



SUITE MENU 2024





GREETINGS!

Welcome to the 2024 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!

Alley Benefield

Alley Benefield, Catering Manager

Nashville Sounds Food + Beverage Department

First Horizon Park

O 615.515.1142

alley.benefield@sodexo.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@sodexo.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 20 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 550

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

Mini Corn Dogs

All Beef corn dogs dipped in corn batter and fried golden brown. Served with honey mustard and barbeque dipping sauces. 30 pieces

Seasonal Salad

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

Barbeque Meatballs

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

All Beef Hot Dogs

10 Grilled Nathan's® 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, Pop's pickles and American cheese

Hunt Brothers® Pizza

2 Pizzas, choice of cheese, pepperoni or sausage pizza

Freshly Baked Cookies

10 Jumbo cookies baked fresh and served warm from our kitchen





NASHVILLE SOUNDS PACKAGES continued

Serves approximately 10 guests

SOUTHERN BBQ

525

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

Coleslaw

Shredded cabbage and carrots tossed with a creamy slaw 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 Nathan's® 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

Freshly Baked Cookies

10 Jumbo cookies baked fresh and served warm from our First Horizon Park kitchen





NASHVILLE SOUNDS PACKAGES continued



Serves approximately 10 guests

TACO BAR

425

House Taco Beef

Seasoned ground beef mixed with fire roasted tomatoes, onions, and a dash of heat!

Shredded Fajita Chicken

House-pulled chicken, fajita spice, and mixed peppers and onions

Queso Blanco

Jalapeños and red peppers mixed into delicious white queso sauce

Seasoned Pinto Beans

Cooked with cumin, cilantro, onions, and chipotles

House Tortilla Chips

Warm Flour Tortillas

Condiments

Shredded lettuce, cheddar jack cheese, pico de gallo, cherry peppers, and guacamole

Freshly Baked Cookies

10 Jumbo cookies baked fresh and served warm from our First Horizon Park kitchen








SNACKS



Serves approximately 10 guests

-  **Bottomless Bucket of Freshly Popped Popcorn (GF)** 30
-  **Dry Roasted Peanuts (GF)** 25
Nutin' like a peanut in the shell, salted and roasted for the perfect ballpark flavor
-  **Ballpark-Made Kettle Chips with Roasted Onion Dip** 24
Sea salt seasoned natural cut potatoes
-  **Chips & Salsa (GF/VG)** 32
Fresh tomato pico, and salsa served with crisp tortilla chips
-  **Sounds Snack Mix** 35
Pretzels, yogurt covered raisins, M&M's® and Goldfish® crackers

-  **Frito Lay® Assorted Chips** 40
Mix and match 6 bags of Classic Lay's, Barbeque Lay's, Nacho Cheese Doritos, Cool Ranch Doritos, and Cheetos
-  **Soft Bavarian Pretzel Sticks** 50
10 Warm pretzels served with grain mustard and nacho cheese
- Spinach Artichoke Dip & Tortilla Chips** 70
Baked with parmesan cheese, served with house tortilla chips and baby carrots
- Charcuterie Board** 100
Chefs mix of cured meats and artisanal cheeses. Served with gourmet crackers and spicy brown mustard





APPETIZERS

Serves approximately 10 guests

Barbeque Meatballs

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

95

Crunchy Potato Skins (GF)

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

80



Mini Corn Dogs

All Beef corn dogs dipped in corn batter and fried golden brown. Served with honey mustard and barbeque dipping sauces. 30 pieces

65



Fries

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

28

Guacamole and Tortilla Chips

House-made guacamole and crisp tortilla chips

62



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

140



Southwest Chicken Egg Rolls

Crispy chicken egg rolls stuffed with cheese, beans, corn and peppers, served with chopped cilantro and ranch sauce

75





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 ranch dip

Seasonal Fruit and Berries (GF/ VG) 70

Watermelon, cantaloupe, honeydew melons, golden pineapple, grapes and seasonal berries

Chef's Seasonal Salad (GF/ VG) 80

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 45

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



Coleslaw 40

Shredded cabbage and carrots tossed with a creamy slaw dressing



Mac n' Cheese 65

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





FROM THE GRILL / SANDWICHES

Serves approximately 10 guests



Nathan's® All Beef Hot Dogs

75

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

Add Chili & Cheese

+20

Add Sauerkraut

+5



Gourmet Burgers

100

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



Stadium Brats

120

10 Stadium bratwursts with hoagie rolls and accompanying condiments



Southern Smoked Pulled Pork

100

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

Beyond® Burgers (VG)

90

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

Grilled Chicken Sandwiches

105




10 Chicken breasts grilled with lettuce, tomato, and pepper jack cheese. Served with Martin's® potato buns and condiments





PIZZA

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

	Cheese	30
	Pepperoni	30
	Sausage	30





SWEET SELECTIONS

Serves approximately 10 guests



Freshly Baked Cookies

50

10 Jumbo cookies served warm from our First Horizon Park kitchen



Double Fudge Brownies

50

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



Dippin' Dots (each)

11

Choice from Cookies and Cream, Rainbow Ice Cream, Cookie Dough, Ultimate Brownie Batter, Cherry N' Blue Razy Ice. One portion served in a Nashville Sounds' mini helmet



Assorted Ice-Cream Novelties

65

A combination of 10 ice cream novelties

8" Nothing Bundt Cakes

80

Red Velvet, Chocolate Chocolate Chip, Strawberries & Cream, and Confetti. Contact your suite catering manager to order your cake





BEVERAGES

SPIRITS* By the liter

Vodka

New Amsterdam	55
Tito's	105
Ketel One	140
Grey Goose	175

Gin

Bombay Original	105
Tanqueray	140

Bourbon & Whiskey

Fireball	80
Tullamore D.E.W.	90
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	175

Rum

Bacardi Superior	80
Capt. Morgan 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

Canned Cocktails By the 4-pack

Cutwater, Long Island Iced Tea	55
Cutwater, Lime Margarita	55
Cutwater, Pina Colada	55
Cutwater, Bloody Mary	55
Bacardi, Sunset Punch	55

Cocktail Mixers

By the quart

Bloody Mary Mix	22
Sweet and Sour Mix	15
Orange Juice	15
Grapefruit Juice	15
Cranberry Juice	15
Pineapple Juice	15
Club Soda	10
Tonic Water	10
Ginger Ale	10

* 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	42
By the six-pack	
Corona Extra	
Corona Light	
Corona Premier	
Heineken	
Modelo Especial	
Stella Artois	
Blue Moon	
Sam Adams Boston Lager	
Sierra Nevada Pale Ale	
Yazoo Amarillo Pale Ale	
Leinenkugel's Summer Shandy	
Hop and Harry's Tennessee Lager	
Bold Rock Hard Cider	
Yee Haw Kolsch	
Yee Haw IPA	
TailGate Orange Wheat	

Beyond Beer	42
By the six-pack	
White Claw Black Cherry	
White Claw Mango	
Twisted Tea	

American Premium Beer	35
By the six-pack	
Budweiser	
Bud Light	
Coors Light	
Miller Lite	
Miller High Life	32
Michelob Ultra	37

Non-Alcoholic Beer	42
By the six-pack	
Bud Zero NA	
Athletic Brewing Co.	
· Cerveza Atletica NA Light Copper	
· Upside Dawn NA Golden	
· Run Wild NA IPA	

Mix & Match Beer Package	140
Any combination of 18 beers	

Mix & Match Soft Drink Package	90
Any combination of 18 sodas and water	

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

Soft Drinks / Water	19
By the six-pack	
Pepsi	
Diet Pepsi	
Mountain Dew	
Diet Mountain Dew	
Starry Lemon Lime	
Aquafina Bottled Water	21

Sweet Tea & Lemonade	30
By the gallon	
Sweet Tea	
Unsweetened Tea	
Lemonade	

Community Coffee®	30
By the gallon	
Premium or Decaf Coffee	





WINE by the bottle



SPARKLING

Lunetta, Prosecco – Italy	55
Lemonade Stand, Lemonade Moscato – California	30

WHITE WINES

Sauvignon Blanc

Bota Box – Calif. One 3L Box = 4 Bottles	75
Bota Box Mini – 500ml = 3 Glasses	20
Casillero del Diablo Reserva – Chile	32

Pinot Grigio

Cavit – Italy	40
Ecco Domani – Italy	40

Riesling

Bota Box Mini – 500ml = 3 Glasses	20
Bully Hill, ‘Bass’ – New York	38
Chateau Ste. Michelle – Washington	32

Chardonnay

Bota Box – Calif. One 3L Box = 4 Bottles	75
Bota Box Mini – 500ml = 3 Glasses	20
Bully Hill Elise – New York	35
Canyon Road – California	30

RED WINES

Alternative Red

Trivento Golden Reserve Malbec – Argentina	70
Bully Hill, Sweet Walter Red – New York	35

Cabernet Sauvignon

Bota Box – Calif. One 3L Box = 4 Bottles	75
Bota Box Mini – 500ml = 3 Glasses	20
Z. Alexander Brown – California	60
High Heaven – Washington	52
Los Vascos – Chile	45
Frontera – Chile	30

Pinot Noir

Mark West – California	35
Cono Sur Bicicleta – Chile	32
Bota Box Mini – 500ml = 3 Glasses	20

Merlot

14 Hands – Washington	37
Two Vines – Washington	32
Bota Box Mini – 500ml = 3 Glasses	20

ROSÉ

Bonterra – California	45
Lemonade Stand, Strawberry Lemonade Rosé – California	30



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



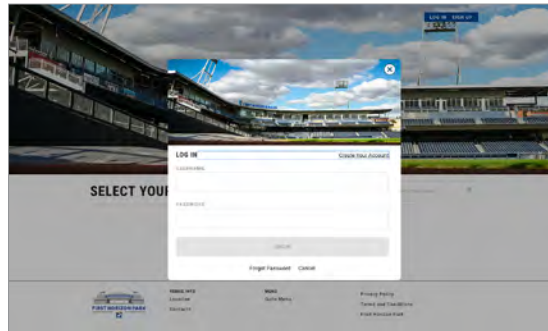
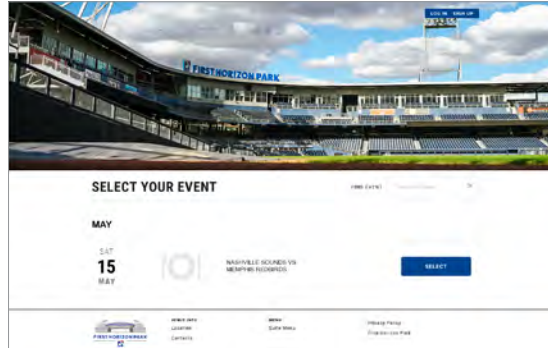


PLACING YOUR ORDER

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@sodexo.com



NEW ACCOUNT Already have an account? Log In

CONTACT INFO

FIRST NAME

LAST NAME

USER'S ADDRESS

PHONE

MOBILE NUMBER

FAX

LOGIN INFO

USERNAME

PASSWORD

CONFIRM PASSWORD

YOUR GROUP

COMPANY/DEPARTMENT/ROOM

ADDRESS

CITY

POSTAL ZIP CODE

COUNTRY

OTHER STATES

REGISTER ACCOUNT





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.

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
 Martin's Potato Rolls
 Dippin' Dots
 DET Distributing
 Frito Lay
 Pepsi
 Anheuser Busch-AJAX Turner
 Bully Hill Vineyards
 Sierra Nevada Brewing Co.

Yazoo Brewing Company
 Tito's Handmade Vodka
 Cutwater Spirits
 Hap and Harry's
 Yee Haw Brewing
 Fat Bottom Brewing Co.
 Delicato Family Wine



