



FAIRFIELD PROPERTIES
BALLPARK



LONG ISLAND DUCKS

AT FAIRFIELD PROPERTIES BALLPARK

SUITE MENU 2025



GREAT SOUTH BAY
HOSPITALITY.

WELCOME!



Welcome to the 2025 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





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SERVICE DIRECTORY / PLACE YOUR PRE-ORDER



Suite Catering is available during the Ducks season from 10:00am to 2:00pm, Monday through Friday, to assist with your food and beverage needs.

Please contact us by 2:00pm, 2 business 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 or can be prepared to exclude gluten from the list of ingredients (*gluten free buns available*). 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, and hummus.

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 \$150 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.

Administrative Charge

An Administrative Charge of 20% is added to your bill for the suite service. 50% of the total amount of this Administrative Charge is a "House" 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 Administrative 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

Chiddy's Cheesesteaks

Dang BBQ

Kona Ice of Long Island

Liberty Coca-Cola of Hauppauge

Farmingdale Meat Market/
Main Street Wholesale Meats

New York Pretzel

Pies-on Wheels

Sysco Long Island





2025 LONG ISLAND DUCKS SCHEDULE



SUN	MON	TUE	WED	THU	FRI	SAT
APRIL						
					25 LAN	26 LAN
27 LAN	28	29 SI	30 SI			

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

Atlantic League Opponents:

NORTH DIVISION



SOUTH DIVISION



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

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

Home Game Times:

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

Special Game Times:

July 30th (Camp Day): 11:05 a.m.

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

SUN	MON	TUE	WED	THU	FRI	SAT
SEPTEMBER						
	1	2 GAS	3 GAS	4 GAS	5 HP	6 HP
7 HP	8	9 LEX	10 LEX	11 LEX	12 YRK	13 YRK
14 YRK	15	16 LAN	17 LAN	18 LAN		



HOME



AWAY



PERSONALIZED HOSPITALITY

DUCKS PACKAGES

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

Traditional Suite Package \$325

Nicely seasoned endless popcorn, served in a Ducks souvenir helmet. Warm kettle chips with onion dip. Half tray of golden fried french fries. 10 hot dogs and 10 8oz. all beef burgers served with Martin's potato buns, sauerkraut, crisp lettuce, sliced tomato, onion, pickles and American cheese slices. Freshly baked cookies.

Deluxe Package \$495

25 pretzel sticks with warm cheddar cheese and honey mustard for dipping. Half tray of golden fried french fries. 10 hot dogs and 10 8oz all beef burgers served with Martin's potato buns, sauerkraut, crisp lettuce, sliced tomato, onion, pickles, and American cheese slices. Freshly baked cookies. 25 assorted 20oz. soft drinks.

***ALL ORDERS MUST BE PLACED
48 HOURS IN ADVANCE**

All-Star Package \$580

Warm kettle chips with onion dip. Nicely seasoned endless popcorn served in a Ducks souvenir helmet. Caesar salad with croutons and a fresh Caesar dressing. 10 hot dogs and 10 golden fried chicken tenders with dipping sauce. A freshly prepared 3-foot hero of your choice - either American or Italian. Freshly baked cookies. 25 assorted 20oz. soft drinks.

Home Plate Non-Alcoholic Package \$100

24 non-alcoholic bottled beverages of your choice (20oz bottles)

Suite Beverage Package \$300

10 soft drinks, 12 beers and 12 hard seltzers of your choice.



Gluten Free Buns Available



SUITE SNACKS

Serves up to 20 guests

***ALL ORDERS MUST BE PLACED
48 HOURS IN ADVANCE**

GF **Freshly Popped Popcorn \$45**

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

Kettle Chips with French Onion Dip \$40

Thick and hearty warm potato chips served with our signature dip

GF **Chips and Salsa \$35**

Crunchy tortilla chips served with our delicious salsa

French Fries \$40

Hot, crispy, golden fried potatoes, lightly salted

Loaded Fries (Add Ground Beef and Cheese) \$20

Snack Pack \$90

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

Pretzel Sticks \$80

A stadium favorite snack, served with warm cheddar cheese and honey mustard dipping sauce

GF **Nachos Grande \$65**

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

Add Grilled Chicken \$23

GF **Basket of Garden Fresh and Local Crudités \$75**

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

Add Hummus \$25

Hummus with Pita Chips \$50

Plant based roasted red pepper hummus, served with pita chips



APPETIZERS

Serves up to 20 guests

Chicken Tenders

Choice of ranch, honey mustard, buffalo or barbecue dipping sauce

Full Order of 40 Tenders **\$110**

Half Order of 20 Tenders **\$75**

Crispy Chicken Wings

Choice of traditional or boneless wings, tossed in classic buffalo, barbecue, teriyaki, or garlic parmesan sauce, served with blue cheese dressing and celery sticks

Full Order of 40 Wings **\$110**

Half Order of 20 Wings **\$70**

Imported & Domestic Cheese Board **\$100**

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

Potstickers **\$60**

Crispy chicken or vegetable deep-fried dumplings, served with soy sauce

Ducks Platter **\$90**

12 mozzarella sticks, 12 traditional or boneless wings tossed in your choice of sauce, and 10 chicken tenders served with three dipping sauces

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48 HOURS IN ADVANCE**





SALADS - SIDES

Serves up to 12 guests

GF **Seasonal Fruit and Berries \$75**

A selection of the freshest available seasonal fruits and berries

GF **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

Add Grilled Chicken \$23 Add Shrimp \$26

GF **Fresh Greek Salad \$55**

Cucumber, cherry tomatoes, sliced red onion, kalamata olives, feta cheese on top of a bed of romaine lettuce and served with Greek dressing

Add Grilled Chicken \$23 Add Shrimp \$26

Caesar Salad \$55

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

Add Grilled Chicken \$23 Add Shrimp \$26

Mac and Cheese \$65

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

Add Grilled Chicken \$23

GF **Corn on the Cob \$50**

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

GF **Ballpark Cole Slaw \$40**

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

Home Run Pasta Salad \$55

Spiral pasta with tomatoes, olives, cucumbers, and feta cheese topped with Greek dressing

Classic Macaroni Salad \$40

A refreshing and creamy blend of tender elbow macaroni, crisp vegetables and hard-boiled eggs, tossed in a tangy, seasoned dressing with a hint of sweetness. The perfect side dish for any occasion!

***ALL ORDERS MUST BE PLACED
48 HOURS IN ADVANCE**



FROM THE GRILL

Serves up to 20 guests

***ALL ORDERS MUST BE PLACED
48 HOURS IN ADVANCE**

GF All Beef Hot Dogs \$70

10 all beef hot dogs served with Martin's potato buns and sauerkraut

GF Farmingdale Meat Market Gourmet Burgers \$125

10 8oz all beef patties served with Martin's potato buns, lettuce, sliced tomatoes, red onions, sliced pickles and American cheese slices

GF All Beef Hot Dogs and Gourmet Burgers Combo \$190

10 all beef hot dogs and 10 8oz all beef patties served with Martin's potato buns, sauerkraut, lettuce, sliced tomatoes, red onions, sliced pickles and American cheese slices

Serves approximately 20 guests

GF Farmingdale Meat Market Signature Sausage \$75

10 Italian sausages grilled slowly and served alongside hoagie rolls, grilled peppers and onions

GF Vegetarian Grill \$150

10 veggie hot dogs and 10 vegan hamburgers served with Martin's potato buns, sauerkraut, lettuce, sliced tomatoes, red onions, sliced pickles, and American cheese slices

GF Gluten Free Buns Available



SANDWICHES

Serves up to 20 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
- **Mix and Match Wraps** – Choose up to 5 wrap varieties

Slider Bar \$85

24 mini sliders (choose one slider option or combo of all)

- Pulled chicken or pulled pork topped with barbecue sauce, fresh cole slaw and a pickle, served on a Martin's potato roll
- Fresh turkey topped with bacon, Swiss cheese and mayo, served on a tossed garlic bread slider roll

Quesadillas \$70

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

Add Grilled Chicken \$23

Add Shrimp \$26

***ALL ORDERS MUST BE PLACED
48 HOURS IN ADVANCE**



PIZZA

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

PASTA

Penne Alla Vodka \$65

Penne pasta topped with an Alla Vodka sauce

Add Grilled Chicken \$23

Add Shrimp \$26

***ALL ORDERS MUST BE PLACED
48 HOURS IN ADVANCE**





SWEET SELECTIONS

Serves up to 12 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

Freshly Baked Cupcakes \$50

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

Fresh Mini Donuts \$65

Mini raspberry and hazelnut filled donuts served with a chocolate dipping sauce

Special Occasion Cakes

Please call for details
(631) 940-3825 ext. 159

***ALL ORDERS MUST BE PLACED
48 HOURS IN ADVANCE**



BEVERAGES

SPIRITS By the cocktail

Vodka

Grey Goose	\$16
Ketel One	\$16
Stoli	\$16
Titos	\$16

Gin

Tanqueray	\$14
Bombay Original	\$16
Hendricks	\$16

Scotch

Dewar's White Label	\$14
Johnnie Walker Black	\$16

Rum

Bacardi	\$14
Malibu	\$14
Captain Morgan Original Spiced	\$16

Bourbon & Whiskey

Jack Daniel's	\$14
Jameson	\$16
Knob Creek	\$16
Maker's Mark	\$16
Woodford Reserve	\$16

Canadian Whiskey

Seagram's 7 Crown	\$14
Crown Royal	\$16

Tequila

Jose Cuervo Especial	\$14
Casamigos	\$16
Patron Silver	\$16

Cognac & Cordials

Bailey's Irish Cream	\$14
Kahlua	\$14
Hennessy VSOP	\$16
Remy Martin	\$16



BEVERAGES continued

Domestic Beer

\$11

Budweiser
Bud Light
Michelob Ultra
Miller Lite

Craft Beer

\$12

Blue Point Seasonal
Blue Point Toasted Lager
Brooklyn Lager
Brooklyn Pulp
Brooklyn Summer
Kona Big Wave
Voodoo Juicy Haze (19.2 oz) **\$14**
Voodoo Ranger (19.2 oz) **\$14**

Import Beer

\$13

Guinness
Stella Artois

Draft Beer

\$13

Brooklyn Summer
Guinness
Miller Lite
Souvenir Cup (22 oz)

\$15

Hard Seltzer

\$13

NÜTRL Black Cherry
NÜTRL Pineapple
NÜTRL Watermelon
Smirnoff Red, White & Berry
Hoop Tea Original

Bluebird Hardwater

\$13

Tequila Lime
Vodka Cranberry

Cutwater Pre-Made Cocktails

\$13

Strawberry Margarita
Tequila Margarita
Tiki Rum Mai Tai
Vodka Mule

Soft Drinks

\$6

Coca-Cola, Diet Coke, Coke Zero
Sprite
Dr. Pepper and Diet Dr Pepper
Fanta Orange
Seagram's Ginger Ale
Dasani Bottled Water
Minute Maid Lemonade
Sweetened and Unsweetened Iced Tea
Powerade

Premium Bottled Water

\$8

Smartwater

Monster Energy Drinks

\$6

Original
Zero Ultra

Hot Beverages

\$35

By the 64 oz insulated thermos
Regular and Decaf Coffee
Regular and Decaf Tea
Hot Cocoa



WINE BY THE BOTTLE

Blush

Pindar Summer - *New York* **\$40**

Imitated by many but never duplicated. This semi-dry Rosé is made with Merlot and Cabernet Sauvignon grapes, with a unique subtle strawberry flavor. Refreshing and simply delicious with light summertime foods.

Cabernet Sauvignon

J. Lohr Estates Seven Oaks **\$40**
- *California*

Dense and dark at the core with a brilliant garnet hue around the rim. Ripe fruit aromas of black cherry and currant are accented by notes of toasted pastry, hazelnut, and vanilla from their barrel aging program.

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

Distinct flavors of blackberry, blueberry, plus both red and black currants with enticing fragrances of mocha and nutmeg. Subtle notes of chocolate.

Chardonnay

Yellow Tail - *Australia* **\$40**

A great smooth everyday wine that is fruity and a little dry. It gives off amazing fruity aromas. The taste is slightly sweet, with flavors of melon, peaches as well as hints of vanilla

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

Beautifully integrated tropical flavors such as pineapple, mango and papaya, with citrus notes that explode in your mouth. These flavors delicately intertwine with aromas of vanilla and honey to create depth and balance throughout. A hint of toasted oak and butter rounds out the long, lingering finish.

Merlot

Josh Cellars - *California* **\$40**

A well-structured red wine. It is compelling, with an aromatic nose full of red fruits and a mouth filled with blackberry and chocolate. The fine-grained tannins combine with the long finish, delivering a rich wine-drinking experience.



WINE BY THE BOTTLE

continued

Pinot Grigio

Yellow Tail - *California*

\$40

A dry white wine that is both fizzy and refreshing. Sourced from high-quality vineyards in Riverina and harvested at night to conserve pure flavors, it is zesty and passionate.

Prosecco

Cupcake - *N. Italy*

\$40

This bright sparkler made from 100% prosecco, it offers a lively, fruity nose of peaches and nectarines which persist to the palate with soft, creamy citrus accents that finish with a gratifying burst.

Sparkling

Decoy Brut Cuvee - *California*

\$60

A delectable blend of baked apple, white peach, and orange zest with a hint of honeysuckle and vanilla. Every sip is an experience of pure indulgence, with delicate sweetness that is beautifully balanced by bright acidity.

Pinot Noir

Woodbridge by
Robert Mondavi - *California*

\$40

Offers a bright, fruit-forward glass of wine with strawberry and cherry aromas set off by a hint of spice and toast. Ripe cherry flavor and rich cocoa stand out in this full-bodied California red wine that culminates in a smooth, velvety finish.

Sauvignon Blanc

Woodbridge by
Robert Mondavi - *California*

\$40

Showcases delicate floral and citrus aromas complemented by fruit-forward flavors of lime and tropical fruits. This light-bodied table white wine is made with sauvignon blanc grapes sourced from California's celebrated Lodi region, where warm days and cool nights are ideal for growing premium grapes.

White Zinfandel

Beringer - *California*

\$40

An off-dry rose wine with pronounced strawberry notes. The wine highlights fresh red berry, citrus, and melon aromas and flavors and rounds them nicely with hints of clove, nutmeg, and cinnamon spice.