



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

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 staff 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 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

Attaching anything 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 spills and/or accidents, smoking anywhere inside of Parkview Field gates, damage to any property or possessions of Parkview Field.

Certificates of Liability and/or Damage Deposits may be required in some instances. The deposit will be refunded in full if damage is not incurred.

I hereby acknowledge receipt of the Parkview Field Event Guidelines & Policies Agreement.

I have read and understand the above statement and agree to the terms set forth.

Date

Company / Group Name

Name - Please Print

Signature





Welcome to Parkview Field, a state-of-the-art facility in the heart of downtown Fort Wayne, home of championship baseball and an ideal location for any event.

In addition, Parkview Field provides full-service, on-site catering for events and meetings.

Whether it is breakfast, lunch, dinner, or anytime in between, our helpful and gracious staff can meet any request for any size event.

It is more than baseball...

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CONTACT PARKVIEW FIELD FOR YOUR NEXT EVENT!

Holly Raney • Special Events Manager
(260) 407-2820 • raney@tincaps.com

Events & Catering

at Parkview Field

BEVERAGE SELECTIONS

PACKAGED BEER Premium - \$8

3 Floyd's Zombie Dust	Corona Extra
Angry Orchard	Leinenkugel's Summer Shandy (seasonal)
Bell's Oberon (seasonal)	Mad Anthony Seasonal
Bell's Two-Hearted	White Claw Black Cherry
Blue Moon Belgian White	White Claw Mango

Domestic - \$7

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

DRAFT BEER Premium - \$9

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

Domestic - \$8

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

Heineken 0.0 Non-Alcoholic Beer - \$6

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

Specialty/Craft Beer - \$450

Requests will be determined on availability

Premium - \$400

Bell's Two-Hearted	Mad Anthony's
Blue Moon	Modelo
Leinenkugel's Seasonal	<i>other options available by request</i>

Domestic - \$350

Bud Light	Miller Lite,
Budweiser	Yuengling Lager
Coors Light	Yuengling Light
Michelob Ultra	<i>other options available by request</i>

WINE

\$7 per glass • \$23 per bottle

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

\$9 per glass • \$35 per bottle

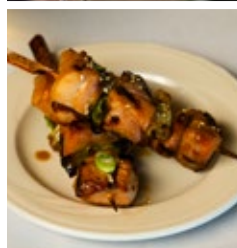
Black Oak Cabernet Sauvignon
Black Oak Chardonnay
Black Oak Pinot Grigio
La Maranzana Moscato

SPECIALTY DRINKS

Two-Ee's Wine Slushy - \$10
\$90 per batch (10 drinks)

TOASTS

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



Events & Catering

at Parkview Field

BEVERAGE SELECTIONS

READY-TO-DRINK COCKTAILS \$8

Nutrl Pineapple	Surfside Iced Tea
Nutrl Orange	Surfside Lemonade

READY-TO-DRINK WINE \$10

Beatbox Blue Razzberry	ViBE Fruit Punch
Beatbox Pink Lemonade	ViBE Strawberry

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
Maker's Mark
Tanqueray Gin
Woodford Reserve Bourbon

COGNAC & CORDIALS

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

MIXERS

Pepsi	Tonic Water
Diet Pepsi	Club Soda
STARRY	Sweet & Sour Mix
Cranberry Juice	Bloody Mary Mix
Orange Juice	Margarita Mix
Pineapple Juice	

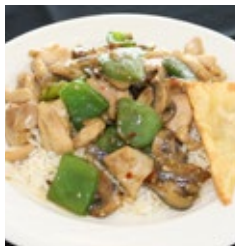
CALL LIQUOR

*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
Four Roses Bourbon Whiskey
J & B Scotch
Jack Daniels No. 7
Jim Beam Bourbon
Jose Cuervo Tequila
Malibu Rum
Seagram's 7 Whiskey
Traveller Whiskey

OTHER OPTIONS

Pepsi Products - \$3/can
poppi Soft Drinks - \$5.25
Aquafina Water - \$3 (12oz bottle)
Crystal Light™ Packets - \$1 each
Lemonade - \$15/gallon
Iced Tea - \$15/gallon
Coffee - \$20/gallon
Hot Chocolate - \$20/gallon (10-12 cups)
Hot Tea - \$1/bag
Celsius Energy Drink - \$5
Hot Chocolate Bar - \$40/gallon
*Includes whipped cream, caramel syrup,
shaved chocolate, crushed peppermint,
cinnamon, marshmallows, and sprinkles*



Events & Catering

at Parkview Field



COLD HORS D'OEUVRES

All items displayed in 50 piece servings, (*) May also be Butler passed

GULF SHRIMP CUP* - \$250

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



SALAMI CORONETS* - \$110

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

TOMATO BRUSCHETTA* - \$95

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* - \$120

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

ROASTED BROCCOLI CROSTINI - \$95

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



SOUTHWEST BLACK BEAN PINWHEELS* - \$95

Black beans mixed with a Southwest-inspired cream cheese

TRADITIONAL COCKTAIL SANDWICHES - \$190

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

CHARCUTERIE - \$450 (serves 50 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: \$195

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

DOMESTIC CHEESE DISPLAY: \$130

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

SEASONAL FRUIT DISPLAY - \$120



GARDEN VEGETABLE PLATTER WITH RANCH - \$95

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

VEGETABLE PLATTER WITH HUMMUS - \$95

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

All items displayed in 50 piece servings, (*) May also be Butler passed

BACON-WRAPPED SHRIMP - \$195

Baked, smoked bacon-wrapped shrimp with apple butter BBQ sauce

BACON WATER CHESTNUTS* - \$120

Thick-cut bacon wrapped water chestnuts

SPRING ROLLS - \$120

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

CRISPY BATTERED GREEN BEANS - \$50

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

MINI POTATO CAKES - \$75

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

BACON CREAM CHEESE CHEDDAR CHICKEN BITES - \$120

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

CRISPY CHICKEN POTSTICKERS - \$90

Crescent-shaped chicken-filled dumplings seasoned with authentic Asian spices.

Served with a traditional sesame soy dipping sauce

SAUSAGE STUFFED MUSHROOM CAPS* - \$115

Silver dollar mushroom caps stuffed with seasoned ground sausage, peppers, onions, & a blend of cheeses

MINI CRAB CAKES - \$250

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

CRAB RANGOON - \$125

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

COCONUT FRIED SHRIMP - \$175

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

CHICKEN & BLACK BEAN QUESADILLAS - \$90

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* - \$150

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

GRILLED CHICKEN YAKITORI BROCHETTES - \$125

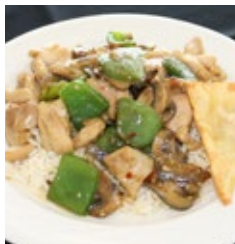
Marinated and grilled chicken along with green onions and yakitori sauce

MARINATED ROASTED VEGETABLE BROCHETTES - \$75

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

VEGETABLE SAMOSA - \$115

Pastry filled with potatoes, peas, and herbs



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Events & Catering

at Parkview Field

PUB HORS D'OEUVRES

All items displayed in 50 piece servings

NACHO BAR - \$400

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

FRENCH FRY BAR - \$200

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

CHAR-GRILLED BONE-IN CHICKEN WINGS - \$195

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

BONELESS CHICKEN WINGS - \$105

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

ITALIAN MEATBALLS - \$100

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

FRIED BATTERED AVOCADO - \$100

Fried avocado wedges served with avocado ranch dip

FRIED CHEESE RAVIOLI - \$95

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 - \$65 (3 lbs, approx. 80 pieces)

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

JALAPEÑO POPPERS - \$65 (3 lbs, approx. 40 pieces)

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

MOZZARELLA STICKS - \$100 (3 lbs, approx. 50 pieces)

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

PRETZEL BITES - \$25 (3 lbs, approx. 120 pieces)

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

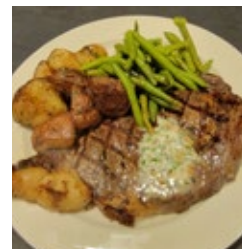
SHREDDED BUFFALO CHICKEN SLIDERS - \$325

Shredded Buffalo chicken served with blue cheese crumbles and celery slices

JOHNNY SAMPLER - \$130

Chicken tenders (48), mini corn dogs (48), and cheese curds (96), served with BBQ sauce and ranch

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Events & Catering

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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 - \$20 (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 - \$5

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

16" PIZZA - \$20

Choose from Cheese, Pepperoni, or Sausage. Cut into 8 slices

BALSAMIC VEGETABLE WRAP - \$15.95

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

CLUB WRAP - \$16.50

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

BBQ PULLED PORK SANDWICH - \$15.95

CHAR-GRILLED CHEESEBURGER - \$14.95

BLACK BEAN BURGER - \$14.95

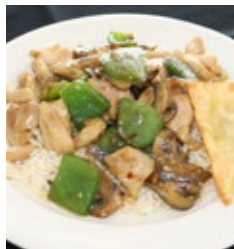
GARDEN SALAD - \$12.95

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

CHICKEN CAESAR WRAP - \$16.50

CHICKEN BACON RANCH WRAP - \$16.50

* Add \$2/wrap for gluten-free wraps



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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 (Lemonade available as a substitute)

FOWL

Can be prepared Gluten Free - \$3

SPICY BASIL CHICKEN - Lunch: \$20 / Dinner: \$22

Ground chicken breast, onions, mushrooms, and red peppers in a spicy-basil sauce. Served with steamed rice

CAPRESE CHICKEN - Lunch: \$18 / Dinner: \$22

Baked chicken breast with tomatoes, fresh basil, mozzarella cheese and balsamic reduction

SMOTHERED CHICKEN - Lunch: \$17 / Dinner: \$22

Seasoned, seared chicken breast smothered in a sweet Sherry cream sauce

CHICKEN PICCATA - Lunch: \$18 / Dinner: \$22

Pan seared chicken breast in a garlic white wine and caper sauce

ORANGE CHICKEN - Lunch: \$18 / Dinner: \$20

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

BAKED GARLIC SOY CHICKEN THIGH - Lunch: \$16 / Dinner: \$20

GRILLED MARINATED CHICKEN BREAST - Lunch: \$16 / Dinner: \$20

Served with a Tuscan herbed seasoning

FISH AND SHELLFISH

Can be prepared Gluten Free - \$3

BAKED BARRAMUNDI - Lunch: \$24 / Dinner: \$28

Lemon butter barramundi topped with mango salsa

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

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

PAN FRIED SALMON - Lunch: \$24 / Dinner: \$28

Seared salmon served with bourbon teriyaki glaze

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 remoulade sauce

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

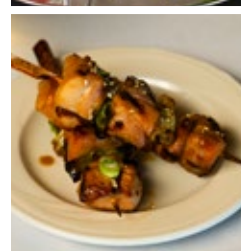
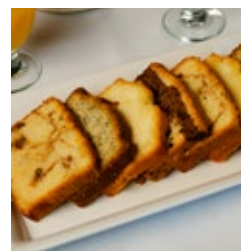
Oven baked Louisiana blackened white fish and shrimp combo

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

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

Can be prepared Gluten Free - \$3

All beef served medium-rare to medium

CHAR-GRILLED RIB-EYE - \$36

12 oz. ribeye, served with an herbed butter

WHOLE ROASTED TENDERLOIN - \$36

Slices of choice beef tenderloin with caramelized onions and a balsamic reduction

ROASTED PRIME RIB - 8 oz.-\$26 / 10 oz.-\$34

Slow roasted and presented with creamy horseradish sauce and au jus

SLICED SMOKED BEEF BRISKET - Lunch: \$22 / Dinner: \$26

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

LONDON BROIL - Lunch: \$20 / Dinner: \$24

PORK

Can be prepared Gluten Free - \$3

GRILLED PORK CHOPS - Lunch: \$22 / Dinner: \$24

Grilled balsamic marinated pork chop with balsamic onion jam

MARSALA PORK CHOPS - Lunch: \$18 / Dinner: \$24

Sauteed pork chops with shitake mushrooms and garlic in marsala wine

HONEY GARLIC ROAST PORK LOIN - Lunch: \$18 / Dinner: \$24

Oven roasted pork loin with mustard, herbs, and honey

ASIAN BBQ PORK TENDERLOIN - Lunch: \$20 / Dinner: \$26

Char-grilled peppery garlic and sweet soy marinated tenderloin

ROASTED CAJUN PORK TENDERLOIN - Lunch: \$20 / Dinner: \$24

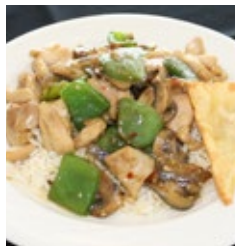
ROASTED PORK TENDERLOIN WITH CREAMY PEPPERCORN SAUCE -

Lunch: \$18 / 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



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

at Parkview Field

PLATED ENTREES

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)

Minimum 5 meals for dietary restrictions

VEGETARIAN OPTIONS

PORTABELLA RAVIOLI - Lunch: \$18 / Dinner: \$22

Portabella mushroom ravioli served with marinara

VEGETABLE LASAGNA - Lunch: \$18 / Dinner: \$22

Creamy meatless lasagna with carrots, spinach, broccoli, and a cheese blend

FETTUCCINE ALFREDO - Lunch: \$16 / Dinner: \$21

VEGETABLE RISOTTO - Lunch: \$18 / Dinner: \$21

Fresh grilled vegetables partnered with a creamy risotto

CHEESE MANICOTTI - Lunch: \$18 / Dinner: \$21

VEGAN OPTIONS

PINEAPPLE FRIED RICE - Lunch: \$16 / Dinner: \$19

Fried jasmine rice with sautéed mushrooms, sizzled onions, shredded carrots, roasted garlic, scallions, and pineapple chunks.

FRIED NOODLES - Lunch: \$18 / Dinner: \$22

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

TOFU & VEGETABLE STIR FRY - Lunch: \$18 / Dinner: \$22

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

TOMATO SPINACH PASTA - Lunch: \$20 / Dinner: \$22

Sauteed pasta, tomatoes, chick peas, and spinach, in an herbal light wine sauce

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

**CHICKEN TENDERS, MACARONI & CHEESE AND
APPLESAUCE** - \$12

HOT DOG, POTATO CHIPS AND APPLESauce - \$8

**HAMBURGER/CHEESEBURGER, FRENCH FRIES, AND
FRUIT BOWL** - \$9

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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 dressing packets

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

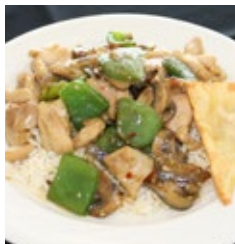
CHEESY GARLIC BREAD

BREADSTICKS

FRENCH PETIT ROLLS

ASSORTED ROLLS

Assortment of onion dill, French, and multigrain



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Events & Catering

at Parkview Field

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

NORMANDY BLEND

Broccoli, cauliflower, carrots, zucchini, and yellow squash

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

SUGAR SNAP PEAS WITH ROASTED JULIENNE RED ONIONS

BROCCOLI FLORETS

BUTTER FRIED CORN

STARCH SELECTIONS

Included with lunches and dinners

WILD RICE PILAF

STEAMED JASMINE RICE

FRIED RICE

TWICE-BAKED MASHED POTATOES

BAKED CHEESY POTATOES

GARLIC WHIPPED POTATOES

FIRE ROASTED SWEET POTATOES WITH MAPLE BUTTER

HERB ROASTED YUKON GOLD

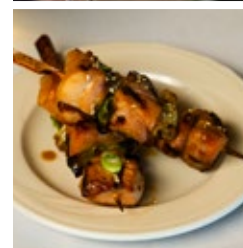
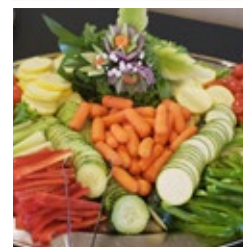
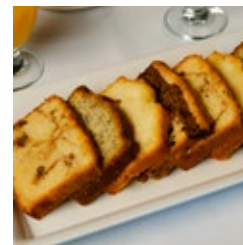
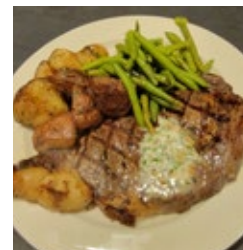
POTATOES

BAKED POTATO SERVED WITH BUTTER & SOUR CREAM

PARSLIED POTATOES

MUSHROOM & ASIAGO RISOTTO (+\$3 per person)

ROASTED VEGETABLE RISOTTO (+\$3 per person)



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Events & Catering

at Parkview Field

ASSORTED SWEETS AND SUCH

TURTLE CHEESECAKE - \$8.25

TIRAMISU - \$7.50

ULTIMATE CHOCOLATE CAKE - \$8.25

BROWNIE ROCKSLIDE - \$7.25

Topped with caramel, 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

REECE'S™ PEANUT BUTTER PIE - \$8.25

MISSISSIPPI MUD PIE - \$8.25

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

PECAN PIE - \$5

FRESH BAKED COOKIES - \$22/dz

FRESH BROWNIES - \$22/dz

HALF COOKIES AND HALF BROWNIES - \$22/dz

CHOCOLATE COVERED STRAWBERRIES - \$200 (100 pieces)

S'MORES STATION - \$400 (Serves 100)

Build your own s'mores over a burner, includes graham crackers, marshmallows, Reece's, and chocolate bar

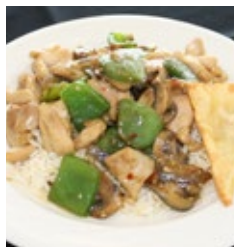
GLUTEN FREE DESSERTS

NEW YORK CHEESECAKE - \$8.25

FLOURLESS CHOCOLATE TORTE ICED
WITH CHOCOLATE GANACHE - \$5.50

FRUIT CRISP - \$60 (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

Fried Chicken Breast ^{GF}
Sliced Roast Beef with Au Jus ^{GF}
Roasted Garlic Whipped Potatoes
with Peppercorn Pan Gravy ^{GF}
Butter Fried Corn ^{GF}
Garden Salad Served with
Dressing Packets ^{GF}
Rolls and Butter
Peach Crisp ^{GF}

LUNCH: \$25 / DINNER: \$29

THE SMOKEHOUSE

Beef Brisket ^{GF}
Grilled Marinated Chicken Breast ^{GF}
Served with a Tuscan herbed seasoning
Herb Roasted Yukon Gold Potatoes ^{GF}
Honey Glazed Carrots ^{GF}
Garden Salad Served with
Dressing Packets ^{GF}
Rolls and Butter
Cookies & Brownies
LUNCH: \$28 / DINNER: \$30

VENETIAN

Italian Beef and Cheese Lasagna
Chicken Alfredo
*Sliced chicken breasts flame-broiled then
nested in fettuccine noodles with alfredo
sauce*
Sauteed Italian Vegetables ^{GF}
Caesar Salad
Breadsticks
Mediterranean Fruit Salad ^{GF}
*Seasonal berries, melons, & shredded
coconut tossed in sparkling prosecco*
Tiramisu
LUNCH: \$24 / DINNER: \$28

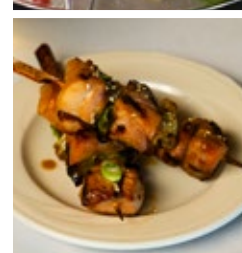
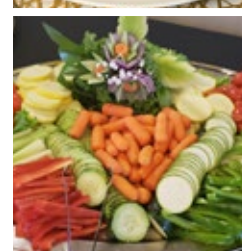
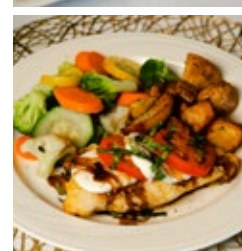
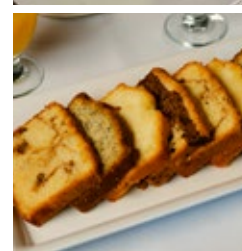
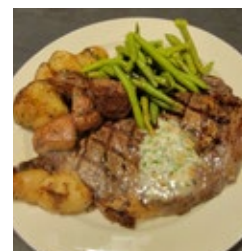
IN THE BAYOU

Roasted Cajun Chicken Breast ^{GF}
Southern Fried Fish with a Spicy
Red Pepper Remoulade
Fire Roasted Sweet Potatoes
with Maple Butter ^{GF}
Garden Salad served with
Dressing Packets ^{GF}
Roasted Vegetables ^{GF}
*Yellow squash, zucchini, onions, peppers,
cherry tomatoes*
Corn Bread
Apple Crisp ^{GF}
LUNCH: \$24 / DINNER: \$28

TASTE OF ASIA

Chicken Pot Stickers
Served with a sesame sauce
Orange Chicken
Pepper Steak ^{GF}
Pad Thai Noodles & Fried Rice ^{GF}
Asian Salad ^{GF}
*Chopped greens, red cabbage, green
onions, red peppers, mandarin oranges
and fried wontons. Served with an oriental
dressing*
Assorted Cookies
LUNCH: \$24 / 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)

MEDITERRANEAN

Moroccan Grilled Beef Steak ^{GF}
Lemon and Artichoke
Chicken Breasts ^{GF}
Brown Rice and Quinoa Pilaf ^{GF}
Balsamic Roasted Vegetables ^{GF}
Garden Salad Served with
Dressing Packets ^{GF}
Rolls and Butter
Apple Cobbler
LUNCH: \$24 / DINNER: \$26

MEXICAN FAVORITES

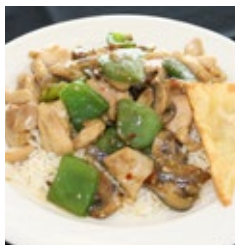
Tortilla Chips & Soft Taco Shells
Mango Pico de Gallo, Shredded
Lettuce, Salsa, Shredded Cheese,
Sour Cream, Jalapeños
Chicken Tacos ^{GF}
Beef Fajitas ^{GF}
Spicy Cilantro Lime Rice ^{GF}
Flame Roasted Sweet Corn ^{GF}
Assorted Cookies
LUNCH: \$22 / DINNER: \$24

HOMETOWN STANDARD

Grilled Marinated Chicken Breasts ^{GF}
Charred Flank Steak
with Bearnaise ^{GF}
Parslied New Potatoes ^{GF}
Normandy Blend ^{GF}
Garden Salad Served with
Dressing Packets ^{GF}
Rolls & Butter
Assorted Desserts
LUNCH: \$26 / DINNER: \$30

PRIME CUT

Roasted Pork Tenderloin with
Teriyaki Sauce ^{GF}
*Sliced seared pork tenderloin accompanied with
a traditional teriyaki glaze*
New York Strip ^{GF}
*Trimmed NY strip medallion cutlets seared in a
shallot butter sauce*
Steamed Vegetable Blend ^{GF}
*Broccoli, carrot, and cauliflower tossed with a
seasoned buttery glaze*
Asian Salad ^{GF}
*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: \$38



Events & Catering

at Parkview Field

THEMED BUFFETS

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

BALLPARK BUFFET

(50 person minimum)

Grilled Hamburgers

Hot Dogs

Pulled Chicken

Macaroni and Cheese

Maple Baked Beans with
Smoked Bacon

Fruit Salad

House Chips

Apple Crisp Dessert

LUNCH: \$22 / DINNER: \$25

THE SLUGGER

Hot Dogs

Hamburgers (American cheese, pickles,
red onion, lettuce & tomato)

Bratwursts with sauerkraut

Pretzel Loaf with Cheese Sauce

Potato Chips • *Regular or BBQ*

Fruit Salad

Pasta Salad

Cookies & Brownies

LUNCH: \$19 / DINNER: \$22

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

Assorted Cookies

LUNCH: \$22 / DINNER: \$25

Gluten-Free Wrap:

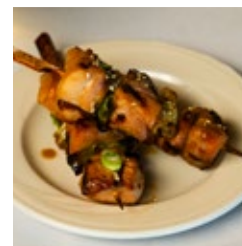
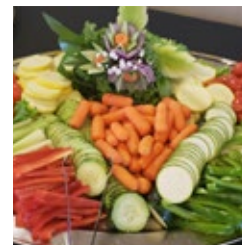
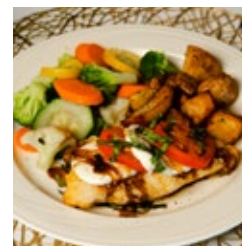
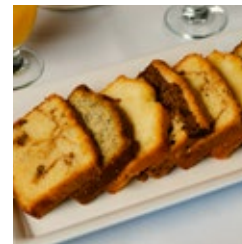
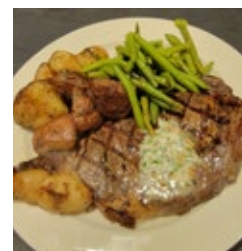
LUNCH: \$24 / DINNER: \$26

SOUP, SALAD, & SANDWICH COMBO

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

\$16/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: \$20 / DINNER: \$22

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: \$20 / DINNER: \$22

HORS D'OEUVRES & APPETIZER SPREADS

Minimum 50 guests.

Sausage Stuffed Mushroom Caps GF

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

Mozzarella, Tomato & Basil Skewers GF

J. Chapman Martini Salad GF
(Presented in a martini glass)

Salami Coronets with
Herbed Cream Cheese

Sweet & Spicy Meatballs

Grilled Chicken Yakitori

Crispy Battered Green Beans
with Bistro Sauce

Fried Cheese Ravioli
with Marinara Sauce

Pulled Pork Sliders GF

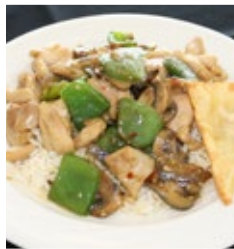
Assorted Plated Desserts

\$38/PERSON

(INCLUDING DESSERT)

\$34/PERSON

(WITHOUT DESSERT)



Events & Catering

at Parkview Field

BREAKFAST BUFFET OPTIONS

Minimum 25 guests

Served with butter, syrup, and jellies

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 ^{GF}
- Bacon / Sausage ^{GF}

Seasonal Fruit Display ^{GF}

Coffee & Orange Juice ^{GF}

COST: \$24

THE ALL-AMERICAN

Scrambled Eggs ^{GF}

Hash Brown Potatoes ^{GF}

Bacon ^{GF}

Biscuits & Sausage Gravy

Seasonal Fruit Display ^{GF}

Yogurt & Granola ^{GF}

Coffee & Orange Juice ^{GF}

COST: \$22

BALLPARK BUFFET

Scrambled Eggs with Tomatoes, Peppers, Onions, and Cotija Cheese, served with Salsa ^{GF}

Assorted Pastries & Muffins

Vanilla Yogurt & Granola ^{GF}

Seasonal Fruit Display ^{GF}

Coffee & Orange Juice ^{GF}

COST: \$20

JOHNNY TINCAPS BREAKFAST

Scrambled Eggs with Cheese ^{GF}

Hash Brown Potatoes ^{GF}

Bacon or Sausage ^{GF}

Breakfast Bread

Coffee & Orange Juice ^{GF}

COST: \$20

CONTINENTAL BREAKFAST

Seasonal Fruit Display ^{GF}

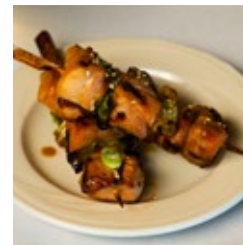
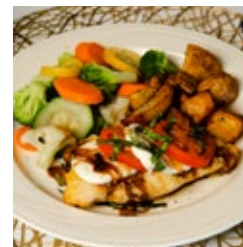
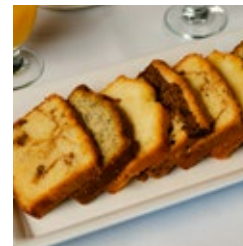
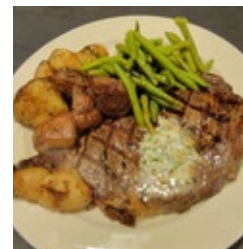
Assorted Breakfast Breads

Coffee & Orange Juice ^{GF}

COST: \$16

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

BREAKFAST SANDWICH - \$7 each

English muffin with sausage, egg, and cheese

ASSORTED BREAKFAST BREADS - \$25/dozen

ASSORTED BAGELS WITH CREAM CHEESE - \$22/dozen

CINNAMON ROLLS - \$22/dozen

ASSORTED DONUTS - \$20/dozen

DONUT HOLES - \$9/25 pieces • \$15/50 pieces

ASSORTED MUFFINS - \$22/dozen

Blueberry Gluten Free muffins available - \$2.75 each

BAKED PASTRIES - \$22/dozen

MINI QUICHE - \$240/100 pieces

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

BUTTERMILK PANCAKES - \$20/dozen

WAFFLES - \$35/dozen

SEASONAL FRUIT DISPLAY - \$120 (serves 25)

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

ASSORTED YOGURT CUPS - \$4 each

BEVERAGES

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

HOT CHOCOLATE - \$20/gallon

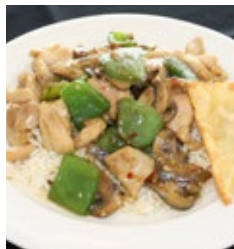
COFFEE - \$20/gallon

MIMOSA BAR - \$40/bottle

Champagne, orange juice, pineapple juice, and cranberry juice

BLOODY MARY BAR - \$10/drink

Vodka, bloody Mary mix, Cholula hot sauce, dill pickle spear, green olives, celery stalk, salt & pepper



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Events & Catering

at Parkview Field

PARKVIEW FIELD ALL-INCLUSIVE PACKAGE

• \$50 PER PERSON • \$35 PER CHILD (UNDER 21 YEARS OLD)
(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 **2-hour 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

Cookies

LATE NIGHT

Popcorn bowl

PARKVIEW FIELD BAR 4-hour hosted bar

Draft beer

Bud Light, Coors Light, Miller Lite

House Wine

Cabernet, Chardonnay, Moscato

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 \$1,000

Sunday-Friday \$900

Half Lounge (Max: 100 guests)

Friday-Sunday \$800

Monday-Thursday \$600

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, includes A/V setup

LUXURY SUITE \$100/suite

Seats up to 10 guests

PARKVIEW FIELD CONCOURSE

Full Concourse w/ Tables & Chairs \$5,000

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

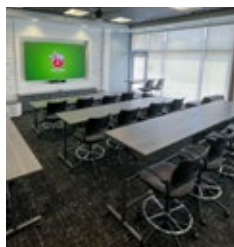
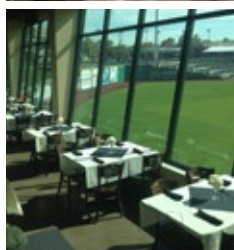
Reception Style (seats 220-400) \$1,500

CENTERFIELD AMPHITHEATER \$500

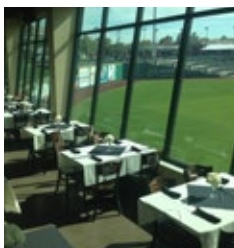
SOUTH GATE PLAZA \$500

ON-FIELD USE Call for Rates

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	\$100/bartender
POLICE OFFICER	\$65/hour
<i>Four hour minimum</i>	
SECURITY	\$45/hour
<i>Four-hour minimum</i>	
FIRST AID	\$35/hour
USHER	\$17/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

Max. 6 guests • Sample selected food

One-on-one with Parkview Field staff

TECHNOLOGY

SUITE LEVEL LOUNGE TELEVISIONS (9)

- Up to 75 Image Slideshow \$500
- Up to 50 Image Slideshow \$350
- Up to 30 Image Slideshow \$250
- Single Logo Loop Display \$100

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

PROJECTOR	\$100
PROJECTOR SCREEN	\$55
WIRELESS MICROPHONE	\$50
LAPTOP COMPUTER	\$100
<i>Adaptors/Converter options available: \$10 each</i>	

IPOD MUSIC \$50
Including Spotify playlist and use of the in-house speakers

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

automated loop, 30 max

LIVE STREAMING \$150

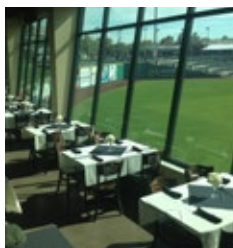
RECORDING OF EVENT \$250

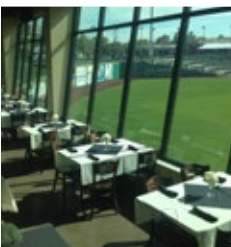
Download link will be provided after the event

STAFF TO OPERATE SLIDES/AUDIO \$750

Only if available upon request

** 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

Five 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

TINCAPS CORNHOLE SET \$25

POPCORN CART \$100

Includes unlimited popcorn, bags, and staff

CUPCAKE STAND \$15

PODIUM \$50

EASELS \$10/easel

EASELS WITH PAPER & MARKERS \$20/easel

DRY ERASE BOARD & MARKERS \$20

ROPE & STANCHION \$10 each

Available in 7-ft. sections

PIPE & DRAPE \$20 each

Available in 10-ft. sections; white or black drapes available

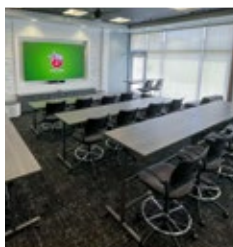
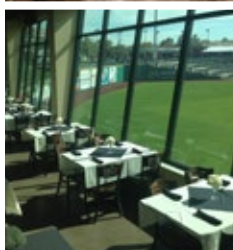
RISER (4'x8') \$25

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

