

SUITE MENU

2024 BILOXI SHUCKERS



WELCOME



WELCOME, SHUCKERS FANS!

The Oak View Group Hospitality team would like to welcome you to another season of Biloxi Shuckers Baseball! We are thrilled to have you join us for an exciting 2024 season. We are here to provide you and your guests an enjoyable experience. My name is Jamie Cleveland, Catering Manager for Oak View Group at MGM Park. I will be your contact throughout the season for all your Suite Food and Beverage needs. I am genuinely excited to help you and your guests enjoy a great baseball experience.

This season is sure to please with our collection of menu items such as the homestyle Mac & Cheese in our Southern League Package and the Taco Bar from our Tex-Mex Package along with classic ballpark favorites such as Big League Burgers and Jumbo Hot Dogs. You'll find that all of our Meal Deal options are a great balance of ballpark fare, local favorites and made-from-scratch items that, no matter what your appetite calls for, will satisfy a broad range of guests and specific tastes. Whatever your need, we have you covered. Whether you are celebrating a birthday, company outing or are simply a fan of America's favorite pastime, our suite menu has exactly what you are looking for. Our catering team is here to take any specific health requirements you may have to accommodate your needs. Please take a look at the 2024 Suite Menu and information guide describing all the premium food and services available to you as a suite holder. To ensure that your food and beverage selections are accurate and timely, we ask that all orders be placed at least (2) two business days prior to the game (by 2pm). Additionally, we ask that all game day orders be placed by 1pm or upon arrival in-suite with your attendant. And for your convenience there are two ways to place your order - an online order or over the phone.

As partners of the Milwaukee Brewers, we pride ourselves on providing unsurpassed customer service. If you have any questions, concerns, suggestions or need assistance, please feel free to contact us directly.

WE LOOK FORWARD TO WORKING WITH YOU DURING THE 2024 SEASON AND CAN'T WAIT TO SEE YOU AT THE BALLPARK!

JAMIE CLEVELAND

Catering Manager, OVG Hospitality
jamie.cleveland-pt@oakviewgroup.com



SOUTHERN LEAGUE

SERVES 10 | \$250 (\$25/PP)

BALLPARK PEANUTS

roasted in the shell and lightly salted

CHIPS AND DIP

kettle cooked chips with a creamy french onion dip

BIG LEAGUE BURGERS

seasoned grilled beef patty with traditional sides of cheese, lettuce, tomato, onions, pickles

GRILLED HOTDOGS

jumbo hotdog with classic sides of mustard, ketchup, relish, and diced onions

HOMESTYLE MAC & CHEESE

cavatappi pasta tossed in our house made cheese sauce covered in a seasoned breadcrumbs

COOKIE PLATTER

assortment of fresh baked cookies

ICE COLD DRINKS

assorted coke products and dasani bottle water

BALLPARK CHICKEN

SERVES 10 | \$300 (\$30/PP)

BALLPARK PEANUTS

roasted in the shell and lightly salted

CHIPS AND DIP

kettle cooked chips with a creamy ranch dip

CHICKEN TENDERS

crispy fried chicken tenderloins accompanied with bbq sauce, honey mustard, and ranch

WINGS

crispy chicken wings tossed in your choice of bbq or buffalo sauce with celery and carrot sticks, ranch

COLESLAW

shredded green and red cabbage with carrots tossed in a sweet and savory coleslaw dressing

COOKIE PLATTER

assortment of fresh baked cookies

ICE COLD DRINKS

assorted coke products and dasani bottle water



MURKY WATERS BBQ

SERVES 10 | \$400 (\$40/PP)

BALLPARK PEANUTS

roasted in the shell and lightly salted

CHIPS AND DIP

kettle cooked chips with a creamy ranch dip

PULLED PORK SANDWICHES

hand pulled smoked pork butt served with a classic bbq sauce and buns

SLICED BRISKET

slow smoked brisket served with a classic bbq sauce

POTATO SALAD

classic potato salad made with boiled potatoes mixed with fresh celery, onions, mayo, mustard, and seasonings

COWBOY BACON BEANS

slow cook pinto bean cooked with bacon and seasoned to perfection

ASSORTED MINI PARFAITS

banana pudding, apple cobbler and cheesecake

ICE COLD DRINKS

assorted coke products and dasani bottle water

TEX-MEX

SERVES 10 | \$350 (\$35/PP)

BALLPARK PEANUTS

roasted in the shell and lightly salted

CHIPS AND SALSA

tri colored tortilla chips served with our homemade salsa

TACO BAR

hand pulled carnita and shredded chicken. served with mango salsa, cilantro, and onions warm tortillas. seasoned black beans and yellow rice

ASSORTED MINI PARFAITS

tres leches, pineapple upside down cake and cheesecake

ICE COLD DRINKS

assorted coke products and dasani bottle water

SNACKS

***BOTTOMLESS POPCORN** **\$25 / \$2.50PP**

lightly seasoned bottomless basket of fresh popped corn

***TORTILLA CHIPS AND QUESO** **\$40 / \$4PP**

tri colored tortilla chips served with our in house queso

***KETTLE CHIPS AND FRENCH ONION DIP** **\$30 / \$3PP**

crispy chips serve with a creamy french onion dip

***PRETZELS WITH CHEESE SAUCE AND CREOLE MUSTARD** **\$50 / \$5PP**

made in house. soft warm pretzels accompanied with our in house cheese sauce

COLD APPETIZERS

***FRESH FRUIT PLATTER** **\$45 / \$4.50PP**

delicious fresh cut fruit featuring melons, berries, grapes, and tropical fruit

***VEGETABLE TRAY** **\$50 / \$5PP**

fresh garden vegetables including broccoli, cherry tomatoes, celery, baby carrots served with a creamy ranch dip

CHARCUTERIE BOARD **\$80 / \$8PP**

a delicious mix of meat, cheese, crackers, and fruit



* AVAILABLE FOR GAME DAY ORDERING UP TO THE 5TH INNING



HOT APPETIZERS

SERVES 10 | \$400 (\$40/PP)

*CHICKEN TENDERS \$75 / \$7.50PP

crispy fried chicken tenderloins accompanied with bbq sauce, honey mustard, and ranch

*WINGS \$100 / \$10PP

crispy chicken wings tossed in your choice of bbq or buffalo sauce with celery and carrot sticks, and ranch

BBQ NACHOS \$95 / \$9.50PP

murky waters pulled pork served with our in house cheese sauce and sweet heat bbq sauce all atop crispy tortilla chips

ENTREES

SERVES 10 | \$350 (\$35/PP)

MUFFULETTA \$100 / \$10PP

salami, ham, and prosciutto, provolone cheese, and olive salad on a toasted french bread

RED BEANS AND RICE \$65 / \$6.50PP

slow cooked red beans, sauteed vegetables and spices served with steamed white rice

SHRIMP PASTA \$150 / \$15PP

sauteed shrimp with creole seasoning served over pasta tossed in a garlic cream sauce

FLANK STEAK WITH RICE \$150 / \$15PP

marinated flank steak grilled and sliced served white cilantro lime rice

*GRILLED HOT DOGS \$60 / \$6PP

jumbo hotdog with classic sides of mustard, ketchup, relish, and diced onions

*CHEESEBURGERS \$100 / \$10PP

seasoned grilled beef patty with traditional sides of cheese, lettuce, tomato, onions, pickles

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DESSERTS

***COOKIES & BROWNIES PLATTER \$75 / \$7.50PP**
assorted cookie and brownies

ASSORTED MACARON TRAY \$75 / \$7.50PP
a mix of venezuelan chocolate, orange lemonade, toasted pistachio, cafe latte, passion fruit and strawberry fields macarons (3 per person)

BREAD PUDDING BITES WITH CARAMEL SAUCE \$95 / \$9.50PP
delicious bread pudding in bite size pieces rolled in cinnamon sugar and served with caramel sauce for dipping





ASSORTED CUPCAKES \$75 / \$7.50PP
a mixture of chocolate, red velvet, vanilla bean, jelly roll and peanut butter cupcakes






BEVERAGES

*SOFT DRINKS

Available by the 6-pack

 COCA-COLA	\$18
 COKE ZERO	\$18
 DIET COKE	\$18
 SPRITE	\$18

 BARQ'S ROOT BEER	\$18
 DR. PEPPER	\$18
 DASANI	\$18

* AVAILABLE FOR GAME DAY ORDERING UP TO THE 5TH INNING

BEER & WINE

ICE-COLD BEER Available by the 6-pack

*DOMESTIC BEERS \$36

Yuengling Traditional Lager, Yuengling Flight, Coors Light, Miller Lite

*SPECIALTY & LOCAL CRAFT BEERS \$42

Fly Llama Shuckers Mango, Fly Llama IPA, Fly Llama Bridget, Modelo, Blue Moon, Corona Premier, Hi Noon Seltzers

WINE BY THE BOTTLE

Available in 750ml bottle

Barefoot Wines is Biloxi Shuckers' House Wine. Fun, Flavorful and Affordable!

RED

BAREFOOT CABERNET SAUVIGNON, CALIFORNIA \$30
Big berry flavors of current, raspberry and blackberry jam fill the mouth; supple tannins and well balanced.

BAREFOOT MERLOT, CALIFORNIA \$30
A perfect combination of cherry, plum and mocha; rich and smooth with hints of baking spice.

MACMURRAY RANCH PINOT NOIR, CENTRAL COAST, CALIFORNIA \$36
This Pinot Noir has elegant varietal fruit character, with rich aromas and flavors of raspberry, cherry, red currant and boysenberries. Hints of mushroom are supported by a subtle oak influence.

WILLIAM HILL CABERNET, CENTRAL COAST, CALIFORNIA \$36
A blend of predominately Cabernet Sauvignon, with a touch of Syrah and Merlot, this Central Coast charmer is a dramatic wine with aromas of blackberries, fudge and fresh herbs. Black cherry, licorice and cassis notes on the palate are framed by well-structured tannins and a rich, full mouthfeel.

CARNIVOR CABERNET SAUVIGNON, CALIFORNIA \$36
Big and bold in style, Carnivor has a deep, inky color that alludes to its rich dark fruit layers.



WHITE

BAREFOOT PINOT GRIGIO, CALIFORNIA \$30
Citrus aromas lead into fresh fruit flavors of tart green apples and white peaches.

BAREFOOT CHARDONNAY, CALIFORNIA \$30
A smooth golden wine dripping with honeyed peach and Fuji apples, with a hint of vanilla and spice.

STARBOROUGH SAUVIGNON BLANC, NEW ZEALAND \$36
Starborough Sauvignon Blanc has layers of citrus and tropical fruit with hints of fresh green characters.

EDNA VALLEY CHARDONNAY, SAN LUIS OBISPO, CALIFORNIA \$36
The Edna Valley Chardonnay displays an attractive bouquet of quince, pear, ripe apple, apricot and light pineapple with underlying brown spice notes of cinnamon and clove.

BLUSH

BAREFOOT WHITE ZINFANDEL \$20
Fruity notes of sun-kissed strawberries, succulent pears, sweet pineapple and peaches.

BARTENDER SERVICES Pursuant to Mississippi State Alcohol and Beverage Control regulations all wine and spirit orders must be dispensed by a OVG Hospitality bartender. All wine and spirit orders will be subject to a one time \$50 bartender service fee for each event.

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FROM THE BAR

BARTESIAN PREMIUM COCKTAILS

*SINGLE MIXED DRINKS

\$12

A wide variety of Premium Cocktails are available on demand through our Bartesian mixed drink system. Crafted using our fine selection of spirits: Bacardi Rum, Tito's Vodka, 1800 Tequila, and Crown Royal Whiskey.

CHOOSE YOUR COCKTAIL

RUM BREEZE

MAI TAI

OLD FASHIONED

WHISKEY SOUR

LEMON DROP

GINGER PEACH TEA

HOUSE MARGARITA

MANGO MARGARITA

STRAWBERRY / GUAVA MARGARITA



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INFO & PROCEDURES

The Biloxi Shuckers Hospitality Department is available from 9:00am - 4:00pm Monday through Friday to assist with your food and beverage needs. Our staff is here to make your visit to MGM Park not only a fun event but a fantastic dining experience! Our Hospitality team can assist you with menu selection and special needs. If you have a special event or a unique client, the Hospitality team will make sure all of the details are handled.

SUITE PRE-ORDERING PROCEDURES

Please place all orders for weekday games by 4:00pm two (2) business days prior to the specific game or event date. Please place all weekend orders by 4:00pm Thursday. A Game Day Menu is available if you are not able to place your order by the specified times. Items that can be ordered after the specified times are denoted by *. We urge you to take advantage of advance ordering to ensure your catering needs are met. If you have any questions or to place your order, please contact the Catering Manager, Jamie Cleveland, at jamie.cleveland-pt@oakviewgroup.com

DELIVERY OF ADVANCE ORDERS

To provide the best experience to you and your guests, unless otherwise requested, we will deliver your pre-order when gates open, so your guests never have to wait on your order. Hot food will be kept in chafing dishes; cold food will be refrigerated. All cold beverages will be stocked in your suite cooler along with any room temperature beverages on the countertop of your suite. A suite attendant will be assigned to provide service to you and your guests throughout the event. This service includes suite set-up, greeting early guests, delivering food and beverage products, and personal attention for you and your guests.

INCLEMENT WEATHER

The team will make every effort to play each scheduled game. Game cancellations are rare and typically are not decided until after the scheduled game time. In the event that a game is canceled due to inclement weather, please be aware of the following policies:

- If you choose to cancel your food order for any reason, the Hospitality team must receive notification four (4) hours prior to scheduled game time.
- If a game is canceled prior to gates opening, the suite holder will not be held responsible for food orders. In this situation, you will be contacted by the Hospitality team.
- If the game is delayed prior to or during play, food will be delivered to your suite as planned and you will be responsible for payment unless the food order is canceled four (4) hours prior to scheduled game time.
- If you cancel your food that was pre-ordered a minimum of four (4) hours prior to scheduled game time, you may order from the posted menu in your suite when you arrive at the game. Please be aware that game time orders may take up to one (1) hour for delivery.

OUTSIDE FOOD & BEVERAGE

No outside food or beverage is allowed into MGM Park at any time. If you are planning a birthday party, celebration or special occasion please let us know how we can make everyone's experience a memorable one!

ALCOHOLIC BEVERAGES

It is not permitted to bring in or to leave the facility with alcoholic beverages. Mississippi State law prohibits the consumption of any alcoholic beverages by any person under the age of 21. Anyone under that age is legally prohibited from possessing or purchasing alcohol. Oak View Group reserves the right to refuse service to persons who appear to be intoxicated. As the provider of alcoholic beverages at MGM Park, Oak View Group takes very seriously its responsibilities under the law concerning the service of alcohol. The consumption of alcoholic beverages by intoxicated persons or by persons who appear to be intoxicated is also prohibited. You must ensure that all persons who consume alcoholic beverages in your suite are twenty-one years of age or older. Please request appropriate identification to ensure that your guests are of legal age. OVG Hospitality, for example, requires identification from anyone appearing to be under the age of 40, you may wish to adopt a similar policy in your suite.

PAYMENT

MGM Park is a cash facility; payment options for food and beverage orders include Cash, Visa, MasterCard, American Express, and Discover credit or debit cards. A card number, expiration date, CVV and billing zip code will be required at the time of the order. For pre-orders, the card on file associated with your account will be charged at the conclusion of your event.

TAX & SERVICES CHARGE

All catered events are subject to a 20% Management Charge. The Management Charge is the sole property of the food / beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities and wages), and is not charged in lieu of a tip or gratuity. This portion of the Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for an employee who provides services to guests (e.g., waitstaff employee, service employee service bartender, and the like), and no part of this portion of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guest.