



NEW ORLEANS SAINTS

SUITE MENU 2024



< A € \$ A R \$ SUPERDOME



GREETINGS!

Welcome to the 2024 season. It's going to be an unprecedented year for entertaining at Caesars Superdome!

We are thrilled to welcome you back and thank you for your support of the New Orleans Saints.

Undoubtedly, there will be many special moments throughout the year, and we are dedicated to ensuring our hospitality services add to your unforgettable memories of this Saints' season. Enjoying time together with family, friends, and colleagues is even more meaningful these days!

Our menu has the 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.

My contact information is listed below for your convenience. Here's to great times and truly memorable experiences!

Carol Hernandez

Carol Hernandez, Catering Manager at Caesars Superdome



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SERVICE DIRECTORY

The Suite Catering Department is available during the New Orleans Saints' season from 9:00 am to 4:30 pm, Monday through Friday to assist with your food and beverage needs.

Catering Manager 504.558.6278
Carol Hernandez carol.hernandez@sodexo.com

Suites Coordinator 504.558.6260 ext. 6608
Monica Linam monica.linam@sodexo.com

On-Line Ordering superdome.ezplanit.com



Event Day Menu

Look for this Event Day icon for items available until the beginning of the 3rd quarter. (See page 28 for more information.)



Eat Fit Selections

Eat Fit options meet the nutritional criteria designated by Ochsner Health. Download the free Eat Fit app for full nutrition facts.



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 preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten or other allergens such as nuts.

Vegetarian Selections (VT)

Vegan Selections (VG)



PERSONALIZED HOSPITALITY PACKAGES

Custom Value Package

Create a custom value package for your suite. Choose menu items from the a la carte sections* (pages 7-19), to greet your guests with creativity and imagination. *Some restrictions may apply.

Serves approximately 12 guests

Touchdown 799

Choose any:

3 Snacks

2 Appetizers

1 Grill or Sandwich choice

1 Sweet Selection

Hail Mary Package

999

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

Serves approximately 12 guests

Bucket of Freshly Popped Popcorn (GF)

Mixed Nuts (GF)

Ruffles® Potato Chips with Roasted Onion Dip

Ultimate Hot Dog Bar with Chili

(20) Grilled hot dogs, chili, caramelized onions, freshly baked buns, hot peppers and traditional condiments of diced onions, grated cheddar cheese and green relish

New Orleans Gumbo

Chicken and sausage in a flavorful broth served with white rice

Chicken Tenders

With cool ranch, honey mustard and barbeque dipping sauces

Meat Pies

Louisiana fried pies stuffed with seasoned beef in a flaky dough, served with Cajun ranch dip

Roast Beef Debris Po-Boy

Slow roasted beef, served with horseradish mayo and freshly baked pistolettes

Cookies and Brownies Combo

Chocolate chip cookies and decadent chocolate chunk brownies

NEW ORLEANS SAINTS AT CAESARS SUPERDOME | SUITE MENU 2024

A 23% service charge and applicable sales taxes will be added to all food and beverage orders.

PERSONALIZED HOSPITALITY PACKAGES

Cajun Curation

1,849

Serves approximately 16 guests

Bucket of Freshly Popped Popcorn (GF)

Ruffles Potato Chips & Roasted Onion Dip

New Orleans Gumbo

Chicken and sausage in a flavorful broth served with white rice

Chilled Jumbo Shrimp Cocktail (GF)

(48) Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges

Marinated Crab Claws

Shrimp Pasta

Sauteed shrimp, peppers, and onions tossed with penne pasta in a creamy Alfredo sauce

Jambalaya

Chicken, sausage, and rice sautéed with herbs and spices

Crispy Chicken Wings

With spicy buffalo and ranch dipping sauces

Cajun Meat Pies

Louisiana fried pies stuffed with seasoned beef in a flaky dough, served with Cajun ranch dip

Black & Gold King Cake

(4) Six-Packs of Soda

Halftime Delivery:

All Beef Hot Dogs

(20) Grilled hot dogs, caramelized onions, freshly baked buns, and traditional condiments

New Orleans Beignets

Fried doughnuts covered with powdered sugar

Bayou Blitz

1,399

Serves approximately 16 guests

Bucket of Freshly Popped Popcorn (GF)

Ruffles Potato Chips & Roasted Onion Dip

New Orleans Gumbo

Chicken and sausage in a flavorful broth served with white rice

Shrimp Pasta

Sauteed shrimp, peppers, and onions tossed with penne pasta in a creamy Alfredo sauce

Jambalaya

Chicken, sausage, and rice sautéed with herbs and spices

Crispy Chicken Wings

With spicy buffalo and ranch dipping sauces

Cajun Meat Pies

Louisiana fried pies stuffed with seasoned beef in a flaky dough, served with Cajun ranch dip

Black & Gold King Cake

A Saints' tradition

(4) Six-Packs of Soda

Halftime Delivery:

All Beef Hot Dogs

(20) Grilled hot dogs, caramelized onions, freshly baked buns, and traditional condiments

New Orleans Beignets

Fried doughnuts covered with powdered sugar



MAKE IT LOCAL

In many ways, food can be thought of as a representation of our glorious cultural diversity, and at Caesars Superdome 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 New Orleans for generations. Adapted by **Executive Chef Lenny Martinsen** especially for Caesars Superdome, true to the locavore ethos, all of these delicious dishes include locally sourced ingredients and the fine work of artisan purveyors. Enjoy!

Serves approximately 12 guests



New Orleans Gumbo

175

Chicken and sausage in a flavorful broth served with white rice



Red Beans and Rice

136

Served with sliced smoked sausage and white rice

Shrimp Pasta

189

Sauteed shrimp, peppers, and onions tossed with penne pasta in a creamy Alfredo sauce

Barbeque Shrimp n' Grits

279

A southern specialty. Creamy grits with jumbo barbeque shrimp

Jambalaya

129

Chicken, sausage, and rice sautéed with herbs and spices

Pair with Erath Pinot Noir

Crawfish Étouffée

219

A classic Louisiana dish with a buttery, rich and flavorful sauce with crawfish tails, served with rice

Fried Catfish

144

Catfish fillets battered in seasoned flour and fried crisp. Served with lemon and tartar sauce

SNACKS

Serves approximately 12 guests



Bucket of Freshly Popped Popcorn (GF)

36



Mixed Nuts (GF)

42




Ruffles® Potato Chips with Roasted Onion Dip

44

Individual Lay's® Basket 

44

A variety of Lay's® potato chips

Chips & Salsa (GF) 

45

Spicy roasted tomato salsa served with Tostitos® tortilla chips



Traditional Deviled Eggs (GF)

88

Individual 7-Layer Dip Cups (GF) 

91

(12 cups) Our version of this traditional favorite... refried beans, shredded cheddar cheese, salsa fresca, guacamole, sour cream, ripe olives, green onions and Tostitos® tortilla chips

Chocolate Lovers Basket 

51

(12) Individually wrapped chocolate bars: (3) Snickers®, (3) Kit Kat®, (3) Reese's® Peanut Butter Cups, (3) Plain M&M's®

Shrimp Dip

96

A creamy blend of Louisiana boiled shrimp, cream cheese, celery, onions, herbs and spices. Served with assorted crackers

Soft Pretzel Bites with Beer Cheese & Mustard

75



APPETIZERS

Serves approximately 12 guests



Chicken Tenders

142

With cool ranch, honey mustard and barbeque dipping sauces



Crispy Chicken Wings

168

With spicy buffalo and ranch dipping sauces

Imported and Domestic Cheese Board

174

Sharp cheddar, Boursin, Jarlsberg, Pepper Jack, imported brie, blue cheese and smoked Gouda. Served with crackers



Meat Pies

144

Louisiana fried pies stuffed with seasoned beef in a flaky dough, served with Cajun ranch dip

Southwest Chicken Eggrolls

149

(24) Chicken, corn, black beans, and chopped peppers rolled into a flour tortilla. Served with jalapeño ranch on the side

Barbeque Meatballs

109

All beef meatballs tossed in a bold barbeque sauce with caramelized pearl onions

Charcuterie Platter

213

Assorted meats and cheeses accompanied by fruit spreads, mustards and pickles. Includes local Hoghead cheese, pâté and dried sausages







Chilled Jumbo Shrimp Cocktail (GF)

289

(48) Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges

APPETIZERS continued

Serves approximately 12 guests

-  **Crawfish Wontons** 259
(50) Wontons served with spicy chili sauce
Pair with Bonterra Chardonnay
- Mini Corn Dogs** 96
(50) Mini corn dogs served with yellow mustard
- Individual Hummus Cups**  86
Roasted red pepper hummus, garnished with olive tapenade, feta cheese, served with Stacy's pita chips
-  **Stadium Nachos**  111
Your choice of jalapeño cheese sauce or queso served with tortilla chips and jalapeños
-  **Chilled Tuna Platter** 175
Sesame encrusted fresh tuna, seared and served with teriyaki sauce, Sriracha aioli and wakame slaw
- Nacho Sampler**  178
Tostitos® tortilla chips served with jalapeño cheese, queso, seasoned ground beef, green onions, sour cream and jalapeños
- Pretzel Board** 72
Soft pretzel sticks, large Bavarian twists, assorted crunchy pretzels, served with brown and yellow mustards, hot honey, chocolate and caramel sauces
- Pear and Brie Purses** 210
Brie cheese, caramelized pear, almonds, wrapped in phyllo and baked, hot honey for dipping



SALADS/SIDES/FRUIT/VEGGIES

Serves approximately 12 guests

Basket of Garden Fresh and Local Crudité's (GF) 104

Celery, peppers, broccoli, zucchini, yellow squash, cauliflower, carrots and Louisiana farm fresh vegetables. House-made ranch dip



Seasonal Fruit and Berries (GF) 129

Cantaloupe, honeydew melons, golden pineapple, strawberries, grapes and berries



Creole Potato Salad (GF) 62

Seasoned with Louisiana spices, chopped eggs and scallions



Classic Caesar Salad 62

Crisp romaine lettuce, freshly grated Parmesan cheese, garlic croutons and traditional Caesar dressing. Freshly tossed

· Add Grilled Chicken Breast +25

· Add Blackened Jumbo Shrimp +44

Italian Salad 74

Finely chopped lettuce, tomatoes, thinly sliced red onion, pepperoncini peppers, black olives and garlicky croutons, served with Italian dressing

Roasted Brussels Sprouts 88

Roasted then chilled Brussels sprouts, pearl onions, butternut squash, and cranberries tossed in a brown sugar dijon vinaigrette



Grilled Vegetables (GF) 99

Seasonal farm fresh vegetables seasoned with fresh herbs and drizzled with virgin olive oil and aged balsamic syrup, served hot

Cobb Salad 84

Crisp romaine lettuce, sliced chicken, hard boiled eggs, applewood smoked bacon pieces, grape tomatoes, and scallions. Served with Hidden Valley ranch dressing on the side

Steak Salad 140

Carne Asada beef, arugula, Romaine, Cojita cheese, black olives, red onion, grape tomatoes, cucumber, side of poblano ranch

FROM THE GRILL

Serves approximately 12 guests



All Beef Hot Dogs

144

(20) Grilled hot dogs, caramelized onions, freshly baked buns and traditional condiments of diced onions, relish



Ultimate Hot Dog Bar with Chili

198

(20) Grilled hot dogs, chili, caramelized onions, freshly baked buns, hot peppers and traditional condiments of diced onions, grated cheddar cheese and green relish

Pair with Frontera Cabernet Sauvignon



Hamburgers & Cheeseburgers

189

(12) Locally-sourced, all beef 8 oz patties, served with house-made pickle chips, tomato bacon jam, shredded cheddar jack cheese, and a side of sweet BBQ sauce.

Add: Traditional accoutrements; leaf lettuce, sliced tomatoes, and sliced red onions for an additional charge

+35

Pair with Louis Martini Cabernet Sauvignon

Street Tacos with Street Corn (VG)

179

Choice of seasoned beef or cilantro lime shrimp tacos, served with flour tortillas and fire roasted sweet corn topped with queso fresco. Toppings include pico de gallo, guacamole, shredded cheddar jack cheese, cilantro, and fresh lime wedges

Korean BBQ Chicken Skewer

116

Tender seasoned chicken breasts, Korean BBQ sauce, braised bok choy

Louisiana Meat Trio

207

Smoked sliced BBQ brisket, tangy shredded buffalo chicken, and stewed savory turducken, served with pistolettes



BREAKFAST

Serves approximately 12 guests

Breakfast Breads and Pastries 104

Small almond croissants, muffins, chocolate dipped cake donuts, sliced breakfast breads

Stuffed Biscuits 88

(12) Flaky biscuits filled with bacon, egg and cheese

Bagel Board 164

Smoked salmon, Boursin, Swiss, cheddar, boiled eggs, capers, red onion, cream cheese, mini bagels



SANDWICHES

Serves approximately 12 guests

Chilled Tenderloin of Beef 359

Sliced and served with horseradish, stone ground mustard, grilled cipollini onions and freshly baked silver dollar rolls

Smoked Barbequed Pork Butt 169

House smoked pork butt simmered in bold and sweet barbeque sauces. Accompanied by freshly baked slider buns

Roast Beef Debris Po-Boys 246

A New Orleans favorite. Slow roasted beef, served with horseradish mayo and freshly baked pistolettes

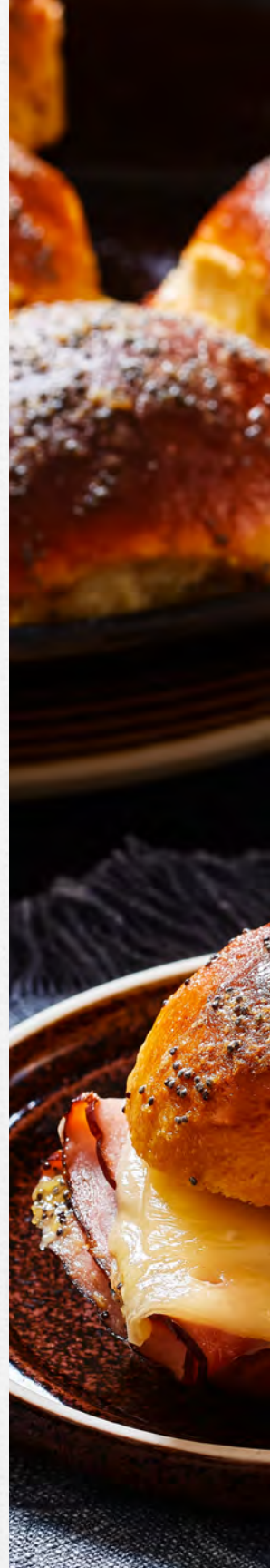
Ham & Cheese Sliders 121

(12) Hawaiian bread buns stuffed with ham & cheese and basted with a butter, garlic and poppy seed sauce

Sandwich Sampler 179

4 halves each on baguette

- Grilled chicken, bacon, red onion, Creole mustard smear
- Roasted turkey, brie, arugula, cherry chutney
- Cucumber, pickled carrots, pickled radish, fresh jalapeño, cilantro, cream cheese





HOME-STYLE FAVORITES

Serves approximately 12 guests

Beef Short Ribs	379
Boneless, tender beef slowly braised in natural pan gravy, paired with garlic mashed potatoes	
<i>Pair with Louis Martini Cabernet Sauvignon</i>	
Stuffed Crabs	289
(12) Crabs stuffed with crab meat dressing	
<i>Pair with Bonterra Chardonnay</i>	
Grilled Pork Chops	349
(12) French cut 10 oz pork chops seasoned and chargrilled over a bed of apple and andouille French bread dressing, and a side of smothered collard greens	
<i>Pair with Vanderpump Rosé</i>	
Burnt Ends	259
Brisket burnt ends roasted in brown sugar, Served with white cheddar mac and cheese, and balsamic glazed Brussels sprouts tossed with sauteed onions and bacon	
Lamb Chops	262
(12) French cut lamb chops, red wine demi, rosemary roasted red potatoes	
<i>Pairs with Saget La Perriere Petite Sauvignon Blanc</i>	
Brisket Chili	146
Chopped brisket, ground beef, kidney beans, black beans, onions, corn, and peppers stewed in tomato sauce with traditional spices. Served with Fritos, shredded cheddar jack, sour cream, hot peppers, and green onions	

VEGAN/VEGETARIAN OPTIONS

Serves approximately 6 guests

- | | |
|--|-----|
| Vegan Red Beans and Rice (GF, VG) | 119 |
| Vegetarian Hamburger (VT)
(G) Plant-based burgers served with caramelized onions and peppers, traditional condiments and freshly baked bread | 84 |
| Street Tacos with Street Corn (VG)
(G) Impossible Burger® taco meat, served with flour tortillas and fire roasted sweet corn topped with queso fresco. Toppings include pico de gallo, guacamole, shredded cheddar jack cheese, cilantro, and fresh lime wedges. | 179 |
| Chia Seed Dessert (GF, VG)
(G) Individual dessert cups of chia seeds, almond milk, mango puree and fresh blueberries | 79 |



NEW ORLEANS SAINTS AT CAESARS SUPERDOME | SUITE MENU 2024

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EAT FIT NOLA

Molly Kimball, registered dietitian with The Ochsner Eat Fit nonprofit initiative has teamed up with **Executive Chef Lenny Martinsen**, to offer nutritious, delicious meals and snacks for fans looking for better-for-you options as you cheer on our Saints. [Download the free Eat Fit smartphone app](#) for full nutrition facts of each dish and availability by location.



Glazed Salmon with Bok Choy (GF) (serves 12) 319

Oven roasted salmon, basted with Thai chili sauce. With steamed bok choy, caramelized onions and grilled zucchini and local squash

Shrimp and Kale Salad (GF) (serves 12) 124

Baby kale, golden beets, sunflower seeds, cranberries and crumbled goat cheese, tossed with red wine vinaigrette and topped with chilled gulf shrimp

Grilled Pork Tenderloin (GF) (serves 12) 229

Petite medallions, served over carrot puree and topped with cipollini onions and roasted red peppers

Roasted, Grilled and Chilled Vegetables (GF) (serves 12) 154

Roasted young carrots, cauliflower with grilled broccolini and asparagus, finished with EVOO, sherry vinegar and fresh herbs

Eat Fit NOLA.

Where nutritious meets delicious.



To learn more about the Eat Fit collaborations with 500+ restaurants and markets across Louisiana, visit OchsnerEatFit.com

BAKE IT LOCAL

We came up with fun, sporty, and regionally-inspired treats especially for our Caesars Superdome VIPs. Locally made, delicious bakery goodies are the perfect way to treat your Suite guests to the sweet life! Enjoy!

Serves approximately 12 guests

Black & Gold King Cake 99

A Saints' tradition

Strawberry Shortcakes 105

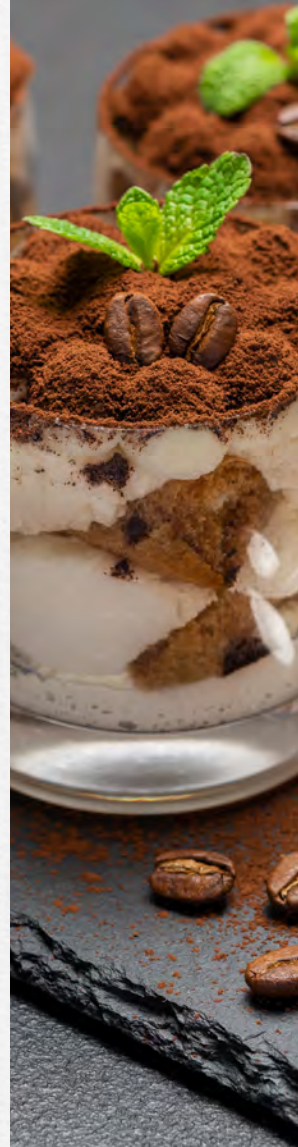
(12) Individual strawberry shortcake cups of sponge cake, strawberry puree, and whipped cream

Black & Gold Cake Pops 149

(18) Chocolate, vanilla flavored cake balls on a stick

Tiramisu Cake 159

(12) Individual tiramisu cups of Italian lady fingers with mascarpone cheese and espresso



SWEET SELECTIONS

Serves approximately 12 guests



Freshly Baked Cookies

99

(16) Chocolate chip cookies



Double Fudge Brownies

99

(16) Decadent chocolate chunk brownies



Cookies and Double Fudge Brownies

114

Chocolate chip cookies and decadent chocolate chunk brownies (8) cookies and (8) brownies

Ice Cream Cooler

82

An assortment of ice cream bars and sandwiches

Raspberry Chimichangas

104

(24) Raspberry puree and cream cheese deep fried, served with caramel dipping sauce

Chocolate Dipped Strawberries (GF)

99

(24) Fresh strawberries coated in semi-sweet dark chocolate

Petit Fours

139

(24) Classic almond franchipans coated with white fondant icing

Bread Pudding

109

Traditional bread pudding with white chocolate sauce on the side

Bananas Foster Bread Pudding

144

Traditional bread pudding combined with sliced bananas, streusel crumb topping, and bourbon caramel sauce on the side

Ooey Gooey Sampler

109

(24) Bite-sized Ooey Gooey bars of various seasonal flavors

Dessert Charcuterie

136

Creole pralines, French macarons, candied pecans, chocolate and yogurt covered pretzels, assorted bar cookies, variety of milk and dark chocolate candies

NEW ORLEANS SAINTS AT CAESARS SUPERDOME | SUITE MENU 2024

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BEVERAGES

Spirits by the liter

Vodka

Grey Goose	171
Cîroc	150
Ketel One	135

Gin

Bombay Sapphire	137
Drumshanbo Gunpowder	
Irish Gin (750 ml)	132
Beefeater 24	117
Tanqueray	116
Bombay Original	106
New Amsterdam	98

Tequila

Patrón	240
Herradura Silver	222
Don Julio	181
Jose Cuervo Especial	118
Camarena Silver	98
El Jimador	89

Rum

Bayou XO Mardi Gras (750 ml)	280
Bayou Single Barrel (750 ml)	176
Bayou Reserve (750 ml)	154
Bacardi 8	124
Capt. Morgan Orig. Spiced	103
Bacardi Superior	96
Bayou White	90
Bayou Spiced	90
Malibu	89

We hope that you enjoy our spirits and wine selections. If you don't see what you are looking for, please let us know. Special requests should be made (7) business days prior to catering deadline. We will do our best to accommodate your request.

Scotch

Johnnie Walker Black	240
Dewar's 12	172
Dewar's White Label	129

Bourbon & Whiskey

Woodford Reserve (750 ml)	159
Angel's Envy (750 ml)	154
Jack Daniel's	129
Jameson	147
Bulleit	141

Canadian Whisky

Crown Royal	152
Seagram's VO	113
Seagram's 7 Crown	109

Cognac

*The Exclusive Cognac of
the New Orleans Saints*



Branson Cognac Grand Champagne VSOP	189
Branson Cognac Phantom VS	139

Cordials/Liqueur

Grand Marnier	195
Chambord (750 ml)	137
St. Germain	121
Southern Comfort	105
Fireball	96

Pint Bottles by the 375 ml

Jameson Irish Whiskey	38
Tanqueray Gin	36
New Amsterdam Vodka	34
Baileys Irish Cream	34



NEW ORLEANS SAINTS AT CAESARS SUPERDOME | SUITE MENU 2024

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BEVERAGES continued

Domestic Beer by the 6-pack

Abita Amber	41
Abita Strawberry Lager	41
Blue Moon	41
Bud Light	38
Budweiser	38
Bud Zero (non-alcoholic)	38
Michelob Ultra	38
Miller Lite	38

Import/Craft Beer by the 6-pack

Amstel Light	41
Corona Extra	41
Corona Light	41
Heineken	41
Modelo Especial	41
Stella Artois	41
Sam Adams Boston Lager	41
Shock Top	41
Kona Big Wave Golden Ale	41
Golden Road Mango Cart	41

Ready-to-Drink Canned Cocktails

Nutrl Pineapple Vodka Seltzer (4-pack)	40
Nutrl Watermelon Vodka Seltzer (4-pack)	40
Cutwater Moscow Mule (4-pack)	40
Cutwater Pina Colada (4-pack)	40
Hoop Spiked Iced Tea (Malt) (4-pack)	40
– Original, Peach, Watermelon, Mango	
High Noon Sun Sips Seltzers (Variety 8-pack)	63



BEVERAGES continued

Hot Beverages

Community Coffee (1.5 gallon airpot)

Premium Coffee	56
Premium Decaffeinated Coffee	56

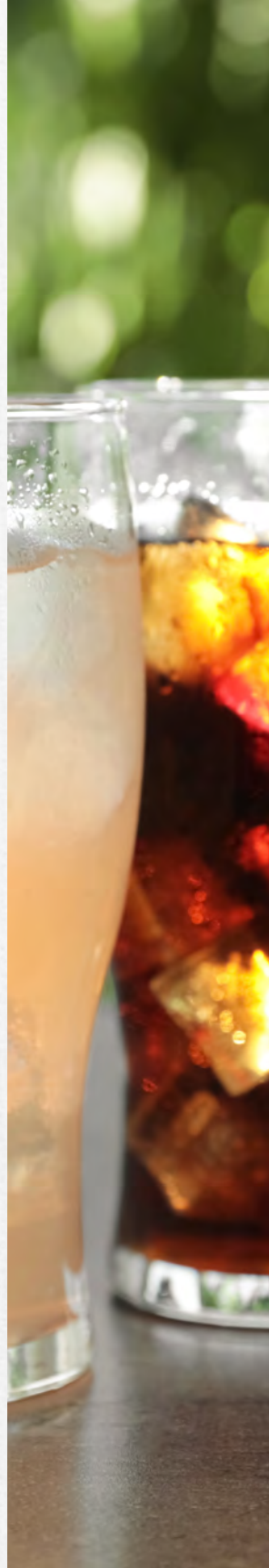
Mixers

Sweet and Sour Mix (quart)	26
Margarita Mix (quart)	26
DeKuyper Triple Sec (liter)	26
DeKuyper Peach (liter)	48
Martini & Rossi Vermouth	22
Lime Juice	18
Minute Maid Orange Juice (12 oz)	8.50
Cranberry Juice (quart)	12

Soft Drinks/Other by the 6-pack 25

Coke, Coke Zero Sugar, Diet Coke, Sprite, Dr. Pepper	
Seagram's Ginger Ale (10 oz)	
Seagram's Tonic Water (10 oz)	
Seagram's Club Soda (10 oz)	
Dasani Bottled Water (16.9 oz)	
Gold Peak Tea (18.5 oz)	34

Diet and caffeine-free soft drinks available upon request.





BAR PACKAGES

THE STARTER

495

To serve 16 guests

- **Your choice of (8) six packs of:**
Bud Light
Michelob Ultra
Budweiser
Miller Lite
Coors Light
- **(1) Bottle of Barefoot Cabernet**
- **(1) Bottle of Barefoot Chardonnay**
- **(1) Six pack of each:**
Coke, Diet Coke, Sprite, Dasani Water

ALL PRO

1050

To serve 16 guests

- **Your choice of (8) six packs of:**
Bud Light
Michelob Ultra
Budweiser
Miller Lite
Coors Light
- **(1) Tito's**
- **(1) Liter of Crown Royal Whisky**
- **(1) Liter of Bayou White Rum**
- **(1) Bottle of Bonterra Cabernet**
- **(1) Bottle of Bonterra Chardonnay**
- **(2) Bottles of Orange Juice**
- **(1) Quart Cranberry Juice**
- **(1) Six pack of each:**
Coke, Diet Coke, Sprite, Dasani Water,
Tonic Water, Club Soda
- **(1) Garnish tray**

WINE

CHAMPAGNE



The Exclusive Champagne of the New Orleans Saints

Le Chemin du Roi Brut Rosé	599
— France (750 ml)	
Le Chemin du Roi Brut	299
— France (750 ml)	
Le Chemin du Roi Brut	159
— France (375 ml)	

WHITE WINES

Pinot Grigio

Jermann Friuli DOC — Italy	68
Ecco Domani — Italy	62
Santa Cristina — Italy	50
Cavit — Italy	43
Seaglass — California	36

Sauvignon Blanc

Whitehaven — New Zealand	69
Bonterra — California	60
Saget La Perriere Petite — Calif.	46

Moscato

Roscato — Italy	53
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Soave Classico

Pieropan, DOC — Italy	61
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Chardonnay

Planeta — Italy	188
Talbott Kali Hart — California	82
Hartford Court, Russian River Valley — California	80
Au Contraire — California	77
Bonterra — California	62
Diatom, Santa Barbara — California	60
Barefoot — California	45
Canyon Road — California	40
Casillero del Diablo — Chile	39

Riesling

Eroica, Columbia Valley — Washington	60
Chateau Ste. Michelle — Washington	46

Nebbiolo

Ratti 'Ochetti' Langhe DOC — Italy	76
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Rosé

Vanderpump — France	70
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WINE continued

RED WINES

Pinot Noir

Kali Hart — <i>California</i>	78
J Vineyards — <i>California</i>	65
Erath Vineyard — <i>Oregon</i>	65
Mon Frère — <i>California</i>	57
Cono Sur — <i>Chile</i>	53

Merlot

Bonterra — <i>California</i>	63
14 Hands — <i>Washington</i>	46
Two Vines — <i>Washington</i>	44
Barefoot — <i>California</i>	46
Chateau Souverain — <i>California</i>	46

Malbec

Trivento Golden Reserve — <i>Argentina</i>	89
Alamos — <i>Argentina</i>	38

Cabernet Sauvignon

Stag's Leap Wine Cellars Artemis — <i>California</i>	281
Louis Martini — <i>Napa, California</i>	65
BV Coastal Estates — <i>California</i>	63
Chateau Ste. Michelle Indian Wells — <i>Washington</i>	60
Frontera — <i>Chile</i>	58
Bonterra — <i>California</i>	59
Kendall-Jackson 'Vintner's Reserve' — <i>California</i>	54
Barefoot — <i>California</i>	46
Red Blend	
Apothic — <i>California</i>	53
Unshackled by The Prisoner — <i>California</i>	48

PLACING YOUR ONLINE ORDER

Website: superdome.ezplanit.com

First Time Placing an Order?

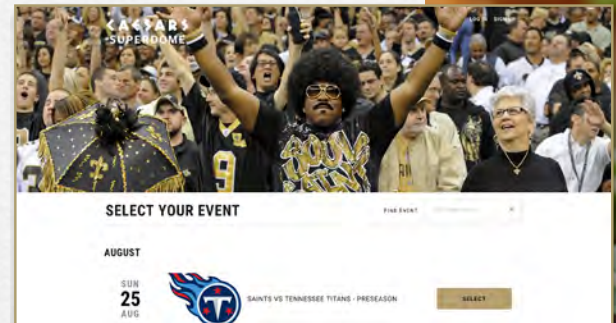
You will need to create your user account. Click on **SIGN UP** located at the top right corner of web page to create and register account. You will be prompted to fill out required fields to set up your user account. This is done one time only. **Please retain your Username & Password for future use.**

Returning User at Caesars Superdome?

Click on Login if you have a username & password for the Caesars Superdome. If you have an Ezplanit login for another venue (SKC, Shrine on Airline) that login will not work at the Caesars Superdome. Please create another login, as logins are venue specific. If you need assistance, please contact **Carol Hernandez at 504.558.6278.**

Placing an Order:

1. Select your Event by clicking the date of the event from event list. Click on **select** link.
2. Select your **location/Suite#.**
3. Select menu category of choice by clicking on arrow or scrolling down to see available items.
4. Click on a menu Item to expand and select **Add** to move to your shopping bag.
5. Once you have completed adding items to your shopping bag, click on **shopping bag** located top right of page and click **check out.**
6. Review your order, add special notes and select a method of payment. **Please consider adding a gratuity* for your server prior to completing your order.** To minimize contact, we will not present a final summary at the conclusion of event. You will now receive your final summary via email post event.
7. You will receive an order number (located at the top of page) when your order is successfully submitted. If you do not, your order was not placed.
8. You will be emailed a confirmation of your order. For changes or questions please contact Carol Hernandez at 504.558.6278, carol.hernandez@sodexo.com or Catering Coordinator Monica Linam at 504.558.6260 ext. 6608, monica.linam@sodexo.com



Orders are due by 4:00pm (4) business days prior to event.

2024 SUPERDOME SCHEDULE & SUITE ORDER DEADLINE

Pre-season:

Event	Date	Time	Due 4:00pm
Saints vs Titans	Sun, Aug. 25	1:00pm	Tue, Aug. 20

Regular Season:

Event	Date	Time	Due 4:00pm
Saints vs Panthers	Sun, Sep. 8	12:00pm	Tue, Sept. 3
Saints vs Eagles	Sun, Sep. 22	12:00pm	Tue, Sept. 17
Saints vs Bucs	Sun, Oct. 13	12:00pm	Tue, Oct. 8
Saints vs Broncos	Thu, Oct. 17	7:15pm	Fri, Oct. 11
Saints vs Falcons	Sun, Nov. 10	12:00pm	Tue, Nov. 5
Saints vs Browns	Sun, Nov. 17	12:00pm	Tue, Nov. 12
Saints vs Rams	Sun, Dec. 1	3:05pm	Fri, Nov. 22
Saints vs Commanders	Sun, Dec. 15	12:00pm	Tue, Dec. 10
Saints vs Raiders	Sun, Dec. 29	12:00pm	Thu, Dec. 19

Annual Events:

Event	Date	Time	Due 4:00pm
Battle of Bands	Fri, Nov. 29	6:00pm	Thu, Nov. 21
Bayou Classic	Sat, Nov. 30	1:00pm	Thu, Nov. 21
LHSSA	Thu, Dec. 12	3:30, 7:00pm	Mon, Dec. 9
Football	Fri, Dec. 13	12:00, 3:30, 7:00pm	Mon, Dec. 9
Championship	Sat, Dec. 14	12:00, 3:30, 7:00pm	Tue, Dec. 10
New Orleans Bowl	Thu, Dec. 19	6:00pm	Fri, Dec. 13
Sugar Bowl	Wed, Jan. 1	7:45pm	Thu, Dec. 19

Special Events:

Event	Date	Time	Due 4:00pm
Taylor Swift Concert	Fri, Oct. 25	7:00pm	Fri, Oct. 18
Taylor Swift Concert	Sat, Oct. 26	7:00pm	Fri, Oct. 18
Taylor Swift Concert	Sun, Oct. 27	7:00pm	Fri, Oct. 18

PLACING YOUR ONLINE ORDER continued

Timing

We want you and your guests to be absolutely delighted with your experience at Caesars Superdome. 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 70,000 guests! So please place the order for your suite by 4:00 pm, 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 "Event Day" menu of freshly prepared items. Our Event Day Menu has a markup of 10%.

Our Event Day Menu is always available until the beginning of the 3rd quarter on game day. Last call for beverages from the event day menu is the end of 3rd quarter.

Please notify us as soon as possible of any cancellations. Orders cancelled by 5:00 pm, two (2) business days prior to your game will not be charged.



*23% is added to your bill for this catered event/function which is used to defray the cost of set up, break down, 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.



ORDERING ON EVENT DAY

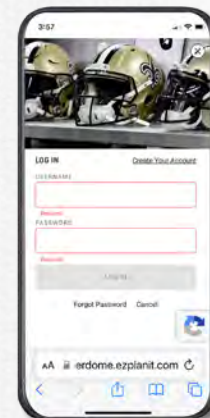
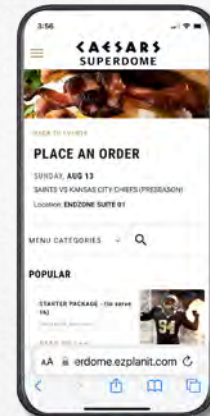
Event Day Orders are placed by scanning a QR Code displayed in the suite.

1. Scan the QR Code in suite with your smartphone camera. This will take you to our game day menu selections. The QR Code displayed in your suite identifies your location and event.
2. Select the Menu items you want to order. Once you are finished making selections, click on Shopping Bag icon (top of page).
3. At Checkout, you will be prompted to Login using your username and password, OR check out as a Guest.
4. Payment info will be required. You can select a card on file (if already logged in), you can enter your credit card information, OR you can scan credit card using your camera on your device. In the continued effort to minimize contact we will no longer accept cash for game day orders.

SCAN or go to: superdome.ezplanit.com

Helpful Tips:

- You will need to know the login to the website. (Username & password used to place initial order.)
- Please share the login with your authorized Host to place additional orders and charge to card on file. We do not have access to login info.
- If you do not have a login, orders can be placed by checking out as a Guest. Payment will be required.



THE FINE PRINT

Game Day Suite Hours of Operation

The suites are open for guest arrival two (2) hours prior to game time.

Delivery

We strive to deliver your order to your suite with premium freshness and with the 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 **504.558.6278** to make delivery arrangements. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

Special Orders

Any special needs you or your guests may have, including food allergies, can be accommodated when ordered seven (7) business days prior to your event.

Payment Information

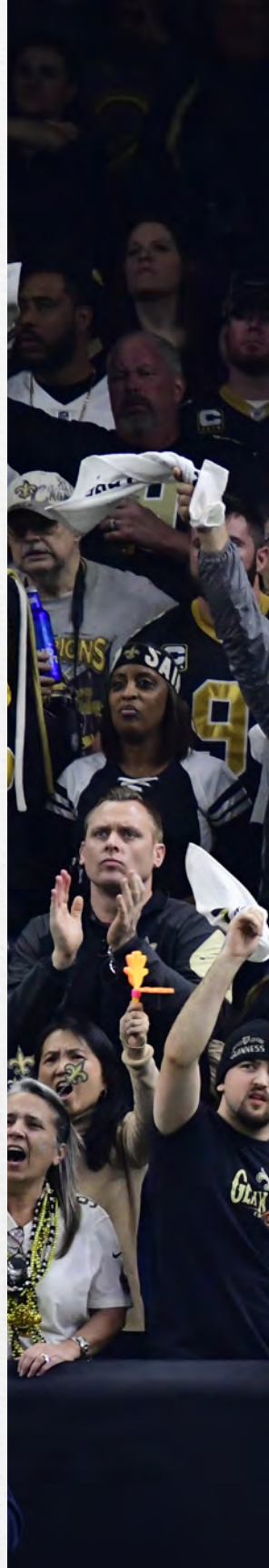
Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, Discover Card. When placing your order, please provide us with the name of the person(s) who have authority to place additional Event Day orders and who have signing authority. A 23% service charge and all applicable sales tax will be included.

Suite Staffing

A team of Catering 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. Gratuity for your server is at your discretion and can be pre-arranged when placing order online.

Service Charge

A “House” or “Administrative” Charge of 23% 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.



THE FINE PRINT continued

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.

Service of Alcohol

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

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 individuals under age of 21 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

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