



## SUITE MENU



# WELCOME

***OVG Hospitality welcomes you to the suites at Harbor Park. We look forward to providing you and your guests with an outstanding dining experience.***

As the exclusive provider of food and beverages at Harbor Park, we are committed to the highest standards of quality and service. OVG's on-premise culinary staff is dedicated to providing the finest food services and amenities for you and your guests.

Our suite menu features a wide array of choices; from appetizers to full menu packages, hot and cold sandwiches to sweet desserts and complete beverage service.

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

Phone: (757) 624-1048 x 113

Fax: (757) 640-0527

Email: [suitecatering@norfolktides.com](mailto:suitecatering@norfolktides.com)

**Scott Lorow**, *General Manager*

*Thank you for allowing us to serve you!*

***Bon Appetit!***



## SUITE PACKAGE

For your ordering convenience, OVG has prepared custom packages designed to accommodate 12 guests.

### The All American - A Summer Classic

#### PEANUTS

Fresh roasted in the shell and lightly salted.

#### GRAND SLAM TRIO

A real triple play featuring favorites from our fruit, vegetable and cheese platters. Served with ranch dressing, fresh crackers and garnished with grapes.

#### CHICKEN TENDERLOINS

Breaded strips of chicken, fried to a delicate, crunchy golden brown and served with a honey mustard dipping sauce.

#### HOT DOG AND HAMBURGER PLATTER

Hearty all beef Gwaltney hot dogs and juicy all beef hamburgers served with lettuce, tomatoes, diced onions and the traditional condiments along with fresh baked buns.

#### BISTRO STYLE POTATO SALAD

Red bliss potatoes mixed with peppers, red and green onions, tossed in a dijon dressing.

#### ASSORTED COOKIES

An assortment of one dozen jumbo fresh baked cookies.

**\$330.00**





## SUITE PACKAGE

### Bases Loaded

#### CHIPS AND DIP

Served with French onion dip.

#### GRAND SLAM TRIO

A real triple play featuring favorites from our fruit, vegetable and cheese platters. Served with ranch dressing, fresh crackers and garnished with grapes.

#### CHICKEN TENDERLOINS

Breaded strips of chicken, fried to a delicate, crunchy golden brown and served with a honey mustard dipping sauce.

#### BBQ PORK SANDWICH

Homemade pork barbecue, served with barbecue sauce and fresh baked Kaiser rolls.

#### HOT DOGS

All beef Gwaltney hot dogs served with diced onions and all the traditional condiments along with fresh baked buns.

#### SOUTHERN COLESLAW

A mixture of the finest shredded cabbage, fresh carrots and celery, tossed in a tangy vinaigrette.

#### BROWNIE PLATTER

One dozen mouthwatering "Sweet Street" brownies.

**\$340.00**

## SNACKS

*All cold appetizers serve approximately 12 people.*

### \*POPCORN

Bottomless basket of freshly popped and lightly seasoned corn.

\$16.00

### \*PEANUTS

Fresh roasted in the shell and lightly salted.

\$18.00

### \*POTATO CHIPS AND DIP

Served with French onion dip.

\$21.00

### \*TORTILLA CHIPS AND SALSA

Crispy corn tortilla chips served with fresh salsa.

\$24.00

### \*EXTRA DIPS - Priced per bowl

**Salsa**

\$6.00

**Ranch Dip**

\$6.00

**French Onion**

\$6.00

**\* DENOTES ITEMS THROUGHOUT THE MENU THAT ARE AVAILABLE FOR GAME DAY ORDERING UP UNTIL THE 5TH INNING.**





## COLD APPETIZERS

*All cold appetizers serve approximately 12 people.*

### GARDEN FRESH VEGETABLE PLATTER

Crisp, fresh seasonal vegetables served with ranch dressing. \$50.00

### MARKET FRESH FRUIT PLATTER

Our chef has selected the finest and freshest fruits of the season to create an artful display. \$60.00

### 7 LAYER NACHO DIP

Seven layer nacho dip that includes: spicy refried beans, diced tomatoes, shredded cheese, sour cream, black olives, jalapeño peppers and green onions. Served with crispy tortilla chips. \$52.00

### MAJOR LEAGUE SHRIMP COCKTAIL

32 jumbo shrimp, steamed and lightly seasoned with Old Bay. Served cold with cocktail sauce and lemon wedges. \$85.00

### GRAND SLAM TRIO

A real triple play featuring favorites from our fruit, vegetable and cheese platters. Served with ranch dressing, fresh crackers and garnished with grapes. \$80.00



## HOT APPETIZERS

*All hot appetizers serve approximately 12 people.*

### CHICKEN WINGS

Jumbo spicy Buffalo wings, served with bleu cheese dressing and celery sticks.

Full order - \$95.00

Half order - \$56.00

### \*CHICKEN TENDERLOINS

Breaded strips of chicken, fried to a delicate, crunchy golden brown and served with a honey mustard dipping sauce.

Full order - \$85.00

Half order - \$44.00

### MEATBALLS

Ground beef seasoned lightly and tossed with your choice of tangy barbecue, oriental sweet & sour, or mouthwatering marinara sauce.

Full order - \$64.00

Half order - \$34.00

### MINI CRAB BITES

Sweet delicate crab meat mixed with celery, onion, roasted red pepper and fresh herbs. Dusted with bread crumbs and grilled until crisp. Served with creamy Chesapeake tartar sauce.

\$84.00





## SALADS

*All salads serve approximately 12 people.*

### CLASSIC CAESAR SALAD

Crisp cut whole hearts of romaine lettuce served with our own Caesar dressing, parmesan cheese and garlic croutons, tossed in the suite by your suite attendant. Please ask your suite sales representative about adding grilled breast of chicken to your salad.

\$40.00

With chicken - \$55.00

### \*BISTRO STYLE POTATO SALAD

Red bliss potatoes mixed with peppers, red and green onions, tossed in a dijon dressing.

\$24.00

### \*SOUTHERN COLESLAW

A mixture of the finest shredded cabbage, fresh carrots and celery, tossed in a tangy vinaigrette.

\$20.00

### \*ITALIAN PASTA SALAD

Penne pasta tossed with tomatoes, black olives and red onions, marinated in an Italian vinaigrette.

\$29.00





## HOT SANDWICHES

*All hot serve approximately 12 people.*

### \*FRANKLY SPEAKING - "A Baseball Fan Favorite"

All beef Gwaltney hot dogs served with all the traditional condiments along with fresh baked buns.

\$63.00

With Chili or Cheese - \$68.00

### \*KOSHER PARTY

Hearty all beef kosher dogs served with diced onions, sweet relish and all the traditional condiments along with fresh baked buns.

\$68.00

### LOUISVILLE SLUGGER

Italian sausage served on a bed of sauteed onions and peppers along with the traditional condiments and fresh baked hoagie rolls.

\$75.00

### \*THE BURGER

All beef patties lightly seasoned and grilled to perfection. Served with crisp lettuce, tomatoes, sliced American cheese and all the traditional accompaniments, served with fresh baked rolls.

\$75.00

### \*BBQ PORK SANDWICH

Pork barbecue served with barbecue sauce and fresh baked Kaiser rolls.

\$75.00





## CHEESE OR PEPPERONI PIZZA

Hot and delicious hand tossed 18" cheese or pepperoni pizza, made fresh for you on the premises, and delivered to your suite by our suite attendant. 18" pizza serves approximately 8 people. \$39.00

## DESSERTS

### \*ASSORTED COOKIES

As assortment of one dozen jumbo freshly baked cookies. \$29.00

### \*GOURMET BROWNIES

One dozen assorted "Sweet Street" brownies \$40.00

# BEVERAGES

## \*SOFT DRINKS - Available in 4 packs (bottles only)

Pepsi, Diet Pepsi, Starry, Mountain Dew, Ginger Ale, Dr. Pepper	\$15.00
Aquafina Bottle Water – 4 pack	\$12.00

## \*MIXERS

Orange Juice, Cranberry Juice - 15.2 oz each	\$6.00
Tonic Water, Club Soda - liter	\$6.00
Bloody Mary Mix - liter	\$10.00

# FROM THE BAR - Liquor in 750 ml bottles

## VODKA

Three Olives	\$38.00
Absolut	\$46.00
Absolut Citron	\$46.00
Grey Goose	\$72.00

## GIN

Tanqueray	\$54.00
Brokers	\$50.00
Amsterdam	\$40.00

## WHISKEY

Jim Beam	\$37.00
Jack Daniel's	\$56.00
Four Roses	\$50.00

## SCOTCH

Dewar's	\$54.00
J & B	\$43.00

## RUM

Bacardi Light	\$37.00
Blackheart Spice	\$35.00

## BLEND

Crown Royal	\$62.00
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## OTHER

Fireball	\$38.00
Jose Cuervo Gold	\$42.00
Jagermeister	\$55.00
Patron	\$110.00





## WINE

*By the bottle (750ml)*

### WHITE WINES

Woodbridge Wines

Pinot Grigio

\$22.00

Sauvignon Blanc

\$22.00

Chardonnay

\$22.00

### RED WINES

Woodbridge Wines

Pinot Noir

\$22.00

Merlot

\$22.00

Cabernet Sauvignon

\$22.00

### BLUSH WINE

Woodbridge Wines

Rosè

\$22.00

White Zinfandel

\$22.00

### SPARKLING WINE

j. Roget Brut

\$22.00

### WOODBIDGE

*by* ROBERT MONDAVI

Our wine list is listed in progressive order from lightest to heaviest to help our guests select the perfect wine.

## BEER - Available in 6 packs only

### DOMESTIC - 16oz aluminum bottles and cans

Budweiser, Bud Light	\$37.00
Miller Lite	\$37.00
Coors Light	\$37.00
Michelob Ultra	\$37.00
Blue Moon	\$37.00
Yuengling Lager	\$37.00

### CRAFT BREWS - 12 or 16oz cans

Devils Premium Lager	\$37.00
Bold Rock Apple Cider	\$49.00
Hazy Like A Fox - 12oz	\$37.00
Back Bay Orange Crush - 12oz	\$37.00

### IMPORTS - 16oz cans

Corona	\$39.00
Heineken	\$39.00

### SELTZERS - 16oz cans

White Claw (Black Cherry or Mango)	\$37.00
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### DOMESTIC HALF KEG - For suites with proper equipment \$375.00





## SUITE INFORMATION

### HOURS OF OPERATION

The suite guest relations team is available to assist you in your food and beverage selections if you have any questions or special requests. Normal business hours are from 10:00am to 4:00pm, Monday through Friday. Please call (757) 624-1048 x 113 or fax your order to (757) 640-0527.

### SUITE ADVANCE ORDERS

To make your suite visit as effortless as possible, we ask that all food and beverage selections (this includes all special requests) be placed by 2:00pm, three business days prior to each event. This will ensure that you and your guests receive the highest in food presentation and quality. Please follow the schedule below:

#### ORDERS FOR

Monday  
Tuesday  
Wednesday  
Thursday  
Friday  
Saturday/Sunday

#### PLACED BY 2:00PM ON

Wednesday prior  
Thursday prior  
Friday prior  
Monday prior  
Tuesday prior  
Wednesday prior

All orders and changes placed after the deadline must refer to the (\*) items which indicate game day items available for ordering. The cut off for game day orders will be 12:00 noon, day of the event. You may place your game day item order with your suite representative upon your arrival.

### PAYMENT METHODS

Payments for all orders can be made with cash, major credit card, established house charge account, or company check made out to OVG Hospitality. New house charges accounts are no longer being accepted. All suite holders are required to have a major credit card number on file with OVG Hospitality. The credit card on file will be used for any house accounts payment that exceeds 45 days.

**All suite charges are subject to an 20% Management Charge as well as all state and local taxes of 12.5% and 6%. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge 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 employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.**



## SPECIAL REQUESTS

Suite services will gladly try to meet any special requests you may have. Please contact the OVG suites office at (757) 624-1048 x 113. Please allow five business days for any special requests.

## FOOD AND BEVERAGE DELIVERY

All pre-ordered food and beverages will be delivered to your suite upon your arrival.

## CANCELLATION

In the event you must cancel your order, please notify OVG immediately. Orders cancelled within 12 hours of the scheduled event will be charged 100% of the food and beverage order. In the event of a rainout, there will be no need for the cancellation notice. However, if there are guests in the suite consuming food or beverage and the game is called due to rain, then the entire order will be charged to the final bill.

## ALCOHOLIC BEVERAGES

**We all win when we remember to drink responsibly!**

Please refer to our beverage section of the menu for suggestions.

Cans and bottles may not be taken outside of your suite. Please pour beverages into the plastic cups provided. It is the responsibility of the suite holder or her/his representative to monitor and control alcoholic beverage consumption within the suite. State ordinance prohibits alcohol beverages from entering or leaving the facility grounds. Minors under the age of 21 are not permitted to consume alcoholic beverages at any time.

Suites with draft keg boxes are responsible for the maintenance and costs related in keeping the unit operational. We do not have anyone on staff able to repair these units.

## SECURITY

Please remove all personal property from the suite when leaving the property. OVG Hospitality cannot be responsible for any misplaced property left unattended in your suite. It is the suite holder's responsibility to secure all alcohol beverages in the cabinets provided.

