



More than Base'ball...



- **GUIDELINES & POLICIES •**
- **CATERING MENU •**
- **EVENT PRICING •**

PARKVIEW FIELD EVENT GUIDELINES AND POLICIES AGREEMENT

Thank you for choosing Parkview Field for your event. The following agreement will help ensure success by providing the necessary information to plan your event. Our experienced staff is committed to help you customize and execute your event. We are certain your experience at Parkview Field will be an enjoyable and memorable one!

Catering for all events at Parkview Field will be provided by our in-house catering division. We are pleased to offer a large variety of food, beverage and service options for your event.

Please do not hesitate to contact your Parkview Field representative with any questions, comments or concerns you may have:

Holly Raney

Special Events Manager

260-407-2820 (office)

260-557-9405 (cell)

raney@tincaps.com



PARKVIEW
Field

Parkview Field

Home of the Fort Wayne TinCaps

1301 Ewing Street • Fort Wayne, Indiana 46802

ParkviewField.com • TinCaps.com

FACILITY RENTAL & SCHEDULED FEE PAYMENT

A \$100 non-refundable security deposit will be assessed for all space reservations. This deposit will be applied to all signed contracts. The payment of this non-refundable deposit will secure the event date, time and room location. Included in the space rental:

- House tables and chairs
- Table linens and napkins (choice of black, white, or ivory)
- House flatware, serveware and china
- Set-up and clean up of event space (*A cleaning fee may be assessed for damages)

A confirmed space booking requires a signed contract and \$100 deposit. A 50% payment of the anticipated venue and food and beverage costs will be due four (4) months prior to the event. The remaining balance is due two (2) weeks before the scheduled event. If payments are not made by specified dates, Parkview Field retains the right to cancel the event and nullify this agreement.

IF ROOM RENTAL IS RESERVED PAST AN 11:30PM END TIME, YOU WILL BE BILLED AN ADDITIONAL \$100 PER 30 MINUTES.

IF ROOM RENTAL TIME IS EXCEEDED OVER 30 MINUTES PAST STATED END TIME, YOU WILL BE BILLED \$100 PER 30 MINUTES FOR EACH ADDITIONAL 30 MINUTES.

HOURLY LABOR, SUCH AS AN OFFICER, WILL BE ADJUSTED AS WELL AND ADDED TO THE ADDITIONAL COSTS OF EXTENDING YOUR TIME

A final itemized statement of any additional charges will be forwarded within three (3) business days of event date. A late fee of \$50 will be assessed on any balance not paid within 30 days of your event date.

If your group is tax exempt, a certificate of tax exemption must be provided to Parkview Field with your signed contract.

CANCELLATION

All initial deposits are non-refundable upon cancellation.

If you find that you must cancel your event within four (4) weeks of the event date, you will be responsible for the full room rental cost.

If you find you must cancel your event within two (2) weeks prior to the event, you will be responsible for the full cost of the agreed upon event charges. Payment must be made within 30 days of cancellation or additional fees will be assessed.

GUARANTEE

Parkview Field must be notified of the exact number of attendees **at least two (2) weeks prior to your event**. This number of attendees will be considered a guarantee for which you will be charged, even if fewer guests attend. This number cannot decrease, however may increase up until 48 hours prior to event. If number of attendees is drastically increased within 48 hours of event, Parkview Field cannot guarantee adequate food supply will be available. If Parkview Field does not receive a guarantee at least two (2) weeks prior to event, the number of guests estimated on your contract will be used as the guarantee. Your final bill will be for the guaranteed guest count or actual number in attendance, whichever is greater.

ADVERTISEMENTS/ANNOUNCEMENTS

All advertisements/announcements must be approved by a Parkview Field representative. If the Fort Wayne TinCaps or Parkview Field logos are needed, please request from your Parkview Field representative. In all advertisements/announcements, "Parkview Field" must be correctly used as your event venue.

DECORATIONS

Attachment of materials to any Parkview Field surface must be pre-approved by Parkview Field staff. If request is approved, items shall be hung using only painters tape. Candles will be permitted as long as they are properly contained. The use of confetti, glitter or sand to decorate tables or displays is prohibited. A cleaning/repair fee of at least \$50 will be assessed for non-compliance. Fee may be increased based upon damage.

As a courtesy, Parkview Field staff will remove all decor and hold for 48 hours. Parkview Field is not responsible for damaged or lost items.

Due to set-up circumstances, all room layout changes must be submitted a minimum of 24 hours prior to your event.

FOOD AND BEVERAGE

PARKVIEW FIELD IS THE EXCLUSIVE FOOD AND BEVERAGE PROVIDER FOR ALL EVENTS

Parkview Field is pleased to offer breakfast, brunch, luncheon, hors d'oeuvre, snack, dinner, and beverage service options for all events scheduled at Parkview Field. We take great pride in customizing a menu to fit your individual event.

No outside food or beverage will be permitted inside Parkview Field.
(*Special occasion cakes from a licensed bakery are the only exception).

Parkview Field is licensed to sell all legal alcoholic beverages. Indiana State Law prohibits outside alcoholic beverages to be brought into Parkview Field. The Parkview Field staff is required by law to refuse service of alcohol to any guest who appears intoxicated. Valid identification is required for guests. **ABSOLUTELY NO MINORS WILL BE SERVED.**

PARKVIEW FIELD DOES NOT ALLOW ANY OPEN CONTAINERS OF FOOD OR BEVERAGE TO BE TAKEN FROM THE VENUE.

SERVICE CHARGE

Per Indiana State Law, a 7% sales tax will be applied to all event space and services and an 8% sales tax on all food and beverage. A 16% service charge will be applied to all food and beverage.

There will be an additional charge for bartenders, officers, carvers and cake cutters.

All checks should be made payable to **Parkview Field**.

TECHNOLOGY CHARGE

A late fee will be assessed if logo or image are not received a minimum of three (3) days prior to your event.

\$50 late fee / \$100 day-of fee

CERTIFICATE OF LIABILITY/DAMAGE WAIVER

Parkview Field, the Fort Wayne TinCaps and Hardball Capital will not assume responsibility for any bodily injury incurred by anyone in attendance of your event (this includes, but is not limited to, event organizers, performers, attendees, etc), nor damages or loss of any merchandise left at Parkview Field prior to, during or following your function. Clients shall pay for damages to Parkview Field or property therein, caused by the client or client's guest's abuse or neglect. Examples of damage may include, but are not limited to: excess cleaning of accidents and/or spills, smoking anywhere inside of Parkview Field gates, damage to any property or possessions of Parkview Field.

Certificates of Liability and/or Damage Deposits may be required in some instances. The deposit will be refunded in full if damage is not incurred.

I hereby acknowledge receipt of the Parkview Field Event Guidelines & Policies Agreement.

I have read and understand the above statement and agree to the terms set forth.

Date

Company / Group Name

Name - Please Print

Signature





Welcome to Parkview Field, a state-of-the-art facility in the heart of downtown Fort Wayne, home of championship baseball and an ideal location for any event.

In addition, Parkview Field provides full-service, on-site catering for events and meetings. Whether it is breakfast, lunch, dinner, or anytime in between, our helpful and gracious staff can meet any request for any size event.

It is more than baseball...

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CONTACT PARKVIEW FIELD FOR YOUR NEXT EVENT!

Holly Raney • Special Events Manager
(260) 407-2820 • raney@tincaps.com

Events & Catering

at Parkview Field

BEVERAGE SELECTIONS

PACKAGED BEER

Premium - \$7.00

Angry Orchard
Bell's Oberon (seasonal)
Bell's Two-Hearted
Blue Moon Belgian White
Corona Extra
Goose Island IPA
Leinenkugel's Summer Shandy (seasonal)

Mad Anthony Summer Daze
Michelob Ultra
Mike's Harder Lemonade
Redd's Apple Ale
Sierra Nevada
Sun King Sun Light
White Claw Black Cherry
Yuengling Lager

Domestic - \$6.00

Bud Light Budweiser Coors Light Miller Lite

DRAFT BEER

Premium - \$8.00

Blue Moon Belgian White
Goose Island 312
Lagunitas IPA (seasonal)

Leinenkugel's Summer Shandy (seasonal)
Mad Anthony Summer Daze (seasonal)
Sierra Nevada
Stella Artois

Domestic - \$7.00

Budweiser Coors Light Yuengling Lager
Bud Light Miller Lite

Heineken 0.0 Non-Alcoholic Beer - \$4.00

BEER KEGS (110 - 18 oz. cups per keg)

Specialty/Craft Beer - \$400.00

Requests will be determined on availability

Premium - \$350.00

Blue Moon, Goose Island 312, Leinenkugel's Seasonal, Mad Anthony's, or specialty requests

Domestic - \$300.00

Bud Light, Budweiser, Coors Light, Miller Lite, or other options available by request

WINE

\$7.00 per glass • \$23.00 per bottle

House Cabernet Sauvignon
House Chardonnay
House Moscato
House Pinot Grigio

SPECIALTY DRINKS

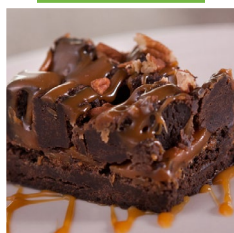
Two-Ee's Wine Slushy - \$8.00
\$55.00 per batch (10 drinks)
Barefoot Refresh White - \$6.00
Barefoot Refresh Rose - \$6.00
Barefoot Refresh Red Sangria - \$6.00

\$8.00 per glass • \$35.00 per bottle

Black Oak Cabernet Sauvignon
Black Oak Chardonnay
Black Oak Pinot Grigio
La Maranzana Moscato

TOASTS

Champagne - \$40.00/bottle
Sparkling Apple Juice - \$15.00/bottle



Events & Catering

at Parkview Field

BEVERAGE SELECTIONS

PREMIUM LIQUOR

*Hosted Event: Starting at \$35.00/person
per drink: \$7.00 - Single • \$10.00 - Double*

Chivas Regal Scotch
Crown Royal
Don Julio Tequila
Grey Goose Vodka
Jameson Irish Whiskey
Maker's Mark Bourbon
Tanqueray Gin

CALL LIQUOR

*Hosted Event: Starting at \$30.00/person
per drink: \$6.00 - Single • \$9.00 - Double*

Absolut Vodka
Bacardi Superior Rum
Captain Morgan Spiced Rum
J & B Scotch
Jack Daniels No. 7
Jim Beam Bourbon
Jose Cuervo Tequila
Malibu Rum
Seagram's 7 Whiskey
Southern Comfort

COGNAC & CORDIALS

Amaretto Disaronno
Bailey's Irish Cream
Jagermeister
Kahlua

MIXERS

Pepsi
Diet Pepsi
Sierra Mist
Tonic Water
Club Soda
Margarita Mix

Cranberry Juice
Grapefruit Juice
Orange Juice
Pineapple Juice
Sweet & Sour Mix
French Lick Resort
Bloody Mary Mix

OTHER OPTIONS

Soft Drinks - \$2.00/can
Aquafina Water - \$2.00/half-liter bottle
Lemonade - \$14.00/gallon
Iced Tea - \$15.00/gallon
Coffee - \$18.00/gallon
Hot Chocolate - \$20.00/gallon
Hot Tea - \$1.00/bag



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(16% Service Charge and 8% Food and Beverage Tax)*

Events & Catering

at Parkview Field



COLD HORS D'OEUVRES

All items displayed in 100 piece servings, (*) May also be Butler passed

GULF SHRIMP CUP* - \$300.00

Two shrimp tails with our spicy cocktail sauce and a lemon garnish

SALAMI CORONETS* - \$150.00

Salami sliced thin, folded and filled with an herbed cream cheese with a fresh herb & carrot garnish

TOMATO BRUSCHETTA* - \$150.00

Diced fresh roma tomatoes, fresh shredded mozzarella and basil tossed with olive oil and red onions. Served on a sliced toasted baguette

MOZZARELLA, TOMATO, & BASIL SKEWERS* - \$100.00

Mozzarella ball topped with a cherry tomato and basil, then drizzled with balsamic vinaigrette

ANTIPASTO VEGETABLE SKEWERS* - \$175.00

Handmade fresh mozzarella cheese, sundried tomatoes, artichoke hearts and Kalamata olives. Drizzled with roasted tomato vinaigrette

APPLE COMPOTE WITH BRIE BITES - \$150.00

Brie cheese and spiced apple compote on a toasted herb flatbread

ROASTED VEGETABLE BITES - \$130.00

Roasted and caramelized zucchini, squash, onions, and red pepper with a three cheese spread on a toasted herb flatbread

ROASTED BROCCOLI CROSTINI - \$130.00

Roasted broccoli pieces topped with sharp cheddar and bacon on a creamy herbed cheese spread

SOUTHWEST BLACK BEAN PINWHEELS* - \$125.00

Black beans and fresh sprouts mixed with a Southwest-inspired cream cheese

TRADITIONAL COCKTAIL SANDWICHES - \$250.00

Assorted appetizer-sized sandwiches (your choice of 3): turkey, ham, roast beef, chicken salad, egg salad or vegetable (cucumber, squash & sprouts)

GOURMET COCKTAIL SANDWICHES - \$300.00

Assorted appetizer-sized sandwiches: BLT on ciabatta and Italian on Kalamata olive bun

COLD HORS D'OEUVRE DISPLAYS

All items serve 25 guests

PREMIUM CHEESE DISPLAY: \$90.00

Chef Selection: Chevre, smoked gouda, Havarti, Gruyere, Gournay. All served with crackers

DOMESTIC CHEESE DISPLAY: \$65.00

Cheddar, Swiss and pepper jack cheeses. All served with crackers

FRESH FRUITS AND SEASONAL BERRIES - \$70.00

GARDEN VEGETABLE PLATTER WITH RANCH - \$60.00

Celery sticks, baby carrots, broccoli, cauliflower, grape tomatoes, served with ranch dip

VEGETABLE PLATTER WITH HUMMUS - \$60.00

Celery sticks, sliced squash, zucchini, baby carrots, red peppers and cucumber slices. Served with roasted red pepper hummus

CHARCUTERIE - \$250.00 / serves 100 guests

Assorted display of meat (pancetta, hard pepperoni, prosciutto, capicola and uncured genoa salami), cheese (Gruyere, Havarti, smoked gouda, provolone, mild Swiss and Chevre), dried apricots, roasted garlic, ground mustard, olives and assorted crackers and baguettes with olive tapenade



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Events & Catering

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HOT HORS D'OEUVRES

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BACON WATER CHESTNUTS* - \$150.00

Thick-cut bacon wrapped water chestnuts

SPRING ROLLS - \$125.00

A flaky wrapper with vegetables and Asian spices. Served with sweet chili sauce

CRISPY BATTERED GREEN BEANS - \$100.00

Fried whole green beans coated with a toasted onion batter served with a bistro sauce

SPANAKOPITA* - \$150.00

Spinach and cheese phyllo, served with a strawberry prosecco sauce

MINI POTATO CAKES - \$100.00

Medallion-shaped shredded potato patties served with a horseradish & shredded apple dipping slaw

BACON CREAM CHEESE CHEDDAR CHICKEN BITES - \$125.00

Baked naked chicken tender pieces with a cream cheese cheddar-bacon topping

CRISPY CHICKEN POTSTICKERS - \$150.00

*Crescent-shaped chicken-filled dumplings seasoned with authentic Asian spices.
Served with a traditional sesame soy dipping sauce*

SAUSAGE STUFFED MUSHROOM CAPS* - \$150.00

Silver dollar mushroom caps stuffed with seasoned ground sausage, topped with a blend of cheeses

NEWBURG CRAB STUFFED MUSHROOM CAPS* - \$175.00

Silver dollar mushroom caps stuffed with Newburg crab

MINI CRAB CAKES - \$165.00

Half dollar-sized crab cakes, served with a roasted red pepper remoulade

CRAB RANGOON - \$160.00

A crisp wonton wrapper envelope filled with a creamy sweet cheese & crab meat. Served with a sweet & sour sauce

COCONUT FRIED SHRIMP - \$150.00

Large gulf shrimp tossed with coconut batter and fried crispy. Served with a housemade orange marmalade

CHICKEN & BLACK BEAN QUESADILLAS - \$120.00

*Grilled tortillas filled with a blend of cheeses, black beans, corn and our seasoned shredded chicken.
Served with sour cream and salsa*

GRILLED BEEF BROCHETTES* - \$145.00

Marinated and grilled beef cuts along with tomatoes, zucchini, squash and peppers

GRILLED CHICKEN BROCHETTES* - \$135.00

Marinated and grilled chicken along with tomatoes, zucchini and peppers

BREADED CHICKEN BROCHETTES* - \$145.00

Chicken, peppers and onions glazed in teriyaki sauce

MARINATED ROASTED VEGETABLE BROCHETTES - \$135.00

Cuts of zucchini, squash, grape tomatoes and onions, marinated and lightly roasted

GLAZED PINEAPPLE KIELBASA BITES - \$100.00

Slice of kielbasa topped with a grilled pineapple piece



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Events & Catering

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PUB HORS D'OEUVRES

All items displayed in 100 piece servings

NACHO BAR - \$275.00

Tortilla chips served with sides of seasoned ground beef, nacho cheese, shredded lettuce, diced tomatoes, jalapenos, sour cream, and salsa

WAFFLE FRY BAR - \$225.00

Waffle fries served with sides of chopped bacon, Cincinnati chili, nacho cheese, sour cream, and chives

CHAR-GRILLED BONE-IN CHICKEN WINGS - \$200.00

Marinated and grilled wings served with a choice of our housemade apple butter BBQ, buffalo, teriyaki or sweet & sour sauce

BREADED BONELESS CHICKEN WINGS - \$150.00

Breaded wings served with a choice of our housemade apple butter BBQ, buffalo, teriyaki, or sweet & sour sauce

LOADED POTATO SKINS - \$125.00

Served with bacon, cheese, and sour cream

POTATO BOATS WITH PULLED PORK - \$150.00

Red potato hollowed with a dollop of BBQ pulled pork on top

ITALIAN MEATBALLS - \$150.00

A blend of pork, parmesan cheese, and Italian herb seasoning rolled into a bite-sized meatball, tossed in marinara sauce

FRIED MUSHROOM RAVIOLI - \$160.00

Portabella mushroom-stuffed ravioli lightly breaded with Italian-infused bread crumbs and fried to a golden brown. Served with marinara sauce

FRIED CHEESE RAVIOLI - \$150.00

Cheese-stuffed ravioli lightly breaded with Italian-infused bread crumbs and fried to a golden brown. Served with marinara sauce

FRIED MAC AND CHEESE BITES - \$150.00

Tender elbow macaroni with a blend of cheeses, then battered and fried. Available with smoked gouda or jalapeno jack cheddar.

JALAPENO POPPERS - \$150.00

Cream cheese-stuffed jalapenos, breaded and fried crisp. Served with a strawberry sour sauce

MOZZARELLA STICKS - \$150.00

Creamy Wisconsin mozzarella cheese coated with a hint of lemon and pepper batter. Served with marinara sauce

FRIED PICKLES - \$100.00

Lightly breaded pickle chips fried and served with ranch dipping sauce

BUFFALO CHICKEN STICKS - \$150.00

WARM PRETZEL LOAF - \$100.00

Lightly toasted and salted, sliced and served with cheese dip

BALLPARK HORS D'OEUVRES

All items displayed in 100 piece servings

CHEESEBURGER SLIDERS - \$200.00

Handmade all-beef patties blended with our own selection of herbs and spices. Served with a fresh roll, sliced dill pickles and cheese slices

PULLED PORK SLIDERS - \$250.00

Parkview Field pulled pork with our apple butter BBQ served with a fresh roll and pickles

SHREDDED BUFFALO CHICKEN SLIDERS - \$275.00

Shredded Buffalo chicken served with blue cheese crumbles and celery slices

MINI HOT DOGS - \$250.00

Mini all-beef hot dogs served with relish, diced onions, ketchup and mustard

MINI BRATWURSTS - \$250.00

Mini Johnsonville brats served with warm sauerkraut and grainy mustard

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Events & Catering

at Parkview Field

PUB SNACKS

ROASTED IN-SHELL PEANUTS - \$5.25/lb (In Season)

Lightly salted

PEANUTS (SHELLED) - \$12.00/lb

HOUSEMADE POTATO CHIPS - \$7.00/lb

Garlic, olive oil, asiago cheese and cracked pepper

PARKVIEW FIELD SEASONED MINI PRETZEL TWISTS - \$18.00/2 lbs.

Seasoned with ranch, garlic, & onion

CHIPS AND SALSA - \$15.00 (Serves 10)

Corn chips served with garden salsa

Add on additional salsa: pico de gallo and roasted corn, black bean salsa, or queso (\$8 each / serves 10)

BALLPARK POPCORN BOWL - \$20.00/bag (Serves 25)

SNACK BASKET

INDIVIDUAL BAG OF POTATO CHIPS - \$2.00/bag

Regular or BBQ

TRAIL MIX - \$2.00/bag

Peanuts, dried pineapple, dried banana chips, cashews, raisins and dried cranberries

CHEX® MIX - \$2.00/bag

NATURE VALLEY® GRANOLA BARS - \$1.75/bar

CRACKER JACK - \$2.50

PEANUTS - \$4.00

RICE KRISPIES® TREATS - \$2.00

BISCOTTI STICKS - \$1.00

GRANDMA'S® COOKIES - \$2.00

CANDY BOX - \$4.00

APPLE SAUCE CUPS - \$1.00

BULK MINI CANDY BARS - Ask for pricing

BALLPARK FARE

All sandwiches served with a bag of chips, pickle spear, and a cookie • Minimum 20 guests per item

12' PIZZA - \$15.00

Choose from Cheese, Pepperoni, Sausage and Supreme

PHILLY CHEESESTEAK SANDWICH - \$11.50

CHICKEN BACON RANCH WRAP - \$9.50

VEGETABLE WRAP - \$9.50

Broiled vegetables (squash, zucchini, and tomatoes) topped with herbed cheese and red pepper hummus

GRILLED CHICKEN SANDWICH - \$11.50

BEEF BRISKET SANDWICH - \$9.50

BBQ PULLED PORK SANDWICH - \$9.00

CHAR-GRILLED CHEESEBURGER - \$9.00

TACO SALAD - \$8.50

VEGETARIAN BLACKBEAN BURGER - \$8.50

JOHNSONVILLE BRATWURST - \$8.50

HOT DOG - \$8.00

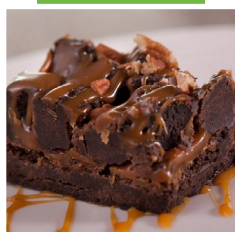
GARDEN SALAD - \$9.00

Lettuce, Tomato, Cucumber, Onion, Carrots, Dressing Selection



Events & Catering

at Parkview Field



PLATED ENTREES

Minimum 25 guests

Entrees include a choice of a cup of soup or a salad, vegetable, starch, rolls and butter. Includes iced tea and water (Lemonade available as a substitute)

BEEF

All beef served medium-rare to medium

CHAR-GRILLED FILET MIGNON - 6 oz.-\$29.00 / 8 oz.-\$33.00
Served with a ragout of mushrooms and madeira demi-glace

CHAR-GRILLED RIB-EYE - \$29.00
12 oz. ribeye, served with an herbed butter

GRILLED BISTRO STEAK - Lunch: \$24.00 / Dinner: \$27.00
Sweet tomato and balsamic marinated shoulder tender steak, accented with sauteed mushrooms and caramelized shallots and a red wine sauce

ROASTED PRIME RIB - 8 oz.-\$24.00 / 10 oz.-\$28.00
Slow roasted and presented with creamy horseradish sauce and au jus

SLICED SMOKED BEEF BRISKET - Lunch: \$18.00 / Dinner: \$21.00

SLICED ROAST BEEF - Lunch: \$16.50 / Dinner: \$18.75
London Broil

PORK

CHIPOTLE ANCHO PEPPER CRUSTED PORK LOIN -
Lunch: \$15.25 / Dinner: \$22.75
Seared pork loin rolled in chipotle ancho pepper

APRICOT BRANDY PORK CHOPS - Lunch: \$14.25 / Dinner: \$21.75
Seared pork chop topped with an apricot brandy chutney

ANDOUILLE SAUSAGE STUFFED PORK LOIN - Lunch: \$14.25 / Dinner: \$21.75

SWEET & SOUR PORK - Lunch: \$12.00 / Dinner: \$16.50
Crispy fried pork, sweet peppers, and red onions sauteed with a savory sauce. Served over steamed rice

PORK SCALLOPINI - Lunch: \$14.75 / Dinner: \$18.00
Floured then sauteed with a lemon, white wine, & butter sauce

HAM & PINEAPPLE - Lunch: \$14.25 / Dinner: \$21.75
Grilled country ham topped with pineapple rings

• Children 12 and under: Buffet price is half-priced •

Add \$1.00 to any single plated item to make it a single entree buffet, or choose two items and add \$2.00 to the higher priced plated item to make a two entree buffet, or choose three items and add \$3.00 to the highest priced plated item to make a three entree buffet

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Events & Catering

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PLATED ENTREES

Minimum 25 guests

Entrees include a choice of a cup of soup or a salad, vegetable, starch, rolls and butter.
Includes iced tea and water (Lemonade available as a substitute)

FOWL

CRIMINI CHICKEN BREAST - Lunch: \$19.50 / Dinner: \$24.00

Chicken breast stuffed with mushrooms and finished with a crimini mushroom sauce

GRILLED MARINATED SUNDRIED TOMATO CHICKEN BREAST -

Lunch: \$14.00 / Dinner: \$18.00

Chicken breast in a sun dried tomato marinade, topped with sun dried tomatoes

ALMOND CRUSTED CHICKEN BREAST - Lunch: \$13.75 / Dinner: \$19.00

Topped with creamy beurre blanc

CHICKEN FLORENTINE - Lunch: \$13.75 / Dinner: \$19.00

Baked chicken breast topped with spinach and Swiss cheese

LEMON CHICKEN PICATTA - Lunch: \$13.75 / Dinner: \$19.00

Lightly breaded chicken with lemon zest, topped with capers and mushrooms

CHICKEN CORDON BLEU - Lunch: \$13.75 / Dinner: \$19.00

Breaded chicken stuffed with ham and Swiss cheese. Covered with a supreme sauce

GARLIC CHICKEN - Lunch: \$15.25 / Dinner: \$18.50

Chicken, peppers, onions and water chestnuts in a garlic sauce. Served over steamed rice

FISH AND SHELLFISH

BAKED TILAPIA - Lunch: \$19.00 / Dinner: \$25.00

Topped with fresh herbs and bread crumbs with a lemon emulsion. Served with tartar sauce

BAKED COD - Lunch: \$17.50 / Dinner: \$22.25

Cod dipped in lemon pepper and then covered with panko bread crumbs

PAN FRIED SALMON - Lunch: \$18.00 / Dinner: \$25.00

Seared salmon served with a fresh dill butter

FRIED WHITE FISH - Lunch: \$18.00 / Dinner: \$25.00

White fish lightly battered and seasoned, then fried golden brown. Served with tartar sauce

MARYLAND-STYLE CRAB CAKES - Lunch: \$16.50 / Dinner: \$21.25

Topped with a mushroom-tomato relish and a spicy remolaude sauce



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choose two items and add \$2.00 to the higher priced plated item to make a two entree buffet, or
choose three items and add \$3.00 to the highest priced plated item to make a three entree buffet

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PLATED ENTREES

Minimum 25 guests

Entrees include a choice of a cup of soup or a salad, rolls and butter.
Includes iced tea and water (Lemonade available as a substitute)

VEGETARIAN OPTIONS

PORTABELLA RAVIOLI - Lunch: \$16.00 / Dinner: \$19.00

Portabella mushroom ravioli served with marinara

VEGETABLE LASAGNA - Lunch: \$15.75 / Dinner: \$18.75

Butternut squash with bechamel sauce

FETTUCINE ALFREDO - Lunch: \$15.75 / Dinner: \$19.00

VEGETABLE RISOTTO - Lunch: \$14.50 / Dinner: \$17.00

Fresh grilled vegetables partnered with a creamy risotto

SOBA NOODLES WITH A SESAME SAUCE - Lunch: \$13.00 / Dinner: \$18.00

Sautéed peppers, onions, carrots and broccoli with Chinese black vinegar sauce. Folded into a bed of hot soba noodles

VEGETABLE CURRY WITH MANGO - Lunch: \$13.00 / Dinner: \$18.00

Red onions, zucchini, yellow squash, red peppers and roasted garlic. Served with a spiced mango sauce over jasmine rice

SINGAPORE FRIED RICE - Lunch: \$13.00 / Dinner: \$18.00

Sautéed mushrooms, sizzled onions, shredded carrots, roasted garlic, scallions, and sweet peppers. Served with a red curry sauce over brown rice

GRILLED PEPPER WITH MEDITERRANEAN QUINOA -

Lunch: \$13.00 / Dinner: \$18.00

Onions and peppers sautéed then slow simmered with quinoa and tomatoes. Served in a broiled red pepper bell on a nest of lemon-basil buckwheat noodles

KIDS MENU (Children 12 and under • Minimum 10 guests)

CHICKEN TENDERS, MACARONI & CHEESE AND APPLESAUCE - \$8.50

HOT DOG, POTATO CHIPS AND APPLESAUCE - \$8.00

HAMBURGER/CHEESEBURGER, SWEET POTATO FRIES, FRUIT BOWL - \$8.00

Prices are subject to change until signed contract and initial deposit are secured
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Events & Catering

at Parkview Field

SALAD SELECTIONS

Included with lunches and dinners • Served with warm rolls

FRESH GARDEN SALAD

Mixed greens topped with fresh grape tomatoes, shredded carrots, cucumber slices and housemade herbed garlic croutons. Served with a trio of dressings

CLASSIC CAESAR SALAD

Romaine lettuce, shaved parmesan cheese and housemade herbed garlic croutons

J. CHAPMAN SALAD

Mixed garden greens tossed with diced apples, candied pecans, blue cheese crumbles, shredded carrots & diced sweet peppers. Finished with an apple cider vinaigrette

KALE, QUINOA & AVOCADO SALAD

Baby kale tossed with quinoa, avocado, cucumbers, sweet peppers and feta cheese. Served with lemon Dijon vinaigrette

CHEF'S HOUSE SALAD

Spinach, strawberries, almonds and feta cheese. Drizzled with balsamic vinaigrette

BALLPARK SPINACH SALAD

Baby spinach, sliced egg, crispy red onion, and toasted almonds. Served with French dressing

BLUE CHOPPED SALAD

Fresh chopped greens, blueberries, blue cheese crumbles, bacon, and red onions. Tossed with a raspberry-orange vinaigrette

ASIAN SALAD

Chopped greens, red cabbage, green onions, red peppers, mandarin oranges and fried wontons. Served with oriental dressing

ITALIAN SALAD

Romaine lettuce, Kalamata olives, tomatoes, red peppers, banana peppers, red onion, and asiago cheese. Served with zesty Italian dressing

SPANISH CHOPPED SALAD

Romaine lettuce, black beans, tomatoes, corn, guacamole, and queso fresca. Served with honey lime dressing

ADDITIONAL SALAD OPTIONS:

Coleslaw • Fruit Salad • Potato Salad • Pasta Salad

SOUP SELECTIONS

Can be substituted for salad or add a cup for \$3.00/person

BEEF BARLEY

TOMATO BISQUE

CHICKEN & TORTILLA

HOMESTYLE CHICKEN NOODLE

NEW ENGLAND CLAM CHOWDER

CHICKEN & WILD RICE

BROCCOLI CHEESE

CREAM OF MUSHROOM AND

BRIE CHEESE

WISCONSIN CHEDDAR

CHIPOTLE BLACK BEAN

VEGETABLE

POTATO BACON

ROASTED RED PEPPER BISQUE

HEARTY CHILI

BEEF STEW

WHITE CHICKEN CHILI

HAM & BEAN

CHICKEN ENCHILADA

CORN CHOWDER

CHICKEN & SAUSAGE GUMBO

SPLIT PEA

PORK & BEAN CHILI

RAVIOLI

LOBSTER BISQUE

CHICKEN & DUMPLING



BREAD SELECTIONS

MEDITERRANEAN BLEND

Mix of garlic, sesame, and Kalamata olive ciabatta breads

ASSORTED ROLLS

Assortment of onion dill, French, and multigrain

CHEESY GARLIC BREAD

BREADSTICKS

TRADITIONAL WHITE ROLLS

BAGUETTES

Events & Catering

at Parkview Field



VEGETABLE SELECTIONS

Included with lunches and dinners

ROASTED GREEN BEANS

Whole, trimmed beans lightly seasoned and roasted

STEAMED ASPARAGUS

Whole stalk asparagus, steamed and lightly salted

STEAMED VEGETABLE TRIO

Traditional trio of broccoli, carrots, and cauliflower

HONEY GLAZED BABY CARROTS

Fresh carrots, lightly steamed and tossed with spiced honey and baked tender

ROASTED VEGETABLE BLEND

Yellow squash, zucchini, onions, grape tomatoes, and peppers

SICILIAN BLEND

Carrots, red & yellow peppers, green beans, and cauliflower

CAPE COD BLEND

Broccoli, orange & yellow carrots, sugar snap peas, green peppers, and cranberries

CARIBBEAN BLEND

Broccoli, yellow carrots, green beans, and red peppers

ORIENTAL BLEND

Green beans, broccoli cuts, onions, mushrooms, and red peppers

TUSCAN BLEND

Zucchini, yellow squash, green beans, red peppers, onion, leaf spinach, and tomatoes

SUGAR SNAP PEAS WITH ROASTED JULIENNE RED ONIONS

BROCCOLI FLORETS WITH CARROT RIBBONS

BUTTER FRIED CORN

STARCH SELECTIONS

Included with lunches and dinners

WILD RICE PILAF

STEAMED JASMINE RICE

FRIED RICE

AU GRATIN POTATOES

GARLIC WHIPPED POTATOES

FIRE ROASTED SWEET POTATOES WITH MAPLE BUTTER

HERB ROASTED REDSKIN POTATOES

BAKED POTATO SERVED WITH BUTTER & SOUR CREAM

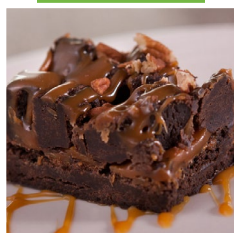
WHIPPED SWEET POTATOES WITH MAPLE SAGE BUTTER

MUSHROOM & ASIAGO RISOTTO

ROASTED VEGETABLE RISOTTO

RED QUINOA

Nutrient-rich grain steeped in an aromatic vegetable broth



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Events & Catering

at Parkview Field

ASSORTED SWEETS AND SUCH

Groups of less than 20: Choose one

Groups of 20 - 60: Choose two

Groups of 60 and over: Choose three

TURTLE CHEESECAKE - \$7.75

KEY LIME PIE - \$7.00

TIRAMISU - \$7.00

ULTIMATE CHOCOLATE CAKE - \$6.75

FLOURLESS CHOCOLATE TORTE ICED
WITH CHOCOLATE GANACHE - \$5.50

** This dessert is gluten-free **

BROWNIE ROCKSLIDE - \$6.00

Topped with caramels, brownie pieces, and pecans. Drizzled with a caramel ganache

TINCAPS HELMET WITH APPLE SLICES & CARAMEL - \$5.00

ASSORTED DESSERT BARS - \$5.00

Lemon, Seven Layer, Mount Caramel Oatmeal, Raspberry Rhapsody

APPLE DUMPLING - \$5.00

ASSORTED 3" HOUSEMADE CHEESECAKES - \$5.00

Choose 3: Plain, Mango, Blueberry, Caramel, Strawberry, Raspberry

POUND CAKE WITH STRAWBERRIES AND WHIPPED CREAM - \$4.00

CREAM PIE (*Chocolate, Coconut, Banana or Boston*) - \$4.00

NOVELTY ICE CREAM BARS - \$5.00

COTTON CANDY - \$5.00

M&M'S - \$10.00/lb

ASSORTED MINI CANDY - \$15.00/lb

FRESH BAKED COOKIES - \$22.00/dz

FRESH BROWNIES - \$22.00/dz

HALF COOKIES AND HALF BROWNIES - \$22.00/dz

APPLE CRISP - \$50.00 (Serves 25)

with Ice Cream - \$75.00

PEACH CRISP - \$50.00 (Serves 25)

with Ice Cream - \$75.00

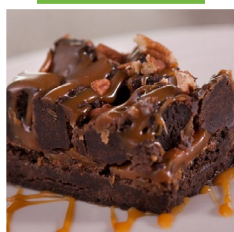
CHOCOLATE COVERED STRAWBERRIES - \$175 (100 pieces)



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Events & Catering

at Parkview Field



THEMED BUFFETS

Minimum 25 guests. Includes iced tea and water (Lemonade available as a substitute)

SOUTHERN BELLE

Crispy Fried Chicken Breast
Sliced Roast Beef with Au Jus
Roasted Garlic Whipped Potatoes
with Peppercorn Pan Gravy
Butter Fried Corn
Fresh Garden Salad Served with
a Trio of Dressings
Rolls and Butter
Peach Crisp
LUNCH: \$22.00 / DINNER: \$24.00

THE SMOKEHOUSE

Beef Brisket
Grilled Marinated Chicken Breast
Served with a Tuscan herbed seasoning
Herb Roasted Redskin Potatoes
Honey Glazed Carrots
Fresh Garden Salad Served with
a Trio of Dressings
Rolls and Butter
Cookies & Brownies
LUNCH: \$22.00 / DINNER: \$24.00

TASTE OF ASIA

Chicken Pot Stickers
Served with a sesame sauce
Garlic Chicken
Broccoli Beef
Vegetable Fried Rice
Asian Salad
*Chopped greens, red cabbage, green onions,
red peppers, mandarin oranges and fried
wontons. Served with an oriental dressing*
Fortune Cookies
LUNCH: \$19.00 / DINNER: \$21.00

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Events & Catering

at Parkview Field

THEMED BUFFETS

Minimum 25 guests. Includes iced tea and water (Lemonade available as a substitute)

IN THE BAYOU

Roasted Cajun Chicken Breast

Southern Fried Fish with a Spicy
Red Pepper Remoulade

Fire Roasted Sweet Potatoes
with Maple Butter

Fresh Garden Salad served with a
Trio of Dressings

Roasted Vegetables
*Yellow squash, zucchini, onions, peppers,
cherry tomatoes*

Corn Bread

Apple Crisp

LUNCH: \$20.00 / DINNER: \$23.00

VENETIAN

Italian Sausage and Cheese Lasagna

Chicken Alfredo

*Sliced chicken breasts flame-broiled then nested
in fettuccine noodles with alfredo sauce*

Sauteed Whole Green Beans

Caesar Salad

Breadsticks

Mediterranean Fruit Salad

*Seasonal berries, melons, & shredded coconut
tossed in sparkling prosecco*

Tiramisu

LUNCH: \$19.00 / DINNER: \$21.00

THE LEMON ORCHARD

Almond Crusted Chicken

Served with a gingered citrus sauce

Lemon & Pepper Fried Fish

Served with tartar sauce

Wild Rice Pilaf

Broccoli Florets with Carrot Ribbons

Fresh Garden Salad Served with
a Trio of Dressings

Lemon Bars

LUNCH: \$20.00 / DINNER: \$23.00



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Events & Catering

at Parkview Field

THEMED BUFFETS

Minimum 25 guests. Includes iced tea and water (Lemonade available as a substitute)

TOUR OF ITALY

Lemon Parmesan Chicken

Searched chicken breast served with linguini noodles and white wine cream sauce

Cheese Stuffed Manicotti with Marinara

Ricotta cheese manicotti on a bed of marinara, topped with cheese

Roasted Asparagus

Whole stalk asparagus, roasted and lightly salted

Italian Salad

Romaine lettuce, Kalamata olives, tomatoes, red peppers, banana peppers, red onion, asiago cheese.

Served with a trio of dressing

Breadsticks

Fresh baked white-bread breadsticks topped with asiago and garlic

Cookies

LUNCH: \$20.00 / DINNER: \$25.00

THE SICILIAN

Chicken Marsala

Thick marsala wine and basil cream sauce with sliced mushrooms

Butternut Squash Lasagna

Butternut squash with sage béchamel sauce

Tuscan Vegetable

Roasted zucchini, yellow squash, green beans, red peppers, onion, leaf spinach and tomatoes

Wild Rice Pilaf

A blend of wild and long grain rice, seasoned with a mix of finely grated vegetables and spices; simmered in a chicken broth

Petite French Roll

Fresh Garden Salad Served with a Trio of Dressings

Cannoli

LUNCH: \$18.00 / DINNER: \$21.00

LOS TEJANO

Chicken Fajitas

Broiled chicken thighs with fire-roasted peppers & onions

Beef Barbacoa Quesadillas

Broiled flour tortillas filled spicy stewed beef, shredded cheddar, black beans and scallions

Served with sour cream and salsa

Hot Beans

Seasoned red, black, and pinto beans

Spanish Rice

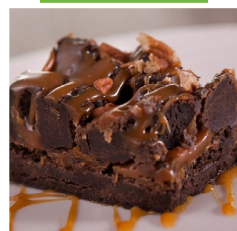
Traditional Spanish rice with roasted peppers and onions

Tortilla Chips

Cookies

LUNCH: \$18.00 / DINNER: \$20.00

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Events & Catering

at Parkview Field

THEMED BUFFETS

Minimum 25 guests. Includes iced tea and water (Lemonade available as a substitute)

HOMETOWN STANDARD

Smothered Chicken

Seasoned, seared chicken breast smothered in a white supreme sauce

Traditional Meatloaf

Traditional meatloaf baked with a tomato glaze

Broccoli & Cauliflower

Roasted Garlic Mashed Potatoes

Fresh Garden Salad Served with a Trio of Dressings

Rolls & Butter

Cookies & Brownies

LUNCH: \$18.00 / DINNER: \$20.00

BALLPARK PICNIC

(50 person minimum)

Grilled Hamburgers

Marinated Chicken Breast

Bratwurst

Macaroni and Cheese

Maple Baked Beans with Smoked Bacon

Fruit Salad

Garden Salad

Apple Crisp Dessert

LUNCH: \$21.00 / DINNER: \$25.00

THE LOUISVILLE SLUGGER

Mini Hot Dogs

Mini Hamburgers

Mini Brats

Pretzel Loaf with Cheese Sauce

Parkview Field Housemade Chips

Garlic, olive oil, asiago cheese & cracked pepper

Garden Vegetable Tray

Cookies & Brownies

LUNCH: \$17.50 / DINNER: \$19.75



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Events & Catering

at Parkview Field

THEMED BUFFETS

Minimum 25 guests. Includes iced tea and water (Lemonade available as a substitute)

PRIME CUT

Roasted Pork Tenderloin with Teriyaki Sauce

Sliced seared pork tenderloin accompanied with a traditional teriyaki glaze

Beef Medallions

Trimmed NY strip medallion cutlets seared in a shallot butter sauce

Steamed Vegetable Blend

Broccoli, carrot, and cauliflower tossed with a seasoned buttery glaze

Asian Salad

Fresh chopped greens, red cabbage, green onions, red peppers, mandarin oranges and fried wontons. Served with oriental dressing

Red 'Baked' Potatoes

Petite red potatoes served with butter and sour cream

Rolls & Butter

Turtle Pie & Key Lime Pie

DINNER ONLY: \$34.00

THE CREOLE

Stuffed Pork Roulade

Thick cut boneless pork roast stuffed with a mixture of aromatic vegetables and andouille sausage

Roasted Cajun Chicken Breast

Fresh Garden Salad Served with a Trio of Dressings

Charred Cajun Cream Corn

Smokey charred sweet corn smothered in a creole cream sauce

Herb Roasted Redskin Potatoes

Petite redskin potatoes tossed with a buttery herb glaze

Rolls & Butter

Chocolate Cream Pie & Pecan Pie

LUNCH: \$22.00 / DINNER: \$24.00

THE POLYNESIAN

Polynesian chicken

Broiled boneless chicken thigh with Polynesian glaze

Honeyglazed Ham with Pineapple

Relish

Savory honey glazed baked ham with diced pineapple and scallions

Steamed White Rice

Sugar Snap Peas

Steamed with traditional island seasonings

Asian Salad

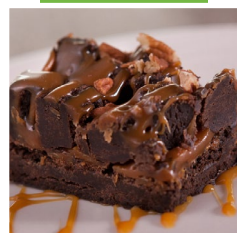
Fresh chopped greens, red cabbage, green onions, red peppers, mandarin oranges and fried wontons. Served with oriental dressing

Rolls & Butter

Lemon Bars

LUNCH: \$20.00 / DINNER: \$22.00

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Events & Catering

at Parkview Field

THEMED BUFFETS

Minimum 25 guests. Includes iced tea and water (Lemonade available as a substitute)

DELI BUFFET

Smoked Turkey, Roast Beef & Honey Ham

*Served with an assortment of sliced
breads and rolls, condiments & cheeses*

Parkview Field Housemade Chips

Garlic, olive oil, asiago cheese & cracked pepper

Italian Pasta Salad

Cookies

(Add a Cup of Soup for \$2.00/person)

(Add Vegetable Platter or

Garden Salad for \$1.50/person)

LUNCH: \$15.00 / DINNER: \$17.00

WRAP IT UP

Club Wraps

Chicken Caesar Wraps

Italian Pasta Salad

Parkview Field Housemade Chips

Garlic, olive oil, asiago cheese & cracked pepper

Garden Vegetable Tray

Fruit Salad

LUNCH: \$18.00 / DINNER: \$20.00

TRADITIONAL BALLPARK

(50 person minimum)

Marinated Chicken Breast

BBQ Pulled Pork

Macaroni and Cheese

Maple Baked Beans with

Smoked Bacon

Fruit Salad

Apple Crisp Dessert

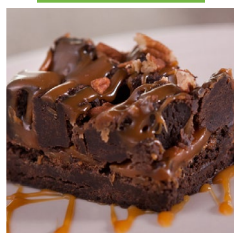
LUNCH: \$18.00 / DINNER: \$22.00



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Events & Catering

at Parkview Field



THEMED BUFFETS

Minimum 25 guests. Includes iced tea and water (Lemonade available as a substitute)

THE BORDER RUN

Tortilla Chips & Soft Taco Shells
Pico de Gallo, Refried Beans, Onions,
Diced Tomatoes, Shredded Lettuce,
Shredded Cheese, Sour Cream, Salsa,
Black Olives & Jalapenos
Seasoned Ground Beef and
Seasoned Shredded Chicken
Mexican Rice
Cookies

LUNCH: \$16.00 / DINNER: \$18.00

HOT PRESS

Grilled Cheese (Cheddar)
Toasted thick buttermilk bread with melted cheddar cheese
Ham and Cheese (Swiss)
Toasted thick buttermilk bread, deli style ham with melted Swiss cheese
Tomato Soup
Parkview Field Housemade Chips
Garlic, olive oil, asiago cheese & cracked pepper
Fruit Salad
Seasonal fresh fruit medley
Cookies

LUNCH: \$14.00 / DINNER: \$16.00

HORS D'OEUVRES & APPETIZER SPREAD (50 person minimum)

Sausage Stuffed Mushroom Caps	Grilled Chicken Brochettes
Veggie, Cheese, Grapes, Cracker & Red Pepper Hummus Display	Mini Potato Cakes with Horseradish Slaw
Mozzarella, Tomato & Basil Skewers	Crispy Battered Green Beans with Bistro Sauce
J. Chapman Martini Salad (Presented in a martini glass)	Fried Mushroom Ravioli with Marinara Sauce
Salami Coronets with Herbed Cream Cheese	Pulled Pork Sliders
Crab Rangoon with Strawberry Sour Sauce	Cheeseburger Sliders
	Assorted Plated Desserts

Including Dessert: \$29 per person • Without Dessert: \$26 per person

Iced Tea and Water available with all themed buffets • Children 12 and under: Buffet price is half
Minimum 50 Guests for any Themed Buffet

Events & Catering

at Parkview Field

BREAKFAST BUFFET OPTIONS

Minimum 25 guests

Served with butter, syrup, and jellies

THE ALL-AMERICAN

Fresh Scrambled Eggs

Buttermilk Pancakes

Hash Brown Potatoes

Oatmeal Served with Butter,
Cream and Brown Sugar

Bacon

Biscuits & Sausage Gravy

Seasonal Fruit Display

Yogurt & Granola

Coffee & Orange Juice

COST: \$16.00

BREAKFAST BURRITOS

Scrambled Eggs, Peppers, Mushrooms,
Onions, Scallions, Sausage, and Bacon,
Wrapped in a Flour Tortilla,
Topped with Cheese, Served with Salsa

Hash Brown Potatoes

Assorted Pastries

Selection of Seasonal fruits

Coffee & Orange Juice

COST: \$12.00

BREAKFAST BUFFET

Breakfast Casserole

*Hash browns beneath baked layers of sausage,
onions, peppers, cheese, and egg*

Cinnamon Rolls with Icing

Vanilla Yogurt & Granola

Seasonal Fruit Display

Coffee & Orange Juice

COST: \$11.00

BASES LOADED OMELETS

Sauteed Sweet Peppers, Onions, Ham, and
Sausage omelets, Topped with Cheese

Hash Brown Potatoes

Bacon

Assorted Pastries

Coffee & Orange Juice

COST: \$11.00

BALLPARK STANDARD

Sliced Fruits & Berries

Assorted Pastries and Muffins

Coffee & Orange Juice

COST: \$9.00

BUILD-YOUR-OWN BREAKFAST

Choose one from each category:

- Fresh Scrambled Eggs / Fried Eggs
- Waffles / Pancakes / Biscuits & gravy
- Hash Brown Potatoes /
Southern Fried Cubed Potatoes
- Bacon / Sausage

Orange Juice & Coffee

COST: \$12.00



Children 12 and under: Buffet price is half • Breakfast items served until 2:00pm

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Events & Catering

at Parkview Field

ALA CARTE BREAKFAST ITEMS

CINNAMON ROLLS - \$20.00/dozen

BAKED PASTRIES - \$20.00/dozen

ASSORTED DONUTS - \$20.00/dozen

ASSORTED TURNOVERS - \$20.00/dozen

ASSORTED MUFFINS - \$20.00/dozen

DONUT HOLES - \$7.00/25 pieces • \$12.00/50 pieces

ASSORTED YOGURT CUPS - \$4.00 each

BAGEL SANDWICH (Sausage, Egg, and Cheese) - \$6.00 each

ASSORTED BAGELS WITH CREAM CHEESE - \$18.00/dozen

NATURE VALLEY™ GRANOLA BARS - \$20.00/dozen

APPLE STREUSEL COFFEE CAKE - \$35.00 (25 pieces)

VANILLA YOGURT BOWL SERVED WITH GRANOLA - \$17.00 (serves 10)

PARKVIEW FIELD HONEY CRUNCH GRANOLA - \$17.00/lb

FRESH FRUIT AND SEASONAL BERRIES - \$70.00 (serves 25)

JUICE (Apple, Orange & Cranberry) - \$20.00/gallon

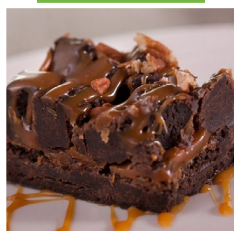
HOT CHOCOLATE - \$20.00/gallon

COFFEE - \$18.00/gallon

K-CUP OF COFFEE - \$3.50 each

WAFFLES - \$35.00/dozen

PANCAKES - \$45.00 (serves 25)



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Events & Catering

at Parkview Field

PARKVIEW FIELD ALL-INCLUSIVE PACKAGE

All inclusive package includes:

- Choice of room – Suite Level Lounge, Lincoln Financial Event Center or 400 Club for 4 hours
- Tables and chairs, linens and skirting
- Bartender and officer
- Taxes and service charge

Food service and rental of the area has a maximum of four hours and features a buffet with bottomless popcorn.

\$45.00 PER PERSON

OFF THE GRILL

Burgers with cheese slices, pulled pork sliders with pickle chips, buns and condiments, fruit bowl and vegetable tray with red pepper hummus and ranch dip

FIESTA BAR

Chips & tortillas, ground beef, nacho cheese, shredded cheese, lettuce, tomatoes, jalapeños, salsa, and sour cream

FRIED FAVORITES

Chicken Tenders, macaroni and cheese, house chips (with ranch and ketchup)

DESSERT

Fresh baked cookies

PARKVIEW FIELD BAR 4-hour hosted bar

Draft beer

Bud Light, Coors Light, Miller Lite

Wine

Chardonnay, Cabernet Sauvignon, Moscato

Pepsi™ Fountain Drinks

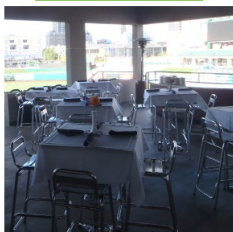
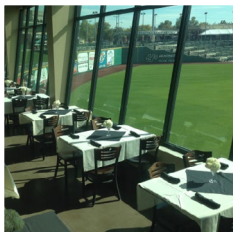
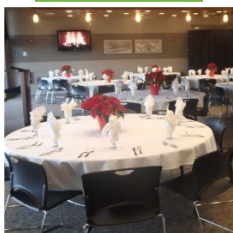
Cash Bar

Fully stocked bar, paid per individual

Bottled beer, liquor options available



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Parkview Field Pricing

EVENT SPACE RENTAL

Entire Venue	Call for Rates
Parkview Field Concourse	\$900-\$2,000
Suite Level Lounge	\$800 (Sat. Nights: \$900)
Suite Level Lounge (Half)	\$400 (Avail. Mon-Thurs)
Parkview Field Individual Suite	\$75 per suite
Lincoln Financial Event Center	\$600
Three Sections	\$500
Two Sections	\$400
One Sections	\$300
Tuthill 400 Club in Centerfield	\$400
Neoti Tech Center	\$150
J. Chapman's Suite Level Loft	\$250
(presented by French Lick Resort)	
Centerfield Amphitheater	\$300
South Gate Plaza	\$300

PARKVIEW FIELD STAFFING

Staffing needs to be determined prior to each event

Officer Personnel	\$45 per hour
Security	\$25 per hour
First Aid Personnel	\$25 per hour
Usher	\$12 per hour
Cake Cutter Set + Staff	\$35 flat fee
Use of Parkview Field Cake Cutting Set	\$20
Bartender	\$75 per bartender
Free Wifi available	Ask for more information

NOTE: All space rental rates include set-up, tear-down, cleaning, tables, chairs, dishware, and glassware

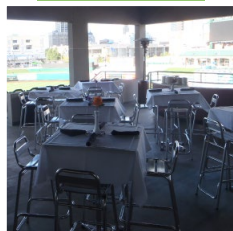
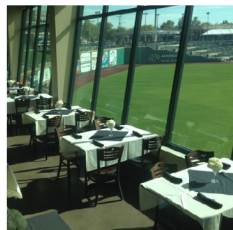
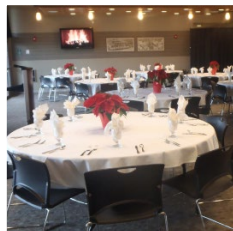
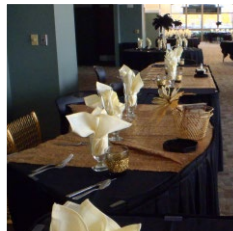
Parkview Field Pricing

PARKVIEW FIELD “EXTRAS”

Batting Cages & Speed Pitch	\$80 per hour
Videoboard	Price Varies
Basic Use with a Still Image: \$500 • Looping Images: \$750	
Other video option estimates available upon request	
Inflatable Games	\$25 per inflatable/hour
Four inflatables available	
25-ft. Rock Wall	\$50 per hour
Behind-the-Scenes Ballpark Tour	\$50
Fireworks	\$2,800 (5-7 minute show)
Fireworks Clean-Up Fee: \$200	
Mascot Appearance	Half hour: \$50; Hour: \$75
Food Tasting	\$100
Maximum of six people; sample selected food; one-on-one with Parkview Field Staff	
Podium	\$50
Easel(s)	\$10/easel (six available)
Easel(s) with Paper & Markers	\$20/easel
Dry Erase Board	\$15
Rope and Stanchion	\$10 per 7-foot section
Pipe and Drape	\$20 per 10-foot section
White or black drapes available	
Tent, 20x10, with sides	\$100
Popcorn Cart	\$100
Includes unlimited popcorn, bags, and staff	
Table Skirt	\$25
Cupcake Stand	\$15

TECHNOLOGY

TVs in the Suite Level Lounge	\$400
Company/Event logo: \$100 • Presentation on loop: \$250	
TVs in the Lincoln Financial Event Center	\$250
Company/Event logo: \$100 • Presentation on loop: \$250	
Plasma Screen Interface	\$50
Compatible with HDMI cord	
(Available in Conference Room, Individual Suites, Suite Level Lounge)	
Projector	\$100
Projector Screen	\$55
Microphone	\$50
Laptop Computer	\$100
iPod Music	\$50
IT Support	Call for pricing





**1301 Ewing Street • Fort Wayne, Indiana 46802
(260) 482-6400 • ParkviewField.com**

