



PARKVIEW *Field*

More than Baseball...



- **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 a Parkview Field representative with any questions, comments or concerns you may have:

Holly Raney

Events Manager

(260) 407-2820

raney@tincaps.com



Parkview Field

Home of the Fort Wayne TinCaps

1301 Ewing Street • Fort Wayne, Indiana 46802

ParkviewField.com • TinCaps.com

FACILITY RENTAL

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 deposit. 50% deposit of the anticipated venue and food and beverage costs will be due two (2) weeks prior to the event. The remaining balance is due the day 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 \$25 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 EVENTS & CATERING IS THE EXCLUSIVE FOOD AND BEVERAGE PROVIDER FOR ALL EVENTS

Parkview Field is pleased to offer breakfast, brunch, luncheon, hor 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.

TAX & GRATUITY

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 Fort Wayne TinCaps.

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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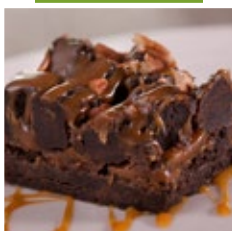
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CONTACT PARKVIEW FIELD FOR YOUR NEXT EVENT!

Holly Raney • Events Manager
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Events & Catering

at Parkview Field



BEVERAGE SELECTIONS

PACKAGED BEER

16 oz. *Premium* - \$7.00

Various packaged beer selections including Blue Moon, Goose Island 312, Leinenkugel's, Angry Orchard (gluten free), and locally-brewed Mad Anthony's. Seasonal and other options available by request.

16 oz. *Domestic* - \$6.00

Options include Miller Lite, Coors Light, Budweiser, and Bud Light. Additional options available by request.

12 oz. *Premium* - \$6.00

Various popular premium & craft beer options available seasonally and by request. Options may include Corona, Fat Tire, Michelob Ultra, Sam Adams, Stella Artois, and Red Bridge (gluten free).

DRAFT BEER - \$7.00

Miller Lite, Coors Light, Budweiser, Bud Light

PREMIUM DRAFT BEER - \$8.00

Blue Moon, Sierra Nevada, Stella Artois, Redd's Apple Ale, or locally-brewed Mad Anthony's. We will try to accommodate other requests.

NON-ALCOHOLIC BEER - \$3.00

Sharps

BEER KEGS (110 - 18 oz. cups per keg)

Specialty/Craft Beer - \$400.00

Requests will be determined on availability

Premium - \$300.00

Blue Moon, Goose Island 312, Leinenkugel's Seasonal, locally-brewed Mad Anthony's, or specialty requests

Domestic - \$250.00

Bud Light, Budweiser, Coors Light, Miller Lite, or other options available by request

WINE

Tier 1

\$6.00 per glass • \$20.00 per bottle

Satek Winery 101 Lakes White
Satek Winery 101 Lakes Sweet Red
Satek Winery Steuben Blush
Satek Winery Autumn Classic
Barefoot Moscato
Barefoot Riesling
Barefoot Cabernet Sauvignon
Barefoot Chardonnay

Tier 2

\$7.00 per glass • \$26.00 per bottle
(additional options available by request)

Country Heritage White
Country Heritage Vignoles
Country Heritage Riesling
Canyon Road White Zinfandel
Black Oak Cabernet Sauvignon
Black Oak Merlot

Tier 3

\$8.00 per glass • \$34.00 per bottle
William Hill Cabernet Sauvignon
William Hill Merlot
William Hill Pinot Noir
William Hill Chardonnay
Ecco Domani Pinot Grigio

SPECIALTY DRINKS

Two EE's Wine Slushy - \$7.00

\$52.00 per batch (10 drinks)

Barefoot Refresh White - \$6.00

Barefoot Refresh Red - \$6.00

Mike's Hard Lemonade - \$7.00

Redd's Apple Ale - \$7.00

TOASTS

Champagne - \$40.00/bottle

Sparkling Apple Juice - \$15.00/bottle

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Events & Catering

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BEVERAGE SELECTIONS

PREMIUM LIQUOR

Hosted Event: Starting at \$35.00/person
per drink: \$7.00 - Single • \$10.00 - Double

Bacardi 151 Rum
Chivas Regal Scotch
Crown Royal
Don Julio Tequila
Grey Goose Vodka
Jameson Irish Whiskey
Maker's Mark
Tanqueray Gin

COGNAC & CORDIALS

Amaretto Disaronno
Bailey's Irish Cream
Courvoisier
Grand Marnier
Hennessy
Jagermeister
Kahlua
Remy Martin

CALL LIQUOR

Hosted Event: Starting at \$30.00/person
per drink: \$6.00 - Single • \$9.00 - Double

Absolut Vodka
Bacardi Superior Rum
Beefeater Gin
Captain Morgan Spiced Rum
Canadian Club Whiskey
J & B Scotch
Jack Daniels No. 7
Jim Beam Bourbon
Jose Cuervo Tequila
Malibu Rum
Seagram's Seven Whiskey
Southern Comfort

WELL LIQUOR

Hosted Event: Starting at \$25.00/person
per drink: \$5.00 - Single • \$8.00 - Double

Bird Dog Bourbon
Cabrito Tequila
Gionelli Amaretto
Label 5 Scotch
Mother's Sour Apple, Peppermint, and
Peach Schnapps
New Amsterdam Vodka
New Amsterdam Gin
Phillips Long Island Iced Tea
Plantation Rum

Presented by Indiana Wholesale Wine & Liquor

MIXERS

Pepsi • Diet Pepsi • Sierra Mist
Tonic Water • Club Soda
Cranberry Juice • Grapefruit Juice
Orange Juice • Pineapple Juice
Sweet & Sour Mix
Margarita 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



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Events & Catering

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COLD HORS D'OEUVRES

All items displayed in 100 piece servings, (*) May also be Butler passed



GOURMET COCKTAIL SANDWICHES - \$250.00

Assorted appetizer-sized sandwiches: BLT on ciabatta, sirloin with mushroom on garlic ciabatta, and Italian on Kalamata olive bun

GULF SHRIMP CUP* - \$250.00

Two shrimp tails with our spicy cocktail sauce and a lemon garnish

COCKTAIL SANDWICHES - \$200.00

Assorted appetizer-sized sandwiches (your choice of 3): turkey, ham, roast beef, chicken salad, egg salad or vegetable (cucumber, squash & sprouts)

CHARCUTERIE - \$200.00

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



ANTIPASTO VEGETABLE SKEWERS* - \$135.00

Handmade fresh mozzarella cheese, sundried tomatoes, artichoke hearts and Kalamata olives. Drizzled with roasted tomato vinaigrette

SMOKED SALMON FILETS - \$125.00

Applewood smoked salmon, served with grated egg garnish, capers & fine red onions, served on a cracker

OLIVE TAPENADE* - \$100.00

Finely chopped blend of olives, capers, anchovies and olive oil. Served with pita chips

TOMATO BRUSCHETTA* - \$110.00

Diced fresh roma tomatoes, fresh shredded mozzarella and basil tossed with olive oil and red onions. Served on a sliced toasted baguette



SALAMI CORONETS* - \$110.00

Salami sliced thin, folded and filled with an herbed cream cheese with a fresh herb & carrot garnish

CHICKEN SALAD SERVED WITH PITA* - \$110.00

Our house-made shredded chicken salad served with a broiled pita chip

SOUTHWEST BLACK BEAN PINWHEELS* - \$100.00

Black beans and fresh sprouts mixed with a Southwest-inspired cream cheese

COLD HORS D'OEUVRE DISPLAYS

All items serve 25 guests



PREMIUM CHEESE DISPLAY: \$65.00

Chef Selection: Chevre, smoked gouda, Havarti, Gruyere, Gournay. All served with crackers

DOMESTIC CHEESE DISPLAY: \$55.00

Cheddar, Swiss and pepper jack cheeses. All served with crackers

FRESH FRUITS AND SEASONAL BERRIES - \$60.00

GARDEN VEGETABLE PLATTER WITH RANCH - \$50.00

Celery sticks, baby carrots, broccoli, cauliflower, grape tomatoes, served with ranch dip

VEGETABLE PLATTER WITH HUMMUS - \$50.00

Celery sticks, sliced squash, zucchini, baby carrots, red peppers and cucumber slices. Served with roasted red pepper hummus



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HOT HORS D'OEUVRES

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MINI CRAB CAKES - \$135.00

Half dollar-sized crabcakes, served with a roasted red pepper remoulade

CRAB RANGOON - \$125.00

A crisp wonton wrapper envelope filled with a creamy sweet cheese & crab meat. Served with a strawberry sour sauce

COCONUT FRIED SHRIMP - \$125.00

Large gulf shrimp tossed with our coconut batter and fried crispy. Served with a housemade orange marmalade

SPANAKOPITA* - \$115.00

Spinach and cheese phyllo, served with a strawberry prosecco sauce

CHICKEN & BLACK BEAN QUESADILLAS - \$110.00

Grilled tortillas filled with a blend of cheeses, black beans, corn and our seasoned shredded chicken. Served with sour cream and salsa

CRISPY CHICKEN POTSTICKERS - \$110.00

Crescent-shaped chicken-filled dumplings seasoned with authentic Asian spices. Served with a traditional sesame soy dipping sauce

FRIED MAC AND CHEESE BITES - \$110.00

Tender elbow macaroni with a blend of cheeses, then battered and fried. Available with smoked gouda or jalapeno jack cheddar.

SAUSAGE STUFFED MUSHROOM CAPS* - \$110.00

Silver dollar mushroom caps stuffed with seasoned ground sausage

NEWBURG CRAB STUFFED MUSHROOM CAPS* - \$110.00

Silver dollar mushroom caps stuffed with Newburg crab

BACON WATER CHESTNUTS* - \$110.00

Thick-cut bacon wrapped water chestnuts

GRILLED BEEF BROCHETTES* - \$100.00

Marinated and grilled beef cuts along with tomatoes, zucchini, squash and peppers

GRILLED CHICKEN BROCHETTES* - \$100.00

Marinated and grilled chicken along with tomatoes, zucchini and peppers

BREADED CHICKEN BROCHETTES* - \$100.00

Chicken, peppers and onions glazed in teriyaki sauce

CRISPY BATTERED GREEN BEANS - \$100.00

Fried whole green beans coated with a toasted onion batter served with a bistro sauce

SPRING ROLLS WITH SWEET CHILI SAUCE - \$100.00

A flaky wrapper with a savory flavor filled with vegetables and Asian spices

MINI POTATO CAKES - \$90.00

Medallion-shaped shredded potato patties served with a horseradish & shredded apple dipping slaw

MARINATED ROASTED VEGETABLE BROCHETTES - \$90.00

Cuts of zucchini, squash, grape tomatoes and onions, marinated and lightly roasted. Served on 4" skewers

THAI CHICKEN SATAY - \$90.00

Grilled chicken glazed in a Thai sweet chili sauce



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Events & Catering

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PUB HORS D'OEUVRES

All items displayed in 100 piece servings



NACHO BAR - \$250.00

Tortilla chips served with sides of seasoned ground beef, nacho cheese, shredded lettuce, diced tomatoes, jalapenos, sour cream, and salsa

WAFFLE FRY BAR - \$200.00

Waffle fries served with sides of chopped bacon, Cincinnati chili, nacho cheese, sour cream, and chives

PETITE BBQ PORK SHANK (2 oz.) - \$195.00

Bone-in pork shank lightly smoked and served with a rich pork stock

JALAPENO POPPERS - \$100.00

Cream cheese-stuffed jalapenos, breaded and fried crisp. Served with a strawberry sour sauce

MOZZARELLA STICKS - \$100.00

Creamy Wisconsin mozzarella cheese coated with a hint of lemon and pepper batter. Served with marinara sauce

POTATO BOATS WITH PULLED PORK - \$100.00

Red potato hollowed with a dollop of BBQ pulled pork on top

FRIED MUSHROOM RAVIOLI - \$100.00

Portabella mushroom-stuffed ravioli lightly breaded with Italian-infused bread crumbs and fried to a golden brown. Served with marinara sauce

FRIED CHEESE RAVIOLI - \$100.00

Cheese-stuffed ravioli lightly breaded with Italian-infused bread crumbs and fried to a golden brown. Served with marinara sauce

BREADED BONELESS CHICKEN WINGS - \$100.00

Breaded wings served with a choice of our homemade apple butter BBQ, buffalo, teriyaki, or sweet & sour sauce

CHAR-GRILLED BONE-IN CHICKEN WINGS - \$100.00

Marinated and grilled wings served with a choice of our homemade apple butter BBQ, buffalo, teriyaki or sweet & sour sauce

ITALIAN MEATBALLS - \$100.00

A blend of pork, parmesan cheese, and Italian herb seasoning rolled into a bite-sized meatball

WARM PRETZEL LOAF - \$75.00

Lightly toasted and salted, sliced and served with cheese dip



BALLPARK HORS D'OEUVRES

All items displayed in 100 piece servings

MINI CINCINNATI CHILI DOGS - \$225.00

Served with our Cincinnati chili, mustard, diced onions and sharp cheddar

MINI HOT DOGS - \$200.00

Mini all-beef hot dogs served with relish, diced onions, ketchup and mustard

MINI BRATWURSTS - \$200.00

Mini Johnsonville brats served with warm sauerkraut and grainy mustard

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 - \$200.00

Parkview Field pulled pork with our apple butter BBQ, served with a fresh roll and pickles

SHREDDED BUFFALO CHICKEN SLIDERS - \$200.00

Shredded Buffalo chicken served with blue cheese crumbles and celery slices



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PUB SNACKS

ROASTED IN-SHELL PEANUTS - \$5.25/lb (In Season)

Lightly salted

PEANUTS (SHELLED) - \$12.00/lb

HOUSEMADE POTATO CHIPS - \$5.00/lb

Garlic, olive oil, asiago cheese and cracked pepper

CHIPS AND SALSA - \$12.00 (Serves 10)

Corn chips served with a trio of salsas: pico de gallo, garden salsa, and roasted corn and black bean salsa

INDIVIDUAL BAG OF UNCLE RAY'S CHIPS - \$1.50/bag

Regular or BBQ

TRAIL MIX - \$2.00/bag

Peanuts, dried pineapple, dried banana chips, cashews, raisins and dried cranberries

NATURE VALLEY™ GRANOLA BARS - \$1.25/bag

Oatmeal raisin and chocolate chunk

BALLPARK POPCORN BOWL - \$15.00/bag (Serves 25)

PARKVIEW SEASONED MINI PRETZEL TWISTS - \$8.00/lb

Seasoned with ranch, garlic, & onion

CRACKERJACK - \$3.00 (In Season)



BALLPARK FARE

All sandwiches served with Parkview Field housemade potato chips & pickle spear
Minimum 20 guests per item

12' PIZZA - \$15.00

Choose from Cheese, Pepperoni, Sausage and Supreme

PHILLY CHEESESTEAK SANDWICH - \$8.75

TRIPLE DECKER CLUB SANDWICH - \$8.50

GRILLED CHICKEN SANDWICH - \$8.00

CHICKEN BACON RANCH WRAP - \$8.00

BEEF BRISKET SANDWICH - \$8.00

BBQ PULLED PORK SANDWICH - \$8.00

TACO SALAD - \$7.25

CHAR-GRILLED HALF-POUND CHEESEBURGER - \$7.00

CHEESEBURGER SLIDERS (3) - \$7.00

VEGETARIAN BLACKBEAN BURGER - \$7.00

GARDEN SALAD - \$6.75

Lettuce, Tomato, Cucumber, Onion, Carrots, Dressing Selection

JOHNSONVILLE BRATWURST - \$6.50

HOT DOG - \$6.00

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Events & Catering

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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 (Lemondade available as a substitute)

BEEF

All beef served medium-rare to medium

CHAR-GRILLED FILET MIGNON - 6 oz.-\$27.75 / 8 oz.-\$29.75

Served with a ragout of mushrooms and madeira demi-glace

CHAR-GRILLED RIB-EYE - \$26.75

12 oz. ribeye, served with a BBQ corn and black bean sauce

GRILLED BISTRO STEAK - Lunch: \$22.75 / Dinner: \$24.75

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.-\$21.75 / 10 oz.-\$23.75

Slow roasted and presented with creamy horseradish sauce and au jus

STEAK AU POIVRE - 6 oz.-\$21.25 / 8 oz.-\$23.00 / 10 oz.-\$26.50

Char-grilled steak, pressed with cracked peppercorns, and finished with a cognac & cream pan sauce

SLICED SMOKED BEEF BRISKET - Lunch: \$16.50 / Dinner: \$19.50

SLICED ROAST BEEF - Lunch: \$13.25 / Dinner: \$15.25

PORK

SEARED PORK TENDERLOIN - Lunch: \$15.25 / Dinner: \$22.75

Served with an apple chutney and cider sauce

ROASTED PORK LOIN - Lunch: \$14.25 / Dinner: \$21.75

Herb roasted pork loin, accented with a caramelized shallot pan sauce

JAMBALAYA - Lunch: \$11.25 / Dinner: \$14.25

Roasted chicken, andouille sausage, gulf shrimp, and garden peppers. Served over seasoned tomato rice

SWEET & SOUR PORK - Lunch: \$10.25 / Dinner: \$14.25

Crispy fried pork, sweet peppers, and red onions sauteed with a savory sauce. Served over steamed rice

PORK SCALLOPINI - Lunch: \$13.25 / Dinner: \$16.25

Floured then sauteed with a lemon, white wine, & butter 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

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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

ROASTED DUCK - \$26.75

Duck breast served over pearl cous cous and presented with a rich pan sauce

CRIMINI CHICKEN BREAST - Lunch: \$17.50 / Dinner: \$21.50

Chicken breast stuffed with mushrooms and finished with a crimini mushroom sauce

RED CURRY CHICKEN - Lunch: \$16.75 / Dinner: \$19.75

Sliced chicken breast topped with a coconut curry. Served over basmati rice

GRILLED MARINATED SUNDRIED TOMATO CHICKEN BREAST -

Lunch: \$12.25 / Dinner: \$16.25

Chicken breast in a sun dried tomato marinade, topped with sun dried tomatoes

TUSCAN CHICKEN BREAST - Lunch: \$11.75 / Dinner: \$16.75

Broiled chicken breast marinated in a red pepper, garlic and herb vinaigrette; served in a light chicken broth reduction

ALMOND CRUSTED CHICKEN BREAST - Lunch: \$11.75 / Dinner: \$16.25

Presented with a gingered citrus sauce

LEMON PEPPER CHICKEN BREAST - Lunch: \$11.75 / Dinner: \$16.25

Baked chicken breast seasoned with lemon pepper and butter sauce

GARLIC CHICKEN - Lunch: \$11.25 / Dinner: \$16.25

Chicken, peppers, onions and water chestnuts in a garlic sauce. Served over steamed rice

FISH AND SHELLFISH

POTATO CRUSTED SEA BASS - Lunch: \$22.75 / Dinner: \$27.25

Presented with a golden raisin-vanilla sauce. Served with tartar sauce

ALMOND CRUSTED WALLEYE - Lunch: \$20.25 / Dinner: \$25.25

Served with a caramelized honey-brown butter and tartar sauce

RAINBOW TROUT - Lunch: \$19.75 / Dinner: \$23.75

Accented with a citrus buerre blanc

BAKED TILAPIA - Lunch: \$17.50 / Dinner: \$22.25

Topped with fresh herbs and bread crumbs with a lemon emulsion. Served with tartar sauce

SEARED TUNA STEAK - Lunch: \$16.75 / Dinner: \$21.75

Sesame seared tuna, presented over a soba noodle salad with a wasabi cream

ATLANTIC SALMON - Lunch: \$16.75 / Dinner: \$22.75

Seared salmon served with a fresh dill butter

FRIED WHITE FISH - Lunch: \$16.50 / Dinner: \$22.25

White fish lightly battered and seasoned, then fried golden brown. Served with tartar sauce

MARYLAND-STYLE CRAB CAKES - Lunch: \$13.75 / Dinner: \$18.75

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
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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)



VEGETARIAN OPTIONS

FRIED MUSHROOM RAVIOLI - Lunch: \$14.75 / Dinner: \$16.75
Served with marinara sauce

PORTABELLA RAVIOLI - Lunch: \$14.75 / Dinner: \$16.75
Portabella mushroom ravioli served with marinara

FETTUCCHINE ALFREDO - Lunch: \$14.25 / Dinner: \$16.25

SOBA NOODLES WITH A SESAME SAUCE - Lunch: \$11.75 / Dinner: \$15.75
Sautéed peppers, onions, carrots and broccoli with Chinese black vinegar sauce. Folded into a bed of hot soba noodles

SPINACH AND POTATO FRITTATA - Lunch: \$11.75 / Dinner: \$15.75
Made with shredded potatoes, spinach, garlic, green onions and cheese. Served with a side of steamed vegetables

VEGETABLE CURRY WITH MANGO - Lunch: \$11.75 / Dinner: \$14.75
Red onions, zucchini, yellow squash, red peppers and roasted garlic. Served with a spiced mango sauce over jasmine rice

GRILLED PEPPER WITH MEDITERRANEAN QUINOA - Lunch: \$10.75 / Dinner: \$14.75
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

SINGAPORE FRIED RICE - Lunch: \$10.75 / Dinner: \$14.75
Sautéed mushrooms, sizzled onions, shredded carrots, roasted garlic, scallions, and sweet peppers. Served with a red curry sauce over brown rice

CALIFORNIA GRILLED VEGGIE SANDWICH - Lunch: \$9.75 / Dinner: \$13.75
Veggie sandwich, served on grilled focaccia bread and dressed with a lemon-aioli sauce and feta cheese. Served with Parkview Field hummus and pita chips

SUMMERTIME RISOTTO - Lunch: \$9.75 / Dinner: \$13.75
Fresh grilled summer vegetables partnered with a creamy risotto

BUTTERNUT SQUASH LASAGNA - Lunch: \$14.25 / Dinner: \$16.25
Butternut squash with bechamel sauce



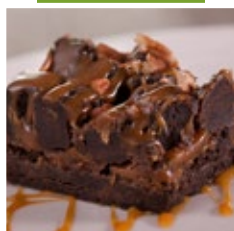
KIDS MENU (Children 12 and under • Minimum 10 guests)

CHICKEN TENDERS, MACARONI & CHEESE AND APPLESAUCE - \$5.50

HOT DOG, POTATO CHIPS AND APPLESAUCE - \$5.50

CORN DOG, HOUSEMADE CHIPS, APPLESAUCE - \$5.50

HAMBURGER SLIDER, SWEET POTATO FRIES, FRUIT BOWL - \$5.50



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Events & Catering

at Parkview Field

SALAD SELECTIONS

Included with lunches and dinners • Served with warm rolls

CLASSIC CAESAR SALAD

Romaine lettuce, shaved parmesan cheese and housemade herbed garlic croutons

FRESH GARDEN SALAD

Mixed greens topped with fresh grape tomatoes, shredded carrots, cucumber slices and housemade herbed garlic croutons. Served with a trio of dressings

GREEK SALAD

Romaine lettuce, black olives, diced red onions, artichokes, tomatoes, and pepperoncini. Accented with feta cheese & herb dressing

J. CHAPMAN SALAD

Mixed garden greens tossed with diced apples, candied pecans, blue cheese crumbles, shredded carrots and diced sweet peppers. Finished with an apple cider vinaigrette

BALLPARK SPINACH SALAD

Baby spinach, sliced egg, crispy red onion, and toasted almonds. Served with French dressing

CHEF'S HOUSE SALAD

Spinach, strawberries, almonds and feta cheese. Tossed with balsamic vinaigrette

ASIAN SALAD

Chopped greens, red cabbage, green onions, red peppers, mandarin oranges and fried wontons. Served with oriental dressing

BLUE CHOPPED SALAD

Fresh chopped greens, blueberries, blue cheese crumbles, bacon, and red onions. Tossed with a raspberry-orange vinaigrette

SPANISH CHOPPED SALAD

Romaine lettuce, black beans, tomatoes, corn, guacamole, and queso fresca. Served with honey lime dressing

ITALIAN SALAD

Romaine lettuce, Kalamata olives, tomatoes, red peppers, banana peppers, red onion, and asiago cheese. Served with pesto dressing

SOUP SELECTIONS

Can be substituted for salad or add a cup for \$2.25/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

FRENCH ONION

HEARTY CHILI

BEEF STEW

WHITE CHICKEN CHILI

HAM & BEAN

CHICKEN ENCHILADA

CORN CHOWDER

CHICKEN & SAUSAGE GUMBO

SPLIT PEA

PORK & BEAN CHILI

RAVIOLI

LOBSTER BISQUE

BUFFALO CHICKEN

CHICKEN & DUMPLING

BREAD SELECTIONS

MEDITERRANEAN BLEND

Mix of garlic, sesame, and Kalamata olive ciabatta breads

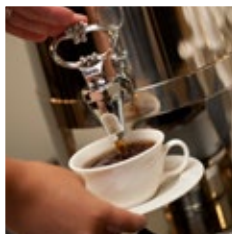
ASSORTED ROLLS

Assortment of onion dill, French, and multigrain

BREADSTICKS

TRADITIONAL WHITE ROLLS

BAGUETTES



Events & Catering

at Parkview Field



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

ANTIGUA BLEND

Whole green beans, broccoli, cauliflower, baby whole carrots, and red 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

PACIFIC RIM BLEND

Broccoli, green beans, mushrooms, yellow carrots, water chestnuts, onions, 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

MASHED POTATO BAR (Add. \$2.00)

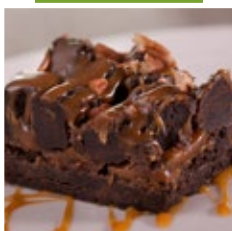
Chives, Butter, Cream Cheese, Bacon

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

BROWNIE ROCKSLIDE - \$5.00

Topped with caramels, brownie pieces, and pecans. Drizzled with a caramel ganache

TINCAPS HELMET WITH APPLE SLICES & CARAMEL - \$4.75

ASSORTED DESSERT BARS - \$4.00

Lemon, Seven Layer, Mount Caramel Oatmeal, Raspberry Rhapsody

ASSORTED 3" HOUSEMADE CAKES - \$4.00

Choose 3: Carrot, Mint Chocolate Ganache, Lemon, Pineapple Upside-Down

ASSORTED 3" HOUSEMADE CHEESECAKES - \$3.25

Choose 3: Plain, Mango, Blueberry, Caramel, Strawberry, Raspberry

APPLE DUMPLING - \$3.25

POUND CAKE WITH STRAWBERRIES AND WHIPPED CREAM - \$3.25

CREAM PIE (*Chocolate, Coconut, Banana or Boston*) - \$3.00

FLOURLESS CHOCOLATE TORTE ICED
WITH CHOCOLATE GANACHE - \$5.50

** This dessert is gluten-free **

PLATED SHEET CAKE - \$2.00 (Minimum 20)

Golden White, German Chocolate, Orange, Banana, Red Velvet, Carrot, or Strawberry Shortcake

M&M'S - \$10.00/lb

ASSORTED MINI CANDY - \$15.00/lb

FRESH BAKED COOKIES - \$18.00/dz

FRESH BROWNIES - \$18.00/dz

HALF COOKIES AND HALF BROWNIES - \$18.00/dz

APPLE CRISP - \$40.00 (Serves 25)

with Ice Cream - \$50.00

PEACH CRISP - \$40.00 (Serves 25)

with Ice Cream - \$50.00

CANNOLI - \$250 (100 pieces)

CHOCOLATE COVERED STRAWBERRIES - \$125 (100 pieces)

APPLE CRESCENTS - \$100 (100 pieces)

Served with caramel sauce

RASPBERRY BITES - \$25 (100 pieces)

Raspberries filled with lightly sweet vanilla cream



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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
Churros
Lunch: \$14.00 / Dinner: \$16.00



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: \$17.25 / Dinner: \$19.25



THE SMOKEHOUSE

Beef Brisket
Grilled Marinated Chicken Breast
Served with a Tuscan herbed seasoning
Herb Roasted Potatoes
Honey Glazed Carrots
Fresh Garden Salad Served with
a Trio of Dressings
Rolls and Butter
Assorted Cookies & Brownies
Lunch: \$20.00 / Dinner: \$21.00



FOWL TIP

Breaded Chicken Tenders
Loaded Potato Skins
Served with pulled pork and sour cream
Steamed Vegetables
Assorted Cookies
Lunch: \$16.00 / Dinner: \$18.00



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
Parkview Field Potato Salad
Fresh Baked Cookies
(Add a Cup of Soup for \$1.50)
*(Add Marinated Vegetable Platter or
Garden Salad for \$1.00)*
Lunch: \$12.50 / Dinner: \$14.50

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: \$20.00 / Dinner: \$21.00

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
Assorted Cookies & Brownies
Lunch: \$16.00 / Dinner: \$18.00

WRAP IT UP

Club Wraps
Chicken Caesar Wraps
Sun Dried Tomato Marinated
Pasta Salad
Parkview Field Housemade Chips
Garlic, olive oil, asiago cheese & cracked pepper
Garden Vegetable Tray
Fresh Fruit Tray
Lunch: \$16.00 / Dinner: \$18.00

Events & Catering

at Parkview Field

THEMED BUFFETS

Minimum 25 guests. Includes iced tea and water (Lemonade available as a substitute)

BALLPARK PICNIC

(50 person minimum)

Grilled Hamburgers
Marinated Chicken Breast
BBQ Pulled Pork
Macaroni and Cheese
Maple Baked Beans with Smoked Bacon
Fresh Fruit
Pasta Salad
Apple Crisp Dessert
Lunch: \$15.00 / Dinner: \$18.00

IN THE BAYOU

Roasted Cajun Chicken Breast
Southern Fried Fish with a Spicy Red Pepper Remolaude
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: \$18.00 / Dinner: \$20.00

VENETIAN

Italian Sausage and Cheese Lasagna
Chicken Alfredo
Sliced chicken breasts flame-broiled then nestled 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: \$17.00 / Dinner: \$19.00

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: \$18.00 / Dinner: \$20.00

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: \$23 per person • Without Dessert: \$19 per person



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 Cups

Coffee & Orange Juice

COST: \$12.75



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: \$9.75



BREAKFAST BUFFET

Breakfast Casserole

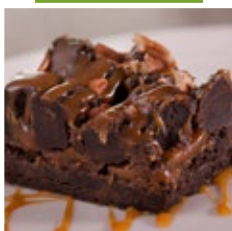
Cinnamon Rolls

Yogurt & Granola

Whole Fruit

Coffee & Orange Juice

COST: \$8.75



BASES LOADED OMELETS

Sauteed Sweet Peppers, Onions, Ham, and
Sausage omelets, Topped with Cheese

Hash Brown Potatoes

Bacon

Assorted Pastries

Coffee & Orange Juice

COST: \$8.75

BALLPARK STANDARD

Sliced Fruits & Berries

Assorted Pastries and Muffins

Coffee & Orange Juice

COST: \$8.25

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: \$9.00

*(Any additional ALA CARTE ITEM
can be added for \$.50)*

Children 12 and under: Buffet price is half • Breakfast items served until 2:00pm

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Events & Catering

at Parkview Field

BREAKFAST HORS D'OEUVRES

All items served in 100 piece servings (not available on gamedays)

EGGS BENEDICT (SINGLES) - \$175.00/50 pieces

HEALTHY BREAKFAST SALAD - \$150.00

Roasted tomato, peppers, cucumbers and canadian bacon. All served around a hard boiled egg with a light dill yogurt sauce

STRAWBERRY CANTELOPE SMOOTHIE SHOTS (Approx. 2 oz.) - \$100.00

BREAKFAST PINWHEELS, VARIETY - \$100.00

Spinach & Feta, Southwest, and Denver

ENGLISH TOAST POINTS - \$75.00

Served with chevre cheese, marmalade and mandarin oranges

PEPPER-WRAPPED EGG WHITES - \$60.00

Colorful bell peppers broiled and wrapped around poached egg whites

FRENCH TOAST CUBES TOPPED WITH BERRIES (BROCHETTE) - \$50.00

DEVIL'S HOLLOW EGG - \$50.00

Avocado and tomato served in a hollowed egg. Served chilled

MINI STACKS WITH BERRIES - \$50.00

Pancake and berry brochettes

ALA CARTE BREAKFAST ITEMS

CINNAMON ROLLS - \$18.00/dozen

BAKED PASTRIES - \$18.00/dozen

ASSORTED DONUTS - \$18.00/dozen

ASSORTED TURNOVERS - \$18.00/dozen

ASSORTED MUFFINS - \$18.00/dozen

ASSORTED YOGURTS - \$3.50 each

BAGEL SANDWICH (Sausage, Egg, and Cheese) - \$4.75 each

ASSORTED BAGELS WITH CREAM CHEESE - \$16.00/dozen

NATURE VALLEY™ GRANOLA BARS - \$20.00/dozen

Apple Cinnamon or Cranberry

APPLE STREUSEL COFFEE CAKE - \$35.00 (25 pieces)

VANILLA YOGURT BOWL SERVED WITH GRANOLA - \$15.00 (serves 10)

PARKVIEW FIELD HONEY CRUNCH GRANOLA - \$15.00/lb

FRESH FRUIT AND SEASONAL BERRIES - \$60.00 (serves 25)

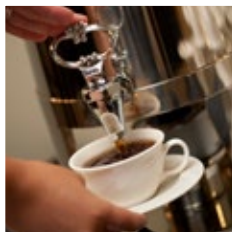
JUICE (Apple, Orange & Cranberry) - \$20.00/gallon

HOT CHOCOLATE - \$20.00/gallon

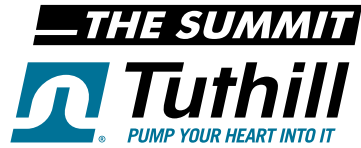
COFFEE - \$18.00/gallon

K-CUP OF COFFEE - \$3.00 each

INDIVIDUAL JUICE / MILK - \$1.50 each



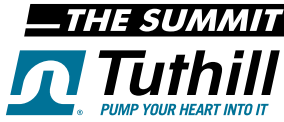
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Parkview Field's newest event space features unmatched views of the playing field as well as the downtown Fort Wayne skyline. It features indoor, air-conditioned space and a spacious outdoor patio where guests will feel like they are actually playing centerfield!

Events & Catering

at Parkview Field



Perched atop the centerfield wall, the newest addition to Parkview Field provides an experience unlike any other!

Food service and rental of the area has a maximum of four hours and features a buffet with bottomless popcorn.

OFF THE GRILL

Mini burgers, mini hot dogs, pulled pork sliders, sautéed mushrooms & onions, and watermelon

FIESTA BAR

Chips and tortillas, ground beef, shredded chicken, shredded cheese, lettuce, tomato, jalapenos, salsa, and sour cream

FRIED FAVORITES

Chicken tenders, waffle fries, and multiple dipping sauces

DESSERT

Fresh baked cookies

(Finalize menu with Parkview Field representative prior to event date)

DRINKS INCLUDE:

Draft beer

Bud Light, Miller Lite, Coors Light

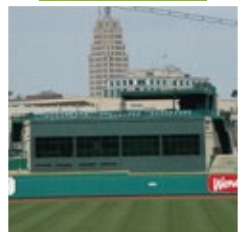
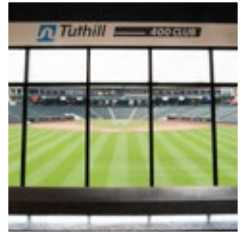
Wine

Satek 101 Lakes White, Satek 101 Lakes Sweet Red, Satek Steuben Blush, Satek Autumn Classic, Barefoot Chardonnay, Barefoot Cabernet Sauvignon, Barefoot Moscato

Pepsi™ Fountain Drinks

\$40.00 per person (all-inclusive)

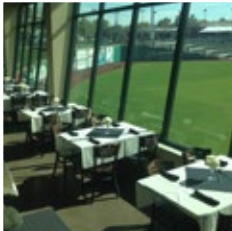
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Parkview Field Pricing

EVENT SPACE RENTAL



Entire Venue	Call for Rates
Parkview Field Concourse	\$2,000
Suite Level Lounge	\$700 (Sat. Nights: \$800)
Suite Level Lounge (Half)	\$400 (Avail. Mon-Thurs)
Parkview Field Luxury Suite	\$50 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 Amphitheatre	\$250

PARKVIEW FIELD STAFFING

Staffing needs to be determined prior to each event

Officer Personnel	\$35 per hour
Security	\$15 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
Carver	\$35 flat fee
Bartender	\$75 per bartender
Videographer	\$100 per 4 hrs.
(Four hour minimum)	

NOTE: All space rental rates include set-up, tear-down, cleaning, tables, chairs, dishware, and glassware

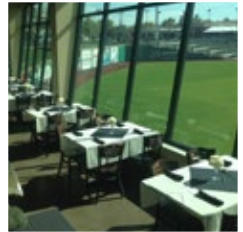
Parkview Field Pricing

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	\$20 per inflatable/hour
Three 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: \$100	
Mascot Appearance	Half hour: \$50; Hour: \$75
Food Tasting	\$100
Maximum of six people; sample selected food;	
one-on-one with Chef Scott Kammerer	
Podium	\$50
Easel(s)	\$10 per easel (six available)
Rope and Stanchion	\$10 per 7-foot section
Pipe and Drape	\$20 per 10-foot section

TECHNOLOGY

9 TVs in the Suite Level Lounge	\$250
featuring logo or presentation on loop	
Plasma Screen Interface	\$50
(Available in Conference Room, Individual Suites, Suite Level Lounge)	
Projector	\$100
Projector Screen	\$55
Microphone	\$50
Laptop Computer	\$100





1301 Ewing Street • Fort Wayne, Indiana 46802
(260) 482-6400 • ParkviewField.com

