

SUITE MENU

2025 HARRISBURG SENATORS



WELCOME



WELCOME, SENATORS FANS!

The staff would like to welcome you to another season at FNB Field! We are thrilled to have you join us for an exciting Senators baseball game. It is our pleasure to assure you and your guests have an enjoyable and relaxing experience. This 2025 season is sure to please with our collection of menu items such as our Locally sourced Cheese and Sausage Boards or our NEW Chicken Street Tacos, along with your classic ballpark favorites. For your convenience, we've created delicious Suite Packages to take the guesswork out of ordering for you and your guests. Each package offers a great balance of ballpark fare, local favorites, and made-from-scratch items, ensuring that no matter what your appetite calls for, it will satisfy a broad range of tastes. Whatever your needs may be, we've got you covered. Whether you are celebrating a birthday, enjoying a company outing or are simply a fan of America's past time, our suite menu has exactly what you are looking for. Our catering team is available to help accommodate any specific health requirements and ensure your needs are met.

Please take a look at our 2025 Suite Menu and information guide, which details all the premium food and services available to you as a suite holder. For your convenience, you can place your order in one of two ways: online or by phone. As partners of the Washington Nationals, we pride ourselves on providing unsurpassed customer service. If you have any questions, concerns, suggestions or need assistance, please feel free to contact us directly.

We look forward to working with you during the 2025 season and can't wait to see you at the ballpark!

anda 1 Lain PAMELA BAINBRIDGE

Premium Supervisor 717-231-4444 ext 137

JOHN P. BOOTH

Food and Beverage, Oak View Group General Manager

HEF STEWART IRELAND

Executive Chef



PACKAGES

Serves 10 guests

BBQ PACKAGE

\$350

SMOKED BEEF BRISKET crispy onions and signature bbq sauce

BBQ PULLED PORK slow roasted pork potato slider rolls, bbg sauce. sliced pickle

ALL BEEF HOT DOGS split top potato roll with condiments – ketchup, mustard, relish, diced onion, saurkraut

TRIPLE CHEESE MAC N CHEESE with buttered bread crumb topping

LOADED PASTA SALAD smoked gouda, cheddar, applewood bacon, scallions, tomato and red onion

CREAMY SOUTHERN RAINBOW SLAW colorful healthy greens with horseradish dressing

WATERMELON PLATTER watermelon wedges with fresh mint

CHEDDAR JALAPENO CORN BREAD served with maple butter

PLATTER OF WARM COOKIES one dozen warm assorted cookies

DOUBLE PLAY PACKAGE

\$285

BOTTOMLESS POPCORN SOUVENIR BUCKET TINY TWIST CRUNCHY PRETZELS

SALSA SAMPLER salsa rojo, salsa verde, pico de gallo and tortilla chips

KETTLE CHIPS AND ONION DIP

FRESH VEGETABLE CRUDITÉ WITH DIP carrot, celery, cucumbers, broccoli, cauliflower, scallions, peppers and buttermilk ranch dressing

ALL BEEF HOT DOGS split top potato roll with condiments – ketchup, mustard, relish, diced onion, saurkraut

CRISPY CHICKEN TENDERS (24 TENDERS) fresh fried chicken tenders served with honey mustard, bbq sauce and ranch

CHEESE BURGER SLIDERS (2PP) angus slider burger with beer cheese, slider bun, crispy onions, garnish with gherkin pickle

PLATTER OF WARM COOKIES one dozen warm assorted cookies

SNACKS

Serves 8 guests

BOTTOMLESS POPCORN SOUVENIR BUCKET	\$30
TINY TWIST PRETZELS	\$12
KETTLE CHIPS AND ONION DIP	\$30
SALSA SAMPLER tortilla chips, salsa rojo, salsa verde, pico de gallo	\$30
GUACAMOLE & FRESH FRIED TORTILLA CHIPS	\$30





APPETIZERS

Serves 8 guests

COOL

FRESH SEASONAL FRUIT DISPLAY strawberries, red grapes, pineapple, watermelon orange agave yogurt dip, garnish with fresh mint	\$48
CHEESE AND SAUSAGE BOARD local cheeses and meats crackers, gherkins and spicy brown mustard	\$48
WARM	
JALAPEÑO CHEDDAR CORN BREAD served with a side of honey maple butter	\$30
BONELESS WINGS BAR boneless wings served with aroogas dipping sauces, warm spiced honey, blue cheese and ranch dressing crispy celery sticks on the side	\$95
BONE-IN CHICKEN WINGS (2 DOZEN) served with celery sticks, ranch and blue cheese dressing featuring aroogas buffalo or bbq sauce	\$55
SOUTHWESTERN NACHO BAR fresh fried tortilla chips, queso blanco, sour cream,	\$45

fresh	fried	tortil	la chips,	queso	blanco,	sour	cream,
salsa	rojo	and	jalapena	os			

FRESH VEGETABLE CRUDITE WITH DIP	\$43
carrot, celery, cucumbers, broccoli, cauliflower, scallions, peppers and buttermilk ranch dressing	

CROSTINI WITH TOMATO BRUSCHETTA \$32 fresh tomato with fresh basil, red onion and balsamic glaze.

served with lightly baked crostini

WARM PRETZEL NUGGETS salted pretzel nuggets with beer cheese dip	\$35
AROOGAS FRENCH FRIES AROOGAS loaded fries topped with queso cheese and bacon \$38	\$36
AROOGAS BUFFALO CHICKEN DIP baked and served with fresh fried tortilla chips	\$42
AROOGAS GIANT PRETZEL served with beer cheese upgrade to buffalo chicken dip add \$6.00	\$38
WHOLE CHEESE PIZZA WHOLE PEPPERONI PIZZA	\$32 \$24
WHOLE FEFFERONI FIZZA	Ş 34



ENTREES, SAUSAGES, DOGS

Serves 8 guests

CHICKEN STREET TACOS grilled ancho chicken, salsa rojo, avacado crema, queso fresco, pickled red onion, soft flour tortillas	\$95
SMOKED BEEF BRISKET crispy onions and signature bbq sauce	\$160
TRIPLE CHEESE MAC N CHEESE cheddar, asiago, parmesan, cream cheese. buttered bread crumb topping	\$45
ALL BEEF HOT DOGS split top potato roll with condiments – ketchup, mustard relish, diced onion, sauerkraut	\$48
BEER CHEESE SLIDERS (2PP) slider burger topped with beer cheese. slider burger bu crispy onions, garnish with gherkin pickle	\$75 in,

BBQ PULLED PORK \$7 slow roasted pork potato slider rolls, bbq sauce, sliced pickle	
PLANT BASED BURGER BAR VG \$13 8 plant-based burger pattys, burger bun with lettuce, tomato, red onion platter. garnished with sweet gherkin pickle	
BRAISED BRATWURST \$6 served with potato rolls, ketchup, mustard, kraut, sautéed onions and peppers	0
PESTO CAPRESE SLIDERS ^{VG} \$5 16 sliders stuffed with fresh mozzarella, fresh basil, fresh tomatoes, balsamic glaze and pesto sauce	8
CRISPY CHICKEN TENDERS (24) \$7	′5

fresh fried chicken tenders served with honey mustard, bbg sauce and ranch



SALADS

Serves 8 guests

SEASONAL MELON PLATTER watermelon wedges with fresh mint	\$35	CREAMY SOUTHE colorful healthy greens
KALE AND BRUSSEL SPROUT CAESAR	\$35	LOADED PASTA S
caesar dressing, garlic croutons, shaved parmesan c	heese	cavatappi, smoked go

CREAMY SOUTHERN RAINBOW SLAW colorful healthy greens, horseradish dressing	\$30
ΙΩΛΝΕΝ ΡΑςΤΑ ΚΑΙΑΝ	¢12

cavatappi, smoked gouda, cheddar, applewood bacon, scallions and tomato and red onion

DESSERTS AND SWEET GOODS

Serves 8 guests

PLATTER OF WARM COOKIES one dozen warm chocolate chunk cookies garnished with mini m&ms	\$30
COOKIE AND BROWNIE PLATTER chocolate chunk cookies, triple chocolate fudge brow and toffee blondies. garnished with mini m&ms	\$40 /nies,
BAG OF WARM CHURROS (16) served with cinnamon sugar and chocolate dipping s	\$40 auce
HERSHEY'S ICE CREAM CUP	\$6.50
CELEBRATION CAKE decorated for your special occasion must be ordered 48 hours in advance	\$50





BEVERAGES

SOFT DRINKS (6-PACK) 12oz cans. we are proud to serve pepsi products. unused product may be returned. Pepsi, Diet Pepsi, Pepsi Zero, Mountain Dew, Starry ask your server for other options	\$18
BOTTLED WATER (6-PACK) Aquafina	\$17
JUICES per bottle, sold individually. orange juice, cranberry juice	\$4.50
MIXERS (6-PACK) 12oz cans. we serve Schweppes products	\$17.50
READY TO DRINK COCKTAILS AND SELTZERS sold by the 12 oz cans unless otherwise noted	
CANNED COCKTAILS ask your server for other options	\$13.25
MIKE'S HARD LEMONADE 160Z	\$8
ANGRY ORCHARD HARD CIDER	\$8
TRULY HARD SELTZERS	\$8
HAPPY DAD HARD SELTZERS ask your server for other options	\$8

BEERS, ALES AND ALTERNATIVES

beers, ales and alternatives are all sold individually, 12oz cans unless otherwise noted

BUD	\$6.25
BUD LIGHT	\$6.25
COORS LIGHT	\$6.25
COORS BANQUET	\$6.25
MICHELOB ULTRA	\$6.25
MILLER LITE	\$6.25
BUSCH LIGHT	\$6.25
YUENGLING LAGER	\$6.25
CORONA EXTRA	\$7.75
LEINENKUGEL'S SEASONAL	\$7.75
SAM ADAMS SEASONAL	\$7.75
STELLA ARTOIS	\$7.75
TROEG'S PERPETUAL IPA	\$7.75
TROEG'S SEASON	\$7.75
EVERGRAIN BREWERIES	\$7.75

ALCOHOL-FREE OPTIONS

BUDWEISER ZERO	\$6.25
BLUE MOON NA	\$6.25



BEVERAGES

WINE LIST

sold by the bottle only. partial bottles may not be removed from the ballpark

WHITE WINE

MOSCATO - MENAGE A TROIS	\$46
PINOT GRIGIO - ECCO DOMANI	\$46
CHARDONNAY - WOODBRIDGE BY MONDAVI	\$46

RED WINE

PINOT NOIR - SMOKING LOON	\$46
MERLOT - WOODBRIDGE BY MONDAVI	\$46
CABERNET SAUVIGNON -	\$46
WOODBRIDGE BY MONDAVI	

LIQUOR

sold by the 750ml bottle unless otherwise noted. partial bottles may not be removed from ballpark

VODKA

ABSOLUTE	\$75
KETTLE ONE	\$85
GIN	
TANQUERAY	\$80
RUM	
BACARDI SILVER	\$50
CAPTAIN MORGAN SPICED RUM	\$75
TEQUILA	
HOUSE SILVER TEQUILA	\$55
JOSE CUERVO GOLD	\$85
SCOTCH	
DEWAR'S WHITE LABEL	\$80
WHISKEY / BOURBON	
JACK DANIELS	\$70
MAKERS MARK	\$85
CROWN ROYAL	\$85
CORDIALS	
KAHLUA	\$75
BAILEY'S IRISH CREAM	\$85

INFO & PROCEDURES

The Oak View Group / Harrisburg Senators hospitality team is available from 9:00am - 5:00pm Monday through Friday to assist with your food and beverage needs. Our staff is here to make your visit to FNB Field not only a fun event but a fantastic dining experience! Our hospitality team can assist you with menu selection and special needs. If you have a special event or a unique client, the hospitality team will make sure all of the details are handled.

EXCLUSIVE PROVIDER

OVG Hospitality is the exclusive catering partner for FNB Field, no outside food or beverage products are allowed anywhere in FNB Field, including in the Event Area.

SUITE PRE-ORDERING PROCEDURES

To provide the freshest and highest quality of food service, we request that all food and beverage orders be placed at least two (2) business days prior to each game. For your convenience you may place your food order through the suite pre-order portal at **harrisburgsenators-xspot.xenial.com**. You should have already received your login and password. If you have any questions with placing your pre-order, please contact the Premium Supervisor, Pamela Bainbridge by email **Pamela.Bainbridge@oakviewgroup.com** or by phone **717-231-4444 ext:137** for help.

DELIVERY OF ADVANCE ORDERS

To provide the best experience for you and your guests, unless otherwise requested, we will deliver your pre-order when gates open, so your guests never have to wait for your order. Hot food will be kept in chafing dishes; cold food will be refrigerated. All cold beverages will be stocked in your suite cooler along with any room temperature beverages on the counter-top of your suite. A suite attendant will be assigned to provide service to you and your guests throughout the event. This service includes suite set-up, greeting early guests, delivering food and beverage products, and personal attention for you and your guests.

ALLERGY NOTICE

If any expected Event attendee has a known allergy, Client and or Licensee must notify Pamela Bainbridge, Premium Supervisor as soon as possible before ordering.

SPECIALIZED ITEMS

OVG Hospitality will endeavor to fulfill special menu requests, including gluten-free, vegetarian and vegan meals whenever possible.

PAYMENT

FNB Field is a cashless facility; payment options for food and beverage orders include Visa, MasterCard, American Express, and Discover credit or debit cards. A card number, expiration date, CVV and billing zip code will be required at the time of the order. For pre-orders, the card on file associated with your account will be charged at the conclusion of your event.

INCLEMENT WEATHER

The team will make every effort to play each scheduled game. Game cancellations are rare and typically are not decided until after the scheduled game time. In the event that a game is canceled due to inclement weather, please be aware of the following policies:

- If you choose to cancel your food order for any reason, the Hospitality team must receive notification four (4) hours prior to scheduled game time.
- If a game is canceled prior to gates opening, the suite holder will not be held responsible for food orders. In this situation, you will be contacted by the hospitality team.
- If the game is delayed prior to or during play, food will be delivered to your suite as planned and you will be responsible for payment unless the food order is canceled four (4) hours prior to scheduled game time.
- If you cancel your food that was pre-ordered a minimum of four (4) hours prior to scheduled game time, you may order from the posted menu in your suite when you arrive at the game. Please be aware that game time orders may take up to one (1) hour for delivery.

TAX & MANAGEMENT CHARGE

All catered events are subject to an 18% Management Charge as well as all state and local taxes of 6%. The Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities and wages), and is not charged in lieu of a tip or gratuity. This portion of the Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for an employee who provides services to guests (e.g., waitstaff employee, service employee service bartender, and the like), and no part of this portion of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.