



MENU

Catering & Private Events





A warm Las Vegas

WELCOME

WELCOME to Las Vegas Ballpark! We look forward to creating the most memorable experience for you and your guests. Whether you are looking to host a team building breakfast or fine-dining experience—we've got

you covered! Professional Sports Catering has been executing events across the country for over ten years and specializes in the ballpark setting. Our caliber of food and beverage is sure to enhance your special event.

Howard Hughes





Your Chef GARRY DELUCIA

Chef Garry joins us from T-Mobile Arena, which he also opened as Executive Chef. Prior to T-Mobile Arena, Garry served as the Executive Sous Chef at the Las Vegas Motor Speedway. Chef Garry has been engrained in the Las Vegas Sports and Entertainment scene for years, executing numerous high profile events including the Stanley Cup Finals, Mayweather v McGregor boxing, and NASCAR races as well as large scale catered functions for groups like Microsoft, IBM and Cisco.

Chef Garry is thrilled to be opening the Las Vegas Ballpark, putting his culinary creativity to work by introducing new food and flavors to the Las Vegas baseball community.

For a first-hand look, follow Chef Garry on Instagram and Twitter @chefg_lasvegas

“BATTER UP” BREAKFAST EXPERIENCE

Freshly baked breakfast pastries, Farmer’s Market seasonal fruits and berries, a variety of fresh juices, freshly brewed coffee and hot tea will get your guests warmed up for the day!



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18.00 PER GUEST

Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, premium pastries, and top notch savory and sweet sides.

Served for a minimum of 25 guests.

MORNING BREAK

Assorted whole seasonal fruit, individually wrapped granola bars, Greek fruit yogurts and mixed dried fruits.

15.00 PER GUEST

BREAKFAST SANDWICHES

Egg, Smoked Ham, Swiss Cheese on an English Muffin

Egg, Bacon, Cheddar Cheese on a Buttery Croissant

Vegetarian Burrito: Egg, Breakfast Potatoes, Peppers and Onions, Cheddar Cheese in a Flour Tortilla

7.50 EACH

EGGS, YOGURTS, CEREALS, AND BREAKFAST MEATS

Scrambled Eggs

French Toast Casserole

Breakfast Potatoes with Onions and Peppers

Hot Oatmeal, Fresh Berries, Almonds, and Brown Sugar

Assorted Fruit-Flavored Yogurt

Pork Sausage Patties

Crispy Bacon

Turkey Sausage Links

CHOOSE THREE 15.00

+7.50 per guest for each additional choice

ALL DAY BREAKS

Savory, sweet, and everything in between-craft the perfect snack break with a completely customized menu built around the array of items below.



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PLATTERS

Freshly Baked Cookies by the dozen **48.00**

Brownies by the dozen **48.00**

Breakfast Pastries by the dozen **48.00**

2 HOUR SERVICE TIME

Jumbo Soft Pretzels **75.00 dozen**

Seasonal Sliced Fresh Fruit **13.00 pp**

Tortilla Chips and Salsa **8.00 pp**

Potato Chips & French Onion Dip **8.00 pp**

Individual Yogurts **75.00 dozen**

GRAB & GO PACKAGED

per dozen

Clif Energy Bars **83.00**

Assorted Bagged Chips **39.00**

Assorted Granola Bars **39.00**

Market Whole Fruit **63.00**

Individual Bags of Peanuts **39.00**

Individual Bags of Trail Mix **51.00**

Individual Bags of Pretzels **39.00**

Individual Bags of Cracker Jacks **39.00**

BULK

per pound

Mixed Nuts **25.00**

Salted Peanuts **20.00**

Honey Roasted Peanuts **21.00**

Mini Pretzel Sticks **20.00**

Pub Snack Mix **22.00**

Trail Mix **20.00**

CHEF'S BEST BOX LUNCHES

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches, crisp farm-fresh salads, crunchy sides, and sweet treats.



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25.00 PER BOX

GOURMET SANDWICHES

choose three

Roast Beef and Cheddar Sandwich

Deli roast beef with sharp cheddar cheese, romaine lettuce, sliced tomato, and horseradish mayo on Ciabatta

Roasted Turkey and Provolone Croissant

Roast turkey, Provolone cheese, romaine lettuce, cranberry relish mayo on a croissant

Ham and Swiss on Rye

Ham, Swiss cheese, romaine lettuce, sliced tomato, spicy pickle, and Dijon aioli on Artisan Rye

Albacore Tuna Salad Sandwich

Albacore tuna salad, pepper relish, watercress, and sliced cucumber on Artisan multigrain bread

Grilled Vegetable & Portobello Mushroom Wrap

Grilled zucchini, yellow squash, onion, and pepper mix with roasted Portobello mushroom, romaine lettuce, roasted red tomato, and hummus in a spinach tortilla.

SIDES

included in all boxes

Bag of Kettle-Style Chips

House Made Pasta Salad

Fresh Fruit

Fresh Baked Cookie

PLATED MEALS

Our freshly prepared entrées are hand-crafted and served with signature rolls and butter. Round out your entree option with gourmet salads and desserts.



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75.00 PER PERSON

ENTRÉES

Braised Beef Short Ribs

with garlic parmesan polenta, seasonal vegetables and cabernet reduction

Lemon and Herb Chicken Breast

with mashed potatoes, grilled broccolini and lemon garlic sauce

Grilled Wild Salmon

with braised lentils, green beans and Romesco sauce

New York Strip Steak

with garlic mashed potatoes, seasonal vegetables and red wine shallot butter

Vegetable Stuffed Ravioli

in roasted red pepper sauce

SALAD

Iceberg Wedge

served with grape tomatoes, red onions, blue cheese and crisp bacon with a creamy blue cheese dressing

Mixed Field Greens Salad

grape tomatoes, red onion, cucumbers with balsamic vinaigrette dressing

Caesar Salad

crisp romaine, Parmesan and garlic crumble with creamy Caesar dressing

Grape Tomato and Bocconcini

mozzarella salad, with baby arugula and pesto vinaigrette

DESSERTS

New York-Style Cheesecake
with Fresh Berries

Tiramisu Cake

Crème Brûlée

Chocolate Mousse Cake

Key Lime Tart

SMALL BITES

Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.



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Individually priced per piece. Minimum 25.

HORS D'OEUVRES

Chicken

Chicken teriyaki brochette with hot honey dip **8.00 each**

Buffalo chicken spring rolls with blue cheese dipping sauce **8.00 each**

Beef

Beef wellington bites with horseradish cream **8.00 each**

Beef taquito served with avocado cream **7.00 each**

Mini reuben on a pretzel roll with house-made 1000 island sauce **8.00 each**

Tavern style mini cheeseburger with our secret sauce **7.00 each**

Beef tenderloin crostini, filet mignon, whipped peppered goat cheese, chimichurri pesto, tobacco onion straws **9.00 each**

Seafood

Signature crab cakes served with lemon aioli **10.00 each**

Coconut shrimp satay served with mango chutney, sweet chili sauce **9.00 each**

Classic fisherman's shrimp shooter with lemon and cocktail sauce **9.00 each**

California rolls served with sweet soy and wasabi **7.00 each**

Shrimp spring rolls served with Thai dipping sauce **8.00 each**

Vegetable

Vegetable samosa served with cilantro mint aioli **7.00 each**

Caribbean callaloo empanada served with avocado cream **8.00 each**

Impossible veggie burger topped with chipotle lime aioli on a brioche bun **9.00 each**

Caprese shooter, fresh mozzarella, basil, cucumber, melon, tomato, white balsamic reduction and e.v.o.o. **10.00 each**

Thai vegetable spring rolls served with Thai dipping sauce **7.00 each**

Fresh fruit skewer served with Tajin spice **7.00 each**

RECEPTION STATIONS



RECEPTION STATIONS

BUILD YOUR OWN NACHO AND SALSA BAR

Zesty beef chili, nacho cheese sauce, crispy corn tortilla chips, house made salsa roja, and salsa verde. Served with sour cream, sliced jalapeños, and signature hot sauces

14.00 PP

ARTISANAL ANTIPASTI BOARD

Imported cured meats, cheeses, roasted peppers, and marinated olives. Served with a selection of crackers and crostini

19.00 PP

CHEESE DISPLAY

Chef's selection of local and imported cheeses, served with honey, assorted chutney, and artisan crackers

15.00 PP

MEAT AND CHEESE DISPLAY

Hard salami, Vienna smoked sausage beef sticks, house made beer cheese spread, smoked almond bacon dip, marinated mozzarella, olives and lavosh

15.00 PP

FRESH AND SEASONAL FRUIT DISPLAY

An elaborate display of seasonal local and tropical fresh fruits and berries. Served with orange yogurt dip

13.00 PP

GARDEN FRESH VEGETABLE BASKET

Chef's colorful selection of the freshest market vegetables. Served with buttermilk ranch, and spicy hummus dips

14.00 PP

BRUSCHETTA D'ITALIA

A Build-Your-Own experience with crispy bruschetta and a variety of toppings including:

Tomato Basil with Parmesan and Extra Virgin Olive Oil
Kalamata Olive Tapenade with Goat Cheese
Roasted Wild Mushroom with Gorgonzola cheese

16.00 PP

GOURMET FOCACCIA DISPLAY

A fun assortment of Artisan grilled Focaccia bread with a selection of toppings including:

Roma Tomatoes, Basil, Fresh Mozzarella
Shaved Salami, Arugula, and Provolone Cheese
Pulled Chicken, Basil Pesto, and Four Cheeses

15.00 PP

WORLDWIDE WING TABLE

Choose from a variety of classic and exotic flavors, served with a variety of dipping sauces and crisp vegetables served on the side. Choose 3 flavors

Classic Buffalo
Garlic Parmesan
Levy's Signature BBQ
Atomic – We dare you!
Spicy Korean BBQ

15.00 PP 3 WINGS PP

each additional wing 3.00 PP

BROWNIE SUNDAE BAR

Build your own, featuring our signature triple chocolate chunk brownie and blondie bars. Served warm with vanilla bean ice cream, chocolate and caramel sauce, toasted peanuts, fresh whipped cream, cherries and assorted toppings

15.00 PP

BUILD YOUR OWN SLIDER BAR

Mini burgers to meet your guests' various cravings!

Served with brioche buns, mini beef burgers, assorted sliced cheese, bacon onion jam, lettuce, tomato, fresh onion, pickled red onion, pickles and traditional condiments

7.00 PER BURGER

(minimum 50)

CARVING STATIONS

A fun way to enhance a menu selection, or offer as a reception station.



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A fun way to enhance a menu selection, or offer as a reception station.

All served with Artisan rolls.

Individually priced per person. Minimum 25.

Required chef attendance fees of 175.00 for 2 hours

CARVED WHOLE PRIME RIB

Served with peppercorn sauce and horseradish cream

22.00 PP

TEXAS-STYLE SMOKED BRISKET

Served with our signature barbecue sauce

15.00 PP

GARLIC ROASTED BEEF STRIP LOIN

Served with horseradish cream, grain mustard and bacon-onion jam

20.00 PP

SMOKED TURKEY BREAST

Served with cranberry chutney and pan gravy

15.00 PP

HICKORY SMOKED PORK BELLY

served with lettuce, tomatoes and chipotle mayo

15.00 PP

CHEF'S TABLES



DESIGN-YOUR-OWN

Create a unique menu for your private event! Our customizable menu allows you to select the best menu to fit your taste.

2 ENTREES 38.00 PP | 3 ENTREES 45.00 PP

ENTREES

Smoked barbecue beef brisket with bourbon barbecue glaze

Rosemary garlic grilled chicken with rosemary garlic au' jus

Barbecue pulled pork with mini rolls and chipotle barbecue sauce

Honey grilled barbecue chicken breast with honey barbecue glaze

Smoked barbecue spare ribs with sweet and spicy barbecue sauce

Country style pot roast with onions, celery, and carrots

Classic fried chicken fried to perfection

Grilled hamburgers with grilled onions and traditional condiments

All beef hot dogs steamed in beer and onions

V Vegetarian pasta primavera with seasonal vegetables in tomato sauce

V Meatless shepherd's pie mixture of rice, beans, and vegetables topped with mashed potatoes

SALADS

choose two

Garden salad with mixed greens and vegetables with ranch and balsamic vinaigrette dressings

Caesar salad with crisp romaine with garlic crouton crumble and creamy caesar dressing

Grilled vegetable pasta salad with herb vinaigrette

Chopped wedge salad with iceberg lettuce, tomatoes, crumbled blue cheese, and red onions with ranch and balsamic vinaigrette dressings

Country potato salad with crisp bacon and cheddar cheese

Jalapeño coleslaw with sweet and sour jalapeño dressing

Blt salad with romaine lettuce, cheddar cheese, and tomatoes with ranch and balsamic vinaigrette dressings

SIDES

choose two

Three-cheese mac and cheese with cavatappi pasta in a creamy sauce made from three cheeses

Loaded mashed potatoes with bacon and cheddar cheese

Baked beans with molasses, bacon, sweet onion and barbecue sauce

Southern-style green beans with red onions and tomatoes

SOUTH OF THE BORDER

Grilled chicken fajitas with peppers and onions

Beef taco meat with tomatoes and onions served with flour tortillas, sliced jalapeños, cheddar cheese, sour cream, diced onions, shredded lettuce, and red salsa

Tortilla salad with mixed greens, tomatoes, beans, roasted corn, and crispy tortillas with cilantro-ranch dressing

Spanish rice with tomatoes, onions, peppers, and cilantro

Ranchero beans with garlic and tomatoes

Zucchini and yellow squash sauté

Mexican wedding cookies and salted dulce de leche brownies

35.00 PP

SALAD SAMPLER

Mixed berry salad with candied almonds, goat cheese, field greens and romaine blend with honey citrus vinaigrette

Panzanella salad with cucumbers, tomatoes, olives, capers, red onions, pepperoncini, grilled bread with red wine vinaigrette

Chopped vegetable salad with romaine and spinach, olives, artichokes, gorgonzola with red wine vinaigrette

Classic caesar salad with romaine, shaved parmesan, garlic croutons with creamy caesar dressing

BLT salad with romaine, cheddar, tomatoes, house-made croutons and with buttermilk dressing

39.00 PP

SMOKEHOUSE FAVORITES

Smoked barbecue beef brisket with Levy's own barbecue sauce

Barbecue pulled pork with chipotle barbecue sauce

Smoked barbecue chicken salad with mixed greens, tomatoes, onions, grilled corn and bbq grilled chicken breast with ranch and barbecue ranch dressings

Pasta salad with bacon and cheddar cheese

Sweet & sour coleslaw – with jalapeño dressing

Assorted rolls

Assorted cookies and brownies

39.00 PP

"DO IT YOURSELF" SANDWICH TABLE

Selection of fresh deli meats including roast beef, roasted turkey, and honey ham

Assorted sliced cheeses

Sliced tomatoes, onions, and pickle chips

Freshly baked mini rolls and sliced bread

Mixed green salad with ranch and balsamic vinaigrette dressings

Kettle-style potato chips

Fresh fruit salad with agave

Assorted cookies and brownies

30.00 PP

BAR SELECTIONS

Any alcohol service requires 1 bartender per 75 guests at \$175/bartender.



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Any alcohol service requires 1 bartender per 75 guests at \$175/bartender.

Beverages are billed on consumption unless otherwise noted.

HOSTED LUXURY BAR

COCKTAILS

Featuring Tito's, Absolut, Hendrick's, Herradura Silver, Jameson, Gentlemen Jack, Jack Daniel's Single Barrel, Basil Hayden, Knob Creek Rye, Mount Gay Eclipse, Sailor Jerry Spiced Rum, Glenfiddich 12yr, Hennessy VS
14.00 per drink

WINE BY THE GLASS

Sonoma Cutrer Chardonnay
Loveblock Sauvignon Blanc
Smith & Perry Pinot Noir
Robert Hall Cabernet Sauvignon
14.00 per glass

SPARKLING

Stellina di Notte Prosecco *14.00 per glass*

PREMIUM BEER

Blue Moon, Dos Equis Lager, Modelo Especial, Stella Artois, Tenaya Creek 702 Pale Ale, Sierra Nevada Pale Ale, Shiner Bock
9.00 per drink

DOMESTIC BEER

Bud Light, Michelob Ultra, Coors Light
9.00 per drink

NON-ALCOHOLIC DRINKS

Aquafina Bottled Water *4.00 each*
LIFEWTR Purified PS Balanced Water *6.00 each*
Pepsi, Diet Pepsi, Mist Twist, Mt. Dew *5.00 each*
Juices *5.00 each*

HOSTED PREMIUM BAR

COCKTAILS

Featuring Smirnoff, Beefeater, El Jimador Blanco, Jack Daniel's, Jack Daniel's TN Honey, Bacardi Superior, Bacardi Oakheart, Courvoisier VS
10.00 per drink

WINE BY THE GLASS

Hogue Cellars Chardonnay
J. Lohr Flume Crossing Sauvignon Blanc
Hogue Cellars Cabernet Sauvignon Blanc
J. Lohr Falcon's Perch Pinot Noir
14.00 per glass

SPARKLING

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PACKAGE BAR SERVICE

All package bar services include domestic and imported beer, wines by the glass, soft drinks and bottled water.

Priced per person. Minimum 25 guests.

	2 HOURS	3 HOURS	4 HOURS
LUXURY BRANDS	<i>32.00 pp</i>	<i>44.00 pp</i>	<i>51.00 pp</i>
PREMIUM BRANDS	<i>38.00 pp</i>	<i>48.00 pp</i>	<i>55.00 pp</i>
BEER & WINE	<i>25.00pp</i>	<i>29.00 pp</i>	<i>32.00 pp</i>

BAR SELECTIONS

continued



BAR SELECTIONS

wine served by the bottle

WHITE WINE

BUBBLY

Stellina di Notte Prosecco, Italy **45.00**

La Grand Courtage Brut, France **65.00**

Chandon Brut, California **80.00**

Veuve Clicquot 'Yellow Label' Brut,
France **175.00**

PINOT GRIGIO

Little Black Dress Pinot Grigio,
California **40.00**

Ecco Domani Pinot Grigio, Italy **60.00**

SAUVIGNON BLANC

Markham Sauvignon Blanc, Napa Valley,
California **50.00**

Kim Crawford Sauvignon Blanc,
Marlborough, New Zealand **55.00**

CHARDONNAY

Greystone Chardonnay, California **40.00**

LaCrema Chardonnay, Monterey,
California **45.00**

Kendall-Jackson 'Vitner's Reserve'
Chardonnay, California **60.00**

Sonoma-Cutrer Chardonnay, Sonoma Coast,
California **70.00**

Stag's Leap Wine Cellars Karia Chardonnay,
California **85.00**

ROSÉ

Kim Crawford Rosé, Hawkes Bay,
New Zealand **50.00**

Darkhorse Rose, California **50.00**

M. Chapoutier Belleruche Rosé
(Côtes du Rhône), Rhone, France **65.00**

INTERESTING WHITES

Seven Daughters Moscato, California **40.00**

Chateau St. Michelle Riesling, Washington
State **50.00**

RED WINE

PINOT NOIR

Mark West Pinot Noir, California **50.00**

14 Hands Merlot, Washington State **50.00**

Estancia 'Pinnacles Ranches' Monterey,
Pinot Noir, California **60.00**

Meiomi Pinot Noir, California **65.00**

MERLOT

14 Hands Merlot, Washington State **50.00**

CABERNET SAUVIGNON

Columbia Crest 'Grand Estates' Cabernet
Sauvignon, Columbia Valley, Washington
45.00

Louis Martini Cabernet Sauvignon, Sonoma,
California **55.00**

Simi Cabernet Sauvignon, Alexander Valley,
California **60.00**

Chimney Rock Cabernet Sauvignon, Napa
Valley, California **100.00**

INTERESTING REDS

Jacobs Creek Classic Shiraz, Southeastern
Australia **50.00**

The Federalist Honest Red Blend, California
50.00

Dreaming Tree 'Crush' Red Blend,
California **50.00**

Alamos Malbec, Argentina **55.00**

Cline Cellars 'Ancient Vine' Zinfandel **60.00**

19 Crimes Red Blend, Australia **60.00**

NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services based on your group from the options below.



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ALL NATURAL FRUIT WATERS

Strawberry Jalapeño

Cucumber Lemon

Minted Watermelon

55.00 per gallon

COFFEE AND TEA

Fresh brewed coffee and an assortment of hot and flavored teas

65.00 per gallon, per selection

HOT CHOCOLATE

A candy bar in a cup!

65.00 per gallon

COLD COFFEE

Starbucks Doubleshot Espresso 6.5 oz

Starbucks Bottled Cold Brew, Black Unsweetened 11 oz

Starbucks Bottled Cold Brew, Cocoa and Honey with Cream 11 oz

7.00 per bottle

BOTTLED TEAS

Pure Leaf Iced Tea Lemon

Pure Leaf Sweet Tea

Pure Leaf Unsweetened Tea

6.00 per bottle

ASSORTED SOFT DRINKS 20 OZ

Pepsi, Diet Pepsi, Mist Twist, Mt. Dew

5.00 per bottle

BOTTLE WATER

Aquafina Bottled Water 20 oz *4.00 per bottle*

JUICES

Cranberry, Grapefruit, Orange, Tomato

5.00 per bottle



HOURS OF OPERATION

To request a proposal, please contact:

Nicole McConaha, Premium Manager

P | 702.939.7173

E | nmcconaha@prosportscatering.com

ORDERING FOOD AND BEVERAGE

To ensure the highest level of quality, presentation and service, we ask that you contact our Catering department at least fourteen (14) days prior to your event. All food and beverage selections must be confirmed seven (7) business days prior to the event date with payment in full. Additional fees will apply to orders placed after 7 days prior to event. All orders are for a minimum of 25 guests.

As Professional Sports Catering is the exclusive catering partner for the Las Vegas Ballpark, no outside food or beverage products are allowed.

For orders placed or altered within forty-eight (48) hours of the event date, a 20% surcharge will be applied to cover the additional labor expenses and food charges. Food items will be subject to availability.

Final guaranteed guest counts are due no later than three (3) business days prior to the event day. In some cases, more advanced notice will be required due to menu complexity, holidays, deliveries, or other constraints. All functions will be billed based on the guarantee or the actual attendance, whichever is greater. The culinary team will prepare all items based on the guarantee number.

Increases in guarantees received within 48 business hours prior to the event shall incur a 10% price increase. Increases in guarantees received the day of the event shall incur a 15% price increase. Professional Sports Catering reserves the right to substitute any menu items necessary to satisfy these changes in guarantees and will make every attempt possible to accommodate our guests.

Professional Sports Catering will bill based on the original guarantee for any decreases in guarantees over 3% received within 72 business hours of the event.

SERVICE TIMES

In accordance with the Nevada Health Department, all food and beverage is limited to a two (2) hour serve time. Food or beverage service extending beyond the two (2) hours is subject to a 20% surcharge plus additional labor expenses. Please refer to your specific Banquet Event Order for exact timing.

SPECIALIZED ITEMS

Professional Sports Catering will endeavor to fulfill special menu requests, including kosher, vegetarian and vegan meals whenever possible. We appreciate at least seven (7) working days' notice for special requests.

RENTALS

All food & beverage prices are inclusive of white or black linens, disposable or chinaware. Specialty linens are available for rent starting at \$25 each. Please speak with your PSC Catering Representative for more details.

ASSESSED CHARGES

Please note that all food and beverage items are subject to a 20% administrative fee, plus 8.375% Nevada sales tax. While all food and beverage orders for the Las Vegas Ballpark include a 20% administrative fee, it does not go directly to the Service Attendant.

This fee is a standard industry fee that's intended to offset back-of house expenses and/or any other surcharges associated with the event or function. Administrative Fee is not, nor is it intended to be, a service charge, tip or gratuity, for wait staff, service employees or service bartenders.

If you would like to reward your Service Attendant for exemplary service, a gratuity may be added at your request. Please speak with a PSC Catering Manager for further clarification.

