



SUITE MENU

2025 MEMPHIS REDBIRDS



WELCOME



WELCOME, MEMPHIS REDBIRDS FANS!

Welcome to another season at AutoZone Park! We are thrilled to have you join us for an exciting Memphis Redbirds baseball game. It is our pleasure to ensure you, and your guests, have an enjoyable and relaxing experience. This 2025 season is sure to please with our collection of menu items such as our Cheese and Sausage Board or Crispy Boneless Wing Bar along with your Classic Ballpark Favorites. For your convenience, we've created delicious Suite Packages to take the guesswork out of ordering for you and your guests. Each package offers a great balance of ballpark fare, local favorites, and made-from-scratch items, ensuring that no matter what your appetite calls for, it will satisfy a broad range of tastes. Whatever your needs may be, we've got you covered. Whether you are celebrating a birthday, enjoying a 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 available to help accommodate any specific health requirements and ensure your needs are met.

Please take a look at our 2025 Suite Menu and information guide, which details all the premium food and services available to you as a suite holder. For your convenience, you can place your order in one of two ways: online or by phone. As partners of the Memphis Redbirds, 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
2025 season and can't wait to see you at the ballpark!***

For your convenience you may place your food order through the suite pre-order portal at memphisredbirds-xspot.xenial.com/#/ login

Jazmyne Jones
JAZMYNE JONES
Catering Supervisor

Chris Vance
CHRIS VANCE
Executive Chef

Please contact the Catering Supervisor, Jazmyne Jones
by email Jazmyne.Jones@oakviewgroup.com or by phone at 901-512-3915



PACKAGES

BBQ PACKAGE

\$599 SERVES 12 GUESTS

\$899 SERVES 18 GUESTS

12-HOUR HOUSE-SMOKED BEEF BRISKET ^{DF}

crispy onion straws, signature bbq sauce

BARBEQUE PULLED PORK ^{DF}

potato slider rolls

WATERMELON & MINT PLATTER ^{V, GF, DF}

seedless watermelon, fresh mint

TRIPLE CHEDDAR MACARONI AND CHEESE

breadcrumb topping

LOADED PASTA SALAD

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

CREAMY SOUTHERN RAINBOW SLAW ^{V, GF, DF}

colorful greens, horseradish dressing

CHEDDAR JALAPEÑO CORNBREAD

maple butter

*SUGGESTED ADD ONS:

LOCAL SAUSAGE OR BEER BRAISED BRATWURST \$125

potato sausage rolls

WARM PRETZEL NUGGETS

\$53

beer cheese dip

FRESH FRIED TORTILLA CHIPS AND WARM NACHO CHEESE

\$24

GAME DAY PACKAGE

\$438 SERVES 12 GUESTS

\$657 SERVES 18 GUESTS

CRISPY BONELESS WING BAR

buffalo, sweet chili, smokey bbq and blue cheese dip

ALL BEEF HOT DOGS

split top potato rolls, traditional condiments

MINI BEER CHEESEBURGERS

potato slider bun, crispy onion straws

CHEESE AND SAUSAGE BOARD

local cheeses, sausages, assorted mustards, gherkins, garlic crostini

FRESH VEGETABLE STICKS AND DIP

carrot, celery, asparagus, cucumbers, broccoli, cauliflower, scallions, peppers, buttermilk ranch dip

KETTLE CHIPS & ONION DIP

SALSA SAMPLER ^{V, GF}

salsa rojo, salsa verde, pico de gallo

TINY TWIST CRUNCHY PRETZELS

SOUVENIR BOTTOMLESS POPCORN

*SUGGESTED ADD ONS:

SOUTHWESTERN NACHO BAR

\$70

queso blanco, sour cream, house made salsa rojo, jalapeños

add: smoked pulled pork, or chopped chicken, local bbq sauce +\$60

PIMENTO CHEESE SPREAD

\$48

served with fresh pita chips

We have notated any foods that may contain ingredients with dietary restrictive concerns. Please speak with your server for further questions or concerns regarding dietary needs

SNACKS

Serves 12 people

SOUVENIR BOTTOMLESS POPCORN ^{V, GF, DF} **\$33**

SOUVENIR PEANUT BUCKET ^{V, GF, DF, CN} **\$45**

TINY TWIST CRUNCHY PRETZELS ^V **\$15**

KETTLE CHIPS & ONION DIP **\$27**

SALSA SAMPLER ^{V, GF, DF} **\$30**

salsa rojo, salsa verde, pico de gallo, and fresh fried tortilla chips

GUACAMOLE & CHIPS ^{V, GF, DF} **\$30**

fresh fried tortilla chips



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V – Vegan friendly | CN – Contains Nuts | DF – Dairy Free | GF – Gluten Free



APPETIZERS

Serves 12 guests

COOL

PIMENTO CHEESE SPREAD \$48
served with fresh pita chips

FRESH SEASONAL FRUIT ^{V, GF, DF} \$75

SAUSAGE AND CHEESE BOARD \$83
sausage, local cheeses, assorted mustards gherkins, and garlic crostini

FRESH VEGETABLE STICKS AND DIP \$60
carrot, celery, asparagus, cucumbers, broccoli, cauliflower, scallions, peppers, buttermilk ranch dip

WARM

CRISPY BONELESS WING BAR \$86
buffalo, sweet chili, smokey bbq sauces & blue cheese dip

SOUTHWESTERN NACHO BAR \$70
queso blanco, sour cream, house made salsa rojo, jalapeños
add: smoked pulled pork, or chopped chicken, local bbq sauce +\$60

WARM PRETZEL NUGGETS \$53
beer cheese dip



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SALADS

Serves 12 people

WATERMELON & MINT PLATTER ^{V, GF, DF} **\$68**
seedless watermelon, fresh mint

KALE & BRUSSEL SPROUT CAESAR SALAD **\$53**
garlic croutons, parmesan cheese

CREAMY SOUTHERN RAINBOW SLAW **\$45**
colorful greens, horseradish dressing

LOADED PASTA SALAD **\$60**
smoked gouda, cheddar, applewood bacon,
scallions and hard-boiled eggs

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ENTREES, SAUSAGES & DOGS

Serves 12 guests

CHICKEN STREET TACOS \$150

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

SMOKED BEEF BRISKET \$240

jalapeño cheddar cornbread, maple butter, sweet bbq sauce, fried onion straws

TRIPLE CHEDDAR \$83

MACARONI AND CHEESE

breadcrumb topping

ALL BEEF HOT DOGS \$112

split top potato roll, traditional condiments

top your dogs:

add a side of chili, diced onions and shredded cheese +\$70

MINI CHEESEBURGER SLIDERS \$113

potato slider bun, crispy onion straws

BBQ PULLED PORK OR BBQ PULLED CHICKEN \$156

sweet bbq sauce, potato slider rolls, sliced pickles

BURGER BAR \$162

plum tomatoes, butter lettuce, red onions, house made pickles

add: plant based burger \$14 a piece

COUNTRY HAM BISCUITS \$140

country ham, buttery biscuits

LOCAL SAUSAGE OR BEER BRAISED BRATWURST \$125

potato sausage rolls

PIZZA

*delivered hot when you arrive
standard pizza size is 12 slices*

CLASSIC CHEESE PIZZA ^V \$40

Italian tomato sauce, four cheese blend

VEGETARIAN PIZZA ^V \$40

four cheese blend, mushrooms, bell peppers, onions, black olives

PEPPERONI PIZZA \$45

four cheese blend, spicy pepperoni

BBQ PIZZA \$47

bbq sauce, shredded mozzarella cheese, grilled chicken or pulled pork, pickled jalapeños, sliced red onions

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DESSERTS

Serves 12 guests

COOKIE & BROWNIE PLATTER **\$95**

chocolate chunk cookies, triple chocolate fudge brownies, toffee blondies

PLATTER OF WARM CHOCOLATE CHUNK COOKIES **\$55**

delivered hot and fresh when you are ready

CELEBRATION CAKE **(MARKET PRICE)**

decorated for your special occasion

BAG OF WARM CHURROS **\$75**

cinnamon sugar, chocolate dipping sauce

ICE CREAM SUNDAE BAR **\$110**

comes with 12 ice cream helmets

6 chocolate and 6 vanilla, and assorted toppings

flavor amounts can adjust upon request

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BEVERAGE PACKAGES

THE COOLER PACKAGE

\$220

one (1) 6pk of each of the following

COORS LIGHT

MILLER LITE

COORS BANQUET

BLUE MOON

MICH ULTRA

COCA-COLA

DIET COKE

SPRITE

12 BOTTLED WATERS

MADE IN MEMPHIS

\$180

one (1) 6pk of each of the following:

MEMPHIS MADE FIRESIDE / AMERICAN AMBER RED ALE

MEMPHIS MADE COVHEFE HEFEWEIZEN / WHEAT ALE

GOLDCREST 51 BOCK / SMALL BATCH LAGER

SOUL AND SPRITS HOUND DOG / BAVARIAN WHEAT ALE

VINEYARD PARK

\$150

one (1) bottle of each of the following:

PURPLE TOAD VINO BLANCO

PURPLE TOAD VINO ROSSO

PURPLE TOAD TROPICAL SANGRIA

PURPLE TOAD BLACK AND BRUISED



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BEVERAGES

All beverages sold in 6 packs of 12oz cans unless otherwise noted

BEER

DOMESTIC

COORS LIGHT	\$36
COORS BANQUET	\$36
MILLER LITE	\$36
BUD LIGHT	\$36

IMPORT

CORONA	\$46
HEINEKEN	\$46
HEINEKEN SILVER	\$46
DOS EQUIS	\$46
PERONI 16.9 OZ CANS	\$46

CRAFT

MEMPHIS MADE FIRESIDE	\$53
MEDDLESOME 201 HOPLAR	\$53
GOLDCREST 51	\$53
MEMPHIS MADE COVHEFE HEFEWEIZEN	\$53
NEW BELGIUM VODOO RANGER JUICY HAZE IPA	\$53
SOUL AND SPIRITS HOUND DOG	\$53
BLUE MOON	\$53

SELTZERS

WHITE CLAW blackcherry, mango, grape	\$47
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NON-ALCOHOLIC

SODAS AND WATERS

COCA-COLA	\$21
DIET COKE	\$21
COCA-COLA ZERO SUGAR	\$21
DR PEPPER	\$21
SPRITE	\$21
BARQ'S ROOT BEER	\$21
POLAR ICE SPARKLING WATER	\$25
DASANI 16.9 OZ BOTTLES	\$18

JUICES AND TEAS

GOLD PEAK BLACK TEA 18.5 OZ unsweetened, sweetened 4pk	\$25
SNAPPLE KIWI STRAWBERRY 20 OZ	\$25
SNAPPLE HALF AND HALF 16.9OZ	\$25
FLORIDA'S NATURAL cran-apple splash, pink grapefruit splash, juice orange, concord grape splash	\$25
PINEAPPLE JUICE	\$25

ENERGY DRINKS

C4 CARBONATED ENERGY 16 OZ Hawaiian punch, watermelon jolly, green apple	\$25
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NON-ALCOHOLIC BEER

ATHLETIC BREWING UPSIDE DOWN GOLDEN	\$53
ATHLETIC BREWING RUN WILD IPA	\$53
BLUE MOON NON-ALCOHOLIC	\$30

BEVERAGES

SPIRITS: BY THE BOTTLE

LIQUOR 1LT

PROVINCIAL SQUEEZE VODKA	\$55
TITO'S VODKA	\$85
BOMBAY SAPPHIRE GIN	\$95
BACARDÍ SUPERIOR	\$85
KRAKEN SPICED RUM	\$125
SELFMADE TEQUILLA- REPOSADO	\$125
SELFMADE TEQUILLA- ANEJO	\$125
CASAMIGOS- BLANCO	\$190
COORS WHISKEY CO. FIVE TRAIL- BLENDED	\$175
TRAVELLER WHISKEY- BLENDED	\$150
JACK DANIEL'S TENNESSEE	\$165
CROWN ROYAL- CANADIAN BLENDED WHISKEY	\$165
JAMESON- IRISH WHISKEY	\$180
BARMAN 1873 BOURBON	\$160
GLENFIDDICH 12 YEAR	\$220
COURVOISIER	\$210
BAILEYS IRISH BREAM	\$100
RUMCHATA	\$100

WINE UNCORKED

4 Pack of 12 oz cans

MELOGRANO: ORGANIC BLUE AGAVE WINE ^{GF}	\$40
MELOGRANO: POMEGRANATE COSMOPOLITAN	\$40

READY TO DRINK COCKTAILS

4 Pack of 12 oz cans

CLUBTAILS	\$45
bahama mama, sunny margarita, grape cocktail, screw driver	
WHITE CLAW VODKA	\$45
watermelon soda, pineapple soda	
SURFSIDE ICED TEA VODKA	\$45
SURFSIDE LEMONADE VODKA	\$45

MIXERS

TRIPLE SEC	\$15
BLOODY MARY	\$15
PEACH SCHNAPPS	\$30

VINO: BY THE BOTTLE

SPARKLING

SILVER GATE SPARKLING	\$35
LA MARCA PROSECCO DOC ITALY	\$40
CHLOE SPARKLING 750ML	\$45

ROSÉ

STUDIO BY MIRAVAL FRANCE	\$47
WHISPERING ANGEL FRANCE	\$61

MOSCATO

SALT OF THE EARTH	\$45
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RIESLING

CHATEAU STE MICHELLE WASHINGTON	\$45
SEAGLASS: CALIFORNIA	\$45

PINOT GRIGIO

ECCO DOMANI ITALY	\$42
CHLOE PINOT GRIGIO	\$45
SEAGLASS: CENTRAL COAST	\$54

SAUVIGNON BLANC

SEAGLASS	\$54
GIESEN NEW ZEALAND	\$64

CHARDONNAY

PURPLE TOAD KENTUCKY	\$32
TALBOTT "KALI HART" CALIFORNIA	\$54
SEAGLASS	\$54

PINOT NOIR

AVALON	\$45
MARK WEST	\$48

MERLOT

CHLOE MERLOT	\$45
DECOY BY DUCKHORN NAPA VALLEY, CA	\$56

CABERNET SAUVIGNON

PURPLE TOAD KENTUCKY	\$32
SEBASTIANI CALIFORNIA	\$45
LOUIS M. MARTINI ALEXANDER VALLEY, CA	\$54

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INFO & PROCEDURES

The Memphis Redbirds hospitality team is available from 9:00am - 5:00pm Monday through Friday to assist with your food and beverage needs. Our staff is here to make your visit to AutoZone 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 the details are handled.

EXCLUSIVE PROVIDER

OVG Hospitality is the exclusive catering partner for AutoZone Park, no outside food or beverage products are allowed anywhere in AutoZone Park, including in the Event Area.

SUITE PRE-ORDERING PROCEDURES

To provide the freshest and highest quality of food service, we request that all food and beverage orders be placed at least two (2) business days prior to each game by noon. For your convenience you may place your food order through the suite pre-order portal at memphisredbirds-xspot.xenial.com/#/login. You should have already received your login and password. If you have any questions with placing your pre-order, please contact the Catering Supervisor, Jazmyne Jones by email redbirdsuites@oakviewgroup.com or by phone 901-512-3915 for help.

DELIVERY OF ADVANCE ORDERS

To provide the best experience for you and your guests, unless otherwise requested, we will deliver your pre-order when gates open, so your guests never have to wait for 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.

ALLERGY NOTICE

If any expected event attendee has a known allergy, they must notify the Catering Supervisor, as soon as possible before ordering.

SPECIALIZED ITEMS

OVG Hospitality will endeavor to fulfill special menu requests, including gluten-free, vegetarian and vegan meals whenever possible.

PAYMENT

AutoZone 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 pre-orders, the card on file associated with your account will be charged 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 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.

TAX & MANAGEMENT CHARGE

All catered events are subject to a 20% Management Charge as well as all state and local taxes of 9.75% on Food, Non-Alcoholic Beverage, Beer, and 24.75% on Liquor and Wine. 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 guests.