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2026 SUITE MENU





WELCOME

WELCOME, Reno Aces Fans!

The Staff at Professional Sports Catering would like to welcome you to Greater Nevada Field. We are thrilled to have you join us for an exciting day of sports and entertainment! It is our pleasure to make sure you and your guests have a memorable and relaxing experience.

This 2026 season is sure to please with our new exciting menu and upgraded inclusive party bundles! You'll find that our menus have a great selection of items that will satisfy a broad range of guests, no matter your appetite or specific taste. Whatever you need, we have you covered.

Please take a moment to look through our 2026 Suites Menu describing all the wonderful food and service available to you as a suite holder. As partners of the Reno Aces, we pride ourselves on providing unsurpassed customer service. If you have any questions, concerns or need assistance please feel free to contact us directly.

MELISSA WILLIAMS

Executive Chef

SALINA TAYLOR-CALDWELL

General Manager of Premium

RENOSuites@levyrestaurants.com



INFO & PROCEDURES

Professional Sports Catering

Professional Sports Catering (PSC) partnered with the Reno Aces and 1868 FC to operate food and beverage services at the Greater Nevada Field. PSC is the only full service food and beverage company that focuses exclusively on Minor League Baseball (and a little bit of Soccer too).

Our staff is here to make your experience here at the Greater Nevada Field not only a fun summer event, but a fantastic dining experience! While your account representative can assist with most of your needs, the Catering Coordinator can assist you with menu selection and special needs in your suite. If you have a special event or a unique client, the Catering Coordinator will make sure all of the details are handled.

FOR ALL CATERING QUESTIONS, PLEASE CALL THE CATERING COORDINATOR AT (775) 334-7062

Advance Ordering Procedure

In order to provide the freshest food and highest quality food service possible, we request that all food and beverage orders be placed three (3) business days prior to each game. While the Catering Coordinator will reach out to you prior to your event, for your convenience, you may always place your order ahead of time in any of the following ways:

MY VENUE: Contact the Catering Coordinator to receive your personal login information.

Catering Coordinator can be reached via phone at (775) 334-7062 or by email at RENOsuites@levyrestaurants.com if you have any questions.

Always keep in mind that the Catering Coordinator is on hand to help you with your menu selection and any needs you may have.

Please feel free to contact us at any time!

Delivery of Advance Orders

In order to provide you and your guests with the finest service, we will deliver your advance order at the time you request. Hot food will be kept in chafing dishes in your suite. Cold food will be refrigerated in our kitchen until delivery to your suite. Our service staff will assist with the final touches and preparation. While in your suite, a suite attendant will be assigned to provide service to you throughout the event. This service includes set up of your suite, greeting early guests, delivering of all food and beverage items, and providing personal attention to all guests on the suite level.

Day-of-Game Orders

If you are unable to place an advance order, we welcome you to order the day of the game from our game day menu available in your suite. Your suite attendant will help you place your order. Please be aware that orders made at game time may take up to 40 minutes for delivery.

Outside Food & Beverage

Outside food and beverages are not allowed at the Greater Nevada Field. Our menu includes a variety of food options from Meal Deals to appetizers, specialty cakes and more! Let us know if you are planning a birthday party, celebration, or any special occasion. We want to make your experience at the field a memorable one for everyone in your party. Please note, no food or beverages may be removed from Greater Nevada Field at any time for any reason.

48 hours' notice prior to event date is required for all specialty cake orders. Please contact the Catering Coordinator for available selections.



INFO & PROCEDURES

Payment

Payment options for all food and beverage orders include Visa, MasterCard, American Express, and Discover. We can accept checks as well as long as they are received one week prior to the day of event. A credit card number, expiration date, and CVV will be required at the time of the order for any order placed in advance or during a game.

Tax & Service Charge

Please note that all food and beverage items for suites are subject to sales tax (8.265%). Gratuity for your service team, if any, is at your discretion.



PACKAGES

Serves 20|

Stadium Classic

\$600

- Popcorn AVG, V
- Grilled Hamburgers (Cheese, Lettuce, Tomato, Onion, Pickles)
- Flocchini Hot Dogs (Traditional Condiments & Diced Onions) DF
- Mac & Cheese V
- Corn on the Cob AVG, V
- Chocolate Chip Cookies V

Backyard Picnic

\$600

- Kettle Chips & French Onion Dip V
- Caesar Salad V
- Loaded Potato Salad AVG, V
- BBQ Grilled Chicken (Cheese, Lettuce, Tomato, Onion, Pickles) AVG
- Flocchini Beer Cheese Brats (Grilled Peppers & Onions)
- Brownies V

Mexican

\$775

- Aces Tortilla Chips & Salsa Roja AVG, V, DF
- Sour Cream, Jalapenos, Guac (Tortillas)
- Watermelon (Served with Tajin) AVG, V, DF
- Kale Corn Salad (Kale, Corn, Watermelon Radish, Cilantro Lime Vin) AVG, V
- Carne Molida (Seasoned Ground Beef) AVG
- Pollo Asada (Grilled Peppers & Onions) AVG
- Green Chile Queso Blanco AVG
- Churro Bites V, DF

Craft BBQ

\$900

- Snack Attack V, N
- Garden Crudite (Bountiful Rainbow of Fresh Veggies with Buttermilk Ranch) AVG, V, A
- The Show Salad (Watermelon, English Cucumber, Arugula & Blueberries served with Honey Mint Dressing) AVG, V, DF
- Maque Choux (Grilled Corn, Tomato, Green Chilies & Red Onion) AVG, V
- Fancy Mac & Cheese (Roasted Garlic & Red Bell Peppers, Fontina & Gruyere) V
- BBQ Pork (Pretzel Slider Rolls & Citrus Apple Slaw) AVG, DF
- Flocchini Bison (Peach BBQ Sauce)
- Chipotle Sausage DF
- Cookies & Brownies

Biggest Little Package

\$1,100

- Popcorn AVG
- Dugout Snack Mix SES, N
- Steakhouse Chips (Seasoned House Kettle Chips) AVG
- Shrimp Cocktail (Chef's Bloody Mary Cocktail Sauce & Lemon) V
- Charcuterie Board (Local Meat & Cheeses, Nuts & Fruit) N
- Silver State Bacon (Thick Cut Hatch Chile Candied Bacon) AVG, DF
- Truckee Tri Tip Sando (Marinated Grilled Tri Tip w/ Arugula, Swiss Cheese, Blistered Tomato, Candied Jalapeno Aioli on Pretzel Bun)
- Assorted Dessert Bars (Lemon, Chocolate Pecan, Magic Cookie, Oreo) N

Add Ons (Serves 12)

\$225

- Pork Belly Burnt Ends (Tossed in Maple Peppercorn Dry Rub) AVG, DF
- Grilled Tri Tip (Rosemary Garlic Marinade) AVG, DF
- Flocchini Venison Blueberry Sausages (Spiced Ale Mustard) DF



À LA CARTE

Serves 12

FLOCCHINI HOT DOGS <small>DF</small>	\$90	SIERRA SANDO	\$150
Traditional Condiments & Diced Onion		Rosemary Grilled Chicken, Applewood Bacon, Avocado, Pepper Jack & Chipotle Honey Aioli on Pretzel Bread	
FLOCCHINI BRATS	\$130	VEGGIE BURGER <small>V2</small>	\$12
Locally made Beer Cheese Brats with Grilled Peppers & Onions		Sold Individually Upon Request	
HAMBURGERS	\$165	MAC & CHEESE <small>V</small>	\$90
Includes Lettuce, Tomato, Onions, Pickles & American Cheese		Cavatappi Pasta in our Classic White Cheese Sauce	
BBQ PORK <small>AVG, DF</small>	\$180	NACHO BAR <small>AVG</small>	\$225
Oak Smoked Pulled Pork, Fresh Rolls & Creamy Coleslaw		Beef Chili, Nacho Cheese, Salsa Roja, Sour Cream & Jalapenos with Aces Tortilla Chips	
		UPGRADE: Green Chili Queso Blanco, Guac & Pico <small>AVG, V</small>	\$75

SALADS

SUMMER SALAD <small>V</small>	\$90	CAESAR SALAD <small>V</small>	\$50
Fresh Greens, Baby Heirloom Tomato, English Cucumber, Red Onion, Carrot & House Croutons. Served with Buttermilk Ranch & Balsamic Vinaigrette		Chopped Romaine, Shaved Parmesan, Pepperoncini & House Croutons. Served with Traditional Caesar Dressing	
THE SHOW SALAD <small>AVG, DF</small>	\$85	UPGRADE: Grilled Rosemary Chicken <small>AVG, DF</small>	\$25
Watermelon, English Cucumber, Arugula & Blueberries tossed in Honey Mint Dressing		UPGRADE: Grilled Shrimp <small>AVG, DF</small>	\$40
		LOADED POTATO SALAD <small>AVG, DF</small>	\$70
		Red Skin Potato Salad Tossed with Bacon, Green Scallion, & Cheddar Cheese	



SNACKS

BOTTOMLESS POPCORN AVG, V **\$30**

PEANUTS & CRACKER JACK V, N, DF **\$60**

DUGOUT SNACK MIX V, N, SES **\$40**

Buffalo Peanuts, Everything Sticks, Butter Toasted Peanuts, Hickory Smoked Almonds & Guacamole Bites

SNACK ATTACK V, N **\$65**

Popcorn, Flavored Pretzel Twists & Honey Roasted Peanuts

THE BIG PICKLE V2, DF **\$70**

An Assortment of Nevada Brining Company Pickles

CHIPS & DIPS V **\$60**

Kettle Potato Chips with French Onion & Pub Cheese

SALSA SAMPLER AVG, V, DF **\$80**

Aces Tortilla Chips with Salsa Roja, Salsa Verde & Pineapple Pico

APPETIZERS

COLD

FRUIT PLATTER AVG, V **\$95**

Seasonal Melons and Berries with Orange Honey Yogurt

GARDEN CRUDITÉ AVG, V **\$85**

A Bountiful Rainbow of Fresh Veggies with Buttermilk Ranch

HUMMUS BOARD V **\$85**

Rich Hummus Spread Accompanied with Roasted Vegetables, Cucumber, Olives, Feta & Grilled Naan

CHARCUTERIE N **\$350**

Chef's Curated Collection of Local Meats & Cheeses, Dried Fruit, Honey & Nuts

HOT

SOFT PRETZEL BITES V **\$65**

Served with Nacho Cheese

PIGS IN THE OUTFIELD DF **\$95**

Pretzel wrapped mini franks with Creole & Maple Mustards

CHICKEN TENDERS **\$150**

Featuring the Ranch Zone: Classic Buttermilk, Zesty BBQ Spice & Comebacker

WALK-OFF WINGS AVG **\$120**

Tangy Buffalo Sauce & a side of cool Buttermilk

UPGRADE: In-house Rundown Dry Rub & Carrots-Celery AVG, V **\$30**



KIDS MENU

Serves 10

THE SMALLS'

\$90

Souvenir Helmets, Bottomless Popcorn & Chocolate Chip Cookies

THE GREAT HAMBINO

\$165

Mini Corn Dogs, Chicken Tenders, Mac & Cheese

BENNY BOARD

\$100

The Ultimate Kids Snack Board! A Seasonal Rotation of Deli Pinwheels, Uncrustables, Fresh Fruit, Snack Mixes & Various Favorite Treats

DESSERTS

Serves 12

CHOCOLATE CHIP COOKIES v

\$40

DECADENT BROWNIES v

\$40

LEMON BARS v

\$65

CHURRO BITES DF

\$50

ARCHIE'S CANDY BAR AVG, V

\$80

A Collection of 4 Candies: Chocolate, Gummy, Sour & Lolli

THE SWEET SPOT AVG, V

\$75

Get a Bit of Everything! Cookies, Brownies & Candy

CANDIED ORANGE CAKE v

\$120

Lavender Honey

MARbled BANANA CHOCOLATE CAKE v

\$120



2026 SUITE BEVERAGES

Please place orders with your suite attendant. Menu is available until the top of the 7th inning.

BEER

Domestic Beers (12oz. 6-Packs) \$30

Coors Light, Coors Banquet, Miller Lite

Premium Beers (12oz. 6-Packs) \$35

FiftyFifty Tahoe Pilsner, FiftyFifty Blonde, Blue Moon, Leinenkugel Summer Shandy, Seasonal Stout, Athletic Brewing Non-Alcoholic (variety)

Craft & Seltzer (12oz. 6-Packs) \$45

BrewDog Tropical IPA, FiftyFifty Tahoe IPA, FiftyFifty Tahoe Lager, Long Drink, High Noon Vodka (variety), High Noon Tequila (variety)

Premium & Craft (16oz. 4-Packs) \$45

Belching Beaver Must Be The Honey! Blonde, Lake Tahoe Aleworx IPA, Lake Tahoe Aleworx Cold IPA, FiftyFifty Aceball Ale, Able Baker El Pato Mexican Lager

NON-ALCOHOLIC

Soda (6-pack, 12oz cans) \$13

Coke, Diet Coke, Sprite

Water (4 pack, 16oz bottles) \$13

Iced Tea & Lemonade Station \$25

Coffee Station \$30

Assorted sugars, half & half, and one thermos of freshly brewed coffee.

Hot Tea Station \$25

Assorted sugars, half & half, selection of tea, and one thermos of hot water.

WINE All wines are priced per 750ml bottle

Red

Proverb, Cabernet Sauvignon	\$45
Proverb, Pinot Noir	\$45
Proverb, Merlot	\$45

White

Proverb, Pinot Grigio	\$45
Proverb, Chardonnay	\$45
Proverb, Sauvignon Blanc	\$45
Rombauer, Chardonnay	\$60

Sparkling

LaMarca Prosecco	\$80
Chandon Garden Spritz (full bottle)	\$90
Chandon Garden Spritz (split)	\$15

Canned

Dark Horse Sauvignon Blanc	\$10
Dark Horse Pinot Noir	\$10
Dark Horse Sparkling Wine	\$10

SPIRITS

Includes two (2) mixers of your choice

Gran Centenario Tequila Cristalino	\$130
Herradura Tequila - Blanco, Reposado, Anejo	\$80, \$95, \$110
Lalo Tequila Blanco	\$95

Kettle One Vodka	\$100
Tito's Vodka	\$90
Smirnoff Vodka	\$80
Belvedere Dirty Brew Coffee Vodka	\$80

Ford's Gin	\$80
Hendricks Gin	\$70

Woodford Reserve Bourbon	\$110
Basil Hayden Bourbon	\$100
Knob Creek - Bourbon & Rye	\$90
Maker's Mark	\$80
Jack Daniels	\$80

Hennessy	\$80
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Bacardi Rum	\$80
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Extra Mixers \$12

Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Club Soda, Tonic Water, Margarita Mix, Bloody Mary Mix