

## OVG Hospitality Unveils New Culinary Lineup for Minor League Baseball Fans

New menu items for the 2025 season include Loaded Fried Green Tomatoes, Deep Fried Pizza, Ice Cream Nachos, plus more bold flavors and timeless gameday favorites

## **Link to Images**

(Denver, CO – April 2, 2025) – OVG Hospitality, the food and beverage division of Oak View Group, is unveiling its new culinary lineup for the 2025 Minor League Baseball (MiLB) season as the exclusive provider for 24 ballparks in partnership with Diamond Baseball Holdings (DBH), the owner and operator of select MiLB clubs affiliated with Major League Baseball. From opening day to the final game, OVG Hospitality is offering an elevated ballpark dining experience, complete with bold new flavors, creative takes on classic favorites, and locally inspired dishes.

"Great food is a major part of the live baseball experience, and we're committed to delivering innovative, high-quality offerings that excite fans at the ballparks we support across North America," said Ken Gaber, President of OVG Hospitality. "This year, we're pushing the boundaries further, making the classic even better and introducing new flavors that will make every trip to the concessions as memorable as the action on the field."

OVG Hospitality now provides food & beverage services at <u>20% of all MiLB ballparks</u> including the newly opened Fifth Third Park, home of the Hub City Spartanburgers, and Synovus Park, the new home of the Columbus Clingstones. At these locations and many others, fans can expect more fun with their food and drinks at the ballpark this season.

"Our culinary lineup for the 2025 season is all about celebrating the unique flavors of each community," said Joe Hudson, VP of Food and Beverage for DBH. "From Hickory's Carolina Slaw Dog to Columbus' Peach Cobbler Custard, these dishes reflect the pride and tastes that make each ballpark special. Working alongside OVG Hospitality, we're excited to bring these hometown-inspired creations to life for fans to enjoy while they cheer on their teams."

From over-the-top sandwiches to hometown specialties, this season's menu is designed to elevate game day dining. Highlights include:

**Outrageous Eats** - These larger-than-life creations will turn heads and leave a lasting impression, making them perfect for sharing and snapping pictures.

 Loaded Fried Green Tomatoes - <u>SRP Park</u>, <u>Home of the Augusta GreenJackets in Augusta</u>, <u>Georgia</u>

Golden-fried green tomatoes, layered with melted cheese, smoky bacon, topped with a tangy sauce.

 Deep Fried Pizza - <u>Fifth Third Park</u>, Home of the Hub City Spartanburgers in Spartanburg, South Carolina

Golden deep-fried crust stuffed with gooey mozzarella cheese, savory pepperoni, and a rich marinara sauce, sprinkled with parmesan.

 Buffalo Chicken Fries - Momentum Bank Ballpark, Home of the Midland Rockhounds in Midland, Texas

Tender crispy chicken tossed in a spicy buffalo sauce, laid over a bed of golden fries and topped with a creamy blue cheese drizzle. Served in a helmet-shaped basket at the ballpark!

 The Ballpark Sandwich - Rio Grande Credit Union Field, Home of the Albuquerque Isotopes in Albuquerque, New Mexico

A pretzel bun full of tender sliced smoked brisket in a mustard-based sauce, topped with hot dog "bacon", tangy pickles, chopped onions and a sprinkle of beer nuts.

**Themed Treats** - Indulge in unique, limited-time offerings that tell a story with every bite. Each treat brings a fun twist to special moments or hometown pride.

- Hot Dog Roundup:
  - Chicago Dog Principal Park, Home of the Iowa Cubs in Des Moines, Iowa Nestled in a soft, fresh bun and topped with the perfect blend of tangy mustard, sweet relish, crunchy pickles, fresh tomatoes, a dash of onions, and a sprinkle of celery salt. Available on Windy City Night.
  - Carolina Slaw Dog LP Frans Stadium, Home of the Hickory Crawdads in Hickory, North Carolina

Piled high with creamy, tangy Carolina coleslaw, bringing a crunchy, refreshing contrast to the savory sausage.

Memphis Dog - Memphis Redbirds

Wrapped in bacon and topped with sharp shredded cheese, rich Memphis bbq sauce and green onions finished with a sprinkle of chopped onions.

The Spartanburger - <u>Hub City Spartanburgers</u>

A juicy locally sourced beef patty topped with creamy, house-made pimento cheese, golden fried green tomatoes, and crunchy onions.

 Peach Cobbler Custard - Synovus Park, Home of the Columbus Clingstones in Columbus, Georgia

The blend of spiced peaches and creamy vanilla custard is a special collaboration with local partner Whit's Custard, and a nod to the team mascot and official state fruit.

Baseball Blues Cocktail - Midland Rockhounds

Malibu, blue curacao, pineapple juice topped with sprite and garnished with a cherry and orange slice. A refreshing celebration of the reason for the season.

**Remixed Classics** - These revamped classics take the familiar and elevate them to something fresh and exciting, offering new flavors while keeping the heart of tradition alive.

- o **Tater Tot Flight** <u>Jackson Field, Home of the Lansing Lugnuts in Lansing, Michigan</u>
  A sampler of three tot flavors: classic salted, loaded with cheese and bacon, or covered in savory sauces.
- Dutch Chicken and Waffles <u>Harrisburg Senators</u>
   Crispy, golden chicken tenders paired with fluffy waffles, slathered in your choice of a traditional pepper gravy or a tangy hot honey drizzle.
- Ice Cream Nachos <u>Albuquerque Isotopes</u>
   Crispy wafer cookies dusted with cinnamon-sugar, then drizzled in chocolate and caramel sauces paired with creamy soft-serv ice cream and a dollop of whipped cream and sprinkles.

While these new items bring a fresh twist to the fan experience, each ballpark will continue to offer traditional gameday favorites like popcorn, peanuts, and chicken tenders of the highest quality, ensuring there's a familiar option for everyone. For guests seeking a premium experience, there are VIP-level upgrades available at many of the ballparks, including new club-level menus with exclusive beer and wine service options.

In addition to offering enhanced menus each team in the culinary program developed by OVGH is dedicated to both sustainability and community engagement. Through partnerships with local charities, food banks, and nonprofit organizations, these ballparks play an active role in supporting their communities. Initiatives include hosting events for important causes, providing fundraising opportunities through game-day concessions, and implementing food waste reduction efforts. This ongoing programming enhances the culinary experience while strengthening the connection with fans through continuous support and outreach.

## **About Oak View Group**

Oak View Group (OVG) is the global leader in live experience venue development, management, premium hospitality services, and 360-degree solutions for a collection of world-class owned venues and a client roster of arenas, convention centers, music festivals, performing arts centers, and cultural institutions. Founded by Tim Leiweke and Irving Azoff in 2015, OVG is the leading developer of major new venues either open or under development across four continents. Visit OakViewGroup.com, and follow OVG on Facebook, Instagram, LinkedIn, and X.

## **About Diamond Baseball Holdings**

Diamond Baseball Holdings (DBH) was formed in 2021 to support, promote and enhance Minor League Baseball Clubs affiliated with Major League Baseball through professional management, best practices, innovation and investment.

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