



SUITE MENU

2023





GREETINGS!

Welcome to the 2023 season. It's going to be a fantastic year for entertaining at the First Horizon Park!

We are thrilled to welcome you, delight your guests, and thank you for your support of the Nashville Sounds. Undoubtedly, there will be many special moments throughout the year, and we are dedicated to ensuring Nashville Sound's hospitality services add to your unforgettable memories of this Nashville Sounds' 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 Nashville Sounds, and to great times at First Horizon Park. Welcome and thanks for joining us!

A handwritten signature in cursive script that reads 'Alley Benefield'.

Alley Benefield, Catering Manager

Nashville Sounds Food + Beverage Department
First Horizon Park

O 615.515.1142

alley.benefield@centerplate.com





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The Nashville Sounds Catering Department is available during the Nashville Sounds season from 10:00 am to 5:00 pm, Monday through Friday to assist with your food and beverage needs.

Suite Pre-Orders are due by 12:00 pm, three (3) business days prior to each game.

Nashville Sounds Suites & Catering 615.515.1142
Alley Benefield, Catering Manager alley.benefield@centerplate.com

Online Ordering <https://firsthorizonpark.ezplanit.com>

First Horizon Park General Information 615.690.4487

First Horizon Park Guest Services 615.515.1138



Game Day Menu

Look for this Game Day icon for items available until the middle of the 5th inning. (See page 21 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.

Vegan Selections (VG)

Chefs have carefully prepared these vegan items for your health and enjoyment.



NASHVILLE SOUNDS PACKAGES

For your convenience, we have created the following packages which are sure to please you and your guests. Serves approximately 10 guests

GRAND SLAM

530

Bottomless Bucket of Freshly Popped Popcorn (GF)

Dry Roasted Peanuts (GF)

Nutin' like a peanut in the shell, salted and roasted

Ballpark-Made Kettle Chips with Roasted Onion Dip

Sea salt seasoned natural cut potatoes

Barbeque Meatballs

40 Meatballs tossed in a bold barbeque sauce and local honey glaze

Mini Corn Dogs

Dipped in corn batter and fried golden brown. Served with honey mustard and barbeque dipping sauces. 30 pieces

Garden Salad

A blend of seasonal lettuce with sliced cucumbers, cherry tomatoes, carrots. Served with Italian and Ranch dressing

All Beef Hot Dogs

10 Grilled Hebrew National® hot dogs on a bed of sauteed onions served with freshly baked buns and traditional condiments of diced onion, relish, ketchup and mustard

Gourmet Burgers

10 All natural, antibiotic and hormone free patties, chowchow mayo, Pop's pickles and American cheese

Hunt Brothers® Pizza

2 Pizzas, choice of cheese, pepperoni or sausage pizza

Freshly Baked Cookies, Double Fudge Brownies and Apple Caramel Crumb Cake

4 Cookies, 4 brownies and 4 apple caramel crumb cakes





NASHVILLE SOUNDS PACKAGES continued

Serves approximately 10 guests

SOUTHERN BBQ

420

Bottomless Bucket of Freshly Popped Popcorn (GF)

Dry Roasted Peanuts (GF)

Nutin' like a peanut in the shell, salted and roasted

Ballpark-Made Kettle Chips with Roasted Onion Dip

Sea salt seasoned natural cut potatoes

Nashville Hot or Not Chicken Tenders

Bring the heat to First Horizon Park with a unique spice blend authentic to the Nashville hot chicken style. Served with Pop's pickles and ranch dipping sauce. 20 tenders. Served "Southern Style" upon request

Tennessee Spicy Coleslaw (VG)

Shredded cabbage and carrots tossed with a tangy vinegar dressing

Mac N' Cheese

Elbow macaroni baked with a blend of creamy Jack and cheddar cheese sauce, cracked black pepper with cracker crust

All Beef Hot Dogs

10 Grilled Hebrew National® hot dogs on a bed of sautéed onions served with freshly baked buns and traditional condiments of diced onions, relish, ketchup and mustard

Southern Smoked Pulled Pork

Slow cooked the old fashioned way. Served with barbeque sauce and freshly baked Martin's® potato buns

Your Choice of: Freshly Baked Cookies

OR Double Fudge Brownies

Baked fresh and served warm from our First Horizon Park kitchen. 10 cookies or 10 brownies





NASHVILLE SOUNDS PACKAGES continued

Serves approximately 10 guests

PICNIC BASKET

390

Bottomless Bucket of Freshly Popped Popcorn (GF)

Dry Roasted Peanuts

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

Ballpark-Made Kettle Chips with Roasted Onion Dip

Sea salt seasoned natural cut potatoes

Crispy Chicken Wings

20 Traditional wings served with spicy buffalo and ranch dressing dipping sauces and celery sticks

Mini Corn Dogs

Dipped in corn batter and fried golden brown. Served with honey mustard and barbeque dipping sauces. 30 pieces

Loaded Potato Salad

Red bliss potatoes mixed with broccoli florets, sharp cheddar and local bacon

All Beef Hot Dogs & Gourmet Burgers Combo

5 Grilled Hebrew National® hot dogs on a bed of sautéed onions, 5 all-natural burgers on freshly baked Martin's® potato buns. Served with chow chow mayo, sliced Pop's pickles, American cheese, diced onions, relish, ketchup and mustard

Your Choice of: Freshly Baked Cookies

OR Double Fudge Brownies

Baked fresh and served warm from our First Horizon Park kitchen.
10 Cookies or 10 brownies





NASHVILLE SOUNDS PACKAGES continued

Serves approximately 10 guests

SQUEEZE PLAY

310

Bottomless Bucket of Freshly Popped Popcorn (GF)

Dry Roasted Peanuts (GF)

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

Barbeque Meatballs

40 Meatballs tossed in a bold barbeque sauce and glazed with local honey

Tennessee Spicy Coleslaw (VG)

Shredded cabbage and carrots tossed with a tangy vinegar dressing

All Beef Hot Dogs

10 Grilled Hebrew National® hot dogs on a bed of sauteed onions served with freshly baked buns and traditional condiments of diced onion, relish, ketchup and mustard

Your Choice of: Freshly Baked Cookies

OR Double Fudge Brownies

Baked fresh and served warm from our First Horizon Park kitchen.

10 Cookies or 10 brownies





NASHVILLE SOUNDS PACKAGES continued

Serves approximately 10 guests

NASHVILLE HOT CHICKEN

350

Nashville Hot Chicken

Bring the heat to First Horizon Park with a unique spice blend authentic to the Nashville hot chicken style. Served with Pop's pickles and ranch dipping sauce. 20 mixed breasts and leg quarters

Tennessee Spicy Coleslaw (VG)

Shredded cabbage and carrots tossed with a tangy vinegar dressing

Loaded Potato Salad

Red bliss potatoes mixed with broccoli florets, sharp cheddar and local bacon

Mac N' Cheese

Elbow macaroni baked with a blend of creamy Jack and cheddar cheese sauce, cracked black pepper with cracker crust

Baked Beans

Classic baked beans slowly simmered with special seasonings and blackstrap molasses

Jalapeño Cheddar Corn Bread

Sweet corn bread studded with diced jalapeño and creamy cheddar cheese

Banana Pudding

Family style serving of banana custard and sugar dusted vanilla wafers





SNACKS


Serves approximately 10 guests

-  **Bottomless Bucket of Freshly Popped Popcorn** (GF) 21
-  **Dry Roasted Peanuts** (GF) 23
Nutin' like a peanut in the shell, salted and roasted for the perfect ballpark flavor
-  **Ballpark-Made Kettle Chips with Roasted Onion Dip** 22
Sea salt seasoned natural cut potatoes
-  **Chips & Salsa** (GF/VG) 25
Fresh tomato pico, and salsa served with crisp tortilla chips
-  **Sounds Snack Mix** 30
Pretzels, yogurt covered raisins, M&M's® and Goldfish® crackers
-  **Frito Lay® Assorted Chips** 35
Mix and match 6 bags of Classic Lay's, Barbeque Lay's, Nacho Cheese Doritos, Cool Ranch Doritos, and Cheetos

- The Nacho Bar** 100

Nacho cheese, chili, tortilla chips, salsa, and jalapeños

-  **Onion Ring Basket** 70
Golden fried with honey mustard and barbeque dip

-  **Soft Bavarian Pretzel Sticks** 45
10 Warm pretzels served with grain mustard and nacho cheese

-  **Spinach Artichoke Dip & Tortilla Chips** 70

- Local Cheese Board** (GF) 95
A selection of local cheeses, served with fig jam, grapes, strawberries and crackers

- Cured Meat & Pickled Veg Board** (GF) 100
Assorted artisan cured meats and imported pickled vegetables with gourmet crackers





APPETIZERS

Serves approximately 10 guests



Crispy Chicken Wings

20 Traditional wings served with spicy buffalo and ranch dipping sauces and celery sticks

90

Barbeque Meatballs

40 Meatballs tossed in a bold barbeque sauce and glazed with local honey

70



Mini Corn Dogs

Dipped in corn batter and fried golden brown. Served with honey mustard and barbeque dipping sauces. 30 pieces

65



Guacamole and Tortilla Chips

House-made guacamole and crisp tortilla chips

55

Crunchy Potato Skins (GF)

Loaded with bacon, cheddar cheese and chives. Served with sour cream. 20 pieces

75



Fries

Hot crispy, golden fried potatoes. Lightly salted and served with ketchup

25



Mac N' Cheese Poppers

Fried mac n' cheese bites, served with warm tomato jam. 30 Pieces

65



Buffalo Chicken Spring Rolls

20 Spring rolls

70



Nashville Hot Chicken Tenders

Bring the heat to First Horizon Park with a unique spice blend authentic to the Nashville hot chicken style. Served with Pop's pickles and ranch dipping sauce 20 tenders. Served Southern Style upon request

100





SALADS - SIDES - FRUIT - VEGGIES

Serves approximately 10 guests

Basket of Garden Fresh and Local Crudités (GF/ VG) 70
A selection of Tennessee farm fresh vegetables with spicy ranch dip

Seasonal Fruit and Berries (GF/ VG) 60
Watermelon, cantaloupe, honeydew melons, golden pineapple, grapes and seasonal berries

Vegetable Pasta Salad 30
Marinated crisp vegetables and creamy Italian dressing

Chef's Seasonal Salad 60
A blend of seasonal lettuce tossed with sliced red cabbage and topped with sliced cucumbers, cherry tomatoes, carrots. Served with Italian and ranch dressings

Loaded Potato Salad 35
Red bliss potatoes mixed with broccoli florets, sharp cheddar and local bacon



Tennessee Spicy Coleslaw (VG) 40
Shredded cabbage and carrots tossed with a tangy vinegar dressing



Mac n' Cheese 60
Elbow macaroni baked with a blend of creamy Jack and cheddar sauce and cracked black pepper with cracker crust

Baked Beans 35
Classic baked beans slowly simmered with special seasonings and blackstrap molasses

Seasonal Fresh Vegetable 30
Contact your suite catering manager to find out what vegetable is available

Kale Caesar Salad 60
Crisp romaine lettuce, Parmesan cheese and garlic croutons, served with traditional Caesar dressing
Add Grilled Chicken Breast +15





FROM THE GRILL

Serves approximately 10 guests



All Beef Hot Dogs

65

10 Grilled Hebrew National® hot dogs on a bed of sautéed onions served with freshly baked buns and traditional condiments of diced onion, relish, ketchup and mustard
(Vegetarian options available upon request)

Add Chili & Cheese

+15

Add Sauerkraut

+5



Gourmet Burgers

90

10 All-natural, antibiotic and hormone free patties on freshly baked Martin's® potato buns. Served with chow chow mayo, sliced Pop's pickles, American cheese, ketchup and mustard



Hebrew National® All Beef Hot Dogs and Gourmet Burgers Combo

85

5 Grilled hot dogs on a bed of sautéed onions, 5 all-natural, antibiotic and hormone-free burgers on freshly baked buns. Served with chow chow mayo, sliced Pop's pickles, American cheese, diced onions, relish, ketchup and mustard

Add Chili & Cheese

+15

Add Sauerkraut

+5

Sounds Signature Sausage

110




10 Seasonal sausages with hoagie rolls and accompanying condiments





PIZZA

Our 12" Hunt Brothers® pizza is made with original rising crust and topped with our signature sauce and mozzarella cheese

-  Cheese 28
-  Pepperoni 28
-  Sausage 28





WRAPS AND SANDWICHES

Serves approximately 10 guests

Assorted Wrap Selection

100

Choose any combination of twelve, half wraps

- **Chicken Caesar Wrap** – Creamy Caesar dressing, local bacon and heirloom tomato
- **Turkey BLT Wrap** – Thinly sliced turkey breast, strips of crisp bacon, leaf lettuce, tomato and cheddar cheese, served with country mustard
- **Roasted Vegetable** – Assorted roasted vegetables, hummus and crisp lettuce
- **Prime Rib** – Shaved yellow onion, smoked Gouda, horseradish sauce and crisp lettuce
- **Barbeque Chicken Wrap** – Aged local cheddar, heirloom tomato and crunchy lettuce



Southern Smoked Pulled Pork

100

2.5 Pounds of pork, served with bold barbeque sauce and freshly baked Martin's® potato buns

Veggie Burgers (VG)

60

5 Grilled veggie patties served with freshly baked Martin's® potato buns. Accompanied by crisp lettuce and sliced tomato

Pimento and Fried Green Tomato Sliders

70

12 House-made Pimento cheese, fried green tomatoes on Martin's potato buns





SWEET SELECTIONS

Serves approximately 10 guests



Freshly Baked Cookies

40

10 Jumbo cookies served warm from our First Horizon Park kitchen



Double Fudge Brownies

40

10 Jumbo buttery chocolate, chewy brownies, generously studded with chunks of fudge



Freshly Baked Cookies and Double Fudge Brownies

40

An assortment of 5 jumbo cookies and 5 jumbo buttery chocolate, chewy brownies, generously studded with chunks of fudge

Chef's Dessert Charcuterie

110

Nutella and buttercream frosting with French macarons, cream puffs, fresh strawberries and blueberries

Banana Pudding

55

Family style serving of banana custard and sugar dusted vanilla wafers



Dippin' Dots

11

Choice from cookies and cream, rainbow ice cream, cookie dough, strawberry ice cream, ultimate brownie batter, cherry N' bluerazy ice. One portion served in a Nashville Sounds' mini helmet



Assorted Ice-Cream Novelties

60

A combination of 10 ice cream novelties

Apple Caramel Crumb Cake

70

Brown sugar apples, cinnamon streusel topping and rich caramel drizzle. 10 pieces





BEVERAGES

SPIRITS* By the liter

Vodka

New Amsterdam	50
Pickers	75
Tito's	100
Ketel One	125
Grey Goose	175

Gin

Bombay Original	105
Tanqueray	130

Bourbon & Whiskey

Fireball	75
Tullamore D.E.W.	90
George Dickel 8	100
Dickle 8 Year Bourbon	135
Jack Daniel's	150
Bulleit	155
Woodford Reserve	175

Canadian Whisky

Seagram's 7 Crown	75
Seagram's VO	110
Crown Royal	160

Scotch

Dewar's White Label	130
Johnnie Walker Red	140
Johnnie Walker Black	200

Rum

Bacardi Superior	80
Capt. Morgan Orig. Spiced	100

Tequila

Camarena Silver	95
Jose Cuervo Especial	125
Herradura Silver	140

Cognac & Cordials

Hennessy V.S.O.P.	300
Hennessy V.S.	250
Baileys Irish Cream	175
Southern Comfort	95
Martini & Rossi Vermouth	35
Dekuyper Triple Sec	40
Dekuyper Blue Curacao	40
Dekuyper Peach	40

Moonshine

Ole Smoky Blackberry	120
Ole Smoky Hunch Punch	120
Ole Smoky White Lightning	120

Canned Cocktails (by the 4-pack)

All Hands Vodka Soda,	
Cherry Limeade	55
All Hands Vodka Soda,	
Ruby Red Grapefruit	55
Cutwater, Long Island Iced Tea	55
Cutwater, Lime Margarita	55
Bacardi, Sunset Punch	55
Spirited Hive, Vodka Cranberry	65
Spirited Hive, Tequila Ginger	65

* Not all Spirits are available for Game Day service. Ask your Suite Attendant about availability.

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 First Horizon Park
- All efforts will be made to ensure that an intoxicated individual will no longer have the ability to drink or be served, including removing alcohol from the suite.
- It is up to a Nashville Sounds Food & Beverage employee to determine if an individual is intoxicated.
- No bottles of spirits or wine can leave the suite.

**BEVERAGES** continued**Import-Craft Beer** 35

By the six-pack

Corona Extra

Corona Light

Heineken

Modelo Especial

Stella Artois

Blue Moon

Sam Adams Boston Lager

Sierra Nevada Pale Ale

Yazoo Amarillo Pale Ale

Leinenkugel's Summer Shandy

Hap and Harry's Tennessee Lager

Bold Rock Hard Cider

Yee Haw Kolsch

Yee Haw IPA

Tailgate Orange Wheat

Beyond Beer

By the six-pack

White Claw Black Cherry 35

White Claw Mango 35

Twisted Tea 30

American Premium Beer 30

By the six-pack

Budweiser

Bud Light

Bud Light Next

Coors Light

Miller Lite

Miller High Life 27

Michelob Ultra 32

Bud Zero (non-alcoholic)

Mix & Match Beer Package 130

Any combination of 18 beers

Cocktail Mixers 15

By the quart

Bloody Mary Mix

Sweet and Sour Mix

Orange Juice

Grapefruit Juice

Cranberry Juice

Pineapple Juice

Club Soda 10

Tonic Water 10

Ginger Ale 10

Mix & Match Soft Drink Package 85

Any combination of 18 sodas and water

Soft Drinks 17

By the six-pack

Pepsi

Diet Pepsi

Mountain Dew

Diet Mountain Dew

Starry Lemon Lime

Aquafina Bottled Water 19

Sweet Tea & Lemonade 30

By the gallon

Sweet Tea

Unsweetened Tea

Lemonade

Community Coffee® 30

By the gallon

Premium or Decaffeinated Coffee

* Not all Beverages are available for Game Day service.
Ask your suite attendant about availability.



**WINE** by the bottle**SPARKLING**

Lunetta, Prosecco – Italy 50

Fragrant, with enticing aromas of apple and peach. Refreshing and dry with crisp fruit flavors.

Lemonade Stand,
Lemonade Moscato – California 30

A bright fruity infusion of delicious wine bursting with freshly-squeezed all-natural lemonade flavors.

**WHITE WINES****Sauvignon Blanc**

Casillero del Diablo Reserva,
Sauvignon Blanc – Chile 32

Crisp and clean with fresh citrus notes and hints of tropical fruit and peaches.

Pinot Grigio

Cavit, Pinot Grigio – Italy 40

With light refreshing flavors of citrus and green apple, it's no surprise that it comes from the #1 Italian Wine Brand in America.

Ecco Domani, Pinot Grigio – Italy 32

Delicate floral and hints of Williams pear. On the palate, complex notes of citrus and exotic fruit complement lively acidity.

Riesling

Bully Hill, 'Bass' Riesling – New York 38

Bright and floral, with flavors of apple and nectarine and crisp acidity yields to a refreshing finish.

Chateau Ste. Michelle, Riesling
– Washington 32

The wine offers crisp apple aromas and flavors with subtle mineral notes.

Chardonnay

Bully Hill Elise, Chardonnay – New York 35

An elegantly simplistic Chardonnay with bright fruit, subtle oak, and a soft buttery finish.

Canyon Road, Chardonnay – California 30

Aromas of ripe stonefruit layered with balanced oak notes, caramelized vanilla, and browned caramel. This wine's medium to high sweetness is balanced by a fresh acidity.



**WINE** by the bottle**RED WINES****Alternative Red**

Bully Hill, Sweet Walter Red
– New York 35

A deliciously sweet red with rich grapey flavors and a satisfyingly smooth finish.

Pinot Noir

Erath Resplendent, Pinot Noir
– Oregon 60

Aromas of raspberry jam, strawberries. Palate is round and gratifying with flavors of plum, loganberry, pomegranate and a dash of sage.

Mark West, Pinot Noir – California 35

Notes of sweet baking spice and savory oak, with a mix of black cherry, cola, strawberry, plum, and soft tannins balanced out by a round mouthfeel.

Cono Sur Bicicleta, Pinot Noir – Chile 32

Light and bright with cherry and raspberry notes.

Cabernet Sauvignon

High Heaven, Cabernet Sauvignon
– Washington 45

Powerful, brooding, and rich aromas of currents, dark fruit, and cassis precede this full-bodied wine.

Los Vascos, Cabernet
Sauvignon – Chile 40

Aromas of plum, raspberry and cherry with savory notes as well as tobacco, toasted hazelnuts, dark chocolate and tapenade.

Frontera, Cabernet Sauvignon – Chile 30

Fresh red fruits, together with toasted notes highlighting coffee and chocolate. Harmonic tannins, medium body, good aftertaste.

Merlot

14 Hands, Merlot – Washington 37

Packed with rich flavors and aromas of blackberry, plum, cherry and mocha.

Two Vines, Merlot – Washington 32

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

ROSÉ

Bonterra, Rosé – California 45

Delicate Grenache-based blend with aromas of ruby red grapefruit, red cherry, and watermelon. Palate of pomegranate, red berries, a hint of peach.

Lemonade Stand, Strawberry
Lemonade Rosé – California 30

A bright fruity infusion bursting with flavors of freshly squeezed lemonade and ripe strawberries.



Wines listed can be ordered on Game Day, subject to availability.



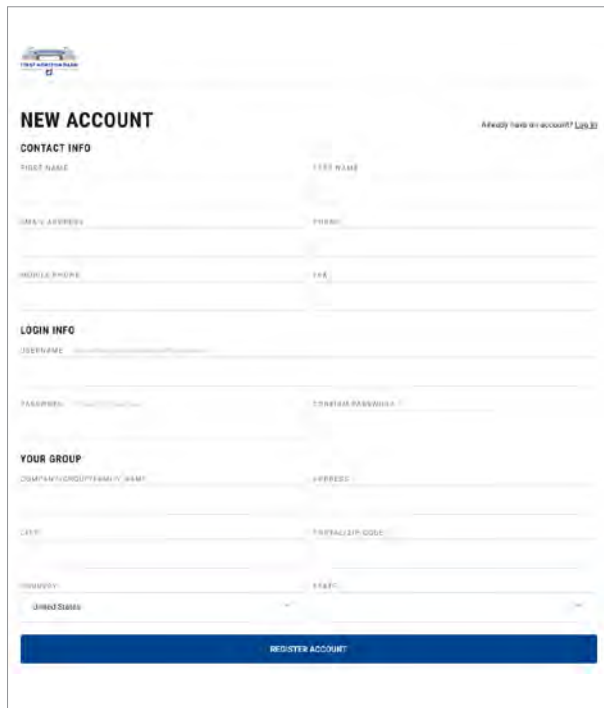
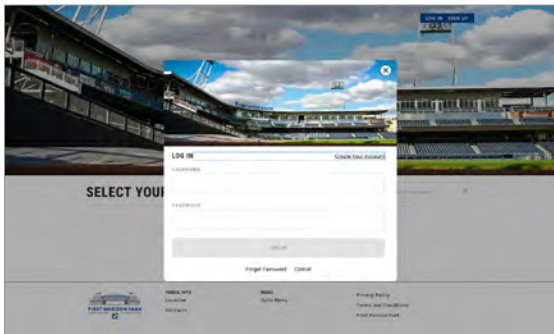
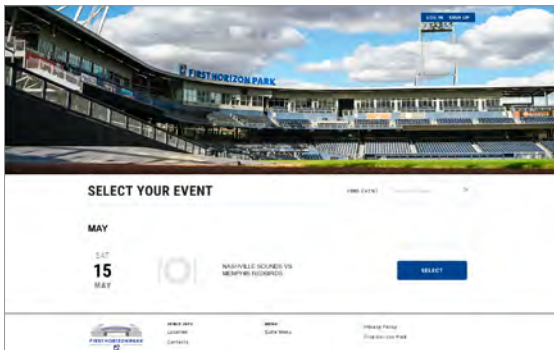


PLACING YOUR ORDER

ORDERING ONLINE IS EASY!

1. Go to: <https://firsthorizonpark.ezplanit.com>
2. Select Date and Event for ordering.
3. Select Location/Suite Number for order.
4. Select Menu items.
5. Submit Order.
6. If you have Login Credentials, Log in OR complete Registration.
7. Complete Payment options.
8. Submit Order.
9. Complete Notes field and Submit Order.

If you need any assistance with orders, please call Alley Benefield at 615.515.1142 or email: alley.benefield@centerplate.com





PLACING YOUR ORDER continued

Timing

We want you and your guests to be absolutely delighted with your experience at the First Horizon Park. We strive to make every detail as smooth and easy for you as possible.

As you can imagine, it takes a little time to prepare food for an entire stadium! So please place the order for your suite by 12:00 pm, three (3) business days prior to each game. This gives us the time we need to take good care of you.

Website Order Discount:

All orders placed through the website before the cut off time will receive a 10% Discount on all non Game Day Menu food items and packages. Orders place by a Catering Manager are not eligible for the discount. Prices reflected on website have discount already applied.



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 middle of the 5th inning. Last call for beverages from the Game Day menu is the beginning of the 7th inning.

Please notify us as soon as possible of any cancellations. Orders cancelled by 12:00 pm, one (1) business day prior to your game will not be charged.





THE FINE PRINT

Game Day Suite Hours of Operation

The suites are open for guest arrival 1 hour prior to game time.

Delivery

We strive to deliver your order to your suite with premium freshness and with 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 **Alley Benefield** at **615.515.1142** to make delivery arrangements. Due to food safety precautions, we remove unconsumed food after two 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 seven (7) business days prior to your event. We have eliminated the use of trans fat in all food service offerings.

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 22% 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 \$200 plus 9.25% 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 22% 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.





THE FINE PRINT continued

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 a Nashville Sounds Food and Beverage representative.

Our Local Suppliers and Partners

Hunt Brothers Pizza
 Hebrew National
 Martin's Potato Rolls
 Dippin' Dots
 DET Distributing
 Frito Lay
 Pepsi
 Anheuser Busch-AJAX Turner
 Bully Hill Vineyards
 Sierra Nevada Brewing Co.
 George Dickel Tennessee Whisky

Yazoo Brewing Company
 Tito's Handmade Vodka
 All Hands Craft Cocktails
 Cutwater Spirits
 Ole Smoky
 Hap and Harry's
 Spirited Hive
 Yee Haw Brewing
 Fat Bottom Brewing Co.
 Bold Rock Hard Cider
 Lemonade Stand



