



# SUITE MENU 2019

NASHVILLE SOUNDS AT FIRST TENNESSEE PARK





**WELCOME!**

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## Welcome to the 2019 season. It's going to be a fantastic year for entertaining at the First Tennessee Park!

We are thrilled to welcome you, delight your guests, and thank you for your support of the Nashville Sounds. Undoubtedly, there will be many special moments throughout the year, and we are dedicated to ensuring Centerplate's hospitality services add to your unforgettable memories of this Nashville Sounds' season enjoyed together with family, friends, and colleagues.

From traditional fan-favorite foods, to on-trend locally sourced regional specialties, everything we prepare is meant to create and enrich the time you spend together with your guests. We believe in the power of hospitality to help people connect in meaningful ways, and our mission is simple: Making It Better to Be There®.

In keeping with our commitment to your satisfaction, we are honored to host your event and we welcome special requests.

Please let me know how we may help create special dishes that are perfect for your celebration. My contact information is listed below for your convenience. Please call!

Here's to the Nashville Sounds, and to great times at First Tennessee Park. Welcome and thanks for joining us!



Brooke Kelley, Operations Manager  
Centerplate Catering at the First Tennessee Park



O 615.515.1141  
F 931.797.4378  
[brooke.kelley@centerplate.com](mailto:brooke.kelley@centerplate.com)





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## SERVICE DIRECTORY

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The Centerplate Suite Catering Department is available during the Nashville Sounds season from 9:00 am to 5:00 pm, Monday through Friday to assist with your food and beverage needs.

Suite Pre-Orders are due by 12:00 pm, two (2) business days prior to each game.

**Centerplate Suites & Catering** **615.515.1141**  
**Brooke Kelley, Operations Manager**  
**[brooke.kelley@centerplate.com](mailto:brooke.kelley@centerplate.com)**

**On-Line Ordering** **<https://firsttennesseepark.ezplanit.com>**

**First Tennessee Park General Information** **615.690.4487**

**First Tennessee Park Ticket Office** **615.690.4487 ext 2**

**First Tennessee Park Security** **615.515.1150**

**First Tennessee Park Lost & Found** **615.690.4487**



### Game Day Menu

Look for this Game Day icon for items available until the middle of the 5th inning. (See page 32 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. Centerplate does 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.



## CENTERPLATE'S COMMITMENT TO QUALITY

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Our meticulous quality assurance programs ensure we have the right programs in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.



Our suite menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!





# SOUNDS BASEBALL

## 2019 SCHEDULE

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APRIL						
SUN	MON	TUE	WED	THU	FRI	SAT
	01	02	03	04 IOW 6:35	05 IOW 6:35	06 IOW 6:35
07 IOW 2:05	08 IOW 6:35	09 RR 7:05	10 RR 7:05	11 RR 7:05	12 SA 7:05	13 SA 7:05
14 SA 2:05	15 SA 11:05 a	16 RR 6:35	17 RR 6:35	18 RR 6:35	19 SA 6:35	20 SA 6:35
21 SA 2:05	22 SA 6:35	23	24 IOW 6:38	25 IOW 6:38	26 IOW 7:08	27 IOW 7:08
28 IOW 1:08	29 OMA 6:35	30 OMA 6:35				

MAY						
SUN	MON	TUE	WED	THU	FRI	SAT
			01 OMA 6:35	02 OMA 6:35	03 MEM 6:35	04 MEM 6:35
05 MEM 2:05	06 MEM 6:35	07 OKC 7:05	08 OKC 7:05	09 OKC 11:05 a	10 OKC 7:05	11 MEM 6:35
12 MEM 2:05	13 MEM 11:05 a	14 MEM 11:05 a	15	16 RR 7:05	17 RR 7:05	18 RR 6:05
19 RR 1:05	20 RR 7:05	21 MEM 6:35	22 MEM 6:35	23 MEM 6:35	24 MEM 6:35	25 RR 6:35
26 RR 6:35	27 RR 12:05	28 RR 6:35	29 RR 6:35	30 NO 6:35	31 NO 6:35	

JUNE						
SUN	MON	TUE	WED	THU	FRI	SAT
						01 NO 6:35
02 NO 1:05	03	04 RNO 9:05	05 RNO 9:05	06 RNO 9:05	07 TAC 9:00	08 TAC 7:00
09 TAC 3:35	10 TAC 1:35	11	12 LV 7:05	13 LV 7:05	14 LV 7:05	15 SL 6:15
16 SL 2:05	17 SL 7:05	18 SL 7:05	19	20 NO 7:00	21 NO 7:00	22 NO 6:00
23 NO 1:00	24 NO 7:00	25 MEM 6:35	26 MEM 6:35	27 MEM 7:05	28 MEM 7:05	29 OKC 7:05
30 OKC 6:15						

JULY						
SUN	MON	TUE	WED	THU	FRI	SAT
	01 OKC 7:05	02 OKC 7:05	03 OKC 7:05	04 OMA 7:05	05 OMA 7:05	06 OMA 7:05
07 OMA 2:05	JULY 08, 09, 10 ALL-STAR BREAK EL PASO, TX			11 NO 7:05	12 NO 7:05	13 NO 7:05
14 NO 6:15	15 SA 7:05	16 SA 7:05	17 SA 7:05	18 SA 7:05	19 IOW 7:05	20 IOW 7:05
21 IOW 6:15	22	23 OKC 7:05	24 OKC 7:05	25 OKC 7:05	26 NO 7:00	27 NO 6:00
28 NO 1:00	29	30 ELP 7:05	31 ELP 7:05			

AUG/SEPT						
SUN	MON	TUE	WED	THU	FRI	SAT
				01 ELP 7:05	02 ABQ 7:05	03 ABQ 7:05
04 ABQ 6:15	05 ABQ 7:05	06	07 FRE 9:05	08 FRE 9:05	09 FRE 9:05	10 SAC 9:05
11 SAC 3:05	12 SAC 9:05	13 SAC 9:05	14	15 OMA 7:05	16 OMA 7:05	17 OMA 7:05
18 OMA 6:15	19 OKC 7:05	20 OKC 7:05	21 OKC 7:05	22 OKC 7:05	23 IOW 7:08	24 IOW 7:08
25 IOW 1:08	26 OMA 7:05	27 OMA 7:05	28 OMA 7:05	29 OMA 7:05	30 SA 7:05	31 SA 7:05
SEPT 1 SA 6:15	SEPT 2 SA 12:05	All times listed in CST. Subject to change.				

HOME

AWAY

### AMERICAN CONFERENCE

NORTHERN DIVISION			SOUTHERN DIVISION		
IOW	Iowa Cubs	Cubs	NO	New Orleans Baby Cakes	Marlins
MEM	Memphis Redbirds	Cardinals	OKC	Oklahoma City Dodgers	Dodgers
NAS	Nashville Sounds	Rangers	RR	Round Rock Express	Astros
OMA	Omaha Storm Chasers	Royals	SA	San Antonio Missions	Brewers

### PACIFIC CONFERENCE

NORTHERN DIVISION			SOUTHERN DIVISION		
FRE	Fresno Grizzlies	Nationals	ABQ	Albuquerque Isotopes	Rockies
RNO	Reno Aces	Diamondbacks	ELP	El Paso Chihuahuas	Padres
SAC	Sacramento River Cats	Giants	LV	Las Vegas Aviators	Athletics
TAC	Tacoma Rainiers	Mariners	SL	Salt Lake Bees	Angels



[tickets@nashvillesounds.com](mailto:tickets@nashvillesounds.com)

First Tennessee Park 19 Junior Gilliam Way Nashville, TN 37219

All times listed in CST. Subject to change.



## MAKE IT LOCAL

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At Centerplate we believe that some of the most exciting culinary thinking happening today is all about food's local connection to place, region, and history. These creative adaptations of local favorites have been developed by Executive Chef Jerry Infantino especially for First Tennessee Park's suite guests, and they are inspired by many of the recipes and techniques that have been a part of cooking traditions in Nashville for many generations. True to the spirit of the originals, all of these delicious specialty offerings make heavy use of locally sourced ingredients supplied by artisan local purveyors.



Serves approximately 16 guests

### **Local Cheese Board \$120**

Local cheeses from Sweetwater Valley, Sequatchie Cove Farms and beer cheese. Served with dried fruit, grapes and strawberries and crackers



### **Nashville Hot Chicken Tenders \$120**

Bring the heat to First Tennessee Park with a unique spice blend authentic to the Nashville hot chicken style. With Pop's Pickles and ranch dipping sauce.

Served Southern Style upon request

### **Onion Ring Basket \$60**

Hand breaded and golden fried with honey mustard and barbeque dip

### **Shaved Prime Rib Sliders \$135**

Eighteen mini sandwiches with shaved prime rib, caramelized onions and beer cheese



### **Goo Goo® Clusters \$40**

A perfect combination of milk chocolate, caramel, nougat and fresh roasted peanuts, Goo Goo Clusters have been Nashville's favorite sweet treat since 1912





## PACKAGES

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## PERSONALIZED HOSPITALITY

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### CUSTOM VALUE PACKAGES

Create a custom value package for your suite. Choose menu items from the a la carte sections to greet your guests with creativity and imagination while receiving value pricing.

Serves approximately 16 guests

#### First Tennessee Park Package **\$630**

Choose any: 3 Snacks, 1 Appetizer, 2 Salads-Sides-Fruit-Veggies, 2 Grill or Sandwich choices, 2 Pizzas, 2 Sweet Selections

#### Batter's Box Package **\$530**

Choose any: 3 Snacks, 2 Appetizers, 1 Grill or Sandwich choice, 1 Pizza, 1 Sweet Selection



#### Triple Play Package **\$440**

Choose any: 3 Snacks, 1 Appetizer, 1 Salad-Sides-Fruit-Veggies, 1 Grill or Sandwich choice, 1 Sweet Selection

#### Leadoff Package **\$375**

Choose any: 2 Snacks, 1 Appetizer, 1 Grill or Sandwich choice, 1 Sweet Selection





## NASHVILLE SOUNDS PACKAGES

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For your convenience, we have created the following packages which are sure to please you and your guests.  
Serves approximately 16 guests

### GRAND SLAM \$595

**GF** Bottomless Bucket of Freshly Popped Popcorn

**GF** Houston's® Dry Roasted Peanuts

Nutin' like a peanut in the shell, salted and roasted for the perfect ballpark flavor

**Ballpark-Made Kettle Chips with Roasted Onion Dip**

Sea salt seasoned natural cut potatoes

**Barbeque Meatballs**

60 meatballs tossed in a bold barbeque sauce and glazed with local honey

**Small Corn Dogs**

Dipped in corn batter and fried golden brown. Served with honey mustard and barbeque dipping sauces

**Loaded Potato Salad**

Red bliss potatoes mixed with broccoli florets, sharp cheddar and local bacon

**Eisenberg® All Beef Hot Dogs**

16 grilled hot dogs on a bed of sautéed onions, freshly baked Martin's potato buns and traditional condiments of diced onions, relish, ketchup and mustard

**Gourmet Burgers**

16 all natural, antibiotic and hormone free patties, crisp lettuce, sliced tomatoes, dill pickles and American cheese

**Hunt Brothers® Pizza**

3 pizzas, choice of cheese, pepperoni or sausage pizza

**Freshly Baked Cookies**

Baked fresh and served warm from our First Tennessee Park kitchen

**Double Fudge Brownies**

Buttery chocolate, chewy brownies, chunks of fudge





## NASHVILLE SOUNDS PACKAGES continued

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Serves approximately 16 guests

### WHITT'S BBQ \$465

**GF** Bottomless Bucket of Freshly Popped Popcorn

**GF** Houston's® Dry Roasted Peanuts

Nutin' like a peanut in the shell, salted and roasted for the perfect ballpark flavor

**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 Tennessee Park with a unique spice blend authentic to the Nashville hot chicken style. 36 tenders with Pop's Pickles and ranch dipping sauce

Served "Southern Style" upon request

**Tennessee Spicy Coleslaw**

Shredded cabbage and carrots tossed with a tangy vinegar dressing

**Baked Beans**

Bush's Black, Pinto, Kidney and Northern beans slowly simmered with special seasonings and local blackstrap molasses

**Smoked Sausage**

Grilled sausages on a bed of sautéed onions served with freshly baked buns and traditional condiments of diced onions, relish, ketchup and mustard

**Whitt's® Barbeque Pork**

Slow cooked the old fashioned way. Served with barbeque sauce and freshly baked Martin's potato buns

**Freshly Baked Cookies**

Baked fresh and served warm from our First Tennessee Park kitchen



## NASHVILLE SOUNDS PACKAGES continued

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Serves approximately 16 guests

### PICNIC BASKET **\$430**

#### Cracker Jack®

Caramel coated popcorn and peanuts, a tradition since 1908



#### Houston's® Dry Roasted Peanuts

Nutin' like a peanut in the shell, salted and roasted for the perfect ballpark flavor

#### Ballpark-Made Kettle Chips with Roasted Onion Dip

Sea salt seasoned natural cut potatoes

#### Crispy Chicken Wings

32 traditional wings served with spicy buffalo and ranch dressing dipping sauces and celery sticks

#### Small Corn Dogs

Dipped in corn batter and fried golden brown. Served with honey mustard and barbeque dipping sauces

#### Loaded Potato Salad

Red bliss potatoes mixed with broccoli florets, sharp cheddar and local bacon

#### Eisenberg® All Beef Hot Dogs, Gourmet Burgers and Corn Dogs Combo

6 grilled hot dogs on a bed of sautéed onions, 6 all-natural burgers on freshly baked Martin's potato buns and 6 corn dogs. Served with crisp lettuce, sliced tomatoes, sliced Pop's pickles, American cheese, diced onions, relish, ketchup and mustard

#### Freshly Baked Cookies

Baked fresh and served warm from our First Tennessee Park kitchen



## NASHVILLE SOUNDS PACKAGES continued

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Serves approximately 16 guests

### SQUEEZE PLAY \$385

**GF** Bottomless Bucket of Freshly Popped Popcorn

**GF** Houston's® Dry Roasted Peanuts

Nutin' like a peanut in the shell, salted and roasted for the perfect ballpark flavor

#### Barbeque Meatballs

60 meatballs tossed in a bold barbeque sauce and glazed with local honey

#### Tennessee Spicy Coleslaw

Shredded cabbage and carrots tossed with a tangy vinegar dressing

#### Eisenberg® All Beef Hot Dogs

16 grilled hot dogs on a bed of sautéed onions, fresh baked Martin's potato buns and traditional condiments of diced onions, relish, ketchup, mustard

#### Double Fudge Brownies

Buttery chocolate, chewy brownies, chunks of fudge



### HUNT BROTHERS® PIZZA \$275

#### Any Combination of Five 12" Hunt Brothers Pizzas

Cheese, pepperoni or sausage

#### Hunt Brothers Home Style Wingbites

Bite-sized, boneless, juicy, 100% all breast meat pieces of breaded chicken with a mild blend of savory herbs and spices. Served with classic buffalo and barbeque sauces, ranch dressing and celery sticks

#### 16 Three-Cheese Filled Bread Sticks

Served with marinara sauce





## NASHVILLE SOUNDS PACKAGES continued

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Serves approximately 30 guests

The previously listed Nashville Sounds Packages can be ordered to serve 30 guests in the Field Suite for the following prices:

**GRAND SLAM** \$1,200

**WHITT'S® BBQ** \$875

**PICNIC BASKET** \$805

**SQUEEZE PLAY** \$769

**HUNT BROTHERS® PIZZA** \$500





## A LA CARTE SELECTIONS

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## SNACKS


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Serves approximately 16 guests

  **Bottomless Bucket of Freshly Popped Popcorn \$25**

  **Houston's® Dry Roasted Peanuts \$25**  
Nutin' like a peanut in the shell, salted and roasted for the perfect ballpark flavor


 **Ballpark-Made Kettle Chips with Roasted Onion Dip \$32**  
Sea salt seasoned natural cut potatoes

 **Chips, Salsa and Queso \$40**  
Fresh tomato salsa and queso dip, served with crisp tortilla chips  
Add Guacamole \$10


**Hot Chicken Spiced Cheese Ball \$60**  
Served with crackers

 **Cracker Jack® \$40**  
Caramel coated popcorn and peanuts, a tradition since 1908



 **Soft Bavarian Pretzel Sticks \$60**  
16 warm pretzel sticks served with whole grain mustard and beer cheese

**Warm Pimento Dip \$95**  
Served with tortilla chips

 **Sounds Snack Mix \$50**  
M&M's® peanuts, dried cherries and Goldfish® crackers





## APPETIZERS

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Serves approximately 16 guests



### **Crispy Chicken Wings \$100**

32 traditional wings served with spicy buffalo and ranch dipping sauces and celery sticks

### **Barbeque Meatballs \$85**

60 meatballs tossed in a bold barbeque sauce and glazed with local honey



### **Small Corn Dogs \$65**

Dipped in corn batter and fried golden brown. Served with honey mustard and barbeque dipping sauces



### **Hot Chicken Spiced Pork Rinds \$25**

Served with ranch dip



### **Crunchy Potato Skins \$85**

Stuffed with bacon, cheddar cheese and chives. Served with sour cream



### **Fries \$35**

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



### **Mac N' Cheese Poppers \$115**

Fried mac n' cheese bites, served with warm tomato jam



### **Buffalo Chicken Spring Roll \$85**

30 spring rolls



## SALADS -SIDES -FRUIT-VEGGIES

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Serves approximately 16 guests



### Basket of Garden Fresh and Local Crudités \$75

A selection of Tennessee farm fresh vegetables accompanied by spicy ranch dip



### Seasonal Fruit and Berries \$85

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

### Vegetable Pasta Salad \$35

Marinated crisp vegetables, garlic, red onions, mushrooms, fresh herbs and olive oil

### Chef's Seasonal Salad \$75

A blend of seasonal lettuce tossed with sliced red cabbage and topped with sliced cucumbers, cherry tomatoes, carrots. Served with Italian and ranch dressings

### Kale Caesar Salad \$60

Crisp romaine lettuce, Parmesan cheese and garlic croutons, served with traditional Caesar dressing

Add Grilled Chicken Breast \$10



### Tennessee Spicy Coleslaw \$35

Shredded cabbage and carrots tossed with a tangy vinegar dressing

### Mac n' Cheese \$50

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



### Loaded Potato Salad \$40

Red bliss potatoes mixed with broccoli florets, sharp cheddar and local bacon



### Baked Beans \$35

Bush's® Black, Pinto, Kidney and Northern beans slowly simmered with special seasonings and local blackstrap molasses

### Seasonal Fresh Vegetable \$40

Contact your suite catering manager to find out what vegetable is available



## FROM THE GRILL

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Serves approximately 16 guests



### **Eisenberg® All Beef Hot Dogs \$80**

16 grilled hot dogs on a bed of sautéed onions served with freshly baked Martin's potato buns and traditional condiments of diced onions, relish, ketchup and mustard

(Vegetarian options available upon request)

Add Chili & Cheese \$20

Add Sauerkraut \$5

### **Gourmet Burgers \$110**

16 all-natural, antibiotic and hormone free patties on freshly baked Martin's potato buns. Served with crisp lettuce, sliced tomatoes, sliced Pop's pickles, American cheese, ketchup and mustard



### **Eisenberg® All Beef Hot Dogs, Gourmet Burgers and Corn Dogs Combo \$120**

6 grilled hot dogs on a bed of sautéed onions, 6 all-natural, antibiotic and hormone-free burgers on freshly baked buns and 6 corn dogs. Served with crisp lettuce, sliced tomatoes, sliced Pop's pickles, American cheese, diced onions, relish, ketchup and mustard

Add Chili & Cheese \$20

Add Sauerkraut \$5



### **Centerplate Signature Sausage \$125**

5 pounds of local seasonal sausage with hoagie rolls and accompanying condiments





## PIZZA

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Our 12" Hunt Brothers® pizza is made with original rising crust and topped with our signature sauce and mozzarella cheese



**Cheese \$25**



**Pepperoni \$25**



**Sausage \$25**



## WRAPS AND SANDWICHES

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Serves approximately 16 guests

### Assorted Wrap Selection with Kettle Potato Chips \$135

Choose any combination of twelve, half wraps

- **Chicken Caesar Wrap** – Creamy Caesar dressing, local bacon and heirloom tomato
- **Turkey BLT Wrap** – Thinly sliced turkey breast, strips of crisp bacon, leaf lettuce, tomato and Provolone cheese. Served with country mustard
- **Wild Mushroom** – Honey goat cheese, roasted red peppers and local tomatoes
- **Prime Rib** – Caramelized onions, white cheddar and roasted tomatoes
- **Barbeque Chicken Wrap** – Aged local cheddar, heirloom tomato and crunchy lettuce



### Whitt's® Barbeque Pork \$180

Served with bold barbeque sauce and freshly baked Martin's potato buns

### Fried Chicken Breast Sliders \$80

16 chicken sliders served with Pop's pickles

### Veggie Burgers \$120

16 grilled veggie patties served with freshly baked Martin's potato buns. Accompanied by crisp lettuce and sliced tomato



## TASTY TENNESSEE

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Executive **Chef Jerry Infantino** has specially prepared these recipes to help enhance your First Tennessee Park experience.

Serves approximately 16 guests

### **Tuna Poke Shooters \$165**

Spicy marinated yellow fin tuna with sriracha mayo

### **Seasonal Fresh Roasted Fish Fillets \$220**

Lemon broccolini and heirloom tomatoes, garlic herb quinoa.

### **Beer Can Chicken \$190**

24 pieces of beer can chicken served with garlic mashed red potatoes, sea salt asparagus with baby bell peppers

### **Fried Pies \$55**

8 peach and 8 apple pies lightly dusted with sugar and served warm





## BAKE IT LOCAL

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Mike and Barbara Turney founded **Mama Turney's Pies** in Nashville in 1996 out of the need for a homemade pie that could be mass produced and not lose it's homemade taste and appeal.

The chess, chocolate and pecan pie, the mainstays of Mama Turney's, began with recipes developed by Barbara Turney and savored by all who tasted them. The sweet potato pie is the only recipe that was originally Georgia Turney's, Mike Turney's mother, who the company is named after. Barbara and her sons have worked numerous hours perfecting these recipes to what they are today.

### **Mama Turney's Mini Pie Sampler \$85**

Baked fresh in Nashville. 5 of each flavor

- Chocolate
- Pecan
- Chess

### **S'mores Hand Pies \$58**

A ballpark favorite. 16 hand pies

### **Mama Turney's 8 inch Pies \$38 each**

- Chocolate Fudge Pie
- Sweet Potato Pie
- Pecan Pie
- Chess Pie
- Lemon Chess Pie



## SWEET SELECTIONS

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Serves approximately 16 guests



### Freshly Baked Cookies \$52

16 jumbo cookies served warm from our First Tennessee Park kitchen



### Double Fudge Brownies \$52

16 jumbo buttery chocolate, chewy brownies, generously studded with chunks of fudge



### Freshly Baked Cookies and Double Fudge Brownies \$52

An assortment of 8 jumbo cookies and 8 jumbo buttery chocolate, chewy brownies, generously studded with chunks of fudge



### Texas Size Cookie \$25

12" fresh baked mega chocolate chip cookie, perfect for sharing

Add Quart of Purity Milk \$5

Add Pint of Purity Vanilla Ice Cream \$5

### Banana Pudding \$65

Family style serving of banana custard and sugar dusted vanilla wafers



### Mini Melts \$7

Choice from chocolate, cookies and cream, rainbow ice cream.  
One portion served in your team's mini helmet



### Assorted Ice-Cream Novelties \$70

A combination of 16 ice cream novelties

### Ice Cream Sundae Bar \$110

Your own soft serve machine in your suite with the choice of vanilla or chocolate ice cream. Served with an assortment of sauces and toppings. Subject to availability, not available for custom packages

Add Sugar Cones \$10

### Special Occasion Cake

Contact your suite catering manager to arrange your custom cake

Quarter sheet (12-15 servings) \$54

Half sheet (25-30 servings) \$80



## BEVERAGES

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## BEVERAGES

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### SPIRITS\* By the liter

#### Vodka

New Amsterdam	\$60
Pickers	\$75
Tito's	\$100
Ketel One	\$120
Grey Goose	\$150

#### Gin

Bombay Original	\$100
Tanqueray	\$110

#### Bourbon & Whiskey

Fireball	\$80
George Dickel 8	\$100
Belle Meade Bourbon	\$110
Chattanooga 1816 Reserve	\$110
Jack Daniel's	\$120
Bulleit	\$120
Woodford Reserve	\$130

### Canadian Whisky

Seagram's 7 Crown	\$80
Seagram's VO	\$90
Crown Royal	\$120

### Scotch

Dewar's White Label	\$100
Dewar's 12	\$150

### Rum

Bacardi Superior	\$80
Captain Morgan Original Spiced	\$85

### Tequila

Dulce Vida Grapefruit	\$80
Camarena Silver	\$85
Jose Cuervo Especial	\$100



### Cognac & Cordials

Hennessy V.S.	\$175
Hennessy V.S.O.P.	\$200
Southern Comfort	\$95
Tuaca	\$85
Bailey's Irish Cream	\$120
Martini & Rossi Vermouth	\$25
Bols Triple Sec	\$35
Bols Blue Curacao	\$35
Bols Peach	\$35



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

To help maintain compliance with rules and regulations set forth by the local laws, liquor can only be poured by a licensed TABC holder we have two options for liquor consumption in the suites:

#### Option 1:

Add a Bartender for a fee of \$75 to mix drinks in your suite.

#### Or Option 2:

All liquor purchased will have a lock placed on the bottle, all Suite Attendants have a key for the lock, and can pour liquor for you at no additional cost.

## BEVERAGES continued

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### Import-Craft/Malt Beer \$32

By the six-pack

Corona Extra

Corona Light

Heineken

Modelo Especial

Stella Artois

Blue Moon

Sam Adams Boston Lager

Sierra Nevada Nooner Pilsner

Sierra Nevada Pale Ale

Yazoo Amarillo Pale Ale

Leinenkugel's Summer Shandy

Shock Top

Hap and Harry's Tennessee Lager

Mike's Hard Lemonade

Bold Rock Hard Cider

Yee Haw Dunkel

Mantra Saffron IPA

### American Premium Beer \$27

By the six-pack, 16 oz aluminum bottles

Budweiser

Bud Light

Coors Light

Miller Lite

Miller High Life (12 oz bottles) \$24

Michelob Ultra \$28

O'Doul's (non-alcoholic)

### Mix & Match Beer Package \$125

Any combination of 18 beers

### Finest Call Mixers \$12

By the quart

Bloody Mary Mix

Sweet and Sour Mix

Orange Juice

Grapefruit Juice

Cranberry Juice

### Mix & Match Soft Drink Package \$85

Any combination of 18 sodas  
and water

### Soft Drinks \$17

By the six-pack

Pepsi

Diet Pepsi

Mountain Dew

Diet Mountain Dew

Sierra Mist

Aquafina Bottled Water \$19

### Sweet Tea & Lemonade \$25

By the gallon

Sweet Tea

Unsweetened Tea

Lemonade

### Community Coffee® Hot Beverages \$20

By the gallon

Premium Coffee

Premium Decaffeinated Coffee



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

# WINE

# INDEX

## SPARKLING

Chandon Brut, Sparkling  
Wine – California **\$40**

Hints of brioche, an almond and  
caramel bouquet and fruit, apple  
and pear flavors.


## WHITE WINES

### Pinot Gris


 Amber Falls, Pinot Gris  
– Tennessee **\$30**

A crisp, fruity and refreshing dry  
white. Notes of pineapple and pear.


### Pinot Grigio

 Placido, Pinot Grigio – Italy **\$35**  
Fresh and fruity aromas of pears, citrus  
and grapefruit. Crisp clean finish.

### Sauvignon Blanc


 Fetzer Echo Ridge, Sauvignon  
Blanc – California **\$38**  
Crisp and clean with fruity aromas of  
melon, orange, pear and apricot with  
tropical notes of passion fruit and mango.

## Riesling

 Bully Hill, 'Bass' Riesling  
– New York **\$30**

Bright and floral, with flavors of  
apple and nectarine and crisp  
acidity yields to a refreshing finish.


## Chardonnay

 Canyon Road, Chardonnay  
– California **\$30**


Medium-bodied with notes of crisp  
apple and ripe citrus fruit with a hint  
of cinnamon.

## RED WINES


### Merlot

 Walnut Crest Select, Merlot – Chile **\$30**  
Notes of strawberry, ripe red fruits  
and subtle spice, nicely balanced  
on the palate.

### Pinot Noir

 Fetzer Vineyards, Pinot Noir  
– Chile **\$35**  
Light with ripe, bright cherry and  
strawberry notes, delivering a smooth  
mouth-feel with a touch of spice.

## Cabernet Sauvignon


 Amber Falls, Cabernet  
Sauvignon – Tennessee **\$30**

Aged in American and French oak,  
this complex Cab is replete with  
notes of dark cherry and tobacco.

 Beringer Main & Vine, Cabernet  
Sauvignon – California **\$30**

Jammy black fruit, sweet vanilla and  
rich oak flavors with a hint of spice.

## Alternative Red

 Bully Hill, Sweet Walter Red  
– New York **\$30**

A deliciously sweet red with rich  
grapey flavors and a satisfyingly  
smooth finish.

 Rosé  
Matua, Rosé – New Zealand **\$30**

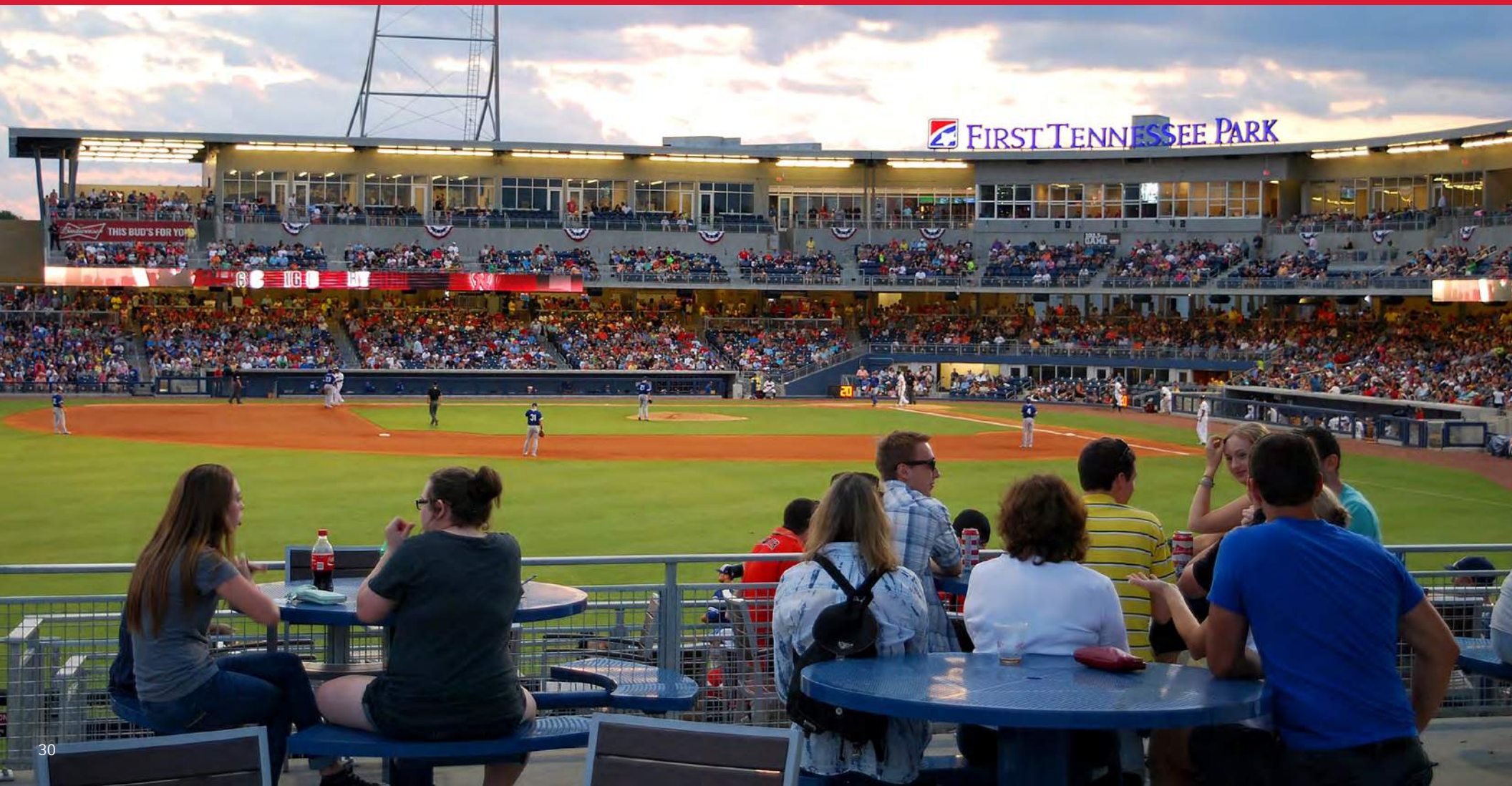
Pleasing aromas and flavors of fresh  
watermelon, citrus, raspberry, bright  
cherry and rose petal.





## GENERAL INFORMATION

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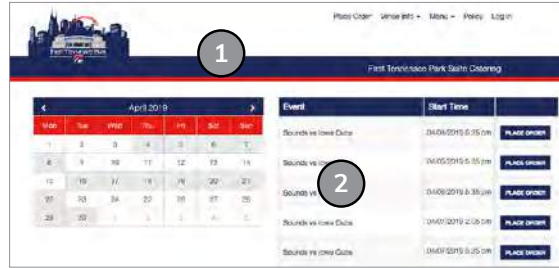
## PLACING YOUR ORDER

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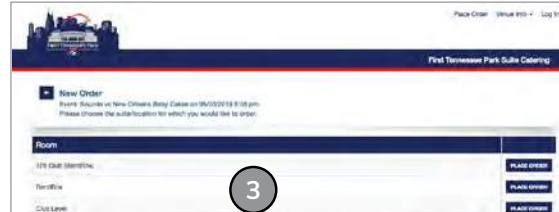
### ORDERING ONLINE IS EASY!

1. Go to: <https://firsttennesseepark.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 Brooke Kelley at 615.515.1141 or email: [brooke.kelley@centerplate.com](mailto:brooke.kelley@centerplate.com)




1. Event selection screen showing a calendar for April 2019 and a list of events. The selected event is 'Sounds vs. Iowa Cubs' on 04/04/2019 at 6:05 PM.




2. Room selection screen showing a list of rooms. The selected room is 'Room 1'.



3. Menu selection screen showing a list of menu items. The selected item is 'New Orleans Beignets'.



4. Customer registration/login screen. A red arrow points to the 'New Customers' link. The screen includes fields for Name, Email, Password, and Phone.



5. Notes screen with a text area for adding notes. Below the text area are instructions for ordering, including delivery time, single day orders, and payment options.





## PLACING YOUR ORDER continued

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### Timing

We want you and your guests to be absolutely delighted with your experience at the First Tennessee 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 for a party of 16 guests! So please place the order for your suite by 12:00 pm, two (2) 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 place by a Catering Manager are not eligible for the discount.**



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

## INDEX

### 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 Centerplate at 615.515.1141 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 five (5) business days prior to your event. Centerplate has eliminated the use of trans fat in all food service offerings.

### Payment Information

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, Discover Card or Cash. 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 20% service charge and all applicable sales tax will be included.

### Suite Staffing

A team of Centerplate 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 \$150 plus 9.25% 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 20% 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.



## THE FINE PRINT continued

## INDEX

### 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 Tennessee Park

### 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 Centerplate Food and Beverage representative.

### Our Local Suppliers and Partners

Eisenberg Hot Dogs

Whitt's Barbeque

Hunt Brothers Pizza

Houston's Peanuts

Goo Goo Clusters

Martin's Potato Rolls

Bully Hill Vineyards

Hap and Harry's

Sierra Nevada Brewing Company

Nelson's Green Brier Distillery

Yazoo Brewing Company

Speak Easy Spirits

Purity

Amber Falls Winery & Cellars

Tito's Vodka

Chattanooga Whiskey

Yee Haw Brewing

Mantra Brewing

Steel Barrel Brewing

George Dickel Tennessee Whisky

Bold Rock Hard Cider











## MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

