



SUITE MENU

2026 NORFOLK TIDES



WELCOME



WELCOME, TIDES FANS!

The staff would like to welcome you to another season at Harbor Park! We are thrilled to have you join us for an exciting Norfolk Tides baseball game. It is our pleasure to assure you and your guests have an enjoyable and relaxing experience.

This 2026 season is sure to please with our collection of menu items such as our Wing Bar, and Smoked Beef Brisket along with classic baseball favorites like All-American Hot Dogs and Southwestern Nachos. For your convenience, we have put together Meal Deals and Beverage Packages to help take the guesswork out of ordering for you and your guests. 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 Past Time, 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.

New this season, additional food orders wanting to be placed will end in the middle of the 5th inning, then your suite server will enter your suite around the top of the 7th inning to remove all remaining food from the suite. This is being done in conjunction with health policies to protect everyone from food born illnesses. Ask your serve for takeout containers if you desire.

Please take a look at the 2026 Suite Menu and information guide describing all the premium food and services available to you as a suite holder. And for your convenience there are two ways to place your order - an online order or over the phone. 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
2026 season and can't wait to see you at the ballpark!**

Sarah Logue
SARAH LOGUE
General Manager



PARTY BUNDLES

These bundles are sure to please all appetites. We've got you covered from snacks and apps to entrees and desserts. These selections are packaged to serve up to 12 guests.

ALL AMERICAN

PEANUTS

fresh roasted in the shell and lightly salted

GRAND SLAM TRIO

a real triple play featuring favorites from our fruit, vegetable and cheese platters, served with ranch dressing, fresh crackers and garnished with grapes

CHICKEN TENDERLOINS

breaded strips of chicken, fried to a delicate, crunchy golden brown and served with a honey mustard dipping sauce

HOT DOG AND HAMBURGER PLATTER

hearty all beef gwaltney hot dogs and juicy all beef hamburgers served with lettuce, tomatoes, diced onions and the traditional condiments along with fresh baked buns

BISTRO STYLE POTATO SALAD

red bliss potatoes mixed with peppers, red and green onions, tossed in a dijon dressing

ASSORTED COOKIES

an assortment of one dozen jumbo fresh baked cookies

\$370

THE SMOKEHOUSE

\$385

TWELVE HOUR SMOKED BEEF BRISKET

sliced, served with crispy onion straws and our signature BBQ sauce

BBQ CHICKEN BREAST

oven roast chicken served with our signature BBQ sauce

FRESH FRUIT PLATTER

seasonal fruit varieties

TRIPLE CHEDDAR MACARONI & CHEESE

breadcrumb topping

BISTRO STYLE POTATO SALAD

red bliss potatoes mixed with peppers, red and green onions, tossed in a dijon dressing

CHEDDAR JALAPENO MUFFINS

fresh baked cornbread muffins with diced jalapenos



APPETIZERS

Serves up to 12 guests

HOT

CRISPY WING BAR

served with choice of 2 sauces: buffalo sauce, sweet chili sauce, smoked BBQ sauces and a blue cheese dip

\$155

SOUTHWESTERN NACHO BAR

served with queso blanco sauce, sour cream, house made salsa rojo sauce and sliced jalapenos

\$55

CHICKEN TENDERS

FULL \$92 | HALF \$49
breaded strips of chicken, fried to a delicate, crunchy golden brown and served with a honey mustard or BBQ dipping sauce

COLD

MARKET FRESH FRUIT PLATTER

fine selection of freshest fruits of the season to create an artful display

\$60

MARKET FRESH VEGETABLE PLATTER

\$50

crisp, fresh seasonal vegetables served with ranch dressing

CHARCUTERIE BOARD

local cheeses, meats, crackers or bread and other accompaniments like fruit, nuts, olives, and spreads.

\$60

GRAND SLAM TRIO

\$85

a real triple play featuring favorites from our fruit, vegetable, and cheese platters



BALLPARK CLASSICS

Serves up to 12 guests

CHICKEN STREET TACOS \$105

grilled ancho chicken, salsa rojo, avocado crema, queso fresco and pickled red onions

TWELVE HOUR SMOKED BEEF BRISKET \$95

smoked beef brisket, sliced, served with crispy onion straws and our signature bbq sauce

TRIPLE CHEDDAR MACARONI & CHEESE \$55

breadcrumb topping

FRANKLY SPEAKING \$80

all beef hot dogs served with diced onions, sweet relish, and the traditional condiments along with fresh baked buns

KOSHER PARTY \$85

all beef kosher dogs served with diced onions, sweet relish and all the traditional condiments and with fresh baked buns

PULLED PORK BBQ \$95

potato slider rolls, sweet BBQ sauce and sliced pickles

THE BURGER \$85

all beef patties lightly seasoned and grilled, served with all the traditional condiments and freshly baked buns

PLANT BASED BURGER BAR \$135

served with tomatoes, lettuce, sliced red onions, and sliced pickles, served with a freshly baked bun

LOUISVILLE SLUGGER \$80

italian sausage served on a bed of sauteed onions & peppers along with traditional condiments and a fresh baked hoagie bun

YNOT PIZZA \$45

 made fresh, hot and delicious hand tossed 18" cheese or pepperoni pizza, serves approximately 8 people

SALADS

Serves up to 12 guests

LOADED PASTA SALAD \$40

smoked gouda, cheddar cheese, applewood bacon, scallions, and hard-boiled eggs

CREAMY SOUTHERN COLE SLAW \$30

colorful greens, and horseradish dressing

CLASSIC CAESAR SALAD \$40

crisp cut whole hearts of romaine lettuce served with caesar dressing, parmesan cheese and garlic croutons, tossed to order for freshness

WITH CHICKEN \$56

BISTRO STYLE POTATO SALAD \$30

red bliss potatoes mixed with peppers, red and green onions, tossed in a dijon dressing



SNACKS

Serves up to 12 guests

POPCORN

bottomless basket of freshly popped and lightly seasoned corn

\$16

PEANUTS

freshly roasted in the shell and lightly salted

\$20

KETTLE CHIPS

served with onion dip

\$18

SALSA SAMPLER

served with nacho chips and salsa rojo, salsa verde, and pico de gallo sauces

\$20

DESSERTS

Serves up to 12 guests

ASSORTED DESSERT BARS

an assortment of lemon, blondie with pecan, secret treasure, and brownie bars

\$70

ASSORTED COOKIES

an assortment of one dozen freshly baked cookies

\$32

COOKIE AND BROWNIE PLATTER

chocolate chunk cookies, triple chocolate fudge brownie and blondie

\$65

There is a \$10.00 Cake Fee for approved cakes brought in from the outside.



BEVERAGES

NON-ALCHOLIC

CAN SODA (6-PACK) \$16

pepsi, diet pepsi, starry, mountain dew, ginger ale, dr. pepper

BOTTLE WATER (6-PACK) \$14

aquafina

MIXERS

JUICE \$7

orange juice, cranberry juice - 15.2oz each

TONIC WATER, CLUB SODA (LITER) \$7

BLOODY MARY MIX (LITER) \$10

FROM THE BAR

liquor in 750mL bottles

VODKA

GREY GOOSE	\$77
THREE OLIVES VODKA	\$50

SCOTCH

DEWAR'S	\$63
J&B	\$48

GIN

TANQUERAY	\$65
BROKERS	\$55
AMSTERDAM	\$45

RUM

BACARDI LIGHT	\$44
KRAKEN BLACK SPICE	\$50

WHISKEY

JIM BEAM	\$43
JACK DANIEL'S	\$65
FOUR ROSES	\$60
TRAVELLER WHISKEY	\$85

BLEND

CROWN ROYAL	\$70
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OTHER

FIREBALL	\$45
JOSE CUERVO GOLD	\$51
JAGERMEISTER	\$60
PATRON	\$120



BEVERAGES

BEER LIST

all beer is served per 6-packs

DOMESTIC (160Z)

BUDWEISER
BUD LIGHT
MILLER LITE
COORS LIGHT
MICHELOB ULTRA
BLUE MOON
YUENGLING LAGER

CRAFT BREWS (12 OR 16OZ CANS)

BOLD ROCK APPLE CIDER	\$49
HAZY LIKE A FOX - 12OZ	\$38
BACK BAY ORANGE CRUSH - 12OZ	\$38

IMPORTS (16OZ CANS)

CORONA

SELTZERS (16OZ CANS)

WHITE CLAW (BLACK CHERRY OR MANGO)

READY TO DRINK (12OZ | 4PACK)

SURFSIDE TEA + VODKA \$39
SURFSIDE TEA & LEMONADE + VODKA \$39

WINE LIST

all wines are priced per 750ml bottle

WHITE WINES

CUPCAKE VINEYARDS CHARDONNAY	\$28
BENZIGER SONOMA COUNTY CHARDONNAY	\$32
CUPCAKE VINEYARDS PINOT GRIGIO	\$28
CHLOE PINOT GRIGIO	\$28
13 CELSIUS MARLBOROUGH SAUVIGNON BLANC	\$32

RED WINES

CUPCAKE VINEYARDS CABERNET SAUVIGNON \$28
TRIBUTE CABERNET SAUVIGNON \$45
IMAGERY PINOT NOIR \$48

BLUSH WINE

CUPCAKE VINEYARDS ROSÉ \$28

SPARKLING WINES

SILVER GATE BRUT \$25
CHLOE PROSECCO \$36



INFO & PROCEDURES

The Harbor Park Hospitality Department is available from 10:00am - 4:00pm Monday through Friday to assist with your food and beverage needs.

Our staff is here to make your visit to Harbor 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

To provide the freshest and highest quality of food service, we request that all food and beverage orders be placed three (3) business days prior to each game. To place your order or if you have any questions with placing your pre-order, please contact us by phone (757) 624-1048 x 113, fax to (757) 640-0527, or email suitecatering@norfolktides.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 until it is time to deliver. 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.

OUTSIDE FOOD & BEVERAGE

No outside food or beverage is allowed into Harbor Park Stadium at any time. Our menus provide a variety of food options - from Party Bundles to appetizers, ballpark classics and more! 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!

PAYMENT

Harbor Park is a cashless facility; payment options for food and beverage orders include 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 preorders, the card on file associated with your account will be charged unless other payment options are provided at the conclusion of your event.

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 six (6) 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 six (6) hours prior to scheduled game time.
- If you cancel your food that was pre-ordered a minimum of six (6) 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.

TAX & MANAGEMENT CHARGE

All suite charges are subject to a 20% Management Charge as well as all state and local taxes of 12.5%. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.