



Sounds

**SUITE
MENU**

2026





CHEF SPOTLIGHT

EXECUTIVE CHEF DAVE VIGLIOTTA

Chef Dave is originally from New York and started his culinary career working in fine dining in the Hamptons on the east end of Long Island. Throughout his schooling on long island and while earning a bachelor's in communications and hospitality at Fairfield University in Connecticut, Chef Dave worked under a renowned Chef on the east end of Long Island for six years that helped cultivate his passion for the industry. Looking to combine sports with his career, he relocated to Minneapolis Minnesota and worked as a Sous Chef at Target Field. In his time there he worked both in their concessions and all-inclusive club spaces. He then went on to do the same with the Texas Rangers at their new stadium, Globe Life Field in Arlington Texas, operating in their largest and most elevated Club. Chef Dave has brought his experience working in food and beverage in professional baseball here to Nashville to work as the Executive Chef with The Nashville Sounds. He couldn't be more excited to continue to work to enhance the culinary experience here at First Horizon Park.



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The Nashville Sounds Catering Department will assist with any food and beverage needs. Feel free to email or call with any questions you may have.

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>

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



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



Chefs have carefully prepared these vegan items for your health and enjoyment.



Nashville



SUITE PACKAGES

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 | 685

BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN 🌿

DRY ROASTED PEANUTS 🌿

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

COBB SALAD 🌿

Crisp and refreshing summer salad with chopped romaine, heirloom cherry tomatoes, Nashville hot crispy bacon, roasted chickpeas, and halved hard-boiled eggs, wine and basil vinaigrette

NATHAN'S® ALL BEEF HOT DOGS

10 Grilled Nathan's Hot Dogs served with Martin's potato buns and traditional condiments of diced onions, relish, ketchup and mustard

GOURMET BURGERS

10 All-natural, antibiotic, and hormone-free patties on freshly baked Martin's potato buns. Served with sliced Pop's pickles, fresh romaine lettuce, sliced tomato, 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



Serves approximately 10 guests

SOUTHERN BBQ | 665

BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN 🌿

DRY ROASTED PEANUTS 🌿

Nutin' like a peanut in the shell, salted and roasted

BBQ SALAD 🌿

Hickory smoked chopped brisket, chopped romaine, red leaf lettuce, smoked corn, fried onions, black beans

COLESLAW 🌿

Shredded cabbage and carrots tossed with a creamy slaw dressing

JALAPEÑO CORNBREAD

Southern style cornbread with jalapeños

MAC N' CHEESE

Elbow macaroni baked with a blend of creamy Jack and cheddar cheese sauce, cracked black pepper

HICKORY SMOKED BBQ BOARD

House-smoked pork ribs, chopped brisket, jumbo chicken wings, and BBQ pulled pork with an assortment of pickled vegetables, homemade barbeque sauce

BAKED BEANS

Applewood smoked bacon, green bell pepper, diced white onion

APPLE CRUMBLE BLOSSOMS

Warm apple treat with a caramel drizzle



NASHVILLE SOUNDS PACKAGES



Serves approximately 10 guests

TOUR OF ITALY | 645

BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN 🌿

DRY ROASTED PEANUTS 🌿

Nutin' like a peanut in the shell, salted and roasted

SEASONAL CHARCUTERIE BOARD

Assortment of meats, cheeses, seasonal jams and crackers

ARUGULA SALAD 🌿

Shaved parmesan cheese, marinated heirloom cherry tomatoes, sunflower seeds, charred lemon drizzle, fresh cracked black pepper

ITALIAN HERO SLIDERS

12 Sliders with Italian meats and cheese on semolina bread with giardiniera, shredded lettuce, garlic aioli, balsamic vinegar, and olive oil

PASTA A LA VODKA

Rigatoni with homemade vodka marinara and Johnsonville Italian Sausage

MOZZARELLA STICKS

20 Battered mozzarella sticks with grated parmesan cheese and marinara sauce

SPICY ITALIAN MEATBALLS

20 Beef and pork meatballs with parmesan and mozzarella cheese

ASSORTED ITALIAN PASTRIES

Savarino's seven layer cookies, sfogliatella, and cannoli with "Sounds sprinkles"



NASHVILLE SOUNDS PACKAGES



Serves approximately 10 guests

TEX MEX | 615

BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN 🌿

DRY ROASTED PEANUTS 🌿

Nutin' like a peanut in the shell, salted and roasted

TEX MEX TRIO DIP 🌿

Sweet corn dip, pineapple pico, fresh guacamole, sliced jalapeños, and tortilla chips

SOUTHWEST SALAD

Chopped romaine and red leaf lettuce, heirloom cherry tomatoes, bell peppers, black beans, crispy blue corn tortilla strips

SMOKED POBLANO PEPPERS 🌿

Smoked peppers filled with pimento cheese and chopped hot honey bacon

STEAK FAJITA TACOS

Sautéed poblano peppers and onion, lime crema dipping sauce

CHICKEN QUESADILLA PLATTER

Shredded chicken and three cheese quesadillas, poblano pepper and slivered onion

ELOTE MINI HOT DOGS

Mexican street corn, tajin, red and blue tortilla crumbles

MINI CHURROS

20 Mini churros with caramel sauce





À LA CARTE

SNACKS



Serves approximately 10 guests

BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN   | 42

DRY ROASTED PEANUTS   | 30
Nutin' like a peanut in the shell, salted and roasted for the perfect ballpark flavor

BALLPARK-MADE KETTLE CHIPS WITH ROASTED ONION DIP   | 35
Sea salt seasoned natural cut potatoes

MAC & CHEESE BITES  | 75
30 Fried mac & cheese bites with a tangy BBQ sauce

FRITO LAY® ASSORTED CHIPS  | 42
Mix and match 6 bags of Classic Lay's, Barbeque Lay's, Nacho Cheese Doritos, Cool Ranch Doritos, Cheetos, and Cracker Jacks

SOFT BAVARIAN PRETZEL STICKS  | 60
10 Warm pretzels served with nacho cheese

TEX MEX TRIO DIP  | 70
Sweet corn dip, pineapple pico, fresh guacamole, sliced jalapeños, and tortilla chips

SEASONAL CHARCUTERIE BOARD | 160
Assortment of meats, cheese, seasonal jams and crackers

Sounds



APPETIZERS



Serves approximately 10 guests

SPICY ITALIAN MEATBALLS | 110

20 Beef and pork meatballs with parmesan and mozzarella cheese

MINI CORN DOGS 🍷 | 75

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

PHILLY CHEESESTEAK EGG ROLLS 🍷 | 85

Crispy egg rolls stuffed with shredded beef, mozzarella cheese, peppers and onions

LOADED POTATO SKINS 🍷 🌿 | 120

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

FRIES 🍷 🌿 | 45

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

SUN-DRIED TOMATO ARANCINI 🍷 | 80

Lightly breaded crispy risotto balls, sun-dried tomatoes, fresh pesto, creamy mozzarella, vodka marinara

ITALIAN HERO SLIDERS | 95

12 Sliders with Italian meats and cheese on semolina bread with giardiniera, shredded lettuce, garlic aioli, balsamic vinegar, and olive oil

WING PLATTER 🍷 | 160

30 Fried wings. A Combination of Buffalo, Nashville Hot, and Garlic Parm Wings with a side of ranch

MOZZARELLA STICKS 🍷 | 65

20 Battered mozzarella sticks with grated parmesan cheese and marinara sauce

NASHVILLE HOT CHICKEN TENDERS 🍷 | 160

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



SALADS - SIDES - FRUIT - VEGGIES



Serves approximately 10 guests

BASKET OF GARDEN FRESH & LOCAL CRUDITÉS 🌱 🍃 | 85

A selection of Tennessee farm fresh vegetables with ranch dip

SEASONAL FRUIT & BERRIES 🍓 🍇 | 95

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

BBQ SALAD 🌱 | 125

Hickory smoked chopped brisket, chopped romaine, red leaf lettuce, smoked corn, fried onions, and black beans

COBB SALAD 🌱 | 105

Crisp and refreshing summer salad with chopped romaine, heirloom cherry tomatoes, Nashville hot crispy bacon, roasted chickpeas, and halved hard-boiled eggs, wine and basil vinaigrette

SOUTHWEST SALAD | 100

Chopped romaine and red leaf lettuce, heirloom cherry tomatoes, bell peppers, black beans, crispy blue corn tortilla strips

ARUGULA SALAD 🌱 | 95

Shaved parmesan cheese, marinated heirloom cherry tomatoes, sunflower seeds, charred lemon drizzle, fresh cracked black pepper

COLESLAW 🥬 🍓 | 50

Shredded cabbage and carrots tossed with a creamy slaw dressing

BAKED BEANS | 70

Applewood smoked bacon, green bell pepper, diced white onion

MAC N' CHEESE 🍝 🧀 | 90

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



FROM THE GRILL & PIZZA



Serves approximately 10 guests

NATHAN'S® ALL BEEF HOT DOGS | 105

10 Grilled Nathan's Hot Dogs served with Martin's potato buns and traditional condiments of diced onions, relish, ketchup and mustard

- Add Chili & Cheese | +30
- Add Sauerkraut | +10

GOURMET BURGERS | 140

10 All-natural, antibiotic, and hormone-free patties on freshly baked Martin's potato buns. Served with sliced Pop's pickles, fresh romaine lettuce, sliced tomato, and American cheese

SOUTHERN SMOKED PULLED PORK | 115

Served with bold barbeque sauce and freshly baked Martin's Potato Buns

JOHNSONVILLE® ULTIMATE BRATS | 127

10 Johnsonville Ultimate Bratwursts, served with hoagie rolls and accompanying condiments

BEYOND® BURGERS | 95

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



HUNT BROTHERS® PIZZA

Our 12" pies are made with original rising crust and topped with our signature sauce and mozzarella cheese

CHEESE PIZZA | 40

PEPPERONI PIZZA | 40

SAUSAGE PIZZA | 40



SWEET SELECTIONS



Serves approximately 10 guests

FRESHLY BAKED COOKIES | 65

10 Jumbo cookies served warm from our First Horizon Park kitchen

DOUBLE FUDGE BROWNIES | 65

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

DIPPIN' DOTS® (each) | 13

One portion served in a Nashville Sounds' mini helmet. Choose from:

- Cookies and Cream
- Rainbow Ice Cream
- Cookie Dough
- Ultimate Brownie Batter
- Cherry N' Blue Razy Ice
- Cookie Monster

ASSORTED ICE-CREAM NOVELTIES | 80

A combination of 10 ice cream novelties

ASSORTED ITALIAN PASTRIES | 100

Savarino's seven layer cookies, sfogliatella, and cannoli with "Sounds sprinkles"

APPLE CRUMBLE BLOSSOMS | 80

Warm apple treat with a caramel drizzle





BAR BEVERAGES

BEVERAGES



SPIRITS By the Liter / *By the 750mL

VODKA

New Amsterdam | 105
Hall of Fame* | 115
Tito's Handmade | 130
Ketel One | 145
Grey Goose | 180

GIN

Bombay Sapphire | 130
Tanqueray | 140

BOURBON & WHISKEY

Canadian Club | 105
Tullamore D.E.W. | 110
Jack Daniel's | 160
Bulleit | 160
Crown Royal | 160
Jameson | 180
Woodford Reserve | 185

SCOTCH

Dewar's White Label | 130
Johnnie Walker Red | 140

RUM

Bacardi Superior | 105
Capt. Morgan Spiced | 115

TEQUILA

Cuervo Tradicional | 105
Herradura Silver | 145
El Bandido Yankee Blanco* | 110
El Bandido Yankee Reposado* | 150
El Bandido Yankee Anejo* | 180

COGNAC & CORDIALS

Martini & Rossi Vermouth | 35
Dekuyper Triple Sec | 40
Dekuyper Blue Curacao | 40
Dekuyper Peach | 40
Baileys Irish Cream | 175
Hennessy V.S. | 250
Hennessy V.S.O.P. | 300

CANNED COCKTAILS (4-pack)

Nutrl Pineapple | 50
Nutrl Watermelon | 50
Bacardi, Rum Punch | 50
Cutwater Espresso Martini | 60
Cutwater Lime Margarita | 60

COCKTAIL MIXERS (quart)

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

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.

Not all Spirits are available for Game Day service. Ask your Suite Attendant about availability.



BEVERAGES



BEER / OTHER

IMPORT-CRAFT | 50

By the six-pack
Corona Extra
Corona Light
Heineken
Modelo Especial
Pacifico
Stella Artois
Blue Moon
Sam Adams Boston Lager
Leinenkugel's Summer Shandy
TailGate Orange Wheat
TailGate Tropic Wizard Juicy IPA
Hippies & Cowboys IPA
Modelo Negra
Yazoo Gerst Amber

AMERICAN PREMIUM | 40

By the six-pack
Budweiser
Bud Light
Coors Light
Miller Lite
Miller High Life | 36
Michelob Ultra | 45
Garage Beer

NON-ALCOHOLIC BEER | 48

By the six-pack
Michelob Ultra Zero NA
Corona NA
Athletic Brewing Co.
· Upside Dawn NA Golden
· Run Wild NA IPA
· Free Wave Hazy NA IPA

BEYOND BEER | 50

By the six-pack
White Claw Black Cherry
White Claw Mango
Angry Orchard Crisp Apple
Hard Cider
Twisted Tea

BEVERAGE PACKAGES

MIX & MATCH

BEER PACKAGE | 155

Any combination of 18 beers

MIX & MATCH

SOFT DRINK PACKAGE | 95

Any combination of 18 sodas
and water

SODA / OTHER

SOFT DRINKS / WATER | 22

By the six-pack
Pepsi
Diet Pepsi
Mountain Dew
Starry Lemon Lime
Aquafina Bottled Water | 25

SWEET TEA & LEMONADE | 33

By the gallon
Sweet Tea
Unsweetened Tea
Lemonade

COMMUNITY COFFEE® | 33

By the gallon
Premium or Decaf Coffee

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





SPARKLING WINES

Benvolio, Prosecco - Italy | 54
La Marca, Prosecco - Italy | 60

WHITE WINES

SAUVIGNON BLANC

Bota Box - Calif. One 3L Box = 4 Bottles | 80
Joel Gott - California | 50
Kim Crawford - New Zealand | 54

PINOT GRIGIO

Seaglass - California | 48
Ruffino Lumina - Italy | 43

RIESLING

Chateau Ste. Michelle - Washington | 52
Eroica - Washington | 57

CHARDONNAY

Bota Box - Calif. One 3L Box = 4 Bottles | 80
Dark Harvest - Washington | 42
Kendall-Jackson
Vintner's Reserve - California | 65

ROSÉ WINES

Charles & Charles - Washington | 42

RED WINES

ALTERNATIVE REDS

Trivento Golden Reserve Malbec - Argentina | 65
Chateau Souverain Merlot - California | 42

CABERNET SAUVIGNON

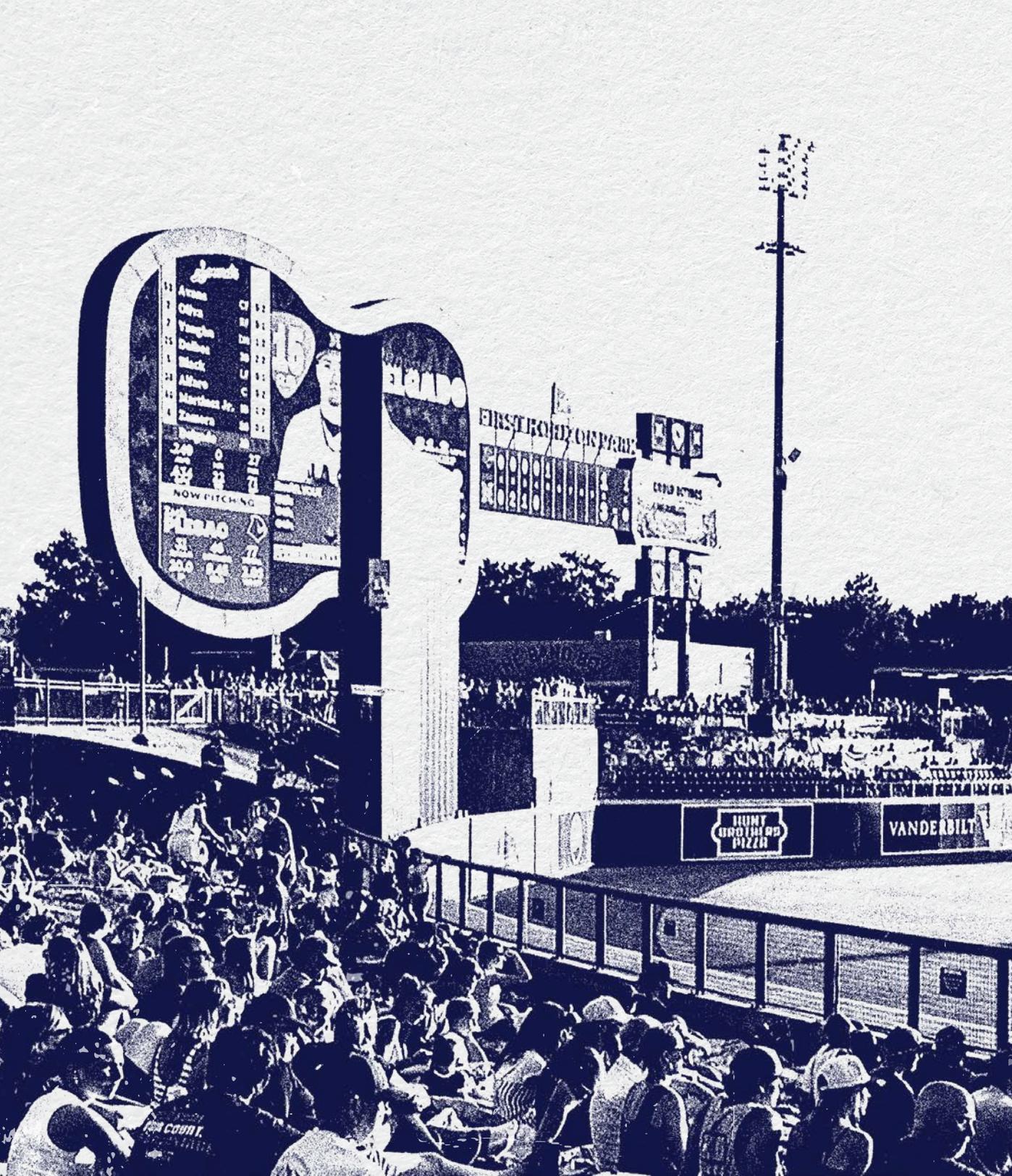
Bota Box - Calif. One 3L Box = 4 Bottles | 80
Sycamore Lane - California | 42
Intrinsic - Washington | 65
Napa Cellars - California | 80

PINOT NOIR

Proverb - California | 42
Erath Reserve - Oregon | 70

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





ORDERING & FINE PRINT

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



TIMING

We want you and your guests to be absolutely delighted with your experience at 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:

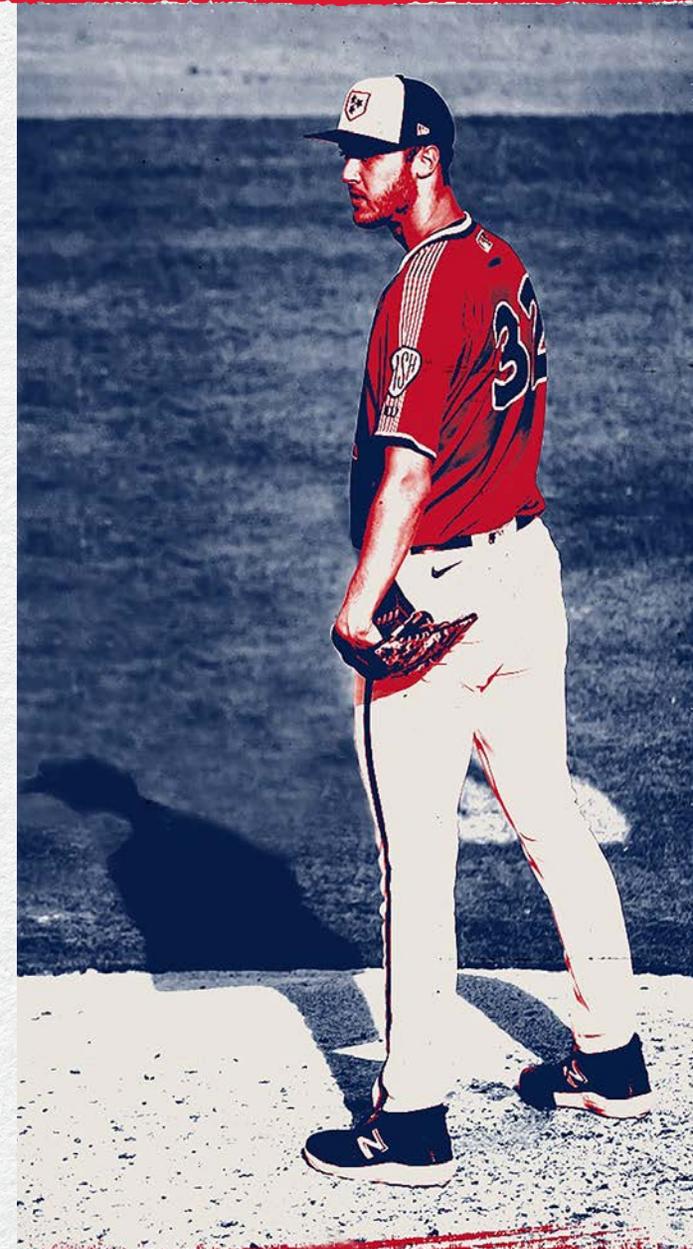
All orders placed through the website before the cut off time will receive a 10% Discount on all non-game day menu food items and packages. Orders placed by a catering manager are not eligible for the discount. Prices reflected on website have discount already applied.



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 9.75% 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.

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
Frito Lay
Pepsi
Anheuser Busch-AJAX Turner
Johnsonville

Cutwater Spirits
Athletic Brewing Co.
Constellation Brands
Tito's Handmade Vodka
Tailgate Brewery
El Bandito Yankee Tequila
Molson Coors



NASH



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THANK YOU

Alley Benefield, Catering Manager
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