



MIAMI
Dolphins

SUITE MENU 2024



SUITE PACKAGES



MIAMI TOUCHDOWN

PACKAGE | 1250

Serves approximately 14 guests.

MAINS

CLASSIC CUBANO SANDWICH

Roasted mojo pork, black forest ham, mustard, Swiss cheese, and pickles on Cuban bread

HAND CRAFTED CHICKEN EMPANADAS

Chimichurri crema

GRILLED CHURRASCO

Grilled skirt steak and maduros, Chimichurri

SNACKS

MARIQUITAS

Plantain chips, citrus mojo aioli

BUFFALO RANCH CHICKEN DIP

Baby sweet peppers, celery sticks, flat bread crackers

SALAD

1972 SALAD

Homestead tomatoes, romaine, Spanish olives, Swiss cheese, ham, lemon oregano dressing

DESSERTS

MINI MOJO DONUTS

Locally sourced and freshly made donuts

ASSORTED MINI DESSERTS

Locally provided by Pastry is Art



TASTE OF HARD ROCK

PACKAGE | 1950

Serves approximately 14 guests.

MAINS

SMOKED BBQ PLATTER

Smoked brisket, 3 half chickens, Mike's Hot Honey Sausage, cornbread, sliced white bread, BBQ sauce, pickles

BREADED CHICKEN WINGS

Blue cheese dressing and hot sauce

TUNA POKE

Marinated yellow fin tuna, wakame seaweed-cucumber salad, toasted sesame seeds, diced mango, crispy wonton

ROSEMARY STEAKHOUSE TENDERLOIN

Chilled seared sliced tenderloin, herbed cheese, pickled red onion, vine ripe heirloom tomatoes, shishito peppers, horseradish aioli

SIDES

CAPRESE SALADS

Vine ripe heirloom tomatoes, fresh mozzarella, basil, sea salt, balsamic

CREAMY MAC & CHEESE

Cavatappi pasta baked in a creamy cheese sauce topped with Goldfish crumbs

DESSERTS

MINI BUNDT CAKE JARS

White chocolate, guava and Nutella

MINI MOJO DONUTS

Locally sourced and freshly made donuts



ALL PRO

PACKAGE | 985

Serves approximately 14 guests.

MAINS

BREADED CHICKEN TENDERS

Honey mustard and BBQ sauces

HOT DOG BAR

Served with beef chili, banana peppers, sauerkraut, diced onions, cheddar cheese freshly baked rolls with traditional condiments

EVERGLADES BBQ PULLED PORK

House rub and oak-smoked pork butt, vinegar slaw, potato rolls, citrus chipotle, and original BBQ sauce

SIDES

BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN

FRUIT AND BERRIES

Seasonal, local fruit

CLASSIC CAESAR SALAD

Crisp romaine lettuce, radicchio, Shaved Parmesan cheese, Caesar dressing

DESSERTS

FRESHLY BAKED COOKIES*

Chocolate chip cookies

**Vegan option available, preorder request only.*







A LA CARTE

A LA CARTE

THE SERVICE GUACAMOLE CART* 🌱 VG | 195

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 house-made chips and tostones.

*Pre-Order Only – Associated Attendant Fee of \$150.

SNACKS

Serves approximately 14 guests, unless stated otherwise.

BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN 🌱 VG 🍷 | 40

CHIPS AND SALSA* VG | 55

Salsa verde, salsa roja served with fresh fried tortilla chips

*(Serves approximately 7 guests)

ROASTED ONION DIP* VG 🍷 | 65

Served with house-made kettle chips

*(Serves approximately 7 guests)

MARIQUITAS 🌱 V | 45

Plantain chips with citrus mojo aioli

BUFFALO RANCH CHICKEN DIP | 155

Baby sweet peppers, celery sticks, flat bread crackers

PRETZEL BITES | 130

Beer cheese dipping sauce

HUMMUS TRIO V | 100

Caramelized onion, beet, and butternut squash hummus, mini naan

7-LAYER DIP | 75

Served with fresh fried tortilla chips

YUCCA FRIES VG | 70

Served with vegan Shishito crema



A LA CARTE

APPETIZERS

Serves approximately 14 guests, unless stated otherwise.

CHILLED JUMBO SHRIMP COCKTAIL 🌱 🍷 | 315
Jumbo white shrimp, horseradish cocktail sauce, lemon wedges, Saltines, Tabasco sauce

TUNA POKE | 210
Marinated yellow fin tuna, wakame seaweed-cucumber salad, toasted sesame seeds, diced mango, crispy wonton

CHICKEN EMPANADA | 110
Ancho marinated chicken served with chimichurri crema

ASSORTED CHEESE BOARD 🌱 | 160
Blue Stilton, herbed Boursin, aged Manchego, Cheddar, red grapes, dried fruits, fig and date bread, gourmet crackers

SUSHI PLATTER 🌱 | 365
Assorted Sushi, soy sauce, wasabi, pickled ginger

CALIFORNIA MIX PLATTER 🌱 | 290
Soy sauce, wasabi, pickled ginger

BREADED CHICKEN TENDERS | 135
Honey mustard and BBQ sauces

PLANT BASED TENDERS 🌱 | 210
Vegan ranch and BBQ sauces



A LA CARTE

SALADS-FRUIT-VEGGIES

Serves approximately 14 guests.

CHEF GARDEN CRUDITÉ | 110

Assorted locally sourced vegetables, caramelized onion hummus

FRUIT AND BERRIES | 155

Seasonal, local fruit

CLASSIC CAESAR SALAD | 90

Crisp romaine lettuce, radicchio, shaved Parmesan cheese, Caesar dressing

CAPRESE SALAD | 130

Vine ripe heirloom tomatoes, fresh mozzarella, basil oil, sea salt, balsamic

MELON-PROSCIUTTO MOZZARELLA SALAD | 90

Olive oil and fresh mint



A LA CARTE

ENTRÉES / SANDWICHES

Serves approximately 14 guests.

HOT DOG BAR 🌭 | 210

Served with beef chili, banana peppers, sauerkraut, diced onions, cheddar cheese freshly baked rolls with traditional condiments

ANCHO CHICKEN FAJITAS | 215

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

CREAMY MAC & CHEESE | 250

Cavatappi pasta baked in a creamy cheese sauce topped with Goldfish crumbs

EGGPLANT AND PLANTAIN CANNELLONI 🌱 VG | 210

Oven baked sweet plantain, roasted eggplant, roasted pepper tomato sauce

BREADED CHICKEN WINGS 🌭 | 140

Blue cheese dressing and hot sauce

GRILLED CHURRASCO 🌱 | 270

Grilled skirt steak and maduros, chimichurri crema

A1A BURGER | 145

Angus beef on freshly baked buns topped with American cheese, white onions, B&B pickles, and secret sauce

CLASSIC CUBANO SANDWICH | 175

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

LOBSTER ROLL | 450

Citrus aioli, celery leaves, minced shallots, served in freshly baked rolls and potato chips



A LA CARTE

HARD ROCK SPECIALTIES

Serves approximately 14 guests.

ROSEMARY STEAKHOUSE TENDERLOIN | 510

Chilled seared sliced tenderloin, herbed cheese, pickled red onion, vine ripe heirloom tomatoes, Shishito peppers, horseradish aioli

KOREAN BARBEQUE SALMON | 250

Pickled cucumbers, furikake crust, seared bok choy

EVERGLADES BBQ PULLED PORK | 180

House rub and oak smoked pork butt, vinegar slaw, potato rolls, citrus chipotle, and original BBQ sauce

TOMAHAWK STEAK 🌿 | 900

Three 32 oz Tomahawk bone-in ribeye steak, sea salt, and chimichurri

SMOKED BBQ PLATTER | 400

Smoked brisket, 3 half chickens, Mike's Hot Honey Sausage, cornbread, sliced white bread, BBQ sauce, pickles



A LA CARTE

SWEET SELECTIONS

Serves approximately 14 guests.

FRESHLY BAKED COOKIES* | 150

Local chocolate chip gourmet cookies

**Vegan option available, preorder request only.*

ICE CREAM NOVELTIES SOUVENIR LOGO COOLER | 85

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

MINI ASSORTED LOCAL BUNDT CAKES | 165

- Nutella
- Guava
- White chocolate

MINI MOJO DONUTS

Locally sourced and freshly made donuts

ASSORTED MINI DESSERTS | 150

Locally provided by Pastry is Art

CUSTOM CELEBRATION CAKE | PRICE ON REQUEST

Please contact the suite office for more info and to place an order.





BEVERAGES



BEVERAGES

SPIRITS

Bottle service by the liter

VODKA

- Organika Life | 88
- Stolichnaya | 110
- Ciroc Passion | 125
- Tito's | 132
- Grey Goose | 150
- Stoli Elite | 150

GIN

- No.3 Gin | 125
- Bombay Sapphire | 132
- Hendricks Flora Adora | 150
- Hendrick's | 154

RUM

- Bacardi Superior | 85
- Diplomatico Planas | 90
- Sailor Jerry | 100
- Bacardi 8 yr. | 120
- Flor | 150
- Ron Zacapa 23 yr. (750 ml) | 252
- Flor De Cana 25 yr. (750 ml) | 672

TEQUILA & MEZCAL

- Milagro Silver | 135
- Dobel Diamante | 150
- Patron Silver | 170
- Casamigos Blanco | 225
- Patron Reposado | 250
- Casamigos Jalapeño | 250
- Casamigos Reposado | 275
- Casamigos Anejo | 305
- Don Julio 1942 | 550
- Clase Azul Reposado | 600

MEZCAL

- Del Maguey | 95
- Illegal | 125
- Illegal | 165
- Casamigos Joven | 275

SCOTCH

- Johnnie Walker Black | 154
- Macallan 15 yr. | 350
- Johnnie Walker Blue | 450
- Glenfiddich 23 yr. (750 ml) | 893

BOURBON

- Old Forester | 90
- Bulleit | 120
- Kentucky Owl Wiseman | 140
- Woodford Reserve | 155
- Angel's Envy | 165
- Basil Hayden | 245

WHISKEY

- Jack Daniel's | 110
- Jack Daniel's Apple | 110
- Jack Daniel's Fire | 120
- Jack Daniel's Honey | 120
- Whistlepig Rye Piggyback | 125
- Crown Royal | 140
- Jack Daniel's Single Barrel | 160
- Jameson | 160

COGNAC & CORDIALS & MIXERS

- Martini & Rossi Vermouth (750 ml) | 33
- Baileys Irish Cream | 125
- Grand Marnier (750 ml) | 155
- Hennessy VS | 180



BEVERAGES

BEER / OTHER

by the six-pack

PREMIUM BEER | 42

- Budweiser
- Bud Light
- Coors Light
- Miller Lite
- Michelob Ultra

IMPORT BEER | 48

- Heineken
- Heineken Silver
- Corona Extra
- Stella Artois
- Modelo Especial

CRAFT BEER | 54

- Angry Orchard | 48
- La Tropical Original
- Funky Budda Floridian
- Funky Budda Hop Gun
- The Tank Freedom Tower
- Cigar City Jai Alai

HARD SELTZER | 52

- Bud Light
- High Noon Pineapple
- High Noon Tequila Soda
- Nutrl Pineapple
- Nutrl Watermelon
- Two Chicks Lemon Strawberry Kiss | 58

PACKAGES & BATCHES

- Passionfruit Margarita *(serves 4 cocktails)* | 85
- Blackberry Whiskey Lemonade *(serves 4 cocktails)* | 85
- Painkiller *(serves 4 cocktails)* | 85
- Espresso Martini *(serves 6 cocktails)* | 115
- French 75 *(serves 8 cocktails)* | 175
- Aperol Spritz | 200
Includes 1 bottle of Aperol, 2 bottles of Prosecco, 12 pack of club soda and sliced oranges

HOT BEVERAGES

24 Assorted Keurig K-Cups and Individual Brewer

- Premium Coffee | 145
- Premium Decaffeinated Coffee | 145
- Hot Tea Assortment | 45

SOFT DRINKS / WATER

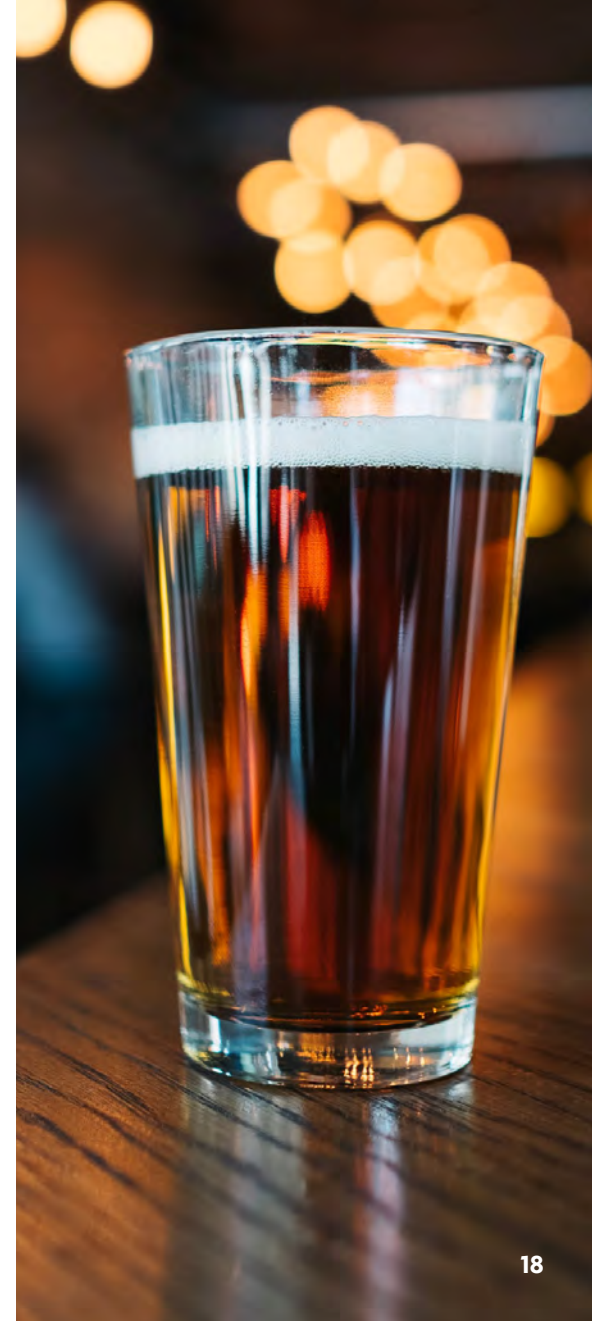
- Pepsi, Pepsi Zero, Starry | 30
- Aquafina Still Water *(16 oz)* | 30
- Bubbly Sparkling *(16 oz)* | 30
- Red Bull Energy, Sugarfree, Red Editn. | 36

MIXERS

- Ginger Ale *(75 oz)* | 22
- Tonic Water *(75 oz)* | 22
- Club Soda *(75 oz)* | 22
- Goslings Ginger Beer | 30
- Juice: Pineapple, Cranberry, Orange *(32 oz)* | 15
- Owen's Margarita *(750 ml)* | 35
- Sweet & Sour Mix *(750 ml)* | 35
- Housemade Bloody Mary Mix *(750 ml)* | 45
- Simple Syrup *(375 ml)* | 30

GARNISHES

- Lime, Lemon, Orange *(half dozen wedges)* | 15
- Cherries *(half dozen)* | 10
- Olives *(half dozen)* | 10



BEVERAGES

WINE

by the 750 ml bottle

SPARKLING

- Chandon Brut – France | 60
- Ferrari Brut – Italy | 75
- Piper-Heidseick Cuvée Brut – France | 120
- Pommery Royal Brut – France | 135
- Piper-Heidseick Essential – France | 165
- Moët & Chandon Imperial – France | 180
- Veuve Clicquot – France | 250
- Dom Pérignon – France | 680

SPARKLING ROSÉ

- Ferrari Rosé – Italy | 90
- Piper Heidseick, Rosé – France | 170
- Pommery, Rosé – France | 175
- Veuve Clicquot Rosé – France | 215
- Perrier Jouët Blason, Rosé – France | 240
- Veuve Clicquot, Rosé – France | 300
- Dom Perignon, Rosé – France | 1,500

RIESLING

- Chateau Ste. Michelle, Riesling – Washington | 52

SAUVIGNON BLANC

- Matua, Sauvignon Blanc – New Zealand | 55
- Cakebread, Sauvignon Blanc – New Zealand | 55
- Whitehaven, Sauvignon Blanc – New Zealand | 65
- John Anthony, Sauvignon Blanc – California | 75
- Ink Grade, Sauvignon Blanc – California | 180

RIESLING

- Chateau Ste. Michelle, Riesling – Washington | 52

PINOT GRIGIO

- Ecco Domani, Pinot Grigio – Italy | 55
- Santa Cristina, Pinot Grigio – Italy | 65
- Santa Margherita, Pinot Grigio – Italy | 75

CHARDONNAY

- Penfolds, Chardonnay – Australia | 60
- Robert Mondavi, Chardonnay – California | 65
- John Anthony, Chardonnay – California | 95
- Brendel, Chardonnay – California | 80
- Prisoner, Chardonnay – California | 100
- Far Niente, Chardonnay – California | 320
- Kistler, Chardonnay – California | 330



BEVERAGES

WINE

by the bottle

ROSÉ

- Whispering Angel, Rosé – France | 70
- Santa Margherita, Rosé – Italy | 75
- La Fete, Rosé – California | 80
- Triennes, Rosé – France | 110
- Minuty Et Or, Rosé – France | 135
- Minuty 281, Rosé – France | 270

MERLOT

- 14 Hands, Merlot – Washington | 60
- Columbia Winery, Merlot – Washington | 65
- Freemark Abbey, Merlot – California | 95
- Seven Hills, Merlot – Washington | 140

MALBEC

- Trivento, Malbec – Argentina | 75

PINOT NOIR

- Mon Frère, Pinot Noir – California | 60
- Lyric, Pinot Noir – California | 65
- The Hilt, Pinot Noir – California | 140
- Matt Taylor, Pinot Noir – California | 170

CABERNET SAUVIGNON

- Louis M Martini, Cabernet S. – California | 50
- Penfolds, Cabernet S. – Australia | 55
- Cakebread, Cabernet S. – California | 180
- John Anthony, Cabernet S. – California | 185
- Heitz Cellars C-91, Cabernet S. – California | 200
- Jordan, Cabernet S. – California | 200
- Ink Grade, Cabernet S. – California | 250
- Silver Oak, Cabernet S. – California | 350

ADDITIONAL REDS

- Santa Margherita, Chianti – Italy | 75
- Fontanafredda Barbera – Italy | 85
- Chianti Mazzei Ser Lapo – Italy | 95
- Marco Lazzarotti Brunello – Italy | 110
- Argiano Brunello di Montalcino – Italy | 160
- Bouchard Pere Fils Beaune
Les Avaux 2017 – France | 200
- Col d'Orcia Brunello – Italy | 200
- Mazzei Siepi – Italy | 300
- Remoissenet Vosne-Romanee
Les Suchots – France | 600
- Domaine Taupenot Mermes – France | 725





THANK YOU

Suites Catering Dept. Manager

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Online Ordering

hardrockstadium.ezplanit.com