

MIAMI Dolphins

SUITE MENU

2026



CHEF SPOTLIGHT

YVES-RASHAD DEUS

CHEF OF SUITES

With nearly two decades of culinary excellence, Chef Yves-Rashad Deus is an accomplished culinary professional whose journey through some of South Florida's premier kitchens has shaped him into a Master of Hospitality. His passion for creating unforgettable dining experiences is matched by meticulous attention to detail and dedication to culinary artistry.

Chef Yves honed his craft as Banquet Sous Chef at the prestigious Fontainebleau Miami Beach, expertly managing banquet operations, creating innovative menus, and flawlessly executing sophisticated events. His leadership and culinary creativity consistently elevated guest experiences, setting new standards in event dining. Previously, Chef Yves showcased his culinary prowess at elite private establishments including Woodfield Country Club and Porto Vita Villa Grande Country Club, where he further developed his expertise in refined dining, skillfully managing extensive culinary teams, and catering to discerning clientele.

Influenced deeply by Miami's vibrant cultural tapestry and the city's international culinary scene, Chef Yves seamlessly integrates bold local flavors with global culinary techniques, drawing inspiration from Caribbean, Latin American, and Mediterranean cuisines. His menus celebrate Miami's diverse community and the city's rich, international gastronomic traditions. Today, as Chef of Suites, Chef Yves merges his refined culinary artistry with operational excellence, crafting extraordinary dining experiences that celebrate every ingredient and elevate every occasion, delighting guests with a fusion of creativity, tradition, and innovation.

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SUITES

SERVICE DIRECTORY

The Suites 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.

Suites Sales Manager **305.623.6425**
AlexaJill Ackerman **AlexaJill.Ackerman@Sodexo.com**

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

DIETARY IDENTIFICATIONS

Use these icons to discern what recipes have dietary restrictions. We do not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment, may come into contact with products containing gluten and common allergens such as nuts.

GLUTEN FREE **VEGETARIAN** V **VEGAN** VG

GAME DAY MENU

Look for this Game Day icon for items available to the end of the third (3rd) quarter on game day.



SUITE PACKAGES

TOUCHDOWN

PACKAGE | 1,200

Serves approximately 14 guests.

BOTTOMLESS POPCORN

FRESH SEASONAL FRUIT & BERRIES
Seasonal, local fruit

HUMMUS TRIO
Sweet potato hummus, beet hummus, and tarragon-lemon hummus served wit warm naan dippers

HOUSE-SMOKED CRISPY WINGS
Tossed in house dry rub, served with Miami Vice white BBQ sauce

CAESAR SALAD
Crisp baby gem hearts, shaved Parmigiano Reggiano, creamy Caesar dressing and panko breadcrumbs

- Add on Chicken | +45
- Add on Shrimp | +65

HOT DOG BAR
Suite-style classic featuring 14 all-beef hot dogs served with sauerkraut, banana pepper, King's Hawaiian buns and traditional accompaniments of ketchup, yellow mustard, and sweet relish

SMOKED BBQ PULLED PORK
House rub and oak smoked pork butt, served with a vinegar slaw, King's Hawaiian rolls, citrus chipotle, and original BBQ sauce

BAKED COOKIE SELECTION



THE 305

PACKAGE | 1,600

Serves approximately 14 guests.

SNACK BAR
Mixed popcorn flavors, assorted candy, mixed nuts

FRESH SEASONAL FRUIT & BERRIES
Seasonal, local fruit

MILLION DOLLAR DIP
Hickory smoked bacon, cheddar, and green onions, served with double toasted crackers

SOUTH BEACH COBB SALAD
Baby gem lettuce, avocado, smoked bacon, heirloom tomato, soft egg, pickled onion, and blue cheese with champagne herb vinaigrette

MINI CUBAN SANDWICH BITES
Pressed Cuban sandwiches cut into cocktail-size bites

HANDMADE CHICKEN EMPANADAS
Ancho marinated chicken with Aji Amarillo aioli

GOYA® ROPA VIEJA FAJITAS
Slow-braised shredded beef with fire-roasted onions and peppers, served with GOYA® seasoned yellow rice, guacamole crema, queso fresco, and warm flour tortillas

MINI CRONUTS
Assorted seasonal flavors by Hollywood Donuts

ASSORTED MINI CHEESECAKES

PHINSUP



SOUTH BEACH BRUNCH

PACKAGE | 1,400

Serves approximately 14 guests.

GRUYÈRE & LEEK SAVORY TART
Buttery tarts filled with Gruyère, leek and egg, sliced into petite wedges

SUPERFOOD GRAIN BOWL V
Quinoa, kale, roasted sweet potato, avocado, charred corn, and pickled onion with a Green Goddess dressing

FRESH SEASONAL CUT FRUITS & BERRIES VG
Seasonal, local fruit

ARTISAN CHEESE BOARD V
Aged Manchego, English Stilton, Wisconsin Cheddar, French Brie, and Pepperjack cheeses, served with apricot jam, fig marmalade, grapes, dried figs, and fresh honeycomb

CHARCUTERIE MEAT BOARD
Prosciutto di Parma, Milano Salami, Coppa, Sopressata, and Bresaola, served with pickled vegetables, and stuffed olives

MINI CHICKEN & WAFFLES
Crispy buttermilk fried chicken served on mini Belgian waffles, finished with maple butter and a touch of hot honey

SHRIMP & GRITS FRITTERS
Crispy golden fritters filled with creamy stone-ground cheddar grits, sautéed shrimp, peppers, scallions, and Creole seasoning, served with a rich Creole butter sauce.

MINI CRONUTS
Assorted seasonal flavors by Hollywood Donuts



A LA CARTE



BRUNCH & BITES

A LA CARTE

Serves approximately 14 guests.

SUPERFOOD GRAIN BOWL (V) | 165
Quinoa, kale, roasted sweet potato, avocado, charred corn, and pickled onion with a Green Goddess dressing

GRUYÈRE & LEEK SAVORY TART (V) | 150
Buttery tarts filled with Gruyère, leek and egg, sliced into petite wedges

FRENCH TOAST BITES (V) | 200
Brioche French toast bites dusted with cinnamon sugar, served with maple syrup, and a berry compote

BRIDOR LENÔTRE BREAKFAST PASTRIES (V) | 65
Assortment of mini pastries

SMOKED SALMON PLATTER | 180
Sliced smoked salmon, whipped cream cheese, capers, pickled red onion, sliced tomato, cucumber, lemon, served with crispy bagel chips

MINI CHICKEN & WAFFLES | 165
Crispy buttermilk fried chicken served on mini-Belgian waffles, finished with maple syrup and a touch of hot honey

SHRIMP & GRITS FRITTERS | 165
Crispy golden fritters filled with creamy stone-ground cheddar grits, sautéed shrimp, peppers, scallions, and Creole seasoning, served with a rich Creole butter sauce

GOFINS



SNACKS

A LA CARTE

Serves approximately 14 guests.

SNACK BAR | 115
Mixed popcorn flavors, assorted candy, mixed nuts

BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN | 50

2 BUCKETS OF FLAVORED POPCORN
- Caramel | 60
- Cheddar | 60

GOYA® LOADED ELOTE SALAD | 90
Fire-roasted sweet corn, queso fresco, chipotle crema, Tajín, lime

ROASTED ONION DIP | 75
Served with house-made kettle chips
- Add: 1 oz Amber Osetra Caviar | +105

PRETZEL BITES | 150
King's Hawaiian pretzel bites served with house honey mustard

MILLION DOLLAR DIP | 165
Hickory smoked bacon, cheddar, and green onions, served with double toasted crackers

MALIBU COCONUT SHRIMP | 190
Crispy coconut shrimp served with a sweet chili-mango dipping sauce

HUMMUS TRIO | 155
Sweet potato hummus, beet hummus, and tarragon-lemon hummus served with warm naan dippers

CRUDITÉ | 170
Rainbow carrots, cucumber, and bell peppers served with ranch dressing

FALAFEL PLATTER | 190
Assorted locally sourced vegetables, caramelized onion, served with vegan tzatziki

YUCCA FRIES | 120
Served with vegan shishito aioli



APPETIZERS

A LA CARTE

Serves approximately 14 guests.

HANDMADE CHICKEN EMPANADAS | 140
Ancho marinated chicken with Aji Amarillo aioli

ARTISAN CHEESE BOARD | 180
Aged Manchego, English Stilton, Wisconsin Cheddar, French Brie, and Pepperjack cheeses, served with apricot jam, fig marmalade, grapes, dried figs, and fresh honeycomb

CHARCUTERIE MEAT BOARD | 230
Prosciutto di Parma, Milano Salami, Coppa, Sopressata, and Bresaola, served with pickled vegetables, and stuffed olives

CHICKEN TENDERS | 160
Served with Carolina BBQ, sweet Thai chili aioli and honey buffalo sauces

HOUSE-SMOKED CRISPY WINGS | 165
Tossed in house dry rub, served with Miami Vice white BBQ sauce

HOT DOG BAR | 225
Suite-style classic featuring 14 all-beef hot dogs served with sauerkraut, banana pepper, King's Hawaiian buns and traditional accompaniments of ketchup, yellow mustard, and sweet relish

CONCH FRITTERS WITH CREOLE DIPPING SAUCE | 135
Golden fried conch fritters made with tender chopped conch, peppers, onions, and herbs, served with a Creole dipping sauce

JUMBO LUMP CRAB CAKES | 200
Golden-seared jumbo lump crab cakes made with sweet blue crab, fresh herbs, and lemon zest served with creamy remoulade, micro greens, and fresh lemon



SEASONAL SALADS

A LA CARTE

Serves approximately 14 guests.

MIAMI MARKET CITRUS SALAD | 165
Crisp jicama, mango, avocado, blood orange, and shaved red onion tossed in a citrus vinaigrette

CAESAR SALAD | 120
Crisp baby gem hearts, shaved Parmigiano Reggiano, creamy Caesar dressing and panko breadcrumbs

- Add on Chicken | +48
- Add on Shrimp | +65

BURRATA PANZANELLA SALAD | 165
Creamy burrata served over toasted artisan bread, ripe heirloom tomatoes, cucumbers, pickled red onion, fresh basil, finished with balsamic vinaigrette

- Add on Chicken | +48
- Add on Shrimp | +65

SUPERFOOD GRAIN BOWL | 165
Quinoa, kale, roasted sweet potato, avocado, charred corn, pickled onion and Green Goddess dressing

- Add on Chicken | +48
- Add on Shrimp | +65

SOUTH BEACH COBB SALAD | 185
Baby gem lettuce, avocado, smoked bacon, heirloom tomato, soft egg, pickled onion, and blue cheese with champagne herb vinaigrette

- Add on Chicken | +48
- Add on Shrimp | +65





SEAFOOD & SUSHI

A LA CARTE

Serves approximately 14 guests.

ASSORTED SUSHI PLATTER | 480
Assorted sushi served with tamari soy sauce, wasabi, and pickled ginger

CALIFORNIA ROLL PLATTER | 360
Served with tamari soy sauce, wasabi, and pickled ginger

PREMIUM SUSHI PLATTER | 650
Chef-curated sushi presentation featuring torched A5 Wagyu, hamachi sashimi, and bluefin toro, served with tamari soy sauce, fresh wasabi, and pickled ginger

CHILLED JUMBO SHRIMP COCKTAIL | 405
Horseradish, mango cocktail sauce, grilled lemon, and Tabasco sauce served with saltine crackers

EAST COAST OYSTER SELECTION | MKT
Chef's rotating selection of premium East Coast oysters served on crushed ice with traditional accompaniments

CHILLED MAINE LOBSTER TAILS | 650
Served with cocktail sauce, lemon, Tabasco sauce, and saltine crackers

ALASKAN KING CRAB LEGS | MKT
Split king crab legs served chilled with drawn butter, lemon and mustard aioli

FLORIDA STONE CRAB CLAWS *(SEASONAL)* | MKT
Fresh Florida stone crab claws served with traditional mustard sauce

CAVIAR SERVICE
Premium imported caviar served on ice with crème fraiche, blinis, chives, grated egg, and shallots

- **7oz Royal Kaluga | 1,825**
- **7oz Classic Amber Osetra | 1,600**



SANDWICHES

A LA CARTE

Serves approximately 14 guests.

A1A SLIDERS | 160
All-beef burger on a King's Hawaiian roll with American cheese, diced onions, B&B pickles, and secret sauce

MINI CUBAN SANDWICH BITES | 190
Pressed Cuban sandwiches cut into cocktail-size bites

CRISPY CHICKEN SANDWICH | 165
Pickled green papaya slaw, and spicy aioli, on Cuban rolls

BUTTER POACHED LOBSTER ROLL | 525
Chilled butter-poached lobster, Meyer lemon crème fraiche

- Add: 1 oz Amber Osetra Caviar | +105

Hard Rock Stadium



ACTION STATIONS

STADIUM STEAKHOUSE CARTS & ACTION STATIONS*

Serves approximately 14 guests.

**ALL Carts are Pre-Order Only – Attendant Fee Cost +150*

THE GUACAMOLE CART* VG | 215
Prepared in-suite with toppings of fresh cilantro, fire-roasted corn, chopped jalapeños, red onions, and diced tomatoes. Served with house-made chips and tostones

LOCAL FLORIDA SNAPPER CEVICHE CART* | 495
A chef-attended in-suite ceviche cart featuring fresh citrus-marinated seafood, finished to order with diced mango, chocolo, Fresno chilis, shaved red onion, micro cilantro, roasted sweet potato, crispy corn, and house tortilla chips

WAGYU PICANHA CART* | 550
Interactive in-suite carving experience featuring waygu picanha sliced to order, finished with your choice of two chef-selected sauces

BEEF TENDERLOIN CART* | 650
Interactive in-suite carving experience featuring premium beef tenderloin sliced to order, finished with your choice of two chef-selected sauces

PRIME TOMAHAWK STEAKS CART* | 1,000
Interactive in-suite carving experience featuring prime tomahawk steaks sliced to order, finished with your choice of two chef-selected sauces

SIGNATURE STEAK SAUCES

Choose 2:

- Chimichurri
- Roasted garlic butter
- Smoked bourbon BBQ
- Red wine shallot reduction

PREMIUM ADD-ONS

GRILLED LOBSTER TAILS | 550
Add chilled or grilled lobster tails to any seafood or steak package

CAVIAR SERVICE
Premium imported caviar served on ice with crème fraiche, blinis, chives, grated egg, and shallots

- **7oz Royal Kaluga | 1,825**
- **7oz Classic Amber Osetra | 1,600**

TRUFFLE MASHED POTATO | 180
Finished with truffle oil and chives

CHARRED BROCCOLINI & LEMON VG | 145
Grilled broccolini with preserved lemon butter

CHEF'S STADIUM FAVORITES

A LA CARTE

Serves approximately 14 guests.

GOYA® ROPA VIEJA FAJITAS | 345
Slow-braised shredded beef with fire-roasted onions and peppers, served with GOYA® Seasoned Yellow Rice, guacamole crema, queso fresco, and warm flour tortillas

3 CHEESE MAC (V) | 185
Cavatappi pasta baked in a creamy white cheese sauce finished with toasted breadcrumbs

- Add Black Truffle | +180

LOBSTER MAC | 475
Cavatappi pasta baked in a creamy white cheese sauce, jumbo lobster meat finished with toasted breadcrumbs

- Add Black Truffle | +140

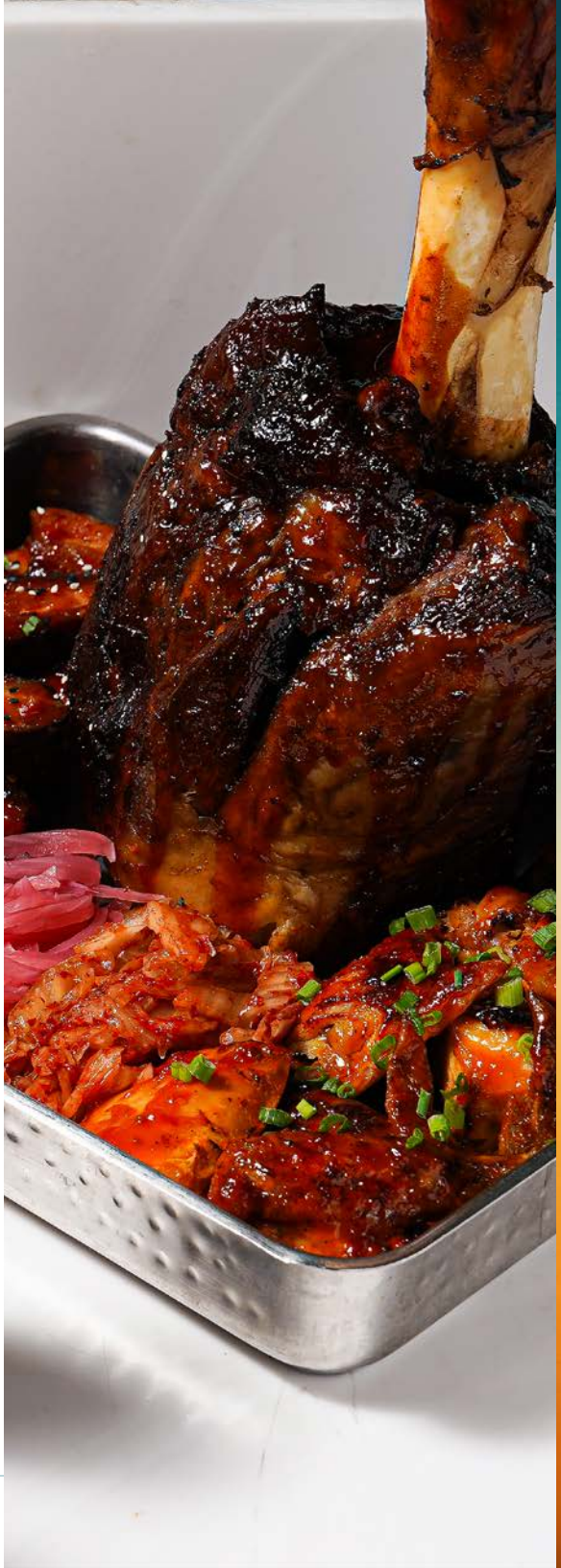
ROASTED SOUTH FLORIDA GROUPER | 315
Served with a Spring corn succotash, charred lemon, basil pistou

SMOKED BBQ PULLED PORK | 210
House rub and oak smoked pork butt, served with a vinegar slaw, King's Hawaiian rolls, citrus chipotle, and original BBQ sauce

SMOKED KOREAN BBQ PLATTER | 470
Crispy smoked kimchee pork belly, house smoked Korean beef Thor's hammer, and Gochujang-glazed rotisserie chicken, served with kimchi, and steamed bao buns

ZUCCHINI PARMIGIANA (VG) | 175
Thin-sliced zucchini layered with tomato, basil, and vegan Parmesan-style gratin, baked until tender with a creamy plant-based interior and crisp golden edges

SEARED BEEF TENDERLOIN | 695
Served with patatas bravas and chimichurri



SWEET SELECTIONS

A LA CARTE

We are excited to partner with exceptional local suppliers in Miami to bring you a delectable selection of handcrafted artisanal desserts, cookies, and doughnuts. Every pastry in our collection is either lovingly made in-house by our skilled team or thoughtfully sourced from talented artisans within the vibrant Miami area.

Serves approximately 14 guests.

BAKED COOKIE SELECTION V | **140**

KEY LIME PIE VERRINES V | **185**
Layered key lime custard, graham cracker crumble, whipped cream & candied lime zest served in individual glass jars

MINI ASSORTED BUNDT CAKES V | **175**
Assorted flavors of mini bundt cakes by Mo's Bundt Cakes

MINI DONUTS V | **215**
Assorted seasonal flavors by Hollywood Donuts

MINI CRONUTS V | **215**
Assorted seasonal flavors by Hollywood Donuts

VEGAN BROWNIES VG | **140**

ASSORTED MINI TARTS & GATEAUX V | **255**

ASSORTED MINI CHEESECAKES V | **210**

FRESH SEASONAL CUT FRUITS & BERRIES VG | **150**
Seasonal, local fruit

CUSTOM CELEBRATION CAKE | MKT

AUBI & RAMSA – LIQUOR INFUSED ICE CREAM V | 450



(After Halftime)

Premium liquor-infused ice cream featuring rich, indulgent flavors

AUBI&RAMSA™
21+ ICE CREAM





VEGAN SELECTIONS

A LA CARTE

Serves approximately 14 guests.

YUCCA FRIES VG | **120**
Served with vegan shishito aioli

FALAFEL PLATTER VG | **190**
Assorted locally sourced vegetables, caramelized onion, served with vegan tzatziki

PLANT-BASED TENDERS VG | **225**
Served with vegan ranch and BBQ sauce

ZUCCHINI PARMIGIANA VG | **175**
Thin-sliced zucchini layered with tomato, basil, and vegan parmesan-style gratin, baked until tender with a creamy plant-based interior and crisp golden edges



SUITE BEVERAGES



PACKAGES & COCKTAIL BATCHES

BEVERAGES

BLACKBERRY WHISKEY LEMONADE | 295
Jack Daniel's Whiskey, blackberries, fresh lemon juice and agave

Serves approximately 14 cocktails
Available pre-order only

PASSIONFRUIT MARGARITA | 295
1800 Silver Tequila, passion fruit orange liqueur freshly lime juice and agave

Serves approximately 14 cocktails
Available pre-order only

MIAMI MULITA | 295
Voli 305 Vodka, guava nectar, ginger beer and lime

Serves approximately 14 cocktails
Available pre-order only

MIMOSA PACKAGE | 200
Includes 2 bottles of Prosecco, orange juice, grapefruit juice, and guava juice

APEROL SPRITZ PACKAGE | 240
Includes 1 bottle of Aperol, 2 bottles of Prosecco, 12-pack of club soda, and sliced oranges

MIAMI

SPIRITS

BEVERAGES

by the bottle

TEQUILA:
- Casamigos Reposado | 280
- Casamigos Blanco | 250
- 1800 Reposado | 180
- 1800 Silver | 160
- Milagro Silver | 140
- Clase Azul Reposado | 650
- Don Julio 1942 | 600
- Don Julio Reposado | 275
- Patron Silver | 200
- Tres Agaves Blanco | 150

MEZCAL
- Casamigos Joven | 250
- Los Vecinos | 150

BOURBON
- Basil Hayden | 240
- Buffalo Trace | 220
- Angel's Envy | 195
- Woodford Reserve | 180
- Bulleit | 150

WHISKEY
- Jack Daniel's Single Barrel | 180
- Jack Daniel's Gentleman Jack | 170
- Jack Daniel's TN | 125
- Jack Daniel's TN Apple | 125
- Jack Daniel's Blackberry | 125
- Crown Royal | 150

RUM
- Bacardi Superior | 100
- Ron Zacapa 23yr | 160
- Captain Morgan | 130

GIN
- Hendrick's | 165
- Bombay Sapphire | 150
- Tanqueray | 140

VODKA
- Voli 305 | 110
- Grey Goose | 170
- Truman | 165
- Tito's Handmade | 160
- Ketel One | 140

SCOTCH
- Macallan 18 Yr | 500
- Johnnie Walker Blue | 450
- Glenfiddich 14 Yr. | 250
- Macallan 12 Yr. | 225
- Johnnie Walker Black | 175

COGNAC & CORDIALS
- Hennessy VS | 190
- D'USSÉ Cognac | 175
- Grand Marnier | 155
- Baileys Irish Cream | 125





WINE

BEVERAGES

by the 750ml bottle

SPARKLING
- Armand De Brignac, Ace of Spades Brut | 850
- Dom Pérignon | 700
- Veuve Clicquot Brut | 225
- Perrier Jouët Brut | 195
- Piper-Heidseick Cuveé Brut | 150

SPARKLING ROSÉ
- Armand de Brignac, "Ace of Spades" Rosé | 1,500
- Dom Pérignon Rosé | 1,400
- Perrier Jouët Blason Rosé | 265
- Veuve Clicquot Rosé | 250
- Piper Heidseick Rosé | 175

SAUVIGNON BLANC
- Cakebread Cellars | 125
- Emmolo | 85
- Whitehaven | 70

PINOT GRIGIO
- Jermann | 110
- Santa Margherita | 90
- Torresella | 75

CHARDONNAY
- Far Niente | 320
- Orin Swift Mannequin | 175
- Cakebread | 150
- The Prisoner | 115
- Sonoma Cutrer | 100
- Mer Soliel RSV | 85

RIESLING
- Chateau Ste Michelle | 75

ROSÉ
- Rock Angel | 100
- Santa Margherita | 85
- Whispering Angel | 75

CABERNET SAUVIGNON
- Silveroak | 350
- Nurseryman by Caymus | 250
- Cakebread | 185
- Caymus Napa Valley | 165
- Caymus California | 120
- Louis M Martini | 85

PINOT NOIR
- Vice | 100
- Decoy by Duckhorn | 95
- Erath Resplendent | 85

MERLOT
- Duckhorn | 175
- Decoy by Duckhorn | 95

MALBEC
- Catena | 95

ADDITIONAL REDS
- Mazzei Siepi | 300
- Col d'Orcia Brunello | 200
- Orin Swift 8 Years in the Desert | 125
- Marco Lazzeretti Brunello | 110
- Santa Margherita Chianti | 85

BEER AND MORE

BEVERAGES

by the six-pack

PREMIUM BEER
- Bud Light | 45
- Budweiser | 45
- Coors Light | 45
- Miller Lite | 45
- Michelob Ultra | 45
- Michelob Ultra 0.0 | 45

IMPORT BEER
- Heineken | 52
- Heineken Silver | 52
- Heineken 0.0 | 48
- Corona Extra | 52
- Stella Artois | 52
- Modelo Especial | 52

CRAFT BEER
- Cigar City Jai Alai | 58
- Funky Budda Floridian | 58
- La Tropical Original | 58
- Angry Orchard Crisp Apple | 52

HARD SELTZERS & CANNED COCKTAILS
- Two Chicks Lemon Strawberry | 58
- Bacardi Mojito | 64
- Bacardi Rum Punch | 64
- Nutrl Pineapple | 56
- Nutrl Watermelon | 56
- White Claw Black Cherry | 56

RED BULL
- Red Bull Energy | 40
- Red Bull Sugar Free | 40
- Red Bull Red Edition | 40

MIXERS
- Ginger Ale | 24
- Tonic Water | 24
- Club Soda | 24
- Ginger Beer | 36
- Pineapple Juice *(32 oz)* | 18
- Cranberry Juice *(32 oz)* | 18
- Orange Juice *(32 oz)* | 20
- Margarita Mix *(750 ml)* | 36
- House-made Bloody Mary Mix *(32 oz)* | 45
- Simple Syrup *(375 ml)* | 30

WATER
- Aquafina Still *(16 oz)* | 32
- Sparkling Water *(16 oz)* | 32

SODA
- Pepsi | 35
- Pepsi Zero | 35
- Starry | 35
- Poppi Cherry Limeade | 38
- Poppi Strawberry Lemon | 38

COFFEE & TEA
- Premium Regular Coffee | 145
- Premium Decaf Coffee | 145

GARNISHES
- Limes | 15
- Lemons | 15
- Oranges | 15
- Cherries | 10
- Olives | 10
- Blue Cheese Olives | 20



ORDERING & FINE PRINT



HOW TO ORDER

ONLINE ORDERING IS EASY!

Click on **hardrockstadium.ezplanit.com**.

LOG IN OR SIGN UP

Login using your last credentials OR **Sign Up** and complete all information listed. In 'My Account' add credit card payment information which matches billing address. If you need assistance with re-setting, please contact **AlexaJill Ackerman, AlexaJill.Ackerman@Sodexo.com.**

TO BEGIN ORDERING

1. **Select your Event** by clicking the date of the event.
2. Select your **Location/Suite#** and continue.
3. **Place an Order** opens with Menu displayed.
4. **Select menu items** or **Search menu items** to complete your order.
5. Select **Your Order** cart to view total charges.
6. Click **Checkout** when you have completed your order.
7. Complete all fields on **Checkout** screen: **Delivery Instructions, Allergy Information**, indicate others who are **Authorized to purchase** on your account. Add a tip for your server if you wish; and, finally, add a **Payment Method** if you have not added one to your profile.
8. Click **Place Your Order** to complete the transaction and review charges.
9. An immediate notification that the order (#) was placed is viewable on the screen. You can edit your order for a limited time.
10. Once the order has been processed, you will receive and email with the completed **Banquet Event Order (BEO)** attached..
11. For changes or questions about your order please contact **AlexaJill Ackerman at 305.623.6425.**

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 food for an entire stadium! So please place the order for your suite by 5:00pm, 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 Third (3rd) quarter on game day. Last call for beverages from the Game Day menu is the beginning of the 4th quarter.

For your convenience, Game Day orders can be placed with your assigned suite attendant or through the QR code found in your suite via your smart phone. Please notify us as soon as possible of any cancellations. Orders canceled after the ordering deadline will not be refunded.

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 Suites 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
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. We have 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 22% service charge and all applicable sales tax will be included.

SERVICE CHARGE
A "House" or "Administrative" charge of 22% 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 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.

SUITE STAFFING
The Suite Attendant Team oversees the Club and Mezzanine 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. Private attendants and bartenders can be ordered online with the catering order.

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

MIAMI DOLPHINS
2026 SEASON


Hard Rock
STADIUM
UNIVERSITY OF MIAMI
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Heineken
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THANK YOU

Suites Management Team: **305.623.6425**
Madison Hodgen, Manager
AlexaJill Ackerman, Sales Manager

Online Ordering: **hardrockstadium.ezplanit.com**