



Suite Food Ordering

Any questions can be directed to our VP of Food and Beverage Operations, Logan Taylor.

Office Number: 864.386.1102

Web Site:

<https://suitecatering.greenvilledrive.com>

Food and Beverage Staff

Director of Premium Hospitality & Catering

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Advance Ordering

Game Day:

Monday – Order placed by 5:00pm on prior Thursday

Tuesday – Order placed by 5:00pm on prior Friday

Wednesday – Order placed by 5:00pm on prior Monday

Thursday – Order placed by 5:00pm on prior Tuesday

Friday – Order placed by 5:00pm on prior Wednesday

Saturday – Order placed by 5:00pm on prior Thursday

Sunday – Order placed by 5:00pm on prior Friday

Game Day Ordering

An In-game Menu is available to all suite customers. All suites are equipped with a phone to connect you directly to the Suite Kitchen. You will also have a dedicated Suite Attendant for the game.

Cancellations/Inclement

Weather Policy

The suite guest is responsible for food and beverage orders if the game is cancelled after the gates are open. If the game is cancelled before the gates open, the suite guest is not responsible for the hospitality order. If for some reason it becomes necessary to cancel your order, please be advised that a 24-hour prior notice must be provided, or you will be assessed a charge of 50% of the hospitality invoice.

Personalized Service

Greenville Drive Luxury Suites are staffed with attendants to ensure your satisfaction. It is their responsibility to service your needs, see that your orders are delivered correctly, and take any additional orders. On all suite transactions, an 18% service charge is assessed. **This is not a gratuity.** If you receive exceptional service from a member of your suite staff, you are welcome to leave gratuity.



Suite Equipment

All hospitality equipment (chafing dishes, bottle openers, etc.) provided are the property of the Greenville Drive. Any damage or loss of equipment by a guest will be charged to the guest. Your suite will be stocked with all your service needs. Plates, napkins, cutlery, cups, bottle openers, and the like will be stored in the cabinets in your suite. Any additional needs can be addressed by your attendant.

Be A Team Player...Drink Responsibly!

It is the suite holder's or its representative's responsibility to monitor and control alcohol consumption within the suite. The Greenville Drive reserves the right to

discontinue the sales of alcoholic beverages without restrictions. Alcoholic beverages purchased at Flour Field are for on premise consumption only. State law prohibits any alcoholic from entering or exiting the stadium. Anyone under the age of 21 is, by law, not permitted to consume or purchase alcoholic beverages. The Greenville Drive is dedicated to providing a quality experience that promotes enjoyment and safety for all. This is best achieved when moderation is practiced.

PLEASE, DO NOT DRINK AND DRIVE.



Beverages

— Beer —

Domestic Beer - \$5/each

- Bud Light - \$5/can
- Budweiser - \$5/can
- Coors Light - \$5/can
- Michelob Ultra - \$5/can
- Miller Lite - \$5/can
- Yuengling - \$5/can

Craft Beer

- Allagash White - \$6/can
- Bold Rock Apple Cider - \$6/can
- Greenville IPA - \$6/can
- Modelo - \$6/can
- Stella Artois - \$6/can
- Trifecta - \$6/can
- White Claw Black Cherry Seltzer - \$6/can
- White Claw Mango Seltzer - \$6/can
- Wicked Weed Day Light - \$6/can
- Wicked Weed Pernicious - \$6/can

— Wines —

White Wines

- Dark Horse Brut - \$12/two-serving can
- Dark Horse Brut Rose - \$12/two-serving can
- Dark Horse Sauvignon Blanc - \$12/two-serving can
- Proverb Chardonnay - \$20/bottle
- Proverb Pinot Grigio - \$20/bottle
- Benziger Family Chardonnay - \$30/bottle
- Stella Rosa Moscato D'Asti - \$30/bottle
- Popup Sparkling Chardonnay - \$30/bottle
- La Marca Prosecco - \$30/bottle
- Castello Banfi "San Angelo" Pinot Grigio - \$40/bottle

- Whitehaven Sauvignon Blanc - \$40/bottle
- Kunde Family Chardonnay - \$40/bottle
- Tattinger Brut Prestige - \$75/bottle
- Domaine Carneros Brut Rose - \$75/bottle
- King Estate Pinot Gris - \$75/bottle
- Mason Louis Jadot Chablis - \$75/bottle

Red Wines

- Dark Horse Pinot Noir - \$12/two-serving can
- Proverb Cabernet Sauvignon - \$20/bottle
- Proverb Pinot Noir - \$20/bottle
- Geyser Peak Cabernet Sauvignon - \$30/bottle
- Mark West Black Label Pinot Noir - \$30/bottle
- Austin Hope "Barrel 19" Cabernet Sauvignon - \$40/bottle
- Owen Roe "Grower's Guild" Pinot Noir - \$40/bottle
- Orin Swift Abstract Red Blend - \$75/bottle

— Non-Alcoholic —

12oz Soft Drinks

- Aquafina - \$3/bottle
- Diet Pepsi - \$3/can
- Pepsi - \$3/can
- Sierra Mist - \$3/can
- Blackberry Bubby - \$3/can
- Lime Bubby - \$3/can

Pitchers

- Sweet Tea - \$10/pitcher
- Pink Lemonade - \$10/pitcher
- Coffee - \$10/pitcher
- Hot Chocolate - \$10/pitcher



Food

— Snacks —

Fresh Popcorn Basket - \$12

Potato Chip Basket - \$12

Roasted Peanuts Basket - \$12

Chips and Dip - \$14

warm queso, California guacamole, and salsa

Snack Basket - \$20

chips, popcorn, and peanuts

Cracker Jack Basket - \$22

— Appetizers —

Ballpark Fries - \$12

beer battered, long-cut fries

1st Base Buffalo Chips - \$12

freshly fried potato chips coated with Buffalo sauce and topped with blue cheese crumbles

Drive Fish Sandwich - \$14

fried fish, cabbage slaw, lime, tartar sauce





Food

— Appetizers —

Home Plate Truffle Fries - \$18

beer battered long-cut fries with truffle oil and Manchego cheese

Nachos - \$24

chicken or steak, lettuce, tri color chips, guacamole, jalapeños, pico de gallo, sour cream

Warm Soft Pretzels - \$30

6 soft baked pretzels served with cheese sauce

Charcuterie and Cheese Board - \$30

3 meats, 3 cheeses, fruits, olives, and marmalades

— Group Platters —

Hot Dogs - \$20

4 all-beef hot dogs, served with buns

Grilled Italian Sausages - \$26

4 sausages served with buns, grilled peppers and onions

Grilled Chicken or Steak Quesadillas - \$32

3 quesadillas, served with sour cream, guacamole, and pico de gallo





— Group Platters —

Hamburgers - \$35

4 build-your-own burgers, served with lettuce, tomato, onion, sliced cheese, and pickles

Chicken Tenders - \$35

4 orders of chicken tenders, served with honey mustard or BBQ sauce

— Pizza —

Cheese - \$25 🍷

Meat Lovers - \$33 🍷

Margherita - \$28 🍷

Pepperoni - \$30 🍷

Cauliflower - \$33 🍷





— Salads —

Serves 4 people

Caprese - \$28 🌱

Crispy crostini's served with mozzarella, tomatoes, balsamic glaze, olive oil and fresh basil

Wedge- \$36 🌱

Salad served with creamy ranch dressing, bacon bits, tomatoes, scallions, bleu cheese, and croutons

Cobb - \$28 🌱

Mixed greens, parboiled egg, cherry tomatoes, red onions and blue cheese

— Desserts —

Mini Macaron Tray - \$30

15 assorted mini macarons, flavors include Chocolate, Lemon, Raspberry, Coffee, Pistachio, and Vanilla

Cupcake Tray - \$35

10 assorted full-size cupcakes, flavors include Chocolate Cream, Confetti, and Red Velvet

Chocolate Chip Cookie Tray - \$26

10 Fresh-baked chocolate chip cookies

Brownie Platter - \$26

10 fudgy brownies

Cheesecake Bites - \$26

10 assorted mini cheesecakes





— Preorder Packages —

The Tony C - \$70

One pizza of your choice, breadsticks, garden salad, popcorn, peanuts, chips, and sweet tea

The Home Team - \$70

3 hamburgers, 3 hotdogs, 3 orders of chicken tenders, jalapeno coleslaw, popcorn, peanuts, chips, and sweet tea

The Bullpen - \$80

Pulled pork, pulled chicken, brisket, buns, jalapeno coleslaw, popcorn, peanuts, chips, and sweet tea

