Experience!

\$140



ORDERING GUIDE

How to Order

Once you confirm your suite reservation with your Account Executive, our Premium team will reach out to explain the process and set up your ordering account. Through our ordering portal, you will have the ability to place, edit, and cancel an order. You may leave special notes such as allergies or specifications via this portal as well. You are also more than welcome to work with the Premium Team to cater your experience to your group as much as we can offer. If this is your first time, the team can help guide you through the menu and make suggestions based on your group.

How to Pay

To place an order, a card must be placed on file on your catering account. This card can be a placeholder if you wish to use a different card upon checkout. The suite attendant will present the bill towards the end of the game. If you do not want a bill presented, you must ensure that the card on file is the one you wish to be charged and the suite attendant or management will close out the check the night of your event. Receipts can either be requested at checkout or by contacting management the following day.

Contact Us:

Gillian Bay
Premium Experiences Manager

When to Order

Once our team reaches out and creates your account, you can order at your leisure regardless of how far away your event is. We require that all orders are placed by 5pm two days before your event. For example, if you are attending a Friday night game, you must submit your order by Wednesday at 5pm. The system will lock the full menu and will only allow you to place an order from our limited Game Day Menu up until 9am the morning of your event. Any changes to your order must also be completed prior to the 5pm cutoff. If you miss the deadline but still wish to place an order, please contact a member of the Premium Team to assist you.

Order Cutoff Calendar

Tuesday	Sun by 5pm
Wed.	Mon by 5pm
Thursday	Tues by 5pm
Friday	Wed by 5pm
Saturday	Thur by 5pm
Sunday	Fri by 5pm



Email: gillian@jaxshrimp.com
Phone: 904-358-2846 Ext. 152



POLICY GUIDE

Gratuity & Tax Exemption

All checks are subject to an 15% Auto-Gratuity. If you wish to do so, you may add additional gratuity on the bill upon checkout. If you are a tax-exempt organization, please send documentation to the Premium Team for verification and then we will ensure the tax is removed from the bill. All other orders are subject to Florida Sales Tax.

Cancellation Policies

If you need to cancel your order, we reserve the right to enforce the following cancellation policies:

- 48 hours or more in advance of your event - No charge for any food or beverage.
- Day Before the Game - Charged 50% of the food portion of your catering order, no charge for beverages.
- Day of the Game - Charged for 100% of the food, no charge for beverages.

In the event that stadium gates open but then the game is rained out, you are responsible to pay for your entire catering order, including food and beverage.

If there are any questions or concerns regarding cancellations, please contact one of the team members listed below.

We reserve the right to change menus, items, or prices at any time.

Food Delivery & Timing

In general, we aim to have the majority of your order ready in the suite upon gates opening. Certain items, such as fried foods, will arrive at the suite once guests are present as to ensure the highest level of food quality and temperature. Any frozen dessert items like ice cream are served at the requested time of the host. Your suite attendant will communicate with the host to schedule dessert delivery.

Alcohol Policies

We reserve the right to I.D. anyone in the suite and on the suite level. Alcohol is prohibited from being removed from the suite level or stadium. Alcoholic beverages cannot be brought into the stadium or suite level. We reserve the right to discontinue the service of alcohol at any time.

Alcohol service will cease at the seventh inning stretch or at the manager's discretion. In the case of a double header, alcohol service will cease at the fifth inning stretch of the second game.

Please direct any questions to the management team below.

Contact Us:

Gillian Bay
Premium Experiences Manager

Email: gillian@jaxshrimp.com
Phone: 904-358-2846 Ext. 152

