

# 2022 SUITE MENU



HARD ROCK  
STADIUM





# GREETINGS!



Welcome to the 2022 season. It's going to be a fantastic year for entertaining at Hard Rock Stadium!

We are excited to welcome you and your guests to Hard Rock Stadium. We thank you for your continued support of the Miami Dolphins. There will be many special moments throughout the year, and we are dedicated to ensuring Sodexo Live's hospitality services add to your unforgettable memories of this Miami Dolphins 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. We're honored to host your event and welcome special requests. Please feel free to contact me about how we may help create something special to WOW your guests. My contact information is listed here for your convenience.

Here's to the Miami Dolphins, and to great times at Hard Rock Stadium. Welcome and thanks for joining us! Cheers!

*Radiance Galvin*

Radiance Galvin, Suites Manager  
Catering at Hard Rock Stadium



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## SERVICE DIRECTORY

The Suites Catering Department is available during the Miami Dolphins season from 9:00 am to 5:00 pm, Monday through Friday, to assist with your food and beverage needs. Please place your Catering order through the link provided below no later than 5:00 pm, four (4) business days prior to your game date.

**Radiance Galvin, Suites Manager**                      **305.623.6425**  
**[Radiance.Galvin@centerplate.com](mailto:Radiance.Galvin@centerplate.com)**

**On-Line Ordering**    **<https://hardrockstadium.ezplanit.com>**



### Game Day Menu

Look for this Game Day icon for items available through the end of half-time. (See page 22 for more information.)

### Gluten Free Selections (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do 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.

### Vegan Selections (V)

These vegan selections have been developed by our Chef to offer quality choices for the widest range of preferences.



## PERSONALIZED HOSPITALITY

### MIAMI TOUCHDOWN PACKAGE

1,050

Serves approximately 14 guests

#### **Mariquitas**

Thin sliced plantain chips served with citrus mojo sauce

#### **Chopped Iceberg Salad**

Homestead tomatoes, crumbled blue cheese, chopped bacon and blue cheese dressing

#### **Classic Cubano Sandwich**

Roasted mojo pork, black forest ham, mustard, Swiss cheese and pickles, served on a fresh pressed Cuban Bread

#### **Hand Crafted Chicken Empanadas**

With chimichurri crema

#### **Argentinian Chorizo Wheel with Confit Peppers**

Served with fried Shishito peppers and mini split top buns topped with queso blanco

#### **Trio of Bundt Cakes**

Pina colada, tres leches and key lime

#### **Mini Mojo Donuts**

Locally sourced and freshly made donuts



## PERSONALIZED HOSPITALITY continued

### TASTE OF HARD ROCK PACKAGE **1,850**

Serves approximately 14 guests

#### **Iceberg Wedge Salad**

Homestead tomatoes, crumbled blue cheese, chopped bacon and blue cheese dressing

#### **Everglades BBQ Pulled Pork**

Rubbed with our special rub and slow smoked on live oak wood. Served with apple slaw, potato rolls, citrus chipotle, and original BBQ sauce

#### **Breaded Chicken Wings (GD)**

Breaded chicken drums served with blue cheese dressing and hot sauce

#### **Tuna Poke**

Sweet corn relish, wakame seaweed salad, toasted sesame seeds, marinated yellow fin tuna

#### **Rosemary Steakhouse Tenderloin**

Black pepper seared tenderloin served chilled and pre-sliced. Served with red onion, Teena's Farm heirloom tomatoes, horseradish aioli, petit arugula, and baked buns

#### **Creamy Shrimp Mac & Cheese**

Key West shrimp, cavatappi pasta baked in a creamy cheese sauce topped with parmesan crust.

#### **Trio of Bundt Cakes**

Pina colada, tres leches and key lime

#### **Mini Mojo Donuts**

Assorted seasonal flavors





## PERSONALIZED HOSPITALITY continued

### ALL PRO PACKAGE

750

Serves approximately 14 guests

#### Bottomless Bucket of Freshly Popped Popcorn (GF)

#### Southern Style Chicken Chunks

Crispy breading, served with honey mustard and barbeque dipping sauces

#### Seasonal Fruit and Berries (GF)

In season and local fruit

#### Baby Gem Caesar Salad

Crisp romaine lettuce, baby gem romaine, freshly grated parmesan cheese, and Caesar dressing

#### Ultimate Hot Dog Bar with Chili

Hot dogs, chili, freshly baked buns, banana peppers, diced onions, grated cheddar cheese with traditional condiments



#### Everglades BBQ Pulled Pork

Rubbed with our special rub and slow smoked on live oak wood. Served with apple slaw, potato rolls, citrus chipotle, and original BBQ sauce

#### Freshly Baked Cookies

Assorted cookies including chocolate chip, oatmeal raisin, white chocolate macadamia and peanut butter



## MAKE IT LOCAL

In many ways, food can be thought of as a representation of our glorious cultural diversity, and at Hard Rock Stadium we're always excited to celebrate and explore local connections to place, region, and history through the lens of cuisine. These local favorites are inspired by recipes and techniques that have been part of cooking traditions in South Florida for generations. Adapted by **Executive Chef Dayanny De la Cruz** especially for Hard Rock Stadium, true to the locavore ethos, all of these delicious dishes include locally sourced ingredients and the fine work of artisan purveyors. Enjoy!

Serves approximately 14 guests

<b>Classic Bruschetta Trio</b>	<b>75</b>
Tomato basil salad, olive and artichoke, herb whipped Ricotta, fresh herbs crostinis	
<b>Marinated Yellow Fin Tuna</b>	<b>200</b>
Sweet corn relish, wakame seaweed salad, toasted sesame seeds	
<b>Hand Crafted Chicken Empanadas</b>	<b>200</b>
With chimichurri crema	
<b>Classic Cubano Sandwich</b>	<b>115</b>
Roasted mojo pork, black forest ham, mustard, Swiss cheese and pickles, served on a fresh pressed Cuban bread	





## SPECIALTY CARTS

### The Service Guacamole Cart

185

Serves approximately 14 guests

Featuring **Avocados from Mexico** — in-suite prepared guacamole with toppings of fresh cilantro, fire roasted corn, chopped jalapeños, red onions, and diced tomatoes. Served with green plantains tostadas and house-made chips.

*\*Pre-Order Only*

### Hard Rock Stadium Taco Cart

330

With a Chef's Attendant. Serves approximately 14 guest

**Guajillo Braised Barbacoa of Beef** — 7 hours, house-braised beef cheeks.

**Tomatillo Roasted Chicken** — chicken confit cooked with cilantro and Serrano chili.

Served with fresh flour tortillas, salsa roja, salsa verde, pico de gallo, queso fresco, diced onions, chopped cilantro, limes.

*\*Pre-Order Only*





## SNACKS

Serves approximately 14 guests, unless stated otherwise.



**Bottomless Bucket of Freshly Popped Popcorn (GF)** 32

**Sweet and Spicy Roasted Mixed Nuts (GF)** 90

Serves approximately 7 guests

Peanuts, Brazil nuts, cashews, almonds, pecans and filberts, roasted with a natural spiced seasoning

**Guacamole and Salsa (GF)** 50

House-made salsa fresca and Avocados from Mexico. Guacamole served with spiced tortilla chips



**Roasted Onion Dip** 40

Serves approximately 7 guests

Served with sea salt seasoned house-made kettle chips

**Pretzel Bites** 110

Traditional salted pretzels served with cheese sauce

**7-Layer Dip** 75

A traditional version of this family style favorite. Refried beans, shredded cheddar cheese, salsa fresca, guacamole, sour cream, ripe black olives, green onions and crisp corn tortilla chips



## APPETIZERS

Serves approximately 14 guests, unless stated otherwise.



### **Chilled Jumbo Shrimp Cocktail (GF)** 250

Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges. 30 count

### **Chorizo Wheel with Confit Peppers** 100

Served with fried Shishito peppers and mini split top buns, topped with queso blanco

### **Antipasti Board** 115

Sweet chorizo, capicola, salami, sopressata salami, prosciutto, served with chutney, mustard, NY style flatbread and local honey

### **Quesadilla Trio** 150

- Ancho Marinated Chicken – Monterey Jack cheese, peppers, and onions
- Carne Asada – Braised Barbacoa Beef, onions, shredded cheese and peppers
- Roasted Vegetable – Spinach, assorted mushroom, onions, peppers and pepper jack cheese

### **Assorted Cheese Board** 150

Blue Stilton, Vermont cheddar, fresh herbs brie, goat and aged Manchego with black grapes, dried fruits, fig & date bread, crostini, gourmet crackers and lavosh

### **Creamy Shrimp Mac & Cheese** 185

Key West shrimp and cavatappi pasta baked in a creamy cheese sauce topped with parmesan crust

### **Sushi Platter** Market Price

A variety of seafood and rice nigiri, maki rolls and sashimi served with soy sauce, wasabi and pickled ginger

### **California Mix Platter** Market Price

Assortment of vegetable rolls and California rolls with avocado, surimi and cucumber. Served with soy sauce, wasabi and pickled ginger



## SALADS-SIDES-FRUIT-VEGGIES

Serves approximately 14 guests

### **Chef Garden Raw Crudité and Roasted Vegetables (GF) 85**

Assorted locally sourced vegetables – raw and roasted.  
Served with red pepper hummus

### **Seasonal Fruit and Berries (GF) 100**

In season and local fruit served with Greek yogurt agave dip



### **Baby Gem Caesar Salad 70**

Crisp romaine lettuce, baby gem romaine, freshly grated parmesan cheese, and Caesar dressing

### **Add Grilled Chicken Breast 15**

### **Caprese Salad 100**

Heirloom tomatoes, fresh mozzarella, basil, EVOO and sea salt garnished with balsamic glaze drizzle

### **Iceberg Wedge Salad 70**

Homestead tomatoes, crumbled blue cheese, chopped bacon and blue cheese dressing

### **Italian Pasta Salad 70**

Cavatappi pasta, olives, feta, diced tomato, parsley and sundried tomato pesto dressing

### **Buffalo Cauliflower Wraps 85**

Roasted cauliflower tossed with Buffalo sauce and honey-white truffle mustard sauce



## PLANT-BASED PLAYBOOK

Serves approximately 14 guests

### Roasted Pepper Hummus\*

(serves approximately 7 guests)

Mini Naan bread

35

### Watermelon & Tomatillo Salad

Local watermelon, tofu, fresh mint, red onions, Florida avocados, honey jalapeño dressing

110

### Roasted Vegetables Sandwich

Roasted zucchini, squash, peppers, eggplant, portobello mushrooms, hummus, baby arugula and balsamic glaze served in a baguette

100

### House-Made Roasted Eggplant and Plantain Lasagna 120

Oven baked spicy sweet plantain and roasted eggplant lasagna with roasted pepper tomato sauce

*Pair with Bottega Vinaia, Pinot Grigio*

### Mings Bings Vegan Chinese Flatbread (V)

135

- **Chinese Cheeseburger** – With vegan sriracha aioli
- **Fiesta** – Vegan chorizo, corn, black beans, peppers and onions, with vegan sriracha aioli

### Locally Sourced Vegan Cookies (V)

90



## SANDWICHES

Serves approximately 14 guests

### **Sandwich Basket Selection with Kettle Potato Chips 170**

- **The Italiano** – Capicola, Genoa salami, sweet pepperoni, Provolone and shaved onion
- **Roasted Turkey** – Dill Havarti, butter lettuce and cranberry aioli

### **Chicken and Cranberry Salad Croissants 120**

Traditional chicken salad, crispy celery, tarragon and mini croissants



### **Everglades BBQ Company Pulled Pork 150**

Rubbed with our special rub and slow smoked on live oak wood. Served with apple slaw, potato rolls, citrus chipotle, and original BBQ sauce

*Pair with Louis Martini, Cabernet Sauvignon*

### **Fried Chicken Sliders 135**

Pickled brine chicken meat, bread and butter pickles, and ancho cream, served on slider buns



## FROM THE GRILL

Serves approximately 14 guests



### Ultimate Hot Dog Bar with Chili

155

Hot dogs, chili, freshly baked buns, banana peppers, diced onions, and grated cheddar cheese. Served with traditional condiments

### Southern Breaded Chicken Chunks

125

Served with honey mustard and ranch



### Breaded Chicken Wings

130

Breaded chicken drums, served with blue cheese dressing and hot sauce

### A1A Burger

135

A custom-made blend of short ribs, brisket, and Angus beef perfectly grilled. Served on freshly baked buns topped with American cheese, white onions, sweet pickles and secret sauce

### Ancho Chicken Fajitas

175

Lime marinated grilled chicken breast, fire roasted onions and peppers, cilantro rice and black beans. Served with salsa, guacamole, sour cream, cheddar cheese and soft flour tortillas



## FLORIDA SPECIALTIES

Serves approximately 14 guests

### **Rosemary Steakhouse Tenderloin**

480

Black pepper seared, and chilled tenderloin sliced, served with red onion, Teena's Farm heirloom tomatoes, horseradish aioli, petit arugula, and potato rolls

*Pair with Columbia Crest H3 Merlot*

### **Achiote Barbeque Salmon**

240

Chayote relish and blistered tomato

### **Niman Ranch Turkey Breast Carving Board**

170

Served with pimento cream, romaine, baby arugula, sliced tomato, olive tapenade, and potato rolls

### **Grilled Florida Wagyu Churrasco**

260

Grilled Wagyu churrasco steak and maduros. Served with Chimichurri crema

### **Mojo Pork Belly Masitas**

110

Crispy pork belly chunks, lemon pepper yucca fries, Mojo onions topped with queso fresco and Shishito peppers







## SWEET SELECTIONS

Serves approximately 14 guests



### **Freshly Baked Cookies** 90

Assorted cookies including chocolate chip, oatmeal raisin, white chocolate macadamia and peanut butter

### **Cookies and Double Fudge Brownies** 110

Assorted cookies and double chocolate fudge brownies

### **Taste of Miami Dessert Sampler** 130

- Mini pineapple upside down cake
- Mini Key lime tart
- Mini dulce de leche cheesecake
- Florida chocolate orange cake
- Passion fruit cake



### **Ice Cream Novelties Souvenir Logo Cooler** 85

Your childhood favorite ice cream novelties served in a Dolphins souvenir lunch cooler

### **Mini Assorted Bundt Cakes** 125

- Pina colada
- Tres leches
- Key lime

### **Mini Mojo Donuts** 100

Assorted seasonal flavors

### **Key Lime Pie** 150

Key lime juice and sweetened condensed milk in a short dough pie crust topped with whipped cream

### **New York Crème Brûlée Cheesecake** 150

Decadent and delicious



## BEVERAGES

### SPIRITS By the liter

#### Vodka

Organika	85
Stolichnaya	110
Tito's	132
Grey Goose	150

#### Tequila

Milagro Silver	132
Herradura Silver	150
Patrón Silver	170

#### Scotch

Glenfiddich	140
Johnnie Walker Black	154

#### Gin

Bombay Sapphire	132
Hendricks	154

#### Rum

Bacardi Superior	88
Sailor Jerry	99
Flor De Cana Centenario 12 yr.	132

#### Bourbon & Whiskey

Jack Daniel's	110
Bulleit	132
Woodford Reserve	154

#### Canadian Whisky

Seagram's 7 Crown	88
Crown Royal	110

#### Cognac & Cordials & Mixers

Martini & Rossi Vermouth	33
Bols Triple Sec	33
Finest Call Triple Sec	33
Finest Call Sweet & Sour	33
Finest Call Bloody Mary	33
Finest Call Simple Syrup	33
Baileys Irish Cream	121
D'Ussé VSOP	154
Grand Marnier	154



## BEVERAGES continued

### Premium Beer

32.50

- By the six-pack
- Budweiser
- Bud Light
- Coors Light
- Miller Lite
- Michelob Ultra

### Import/Craft Beer

36

- Heineken
- Corona Extra
- Angry Orchard
- Sierra Nevada Pale Ale
- Stella Artois
- Modelo Especial
- Sam Adams Boston Lager
- Heineken 0.0 (non-alcoholic) **27**

### Soft Drinks/Water

21.50

- By the six-pack
- Pepsi, Diet Pepsi, Mist Twist
- Lipton Brisk Tea
- Proud Source Water (16 oz)
- Proud Source Sparkling (16 oz)
- Ginger Ale (7.5 oz)
- Tonic Water (7.5 oz)
- Club Soda (7.5 oz)

Diet and caffeine-free soft drinks available upon request.

- Red Bull **36**
- Regular & Sugar-Free

### Hot Beverages

44

- 12 Assorted Keurig K-Cups and Individual Brewer
- Premium Coffee
- Premium Decaffeinated Coffee



## WINE by the bottle

### SPARKLING

**Chandon Brut, Sparkling Wine – California 60**  
Captivating festive, cranberry hue in color.  
Aromatic strawberries, raspberries and rose petals.

**Perrier Jouët, Grand Brut – France 132**  
Floral aromas, rounded out by fresh fruit and hints of buttery brioche and vanilla. Crisp and light, it combines freshness with a lingeringly rich and generous finish.

**Moët & Chandon Impérial – France 180**  
Its aromas are radiant, revealing bright yellow fleshed fruits, honey, floral nuances and elegant blond notes.

**Veuve Clicquot – France 200**  
Loved the world over for its crisp, full flavors, consistent quality and celebratory yellow label.

**Dom Pérignon, Brut – France 600**  
The Dom Pérignon style is constructed by the Chef de Cave to create a range of sensations on the palate that reflect all the complexity of the structure and the aromas and characteristics of the vintage.

**Perrier Jouët, Fleur Rosé – France 660**  
The most extravagant and graceful Perrier-Jouët wine of the Belle Epoque Collection™ by Cellar Master Hervé Deschamps.

**Dom Pérignon, Rosé – France 675**  
Aromas of fresh, intense red fruit: red currants and wild strawberries, complemented by warm notes of ripe hay, blood orange and cocoa.

**Louis Roederer Cristal, Brut – France 1,320**  
A rich bouquet with confit fruit, white flowers and lightly roasted nuts. The dominant fruitiness is intense, almost explosive: a sabayon of vine peaches, apricots, melon and mango.

**Louis Roederer Cristal, Rosé – France 1,650**  
Bouquet of fresh fruit, with the right balance of sweetness and acidity. Distinctive notes of 'fruit liqueur' and aromas of roasted almonds and gingerbread.



# WINE continued

## WHITE WINES

### Pinot Grigio

Ecco Domani, Pinot Grigio – *Italy* **53**  
Clean, crisp and dry with tropical fruit flavors and a refreshing finish.

Santa Margherita, Pinot Grigio – *Italy* **75**  
Clean intense aroma, and dry golden apple taste, our signature Pinot Grigio is full of authentic, flavorful personality.

### Riesling

Chateau Ste. Michelle, Riesling – *Washington* **52**  
Crisp apple aromas and flavors with subtle mineral notes.

### Sauvignon Blanc

Fetzer, Sauvignon Blanc – *Echo Ridge, California* **35**  
Crisp and clean with well balanced citrus notes.

Matua, Sauvignon Blanc – *Marlborough, New Zealand* **53**  
The palate is fresh and vibrant with concentrated blackcurrant leaf and a hint of cut-grass and green melon.

Kim Crawford, Sauvignon Blanc – *Marlborough, New Zealand* **55**  
A fresh, juicy wine with vibrant acidity. Ripe, tropical fruit flavor with passionfruit, melon, and grapefruit.

Whitehaven, Sauvignon Blanc – *New Zealand* **61**  
An abundance of currants, citrus and gooseberry flavors.

### Chardonnay

Bogle, Chardonnay – *California* **35**  
Tasting notes of nutmeg and vanilla, pineapple and guava. Barrel aged in American Oak for 9 months.

Sterling, Chardonnay – *California* **48**  
Flavors of pear, green apple, chamomile and citrus notes of Meyer lemon and lemon zest.

Columbia, Chardonnay – *Washington* **61**  
Bright aromas of pear, apple and hints of tropical fruits. A balanced acidity and integrated sweet vanilla oak notes.

Stags' Leap Winery, Chardonnay – *California* **75**  
Aromas of delicate Meyer lemon, orange blossom, fresh white peach and delicate honeysuckle.

Cakebread, Chardonnay – *California* **121**  
Rich, focused, green apple, melon and guava flavors are nicely balanced.

# WINE continued

## RED WINES

### Rosé

Kim Crawford, Rosé  
– Marlborough, *New Zealand* **55**

Soft and luscious, this refreshing Rosé is richly fruited with hints of watermelon and strawberry.

### Merlot

14 Hands, Merlot – *Washington* **35**

Notes of strawberry, ripe red fruits and subtle spice. Nicely balanced on the palate with sweet, well rounded tannins and a broad pleasant finish.

Sterling Vintner's, Merlot – *California* **53**

Vivid aromas of fresh mixed berry jam, red cherry, milk chocolate and baked spice. Generous flavors of blackberry bramble, sweet toasted oak and mocha.

Columbia Winery, Merlot  
– *Washington* **62**

Fruit-forward with notes of black plum and wild blueberry supported by a taut structure from the oak.

### Cabernet Sauvignon

Chateau St. Jean, Cabernet  
Sauvignon – *California* **53**

Vivid aromas of blackberries, fresh plum and chocolate follow through to rich flavors of black cherries, fresh berry pie and notes of black tea.

Louis M. Martini, Cabernet  
Sauvignon – *California* **62**

Complex aromas of dark fruit, smoky cedar and dried herbs. Flavors of black cherry and blackberry are framed by licorice and toast on the long finish.

Stag's Leap Wine Cellars, Artemis  
Cabernet Sauvignon  
– *Napa, California* **85**

Expressive aromas of dark berries, currants, raspberry sorbet, nutmeg and baking spices. Plush mouthfeel with lingering flavors of dark fruit and subtle oak undertones.

Cakebread, Cabernet Sauvignon  
– *Napa, California* **165**

Aromas of ripe blackberry and boysenberry with hints of dark chocolate and sweet oak. The dark fruit is balanced by fresh acidity and lush tannins.

### Malbec

Trivento Golden Reserve,  
Malbec – *Argentina* **75**

Bouquet of berry fruits, plum jam, coffee and tobacco notes. Elegant and powerful with velvety tannins.

### Pinot Noir

Bogle, Pinot Noir – *California* **35**

Heady scents of ripe summer strawberries make a lovely first impression, while hints of crushed violets and sweet dried herbs resonate on the nose.

Kim Crawford, Pinot Noir  
– Marlborough, *New Zealand* **55**

Ripe, dark berry flavors of blackberry and black currant. Subtle hints of oak help fill out the palate.

Mon Frère, Pinot Noir – *California* **60**

Aromas of citrus, pear and stone fruit line with floral notes and a hint of nutmeg and vanilla on the finish.

MacMurray Estate, Pinot Noir  
– *California* **74**

Ripe, fruit forward flavors with a crisp acidity. Notes of black cherry, raspberry and pomegranate, accented by a distinct spice character.



## PLACING YOUR ORDER

### Timing

We want you and your guests to be absolutely delighted with your experience at Hard Rock Stadium. We strive to make every detail as smooth and easy for you as possible.

As you can imagine, it takes a little time to prepare for a party of 75,000 guests! So please place the order for your suite by 12:00pm, four (4) business days prior to each game. This gives us the time we need to take good care of you.



If you miss the advance order deadline, don't worry! We also offer a smaller "Game Day" Menu of freshly prepared items.

The Game Day Menu is always available until the end of the halftime on game day. Last call for beverages from the game day menu is the end of the third quarter.

Please notify us as soon as possible of any cancellations. Orders cancelled by Friday at 12:00pm before your game will not be charged.

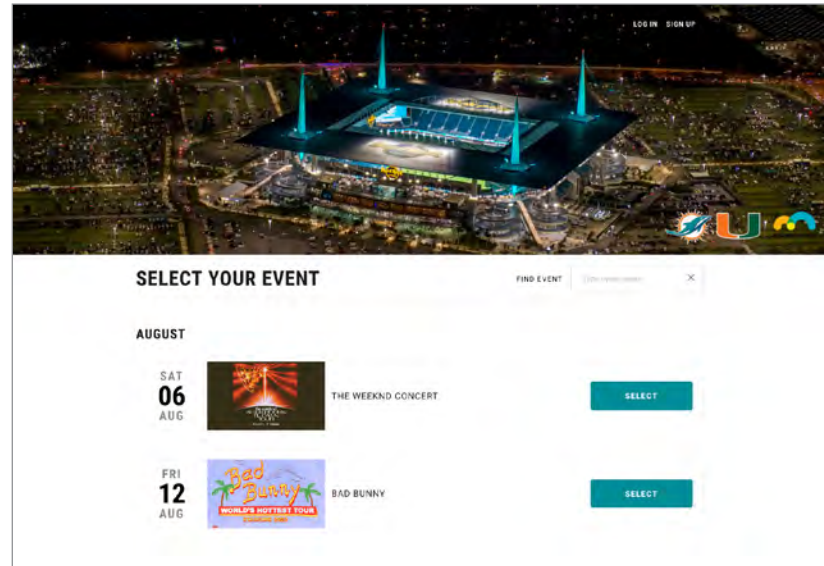


# EZPLANIT ORDERING

<https://hardrockstadium.ezplanit.com>

1. First screen allows you to **LOGIN**. Using same credentials that have been provided you or the one you last used in the past.
2. **SIGN UP**: Create customer profile with login credentials (for new customers who have not been given credentials). Provide billing address of your payment credit card.
3. **Venue Info** provides sales team contact information.
4. **Menu Tab** opens to **Menu** which can be downloaded and printed.
5. Click on desired date and corresponding **Event** will appear.
6. **Place Order** opens to menu with **Menu Items** in middle of screen and **Shopping Cart** is at upper right corner. Navigation to **Menu Categories** is on left side of screen as well as a **Search** field.
7. Select **Menu Items**. Click **Shopping Cart** to see final charges.
8. Add **Credit Card** information that is encrypted and NOT saved within our program.
9. **Review** final order for completeness.
10. Add **Notes** for pertinent delivery information and food allergy information.

11. Click **Submit**. There is immediate notification that order has been placed on the screen.
12. **Confirmation** will be emailed to you that the order has been sent.
13. Once the order has been processed you will receive an email with the completed **Banquet Event Order (BEO)**.





# THE FINE PRINT

## Game Day Suite Hours of Operation

The suites are open for guest arrival 2 hours 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 Catering at **305.623.6425** 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 her 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 four (4) business days prior to your event. Catering 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. We are no longer able to accept cash payments. When placing your order, please provide us with the name to place additional Event Day orders and who have signing authority. A 20% service charge and all applicable sales tax will be included.

## Service Charge

A "House" or "Administrative" charge of 20% is added to your bill for suite service, which is used to defray the cost of providing the service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

## Suite Staffing

A team of 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 \$300 plus 7% 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. In addition, for the Taco Cart, Guacamole Cart and Carving station, a server fee will be added. This ensures that you receive the best hands on service for these items.

## Service of Alcohol

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

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 Hard Rock Stadium

## 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 Catering Food and Beverage representative.

**MIAMI**  
***Dolphins***

