

2023

**Rio Grande Credit Union Field at
Isotopes Park**

Luxury Suite Menu

OVG Hospitality Welcomes You



WELCOME



We are excited to welcome you and your guests to the Suites at Rio Grande Credit Union Field at Isotopes Park. OVG Hospitality has crafted this Luxury Suite menu to compliment your event experience. Our goal is to provide the ultimate entertainment and dining experience in your Luxury Suite.

Led by Executive Chef Jim Griego, our culinary team is serious when it comes to creating exciting and delicious selections of fresh foods and memorable experiences, for all ages. The Chef and team source the highest quality and best ingredients that are inspired by fan favorites and local flavors.

Our 2023 menu features a wide array of foods: from Game Day classics to complete packages, appetizers, entrees, sweet desserts, and beverage services. We invite you to try some our new creations, such as our Green Chile Philly, new shareable appetizers like our Truffle Tots and Pig Candy. We hope you enjoy!

Please contact us with any questions, special requests or to place your order:

RYLEE HAHN

Premium Service Manager

Phone: (505) 848-3588 or (505) 595-7194

rylee.hahn@oakviewgroup.com

BRAD SIX
General Manager

JIM GRIEGO
Executive Chef



ISOTOPES™



Hospitality

FAN FARE PACKAGES

The Major League

\$330

*Serves 12**

Watermelon Wedges

House Made Kettle Chips with Green Chile Dip

Top of the Inning Dogs

Big League Burgers

Strikeout Cookies

12 Assorted Pepsi Beverages



Smoke the Bases

\$360

*Serves 12**

Corn on the Cob

Coleslaw

BBQ Pulled Pork

BBQ Brisket

Squeeze Play Gourmet Brownies

12 Assorted Pepsi Beverages



**All packages are served with a basket of fresh bottomless popcorn and salty peanuts.*

FAN FARE PACKAGES

New Mexico Twist \$400

*Serves 12**

Young Guns Hatch Valley Salsa Trio
Southwest Wedge Salad
Green Chile Meatballs
Calabacitas
Young Guns Hatch Valley Green Chile Philly
Mini Raspberry Chimmis
12 Assorted Pepsi Beverages

Asian Inspired \$400

*Serves 12**

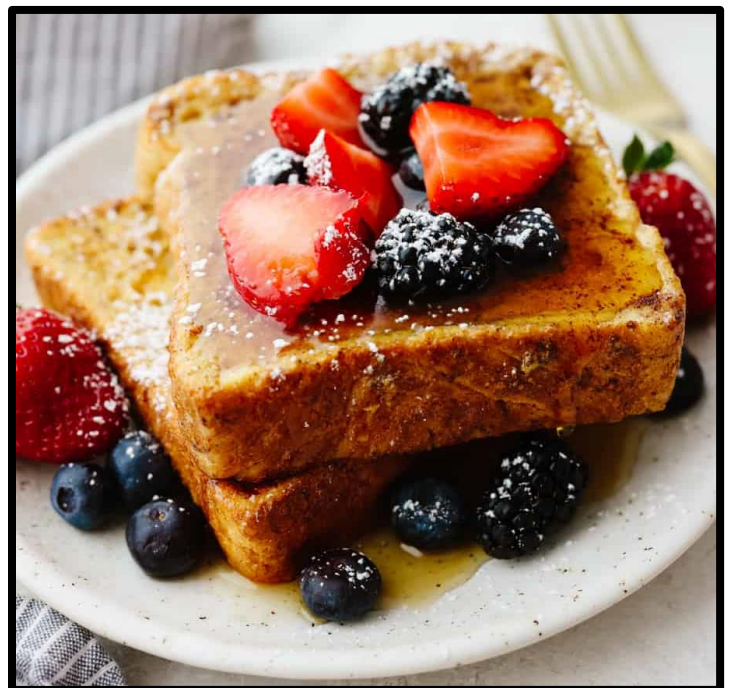
Egg Rolls
Veggie Spring Rolls
Asian Crunch Salad
Yakisoba Noodles with choice of Beef,
Chicken or Tofu
Assorted Dessert Platter
12 Assorted Pepsi Beverages

Brunch at the Ballpark \$400

*Serves 12**

Fresh Fruit Bowl
Kettle Chips with Green Chile Dip
Bacon
Green Chile Breakfast Enchiladas
French Toast with Berries
Assorted Dessert Platter
12 Assorted Pepsi Beverages

Only Available for Day Games



BALLPARK FAVORITES

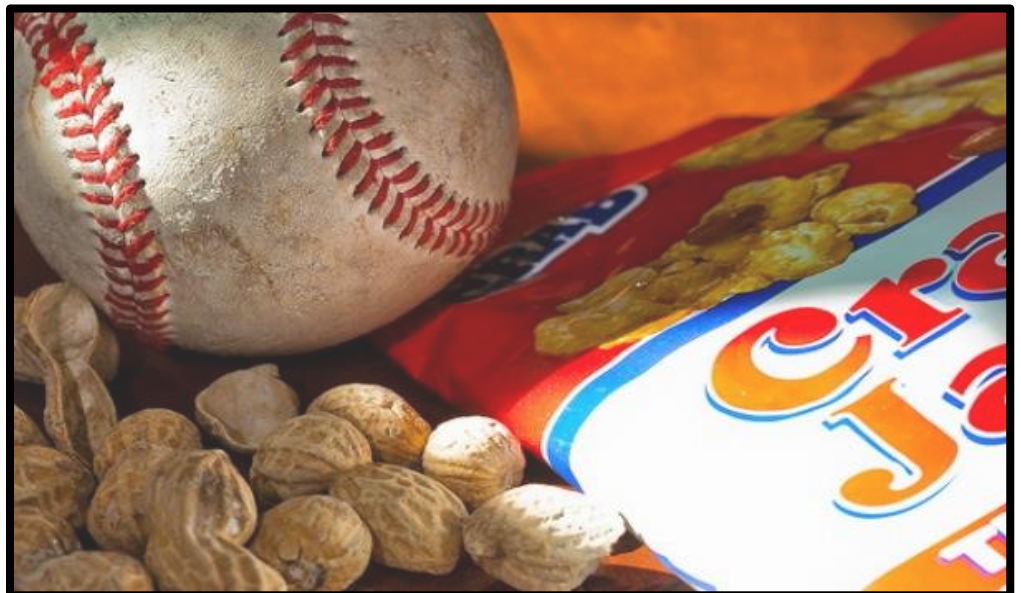
SNACKS Each serves 12-14

Cracker Jack \$20
A ballpark classic

Shell on Peanuts \$30
A basket of fresh roasted peanuts

Bottomless Popcorn \$30
Our bottomless basket of fresh popped popcorn

Salty Mini Pretzels \$35
A heaping basket full of salty crunchy mini pretzels



FIRST PITCH

COLD APPETIZERS *Each serves 12-14*

House-Made Kettle Chips

with green chile dip, featuring Young Guns Hatch Valley Green Chile

\$45

Fresh Fruit Platter The freshest seasonal fruit with a honey yogurt dip

\$50

Veggie Platter Assorted fresh seasonal vegetables with ranch and hummus

\$55

Young Guns Hatch Valley Salsa Trio

three traditional salsas with tri-colored chips

\$45

Shrimp Cocktail the freshest shrimp with a tangy cocktail sauce

\$90

Nosh Board a delicious assortment of meats and cheeses

\$120



HOT APPETIZERS *Each serves 12-14*

Base Hit Truffle Tots An upscale twist on a classic

\$65

Home Run Chicken Tenders Tender strips of breaded chicken fried to perfection

\$85

Green Chile Meatballs

\$85

All beef meatballs served with a spicy green chile sauce, featuring Young Guns Hatch Valley Green Chile

Pig Candy Smoked and candied pork ends

\$95

Atomic Chicken Wings Classic wings with your choice of sauce

\$110

(Traditional Buffalo, Lemon Pepper, Parmesan Butter, BBQ, Ranch)

Slammin' Rib Basket Smoked red chile pork ribs

\$125

FIELD OF GREENS

COLD SIDES *Each serves 12-14*

Cole Slaw **\$30**

A summer classic. Freshly shredded cabbage and veggies in a tangy dressing

Potato Salad **\$35**

A delicious favorite. Chopped potatoes tossed with mayonnaise, celery, and onion

Green Monster Salad **\$40**

Fresh greens and vegetables and croutons, served with ranch and balsamic

Cesar Chavez Salad **\$45**

Crisp romaine lettuce, croutons, and shaved parmesan with a creamy chipotle Caesar dressing

Southwest Wedge Salad **\$45**

Hearty wedge slices with southwestern veggies and a southwest ranch



HOME RUN

HOT SIDES *Each serves 12-14*

Calabacitas a classic New Mexican side dish with fresh zucchini and squash **\$60**

Lobster Mac & Cheese delicious noodles with melty cheese and bits of lobster **\$90**

Corn on the Cob fresh corn, still on the cob served with butter **\$40**
Add all the fixings for Elote style corn on the cob for an additional **\$20**



DION'S PIZZA

All pizzas are individually priced and serve approximately 8-12 people

Cheese Pizza **\$32**

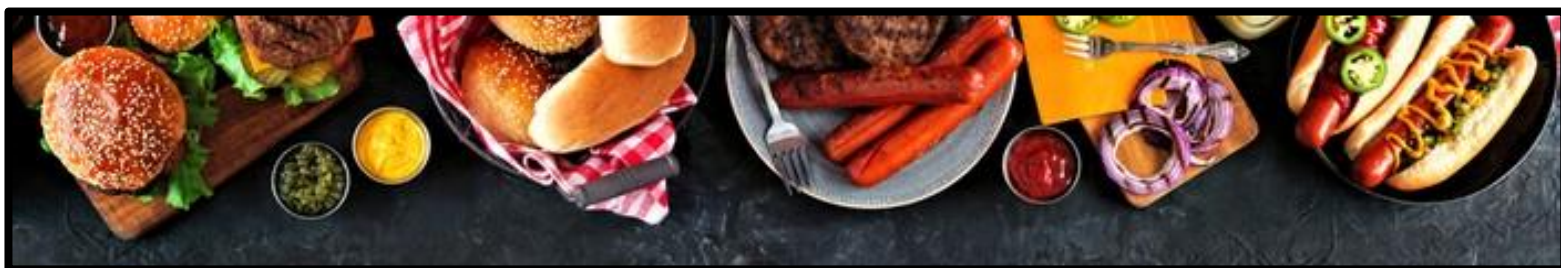
Pepperoni Pizza **\$33**

Pepperoni & Green Chile **\$36**

Game Day Combo **\$36**

A RGCU Field at Isotopes Park Specialty - Green Chile, Pepperoni and Sausage

DUGOUT DISHES



Classic Favorites

Each serves 12-14

Top of the Inning Dogs

\$75

Grilled hot dogs served with an assortment of diced onions, green chile, traditional condiments and garnished with sauteed peppers and onions

Big League Burgers

\$75

Grilled beef patty, served with fresh lettuce, onions and tomatoes, cheddar cheese and chopped green chile

Add guacamole and bacon for an additional **\$40**

Bratwurst

\$130

Freshly grilled bratwurst served with sauerkraut on the side

Bullpen Pulled Pork Sandwich

\$125

Our slow cooked pulled pork smothered with house BBQ sauce and served with tangy slaw and freshly baked rolls

DUGOUT DISHES

Ultimate Entrees Each serves 12-14

Grilled Chicken or Roasted Veggie Wrap **\$75**

Your choice of either delicious grilled chicken or fresh seasonal veggies roasted to perfection. Wrapped in a tri color wrap, and a garlic aioli

BBQ Brisket Sandwich **\$130**

Smoked beef brisket, served with fresh potato rolls, and coleslaw

Yakisoba Noodles **\$145**

Traditional Japanese noodles, tossed in a light sauce and veggies served with your choice of beef, chicken or tofu

Young Guns Hatch Valley Green Chile Philly **\$150**

Thinly sliced beef cooked fresh on a griddle, with onions, mixed bell peppers and Young Guns own green chile, served with hoagie rolls



SWEETS FOR THE SUITES



Desserts *Each serves 12-14*

Strikeout Cookies **\$30**

An assortment of freshly baked cookies

Squeeze Play Brownies **\$40**

A delicious display of fudgy brownies

Mini Chimmis **\$45**

A sweet take on a classic. Stuffed with raspberry and cream filling, fried to perfection.

At-Bat Dessert Platter **\$50**

An assortment of delicious dessert bars

Celebration Cake **\$95**

For your celebration! Ask Rylee for available selections.

BEVERAGES

Non-Alcoholic \$20

All drinks come in a six pack, either by the type or can be mixed and matched.

Pepsi
Diet Pepsi
Mountain Dew

Starry
Orange Crush
Root Beer

Pepsi Zero
Aquafina

12oz Beer and RTD Cans

All drinks come in a six pack, either by the type or can be mixed and matched.

Domestic \$ 30

Coors Light
Miller Lite
Bud Light
Budweiser
Michelob Ultra

Premium \$34

Dos Equis
Blue Moon
Tecate Alta
Corona Hard Seltzer



Ready to Drink \$35 (Teller)

Watermelon Walkoff
Mariachi Margarita

Hit it out of the Park \$135

A 33 drink selection package! Select a mix of your choice (or we can assort for you) any of our Pepsi products, and/or Domestic and Premium beer selections.

'A drink package in honor of the longest game of Professional Baseball Ever played'

Wine By the Bottle

Mirassou Moscato	\$25
Apothic Rose	\$25
Clos du Bois Pinot Grigio	\$20
Clos du Bois Sauvignon Blanc	\$20
Nobilo Sauvignon Blanc	\$35
Clos du Bois Chardonnay	\$20
Josh Cellars Chardonnay	\$35
William Hill North Coast Chardonnay	\$35

Clos du Bois Merlot	\$20
William Hill Pinot Noir	\$35
Gascon Malbec	\$35
Clos du Bois Cabernet Sauvignon	\$20
Chateau Souverain Cabernet	\$35
Josh Cellars Cabernet Sauvignon	\$35
Barefoot Bubbly Brut	\$30

POLICIES & PROCEDURES

PERSONALIZED SERVICE

During events, a suite attendant will be assigned to your suite, to ensure any pre-order arrived, and or to take additional or Game Day orders.

ADVANCE ORDERING

Advance ordering is necessary to achieve the utmost in presentation, service, quality and freshness at the best value. To facilitate this process we require that advance order are received no later than three days before the event by 4:00pm. Advance orders can be placed online.

Please contact Rylee at either rylee.hahn@oakviewgroup.com or (505) 848-3588 to receive the link and ordering instructions. When placing your order online it will ask for your credit card information however you will not be charged until the event day, typically in the 7th inning of the game.

CANCELTION OR RAIN/WEATHER DELAY

Should you need to cancel your food or beverage order, please contact the suite catering office at (505) 848-3588 with your cancellation request. Suite orders canceled at least 24 hours in advance, after that, you will be charged 50% of the invoice on food and beverage. In the event of a weather postponement, food will remain available in the suite for 30 minutes after the game has officially been called. Guests are welcome to stay for up to an hour, but additional orders of any type of food are beverage end when the game is called.

MANAGEMENT FEE & TAXES

All suite orders are subject to a sales tax of 10% and a management fee of 18%. This management fee is the sole property of the venue or food & beverage company, as applicable is used to cover such party's costs and expenses in connection with the suite operations. The management fee is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity or service charge for any wait staff, employee, service employee, service bartender or other employees.

ALCOHOL CONSUMPTION PER NM STATE LAW

State ordinance prohibits alcoholic beverages from entering or leaving the facility grounds. Minors are not permitted to consume alcohol at any time. Cans and bottles may not be taken outside of your suite or outside of the venue at any time. Please pour beverages into the plastic cups provided. Oak View Group employees can deny the sale of alcohol at any time. Failure to comply with State and/or facility rules can lead to disciplinary action, including ejection and/or arrest.