



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!

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

Events & Catering

at Parkview Field

BEVERAGE SELECTIONS

PACKAGED BEER

Premium - \$8

Angry Orchard

Bell's Oberon (seasonal)

Bell's Two-Hearted

Blue Moon Belgian White

Corona Extra

Leinenkugel's Summer Shandy
(seasonal)

Mad Anthony Seasonal

Sierra Nevada

Sun King Sun Light

White Claw Black Cherry

White Claw Mango

Domestic - \$7

Bud Light

Budweiser

Coors Light

Michelob Ultra

Miller Lite

Yuengling Lager

Yuengling Flight

DRAFT BEER

Premium - \$9

Bell's Two-Hearted Ale

Blue Moon Belgian White

Leinenkugel's Summer Shandy
(seasonal)

Mad Anthony Summer Daze
(seasonal)

Modello Especial

Sierra Nevada Hazy

Domestic - \$8

Budweiser

Bud Light

Coors Light

Michelob Ultra

Miller Lite

Yuengling Lager

Yuengling Flight

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

SPECIALTY DRINKS

Two-Ee's Wine Slushy - \$9

\$55 per batch (10 drinks)

TOASTS

Champagne - \$30/bottle

Sparkling Apple Juice - \$15/bottle

\$9 per glass • \$35 per bottle

Black Oak Cabernet Sauvignon

Black Oak Chardonnay

Black Oak Pinot Grigio

La Maranzana Moscato



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



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

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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

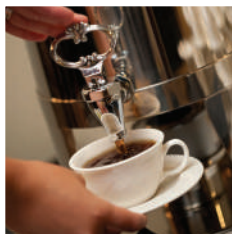
Marinated and grilled chicken along with tomatoes, zucchini and peppers

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

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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

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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 - \$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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PLATED ENTREES

Minimum 25 guests

Entrees include a choice of a cup of soup or a salad, vegetable, starch, rolls and butter. Includes iced tea and water (Lemonade available as a substitute)

FOWL

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

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

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

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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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Events & Catering

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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



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



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)



Events & Catering

at Parkview Field

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



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Events & Catering

at Parkview Field

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

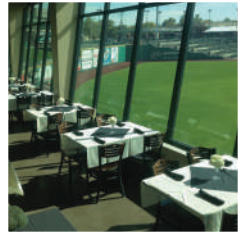
Full Concourse (1/3 mile around) \$3,000

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

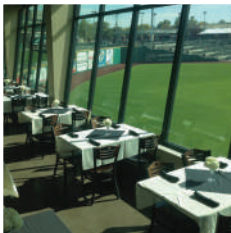
CENTERFIELD AMPHITHEATER \$500

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

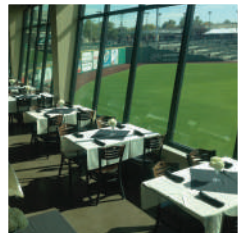
LIVE VIDEO COVERAGE

- 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)

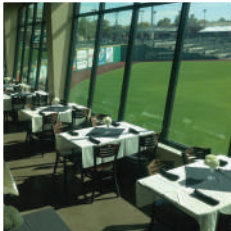
SAME LOGO ON BOTH HALVES \$300
Single stationary image

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

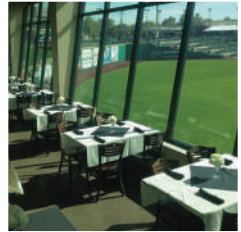
** A late fee of \$100 is applied if content is not provided at least 5 days prior to event date.*



Parkview Field Pricing

PARKVIEW FIELD "EXTRAS"

BATTING CAGES & SPEED PITCH	\$80/hour
INFLATABLE GAMES	\$50 per inflatable/hour
<i>Four inflatables available</i>	
25-FT. ROCK WALL	\$75/hour
BEHIND-THE-SCENES BALLPARK TOUR	\$50
FIREWORKS	\$3,000
<i>5-7 minute show; Fireworks Clean-Up Fee: \$300</i>	
MASCOT APPEARANCE	\$75/hour
POPCORN CART	\$100
<i>Includes unlimited popcorn, bags, and staff</i>	
CUPCAKE STAND	\$15
TENT (20'x10') WITH SIDES	\$100
PODIUM	\$50
EASELS	\$10/easel
<i>(six available)</i>	
EASELS WITH PAPER & MARKERS	\$20/easel
DRY ERASE BOARD	\$20
ROPE & STANCHION	\$10 each
<i>Available in 7-ft. sections</i>	
PIPE & DRAPE	\$20 each
<i>Available in 10-ft. sections; white or black drapes available</i>	
RISER (4'x8')	\$25
UPLIGHTING	\$20 each
<i>Six lights available</i>	
OUTDOOR HEAT LAMPS	\$50 each
<i>Six lamps available</i>	





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

