

SUITE MENU

2021

Braves™

WE'RE GLAD YOU'RE HERE.

DELAWARE NORTH SPORTSERVICE WELCOMES YOU TO THE 2020 BASEBALL SEASON AT TRUIST PARK, HOME OF THE ATLANTA BRAVES.

Delaware North Sportservice is proud to be the exclusive caterer at Truist Park. We have been providing the highest quality food, beverage and customer service for over 100 years!

We are excited to welcome you to the suites and WOW your guests! Our team of chefs has created an innovative menu and selected only the finest foods to serve. We have worked hard to be recognized as a leader in premium food and beverage services and look forward to serving you and your guests.

The Braves' mindset is all about the fans, and our core value system at Sportservice is all about serving the fans. That's why all our associates are trained and embrace GuestPath®, our award-winning customer service program. As such, we will continually strive to exceed your expectations, creating special experiences, one guest at a time.

We look forward to an exciting year of providing the finest in foods, beverage and service to you, the Suite Holder, and your guests. The following information is provided to assist you when placing your food and beverage order.

Sincerely,
Delaware North Sportservice and the Atlanta Braves

Delaware North Sportservice



ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED

SNACKS. STARTERS.

CLASSIC POPCORN ★ G V
Endless supply of butter-flavored popcorn $38

ROASTED PEANUTS ★ N V
Salted, in-shell peanuts $44

CRACKER JACK ★ N V
A ballpark favorite $60

SOUVENIR SNACK ★ N V
Peanuts, trail mix, pretzel twists $45

COTTON CANDY ★ V $60

THE CANDY SHOP ★ N V
Chocolate bars, Peanut M&M'S, Skittles, Sour Patch Kids $65

CHIPS & DIP ★ G V
Wise Kettle chips & French onion dip $40

SALSA TRIO ★ V
Corn tortilla chips, pico de gallo, salsa verde, salsa roja $48
> *UPGRADE YOUR TRIO:*
Add queso blanco $20
Add guacamole $25

BUFFALO CHICKEN DIP ★
Made with The Original "Louisiana" Brand Hot Sauce, served with fried tortilla chips $75

FRESH FRUIT ★ G V
Including pineapple, grapes, strawberries, cantaloupe, blueberries, watermelon $86

FARMERS MARKET CRUDITÉS ★ G V
Teardrop tomatoes, cucumber sticks, heirloom carrots, celery sticks, broccoli & cauliflower florets, red peppers, buttermilk ranch, hummus $90

ARTISAN CHEESE ★ N
Regional cheeses, fresh & dried fruits & gourmet crackers $96
Add charcuterie $50

WARM JUMBO PRETZELS ★ V
Creole mustard $55

CHINESE DUMPLINGS
Deep-fried pork dumplings, ponzu dipping sauce $145

CHICKEN TENDERS ★
Served with honey mustard, BBQ sauce & ranch dressing $140

CHICKEN WINGS ★
Traditional Buffalo wings, celery, blue cheese & ranch dressings $142

SHRIMP COCKTAIL G
Jumbo shrimp, horseradish cocktail sauce, remoulade & fresh lemon $160

★ AVAILABLE GAME DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN



ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED

SALADS. SIDES.

POTATO SALAD (V)
Red bliss potato salad, Dijon aioli, bacon, hard-boiled eggs, scallions $60

MAPLE-BACON BAKED BEANS ★ $61

HOMEMADE PASTA SALAD ★ (V)
Marinated mozzarella pearls & garden tomatoes, basil, balsamic vinaigrette $75

TRADITIONAL CAESAR SALAD ★ (V)
Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing $85

GRILLED & ROASTED VEGETABLES (G) (V)
Zucchini, summer squash, red peppers, portobello mushrooms, heirloom carrots, asparagus, roasted jalapeño ranch $105 (*Served chilled)*

SUMMER BERRY SALAD ★ (G) (N) (V)
Organic greens, seasonal berries, crumbled goat cheese, candied pecans, raspberry vinaigrette $116

COBB SALAD (G)
Little gem lettuce, tomatoes, avocados, bacon, grilled chicken, red onions, egg, blue cheese, buttermilk ranch $136

ENHANCE YOUR SALADS
Add grilled chicken ★ (G) $20
Add grilled & chilled sliced filet mignon (G) $30
Add grilled shrimp (G) $45

★ AVAILABLE GAME DAY (G) GLUTEN-FREE (N) CONTAINS NUTS (V) VEGETARIAN



ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED

BALLPARK FAVORITES.

TEXAS CHILI HOT DOGS ★
All-beef grilled franks, traditional rolls & condiments $102

CONECUH SAUSAGE
Original smoked sausage dog, made from only the finest pork, all-natural casings, smoked over a hickory fire $115

BEYOND BURGERS (V)
Lettuce, tomatoes, onions, vegan cheese $130

CHARBROILED STEAKHOUSE BURGERS ★
Bacon, lettuce, tomatoes, cheddar cheese and caramelized onions $145

CHICK-FIL-A® SANDWICHES (N)
12 Original Chick-fil-A® Chicken Sandwiches $155
Item not available for Sunday events

MINI MAINE LOBSTER ROLLS
Lemon mayo, microgreens, kettle chips $185

TOP YOUR DOGS
Add a side of chili ★ $20
Add a side of cheese ★ (V) $20
Add a side of chili & cheese ★ $30

HOT DOG OR SAUSAGE TOPPINGS BAR ★
Toppings offered include chopped bacon, pickled peppers, pimento cheese, shredded cheddar cheese, cabbage slaw, spicy giardiniera $30

PULLED PORK SLIDERS
Tangy slaw, buttermilk biscuit $110

MEATBALL SLIDERS
Marinara, Parmesan, brioche roll $110

BRISKET SLIDERS
Oak-smoked brisket, pimento cheese, challah roll $110

STREET TACOS
Chicken tinga, beef barbacoa, shredded cheddar cheese, salsa verde, pico de gallo, sour cream, flour tortillas $155

PIZZAS.

CLASSIC CHEESE ★ (V)
San Marzano tomato sauce & mozzarella $45

VEGETARIAN ★ (V)
San Marzano tomato sauce, spinach, olives, mozzarella, garlic $50

PEPPERONI ★
San Marzano tomato sauce, mozzarella, spicy pepperoni & Parmesan $55

SUPREME ★
San Marzano tomato sauce, mozzarella, spicy pepperoni, Italian sausage, red peppers, black olives, red onions & Parmesan $60

★ AVAILABLE GAME DAY (G) GLUTEN-FREE (N) CONTAINS NUTS (V) VEGETARIAN



ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED

MAIN PLATES.

FOUR CHEESE MAC 'N CHEESE ★ V
$96
> *OPTIONAL ADD-ONS:*
Add smoked brisket $54

HAND-ROLLED SUSHI
Premium maki rolls, nigiri & sashimi, served with pickled ginger, wasabi & soy sauce $175

GRILLED BBQ CHICKEN
Cornbread, honey butter $225

CAJUN-RUBBED TURKEY BREAST
Roasted vegetable hash, cranberry orange chutney $225

FOX BROS. SMOKED BBQ RIBS
Spicy and regular sauce $280

GRILLED & CHILLED BEEF TENDERLOIN
Sourdough rolls, arugula aioli, crispy onions, pickled vegetables $325

SHRIMP & GRITS
Andouille, Sherry, tomatoes, scallions $325

CARTS. STATIONS.

SMOKED WHOLE BRISKET
Hand-carved hickory-smoked brisket, brioche rolls & Texas toast, assortment of BBQ sauces, creamy coleslaw, variety of housemade pickles $600

SUITE TEMPTATION CART N
Wow your guests by ending on a high note! Complete your luxury experience with our Chef's selection of signature desserts, candies, fresh fruits & cordials. $600

NACHO TABLE
Chicken tinga, beef barbacoa, guacamole, assorted salsa, queso, sour cream, shredded cheddar, house-fried tortilla chips $800

SWEETS.

CHOCOLATE-COVERED STRAWBERRIES ★
$60

TIFF'S TREATS WARM COOKIE EXPERIENCE N V
A popular assortment of 24 warm cookies from the Tiff's Treats team, baked fresh & delivered warm to your Suite in custom Braves packaging $95
Delivery during the 1st & 3rd innings

MINI DESSERT PLATTER ★ V
Red velvet, carrot cake & double chocolate mini cupcakes $95

GEORGIA PEACH COBBLER N V
Smoked honey-bourbon caramel $100

SPECIAL OCCASION CAKE
Contact your Suite Administrator to arrange for a custom cake in your Suite.

★ AVAILABLE GAME DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN



ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED

MEAL BUNDLES.

ULTIMATE SNACK PACKAGE
$300
Endless Popcorn
Chips & Dips
Artisan Cheeseboard
Chinese Dumplings

6-4-3 DOUBLE PLAY
$500
Souvenir Snacks
Warm Jumbo Pretzels
Summer Berry Salad
Cheese Pizza
Chicken Tenders
Sushi

A TASTE OF THE TAPROOM
$700
Fox Bros. Smoked Brisket Sliders
Fox Bros. Smoked Ribs
Potato Salad
Mac 'N Cheese
Georgia Peach Cobbler
(4) 6-packs of your choice of Terrapin Beer
(no brand substitutions)

HOME RUN SPECIAL
$1000
Classic Popcorn
Cracker Jack
Roasted Peanuts
Artisan Cheeseboard
Grilled & Roasted Seasonal Vegetables
Chinese Dumplings
Cobb Salad
Conecuh Sausage
Shrimp & Grits
Mini Dessert Platter

BEVERAGE BUNDLES.

COOPERS' CRAFT MOSCOW MULE KIT
$200
Includes (1) liter of Coopers' Craft Bourbon, ginger beer, fresh limes & (12) souvenir Coopers' Craft mugs

LOCAL GEORGIA CRAFT BEERS
$200
(1) 6-pack each of seasonal selections from: Terrapin, Monday Night, Atlanta Brewing Company, Gate City

LOCAL GEORGIA IPA BEERS
$225
(1) 6-pack each from: Terrapin, Monday Night, Gate City, Creature Comforts

STERLING VINEYARDS ALUMINUM BOTTLES
$60 per 4-pack of 375 mL bottles
Mix & match from the following 3 varietals offered:
- Rosé
- Chardonnay
- Cabernet Sauvignon

BARTESIAN COCKTAILS
Want something more than the standard liquor package? Elevate your experience with Bartesian's Premium Cocktails on Demand and enjoy a wide range of fresh, delicious cocktails at the push of a button! Contact your Suites Administrator for pricing.



VINO. BLANCO.

CHAMPAGNE

L'ÊTRE MAGIQUE CRÉMANT DE BOURGOGNE, FRANCE
Fresh minerality and other floral notes, as well as the toasty flavor most often associated with Champagne $60

VEUVE CLICQUOT BRUT, FRANCE
Hints of toast and biscuit accent lightly honeyed flavors of quince, apple blossom and peach in this fresh and balanced Champagne $100

ROSÉ

ETUDE PINOT NOIR ROSÉ,
SANTA MARIA VALLEY
Aromas of fresh cut strawberry, white peach and pleasant floral aromas of tree blossoms $50

RIESLING

CHATEAU STE. MICHELLE, COLUMBIA VALLEY
Crisp apple aromas and flavors with subtle mineral notes $36

PINOT GRIGIO

ECCO DOMANI, DELLE VENEZIE, ITALY
otes of light citrus and delicate floral aromas are complemented by hints of tropical fruit flavors $40

SAUVIGNON BLANC

MATUA VALLEY,
MARLBOROUGH, NEW ZEALAND
Bursting with citrus notes with a hint of grapefruit and basil, fresh and vibrant on the palate with notes of black currant and green melon $38

STERLING VINEYARDS, CALIFORNIA
Bright aromas of stone fruit, pear, fresh grapefruit and lemon citrus $50

PROVENANCE VINEYARDS,
RUTHERFORD, NAPA, CALIFORNIA
Bright acidity and notes of spice with aromas of lemon lime, guava and pineapple $65

CHARDONNAY

CHATEAU ST. JEAN, SONOMA COUNTY, CALIFORNIA
Notes of lemon, pear and apple, with hints of vanilla and brown spices $42

ACACIA, CARNEROS, CALIFORNIA
Bright aromas of ripe stone fruit, lemon peel, mandarin spice and tones of warm honeycomb $62

BERINGER "LUMINUS,"
NAPA VALLEY, CALIFORNIA
Lemon citrus characteristics and a core of minerality with robust and balanced acidity making the lemon zest and toasted hazelnut flavors pop on the palate $70

STAGS' LEAP, NAPA VALLEY, CALIFORNIA
This crisp Chardonnay expresses aromas of creamy lemon meringue, tropical pineapple, delicate elderflower and hints of raw almond nuttiness $86



VINO. ROSSO.

PINOT NOIR

CHATEAU ST. JEAN, CALIFORNIA
A classic Pinot Noir with bright aromas of cherry, ripe strawberry and subtle baking spice $42

LYRIC BY ETUDE,
SANTA BARBARA, CALIFORNIA
Pure ruby in color, with flavors rich in ripe cherry, red raspberry and fresh strawberry, this complex wine has hints of cinnamon, cardamom, sandalwood and cola $56

ACACIA, LOS CARNEROS
Layers of dark red fruits including Bing cherries, sun-ripened wild berries and juicy Burgundy plums $72

ETUDE FIDDLESTIX VINEYARD,
SANTA RITA HILLS
Aromas and flavors of pomegranate, raspberry and plum with a touch of oak spice and toasted graham cracker $82

MERLOT

CHATEAU ST. JEAN, CALIFORNIA
Ripe fruit aromas of fresh berries, red plum and cherry lead to rich flavors of fresh berry pie, milk chocolate and notes of black tea $42

STERLING VINEYARDS,
NAPA VALLEY, CALIFORNIA
Ruby red in color with aromas of blackberry fruit, plum and ripe black cherry, rich on the palate with notes of graphite and dried spice $60

STAGS' LEAP WINERY, CALIFORNIA
Notes of cigar box, cardamom and toasted oak lead, accompanied by flavors of chocolate, vanilla and dark spice $86



VINO. ROSSO.

CABERNET SAUVIGNON

CHATEAU ST. JEAN, CALIFORNIA
Aromas of blackberries, fresh plum and chocolate lead to flavors of black cherries, fresh berry pie and notes of black tea $42

PENFOLDS MAX'S, SOUTH AUSTRALIA
Aromas of red currants, cranberry and dried Italian herbs are complemented with tastes of red, blue and black fruits and sweet spiced cinnamon $60

BERINGER, KNIGHTS VALLEY, CALIFORNIA
Boasting soft and silky tannins with aromas and flavors of raspberry, black cherry, oak spice and a touch of licorice and mocha $78

STAGS' LEAP WINERY,
NAPA VALLEY, CALIFORNIA
Flavors of blackberry, black cherry aromas on the nose, and subtle notes of sweet baking spice $180

HEWITT, RUTHERFORD, CALIFORNIA
Impressive and elegant with deep black cherry and currant fruit, complemented by classic Rutherford expression of cocoa, cedar and black olive $225

RED BLEND

19 CRIMES, AUSTRALIA
Bright hues of dark berry fruits accompanied by a strong vanilla aroma $42

BERINGER QUANTUM, NAPA VALLEY, CALIFORNIA
Aromas of black cherry, roasted espresso and leather, with notes of ripe plum, vanilla and boysenberry jam, accented by subtle brown spice $90

STAGS' LEAP WINERY "THE INVESTOR," NAPA VALLEY, CALIFORNIA
Rich and expressive with blueberry, bramble berry, wild raspberry, prune and sweet baking spices $120



SPIRITS.

VODKA

SVEDKA $70

ABSOLUT $75

WHEATLEY $75

LIT ULTRA-PREMIUM VODKA $80

TITO'S HANDMADE $125

GREY GOOSE $140

KETEL ONE $140

GIN

BEEFEATER LONDON DRY $75

BOMBAY SAPPHIRE $90

TEQUILA

EL JIMADOR SILVER $70

EL JIMADOR REPOSADO $85

HERRADURA SILVER $100

RUM

BACARDÍ SUPERIOR $75

CAPTAIN MORGAN ORIGINAL SPICED $80

AMERICAN WHISKEY

FIREBALL CINNAMON $75

JACK DANIEL'S TENNESSEE WHISKEY $110

GENTLEMAN JACK $140

BOURBON WHISKEY

JIM BEAM $70

COOPERS' CRAFT $70

OLD FORESTER $75

BULLEIT $85

MAKER'S MARK $95

KNOB CREEK $130

WOODFORD RESERVE $135

SCOTCH WHISKY

JOHNNIE WALKER BLACK LABEL $115

CHIVAS REGAL 12 YR $120

IRISH WHISKEY

JAMESON $110

CANADIAN WHISKY

CANADIAN CLUB $75

CROWN ROYAL $100

COGNAC

HENNESSY V.S $120

SHINE

SUGARLANDS CHIPPER JONES' SWEET TEA MOONSHINE $80



AVAILABLE IN A 6-PACK, UNLESS OTHERWISE NOTED

BREWS.

AMERICAN PREMIUM

COORS LIGHT $36

MILLER LITE $36

COORS NA $36

BUD LIGHT $36

MICHELOB ULTRA $36

IMPORT/CRAFT

BLUE MOON BELGIAN WHITE $39

BLUE MOON LIGHTSKY $39

LEINENKUGEL'S SEASONAL $39

TERRAPIN HOPSECUTIONER IPA $39

TERRAPIN LOS BRAVOS MEXICAN LAGER $39

STELLA ARTOIS $39

YUENGLING LAGER $39

CIDER/SELTZER

ANGRY ORCHARD CIDER $39

COORS SELTZER ASSORTED VARIETY PACK $39

BEVERAGES.

DASANI (12 oz. bottles) $15

COCA-COLA $20

DIET COKE $20

COKE ZERO SUGAR $20

SPRITE $20

AHA SPARKLING FLAVOR WATERS $20

LEMONADE $20

GOLD PEAK SWEET TEA $20

GOLD PEAK UNSWEETENED TEA $20

POWERADE FRUIT PUNCH (4-PACK, 20 OZ. BOTTLES) $30

POWERADE MOUNTAIN BERRY BLAST (4-PACK, 20 OZ. BOTTLES) $30



AVAILABLE IN A 6-PACK, UNLESS OTHERWISE NOTED

ADD-INS. MIXERS.

LEMONS $9
LIMES $9
ORANGES $9
MARASCHINO CHERRIES $9
QUEEN OLIVES $9
GINGER ALE $20
TONIC WATER $20
CLUB SODA $20
LIME JUICE (32 OZ. BOTTLE) $20
ORANGE JUICE (32 OZ. BOTTLE) $20
CRANBERRY JUICE (32 OZ. BOTTLE) $20
GRAPEFRUIT JUICE (32 OZ. BOTTLE) $20
PINEAPPLE JUICE (32 OZ. BOTTLE) $20
MARGARITA MIX (32 OZ. BOTTLE) $20
BLOODY MARY MIX (1 L BOTTLE) $20
TRIPLE SEC (1 L BOTTLE) $20
OWEN'S GINGER BEER + LIME (1 L BOTTLE) $25
OWEN'S GRAPEFRUIT + LIME (1 L BOTTLE) $25

ENERGY.

RED BULL (4-PACK) $26
RED BULL SUGARFREE (4-PACK) $26

HOT BEVERAGES.

COFFEE SERVICE
Brew in your Suite when you are ready. Premium coffee, decaffeinated coffee, teas and hot chocolate available. $65

POLICIES & PROCEDURES

DELAWARE NORTH SPORTSERVICE SUITE INFORMATION

Delaware North Sportservice welcomes you to the NEW Truist Park, home of the Atlanta Braves! We are pleased to accommodate all of your luxury suite food and beverage needs. All food and beverage services for the luxury suites at Truist Park are provided exclusively by Delaware North Sportservice. We are looking forward to an exciting year of providing the finest in culinary arts, beverages and service to you and your guests.

INTRODUCING YOUR 2021 DELAWARE NORTH SPORTSERVICE LUXURY SUITE TEAM:

Suites Manager – Michael Kramer – 404.494.1225
Suites Administrator – 404.494.1227
Suites email – ATLSuites@delawarenorth.com

HOURS OF OPERATION

A Delaware North Sportservice representative will be available during regular business hours, Monday through Friday from 10:00 a.m. until 5:00 p.m., for all order processing. During an event, please contact your suite attendant or call the suite office.

ORDER INFORMATION

ORDERS CAN BE PLACED IN TWO EASY WAYS
1. Online: TruistParkSuites.com
2. Phone: 404.494.1227
Please specify suite number, name and phone number of person placing order, company name, and the date and time of the event. We encourage you to appoint one person to place all suite food and beverage orders to ensure accuracy and avoid duplication.

ONLINE CATERING WEBSITE

Our online suite catering website is TruistParkSuites.com.
The online suite catering system is available to suite holders who have set up an account and completed the required suite holder forms. Each account will be set up with a User ID and password. It is designed to allow account users to place orders, print or view customer summaries, track order history plus receive special package announcements.

The suite menu will be available online according to the cut-off schedule listed below. At noon the day of the cut-off, the suite menu will no longer be accessible from the online system. You will be able to order from the event day menu. Any requests should be placed by contacting your suite representative. It is not necessary for suite rentals to order online; orders can be placed through a suite representative.

ADVANCE ORDERING

Advance day ordering provides you with the opportunity to order from a menu that features much more variety than our standard event day menu. Additionally, all special requests can be easily accommodated.

Advance Orders are due by five business days prior to your event by 12 p.m. If any orders are placed past the deadline, your order will be charged at a higher rate.

Thursday before ..... for Thursday events
Friday before ..... for Friday events
Friday before ..... for Saturday events
Friday before ..... for Sunday events
Monday before ..... for Monday events
Tuesday before ..... for Tuesday events
Wednesday before ..... for Wednesday events

POLICIES & PROCEDURES

ORDERING FOOD DURING THE EVENT

Many of the items on the luxury suite menus are available after the ordering deadline, including during the event. These orders will be accepted through the end of the 6th inning. A credit card must be on file with the Delaware North Suites office or be provided to the suite attendant for payment of all game day menu orders. We strongly encourage you to order at least five (5) business days in advance. Not only will you pay pre-event prices but you will also have a larger selection of choices. Event day ordering is provided as a convenience to our guest; 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 the sales administrator via phone or with the suite attendant overseeing your suite the day of your event. Please allow approximately 45 minutes for all event day orders.

STANDING FOOD ORDERS

Delaware North Sportservice provides each suite holder with the option of having standing food and/or beverage orders. 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 with your suite manager to determine what would best fit your needs.

ADMINISTRATION CHARGE, SALES TAX AND GRATUITY

All food and beverage orders, along with dessert/ice cream cart purchases, will incur an automatic 20 percent administration charge added to your invoice. The administration charge is not treated as a gratuity and none of the charge is distributed to the suite attendant providing your service. Gratuities are left up to your discretion. A 6 percent sales tax will be applied on food, beverage and administration charges. An additional 3 percent tax will be added for liquor drinks.

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. If there are further questions or concerns regarding this policy, please contact your Delaware North Sportservice suite representative.

We recommend ordering the minimum amount of beverages for your suite since our entire beverage menu is available on game days. 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 this policy, please contact your Delaware North Sportservice suite representative.

FOOD AND BEVERAGE RAINOUT POLICY

If for any reason a game is cancelled (cold, snow, rain, etc.) and the stadium does not open, you will not be charged for your food and beverage order. If the gates to the stadium open for any amount of time and the game is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase.

POLICIES & PROCEDURES

CANCELLATIONS
Should you need to cancel a food or beverage order, please contact our Sales coordinator, 404.494.1227, at least 48 hours prior to your event. Full price will be charged to the bill for all cancellations within 48 hours of the event date.

CONSUMER ADVISORY
Eating raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Young children, pregnant women, older adults and those with certain medical conditions are at greater risk.

FOOD ALLERGIES AND SENSITIVITIES
If you or your guests suffer from a food-based allergy or sensitivity, please contact our suites administrator at 404.494.1227. We will consult with our chefs in an effort to meet your needs and ensure that you and your guests have an enjoyable experience during your event. Please note that some of the ingredients used in our offerings originate in facilities where common food allergens may be in use.

DIETARY RESTRICTIONS AND SPECIAL REQUESTS
In an effort to meet the needs of our guests, our menu is designed to provide a wide variety of choices. Should you or your guests have any special dietary needs or requests, including kosher and vegetarian meals, we will make every effort to accommodate these requests. We will need three (3) business days notice for your request.

METHOD OF PAYMENT
All suite holders will set up an account with the Delaware North Sportservice Suite Office with a major credit card. The Delaware North Sportservice Suite Office will keep this information on file for its authorized use. Delaware North Sportservice offers two payment options: credit card or advanced deposit. All suite holders will be required to provide a credit card to be kept on file for the season. Advance payment is required for all events.

CREDIT CARDS
Delaware North Sportservice accepts American Express, Discover, Mastercard or Visa.

PREPAYMENT
You may prepay for all charges incurred for advance orders. This requires no payment settlement at the conclusion of services provided no additional orders are placed during the event. You must provide a signed payment agreement with valid credit card prior to receiving service. A pre-authorization will be placed on the account during the event until the order is closed and payment is made in full. The appropriate signature is required on the food service invoices prepared when services are complete. A credit card will remain on file for additional orders placed during the event.

It is Delaware North Sportservice's policy that only authorized signers, designated by the suite holder, are allowed to charge additional food and beverage for the suite during an event to the suite holder's account. If no authorized signers will be present during the event, please notify us prior to the event as to the name of the representative who will be responsible for signing the receipt and authorized to order additional food and beverage. If no authorized signer is present during the event, the guests will not be allowed to charge purchases to the suite holder account. Guests will be responsible to pay by either cash or credit card. Please use the selections on the ordering form to specify permissions. The methods of payment accepted are Mastercard, Visa, American Express and Discover.

HOURS OF OPERATION
Truist Park gates open two (2) hours prior to game time. Suites close fifteen (15) minutes after the conclusion of the game.

SUITE TELEPHONES
Each suite has its own private telephone. The suite phone may be used to contact staff for food and beverage service by pressing the Food & Beverage button; the Concierge may be contacted by pressing the concierge button.

POLICIES & PROCEDURES

LOST & FOUND

We strongly recommend that personal property not be stored in your suite overnight. The Atlanta Braves and Delaware North are not responsible for the loss, damage or theft of any personal property in your suite. The Atlanta Braves staff will inspect the suite after each game for damage and items that have been left by guests. If an item is found in a suite, a suite services staff member will contact your suite administrator the following business day.

HOUSEKEEPING & MAINTENANCE

Complete housekeeping service will be provided after each game. Cleaning, sweeping, vacuuming, trash removal, dusting, glass and window cleaning will be performed. The housekeeping staff will also remove trash during games and is available to attend to any spills, etc. Please contact the concierge staff for assistance during events. Atlanta Braves staff will provide the necessary personnel to address any maintenance issues in your suite during events; please contact the concierge staff. Truist Park will make every effort to complete repairs in a timely fashion.