



SUITES & LEXUS BOX MENU

2026



FIESTA ON THE FIELD

\$600 | Serves Up To 12 Guests

MEXICAN STREET CORN SALAD

Grilled corn, cotija cheese, cilantro, chili lime dressing

COLESLAW

Granny Smith apples, bell peppers and poppy seed dressing

WATERMELON WEDGES WITH TAJIN

Fresh watermelon dusted with chili lime seasoning

SPICY CHICKEN TINGA SLIDERS

Shredded chicken in smoky chipotle sauce, pickled onions, cotija cheese

PULLED PORK SLIDERS

Pulled Carolina pork, Coca-Cola BBQ sauce, Doux South pickle slices on a soft slider bun

FRIED AVOCADO SLIDERS

Crispy avocado, black bean spread, pickled jalapenos

MINI CHURROS WITH PEACH COMPOTE

Mexican flair with a southern-friendly twist



 Gluten Free  Dairy Free  Vegetarian  Vegan  Pescatarian

BE ADVISED THAT THIS FOOD MAY CONTAIN MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH, SHELLFISH, OR SESAME. *THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BRAVES COUNTRY TAILGATE

\$850 | Serves Up To 12 Guests

RED BLISS POTATO SALAD

Red potato, onions, celery, mayo

MAC 'N CHEESE

Elbow mac, creamy cheddar cheese sauce

SUMMER BERRY & FETA SALAD

Fresh mixed greens with strawberries, blueberries, seed-less cucumbers, feta crumble, sunflower seeds, and a lemon-poppysseed vinaigrette

FOX BROS. BRISKET SLIDERS

Fox Bros. chopped slow smoked brisket, original and spicy BBQ sauce

FOX BROS. SMOKED PORK RIBS

Dry rubbed, slow cooked St. Louis style BBQ ribs

KEY LIME TARTS

Tangy, refreshing, and handheld



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SOUTHERN PORCH PLATTER

\$950 | Serves Up To 12 Guests

MACARONI SALAD

Celery, onions, chives, mayo and sweet peas

WATERMELON

Seedless, sliced, side of Tajin

COLESLAW

Granny Smith apples, bell peppers and poppy seed dressing

COCA-COLA BAKED BEANS

Bacon lardons

FRIED PICKLE SPEARS

Comeback sauce

FRIED GREEN TOMATO SLIDERS

Pimento cheese and corn relish

SOUTHERN FRIED CHICKEN

Buttermilk hot sauce dredge

THE GRAND CLUB

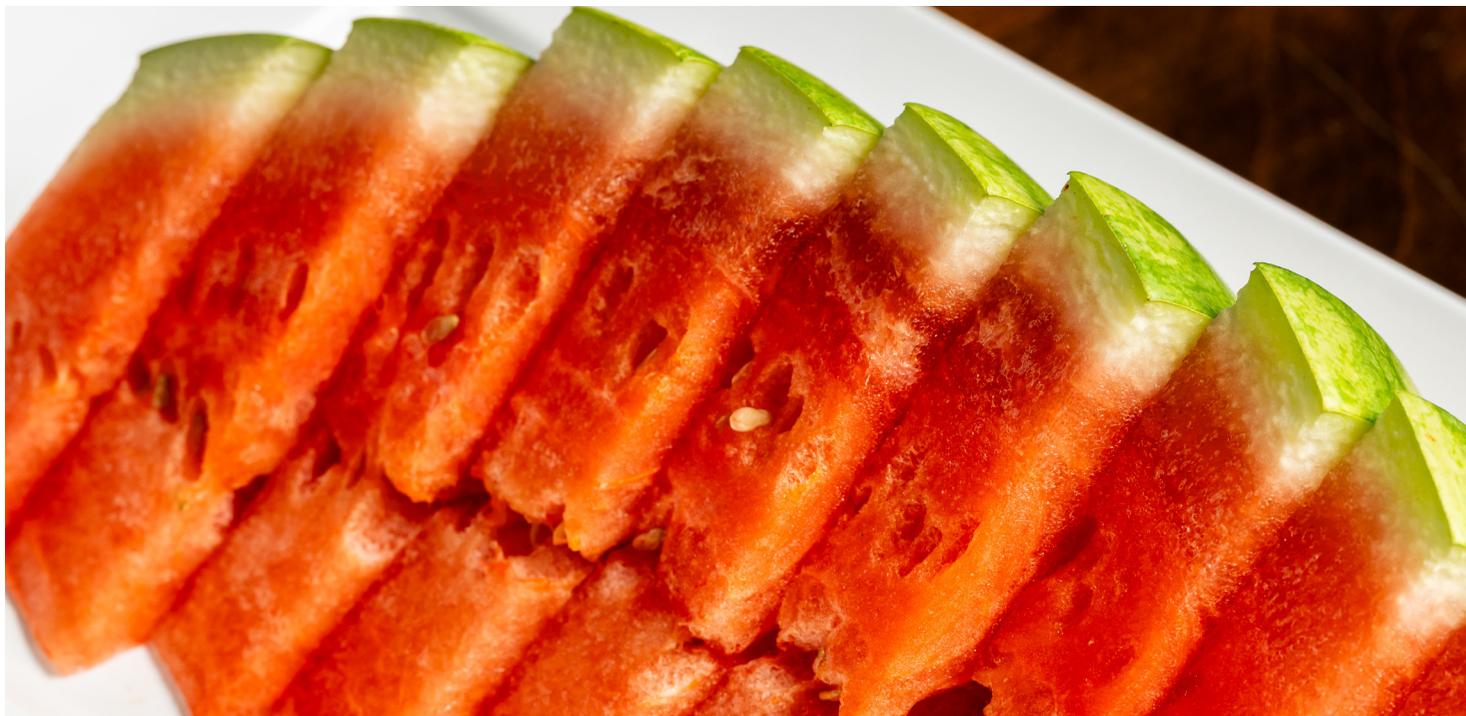
A giant, stacked sandwich with roasted turkey, honey ham, smoked bacon, cheddar and swiss cheeses, lettuce, tomato, herbed mayo on a freshly baked muffaletta - designed to serve a crowd

HOMEMADE BISCUITS

Honey butter

CINNAMON APPLE PIES

Southern favorite, handheld



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GRAND SLAM SPREAD

\$1000 | Serves Up To 12 Guests

WARM PRETZELS

Lightly salted soft pretzel logs, Blue Moon beer cheese dip and creole mustard

TRUIST SALSA TRIO

House-made salsa roja, salsa verde and corn salsa with a side of tortilla chips

GRAZING BOARD

Locally produced artisan meats and cheeses, crisp flat-bread crackers and grilled baguette

GARDEN SALAD

Artisanal lettuce, cherry tomatoes, sliced cucumber, onions, shredded carrots, balsamic and ranch dressings

CRISPY CHICKEN WINGS

Lemon pepper seasoning, sides of blue cheese, ranch dressing and celery

CHICKEN TENDERS

Crispy breaded buttermilk chicken, sides of Coca-Cola BBQ sauce, North Carolina honey mustard and classic ranch

PULLED PORK SLIDERS

Pulled Carolina pork, Doux South pickles and Coca-Cola BBQ sauce on a sweet bun

BAKER'S PLATTER

House-made chocolate chip cookies and brownies



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PITMASTER'S PICK

\$1250 | Serves Up To 12 Guests

BOTTOMLESS CLASSIC POPCORN

Buttery goodness that only ends when you leave the ballpark

PEANUTS AND CRACKER JACK

Individual bags of in-shell peanuts and classic Cracker Jack

CHEF'S SOUTHERN STYLE CHILI

Corn chips, shredded cheddar cheese and sour cream

COLESLAW

Granny Smith apples, bell peppers and poppy seed dressing

RED BLISS POTATO SALAD

Red potato, onions, celery, mayo

HOUSE-MADE CHIPS

BBQ spice and lime

COCA-COLA BAKED BEANS

Bacon lardons

SMOKED BRISKET

Pickles

ST. LOUIS RIBS

Dry rubbed and smoked

BEER CAN CHICKEN

Brined and glazed

MINI CHURROS WITH PEACH COMPOTE

Mexican flair with a southern-friendly twist



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STARTERS

Serves Up To 12 Guests

BUY ME SOME PEANUTS AND CRACKER JACK

\$65

Individual bags of in-shell peanuts and classic Cracker Jack

BOTTOMLESS CLASSIC POPCORN

\$45

Buttery goodness that only ends when you leave the ballpark

Add some extra flavor: White Cheddar Seasoning +10

TRUIST SALSA TRIO

\$50

House-made salsa roja, salsa verde and corn salsa with a side of tortilla chips

Make it a Fiesta by adding: White Queso +25 | Guacamole + 30

BUFFALO CHICKEN DIP

\$100

Creamy house-made with the original "Louisiana" brand hot sauce and juicy shredded chicken served with a side of tortilla chips

WARM PRETZELS

\$75

Lightly salted soft pretzel logs, Blue Moon beer cheese dip and creole mustard

CRISPY CHICKEN WINGS

\$180

Choice of lemon pepper seasoning or traditional buffalo, sides of blue cheese, ranch dressing and celery

CHICKEN TENDERS

\$165

Crispy breaded buttermilk chicken, sides of Coca-Cola BBQ sauce, North Carolina honey mustard and classic ranch, served with fries

TRUIST IMPORTED CHEESE AND CHARCUTERIE

\$290

Midnight Moon Goat Gouda Firm goat's milk cheese (Cypress Grove)

Manchego 8 Month Sweet & candied undertone (Ponce de Leon)

Smoked Blue Cheese Handcrafted & cave-aged, complex flavor from Minnesota(Statesboro)

Charcuterie Le stelle genoa salami | prosciutto cotto ham | spicy chupacabra uncured

CEVICHE BITES

\$200

Citrus-marinated shrimp and white fish, served with crispy tortilla rounds, creamy avocado puree and fresh pico de gallo



Gluten Free Dairy Free Vegetarian Vegan Pescatarian

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COLD SIDES

Serves Up To 12 Guests

CUT FRESH FRUIT \$95

Cantaloupe, honeydew, watermelon and pineapple with seasonal berries and coconut cream

VEGETABLE PATCH \$150

Raw | Carrots, Celery, Broccoli, And Radishes   

Marinated | Cauliflower And Cucumbers   

Grilled | Bell Peppers, Zucchini, And Yellow Squash   

To Spread | Pimento Cheese And Hummus

RED BLISS POTATO SALAD \$60

Red potato, onions, celery, mayo

MEXICAN STREET CORN SALAD \$65

Grilled corn, cotija cheese, cilantro, chili lime dressing

CLASSIC CAESAR SALAD \$95

Chopped romaine, butter toasted croutons, parmesan cheese and Caesar dressing

COBB COUNTY COBB SALAD \$150

Little gem lettuce, bacon bits, chopped tomatoes, avocado, sliced hard-boiled egg, pickled onions and blue cheese crumbles served with ranch dressing

SUMMER BERRY & FETA SALAD \$115

Fresh mixed greens with strawberries, blueberries, seedless cucumbers, feta crumble, sunflower seeds, and a lemon-poppysseed vinaigrette

Salad enhancements

Grilled Chicken + 30 | Smoked Brisket + 40 | Grilled Shrimp + 55



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HANDHELDS

Serves Up To 12 Guests

BRAVES BURGERS \$199

Certified black angus double beef burger, soft challah roll, burger sauce, caramelized onion, American cheese, tomato jam

SPICY CHICKEN TINGA SLIDERS \$135

Shredded chicken in smoky chipotle sauce, pickled onions, cotija cheese

FRIED GREEN TOMATO SLIDERS \$100

Pimento cheese and corn relish

ORIGINAL CHICK-FIL-A CHICKEN SANDWICHES* \$165

A dozen boneless chicken breast, seasoned to perfection, freshly breaded, pressure-cooked in 100% refined peanut oil, and served on a toasted, buttered bun with dill pickle chips

*Item not available for Sunday events

PULLED PORK SLIDERS \$100

Pulled Carolina pork, Coca-Cola BBQ sauce, Doux South pickle slices on a soft slider bun

TACO TRIO \$185

Chicken tinga, beef barbacoa and pork carnitas, with flour tortillas**. Served with grilled onions, fresh limes, pineapple relish, pickled onions, cabbage slaw, fresh salsa verde and pico de gallo

**Corn tortillas available upon request

THE GRAND CLUB \$150

A giant, stacked sandwich with roasted turkey, honey ham, smoked bacon, cheddar and Swiss cheeses, lettuce, tomato, herbed mayo on a freshly baked muffaletta - designed to serve a crowd

CONECUH SAUSAGE \$130

Duo of hickory smoked pork sausage from Conecuh, Alabama

CHILLED BEEF TENDERLOIN \$300

Premium, herb-crusted beef tenderloin, thinly sliced and served cold with rosemary focaccia, creamy chive aioli, and a tangy pickled vegetable medley

HOT DOGS \$120

All Beef hot dogs, ketchup, mustard and relish, soft Martin's bun

ADD OUR HOT DOG TOPPINGS BAR \$75

Chopped bacon, pickled jalapenos, shredded cheese, diced tomatoes, coleslaw and diced onions

ADDITIONAL ENHANCEMENTS

Chili +22 | Warm cheese sauce +22 | Combo +40



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ACTION STATIONS

Serves Up To 12 Guests

Action Stations are not available for Lexus Boxes

BRAVES TOMAHAWK CHOP \$775

Garlic and herb crusted bone-in ribeye, truffled mashed potatoes, charred brussels sprouts and fire roasted tomatoes

Carved in-suite by one of our Chefs

GRAND SLAM NACHO TABLE \$625

Let your guests build their own nachos from a selection of chicken tinga, short rib barbacoa, pulled pork, guacamole, salsa, warm white queso, sour cream, shredded cheddar cheese and tortilla chips



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ENTREES

Serves Up To 12 Guests+

WALKING TACOS \$225

Fritos chips served in individual bags, topped with seasoned ground beef, shredded lettuce, cheddar cheese, pico de gallo, and a drizzle of creamy chipotle sauce

VEGETABLE FRIED RICE & CRISPY SPRING ROLLS \$250

A vibrant, shareable duo of savory vegetable fried rice and golden, crispy spring rolls and a colorful medley of bok choy, snow peas, purple cabbage, carrots, and red peppers

MAC 'N CHEESE \$120

Elbow Mac, creamy cheddar cheese sauce

ADDITIONAL ENHANCEMENTS

Buffalo chicken +60 | Smoked brisket +70 | Lobster +160

CAJUN SHRIMP SKEWERS \$275

Blackened shrimp skewers with a smoky paprika glaze, accompanied by roasted red pepper coulis and cheddar hush puppies

SUSHI PLATTER \$350

Hand rolled to order by our sushi chef team at Daseki, located inside the Xfinity Club! An assortment of sushi rolls such as California roll, crab and avocado roll, inside out spicy tuna roll, shrimp tempura roll and a vegetarian option of cucumber and avocado roll

THE FIELD OF MEATS PLATTER \$280

Sliced smoked brisket, baby back ribs, pulled pork, smoked Conecuh sausage, with jalapeno cheddar cornbread muffins, pickled red onions, house pickles and Coca-Cola BBQ sauce

SOUTHERN SEAFOOD BOIL \$350

Low country-style shrimp, crawfish and andouille sausage boil with sweet corn, red potatoes, charred lemon, and old bay butter, crispy hushpuppies, cajun remoulade, classic cocktail sauce and Carolina hot sauce



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DESSERTS

Serves Up To 12 Guests

OUR COOKIES \$75
Chocolate chunk, oatmeal, white chocolate macadamia

MINI CHURROS WITH PEACH COMPOTE \$85
Mexican flair with a southern-friendly twist

MINI DUBAI STRAWBERRY CUPS  \$95
Layers of fresh, juicy strawberries, velvety cream, pistachio chocolate sauce served in a cup for a refreshing and indulgent dessert experience

GOURMET MINI CUPCAKES \$90
An assortment of mini cupcakes

BARS \$85
Lemon, blondie and brownie



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BEVERAGE PACKAGES

ON THE ROCKS COCKTAILS \$225

Each Package Serves Approximately 12-16 Cocktails, And Comes Complete With Garnishes And Premium Tossware. Choose From The Following Flavors:

Classic Margarita Or Strawberry Daquiri - Served With Limes And A Setup To Salt Your Glasses, Daquiri will be served with Sugar

Old Fashioned - Served With Orange Peel, Luxardo Cherries, And Large Braves Logo Ice

COFFEE PACKAGE \$100

A full Keurig Coffee machine set up with assorted coffee pods hot chocolate and tea. Also includes sugars/sweeteners and cream

MANGO MADDNESS \$225

A 6 pack of hand crafted 'Ranch Water' style margaritas, with El Jimador Silver, Sparkling Mineral Water, Cointreau, mango syrup, lime juice with a Tajin rim

PEACHY BLINDERS \$225

Two take home Braves logoed carafes with a hand crafted cocktail, Tito's Vodka, peach puree, lemon juice, honey simple syrup, and dash of bitters. Topped off with Topo Chico Lime + Mint sparkling Water



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WHITE, PINK, SPARKLING

SPARKLING

La Marca Prosecco Italy	\$52
Freixenet Blanc De Cava Spain	\$65
Veuve Clicquot France	\$135

ROSE

Threadcount By Quilt California	\$40
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PINOT GRIGIO

Ecco Domani Italy	\$42
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SAUVIGNON BLANC

Threadcount By Quilt California	\$40
Whitehaven New Zealand	\$48

CHARDONNAY

Trinity Oaks Napa	\$44
Belle Glos 'Glasir Holt' Sonoma	\$80



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RED WINES

PINOT NOIR

Trinity Oaks Napa	\$44
Boen California	\$62
Belle Glos 'La Balade' Sonoma	\$80

CABERNET SAUVIGNON

Trinity Oaks Napa	\$44
Ethos Columbia Valley	\$64
Threadcount By Quilt California	\$64
Quilt Napa	\$120

RED BLENDS

Threadcount By Quilt California	\$48
The Prisoner Napa	\$126



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BEER AND SELTZER

Available In 6 Packs Of 16oz Cans Unless Otherwise Specified

DOMESTIC + IMPORTED

Coors Light	\$72
Coors Banquet	\$72
Miller Lite	\$72
Corona	\$78
Blue Moon Belgian White	\$78
Los Bravos	\$78
Leinenkugel's Summer Shandy	\$78
Pilsner Urquell (19.2oz Cans)	\$78
Blue Moon NA	\$72

LOCAL CRAFT

Sweetwater IPA	\$78
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SELTZER + CIDER

Angry Orchard	\$78
Topo Chico Strawberry Guava	\$78
Twisted Tea Hard Iced Tea	\$78



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SPIRITS

VODKA

Lit	\$102
New Amsterdam	\$90
Tito's Handmade	\$110
Grey Goose	\$174

GIN

Asw Winterville	\$108
Bombay Sapphire	\$114

TEQUILA

El Jimador	
Silver	\$90
Reposado	\$98
Anejo	\$118
Casamigos	
Blanco	\$166
Reposado	\$198
Anejo	\$220
Pedro Furtivo	
Blanco	\$138
Reposado	\$160
Anejo	\$199

WHISKEY

ASW Fiddler Bourbon	\$105
Jack Daniel's Tennessee Whiskey	\$120
Jim Beam	\$90
Bulleit	\$108
Maker's Mark	\$144
Field Of Dreams	\$199
Knob Creek	\$182
Woodford Reserve	\$188

RUM

Bacardi Superior	\$72
Captain Morgan Original Spiced	\$84



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SOFT DRINKS, MIXERS, AND MORE

Available In 6 Packs Unless Otherwise Specified

SOFT DRINKS

Dasani	\$25
Coca-Cola	\$25
Diet Coke	\$25
Coca-Cola Zero Sugar	\$25
Sprite	\$25
Minute Maid Lemonade	\$25
Smartwater	\$45
Topo Chico Sparkling Mineral Water	\$36
POWERADE Mountain Berry Blast (4 Pack, 20oz Bottles)	\$25
BODYARMOR Fruit Punch (4 Pack, 16oz Bottles)	\$36
Gold Peak Sweet Tea	\$25
Gold Peak Unsweetened Tea	\$25
Topo Chico Assorted Sparkling Water	\$25

JUICES + MIXERS

Ginger Beer	\$25
Tonic Water	\$25
Club Soda	\$25
Triple Sec (1l)	\$25
Cranberry Juice (32oz)	\$25
Orange Juice (32oz)	\$25
Pineapple Juice (4-pack, 7.5oz Cans)	\$25
Ginger Ale	\$25

GARNISHES

Lemons	\$12
Limes	\$12
Oranges	\$12
Luxardo Cherries	\$14



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SUITE INFORMATION

Delaware North SportService Suite Information

Delaware North SportService welcomes you to Truist Park, home of the Atlanta Braves! We are pleased to accommodate all of your luxury Suite food & beverage needs. All food & beverage services for the luxury Suites at Truist Park are provided exclusively by Delaware North Sport-Service. We are looking forward to an exciting year of providing the finest culinary service to you & your guests!

Hours of Operation

A Delaware North SportService Representative will be available during regular business hours, Monday through Friday from 10:00 AM until 5:00 PM, for all order needs. During events, please contact your assigned Suite Attendant or call the Suite's Office to have your Attendant send to your Suite to assist you with anything you may need.

Orders Information

Orders can be placed in three easy ways.

1. Online at truistparksuites.com
2. Email: ATLSuites@delawarenorth.com
3. Phone: 404.494.1227

Please specify your Suite number, name & phone number of the person placing the order, company name, along with the date and time of the event. We encourage you to appoint a Suite Host to place all suite food & beverage orders to ensure accuracy & avoid duplication.

Orders Information

Our online Suite catering portal is truistparksuites.com. The online suite catering system is available to Suite Holders who have set up an account and complete the required Suite Holder forms. Each account will be set up with a User ID and password. This ordering portal is designed to allow Suite Holders the ability to place their orders online, print or view event receipts, track order history, & receive special package announcements! The Suites menu will be available online via the ordering portal according to the cut-off schedule listed below. At noon the day of the cut-off, the Suite portal for that event will close & will no longer be accessible. You will be able to order from the event day menu. Any requests should be placed by contacting your Suites Representative. It is not necessary for Suite rentals to order online; orders can be placed through a Suite Representative by email or phone.



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SUITE INFORMATION

Advance Ordering

Advance day ordering provides your Suite with the opportunity to order from a menu that features a bigger selection of specialty food & beverage options than our event day menu. To place your pre-order please contact the Catering office at ATLSuites@dela-warenorth.com

Advance Orders are **due five (5) business days prior** to your event **by 12:00 PM**. If any orders are needed past the deadline, your suite will need to order upon arrival from the event day menu. We ask that you please keep in mind that the Catering Office is not open on weekends; if you call or email over the weekend the Catering Team will get back to you as quickly as possible at the start of the week.

Alexia Zebroski
Suites Manager
404.494.1225

Cecilia Silva
Assistant Suites Manager
404.494.1226

Brenna Jentzsch
Suites Administrator
404.494.1227

Ordering Food During The Event

Many of the items on the Suite menus are available after the ordering deadline closes, however the event day menu is a condensed selection as there are some items which can only be placed during the pre-order window. Event day orders will be accepted once you arrive in your Suite through the **end of the 6th inning**. A credit card must be on file with the Delaware North Catering office or be provided to the Suite Attendant for payment of all event day menu orders. We strongly encourage placing a pre-order; at **least five (5) business days** in advance. Event day ordering is provided as a convenience to our guests, however it is meant to supplement the pre-event order not replace it. Your cooperation is sincerely appreciated. Event day orders may be placed with your suite assigned Attendant overseeing your suite the day of your event. Please allow approximately 30-45 minutes for all event day orders; dependent of the food item ordered.

Standing Food Orders

Delaware North SportService provides each Suite Holder with the option of having a standing food & or beverage order. The Suite Holder has the ability to also set up multiple standing menus that can be rotated during the chosen events. The Suite Holder would still have the ability to change these orders within the **five (5) business day** time frame to accommodate any requests. Please discuss this with the Catering Manager / Office to determine what would best fit your needs.

 **Gluten Free**  **Dairy Free**  **Vegetarian**  **Vegan**  **Pescatarian**

BE ADVISED THAT THIS FOOD MAY CONTAIN MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH, SHELLFISH, OR SESAME. *THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SUITE INFORMATION

Administration Charge | Sales Tax | Gratuity

All food and beverage orders, along with dessert / ice cream cart purchases, will incur an automatic 20% administration charge which is automatically added to your invoice total. The administration charge is not treated as a gratuity and none of the charge is distributed to the Suite Attendant taking care of your Suite. Gratuities are left up to your discretion. A 6% sales tax will be applied on food, beverages & administration charges. An additional 3% tax will be added for all alcoholic beverages.

Alcoholic Beverages

Delaware North SportService is the only licensee authorized to sell or service liquor, beer and wine at Truist Park. Alcoholic beverages are not permitted to be brought into or taken out of the Suites or the venue itself. Georgia law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21. Delaware North SportService alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the Suite Holder or its representatives to control the consumption of alcoholic beverages within the Suite. By law, minors under the age of 21 and persons who appear visibly intoxicated may not consume alcoholic beverages. Delaware North SportService reserves the right to refuse service to any person who appears to be intoxicated. Suite Holders may incur liability if they fail to comply. We recommend ordering the minimum amount of beverages for your Suite since our entire beverage menu is available on the event day menu. Once the beverages are in the suite, the Suite Holder will be liable for the charges. We will not hold, exchange items or issue any credits for beverages unconsumed. If there are further questions or concerns regarding these policies, please contact your Delaware North SportService Suite Representative.

Food & Beverage Rainout Policy

If for any reason a game is cancelled (rain, snow, etc.) & the stadium does not open, you will not be charged for your food & beverage order. If gates to the park open for any amount of time & the game is cancelled (time restrictions, rain, snow, etc.) you will be charged for your food & beverage purchase. Additionally, if for any reason you must cancel a pre-existing order, you must do so within 48 hours of your event to avoid being charged in full.



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