

SPECIAL EVENTS



DINNER MENU

WELCOME TO THE DUCK CLUB BY FIRESTONE & THE KAULIG COMPANIES CHAMPIONSHIP CLUB

We are very excited to welcome you to the ballpark for your upcoming event! Whether it is for a corporate meeting, holiday party, rehearsal dinner, birthday party, or entertaining clients, our team is honored to host your event and are dedicated to an unparalleled hospitality experience.

From traditional ballpark favorites to more specialized dishes, our Executive Chef has thoughtfully designed options for events of any type. We are proud to feature an expanded collection of selections to choose from.



AMY ROSE

ASSISTANT DIRECTOR, FOOD & BEVERAGE/
EXECUTIVE CHEF





TABLE OF CONTENTS

PAGE 1:	GROUND RULES
PAGE 2:	PRE-GAME
PAGE 3:	LEADING OFF
PAGE 4:	LEADING OFF CONT.
PAGE 5:	FIELDERS CHOICE
PAGE 6:	HOME RUN
PAGE 7:	HOME RUN CONT.
PAGE 8:	GRAND SLAM
PAGE 9:	BULLPEN
PAGE 10:	EXTRA INNINGS
PAGE 11:	BEVERAGES
PAGE 12:	WINE & SPIRITS



GROUND RULES

The Akron RubberDucks are committing to working with you every step of the way to exceed your expectations. Our event space comes fully equipped with complimentary WiFi, friendly staff who will take care of all your set up and take down needs, as well as complimentary black house linens and centerpieces at no charge. Menu selections are due three (3) weeks prior to event while quantities are due 1.5 weeks prior to event. All food and beverage services must be served and purchased through the Akron RubberDucks.

PAYMENT INFORMATION:

Accepted forms of payment include Visa, MasterCard, American Express, and Discover debit/credit cards, as well as checks and Automated Clearing House (ACH). Payment is preferred on the day of the event, but invoices may be issued with NET 30 terms.

FACILITY RENTAL FEE:

There is a Facility Rental Fee to reserve one, or both of the Duck Club by Firestone and The Kaulig Companies Championship Club. The Facility Rental Fee is based on scope of the event.

CATERING SETUP:

Food will be displayed buffet style and is all-you-can-eat. There is a hosted bar where soft drinks and alcoholic beverages (if applicable) are available for guests.

PRE-GAME

BOTTOMLESS CHIPS AND SALSA ^{GF}

\$3.50 PER PERSON

Corn tortilla chips with house salsa

BOTTOMLESS POTATO CHIPS & DIP ^{GF}

\$3.50 PER PERSON

Crunchy Lay's potato chips with French Onion Dip

FRESH-POPPED BOTTOMLESS POPCORN ^{GF}

\$3.50 PER PERSON

Classic, buttery, must-have ballpark favorite

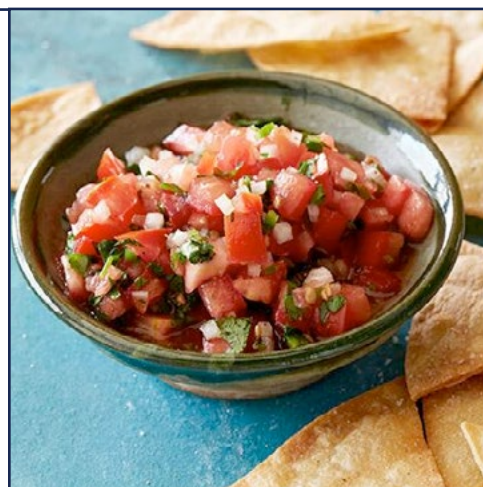
ROASTED PEANUTS IN THE SHELL ^{GF}

\$5.50 PER BAG (BILLED BASED ON CONSUMPTION)

Salted and roasted to perfection

CRACKER JACK

\$5.50 PER BAG (BILLED BASED ON CONSUMPTION)



LEADING OFF

BAVARIAN PRETZEL STICKS & CHEESE V

\$5.75 PER PERSON

Soft Bavarian pretzel sticks served with a creamy cheese sauce and mustard

TATER TOT BOMBS

\$4.75 PER PERSON

Jumbo tater tots stuffed with bacon, cheddar, and chives with a side of ranch

COCKTAIL MEATBALLS

\$5.00 PER PERSON

1 oz. Beef meatballs tossed in a barbecue or sweet chili sauce

SOUTHWEST EGGROLLS

\$8.50 PER PERSON

Chicken, corn, black beans, and chopped peppers rolled into a flour tortilla and served with Chipotle Ranch

BACON WRAPPED LIL' SMOKIES GF

\$4.75 PER PERSON

Beef Little Smokies, Wrapped in Bacon and Smothered in a Brown Sugar Glaze

FRESH FRUIT SKEWERS GF V

\$6 PER PERSON

An assortment of seasonal fruit lined on a skewer

VEGETABLE CRUDITÉ V GF

\$7 PER PERSON

Assorted seasonal vegetables served with a side of hummus and ranch

HUMMUS & PITA CHIPS V

\$5 PER PERSON

Displayed with pita chips and choice of one of the following hummus': roasted red pepper, garlic, or original GF without naan

LEADING OFF OPTIONS CONTINUED ON NEXT PAGE...



LEADING OFF

MEAT & CHEESE BOARD

\$7 PER PERSON

Chef Amy's selection of artisanal meats and cheeses displayed with crackers, pita, nuts, and other seasonal accompaniments

GF without crackers

BUFFALO CHICKEN DIP

\$7.50 PER PERSON

Bold buffalo dip made with tender chicken, creamy cheddar cheese, hot sauce, and blue cheese served with corn tortilla chips

PARMESAN SPINACH & ARTICHOKE DIP **V**

\$4.50 PER PERSON

Chopped spinach and tender artichoke hearts smothered in seasoned cream cheese and garnished with chopped tomato and Parmesan Panko served with corn tortilla chips

CHICKEN SKEWERS **GF**

\$7 PER PERSON

Grilled chicken topped with your choice of teriyaki or an Italian house marinade

JUMBO SHRIMP COCKTAIL **GF**

\$7.00 PER PERSON

Jumbo shrimp served with a house cocktail sauce garnished with lemon wheels



FIELDER'S CHOICE

HOMEPLATE HOUSE SALAD V GF

\$65 PER HALF-BOWL - SERVES 20-25 GUESTS

\$135 PER FULL-BOWL - SERVES 40-45 GUESTS

Mixed Greens, Carrots, Cucumber, Tomatoes, Cheese, Your Choice of Dressing



CAESAR SALAD V

\$75 PER HALF-BOWL - SERVES 20-25 GUESTS

\$155 PER FULL-BOWL - SERVES 40-45 GUESTS

Chopped romaine topped with parmesan cheese, house-made croutons, and served with Caesar dressing

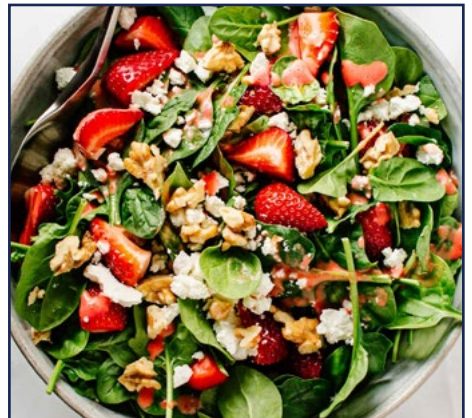


SIGNATURE SALAD V GF

\$75 PER HALF-BOWL - SERVES 20-25 GUESTS

\$155 PER FULL-BOWL - SERVES 40-45 GUESTS

Mixed Greens, Strawberries, Mandarin Oranges, Celery, Red Onion, Candied Walnuts, Sweet Garlic Vinaigrette



PROTEIN UPGRADES TO ANY SALAD:

Chicken - \$4.50 per person

Salmon - \$8.50 per person

Steak - \$9.50 per person

HOME RUN

DOG DAYS OF SUMMER

\$7 PER PERSON

Premium all-beef hot dogs served with ballpark classic toppings

 buns available on request

ALL-AMERICAN SLIDER BAR

\$7.50 PER PERSON

Build your own 2oz. slider bar with American cheese, lettuce, tomato, onions, and pickles  without bun

PRETZEL CHICKEN SLIDERS

\$8.00 PER PERSON

Our signature chicken breast encrusted in crushed pretzels and cooked to golden brown. Served on a brioche bun and finished with a stadium mustard sauce, topped with pickle.

BLACK BEAN BURGERS

\$10.50 PER PERSON

B.Y.O 4 oz. Black Bean burgers served with ballpark classic toppings  without bun

SMOKED BRISKET SANDWICHES

\$8.50 PER PERSON

Pulled beef brisket served with a side of Sweet Baby Ray's Barbecue Sauce and coleslaw  without bun

BEEF TENDERLOIN SLIDERS

\$8 PER PERSON

Served with horseradish sauce on the side  without bun

BALLPARK BRATS AND KRAUT

\$9 PER PERSON

An old school favorite  without bun

ITALIAN SAUSAGES

\$8.50 PER PERSON

Zesty Italian sausage links braised with peppers and onions  without bun

HOME RUN OPTIONS CONTINUED ON NEXT PAGE...



HOME RUN

HOMESTYLE CHICKEN TENDERS

\$8.00 PER PERSON

Crispy chicken tenders served with honey mustard and buffalo sauces



ALFREDO

\$5.50 PER PERSON

Penne pasta tossed in a creamy alfredo sauce. Add chicken for an additional \$4.50 per person or grilled shrimp for \$5.50 per person



MARINARA PENNE

\$5.00 PER PERSON

Penne pasta topped with Chef's house-made red sauce
Add meatballs for an additional \$3.00 per person



GRAND SLAM

HERB ROASTED CHICKEN ^{GF}

\$10 PER PERSON

Grilled chicken breast seasoned with roasted herbs

CRISPY CHICKEN MARSALA

\$10.50 PER PERSON

Floured and Seasoned Chicken Breast, Pan-Seared and Basted in a house-made marsala sauce.

SMOKED PORK ROAST ^{GF}

\$11 PER PERSON

Center cut pork loin roasted and seasoned with a house made spices blend, choice of one of the following sauces: herb gravy, warm Stadium Mustard sauce, horseradish, or traditional house-made gravy

SLICED ROAST BEEF ^{GF}

\$10 PER PERSON

Seasoned and Carved Roast Beef, Served with Au Jus, with Horseradish Sauce on the Side; Add a Carving Station for an Additional \$2 per person

CARVED BEEF TENDERLOIN ^{GF}

\$14 PER PERSON

Seasoned and Carved Beef Tenderloin, Served with assorted sauces

HONEY GLAZED SALMON

\$11 PER PERSON

Flaky Salmon Brushed with a Sweet and Savory Honey Glaze



BULLPEN

THAI CHILI BASIL RICE V GF

\$4.50 PER PERSON

Stir Fried Rice, with Thai Chili and Fresh Basil

SALT & PEPPER FRIES V GF

\$5.00 PER PERSON

Tossed lightly in sea salt and black pepper

PARMESAN ROASTED REDSKIN V GF POTATOES

\$4.50 PER PERSON

Bold redskin potatoes topped with a shaved parmesan cheese

GREEN BEANS WITH ROASTED RED V GF PEPPERS

\$4.00 PER PERSON

Sauteed Green Beans and Roasted Red Peppers, Finished with Salt and Pepper

WHITE CHEDDAR MACARONI & V CHEESE

\$5.25 PER PERSON

Chef's gourmet macaroni and cheese drenched in a white cheddar sauce

STEAMED VEGETABLE MEDLEY V GF

\$5.00 PER PERSON

A seasonal vegetable mix

NEW YORK STYLE BREADSTICKS V

\$3.50 PER PERSON

Premium garlic breadsticks

DINNER ROLLS

\$4.50 PER PERSON

Fresh baked rolls served warm



EXTRA INNINGS

CHEF'S FRESH BAKED COOKIE ASSORTMENT

\$5.00 PER PERSON

Selection of fresh baked Chocolate Chip, Peanut Butter and Jelly, Peanut Butter, M&M, and Oatmeal Rasin cookies

ASSORTED BROWNIES

\$5.00 PER PERSON

Rich Chocolate brownie topped with fudge

LEMON SQUARES

\$4.50 PER PERSON

Shortbread lemon cake topped with powdered sugar

ONE DOZEN DAISY POPS

\$88

A wide selection of 12 assorted Daisy Pops made locally.

Upcharge available for company logo to be featured on each cake pop. Three (3) week notice required.

ASSORTED PIES

\$7.00 PER PERSON

Choose two (2) of: Apple, Cherry, Banana Cream, and Chocolate Cream

ASSORTED CAKES

\$5.50 PER PERSON

Choose two (2) of: Lemon Crunch, Chocolate Iced, and New York Cheesecake



BEVERAGES

SOFT DRINKS

Coca-Cola products are complimentary with all events

HOT BEVERAGES

Coffee and tea service are complimentary via a self service station at all events.

BAR OPTIONS

Alcoholic beverages available for an additional charge(s).

Open Bar
("Consumption") Client will be billed based on consumption of beverages.

Note: Drink tickets may also be provided with guests responsible for payment for any additional beverages consumed.

No-Host Bar (Cash Bar*)
Individual guests will be responsible for providing payment. Tabs are permitted.

A \$50 bartender fee for will be charged for groups <50 guests. An additional \$50 bartender fee will be charged for groups 50+ guests.

717 Credit Union Park is a cashless venue.*

DOMESTIC BEER

Bud Light
Budweiser
Michelob Ultra
Miller Lite

PREMIUM, IMPORT, CRAFT BEER

Corona Extra
Rhinegeist Truth
Modelo Especial
Leinenkugel's Summer Shandy
Golden Road Mango Cart
Stella Artois

SELTZERS

White Claw Black Cherry
White Claw Blackberry
White Claw Peach
White Claw Mango

SPECIALTY

Surfside Iced Tea + lemonade
Surfsite Vodka + Lemonade



WINE & SPIRITS

WHITE WINES

CHARGED BY THE BOTTLE

William Hill Chardonnay	\$38
Ecco Domani Pinot Grigio	\$32
Leonard Kreusch Riesling	\$38
Kim Crawford Sauvignon Blanc	\$49
Candoni Moscato	\$42

RED WINES

CHARGED BY THE BOTTLE

Hahn Merlot	\$34
Mark West Pinot Noir	\$33
Clos Du Bois Cabernet	\$30

WHISKEY, BOURBON, SCOTCH

Jim Beam Kentucky Bourbon
Fireball Cinnamon Whiskey
Jack Daniel's Tennessee Whiskey
Crown Royal
Maker's Mark
Jameson Irish Whiskey
Bulleit Bourbon
Dewar's White Label Blended Scotch Whiskey
Seagram's 7 American Blended Whiskey

TEQUILA

Jose Cuervo Especial Gold
Casamigos Blanco
Casamigos Reposado
Casamigos Anejo
Don Julio Anejo
Don Julio Blanco

VODKA

Tito's Handmade Vodka
Grey Goose

RUM

Bacardi Superior
Malibu Coconut Rum
Captain Morgan Original Spiced Rum

GIN

Beefeater
Tanqueray

*Availability of alcoholic beverages varies and is not guaranteed unless an item is specifically requested