



SUITE MENU 2023



LOUISVILLE SLUGGER®
FIELD



LOUISVILLE BATS AT LOUISVILLE SLUGGER FIELD | SUITE MENU 2023





Welcome!

Welcome to the 2023 season. It's going to be a fantastic year for entertaining at Louisville Slugger Field!

We are delighted to welcome you to Slugger Field for the new season. We hope that you and your guests have a fun, engaging, and memorable experience while you cheer the performances on the field.

From traditional fan-favorites to chef inspired specialties, everything we prepare is meant to enhance game day. Please reach out to me at the contact information listed below with any questions regarding our services. Here's to the Bats and to great times at Louisville Slugger Field. Welcome and thanks for joining us!

Joan Hagan



Joan Hagan, Catering Sales Manager
Louisville Slugger Field

O: 502.614.4516 C: 502.794.2306
E: joan.hagan@sodexo.com



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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, three (3) 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@sodexo.com**

On-Line Ordering **<https://louisvillesluggerfield.ezplanit.com>**

**Game Day Menu**

Look for this Game Day icon for items available for 2 hours from first pitch. (See page 25 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 12 guests

THE BALLPARK

625

Freshly Popped Kentucky Proud Popcorn (GF)

Bottomless bucket, nicely seasoned

Dry Roasted Peanuts (GF)

Peanuts in the shell, salted and roasted for the ballpark flavor

Chips and Salsa (GF)

Salsa fresca, served with crisp tortilla chips

Add Guacamole +25

All-Natural Chicken Tenders

24 Tenders, served with cool ranch 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

8 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

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

Freshly Baked Cookies

An assortment of gourmet 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 12 guests

THE LOUISVILLE BARBEQUE

550

Freshly Popped Kentucky Proud Popcorn (GF)

Bottomless bucket, nicely seasoned

Dry Roasted Peanuts (GF)

Peanuts in the shell, salted and roasted for the ballpark flavor

Chips and Salsa (GF)

Salsa fresca, served with crisp tortilla chips

Add Guacamole +25

All-Natural Chicken Tenders

24 tenders, served with cool ranch 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

10 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

An assortment of gourmet 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 12 guests

THE LITTLE ROOKIE

425

Freshly Popped Kentucky Proud Popcorn (GF)

Bottomless bucket, nicely seasoned

Dry Roasted Peanuts (GF)

Peanuts in the shell, salted and roasted for the ballpark flavor

Bat O'Rings

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*

All-Natural Chicken Tenders

24 Tenders, served with cool ranch 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

An assortment of gourmet cookies

This package pairs nicely with J Vineyards Pinot Noir





Four Pegs Smokehouse Packages

Serves approximately 12 guests

THE HOME RUN

650

Pretzel Bites and Beer Cheese

Salty pretzel nuggets and warm PBR beer cheese

Smoked Nuts

Shelled peanuts smoked with Rub Me Tender BBQ seasoning

Baby Back Ribs

2 Slabs of tender meaty baby back ribs cut into individual bones, served with BBQ sauce

Smoked Wings

50 Award winning jumbo smoked dry rubbed wings served with our signature BBQ sauce

Add Celery, Ranch, and Blue Cheese +25

Pulled Pork

Juicy slow smoked pulled pork; served with slider buns and sauce

White Cheddar Mac and Cheese

Delicious cheesy shells and cheese

Seasoned Green Beans

Green beans loaded with seasonings and smoked

Brisket Chili

Meaty smoked chili

Blueberry Cobbler

Classic BBQ dessert loaded with blueberries





Four Pegs Smokehouse Packages

Serves approximately 12 guests

THE TRIPLE PLAY

550

Pretzel Bites and Beer Cheese

Salty pretzel nuggets and warm PBR beer cheese

Smoked Wings

50 award winning jumbo smoked dry rubbed wings served with our signature BBQ sauce

Pulled Pork

Juicy slow smoked pulled pork; served with slider buns and sauce

Brisket

Tender 14 hour smoked brisket served with slider buns and BBQ sauce

White Cheddar Mac and Cheese

Delicious cheesy shells and cheese

Seasoned Green Beans

Green beans loaded with seasonings and smoked

Blueberry Cobbler

Classic BBQ dessert loaded with blueberries





A LA CARTE SELECTIONS





Snacks



Serves approximately 12 guests

	Freshly Popped Kentucky Proud Popcorn (GF)	25
	Bottomless bucket, nicely seasoned	
	Dry Roasted Peanuts (GF)	35
	Peanuts in the shell, salted and roasted for the ballpark flavor	
	House-made Kettle Chips with Dip	40
	Thick and hearty potato chips served with ranch dip	
	Chips and Salsa (GF)	40
	Salsa fresca, served with crisp tortilla chips	
	Add Guacamole +25 (pre-order only)	
	Pork Rinds with Pimento Cheese	50
	Soft Pretzel Bites & Beer Cheese	85

Pizza

River Falls Personal 8" Pizza

Pairs nicely with Stella Artois

	Classic Three Cheese	10
	A blend of mozzarella, Provolone and Parmesan cheese	
	Pepperoni	10
	Dry cured pepperoni	





Appetizers

Serves approximately 12 guests



All-Natural Chicken Tenders

120

24 tenders, served with cool ranch and barbeque dipping sauce



Crispy Chicken Wings

125

Classic Buffalo and barbeque wings, served with cool ranch dressing and celery sticks (36 per order)

Pairs nicely with Canyon Road Chardonnay

Meatballs

85

Grilled and tossed in a sweet chili sauce, served with pearl onions



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*



Cheese Curds Basket

80

White cheddar cheese battered and served with marinara sauce





Salads - Sides - Fruit - Vegetables

Serves approximately 12 guests



Basket of Garden Fresh and Local Crudités (GF) 70

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

Seasonal Fruit and Berries (GF) 85

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

Pairs nicely with White Claw Hard Seltzer

Spring Pasta Salad 55

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

Tossed Green Salad 55

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 60

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

Add Grilled Chicken Breast +25

Mac n' Cheese 60

Elbow macaroni baked with a blend of Jack and cheddar cheeses



Baked Potato Salad 65

With applewood smoked bacon, green onions, sour cream dressing

Ballpark Coleslaw (GF) 40

Chopped green and red cabbage and carrots mixed with traditional dressing

Baked Beans (GF) 45

Great Northern Beans slowly simmered with seasonings and local blackstrap molasses





From the Grill

Serves approximately 12 guests



All Beef Hot Dogs

12 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

Signature Sausage



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



Gourmet Burgers

12 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

115



Half & Half

6 Cattleman's burgers and 6 all beef hot dogs, with all the fixins

Grilled Chicken Breasts

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

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

Pairs nicely with Two Vines Merlot

Bacon Ale Sausage

A collaboration of two of the best ingredients: bacon and beer. Topped with tri-colored peppers, sliced onions, served on a sourdough hoagie

120

115

165

130





Wraps and Sandwiches

Serves approximately 12 guests

Gourmet Wraps

115

Choose 6 wraps (any combination) sliced into 12 halves

- **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
- **Grilled Veggie** – Grilled seasonal vegetables and leaf lettuce drizzled with a hint of balsamic vinaigrette

Pairs nicely with Canyon Road Chardonnay

Traditional Mini Beef Sliders

120

24 Sliders served with sliced cheddar, slider buns and condiments

Pairs nicely with Bonterra Equinox Red Blend

Barbeque Pork Sandwiches

135

Served with bold barbeque sauce and freshly baked buns

Smoked Chicken Sliders

125

Smoked pulled barbeque chicken, served with slider buns





Sweet Selections

Serves approximately 12 guests



Freshly Baked Cookies

50

An assortment of gourmet cookies



Cookies and Brownie Combo

65

An assortment of gourmet cookies and chewy brownies with generously studded chunks of fudge



Novelty Ice Cream

65

An assortment of 12 individual novelty ice creams

Rice Krispies® Treats (GF)

50

Mini Bundt Cakes

75

12 Assorted mini bundt cakes with butter cream topping

Bourbon Balls

45

A traditional Kentucky confection, merging bourbon, pecans and dark chocolate (12 extra-large candies per order)





BEVERAGES





Beverages

SPIRITS*

Vodka

New Amsterdam	70
Tito's	110
Ketel One	140
Grey Goose	175

Gin

Bombay Original	70
Tanqueray	135
Bombay Sapphire	140

Scotch

Dewar's White Label	105
Dewar's 12	150
Johnnie Walker Black	210

Bourbon & Whiskey



Railhouse Bourbon 95
Season 1, Limited Release
A private selection of a crafted bourbon only
available in premium areas of Slugger Field

Evan Williams Black	75
Seagram's 7 Crown	95
Jack Daniel's	140
Bulleit	150
Woodford Reserve	175
Crown Royal	175

Rum

Bacardi Superior	95
Captain Morgan Original Spiced	105

Tequila

Jose Cuervo Gold	105
Camarena Silver	105
Number Juan Blanco	185
Herradura	190

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





Beverages continued

Premium Beer / Other

By the six-pack

Bud Light	28	High Noon Hard Seltzer	37
Budweiser	28	Leinenkugel's	37
Coors Light	28	Michelob Ultra	37
Miller Lite	28	Modelo Especial	37
O'Doul's (non-alcoholic)	28	Sam Adams Boston Lager	37
Angry Orchard	37	Sierra Nevada Pale Ale	37
Blue Moon	37	Stella Artois	37
Corona Extra	37	White Claw Hard Seltzer	37
Falls City Hipster	37	Yuengling	37

Juice

By the four-pack 18

- Cranberry Juice
- Grapefruit Juice
- Orange Juice
- Pineapple Juice

Hot Beverages

25

By the 64 oz insulated thermos

- Premium Coffee
- Premium Decaffeinated Coffee

Soft Drinks / Other

18

By the six-pack

- Aquafina Bottled Water (16.9 oz)
- Brisk Iced Tea Lemon
- Diet Dr. Pepper
- Diet Mountain Dew
- Diet Pepsi
- Dr. Pepper
- Mountain Dew
- Orange Crush
- Pepsi
- Starry (lemon lime)
- Club Soda (10 oz)
- Ginger Ale (10 oz)
- Tonic Water (10 oz)





Wine

Sparkling

Domaine Ste. Michelle – Washington 100

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

Lunetta, Prosecco – Italy 70

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

Wycliff, Sparkling – California 45

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

Sauvignon Blanc

Whitehaven – New Zealand 70

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

Saget La Perriere – France 70

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

Bonterra – California 60

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

Pinot Grigio

Santa Cristina – Italy 75

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

Ecco Domani – Italy 60

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

Cavit – Italy 55

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

Alternative White

Roscato, Moscato – Italy 70

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

Chateau Ste. Michelle, Riesling – Washington 55

Crisp apple aromas and flavors with subtle mineral notes.

Chardonnay

Chateau Ste. Michelle – Washington 70

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

Mon Frère – California 65

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

Canyon Road – California 45

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

Rosé

Proverb – California 45

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

**Wine** continued**Merlot**

Bonterra – California 65

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

Clos du Bois – California 55

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

Two Vines – Washington 45

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

Malbec

Trivento Reserve – Argentina 60

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

Zinfandel

1000 Stories, Bourbon Barrel Aged – California 65

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

Pinot Noir

J Vineyards – California 100

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

Erath, Resplendent – Oregon 95

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

Mark West – California 65

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

Red Blend

“Les Legendes” Dom. Barons Rothschild (Lafite) – France 95

Blend of Cabernet and Merlot. Aromas of black fruit and liquorice.

Bonterra Equinox – California 75

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

Cabernet Sauvignon

Franciscan – California 75

Full-bodied, dry and intense with blackberry, cassis and dark cherry with mocha and vanilla.

Bonterra – California 65

Flavors of dark cherry, lingering finish. Made with 100% organically grown grapes.

Frontera – Chile 45

Fresh red fruits, notes of coffee and chocolate.





INFORMATION





Placing Your Order

ORDERING ONLINE IS EASY!

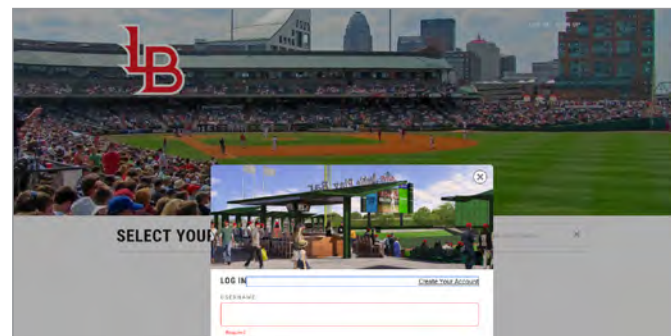
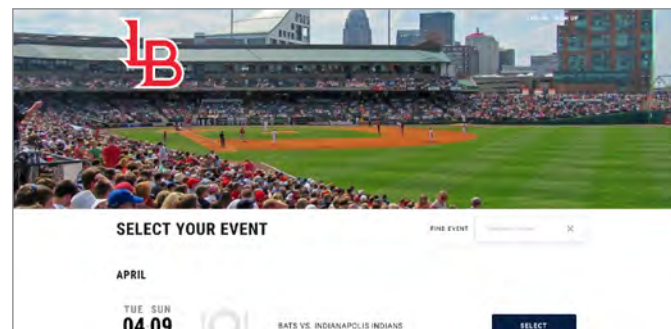
Already a Registered User?

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@sodexo.com.





The Fine Print

Timing

As you can imagine, it takes a little time to prepare for a party of 12 guests! So please place the order for your suite by 12:00 pm, three (3) business days prior to each game (by 12:00 pm Wednesday 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 for two (2) hours from first pitch. 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 five (5) 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

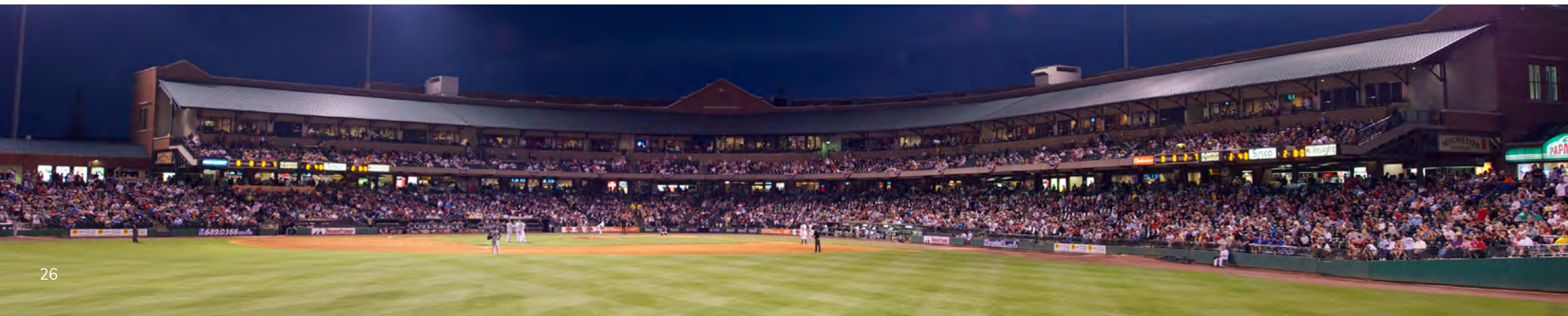
A team of suite attendants staff the suite level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional private suite attendants and bartenders are also available for a fee of \$150 plus 6% sales tax per attendant. Please let 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.







LOUISVILLE SLUGGER®
FIELD