



# 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 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*

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, serveware and china
- Basic 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 11:00PM 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.

Once your event date/time/location has been reserved, by your deposit, you will be responsible for the entire room rental. Should you have to cancel your locked-in date for any reason, payment must be made at the time of cancellation or additional fees will be assessed.

If you find you must cancel your event four (4) weeks prior to your event date, you will be responsible for the full cost of the agreed upon event charges. Payment must be made at the time 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.

Parkview Field staff will set-up and remove all decor for a fee and will hold your items for 48 hours for pickup. 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).

A fee will be assessed if food or beverage is brought in without prior approval from Parkview Field staff.

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. An 18% 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 five (5) days prior to your event.

\$100 late fee (per availability of staff)

## 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!**

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**Holly Raney • Special Events Manager**  
**(260) 407-2820 • [raney@tincaps.com](mailto:raney@tincaps.com)**



# Events & Catering

at Parkview Field

## BEVERAGE SELECTIONS

### PACKAGED BEER

*Premium - \$8*

Angry Orchard	Mad Anthony Seasonal
Bell's Oberon (seasonal)	Sierra Nevada
Bell's Two-Hearted	Sun King Sun Light
Blue Moon Belgian White	White Claw Black Cherry
Corona Extra	White Claw Mango
Leinenkugel's Summer Shandy (seasonal)	

*Domestic - \$7*

Bud Light	Michelob Ultra	Yuengling Lager
Budweiser	Miller Lite	Yuengling Flight
Coors Light		

### DRAFT BEER

*Premium - \$9*

Bell's Two-Hearted Ale	Mad Anthony Summer Daze (seasonal)
Blue Moon Belgian White	Modello Especial
Leinenkugel's Summer Shandy (seasonal)	Sierra Nevada Hazy

*Domestic - \$8*

Budweiser	Michelob Ultra	Yuengling Lager
Bud Light	Miller Lite	Yuengling Flight
Coors Light		

Heineken 0.0 Non-Alcoholic Beer - \$5

### BEER KEGS (110 - 16 oz. cups per keg)

*Specialty/Craft Beer - \$450*

Requests will be determined on availability

*Premium - \$400*

Bell's Two-Hearted, Blue Moon, Leinenkugel's Seasonal, Mad Anthony's, or specialty requests

*Domestic - \$350*

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Yuengling Lager, or other options available by request

### WINE

*\$7 per glass • \$23 per bottle*

House Cabernet Sauvignon  
House Chardonnay  
House Moscato  
House Pinot Grigio  
House Merlot

*\$9 per glass • \$35 per bottle*

Black Oak Cabernet Sauvignon  
Black Oak Chardonnay  
Black Oak Pinot Grigio  
La Maranzana Moscato

### SPECIALTY DRINKS

Two-Ee's Wine Slushy - \$9  
*\$55 per batch (10 drinks)*

### TOASTS

Champagne - \$30/bottle  
Sparkling Apple Juice - \$15/bottle





# Events & Catering

at Parkview Field

## BEVERAGE SELECTIONS

### PREMIUM LIQUOR

*Hosted Event: Starting at \$40/person  
per drink: \$8 - Single • \$11 - Double*

Chivas Regal Scotch  
Crown Royal  
Don Julio Tequila  
Grey Goose Vodka  
Jameson Irish Whiskey  
Tanqueray Gin  
Woodford Reserve Bourbon

### CALL LIQUOR

*Hosted Event: Starting at \$35/person  
per drink: \$7 - Single • \$10 - Double*

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

### COGNAC & CORDIALS

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

### MIXERS

Pepsi	Cranberry Juice
Diet Pepsi	Grapefruit Juice
STARRY	Orange Juice
Tonic Water	Pineapple Juice
Club Soda	French Lick Resort
Sweet & Sour Mix	Bloody Mary Mix

### OTHER OPTIONS

Pepsi Products - \$3/can  
Aquafina Water - \$3/half-liter bottle  
Lemonade - \$15/gallon  
Iced Tea - \$15/gallon  
Coffee - \$20/gallon  
Hot Chocolate - \$20/gallon or \$1/bag  
Hot Tea - \$1/bag



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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\* - \$400

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

### SALAMI CORONETS\* - \$195

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

### TOMATO BRUSCHETTA\* - \$150

*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\* - \$195

*Mozzarella ball topped with a cherry tomato and basil, then drizzled with balsamic vinaigrette*

### ANTIPASTO VEGETABLE SKEWERS\* - \$200

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

### ROASTED BROCCOLI CROSTINI - \$150

*Roasted broccoli pieces topped with sharp cheddar and bacon on a creamy herbed cheese spread*

### SOUTHWEST BLACK BEAN PINWHEELS\* - \$175

*Black beans mixed with a Southwest-inspired cream cheese*

### TRADITIONAL COCKTAIL SANDWICHES - \$300

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

### CHARCUTERIE - \$525 (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, olives, nuts, and assorted crackers with olive tapenade*

## COLD HORS D'OEUVRE DISPLAYS

All items serve 25 guests

### PREMIUM CHEESE DISPLAY: \$140

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

### DOMESTIC CHEESE DISPLAY: \$100

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

### FRESH FRUITS AND SEASONAL BERRIES - \$85

### GARDEN VEGETABLE PLATTER WITH RANCH - \$75

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

### VEGETABLE PLATTER WITH HUMMUS - \$75

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



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# Events & Catering

at Parkview Field

## HOT HORS D'OEUVRES

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### BACON WATER CHESTNUTS\* - \$220

*Thick-cut bacon wrapped water chestnuts*

### SPRING ROLLS - \$200

*A flaky wrapper with vegetables and Asian spices. Served with a sweet & sour sauce*

### CRISPY BATTERED GREEN BEANS - \$100

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

### SPANAKOPITA\* - \$225

*Spinach and cheese phyllo, served with a strawberry prosecco sauce*

### MINI POTATO CAKES - \$100

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

### BACON CREAM CHEESE CHEDDAR CHICKEN BITES - \$175

*Baked naked chicken tender pieces with a cream cheese cheddar-bacon topping*

### CRISPY CHICKEN POTSTICKERS - \$180

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

### SAUSAGE STUFFED MUSHROOM CAPS\* - \$175

*Silver dollar mushroom caps stuffed with seasoned ground sausage, topped with a blend of cheeses*

### NEWBURG CRAB STUFFED MUSHROOM CAPS\* - \$235

*Silver dollar mushroom caps stuffed with Newburg crab*

### MINI CRAB CAKES - \$300

*Half dollar-sized crab cakes, served with a roasted red pepper remoulade*

### CRAB RANGOON - \$175

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

### COCONUT FRIED SHRIMP - \$250

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

### CHICKEN & BLACK BEAN QUESADILLAS - \$120

*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\* - \$190

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

### GRILLED CHICKEN BROCHETTES\* - \$180

*Marinated and grilled chicken along with tomatoes, zucchini and peppers*

### MARINATED ROASTED VEGETABLE BROCHETTES - \$135

*Cuts of zucchini, squash, grape tomatoes and onions, marinated and lightly roasted*

### APPLE COMPOTE WITH BRIE BITES - \$150

*Brie cheese and spiced apple compote on a toasted herb flatbread*



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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 - \$585

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

### FRENCH FRY BAR - \$275

*Fries served with sides of chopped bacon, Cincinnati chili, nacho cheese, sour cream, and chives*

### CHAR-GRILLED BONE-IN CHICKEN WINGS - \$295

*Marinated and grilled wings served with a choice of BBQ, buffalo, or teriyaki*

### BREADED BONELESS CHICKEN WINGS - \$150

*Breaded wings served with a choice of BBQ, buffalo, or teriyaki*

### LOADED POTATO SKINS - \$150

*Served with bacon, cheese, and sour cream*

### ITALIAN MEATBALLS - \$195

*A blend of pork, parmesan cheese, and Italian herb seasoning rolled into a meatball, tossed in marinara sauce*

### FRIED MUSHROOM RAVIOLI - \$195

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

### FRIED CHEESE RAVIOLI - \$175

*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

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

### JALAPENO POPPERS - \$175

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

### MOZZARELLA STICKS - \$175

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

### WARM PRETZEL LOAF - \$100

*Lightly toasted and salted, sliced and served with cheese dip*

### PRETZEL BITES - \$100

*Bavarian-style pretzel bites served with warm cheese dip*

## BALLPARK HORS D'OEUVRES

All items displayed in 100 piece servings

### CHEESEBURGER SLIDERS - \$295

*Handmade all-beef patties blended with our own selection of herbs and spices. Served with a bun, sliced dill pickles and cheese slices*

### PULLED PORK SLIDERS - \$395

*Parkview Field pulled pork with BBQ, served with a bun and pickles*

### SHREDDED BUFFALO CHICKEN SLIDERS - \$325

*Shredded Buffalo chicken served with blue cheese crumbles and celery slices*

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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/lb

HOUSEMADE POTATO CHIPS - \$35 (Serves 25)

*Garlic, olive oil, asiago cheese and cracked pepper*

PARKVIEW FIELD SEASONED MINI PRETZEL TWISTS - \$18/2 lbs.

*Seasoned with ranch, garlic, & onion*

CHIPS AND SALSA - \$15 (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 - \$20/bag (Serves 25)

## SNACK BASKET

INDIVIDUAL BAG OF POTATO CHIPS - \$2/bag

*Regular or BBQ*

TRAIL MIX - \$2/bag

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

CHEX® MIX - \$2/bag

NATURE VALLEY® GRANOLA BARS - \$2/bar

CARMEL CORN - \$5

PEANUTS - \$4

RICE KRISPIES® TREATS - \$2

COOKIES - \$3

CANDY BOX - \$4

APPLE SAUCE CUPS - \$1

## BALLPARK FARE - BOXED LUNCHES

All sandwiches served with a bag of chips, fruit cup, and a cookie

- 1-15 guests - One selection only
- 16-30 guests - Up to two selections
- 31+ guests - Up to three Selections

12' PIZZA - \$14.95

*Choose from Cheese, Pepperoni, 4-Meat, and Supreme*

CHICKEN BACON RANCH WRAP - \$14.95

VEGETABLE WRAP - \$14.95

*Broiled vegetables (squash, zucchini, and tomatoes) topped with herbed cheese and red pepper hummus*

CLUB WRAP - \$14.95

*Ham, turkey, bacon, cheddar cheese, lettuce, tomato, and mayonaise*

BBQ PULLED PORK SANDWICH - \$14.95

CHAR-GRILLED CHEESEBURGER - \$14.95

GARDEN SALAD - \$12.95

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

CHIPOTLE CHICKEN WRAP - \$14.95

CHICKEN CAESAR WRAP - \$14.95



# 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 RIB-EYE - \$36**

12 oz. ribeye, served with an herbed butter

**GRILLED TWIN MEDALLIONS - \$36**

Two 4-oz. filet mignon with bordelaise and bearnaise sauce

**ROASTED PRIME RIB - 8 oz. - \$26 / 10 oz. - \$32**

Slow roasted and presented with creamy horseradish sauce and au jus

**SLICED SMOKED BEEF BRISKET - Lunch: \$20 / Dinner: \$24**

**SLICED ROAST BEEF - Lunch: \$16.50 / Dinner: \$18.75**

**LONDON BROIL - Lunch: \$17 / Dinner: \$20**



## PORK

**CRISPY PORK CUTLETS - Lunch: \$17 / Dinner: \$24**

Pan fried Panko breaded pork tenderloin topped with onion Jalapeño gravy

**SMOTHERED PORK CHOPS - Lunch: \$17 / Dinner: \$24**

Pork loin chops slowly cooked and simmered in rich mushroom caramelized onion sauce

**ASIAN BBQ PORK TENDERLOIN - Lunch: \$17 / Dinner: \$24**

Char-grilled peppery garlic and sweet soy marinated tenderloin

**BALSAMIC ROAST PORK LOIN - Lunch: \$17 / Dinner: \$24**

Oven roasted pork loin with herbs and Balsamic vinegar

**SWEET SPICY PORK - Lunch: \$16 / Dinner: \$23**

Stir fried pork strips, broccoli and carrots with sweet sticky ginger-Sriracha garlic sauce

**ROASTED CAJUN PORK TENDERLOIN - Lunch: \$17 / Dinner: \$24**

**ROASTED PORK TENDERLOIN WITH TERIYAKI SAUCE -**

Lunch: \$17 / Dinner: \$24



Children 12 and under: Buffet price is half-priced

Add \$2.00 to any single plated item to make it a single entree buffet, or

- choose two items and add \$3.00 to the higher priced plated item to make a two entree buffet, or
- choose three items and add \$4.00 to the highest priced plated item to make a three entree buffet

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# Events & Catering

at Parkview Field

## PLATED ENTREES

Minimum 25 guests

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## FOWL

**CRIMINI CHICKEN BREAST** - Lunch: \$19.50 / Dinner: \$24

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

**SMOTHERED CHICKEN** - Lunch: \$16 / Dinner: \$20

*Seasoned, seared chicken breast smothered in a sweet Shery cream sauce*

**CHICKEN FLORENTINE** - Lunch: \$16 / Dinner: \$20

*Baked chicken breast topped with spinach, bacon, mushrooms, and Swiss cheese*

**CHICKEN CORDON BLEU** - Lunch: \$16 / Dinner: \$20

*Breaded chicken stuffed with ham and Swiss cheese. Covered with a supreme sauce*

**ORANGE CHICKEN** - Lunch: \$15.25 / Dinner: \$18.50

*Crispy chicken, peppers, onions and water chestnuts in a garlic sauce. Served over steamed rice*

**BAKED GARLIC SOY CHICKEN THIGH** -

Lunch: \$14.25 / Dinner: \$19.75

**GRILLED MARINATED CHICKEN BREAST** - Lunch: \$14 / Dinner: \$18

*Served with a Tuscan herbed seasoning*

## FISH AND SHELLFISH

**BAKED TILAPIA** - Lunch: \$19 / Dinner: \$25

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

**BAKED COD** - Lunch: \$19 / Dinner: \$25

*Cod dipped in lemon pepper and then covered with panko bread crumbs*

**PAN FRIED SALMON** - Lunch: \$22 / Dinner: \$26

*Seared salmon served with a fresh dill butter*

**FRIED WHITE FISH** - Lunch: \$18 / Dinner: \$25

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

**MARYLAND-STYLE CRAB CAKES** - Lunch: \$22 / Dinner: \$29

*Topped with a mushroom-tomato relish and a spicy remolaude sauce*

**BLACKENED FISH & SHRIMP** - Lunch: \$20 / Dinner: \$23

*Oven baked Louisiana blackened white fish and shrimp combo*

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- choose two items and add \$3.00 to the higher priced plated item to make a two entree buffet, or
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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 / Dinner: \$19

*Portabella mushroom ravioli served with marinara*

**VEGETABLE LASAGNA** - Lunch: \$16 / Dinner: \$19

*Butternut squash with bechamel sauce*

**FETTUCCINE ALFREDO** - Lunch: \$16 / Dinner: \$19

**VEGETABLE RISOTTO** - Lunch: \$15 / Dinner: \$17

*Fresh grilled vegetables partnered with a creamy risotto*

**CHEESE MANICOTTI** - Lunch: \$16 / Dinner: \$19



## VEGAN OPTIONS

**SINGAPORE FRIED RICE** - Lunch: \$16 / Dinner: \$18

*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: \$16 / Dinner: \$18

*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*

**VEGETARIAN FRIED NOODLES** - Lunch: \$16 / Dinner: \$18

*Fried egg noodles, cabbage, onions, peppers, eggs, and carrots. Served with housemade Pad Thai sauce*

**TOFU & VEGETABLE STIR FRY** - Lunch: \$16 / Dinner: \$18

*Stir fried tofu and Oriental vegetables in garlic-ginger soy sauce, over jasmine brown rice*



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

**CHICKEN TENDERS, MACARONI & CHEESE AND  
APPLESAUCE** - \$8.50

**HOT DOG, POTATO CHIPS AND APPLESauce** - \$8

**HAMBURGER/CHEESEBURGER, FRENCH FRIES, AND  
FRUIT BOWL** - \$8



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Prices are subject to change until signed contract and initial deposit are secured  
(18% Service Charge and 8% Food and Beverage Tax)

# Events & Catering

at Parkview Field

## SALAD SELECTIONS

Included with lunches and dinners • Served with warm rolls

### GARDEN SALAD

Mixed greens served with fresh grape tomatoes, shredded carrots, cucumber slices and housemade herbed garlic croutons. Served with assorted 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

### ASIAN SALAD

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

### ADDITIONAL SALAD OPTIONS:

Coleslaw • Fruit Salad • Potato Salad • Pasta Salad

## SOUP SELECTIONS

Can be substituted for salad or add a cup for \$3/person

BEEF BARLEY

TOMATO BISQUE

CHICKEN & TORTILLA

HOMESTYLE CHICKEN NOODLE

CHICKEN & WILD RICE

BROCCOLI CHEESE

WISCONSIN CHEDDAR

VEGETABLE

POTATO BACON

ROASTED RED PEPPER BISQUE

HEARTY CHILI

HAM & BEAN

CHICKEN ENCHILADA

CORN CHOWDER

RAVIOLI

CHICKEN & DUMPLING

## BREAD SELECTIONS

CHEESY GARLIC BREAD

BREADSTICKS

FRENCH PETIT ROLLS

ASSORTED ROLLS

Assortment of onion dill, French, and multigrain



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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 (+\$1.50/person)

*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*

### 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

### BAKED CHEESY POTATOES

### GARLIC WHIPPED POTATOES

### FIRE ROASTED SWEET POTATOES WITH MAPLE BUTTER

### HERB ROASTED YUKON GOLD

### POTATOES

### BAKED POTATO SERVED WITH BUTTER & SOUR CREAM

### PARSLIED POTATOES

### MUSHROOM & ASIAGO RISOTTO (+\$2/PERSON)

### ROASTED VEGETABLE RISOTTO (+\$2/PERSON)



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# Events & Catering

at Parkview Field

## ASSORTED SWEETS AND SUCH

TURTLE CHEESECAKE - \$7.75

TIRAMISU - \$7

ULTIMATE CHOCOLATE CAKE - \$7.75

BROWNIE ROCKSLIDE - \$6

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

TINCAPS HELMET WITH APPLE SLICES & CARAMEL - \$5

ASSORTED DESSERT BARS - \$5

*Lemon, Seven Layer, Mount Caramel Oatmeal, Raspberry Rhapsody*

APPLE TART - \$5

ASSORTED CHEESECAKES - \$5

*Choose 3: Plain • Raspberry • Chocolate • Chocolate Chip*

POUND CAKE WITH STRAWBERRIES & WHIPPED CREAM - \$5

RED VELVET CAKE - \$5

CREAM PIE (*Chocolate, Coconut, Banana or Boston*) - \$4

PECAN PIE - \$5

COTTON CANDY - \$5

FRESH BAKED COOKIES - \$22/dz

FRESH BROWNIES - \$22/dz

HALF COOKIES AND HALF BROWNIES - \$22/dz

CHOCOLATE COVERED STRAWBERRIES - \$175 (100 pieces)

## GLUTEN FREE DESSERTS

KEY LIME PIE - \$8.25

NEW YORK CHEESECAKE - \$8.25

FLOURLESS CHOCOLATE TORTE ICED  
WITH CHOCOLATE GANACHE - \$5.50

FRUIT CRISP - \$50 (Serves 25)

*Apple, Peach, or Blueberry  
with Ice Cream - \$75*



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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: \$23 / DINNER: \$26

### THE SMOKEHOUSE

Beef Brisket  
Grilled Marinated Chicken Breast  
*Served with a Tuscan herbed seasoning*  
Herb Roasted Yukon Gold Potatoes  
Honey Glazed Carrots  
Fresh Garden Salad Served with  
a Trio of Dressings  
Rolls and Butter  
Cookies & Brownies

LUNCH: \$24 / DINNER: \$27

### 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: \$22 / DINNER: \$24

### TASTE OF ASIA

Chicken Pot Stickers  
*Served with a sesame sauce*  
Orange 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: \$22 / DINNER: \$24



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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*

#### London Broil

#### Broccoli & Cauliflower

#### Roasted Garlic Mashed Potatoes

#### Fresh Garden Salad Served with a Trio of Dressings

#### Rolls & Butter

#### Cookies & Brownies

LUNCH: \$22 / DINNER: \$25

### BALLPARK PICNIC

*(50 person minimum)*

#### Grilled Hamburgers

#### Marinated Chicken Breast

#### BBQ Pulled Pork

#### Macaroni and Cheese

#### Maple Baked Beans with Smoked Bacon

#### Fruit Salad

#### Garden Salad

#### Apple Crisp Dessert

LUNCH: \$22 / DINNER: \$25

### 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: \$23 / DINNER: \$26



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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 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: \$22 / DINNER: \$24

### PRIME CUT

#### Roasted Pork Tenderloin with Teriyaki Sauce

*Sliced seared pork tenderloin accompanied with a traditional teriyaki glaze*

#### New York Strip

*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

*Red potatoes served with butter & sour cream*

#### Rolls & Butter

#### Turtle Cheesecake

DINNER ONLY: \$36

### 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: \$19 / DINNER: \$22

### THE LOUISVILLE SLUGGER

#### Hot Dogs

#### Hamburgers

#### Bratwursts

#### Pretzel Loaf with Cheese Sauce

#### Potato Chips • Regular or BBQ

#### Garden Vegetable Tray

#### Cookies & Brownies

LUNCH: \$19 / DINNER: \$22

### SOUP, SALAD, & SANDWICH COMBO

- Choose one Soup (see page 17 for options)
- Choose one Salad (Garden, Caesar, or Fruit)
- Choose one Sandwich (Club Sandwich, Hot Ham & Cheese, or Chicken Bacon Ranch Wrap)

**\$14/PERSON** (LUNCH ONLY)

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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

Cookies

LUNCH: \$18 / DINNER: \$20

### DELI BUFFET

Smoked Turkey, Roast Beef & Ham  
*Served with an assortment of sliced  
breads, condiments & cheeses*

Parkview Field Housemade Chips  
*Garlic, olive oil, asiago cheese & cracked  
pepper*

Italian Pasta Salad

Cookies

*(Add a Cup of Soup for \$3.00/person)*

*(Add Vegetable Platter or  
Garden Salad for \$2.00/person)*

LUNCH: \$18 / DINNER: \$20

## HORS D'OEUVRES & APPETIZER SPREADS

Minimum 50 guests.

Sausage Stuffed Mushroom Caps

Veggie, Cheese, Grapes, Cracker &  
Red Pepper Hummus Display

Mozzarella, Tomato & Basil Skewers

J. Chapman Martini Salad

*(Presented in a martini glass)*

Salami Coronets with  
Herbed Cream Cheese

Crab Rangoon with a  
Sweet & Sour Sauce

Grilled Chicken Brochettes

Crispy Battered Green Beans  
with Bistro Sauce

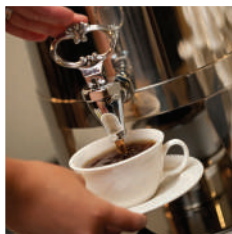
Fried Cheese Ravioli  
with Marinara Sauce

Pulled Pork Sliders

Assorted Plated Desserts

**\$35/PERSON**  
(INCLUDING DESSERT)

**\$32/PERSON**  
(WITHOUT DESSERT)



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# Events & Catering

at Parkview Field

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## BREAKFAST BUFFET OPTIONS

Minimum 25 guests  
Served with butter, syrup, and jellies

### THE ALL-AMERICAN

Fresh Scrambled Eggs  
Hash Brown Potatoes  
Bacon  
Biscuits & Sausage Gravy  
Seasonal Fruit Display  
Yogurt & Granola  
Coffee & Orange Juice  
COST: \$17

### BASES LOADED OMELETS

Sauteed Sweet Peppers, Onions,  
Ham, & Sausage omelets, Topped  
with Cheese  
Hash Brown Potatoes  
Bacon  
Fresh Fruit  
Coffee & Orange Juice  
COST: \$15

### JOHNNY TINCAPS BREAKFAST

Scrambled Eggs  
Hash Brown Potatoes  
Bacon or Sausage  
Assorted Pastries  
Coffee & Orange Juice  
COST: \$15

### BALLPARK 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: \$15

### BUILD-YOUR-OWN BREAKFAST

Choose one from each category:  
• Fresh Scrambled Eggs / Fried Eggs  
• Waffles / Pancakes / Cinnamon Rolls  
• Biscuits & gravy  
• Hash Brown Potatoes /  
Southern Fried Cubed Potatoes  
• Bacon / Sausage  
Orange Juice & Coffee  
COST: \$18

### CONTINENTAL BREAKFAST

Sliced Fruits & Berries  
Assorted Pastries and Muffins  
Coffee & Orange Juice  
COST: \$12



Children 12 and under: Buffet price is half • Breakfast items served until 1:00pm

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# Events & Catering

at Parkview Field

## ALA CARTE BREAKFAST ITEMS

CINNAMON ROLLS - \$22/dozen

BAKED PASTRIES - \$22/dozen

ASSORTED DONUTS - \$20/dozen

ASSORTED MUFFINS - \$22/dozen

DONUT HOLES - \$7/25 pieces • \$12/50 pieces

VANILLA YOGURT BOWL WITH GRANOLA - \$17 (serves 10)

ASSORTED YOGURT CUPS - \$4 each

BREAKFAST SANDWICH - \$6 each

*English muffin with sausage, egg, and cheese*

WAFFLES - \$35/dozen

BUTTERMILK PANCAKES - \$20/dozen

MINI QUICHE - \$240/100 pieces

*French Lorraine, Garden Vegetable, Broccoli & Cheese, and Three Cheese*

ASSORTED BAGELS WITH CREAM CHEESE - \$22/dozen

APPLE STREUSEL COFFEE CAKE - \$35 (25 pieces)

FRESH FRUIT AND SEASONAL BERRIES - \$85 (serves 25)

BANANA YOGURT SWIRL COFFEE CAKE - \$35/dozen

## BEVERAGES

JUICE (*Apple, Orange & Cranberry*) - \$20/gallon

HOT CHOCOLATE - \$20/gallon

COFFEE - \$20/gallon



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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## PARKVIEW FIELD ALL-INCLUSIVE PACKAGE

- **\$50 PER PERSON** (50 GUEST MINIMUM)

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.

### OFF THE GRILL

*Cheeseburger sliders, 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*

### PARKVIEW FIELD FAVORITES

*Chicken Tenders with ranch, macaroni and cheese, house chips*

### DESSERT

*Fresh baked cookies*

### LATE NIGHT

*Popcorn bowl*

### PARKVIEW FIELD BAR 4-hour hosted bar

#### Draft beer

*Bud Light, Coors Light, Miller Lite*

#### House Wine

*Red, White, Sweet*

#### Beverages

Pepsi™ products

### Cash/Credit Card Bar

Fully stocked bar, paid per individual

Packaged beer & liquor options available



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# Parkview Field Pricing

## EVENT SPACE RENTAL

### SUITE LEVEL LOUNGE

Full Lounge

Saturday ..... \$900

Sunday-Friday ..... \$800

Half Lounge

Saturday ..... \$600

Friday & Sunday ..... \$500

Monday-Thursday ..... \$400

Suite Level Lounge Televisions (9) ..... \$350

*Company Name/Logo: \$100 • Presentation Loop: \$350*

### LINCOLN FINANCIAL EVENT CENTER

Entire Room (seats up to 220) ..... \$600

Three Sections (seats up to 150) ..... \$500

Two Sections (seats up to 110) ..... \$400

One Section (seats 50-70) ..... \$300

Event Center Televisions ..... \$350

*Company Name/Logo: \$100 • Presentation Loop: \$350*

**400 CLUB** (located in Centerfield) ..... \$400

*Seats 40-60, up to 125 guests with Open House style*

**NEOTI TECH CENTER** ..... \$250

*Seats 18-25, includes full A/V setup*

**LUXURY SUITE** ..... \$75/suite

*Seats up to 10 guests*

### PARKVIEW FIELD CONCOURSE

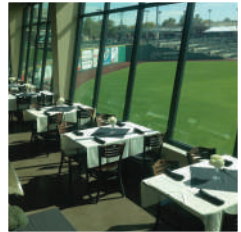
Full Concourse (1/3 mile around) ..... \$3,000

Reception Style (seats 220-400) ..... \$1,000

**CENTERFIELD AMPHITHEATER** ..... \$500

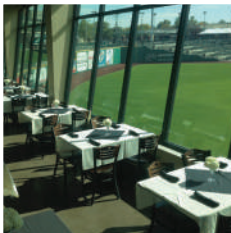
**SOUTH GATE PLAZA** ..... \$500

**ENTIRE VENUE** ..... Call for Rates



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





# Parkview Field Pricing

## PARKVIEW FIELD STAFFING

Staffing needs to be determined prior to each event

BARTENDER .....	\$75/bartender
POLICE OFFICER .....	\$55/hour
<i>Four hour minimum</i>	
SECURITY .....	\$30/hour
<i>Four hour minimum</i>	
FIRST AID .....	\$30/hour
USHER .....	\$15/hour
CAKE CUTTING FEE .....	\$35
<i>Includes plates, napkins, forks, and cutting set</i>	
DECORATOR FEE .....	\$350 min.
<i>Supplied by client</i>	
TEAR DOWN FEE .....	\$150 min.

FOOD TASTING .....	\$150
<i>Max. 6 guests • Sample selected food</i>	
<i>One-on-one with Parkview Field staff</i>	

## TECHNOLOGY

### SUITE LEVEL LOUNGE TELEVISIONS (9)

Connection to one TV via HDMI .....	\$50
Connection to all TVs via HDMI .....	\$150
<i>Example: live trivia or any other laptop feed</i>	
• Up to 75 Image Slideshow .....	\$500
• Up to 50 Image Slideshow .....	\$350
• Up to 30 Image Slideshow .....	\$250
• Single Logo Loop Display .....	\$100
<i>* A late fee of \$100 is applied if content is not provided at least 5 days prior to event date.</i>	

PROJECTOR .....	\$100
PROJECTOR SCREEN .....	\$55
WIRELESS MICROPHONE & STAND .....	\$50
LAPTOP COMPUTER .....	\$100
<i>Adaptors/Converter options available: \$10 each</i>	
IPOD MUSIC .....	\$50
<i>Including Spotify playlist and use of the in-house speakers</i>	
IT SUPPORT .....	Call for Pricing

• Ask about our Wifi availability •

# Parkview Field Pricing

## CONCOURSE AUDIO

MUSIC PLAYLIST .....	\$100
STADIUM MICROPHONE .....	\$50 each

## VIDEO BOARD

Still images: 1920 x 1080 pixels  
 File format: JPGs or PowerPoint with provided specs  
 Videos: 1920 x 1080 (File format: mp4 or .MOV)

SINGLE STATIONARY LOGO .....	\$300
POWERPOINT SLIDES (automated loop)	
• Up to 100 Slides .....	\$750
• Up to 50 Slides .....	\$575
• 30 Slides and under .....	\$450
• 30 Slides + Logo .....	\$500
AMERICAN FLAG ANIMATION .....	\$50

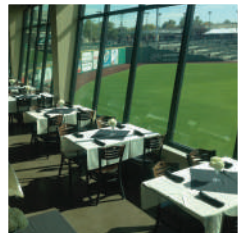
## LIVE VIDEO COVERAGE

- 3 camera ..... \$1,750
- 2 camera ..... \$1,500
- 1 camera ..... \$1,250

### Live Video Coverage add-ons:

SINGLE STATIONARY LOGO .....	\$150
POWERPOINT SLIDES .....	\$300
<i>automated loop, 30 max</i>	
LIVE STREAMING .....	\$150
RECORDING OF EVENT .....	\$250
<i>Download link will be provided after the event</i>	
STAFF TO OPERATE SLIDES/AUDIO .....	\$750
<i>Only if available upon request</i>	

*\* A late fee of \$100 is applied if content is not provided at least 5 days prior to event date.*







# Parkview Field Pricing

## RIBBON BOARDS

Located along the suite level facade  
Still images: 2640 x 180 pixels (file format: JPG)

SINGLE STATIONARY LOGO ..... \$300

LOOPING SLIDES ..... \$450  
*(10 slides max, provided by client with correct dimensions)*

*\* A late fee of \$100 is applied if content is not provided at least 5 days prior to event date.*



## CONCOURSE DISPLAYS

Five boards located on the Main Concourse  
Still images: 1920 x 180 pixels (file format: JPG)

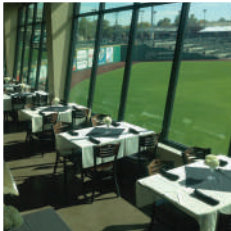
SAME LOGO ON BOTH HALVES ..... \$300  
*Single stationary image*

SAME AUTOMATED LOOP ON BOTH HALVES ..... \$450  
*20 slides max, provided by client*

DIFFERENT LOGO ON EACH HALF ..... \$450  
*Single stationary image*

DIFFERENT AUTOMATED LOOP ON EACH HALF ..... \$650  
*20 slides max, provided by client*

*\* A late fee of \$100 is applied if content is not provided at least 5 days prior to event date.*



# Parkview Field Pricing

## PARKVIEW FIELD "EXTRAS"

BATTING CAGES & SPEED PITCH ..... \$80/hour

INFLATABLE GAMES ..... \$50 per inflatable/hour  
*Four inflatables available*

25-FT. ROCK WALL ..... \$75/hour

BEHIND-THE-SCENES BALLPARK TOUR ..... \$50

FIREWORKS ..... \$3,000  
*5-7 minute show; Fireworks Clean-Up Fee: \$300*

MASCOT APPEARANCE ..... \$75/hour

POPCORN CART ..... \$100  
*Includes unlimited popcorn, bags, and staff*

CUPCAKE STAND ..... \$15

TENT (20'x10') WITH SIDES ..... \$100

PODIUM ..... \$50

EASELS ..... \$10/easel  
*(six available)*

EASELS WITH PAPER & MARKERS ..... \$20/easel

DRY ERASE BOARD ..... \$20

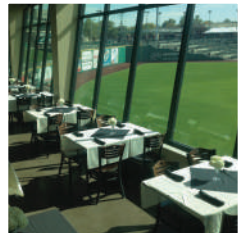
ROPE & STANCHION ..... \$10 each  
*Available in 7-ft. sections*

PIPE & DRAPE ..... \$20 each  
*Available in 10-ft. sections; white or black drapes available*

RISER (4'x8') ..... \$25

UPLIGHTING ..... \$20 each  
*Six lights available*

OUTDOOR HEAT LAMPS ..... \$50 each  
*Six lamps available*





**1301 Ewing Street • Fort Wayne, Indiana 46802**  
**(260) 482-6400 • [ParkviewField.com](http://ParkviewField.com)**

