

# MIAMI DOLPHINS



## 2021 SUITE MENU

AT HARD ROCK STADIUM



INDEX



# WELCOME!

## Welcome to the 2021 season. It's going to be a fantastic year for entertaining at Hard Rock Stadium!

We are thrilled to welcome you, delight your guests, and thank you for your support of the Miami Dolphins. Undoubtedly, there will be many special moments throughout the year, and we are dedicated to ensuring Centerplate'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, and our mission is simple: Making It Better to Be There®.

In keeping with our commitment to your satisfaction, we are honored to host your event and we welcome special requests. Please let me know how we may help create special dishes that are perfect for your celebration. My contact information is listed here for your convenience. Please call!

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

Cheers!

*Ryan Cellucci*

Ryan Cellucci, Suites Manager  
Centerplate Catering at Hard Rock Stadium



○ 305.623.6425  
[Ryan.cellucci@centerplate.com](mailto:Ryan.cellucci@centerplate.com)



# INDEX

## PAGE

|                                   |       |                           |       |
|-----------------------------------|-------|---------------------------|-------|
| Service Directory                 | 5     | From the Grill            | 20    |
| EZPlanit Ordering Instructions    | 6     | Sandwiches                | 21    |
| Miami Dolphins 2021 Schedule      | 8     | South Florida Specialties | 22    |
| Personalized Hospitality Packages | 9-12  | Very Vegan                | 23    |
| Make it Local                     | 13-14 | Bake It Local             | 24    |
| Guacamole Cart                    | 15    | Sweet Selections          | 25    |
| Snacks                            | 16    | Beverages                 | 27-28 |
| Appetizers                        | 17    | Wine                      | 29-31 |
| Salad-Sides-Fruit-Veggies         | 18    | Order Timing              | 32    |
| Artisanal Flatbreads              | 19    | Fine Print                | 33-34 |



Click on any of the INDEX items to jump immediately to that page.



# SERVICE DIRECTORY

The Centerplate Suites Catering Department is available during the Miami Dolphins season from 9:00am to 5:00pm, Monday through Friday to assist with your food and beverage needs.

Please contact Centerplate by 12:00pm, two (2) business days prior to your game to place your order. 305.623.6425.

**Centerplate Suites** **305.623.6425**  
**Ryan Cellucci, Suites Manager**  
[ryan.cellucci@centerplate.com](mailto:ryan.cellucci@centerplate.com)

**Centerplate Suites Coordinator** **305.623.6425**

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

**Hard Rock Stadium General Information** **305.943.8000**



### Game Day Menu

Look for this Game Day icon for items available through the end of half-time. (See page 32 for more information.)



### Gluten Free Selections

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



### Vegan Selections

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

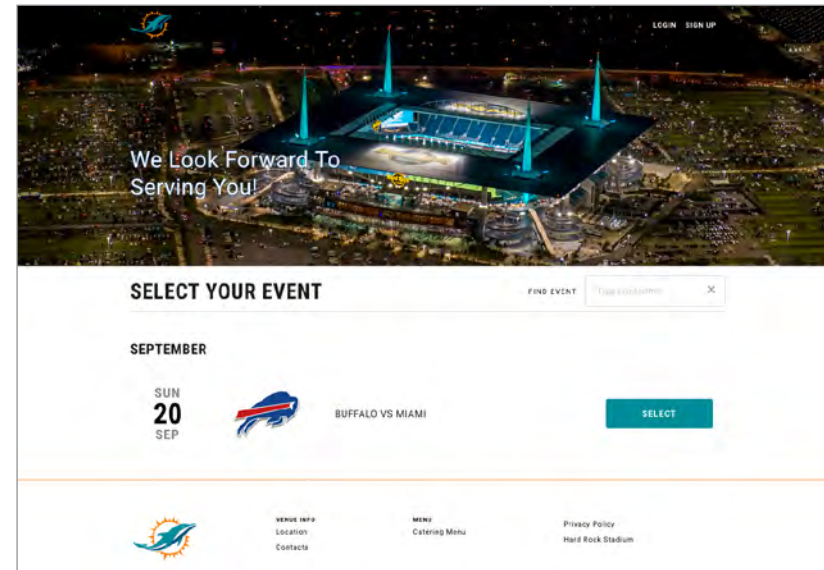
# EZPLANIT ORDERING

<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)**.

INDEX





## CENTERPLATE'S COMMITMENT TO QUALITY

**Our meticulous quality assurance programs ensure we have the right programs 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 catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, seafood and lean meats.

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 at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

**We look forward to serving you!**



2021 MIAMI DOLPHINS SCHEDULE



|              |    |                 |
|--------------|----|-----------------|
| SEP 12       | AT | PATRIOTS        |
| SEP 19       | VS | BILLS           |
| SEP 26       | AT | RAIDERS         |
| OCT 3        | VS | COLTS           |
| OCT 10       | AT | BUCCANEERS      |
| OCT 17       | AT | JAGUARS -LONDON |
| OCT 24       | VS | FALCONS         |
| OCT 31       | AT | BILLS           |
| NOV 7        | VS | TEXANS          |
| NOV 11       | VS | RAVENS -TNF     |
| NOV 21       | AT | JETS            |
| NOV 28       | VS | PANTHERS        |
| DEC 5        | VS | GIANTS          |
|              |    | BYE             |
| DEC 18 OR 19 | VS | JETS            |
| DEC 27       | AT | SAINTS -MNF     |
| JAN 2        | AT | TITANS          |
| JAN 9        | VS | PATRIOTS        |

PRESENTED BY Publix.



INDEX





INDEX

## PERSONALIZED HOSPITALITY

### MIAMI TOUCHDOWN PACKAGE \$640

Serves approximately 14 guests

#### **Mariquitas**

Thin sliced plantain chips served with citrus mojo sauce

#### **Little Havana Chopped Salad**

Homestead tomatoes, avocado, roasted chicken, red onions with basil-citrus vinaigrette

#### **Classic Cubano Sandwich**

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

#### **Hand Crafted Beef Empanadas**

Ropa Vieja, cilantro, Monterey Jack cheese and caramelized onions 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



INDEX

## PERSONALIZED HOSPITALITY continued

### TASTE OF HARD ROCK PACKAGE \$750

Serves approximately 14 guests

#### Sausage Sampler Trio:

- Chorizo Wheel
- Signature Cubano Sausage
- Beer Bratwurst

Served with fried Shishito peppers, spicy onion relish, grained mustard, sauerkraut and freshly baked buns

#### Creamy Shrimp Mac & Cheese

Key West shrimp, cavatappi pasta baked in a creamy Mascarpone and Fontina cheese sauce, topped with Pecorino crust

#### Classic Caesar Salad

Freshly tossed crisp romaine lettuce, grated Parmesan cheese, garlic croutons and traditional Caesar dressing

#### Citrus Brine Chicken Osso Bucco

8-hour citrus brine chicken lollipops, drizzled with peach and blood orange chimichurri

#### Key Lime Pie

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



INDEX

## PERSONALIZED HOSPITALITY continued

### PLANT-BASED PLAYBOOK PACKAGE \$750

Serves approximately 14 guests

#### **Duo of Avocado and Roasted Pepper Hummus**

Baked pita chips

#### **Watermelon & Tomatillo Salad**

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

#### **Roasted Vegetables Sandwich**

Herbs marinated seasonal vegetables, red pepper hummus and spicy kalamata spread in a freshly baked baguette

#### **House Made Sweet Plantain Lasagna**

Oven baked spicy Sweet plantain and roasted eggplant lasagna with basil tomato sauce

#### **Locally Sourced Vegan Cookies**



INDEX

## PERSONALIZED HOSPITALITY continued

### ALL PRO PACKAGE \$615

Serves approximately 14 guests

#### **Bottomless Bucket of Freshly Popped Popcorn**

#### **Southern Style Chicken Tenders**

Barbeque spices infused breading, served with honey mustard and barbeque dipping sauces

#### **Seasonal Fruit and Berries**

In season and local fruit served with Greek yogurt and agave dip

#### **Classic Caesar Salad**

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

#### **Ultimate Hot Dog Bar with Chili**

Grilled hot dogs, chili, sautéed onions, freshly baked buns, banana peppers, with traditional condiments of grated cheddar cheese and green relish



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

Our signature pulled pork accompanied by citrus chipotle and classic barbeque sauces, with vinegar coleslaw and freshly baked buns

#### **Freshly Baked Cookies**

Assorted cookies including chocolate chip, oatmeal raisin, white chocolate macadamia and peanut butter. Served warm from our bakery's oven to your suite



INDEX

## MAKE IT LOCAL

In many ways, food can be thought of as a representation of our glorious cultural diversity, and at Centerplate 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

### **Classic Bruschetta Trio \$95**

Tomato basil salad, olive and artichoke, herb whipped Ricotta, fresh herbs focaccia crostinis

### **Arepas de Choclo and Cheese \$210**

House-made yellow corn arepas, with roasted wild mushrooms and crispy prosciutto. Served with salsa roja and avocado cream

### **Grilled Yellow Fin Tuna \$150**

Sweet corn relish, avocado crema and cilantro dressing

### **Festival Farm Kale and Quinoa Salad \$75**

Grilled Roma tomatoes, pork belly croutons and Pecorino Romano, served with blood orange dressing



INDEX

## MAKE IT LOCAL continued

### **Hand Crafted Beef Empanadas \$88**

Ropa Vieja, cilantro, Monterey Jack cheese and caramelized onions with chimichurri crema

### **Classic Cubano Sandwich \$115**

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

### **Citrus Brine Chicken Osso Bucco \$170**

8-hour citrus brine chicken lollipops, drizzled with peach and blood orange chimichurri

### **Quesadilla Trio \$250**

- **Ancho Marinated Chicken** – Monterey Jack cheese and cilantro
- **Carne Asada** – Braised barbacoa beef, onions, Oaxaca cheese and poblano peppers
- **Roasted Vegetable** – Spinach, assorted mushroom, onions and Pepper Jack cheese

### **Creamy Shrimp Mac & Cheese \$95**

Key West shrimp, cavatappi pasta baked in a creamy Mascarpone and Fontina cheese sauce topped with pecorino crust



INDEX

## THE SERVICE GUACAMOLE CART \$175

Avocados from Mexico table side guacamole with toppings of fresh cilantro, fire roasted corn, chopped jalapeños, red onions and diced tomatoes. Served with green plantains tostada and house-made chips.

Serves approximately 14 guests

### Pre-Order Only \$145

- Add Niman Ranch Bacon \$5
- Add Lump Crab \$15

A 20% service charge and applicable sales taxes will be added to all food and beverage orders





INDEX

## SNACKS

Serves approximately 14 guests



**GF** **Bottomless Bucket of Freshly Popped Popcorn \$37**

**GF** **Sweet and Spicy Roasted Mixed Nuts \$48**

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

**GF** **Guacamole and Salsa \$60**

House-made salsa fresca and Avocados from Mexico guacamole, served with cumin spiced tortilla chips

**Avocado and Roasted Pepper Hummus \$75**

Served with baked pita chips

**Assorted M&M's® \$45**



**Roasted Onion & Parmesan Dip \$45**

Served with sea salt seasoned house-made kettle chips

**Crispy Pretzel Fries \$45**

Tossed in everything seasoning. Served with beer cheese sauce

**7-Layer Dip \$85**

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





INDEX

# APPETIZERS

Serves approximately 14 guests



## Chicken Tender Bites \$120

Honey mustard and barbeque dipping sauces



## Crispy Chicken Wings \$140

Spicy Buffalo and blue cheese dipping sauces



## Arepas de Choclo and Cheese \$210

House-made yellow corn arepas, with roasted wild mushrooms and crispy prosciutto. Served with salsa roja and avocado cream



## Chilled Jumbo Shrimp Cocktail \$150

Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges. 48 count

## Chorizo Wheel with Confit Peppers \$110

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

## Assorted Cheese Board \$175

Blue Stilton, Vermont Cheddar, Fresh Herbs Brie, Goat and Aged Manchego, black grapes, dried fruits, fig & date bread, crostini and gourmet crackers

## Antipasti Board \$130

Sweet chorizo, salchichon, cacciatore salami, bresaola, Prosciutto, served with assorted chutneys, mustard, pickled vegetables, NY style flatbread and local honey

## Sushi Platter \$265

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

## California Mix Platter \$195

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



INDEX

## SALADS-SIDES-FRUIT-VEGGIES

Serves approximately 14 guests

**GF** **Chef Garden Fresh Market Crudité \$85**  
Assorted locally sourced vegetables, served with red pepper hummus and herb ranch

**GF** **Seasonal Fruit and Berries \$75**  
In season and local fruit served with Greek yogurt agave dip

**Game Day** **Classic Caesar Salad \$48**  
Crisp romaine lettuce, freshly grated Parmesan cheese, garlic croutons and traditional Caesar dressing. Freshly tossed

**Add Grilled Chicken Breast \$12**

**Caprese Salad \$90**  
Heirloom tomatoes, fresh mozzarella, basil, EVOO and sea salt

**Iceberg Wedge \$50**  
Blue cheese stout dressing, bacon and cherry tomatoes

**Loaded Pasta Salad \$50**  
Cavatappi pasta, spinach, smoked cheddar, cherry tomatoes, shaved red onions and crispy bacon tossed on a sweet and creamy horseradish dressing

**Buffalo Cauliflower Wraps \$00**  
Roasted cauliflower tossed with Frank's hot sauce and served with honey-white truffle mustard sauce

**GF** **Watermelon and Tomatillo Salad \$70**  
Local watermelon, queso blanco, mint, red onions, Florida avocados, honey jalapeño dressing



INDEX

## ARTISANAL FLATBREADS

Serves approximately 14 guests

### **Margherita \$40**

Basil tomato sauce, mozzarella cheese and extra virgin olive oil

### **House-made Pepperoni \$45**

House-made tomato sauce, mozzarella, spicy pepperoni

### **Garden Fresh Vegetables \$40**

House-made tomato sauce, plum tomatoes, peppers, mushrooms, fresh basil





INDEX

## FROM THE GRILL

Serves approximately 14 guests



### Ultimate Hot Dog Bar with Chili \$130

Grilled hot dogs, chili, sautéed onions, freshly baked buns, banana peppers, with traditional condiments of grated cheddar cheese and green relish

### A1A Burger \$130

A custom-made blend of short ribs, brisket and Angus beef, perfectly grilled, served on freshly baked buns topped with smoked cheddar, shaved white onions, sweet pickles and secret sauce



### Signature Cubano Sausage \$130

Our signature Cubano served with spicy onion relish on a fresh baked brioche roll

### Rosemary Grilled Eggplant & Portabella Mushroom Burger \$75

Hummus spread, Roasted red peppers, balsamic onions, petit arugula on a grilled focaccia

### Ancho Chicken Fajitas \$140

Tequila-lime marinated grilled chicken breast, fire roasted onions and peppers. Served with salsa, guacamole, sour cream, cheddar cheese and soft flour tortillas



INDEX

## SANDWICHES

Serves approximately 14 guests

### **Sandwich Basket Selection with Kettle Potato Chips \$160**

- **The Italiano** – Capicola, Genoa salami, sweet pepperoni, Provolone and shaved onion
- **Roasted Turkey** – Dill Havarti, butter lettuce and cranberry aioli
- **Roasted Vegetable** – Red pepper hummus and spicy Kalamata

### **Chicken and Steak Grilled Focaccia Duo \$160**

- **Grilled Marinated Chicken** – With pesto aioli, vine ripe tomatoes, fresh basil and field greens
- **Garlic and Black Pepper Short Ribs** – With horseradish sauce, red onion, arugula and blue cheese



### **Everglades BBQ Company Pulled Pork \$140**

Rubbed with our special rub and slow smoked on live oak wood. Served with jalapeño Fuji apple slaw and assorted barbeque sauces

*Pair with Louis Martini, Cabernet Sauvignon*

### **Fried Chicken Sandwich \$130**

24 hours brined chicken thighs topped with house-made ancho sauce and sweet pickles on a soft potato roll, accompanied by kettle chips

### **Maine Lobster Roll \$245**

Citrus aioli, celery leaves, minced shallots, served on a freshly baked roll

*Pair with Bottega Vinaia, Pinot Grigio*



INDEX

## SOUTH FLORIDA SPECIALTIES

Serves approximately 14 guests

### **Rosemary Steakhouse Tenderloin \$260**

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

*Pair with Columbia Crest H3 Merlot*

### **Achiote Barbeque Salmon \$150**

Chayote squash, bacon, mushroom, achiote ponzu

### **Niman Ranch Turkey Breast Board \$220**

Served with pimento cream, olive tapenade, mini romaine, Roma tomatoes and petite baguette

### **Grilled Florida Wagyu Churrasco \$172**

Grilled Wagyu churrasco steak, served with blood orange chimichurri sauce, lemon pepper yucca bites and garlic cilantro horseradish aioli

### **Mojo Pork Belly Masitas \$130**

Crispy pork belly chunks glazed with guava barbeque, served with sweet plantains, topped with queso fresco and Shishito peppers





## VERY VEGAN

In the not too distant past, if you were entertaining vegan suite guests your food choices at sports venues were admittedly pretty slim. But this is 2021! We believe that the true spirit of hospitality provides high quality choices for the widest possible range of preferences.



That's why our Executive Chef, **Dayanny De la Cruz**, has developed these delicious vegan dishes in collaboration with some of Miami's most innovative chefs. Amazing things are happening in vegan cooking, and we invite you to sample these flavors!

Each item serves approximately 14 guests.

- ✓ **Lemon Pepper Yucca Fries \$50**  
Topped with hibiscus and cilantro mojo
- ✓ **Buffalo Cauliflower Wraps \$95**  
Roasted cauliflower steak tossed with Frank sauce, honey white truffle mustard sauce
- ✓ **Roasted Vegetables Sandwich \$50**  
Herbs marinated seasonal vegetables, red pepper hummus and spicy kalamata spread in a freshly baked baguette
- ✓ **House-made Sweet Plantain Lasagna \$48**  
Oven baked spicy sweet plantain and roasted eggplant lasagna with basil tomato sauce
- ✓ **Assorted Cookies and Brownies \$90**



INDEX

## BAKE IT LOCAL



We asked local artisan baker **Jenny Rissone** to come up with fun, sporty, and regionally inspired treats especially for our Hard Rock Stadium VIPs. And, she did! Locally made, delicious bakery goodies are the perfect way to treat your suite guests to the sweet life. Enjoy!

In the very competitive world of desserts, cakes and pastries, the name **Chef Jenny Rissone** is fast becoming popular. As founder and missionary director of the dazzling company **Pastry as Art**, award winning chef Rissone is the artistic genius behind every mouth-watering pastry, every sensuous dessert, and each sumptuous cake that Pastry as Art produces. Rissone has more than fifteen years experience in the pastry field.



Serves approximately 14 guests

### **Taste of Miami Dessert Sampler \$110**

- Coconut Whoopie Pie
- Mini Guava Cheesecake
- Key Lime Cookies
- Mini Florida Orange Chocolate Cake

### **Almond Caramel Rum Cake \$120**

Toasted almond cake with moist Caribbean rum blend filled with our delicious dulce and covered with toasted almond

### **Trio of Mini Bundt Cakes \$90**

- Pina Colada
- Tres Leches
- Key Lime





## SWEET SELECTIONS

Serves approximately 14 guests



### Freshly Baked Cookies \$80

Assorted cookies including chocolate chip, oatmeal raisin, white chocolate macadamia and peanut butter. Served warm from our bakery's oven to your suite

### Double Fudge Brownies \$80

Buttery chocolate, chewy brownies, chunks of fudge

### Cookies and Double Fudge Brownies \$75

House-baked assorted cookies and double chocolate fudge brownies



### Ice Cream Novelties Souvenir Logo Cooler \$70

### Mini Mojo Donuts \$90

Assorted seasonal flavors

### Key Lime Pie \$95

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

### New York Cheesecake \$95

Decadent and delicious



### LadyFingers Miami Handcrafted Popsicles \$95

Fresh local fruits and unique fillings frozen for a one-of-a-kind treat. Flavors may include mango ginger, lychee rose water, cream and Nutella, lemon basil and pineapple mint



INDEX



INDEX



# BEVERAGES

## SPIRITS By the liter

### Vodka

|                    |       |
|--------------------|-------|
| New Amsterdam      | \$80  |
| V-One Original     | \$100 |
| V-One Triple Berry | \$100 |
| Stolichnaya        | \$100 |
| Ketel One          | \$120 |
| Grey Goose         | \$140 |

### Tequila

|                      |       |
|----------------------|-------|
| Camarena Silver      | \$110 |
| Jose Cuervo Especial | \$120 |
| Herradura Silver     | \$120 |
| Patrón Silver        | \$140 |

### Scotch

|                      |       |
|----------------------|-------|
| Monkey Shoulder      | \$120 |
| Dewar's White Label  | \$130 |
| Johnnie Walker Black | \$140 |

### Gin

|                 |       |
|-----------------|-------|
| Bombay Sapphire | \$120 |
| Hendricks       | \$140 |

### Rum

|                                |       |
|--------------------------------|-------|
| Bacardi Superior               | \$80  |
| Sailor Jerry                   | \$90  |
| Flor De Cana Centenario 12 yr. | \$120 |

### Bourbon & Whiskey

|                     |       |
|---------------------|-------|
| Jack Daniel's Fire  | \$100 |
| Jack Daniel's Honey | \$100 |
| Jack Daniel's Apple | \$100 |
| Jack Daniel's       | \$100 |
| Bulleit             | \$120 |
| Woodford Reserve    | \$140 |

### Canadian Whisky

|                   |       |
|-------------------|-------|
| Seagram's 7 Crown | \$80  |
| Crown Royal       | \$100 |

### Cognac & Cordials

|                          |       |
|--------------------------|-------|
| Martini & Rossi Vermouth | \$30  |
| Bols Triple Sec          | \$30  |
| Bols Blue Curacao        | \$30  |
| Fireball                 | \$80  |
| Southern Comfort         | \$80  |
| Baileys Irish Cream      | \$110 |
| St. Germain              | \$120 |
| D'Ussé VSOP              | \$140 |
| Grand Marnier            | \$140 |

### Cutwater Spirits

By the 4-pack  
Vodka Soda, Vodka Mule,  
or Lime Margarita

\$36



INDEX

## BEVERAGES continued

### Premium Beer **\$29.50**

By the six-pack

Budweiser  
Bud Light  
Coors Light  
Miller Lite  
Michelob Ultra  
Shock Top  
Land Shark

### Import/Craft Beer **\$32.50**

Corona Extra  
Corona Light  
Angry Orchard  
Sierra Nevada Pale Ale  
Stella Artois  
Heineken  
Modelo Especial  
Blue Moon  
Blue Moon Skies  
Sam Adams Boston Lager  
Rebel IPA  
O'Doul's (non-alcoholic) **\$24.50**

### Finest Call Mixers **\$12**

By the quart

Bloody Mary Mix  
Sweet and Sour Mix  
Orange Juice  
Pineapple Juice  
Cranberry Juice  
Lemons & Limes **\$6**  
Stuffed Olives **\$6**

### Spiked Seltzer **\$29.50**

By the 16 oz, four-pack

Bud Light Seltzer, Black Cherry  
Vizzy Spiked Seltzer

### Soft Drinks **\$21.50**

By the six-pack

Pepsi, Diet Pepsi, Mist Twist  
Lipton Brisk Tea  
Aquafina Water (12 oz can)  
Ginger Ale (10 oz)  
Tonic Water (10 oz)  
Club Soda (10 oz)

Diet and caffeine-free soft drinks available upon request.

Hard Rock Energy Drink **\$36**

### Hot Beverages **\$44**

12 Assorted Keurig K-Cups and Individual Brewer

Premium Coffee  
Premium Decaffeinated Coffee



INDEX

## WINE by the bottle

### SPARKLING

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

**Ferrari Sparkling Brut, DOC – Italy \$100**  
Fresh, intense, with a broad fruity note of ripe Golden Delicious apples, and wild flowers with a delicate scent of yeast. Harmonious and well-balanced.

**Nicolas Feuillatte Brut Champagne – France \$140**  
Fresh white fruit with aromas of apple, pear and peach. Clean, elegant and complex, with delicate bubbles.

**Moët & Chandon Impérial – France \$175**  
Its aromas are radiant, revealing bright yellow fleshed fruits, honey, floral nuances and elegant blond notes.

**Moët & Chandon Impérial Rosé – France \$175**  
Lively, expressive, aromas dominated by the scent of wild strawberries. It is full-bodied with zestful, assertive fruitiness.

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

**Moët & Chandon Nectar Rosé – France \$250**  
A fresh rosé, displaying flavors of raspberry, fig, tangy cherry and smoke, with well-integrated acidity.

**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 \$600**  
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 \$1,200**  
A rich bouquet with confit fruit, white flowers and lightly roasted nuts. On airing, the dominant fruitiness becomes intense, almost explosive: a sabayon of vine peaches, apricots, melon and mango.

**Louis Roederer Cristal, Rosé – France \$1,500**  
Bouquet of fresh fruit, with the right balance of sweetness and acidity. Distinctive notes of ‘fruit liqueur’ and aromas of roasted almonds and gingerbread.



INDEX

## WINE continued

### WHITE WINES

#### Pinot Grigio

Principato, Pinot Grigio **\$32**  
– *Veneto, Italy*

Appealing fruit aromas mingle with delicate floral notes. Crisp, light and elegant, with alluring fruit flavors.

Bottega Vinaia, Pinot Grigio **\$45**  
– *Italy*

An alluring floral perfume of an intensity and persistence rare in a Pinot Grigio. Fresh, dry and flavorful with a firm structure leading into a lingering finish.

Ecco Domani, Pinot Grigio – *Italy* **\$48**  
Clean, crisp and dry with tropical fruit flavors and a refreshing finish.

#### Chardonnay

Canyon Road, Chardonnay – *California* **\$32**  
Aromas of ripe pear and stone fruit with balanced oak notes of vanilla.

Bonterra, Chardonnay – *California* **\$85**  
An initial impression of rich, buttery cream quickly turns to aromas of honey and lightly toasted almonds. 100% organically grown grapes.

Cakebread, Chardonnay – *California* **\$110**  
Rich, focused, green apple, melon and guava flavors are nicely balanced.

#### Sauvignon Blanc

Fetzer, Sauvignon Blanc **\$32**  
– *Echo Ridge, California*  
Crisp and clean with well balanced citrus notes.

Whitehaven, Sauvignon Blanc **\$55**  
– *New Zealand*  
An abundance of currants, citrus and gooseberry flavors.

#### Riesling

Chateau Ste. Michelle, Riesling **\$48**  
– *Washington*  
Crisp apple aromas and flavors with subtle mineral notes.

# WINE continued

## RED WINES

### Merlot

14 Hands, Merlot  
– *Washington* **\$32**

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

Columbia Crest H3 (Horse Heaven Hills), Merlot  
– *Washington* **\$55**

Aromas of spice and blackberry with the perfect balance of earth, cocoa and ripe cherry notes on the palate.

### Malbec

Trivento Golden Reserve,  
Malbec – *Argentina* **\$68**

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

### Cabernet Sauvignon

Los Vascos, Domaines Baron Rothschild (Lafite), Cabernet Sauvignon – *Chile* **\$55**

Aromas of plum, raspberry and cherry with savory notes as well as tobacco, toasted hazelnuts, dark chocolate and tapenade.

Louis M. Martini, Cabernet Sauvignon – *California* **\$55**

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* **\$75**

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

### Pinot Noir

Fetzer, Pinot Noir – *Chile* **\$32**  
Light and bright cherry and strawberry notes with a touch of oak.

Mon Frère, Pinot Noir – *California* **\$55**  
Aromas of citrus, pear and stone fruit line with floral notes and a hint of nutmeg and vanilla on the finish.

Au Contraire, Pinot Noir  
– *California* **\$75**

Elegant, silky, layered and complex, this Pinot Noir displays notes of ripe cherry, raspberry and plum with a hint of violet surrounded by subtle spice.

### Babe Wines

By the four-pack, cans **\$36**  
Red with Bubbles  
Grigio with Bubbles  
Rosé with Bubbles





INDEX

## 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, two (2) 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 12:00pm, one (1) business day prior (Saturday for Monday games) to your game will not be charged.







INDEX

## 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 Centerplate 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. Centerplate 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.

### Suite Staffing

A team of Centerplate 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 \$200 plus 8% 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 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.



## 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 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 Centerplate Food and Beverage representative.

### Team Merchandise

Team merchandise is available for delivery to your suite. Please contact Centerplate to place your apparel requests with your food and beverage order.



# FOOD RELIEF PROGRAM

INDEX





## MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at premier sports, entertainment, and convention venues worldwide. From Super Bowl LIV, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

