



# PARKVIEW *Field*

*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

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, serviceware 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

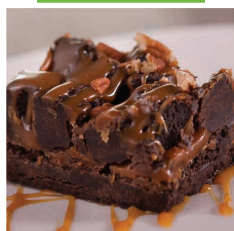
Two-Ee's Wine Slushy - \$8.00  
\$55.00 per batch (10 drinks)  
Barefoot Refresh White - \$6.00  
Barefoot Refresh Rose - \$6.00  
Barefoot Refresh Red Sangria - \$6.00

*\$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



*Prices are subject to change until signed contract and initial deposit are secured  
(16% Service Charge and 8% Food and Beverage Tax)*

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# Events & Catering

at Parkview Field

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## 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

at Parkview Field

## 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 sauce*

### 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

at Parkview Field

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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*

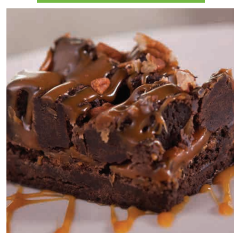
APRICOT BRANDY PORK CHOPS - Lunch: \$14.25 / Dinner: \$21.75  
*Seared pork chop topped with an apricot brandy chutney*

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

Prices are subject to change until signed contract and initial deposit are secured  
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# 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)

## 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*



• 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

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

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

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# Events & Catering

at Parkview Field

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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*

FETTUCCHINE 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*

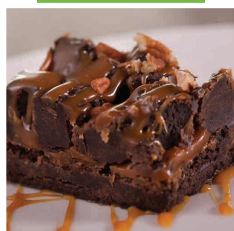


## KIDS MENU (Children 12 and under • Minimum 10 guests)

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



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# Events & Catering

at Parkview Field

## SALAD SELECTIONS

Included with lunches and dinners • Served with warm rolls

### FRESH GARDEN SALAD

Mixed garden 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

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

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# Events & Catering

at Parkview Field

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## 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

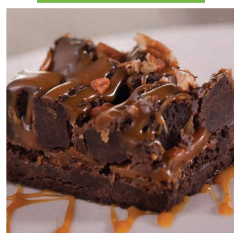
### WHIPPED SWEET POTATOES WITH MAPLE SAGE BUTTER

### 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

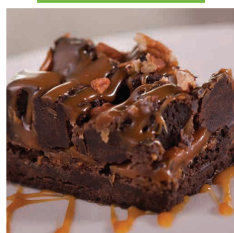
### THE SMOKEHOUSE

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

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## 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*

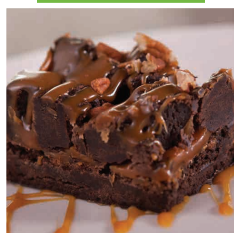
#### Spanish Rice

*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

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## 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*

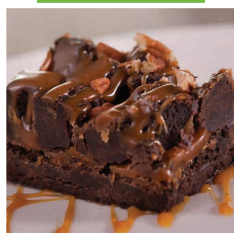
#### Asian Salad

*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

### 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

### 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



# 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

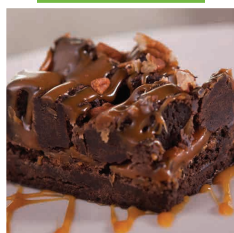
Grilled Cheese (Cheddar)  
*Toasted thick buttermilk bread with melted cheddar cheese*  
 Ham and Cheese (Swiss)  
*Toasted thick buttermilk bread, deli style ham with melted Swiss cheese*  
 Tomato Soup  
 Parkview Field Housemade Chips  
*Garlic, olive oil, asiago cheese & cracked pepper*  
 Fruit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

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

at Parkview Field

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## 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

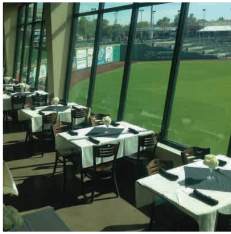
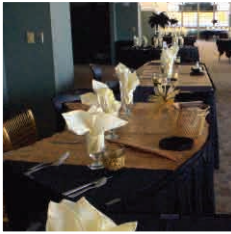
### Cash Bar

Fully stocked bar, paid per individual

Bottled beer, liquor options available



Prices are subject to change until signed contract and initial deposit are secured  
(16% Service Charge and 8% Food and Beverage Tax)



# Parkview Field Pricing

## EVENT SPACE RENTAL

Entire Venue .....	Call for Rates
Parkview Field Concourse .....	\$900-\$2,000
Suite Level Lounge .....	\$700 (Sat. Nights: \$800)
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
TinCaps Conference Room .....	\$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 .....	\$40 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

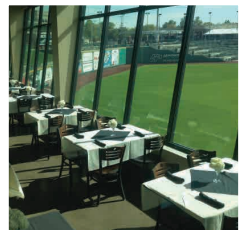
# Parkview Field Pricing

## PARKVIEW FIELD “EXTRAS”

Batting Cages & Speed Pitch .....	\$80 per hour
Videoboard .....	Price Varies
Basic Use with a still image: \$500; PowerPoint or Video loop: \$600;	
Instant replay and Live footage: \$750	
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](http://ParkviewField.com)**

