



TRUIST PARK

MEETINGS & EVENTS™

CATERING MENU

2024



Chef Louis Martorano

Chef Louis was raised in Brooklyn New York. His initial introduction to the culinary world was with his family-owned Italian restaurant in Manhattan. His first hotel job was in 1987 at the Waldorf Astoria Hotel in New York City.

From there he worked at various hotel/resorts across the country in Nashville, San Francisco, Hilton Head South Carolina, Washington DC and the cities of Boca Raton, Hollywood Beach and Orlando in the state of Florida.

Chef Louis's leadership helped the hotels earn several recognitions, including the Hilton Worldwide Award of Excellence. Chef Louis has lived in Florida for over 20 years excluding a year in the DC area where he was on the team that opened The Gaylord Hotel at National Harbor. Additionally, he spent over 10 years in the Orlando area as Executive Chef of The Hilton Orlando.

Chef Louis raised his young family with his wife of 22 years living in Disney's backyard. Their 2 sons will remain in Orlando where they are attending college; however, his 11-year-old daughter, his wife & the family's Puggle named Bruno are excited about the move to Georgia.

When not in the kitchen, Chef Louis enjoys playing competitive ice hockey, golf, softball, and the outdoors.

Traditional Continental \$22pp

Hand selected cut fruits & vine ripened berries

House baked sweet breads & pastries
sweet butter, artisan preserve

Individual fruit yogurts

Fresh Orange, Grapefruit & Cranberry juices

Coffee & Tea

Spring Training \$28pp

Hand selected cut fruits & fresh berries

House baked sweet breads & pastries
sweet butter, artisan preserve

Cured local meats & cheeses with nuts & dried fruits

Warm fluffy Belgian Waffle
raspberry preserve, fresh whipped cream

Fresh Orange, Grapefruit & Cranberry juices

Coffee & Tea

Healthy Start \$33pp

Hand selected cut fruits & vine ripened berries

Egg white, spinach, tomato frittata

Sweet pasteries & bread
honey butter, fruit preserves

Greek yogurt parfaits

Overnight Oats
dried fruit, toasted coconut, chia seedFresh pressed juices
watermelon ginger, spinach, kale, & apple

Coffee & Tea

Classic American Buffet \$33pp

Hand selected cut fruits & berries

House made granola

Individual yogurts

NY Style bagels
cream cheese & sweet butterHouse baked sweet breads & pastries
sweet butter & fruit preservesFluffy scrambled eggs
fresh chives & cheddar cheese

Applewood smoked bacon & country link sausage

Hashbrown potatoes

Fresh Orange, Grapefruit & Cranberry juices

Coffee & Tea

EnhancementsBacon, egg & cheese biscuit **\$8ea**Sausage & cheese frittata **\$8ea**Egg white, tomato, mushroom, spinach frittata **\$8ea**Fluffy scrambled eggs **\$4pp**
cheddar & chivesOmelet station - cooked to order omelet station **\$8pp***
*\$150 attendant fee per 50 guestsBreakfast burrito **\$6pp**Chicken apple sausage **\$3pp**Hickory smoked bacon **\$3pp**Griddle ham steaks **\$3pp**Homerun breakfast potatoes **\$3pp**
red skin potato roasted with herbs & shallotsLyonnaisse potatoes **\$3pp**

Spa Break **\$15pp**

Market fresh vegetables
artichoke dip

Toasted pita points
red pepper hummus

Whole seasonal fruit

Flax seed muffins

Granola bars

Ballpark Break **\$17pp**

Buttered Popcorn

Cracker jacks

M&M plain & peanuts

Mini hot dogs
ketchup & mustard

Tortilla chips
Oaxaca cheese & bean dip

American Comfort **\$15pp**

Petit peanut butter & jelly on briche

Individual fruit cocktails
bourbon ginger glaze

Warm jumbo chocolate chip cookies

Bananas Foster verrine

Assorted macaroons

Healthy Mediterranean **\$17pp**

Classic hummus, red pepper hummus,
edamame hummus, Baba Ghanoush

Toasted pita points & lavash

Warm smoked almonds

Mini blueberry & lemon yogurt parfait

Georgia Peach **\$17pp**

Peach Iced Tea, sugar sticks

Yogurt parfait with red stone peaches, pecan granola

Celery with peanut butter & peach spread

Yellow peach & ruby red berry cobbler
chantilly cream

Health Nut **\$15pp**

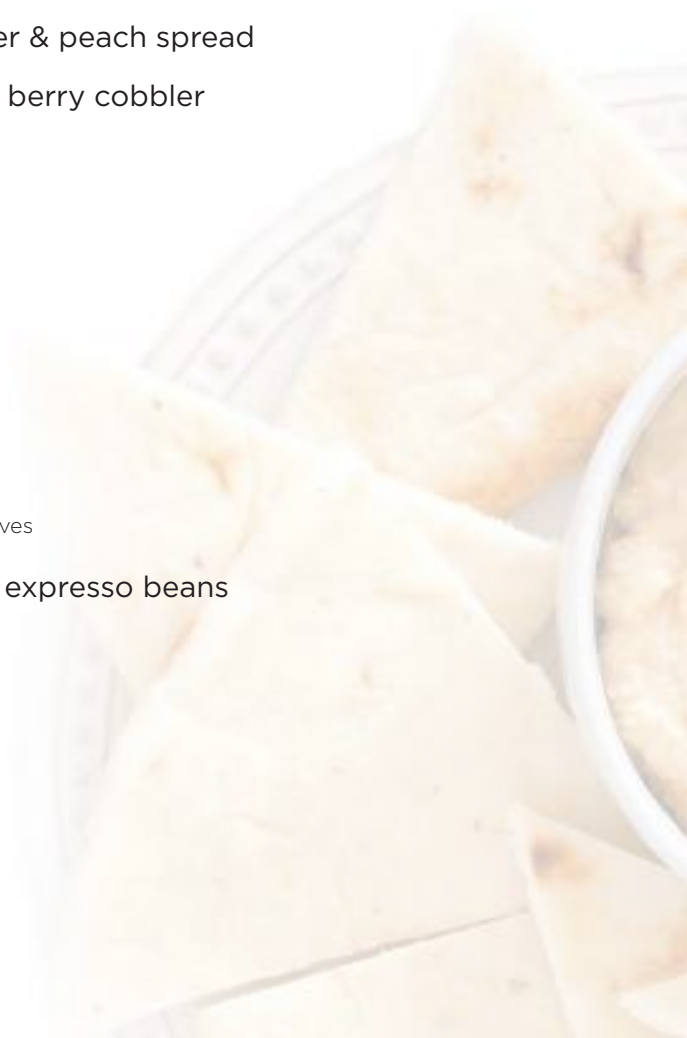
Edible Garden
vegetable crudite, green goddess

Terra chips

Mixed berry agave cups

Charcuterie cone
dried meats, assorted cheeses, olives

Dark Chocolate covered espresso beans



Little Havana \$33pp

Arugula, Navel orange, charred hearts of palm, sweet ribbons of carrots, passionfruit vinaigrette

Black eyed peas

Tasso ham, celery, onion, cilantro garlic dressing

Picadillo beef & vegetable empanada

romesco

Slow cooked ropa vieja

caramelized onion

Mojo grilled chicken

lime, garlic, sweet onion

Sweet potato mashed

ginger butter

Black beans & rice**Roasted seasonal vegetables****Tres leche****Pineapple rum cake****Enhancements \$8pp ea****Oxtail stew**

butter beans, spiced jus

Curried shrimp

young coconut, sweet peppers

Jerked Chicken

chicken quarters, scotch bonnet

Georgia on My Mind \$32pp**Arcadian greens salad**

caramelized peaches, candied pecans, local goat cheese, dried blueberries, sorghum vinaigrette

Local pimento cheese

assorted crackers, celery, hand turned carrot

Sweet tea brined pork chops

whipped gold potatoes, fried brussels sprouts & bacon, blueberry dijon sauce

Buttermilk fried chicken

creamy shells & cheese, braised kale, hot suace, wildflower honey

Cornbread muffins**Pecan Pie**

with Bourbon Chantilly creme

Redstone peach cobbler

with a brown sugar streusel

Enhancements \$8pp ea**Georgia white shrimp & grits**

tomato gravy, bacon lardon, crispy okra

Low country boil

Georgia white shrimp, smoked sausage, sweet corn, baby red potatoes

Homemade Brunswick stew

smoked pork, pulled chicken, lima beans, sweet corn, stewed tomato

Tour of Italy **\$31pp**

Traditional Caesar salad

crisp romaine, grated parmesan, garlic herb crouton, asiago Caesar dressing

Panzanella salad

focaccia, heirloom tomato, hothouse cucumber, red onion, torn basil, red wine vinaigrette

Three cheese ravioli

San Marzano tomato sauce, parmesan

Tuscan chicken penne

sun dried tomatoes, baby spinach, roasted garlic cream sauce

Oven roasted vegetables

zucchini, baby bellas, cherry tomatos, gold potatoes, oregano, EVOO

Cannoli

Amaretto Crème Brulee

Enhancements **\$8pp ea**

Veal meatballs

creamy herb polenta, San Marzanos, gremolata

Wild boar ragu

rigatoni, parmesan

Lobster ravioli

lemon brown butter sauce



Taco Truck **\$36pp**

Chopped Santa Fe Salad

romaine, grilled corn, black beans, radish, avocado, crispy tortilla strips, cotija, agave lime vinaigrette

Chipotle lime chicken thighs

queso fresco

Pork carnitas

grilled pineapple salsa

Cilantro lime basmati rice

Sofrito black beans

sweet bell peppers, garlic, onion, cilantro

Fresh cooked tortilla chips

salsa verde, salsa roja, pico de gallo, shredded cheese, sour cream, shredded lettuce, guacamole

Churros

cinnamon sugar, dulce de leche, chocolate sauce

Enhancements **\$8pp ea**

Slow braised barbacoa

diced onion, cilantro, radish, lime

Fried mahi mahi

chopped cabbage, lime crema, pickled onion

Marinated grilled skirt steak

avocado corn salsa

Take me out to the ballgame **\$31pp**

Freshly popped popcorn

Warm soft pretzel bites

stone ground mustard

Seasonal mixed greens salad

cherry tomato, shredded carrot, hot house cucumber, butter, croutons
Balsamic vinaigrette or ranch dressings

Crisp Green Cabbage Cole Slaw

creamy mustard seed dressing

Ball park hot dogs

all beef hot dogs - mustard and relish - soft white bun

Char-grilled hamburgers

sharp cheddar cheese, lettuce, tomato and onions brioche buns

House fried kettle chips

Gourmet cookies

Chocolate chip brownies

Enhancements **\$8pp ea**

Buttermilk chicken tenders

BBQ & ranch

Conecuh sausage

hickory smoked sausage, caramelized peppers & onions

Lemon pepper chicken wings



Sliders Bar (Pick 3) **\$40pp**

- Buttermilk fried chicken
pickle, cayenne aioli
- House smoked pulled pork
crispy cabbage slaw
- Cheeseburger
special sauce
- Chopped BBQ Brisket
with pepper jack cheese
- All beef hot dog slider
- Balsamic roasted portobello mushroom
caramelized onion, garlic herb aioli

Homemade salt & vinegar kettle chips

Southern potato salad

Fresh cut fruit salad
seasonal berries, micro mint

Enhancements **\$8pp ea**

Jumbo lump crab cake
roasted corn aioli

Bacon cheeseburger
poblano aioli, pickled onion, pepper jack

Braised short rib
beer braised onions, muenster, truffle aioli



The Xfinity Club Lunch **\$50pp**

available only in the Xfinity Club

Served From The Market

Seasonal Market salad

grilled chicken, crisp lettuce, cheddar cheese, tomato, cucumber, carrots & sprouts. Balsamic vinaigrette

Vegetarian Cobb

tomato, cucumber, celery, avocado, edamame, olives, black bean relish, crispy torilla chips. Cilantro lime dressing

Chilled BBQ chicken wrap

BBQ grilled chicken breast, shredded lettuce, tomato, cheddar cheese, crispy onions on a spinach flour torilla

House made cookies & brownies

Fresh Out Of The Pizza Oven

Individual Traditional Cheese Pizza

Individual Meat Lovers Pizza

with pepperoni & sausage

Served From Daseki

action station

Stir fry - beef bulgogi

broccoli, white rice, spicy mayo

Stir fry - vegetables

white rice, spicy teriyaki

Seasonal fruit cobbler

brown sugar pecan streusel

Boxed Lunches (Choice of 3) **\$30pp**

served with bags of chips, apple & cookie

Smoked turkey & pepper jack on kaiser roll

Black forest ham & swiss on multigrain roll

Tarragon chicken salad on croissant

Roast beef & sharp cheddar on brioche

Italian hero on hearth baked crusty white roll

Grilled vegetable wrap on spinach flour tortilla



Hot Hors D'oeuvres*

Jumbo lump crab cake
spicy remoulade

Italian meatball
golden raisin, italian pinenuts

Pigs in a blanket
sriracha ketchup, stadium mustard

Vegetable samosa
cilantro dip

Pork belly tostada
avocado smash, cotija, pickled onion

Saffron arancini
saffron aioli

Vegetable spring roll
sweet chili sauce

Masala roasted chicken satay
yogurt raita

Bacon wrapped New England scallop
maple butter

Maine lobster lollipop
Kerrygold Irish butter

Short rib empanada
romesco

Chicken empanada
spiced tomato

Mini beef wellington
bearnaise

Chicken tender & buttermilk waffle
bourbon maple syrup

Lamb chop lollipop
apple mint chutney

* Selection of 3 for \$25 per hour
\$12 additional hour

* Selection of 6 for \$28 per hour
\$14 additional hour

Cold Hors D'oeuvres*

Tuna tartare spoon
yuzu, soy

Goat cheese & fig crostini

Blue crab devilled egg
micro celery

Cauliflower ceviche
plantain cup

Tequila lime grilled shrimp
avocado smash, roasted corn, micro cilantro

Poached shrimp cocktail
ginger cocktail

Goat cheese, taggiasche olives, tomato, & walnuts
mini pita

Smoked salmon dill cream
Tobiko

Skewered Gulf shrimp cocktail
Bloody Mary cocktail

Crab & celery salad
cucumber & parsley

Asparagus wrapped with de Parma prosciutto

Roasted duck apple chutney
raisin bread

Shrimp summer roll
spiced chili sauce

Beef carpaccio
mustard, parmesan crostini

Eggplant bruschetta
Grana Padano

Chorizo & marbled potato skewer

Prime sirloin of beef
red onion marmalade, blue cheese, crostini

Blue crab devilled egg
spiced chili sauce

Seafood Display \$32pp

Oysters, mussels, jumbo poached shrimp, Jonah crab claws, mignonette, ginger cocktail, sauce Louis

Tuna poke
wonton chips

Smoked salmon dip
everything bagel chips

Sushi Display \$26pp

Assorted sushi & nigiri including variety of special rolls, ebi shrimp, yellowtail, crab, spicy tuna, salmon, California rolls served with wakame salad, IKA salad, pickled ginger, wasabi, soy sauce

Chips & Dip Station \$15pp

Fresh fried tortilla chips, kettle chips, pita chips

Queso fundido, salsa verde, salsa roja

Buffalo chicken dip

Spinach artichoke dip

Caramelized French onion dip

Mezze Table \$16pp

Roasted garlic hummus

Red pepper hummus

Marinated Greek olives

Stuffed grape leaves

Quinoa tabbouleh

Marinated fetas
EVOO, fresh herbs

Grilled & marinated artichokes

Oven roasted tomatoes

Toasted lavash

Grilled pita

Cheese & Charcuterie \$18pp

Imported, domestic, & local cheeses, fresh fruit nuts, marinated olives, assortment of flatbreads, crostini, crackers

Carving Stations

served with seasonal salad, ranch & balsamic dressing,
warm yeast rolls

Herb rubbed beef tenderloin **\$28pp**

cabernet demi-glaze, horseradish chive sauce

Tomahawk ribeye **\$27pp**

Chantrelle bourbon cream sauce, housemade steak sauce

Ale brined pork tenderloin **\$21pp**

blackberry mustard sauce

Bone-in short rib **\$25pp**

mop sauce, mushroom demi-glaze

Roasted leg of lamb **\$27pp**

mint chimichurri

Cauliflower **\$19pp**

romesco

Flatbreads (Pick 3) **\$26pp**

served with baby kale caesar salad

Fig & prosciutto

arugula, aged balsamic

Heirloom tomato margherita

fresh mozzarella, basil

Roasted vegetable

crumbled goat cheese

Italian sausage

roasted tomato, pesto, fresh mozzarella

Chicken & bacon

red onion, scallion, ranch drizzle

Black & bleu

blackened tri-tip, gorgonzola

Late Night Snack

Mini hot dogs **\$15pp**

chilli con carne, shredded cheese, diced tomato, diced onion, jalapeno

Parmesan truffle waffle fries **\$8pp**

roasted garlic aioli

Mini chicken & waffle bite **\$12pp**

boozy maple syrup

Pig candy **\$8pp**

chocolate drizzle, candied pecans

Churro cups **\$8pp**

dulce de leche

Assorted cereal treats **\$8pp**

Rice Krispie, Fruity Pebble, Lucky Charms, Cinnamon Toast Crunch

Popcorn boxes **\$8pp**

\$150 attendant fee per 50 guests for all stations

Action Stations

PHO Bar **\$25pp**

Pho-rice noodles, fresh vegetables, sliced chicken, pork tenderloins, flank steak, vegetable broth, chicken broth, beef broth

Build your own nacho table **\$26pp**

barbacoa, chicken tinga, queso, fresh tortilla chips, salsa roja, salsa verde, lime crema, pico de gallo, black olives, jalapenos, guacamole, shredded cheese, cotija

Made to order pasta station **\$22pp**

penne, cheese tortellini, mushrooms, roasted tomatoes, spinach, bacon, diced grilled chicken, shrimp

Sausage & Pretzel cart **\$21pp**

jumbo salted pretzels, bratwurst, knockwursts, braised red cabbage, drunken mustard, beer cheese sauce, brioche bratwurst buns

French fry station **\$20pp**

natural cut fries, sweet potato fries, pickle fries, ranch, buffalo sauce, bacon bits, scallion, brown gravy, cheese curds, aged cheddar sauce, BBQ sauce, sriracha ketchup

Grits bar **\$21pp**

andouille sausage, boudin sausage, Cajun jumbo shrimp, crispy okra, blackened chicken, shredded cheese, bacon lardon, chives, diced tomato, Tasso gravy, lemon butter

Poke station **\$29pp**

Ahi tuna, wild caught salmon, soba noodles, steamed rice, wakame salad, sprouts, mango, cucumber, shredded red cabbage, jalapeno, edamame, shredded carrots, shoyu, sriracha, toasted sesame

Whole smoked pig pickin' **\$34pp**

Carolina BBQ sauce, Sweet Baby Ray's original, Alabama white BBQ, tangy red cabbage slaw, brioche buns

\$150 attendant fee per 50 guests for all stations



Build Your Own Buffet* (Select 2 entrees) \$60pp

with seasonal salad, yeast rolls, butter

French breast of chicken

apricot glaze

Pecan crusted chicken

orange blossom honey & whole grain mustard sauce

Santa Maria style tri-tip

spicy chimichurri

Red wine braised short rib

horseradish gremolata, tobacco onions

Seared Gulf fish

lemon caper butter

Mustard crusted salmon

peach curry, coconut cream

Jumbo shrimp

creamy pimento cheese Logan Turnpike grits, tasso gravy

Pork tenderloin

spicy southern chow chow

Eggplant rollatini

ricotta, San Marzano tomato sauce, basil

Blackened Mahi Mahi

charred lime beurre blanc

Butternut squash ravioli

brown butter, toasted pepitas, fried sage

Portobello mushroom ravioli

lemon butter, spinach, toasted pine nuts

* Choice of additional entree
\$8 per person

Sides (Select 3)

Oven roasted vegetables

zucchini, squash, baby bellas, grape tomatoes, baby carrot, fresh herbs

Poblano creamed corn

roasted poblanos, sweet cream

Three cheese macaroni & cheese

gemelli, cheddar, jack, gruyere

Confit garlic whipped potatoes

chive butter

Grilled broccolini

harissa butter

Haricots verts amandine

brown butter, silvered almonds

Rosemary roasted fingerling potatoes

Farro pilaf

roasted squash, filberts, kale, & herbs

Sweet potato hash

sorghum, bell peppers, Vidalia onion

Saffron orzo

asparagus tips

Smoked gouda potatoes au gratin

yukon golds, creamy smoked gouda

Roasted root vegetables

parsnips, turnips, rutabagas, herbs de Provence

Wild mushroom couscous

Pimento cheese Logan Turnpike grits

Plated Appetizers

Jumbo lump crab cake **\$18pp**

curry aioli, apple jicama salad

Kataifi wrapped shrimp **\$18pp**

green romesco, smoked tomato jam, lemon scented chanterelles

Grilled peach, heirloom tomato, burrata **\$15pp**

toast points

Ahi Tuna **\$20pp**

avocado, cucumber, soy yuzu, reduction, furikake, ube chip

Plated Salads

Baby wedge salad

little gems, slabbed bacon, red onion, heirloom cherry tomatoes, blue cheese crumbles, chive, buttermilk ranch

Baby kale salad

grated egg, focaccia crouton, crispy chickpeas, shaved parmesan, tomato Caesar dressing

Radicchio, endive and kale salad

roasted butternut squash, toasted pepitas, crumbled goat cheese, pomegranate, sourdough croutons & balsamic vinaigrette

Farmer's market salad

local Georgia lettuces, heirloom cherry tomato, golden beets, English peas, watermelon radish, crumbled goat cheese, cage free egg, lemon basil dressing

Watermelon salad

whipped feta, mint, chili, EVOO

Plated Entrees

includes your choice of salad, entree and dessert.

All plated dinners include fresh baked rolls and butter

Grilled acorn squash **\$62pp**

beet risotto, toasted pistachios, sun dried tomato pesto, chive oil

Mizo glazed Japanese eggplant **\$62pp**

forbidden rice, edamame puree, sweet soy shiitakes, Thai basil

Herb crusted salmon **\$67pp**

lemon herb risotto, asparagus, tomato confit, caper butter sauce

Georgia Ham & boursin cheese **\$69pp**

chicken roulade, sweet corn risotto, crispy fried hen of the woods mushrooms, collard green pesto, red pepper coulis

Filet of beef **\$82pp**

horseradish chive mashed potatoes, buttered baby vegetables, cabernet demi-glace

Lemon thyme French breast of chicken **\$68pp**

olive oil smashed potatoes, brussels sprouts, brown butter velouté

Petit filet & lobster **\$99pp**

smoked gouda potatoes au gratin, melted leeks, grilled broccolii, bearnaise

New York strip & jumbo shrimp **\$92pp**

boursin whipped potatoes, hand turned carrots, baby zucchini, tarragon demi-glace

Pan Seared market fish **\$72pp**

crispy polenta cake, patty pans, red pepper coulis, fried leeks, basil oil

Coffee braised short rib **\$82pp**

butternut smash, grilled asparagus, parsnip crisps, ancho pickled pearl onions, jus

Seared diver scallops **\$81pp**

poblano pomme puree, BBQ corn, honey glazed pork belly, bacon jus

Plated Desserts

Cornbread shortcake

macerated local berries, cara cara supreme, Savannah honey Chantilly, micro mint

Bananas Foster crème brulee

dark rum, cinnamon, vanilla bean Chantilly

Honey & thyme panna cotta

peach coulis, pistachio brittle

Flourless chocolate torte

raspberry coulis

Grilled pound cake

bourbon glazed peaches, vanilla bean Chantilly

New York style cheesecake

macerated berries

Dessert Packages

Mason jar assortment **\$12pp**

banana pudding, key lime pie, red velvet, death by chocolate

Cast iron cobblers **\$12pp**

peach, apple, berry with vanilla bean ice cream

Brownie sundae bar **\$12pp**

chocolate chip brownies, blondies, vanilla ice cream, Valrhona syrup, caramel drizzle, granulated peanuts, crushed Oreos, kettle corn, whipped cream

Mini desserts **\$12pp**

petit fours, lemon bars, pecan tarts, macarons, mini cannoli's, mini cheesecakes

Boozy Float Station **\$24pp**

selection of rum, bourbon, vodka
coke, cherry coke, coke zero, orange soda
vanilla ice cream

S'mores Station **\$22pp**

honey graham crackers, chocolate graham crackers
Hershey's chocolate bars, Hershey's cookies & cream bars
Reese's cups, jumbo marshmallows
- Chef attended (\$150 per attendant)
heating station with metal skewers, building to order

Ice Cream Sandwich Station **\$22pp**

warm jumbo cookies - chocolate chip, red velvet, sugar cookie
chocolate & vanilla ice cream
rainbow sprinkles, mini-chocolate chips, Reese's pieces, toasted coconut

Half-Day Beverage Service \$8pp

All-Day Beverage Service \$15pp

Great for Meetings or All-Day Events
Soft Drinks \ Iced Tea \ Bottled Water \ Regular & Decaf Coffee

Drink Packages

Prices below are for 2 Hours
Additional \$8 per hour thereafter
Bartender Fee Included

House Beer & Wine Package \$26pp

Assorted domestic, import & local craft beers
House red, white & sparkling wines

House Bar Package \$34pp

Assorted domestic, import & local craft beers
House red, white & sparkling wines
SVEDKA Vodka \ Jim Beam Bourbon \ el Jimador Tequila \ Beefeater Gin \ BACARDI Rum

Premium Bar Package \$39pp

Assorted domestic, import & local craft beers
House red, white & sparkling wines
Tito's Vodka \ SVEDKA Vodka \ el Jimador Tequila \ BACARDI Rum \ Johnny Walker Black \
Maker's Mark \ Casamigos Blanco \ Bombay Sapphire Gin \ Four Roses Bourbon

**Consumption & Cash Bar Service available.
\$150 Bartender Fee per Bartender for the
first (2) hours & \$50 per hour thereafter.
One Bartender at each bar per every 75 guest**

Full Bar Packages include juices, mixers & garnishes



General Information

Menu Selection

The menu must be decided thirty (30) days prior to the event.
All courses must be pre-selected

Fees

All menu items excluding plated dinners will be served on high-end biodegradable plate-ware; upgrade to china for \$8pp

Tax & Administrative Fee

Sales tax of 6 percent & 20 percent administrative fee will be added to all food & non-alcoholic beverages. Sales tax of 6 percent, 3 percent mixed beverage tax & 20 percent administrative fee will be added to all alcoholic beverages.

Guarantee

The catering sales team must be advised of exact number of guests attending your event no later than 12 p.m. (noon), ten (10) business days prior to the start of your function. Five (5) days prior to the event date by 12 p.m. (noon), the client can increase the number of guests. Any functions with over 500 guests will require a thirty (30) day notification. This number will constitute the guarantee & not be subject to reduction.

Deposits & Payment

Upon signing event agreement, a 50 percent deposit must be submitted. Five (5) days prior to the event, the remaining balance must be paid. All deposits are nonrefundable & apply toward the event balance. Please make checks payable to Delaware North Sportservice.

Damage

The venue will not assume any responsibility for damages or loss of any merchandise or articles left in the event space before or after your function.

Exclusivity

No food or beverages of any kind will be permitted to be brought onto the premises.
All items must be purchased & prepared through Delaware North.

Additional Services

Any outside contracted deliveries must be delivered by appointment and may not be delivered more than 2 days before your event. Please make arrangements with the event coordinator before any outside deliveries are made.

Cancellations

Should the event need to be cancelled by the Client. Cancellation will incur charged based on the following:

60 Days to 30 Days: 50% of all F&B charges

30 Days to Day of Event: 100% of all F&B Charges

Please note Custom & Specialty Menus or Items may incur a different window of time.

Please see your Catering Team for Details.



TRUIST PARK

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