



LONG ISLAND DUCKS

AT FAIRFIELD PROPERTIES BALLPARK

SUITE MENU 2023



GREAT SOUTH BAY
HOSPITALITY.

WELCOME!



Welcome to the 2023 season. It's going to be a fantastic year for entertaining at Fairfield Properties Ballpark!

We are thrilled to welcome you, delight your guests, and thank you for your support of The Long Island Ducks. Undoubtedly, there will be many special moments throughout the year, and we are dedicated to ensuring our catering services add to your unforgettable memories of this LI Ducks' season, enjoyed together with family, friends and colleagues.

From traditional fan-favorite foods, to on-trend locally sourced regional specialties, everything we prepare is meant to create and enrich the time you spend together with your guests. We believe in the power of hospitality to help people connect in meaningful ways, and our mission is simple: To help deliver and enhance guest satisfaction.

In keeping with our commitment to your satisfaction, we are honored to host your event and we welcome special requests.

Please let us know how we may help create special dishes that are perfect for your celebration. Our contact information is listed below for your convenience. Please call!

Here's to great times at Fairfield Properties Ballpark. Welcome and thanks for joining us!

Cheers!

Great South Bay Hospitality Catering
Fairfield Properties Ballpark
O 631-940-3825 ext. 159
F 631-940-3800
kathy@gsbhospitality.com



GREAT SOUTH BAY
HOSPITALITY™





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SERVICE DIRECTORY / PLACE YOUR PRE-ORDER



Suite Catering is available during the Ducks season from 10:00am to 4:00pm, Monday through Friday, to assist with your food and beverage needs.

Please contact us by 4:00pm, 2 days prior to your game to place your order in advance.

By Phone

631-940-3825, ext.159

By Email

kathy@gsbhospitality.com



Gluten Free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Great South Bay Hospitality does not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.



OUR COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.



Our suite menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, grilled chicken, fresh vegetables, hummus and carved-to-order roasted turkey, and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options. Lean proteins and whole grains are available, as are water and unsweetened beverages.

We look forward to serving you!





THE FINE PRINT

Game Day Suite Hours of Operation

The suites are open for guest arrival one hour prior to game time.

Delivery

We strive to deliver your order to your suite with premium freshness and with highest quality. Some items may be delivered after you or your guests arrive to ensure freshness. If you have a specific delivery time, we are happy to accommodate your request. Please call Great South Bay Hospitality at 631-940-3825, ext. 159 to make delivery arrangements. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

Special Orders

In addition to this Suite Menu, the Executive Chef and his team will be pleased to create a special menu for you. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered two (2) business days prior to your event. Great South Bay Hospitality has eliminated the use of trans fat in all food service offerings.

Payment Information

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, Discover Card or Cash. When placing your order, please provide us with the name of the person(s) who have authority to place additional Game Day orders and who have signing authority. A 20% service charge and all applicable sales tax will be included.

Suite Staffing

A team of Great South Bay Hospitality Suite Attendants staff the Suite Level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional Private Suite Attendants and Bartenders are also available for a fee of \$100 plus 8.625% sales tax per attendant. Please let us know if you need private attendants or bartenders at least three (3) business days prior to the event.

Service Charge

A Service Charge of 20% is added to your bill for the suite service. 50% of the total amount of this Service Charge is a "House" or "Administrative" Charge which is used to defray part of the cost of providing the service and other house expenses. 50% of the total amount of this Service Charge is distributed to the Employees providing the service as a gratuity. **You are free, but not obligated, to add or give an additional gratuity directly to your servers.**



THE FINE PRINT continued

Service of Alcohol

It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the suites from outside the ballpark.

To maintain compliance with rules and regulations set forth by the local laws, we ask that you adhere to the following:

- It is the responsibility of the Suite Holder or their representative to monitor and control alcoholic consumption in the suite
- Minors, by law, are not permitted to consume alcoholic beverages
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating
- By law, alcoholic beverages cannot be brought into or taken out of the ballpark

Suite Holder Responsibilities

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and Great South Bay Hospitality representative.

Our Local Suppliers

Blue Point Brewing Company
Brooklyn Brewery
Dang BBQ
EBBS Brewing Company
Kona Ice of Long Island
Liberty Coca-Cola of Hauppauge

Farmingdale Meat Market/
Main Street Wholesale Meats
Nathan's Famous
New York Pretzel
Pies-on Wheels
Sysco Long Island





2023 LONG ISLAND DUCKS SCHEDULE



SUN	MON	TUE	WED	THU	FRI	SAT
APRIL					²⁸ HP	²⁹ HP
³⁰ HP						

SUN	MON	TUE	WED	THU	FRI	SAT
	¹	² SI	³ SI	⁴ SI	⁵ GAS	⁶ GAS
⁷ GAS	⁸	⁹ YRK	¹⁰ YRK	¹¹ YRK	¹² SI	¹³ SI
¹⁴ SI	¹⁵	¹⁶ YRK	¹⁷ YRK	¹⁸ YRK	¹⁹ HP	²⁰ HP
²¹ HP	²²	²³ SI	²⁴ SI	²⁵ SI	²⁶ SMD	²⁷ SMD
²⁸ SMD	²⁹	³⁰ YRK	³¹ YRK	MAY		

Atlantic League Opponents:

North Division

LAN = Lancaster Barnstormers
LI = Long Island Ducks
SMD = So. Maryland Blue Crabs
SI = Staten Island FerryHawks
YRK = York Revolution

South Division

CWV = Charleston Dirty Birds
FRE = Frederick Baseball Team
GAS = Gastonia Honey Hunters
HP = High Point Rockers
LEX = Lexington Counter Clocks



HOME



AWAY

SUN	MON	TUE	WED	THU	FRI	SAT
JUNE				¹ YRK	² LAN	³ LAN
⁴ LAN	⁵	⁶ FRE	⁷ FRE	⁸ FRE	⁹ YRK	¹⁰ YRK
¹¹ YRK	¹²	¹³ CWV	¹⁴ CWV	¹⁵ CWV	¹⁶ YRK	¹⁷ YRK
¹⁸ YRK	¹⁹	²⁰ SI	²¹ SI	²² SI	²³ LAN	²⁴ LAN
²⁵ LAN	²⁶	²⁷ SMD	²⁸ SMD	²⁹ SMD	³⁰ SI	

SUN	MON	TUE	WED	THU	FRI	SAT
JULY						¹ SI
² SI	³ SI	⁴ LAN	⁵ LAN	⁶ LAN	⁷ SMD	⁸ SMD
⁹ SMD	¹⁰	¹¹ LAN	¹² LAN	¹³ LAN	¹⁴ YRK	¹⁵ YRK
¹⁶ YRK	¹⁷	¹⁸ SMD	¹⁹ SMD	²⁰ SMD	²¹ HP	²² HP
²³ HP	²⁴	²⁵ FRE	²⁶ FRE	²⁷ FRE	²⁸ GAS	²⁹ GAS
³⁰ GAS	³¹					

SUN	MON	TUE	WED	THU	FRI	SAT
AUGUST		¹ FRE	² FRE	³ FRE	⁴ HP	⁵ HP
⁶ HP	⁷	⁸ SMD	⁹ SMD	¹⁰ SMD	¹¹ GAS	¹² GAS
¹³ GAS	¹⁴	¹⁵ LAN	¹⁶ LAN	¹⁷ LAN	¹⁸ CWV	¹⁹ CWV
²⁰ CWV	²¹	²² GAS	²³ GAS	²⁴ GAS	²⁵ SI	²⁶ SI
²⁷ SI	²⁸	²⁹ YRK	³⁰ YRK	³¹ YRK		

SUN	MON	TUE	WED	THU	FRI	SAT
SEPTEMBER					¹ LAN	² LAN
³ LAN	⁴ LAN	⁵ FRE	⁶ FRE	⁷ FRE	⁸ SI	⁹ SI
¹⁰ SI	¹¹	¹² LAN	¹³ LAN	¹⁴ LAN	¹⁵ HP	¹⁶ HP
¹⁷ HP	POSTSEASON					

Home Game Times:

Monday-Saturday: 6:35 p.m.
Sunday (May, June & September): 1:35 p.m.
Sunday (July & August): 5:05 p.m.

Special Game Times:

May 27th (Doubleheader): 1:35 p.m. & 6:35 p.m.
July 2nd: 6:35 p.m.
July 13th (Camp Day): 11:05 a.m.
September 4th (Labor Day): 1:35 p.m.

Schedule subject to change



PERSONALIZED HOSPITALITY

DUCKS PACKAGES

For your convenience, we have created the following packages which are sure to please you and your guests.

Traditions Package \$220

Endless popcorn nicely seasoned, served in your team's helmet. Ten grilled Nathan's hot dogs and ten all beef burger patties served on freshly baked buns. Served with sauerkraut, crisp lettuce, sliced tomatoes, onions, sliced pickles, cheddar cheese, ketchup and mustard and freshly baked chocolate chip cookies

Deluxe Package \$440

Ten grilled Nathan's hot dogs, ten all beef burger patties with trimmings, ten chicken fingers with French fries, New York Pretzel Rivets with dipping sauces, 24 assorted soft drinks and assorted cookie tray.

Vegetarian Grill \$150

10 veggie dogs and 10 vegan hamburgers served on fresh baked buns, with succotash, sauerkraut, sliced pickles, diced onions and shredded cheddar cheese

Snack Pack \$90

8 bags of peanuts, 8 bags of Cracker Jack® and an endless popcorn helmet





SNACKS

Serves approximately 10 guests



Freshly Popped Popcorn \$40

Endless portion nicely seasoned, served in a Long Island Ducks helmet



Dry Roasted Peanuts \$40

Nutin' like a peanut in the shell, salted and roasted for the perfect ballpark flavor (10 bags per order)

Kettle Chips with French Onion Dip \$40

Thick and hearty potato chips served with our signature dip

Chips and Salsa \$35

Crunchy tortilla chips served with our delicious salsa

Nathan's French Fries \$40

Hot, crispy, golden fried potatoes from Idaho. Lightly salted and served with ketchup

New York Pretzel Rivets \$75

A stadium favorite snack served with cheddar cheese and mustard dipping sauces

Nachos Grande \$35

Crisp tortilla chips, ground beef, pinto beans, cheddar cheese, tomatoes and scallions, topped with sour cream and sliced jalapenos

Add Grilled Chicken \$22.50

Cracker Jack \$45

Caramel coated popcorn and peanuts, a ballpark tradition since 1908 (10 Bags per order)





APPETIZERS

Serves approximately 10 guests

All-Natural Chicken Tenders

Cool ranch, honey mustard, buffalo or barbeque dipping sauce

Full Order of 36 Tenders **\$90**

Half Order of 18 Tenders **\$60**

Crispy Chicken Wings

Classic buffalo or barbeque sauce served with bleu cheese dressing and celery sticks

Full Order of 36 Wings **\$110**

Half Order of 18 Wings **\$60**

Imported & Domestic Cheese Board **\$70**

An assortment of fine cheeses with a selection of fresh seasonal fruits and crackers

Quesadillas **\$70**

A blend of cheddar cheese grilled between two flour tortillas. Served with red salsa and sour cream
(10 per order)

Add Grilled Chicken \$22.50

Add Grilled Shrimp \$25.50





SALADS - SIDES - FRUIT - VEGGIES

Serves approximately 10 guests



Basket of Garden Fresh and Local Crudités \$60

Fresh celery, cherry tomatoes, peppers, scallions, cucumbers, broccoli and carrots with ranch dip



Seasonal Fruit and Berries \$70

A selection of the freshest available seasonal fruits and berries

Field Green Salad \$55

Mixed green lettuce topped with sliced cucumbers, shredded carrots, cherry tomatoes, sliced hard boiled egg and shredded cheddar cheese. Served with ranch dressing

Caesar Salad \$55

Crisp romaine lettuce, parmesan cheese and garlic croutons, served with traditional Caesar dressing

Add Grilled Chicken Breast **\$22.50**

Mac n' Cheese \$55

Elbow macaroni baked with a cheese sauce and topped with shredded cheddar and parmesan cheese

Add Grilled Chicken **\$22.50**

Grand Slam Potato Salad \$45

Classic potato salad with mayo

Ballpark Cole Slaw \$40

Shredded green and red cabbage, carrots, and scallions mixed with traditional sweet and creamy dressing

Corn on the Cob \$50

25 3-inch sweet corn on the cobs, served with a butter topping





FROM THE GRILL

Serves approximately 10 guests

Nathan's All Beef Hot Dogs \$65

Ten grilled all beef hot dogs served on Martin's potato buns with sauerkraut, relish, ketchup and mustard

Farmingdale Meat Market Gourmet Burgers \$90

Ten all beef patties on Martin's potato buns. Served with shredded lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese, ketchup and mustard

(cooked fresh and delivered to your suite at the beginning of the game)

Nathan's All Beef Hot Dogs and Gourmet Burgers Combo \$130

Ten grilled Nathan's all beef hot dogs and ten all beef patties served on freshly baked Martin's potato buns. Served with sauerkraut, relish, shredded lettuce, sliced tomatoes, red onions, sliced pickles, cheddar cheese, ketchup and mustard

Serves approximately 20 guests

Farmingdale Meat Market Signature Sausage \$75

Ten Italian sausages grilled slowly and served on a hoagie roll with grilled peppers and onions





SANDWICHES

Serves approximately 10 guests

Gourmet Wraps \$80

A selection of delicious wraps. 6 wraps total, 12 pieces

- **Chicken Caesar Wrap** – Chicken breast, romaine lettuce, parmesan cheese and caesar dressing tossed and rolled in a large flour tortilla
- **Turkey Swiss Wrap** – Thinly sliced turkey breast, shredded lettuce, tomato and swiss cheese
- **Roast Beef and Provolone Wrap** – Roast beef, provolone cheese, shredded lettuce and sliced tomato
- **Vegetable Wrap** – Grilled onion, peppers, zucchini, and shredded lettuce rolled in a large tortilla
- **Buffalo Chicken Wrap** – Grilled Chicken tossed in buffalo sauce with shredded lettuce and parmesan cheese rolled in a large flour tortilla

Grilled Chicken Sliders \$85

20 mini grilled chicken sliders served on ranch brushed Martin's buns with shredded lettuce





Pizza NEW FOR 2023!

Wood-fired, brick-oven pizza from a local Long Island vendor,
Pies-on Wheels

Classic Cheese \$45

A blend of mozzarella, provolone and parmesan cheese
cut into 8 slices

SPECIALTY PIES \$50

Pepperoni

Meat Lovers

Bacon, pepperoni and fennel sausage

Spinach and Artichoke

White Pizza

Four-cheese with fresh ricotta, mushrooms and truffle oil

Mashed Potato and Bacon





SWEET SELECTIONS

Serves approximately 10 guests

Freshly Baked Cookies \$40

Freshly baked assorted cookies

Double Fudge Brownies \$45

Buttery chocolate, chewy brownies, generously studded with chunks of fudge

Cookies and Double Fudge Brownies \$55

Freshly baked assorted cookies and buttery chocolate, chewy brownies, generously studded with chunks of fudge

House Made Cupcakes \$40

Chocolate cupcakes served with chocolate icing and vanilla cupcakes served with vanilla icing (12 cupcakes per order)





BEVERAGES

SPIRITS By the cocktail

Vodka

Smirnoff	\$12
Absolut	\$12
Stoli	\$12
Titos	\$13
Ketel One	\$13
Grey Goose	\$13

Gin

Bombay Original	\$12
Tanqueray	\$13

Scotch

Dewar's White Label	\$12
Johnnie Walker Black	\$13

Rum

Castillo	\$12
Malibu	\$12
Captain Morgan Original Spiced	\$13

Bourbon & Whiskey

Jack Daniel's	\$12
Maker's Mark	\$13

Canadian Whiskey

Seagram's 7 Crown	\$12
Crown Royal	\$13



Tequila

Jose Cuervo Especial	\$12
Herradura Silver	\$13
Patron Silver	\$13

Cognac & Cordials

Southern Comfort	\$12
Bailey's Irish Cream	\$12
Remy Martin	\$13
Hennessy VSOP	\$13





BEVERAGES continued

Domestics

\$9

Bud Light
Bud Light Lime
Budweiser

Craft/Malt/Import Beer

\$10

(minimum purchase of six)

Blue Point Seasonal
Blue Point Toasted Lager
Stella Artois
Ebbs IPA 7
Ebbs Lager 3
Guinness
Michelob Light
Brooklyn Lager
Brooklyn Pulp
Brooklyn Summer

Single Serve Wines (in package) **\$10**

Babe Rose
Babe Grigio
Babe Red
Imagery Grab & Go Cabernet
Imagery Grab & Go Chardonnay

Hard Seltzer

\$10

Fountain Mango
Fountain Passion Fruit
Fountain Watermelon
Smirnoff Seltzer
Ranch Water
Bud Light Seltzer Black Cherry

Cutwater Pre-Made Cocktails **\$10**

Tequila Margarita
Vodka Mule

Soft Drinks

\$5

Coke
Diet Coke
Sprite
Dr. Pepper
Diet Dr Pepper
Fanta Orange
Minute Maid Lemonade
Sweetened and Unsweetened Tea
Dasani Bottled Water
(minimum purchase of six)

Hot Beverages

\$35

By the 64 oz insulated thermos
Premium Coffee
Premium Decaffeinated Coffee





WINE BY THE BOTTLE

Sparkling

Cupcake Prosecco - Italy

\$40

Cupcake Prosecco is a refreshing bubbly with aromas of white peach, honeydew and grapefruit that lead to a toasted brioche finish.

Sauvignon Blanc

13 Celsius - New Zealand

\$40

Full and complex, this wine has hints of freshly picked pears, lemons, and ripe pineapple.

Chardonnay

Tribute - California

\$40

Tribute Chardonnay has a rich and creamy soft mouthfull with refreshing flavors of apple, butter, melon, and citrus.

WHITE WINES

Pinot Grigio

Cupcake - Italy

\$40

This refreshing Pinot Grigio showcases delectable flavors of fresh pear, cantaloupe, apple and pineapple that lead to a crisp finish with subtle notes of honey and lemon zest.

Kendall Jackson

Vintner's Reserve - California

\$45

America's #1 selling Chardonnay for 30 years and counting! Tropical notes with a hint of vanilla and toasted oak.





WINE BY THE BOTTLE

continued

RED WINES

Merlot

Benziger - *California* **\$45**

Benziger Merlot has inviting aromas of dark fruit and spice which translate well at first sip. Flavors of black cherry, cranberry, and vanilla carry through the palate. Velvety tannins come from behind to give this Merlot a smooth, polished finish.



Pinot Noir

Tribute - *California* **\$40**

Tribute Pinot Noir is elegant and fruit-forward with herbal aromas of bergamot tea. Notes of raspberry, strawberry, and cherry cola come alive on the palate of this bright ruby wine and are met with a smooth, velvety finish.

Imagery - *California* **\$40**

Balanced and smooth, this Pinot Noir has layered notes of jammy strawberry, cherry and boysenberry. The fruit flavors are enriched by well-integrated oak and blended with 5% Petit Verdot to achieve a substantial body. Our Pinot Noir is rich and complex with soft tannins and a long layered finish. Petit Verdot contributes to the beautiful color and substantial body of the wine.

Cabernet Sauvignon

Tribute - *California* **\$40**

Aromas and flavors of cassis, blackberry, black cherry and ripe plum give way to earthy notes, tea, vanilla bean and shaved dark chocolate. Well-integrated tannins build to a long, velvety finish.

Imagery - *California* **\$40**

Imagery Cabernet Sauvignon is an elegant wine with well-integrated oak and silky tannins. Sweet notes of dark fruit and vanilla are met with flavors of toast and tea in the mid-palate. We blend out Cabernet Sauvignon with 5% Petite Sirah which gives essence of layered spice, clove and pepper that complete the wine.

Kendall-Jackson - *California* **\$45**

Boasts aromas of lush, bright black cherry, blackberry and cassis, Cedar, vanilla and mocha linger on finish.