



2023 SUITE MENU

NEW ORLEANS SAINTS







PERSONALIZED HOSPITALITY

Custom Value Packages

Create a custom value package for your suite.
Choose menu items from the a la carte sections* (pages 8-19), to greet your guests with creativity and imagination. *Some restrictions may apply.

Serves approximately 12 guests

Fleur De Lis 899

- Choose any:*
- 3 Snacks
 - 1 Appetizer
 - 2 Salads-Sides-Fruit-Vegetables
 - 2 Grill or Sandwich choices
 - 2 Sweet Selections

Touchdown 769

- Choose any:*
- 3 Snacks
 - 2 Appetizers
 - 1 Grill or Sandwich choice
 - 1 Sweet Selection



PERSONALIZED HOSPITALITY

Hail Mary Package

879

For your convenience, we have created the following package which is 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





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 Chicken and sausage in a flavorful broth served with white rice	162
	Red Beans and Rice Served with sliced smoked sausage and white rice	126
	Shrimp Pasta Sauteed shrimp, peppers, and onions tossed with penne pasta in a creamy Alfredo sauce	175
	Barbeque Shrimp n' Grits A southern specialty. Creamy grits with jumbo barbeque shrimp	259
	Jambalaya Chicken, sausage, and rice sautéed with herbs and spices <i>Pair with Erath Pinot Noir</i>	119
	Crawfish Étouffée A classic Louisiana dish with a buttery, rich and flavorful sauce with crawfish tails, served with rice	205
	Fried Catfish Catfish fillets battered in seasoned flour and fried crisp. Served with lemon and tartar sauce	135



SNACKS

Serves approximately 12 guests



Bucket of Freshly Popped Popcorn (GF)

35



Mixed Nuts (GF)

39



Ruffles® Potato Chips with Roasted Onion Dip

42

Individual Lay's® Basket



41

A variety of Lay's® potato chips

Chips & Salsa (GF) **Tostitos**

42

Spicy roasted tomato salsa served with Tostitos® tortilla chips



Traditional Deviled Eggs (GF)

81

Individual 7-Layer Dip Cups (GF) **Tostitos**

87

(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

49

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

Shrimp Dip

89

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

Hot Dip Trio **Tostitos**

169

Something for everyone! Spicy creamy crawfish dip, tangy BBQ shrimp sauce, and creamy cheesy black bean and corn dip. All served hot with Tostitos® tortilla chips and Leidenheimer French bread

Soft Pretzel Bites with Beer Cheese & Mustard

73

Cranberry Citrus Jalapeño Cheese Spread

54

Dried cranberry with candied citrus, fresh jalapeños blended with cream cheese. Served with melba toast

NEW ORLEANS SAINTS AT CAESARS SUPERDOME | SUITE MENU 2023

A 21% service charge and applicable sales taxes will be added to all food and beverage orders.





APPETIZERS

Serves approximately 12 guests



Chicken Tenders

133

With cool ranch, honey mustard and barbeque dipping sauces



Crispy Chicken Wings

157

With spicy buffalo and ranch dipping sauces

Imported and Domestic Cheese Board

162

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



Meat Pies

133

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

Southwest Chicken Eggrolls

139

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

Barbeque Meatballs

103

All Beef Meatballs tossed in a bold barbeque sauce with caramelized pearl onions

Charcuterie Platter

203

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

Chilled Jumbo Shrimp Cocktail (GF)

270

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



APPETIZERS CONTINUED

Serves approximately 12 guests



Crawfish Wontons

243

(50) Wontons served with spicy chili sauce

Pair with Bonterra Chardonnay

Mini Corn Dogs

92

(50) Mini corn dogs served with yellow mustard

Hummus



82

Roasted red pepper hummus, garnished with olive tapenade, Individual bags of Stacy's pita chips

Stadium Nachos

108

Your choice of jalapeño cheese sauce or queso served with tortilla chips and jalapeños



Chilled Tuna Platter

162

Sesame encrusted fresh tuna, seared and served with teriyaki sauce, Sriracha aioli and wakame slaw

Nachos Grande



167

Tostitos® tortilla chips served with jalapeño cheese sauce, seasoned ground beef, green onions, sour cream and jalapeños

Mini Boudin Links

87

Served over sautéed onion and peppers with slider buns





SALADS/SIDES/FRUIT/VEGGIES

Serves approximately 12 guests

Basket of Garden Fresh and Local Crudités (GF) 99

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



Seasonal Fruit and Berries (GF) 119

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



Creole Potato Salad (GF) 59

Seasoned with Louisiana spices, chopped eggs and scallions



Classic Caesar Salad 59

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 68

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

Roasted Brussels Sprouts 81

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



Grilled Vegetables (GF) 94

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

Cobb Salad 79

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

Tuna Niçoise Salad 79

Albacore tuna, red potatoes, green beans, kalamata olives, carrots and cabbage slaw, hard-boiled eggs, heirloom tomatoes, capers, radicchio, Bibb lettuce, and thyme-lemon vinaigrette

NEW ORLEANS SAINTS AT CAESARS SUPERDOME | SUITE MENU 2023

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FROM THE GRILL

Serves approximately 12 guests



All Beef Hot Dogs

135

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



Ultimate Hot Dog Bar with Chili

184

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



Hamburgers & Cheeseburgers

179

(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

Carne Asada Bowls

259

Make Your Own Bowl with chopped seasoned carne asada, cilantro rice, flame roasted corn and black beans. Toppings include pico de gallo, guacamole, shredded cheddar jack cheese, cilantro, and fresh lime wedges

Pair with Frontera Cabernet Sauvignon

Street Tacos with Street Corn (VG)

167

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





BREAKFAST

Serves approximately 12 guests

Breakfast Breads and Pastries 97

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

Stuffed Biscuits 81

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

Smoked Salmon Platter 151

Smoked salmon served with cream cheese, capers, red onions, diced eggs and Melba toast



SANDWICHES

Serves approximately 12 guests

Chicken Shawarma Pita Sandwiches 119

Sliced herb-roasted chicken breasts, crumbled feta cheese, shredded iceberg, Tzatziki sauce, diced cucumber, tomato, and red onion. Served with warm pita bread

Chilled Tenderloin of Beef 340

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

Smoked Barbequed Pork Butt 157

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

Roast Beef Debris Po-Boys 227

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

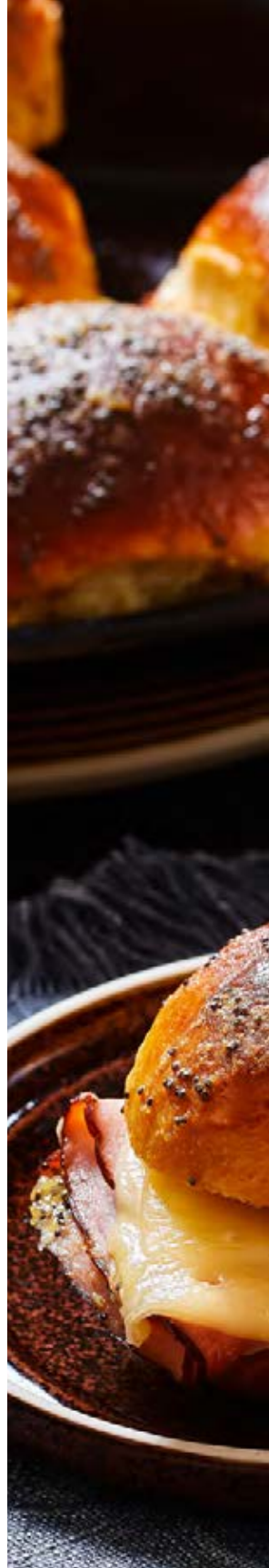
Ham & Cheese Sliders 113

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

Sandwich Sampler 167

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	351
Boneless, tender beef slowly braised in natural pan gravy, paired with garlic mashed potatoes	
<i>Pair with Louis Martini Cabernet Sauvignon</i>	
Pan-Seared Crab Cakes	270
(12) Gulf crab cakes griddled golden and served with penne tossed in Alfredo sauce	
<i>Pair with Bonterra Chardonnay</i>	
Grilled Pork Chops	329
(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>	
Chicken Satays	179
(18) Balsamic glazed chicken breast skewers, on a bed of seasoned couscous, topped with feta cheese, fire-roasted tomatoes, sauteed peppers and onions, and a side of Tzatziki sauce	
<i>Pairs with Saget La Perriere Petite Sauvignon Blanc</i>	
Burnt Ends	239
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	



VEGAN/VEGETARIAN OPTIONS

Serves approximately 6 guests

Vegan Red Beans and Rice (GF, VG)	113
Vegetarian Hamburger (VT)	76
(6) Plant-based burgers served with caramelized onions and peppers, traditional condiments and freshly baked bread	
Street Tacos with Street Corn (VG)	167
(6) 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.	
Chia Seed Dessert (GF, VG)	76
(6) Individual dessert cups of chia seeds, almond milk, mango puree and fresh blueberries	





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) 297

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) 116

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) 216

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

Roasted, Grilled and Chilled Vegetables (GF) (serves 12) 146

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 A Saints tradition	92
Strawberry Shortcakes (12) Individual strawberry shortcake cups of sponge cake, strawberry puree, and whipped cream	99
Black & Gold Cake Pops (18) Chocolate, vanilla flavored cake balls on a stick	140
Tiramisu Cake (12) Individual tiramisu cups of Italian lady fingers with mascarpone cheese and espresso	149





SWEET SELECTIONS

Serves approximately 12 guests



Freshly Baked Cookies

92

(16) Chocolate chip cookies



Double Fudge Brownies

97

(16) Decadent chocolate chunk brownies



Cookies and Double Fudge Brownies

107

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

Ice Cream Cooler

76

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)

89

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

Petit Fours

132

(24) Classic almond franchipans coated with white fondant icing

Bread Pudding

104

Traditional bread pudding with white chocolate sauce on the side

Bananas Foster Bread Pudding

135

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

Ooey Gooley Sampler

103

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



BEVERAGES

Spirits by the liter

Vodka

Grey Goose	158
Ketel One	125

Gin

Drumshanbo Gunpowder	
Irish Gin (750 ml)	132
Bombay Sapphire	127
Tanqueray	107
Beefeater 24	96
Bombay Original	98
New Amsterdam	91

Tequila

Patrón	222
Herradura Silver	206
Don Julio	168
Jose Cuervo Especial	109
Camarena Silver	91

Scotch

Johnnie Walker Black	222
Dewar's 12	159
Dewar's White Label	119

Bourbon & Whiskey

Woodford Reserve (750 ml)	147
Jameson	136
Bulleit	131
Jack Daniel's	119

Canadian Whisky

Crown Royal	141
Seagram's VO	105
Seagram's 7 Crown	101

Rum

Bayou XO Mardi Gras (750 ml)	280
Bayou Single Barrel (750 ml)	176
Bayou Reserve (750 ml)	110
Bayou White	90
Bayou Spiced	90
Bacardi 8	115
Capt. Morgan Orig. Spiced	95
Bacardi Superior	89
Malibu	82

Cognac & Cordials

St. Germain	221
D'Ussé VSOP (750 ml)	199
Grand Marnier	181
Chambord (750 ml)	127
Southern Comfort	97
Fireball	89

Pint Bottles by the 375 ml

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



BEVERAGES continued

Domestic Beer by the 6-pack

Blue Moon	40
Bud Light	37
Budweiser	37
Bud Zero (non-alcoholic)	37
Faubourg Lager	37
Faubourg Blackened Voodoo Lager	40
Faubourg Westwego IPA	37
Michelob Ultra	37
Miller Lite	37

Import/Craft Beer by the 6-pack

Amstel Light	40
Corona Extra	40
Corona Light	40
Heineken	40
Modelo Especial	40
Stella Artois	40
Sam Adams Boston Lager	40
Shock Top	40
Kona Big Wave Golden Ale	40
Golden Road Mango Cart	40

Ready-to-Drink Canned Cocktails

Bud Light Seltzer (Variety 12-pack)	81
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
High Noon Sun Sips Seltzers (Variety 8-pack)	62



BEVERAGES continued

Hot Beverages

Community Coffee	55
12 Assorted Keurig K-Cups and Individual Brewer	
Premium Coffee	
Premium Decaffeinated Coffee	

Mixers

Sweet and Sour Mix (quart)	25
Margarita Mix (quart)	25
DeKuyper Triple Sec (liter)	25
DeKuyper Peach (liter)	48
Martini & Rossi Vermouth	22
Lime Juice	18
Minute Maid Orange Juice (12 oz)	8
Cranberry Juice (quart)	12

Soft Drinks/Other by the 6-pack 24

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)	33

Diet and caffeine-free soft drinks available upon request.



WINE

SPARKLING

Ferrari Brut, DOC – *Italy* 113

Fresh, intense, with a fruity note of ripe Golden Delicious apples and wild flowers. Harmonious and well-balanced, ripe fruit undertone.

Nicolas Feuillatte Brut – *France* 105

40% Pinot Noir, 40% Meunier, 20% Chardonnay. Fresh white fruit with aromas of apple, pear and peach. Clean, elegant with delicate bubbles.

La Marca Prosecco – *Italy* 82

Aromas of fresh-picked citrus and honeysuckle, with fruity flavors of green apple, juicy peach, ripe lemon.

WHITE WINES

Pinot Grigio

Ecco Domani – *Italy* 57

Notes of citrus and exotic fruit Aromas of pineapple, passion fruit and mango.

Santa Cristina – *Italy* 46

Aromas of pineapple and green apples with hints of orange zest. The palate is balanced, soft and savory.

Cavit – *Italy* 42

Light refreshing flavors of citrus and green apple.

Sauvignon Blanc

Bonterra – *California* 56

100% organically grown grapes. Crisp acidity, flavors of grapefruit.

Saget La Perriere Petite – *California* 43

Crisp and clean with well balanced citrus notes.

Moscato

Roscato – *Italy* 49

Lush apricot notes with floral and spicy notes. Prevailing sweetness is balanced by crisp acidity.

Chardonnay

Planeta – *Italy* 174

Flavor of ripe peaches, acacia honey and marzipan. Peaty, cereal and toasted aromas.

Talbott Kali Hart – *California* 76

Ripe and intense notes of Bosc pear, pineapple, tangerine and melon, luscious, inviting palate.

Au Contraire – *California* 71

Lemon-lime citrus core with notes of pear and red apple lined with floral notes of orange blossom.

Bonterra – *California* 57

100% organically grown grapes. Rich, buttery cream, aromas of honey and toasted almonds.

Barefoot – *California* 42

Sweet vanilla aroma, full of honeyed peach and Fuji apple flavors.

Canyon Road – *California* 39

Aromas of ripe stonefruit with balanced oak notes, caramelized vanilla, and browned caramel.

Casillero del Diablo – *Chile* 38

Fresh and fruity with aromas of pineapple, peach, and citrus alongside hints of hazelnut from its time in the barrel.

Riesling

Chateau Ste. Michelle – *Washington* 43

Crisp apple aromas and flavors with subtle mineral notes.

Rosé

Vanderpump – *France* 65

Cinsault, Grenache, Syrah. Red currant and hints of pepper, sweet citrus, a strawberry, tangerine and peach notes.



WINE continued

RED WINES

Pinot Noir

J Vineyards – *California* 60

The soft, silky palate features bright, fruity notes of cranberry, fig and fresh orange peel, hints of dark, brambly fruit, black tea and clove.

Erath Vineyard – *Oregon* 60

Aromas of raspberry jam, strawberries, cherry turnover with vanilla icing and a fragrant hint of orange blossom.

Mon Frère – *California* 53

Aromas of cherry, raspberry and plum, with a faint violet hint surrounded by subtle spice from integrated French oak barrel aging.

Cono Sur – *Chile* 49

Light, bright with cherry and raspberry notes.

Merlot

Bonterra – *California* 58

100% organically grown grapes. Aromas of black currant, black cherries and a touch of wood smoke with flavors of plums, dark berries, toasty oak and vanilla spice.

14 Hands – *Washington* 43

This round, structured Merlot is packed with rich flavors and aromas of blackberry, plum, cherry and mocha.

Two Vines – *Washington* 43

Plush and balanced, aromas of cola, cream soda and caramel, expressions of vanilla, strawberry jam and subtle cocoa.



Barefoot – *California* 43

The perfect combo of cherry, plum, chocolate and boysenberry. A mocha finish and hints of smoky vanilla oak.

Malbec

Trivento Golden Reserve
– *Argentina* 82

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

Cabernet Sauvignon

Stag's Leap Wine Cellars
Artemis – *California* 260

Expressive aromas of dark berries, currants, raspberry sorbet, nutmeg and baking spices. Lingering flavors of dark fruit and subtle oak undertones.

Chateau Ste. Michelle
Mimi – *Washington* 73

Bright red cherry, fresh brambles, hints of cherry cola and gentle toasted oak.

Louis Martini – *California* 60

Vibrant black cherry and rich mocha are primary on the palate, with black currant, pomegranate, vanilla spice.

BV Coastal Estates 58

– *California*

Opulent layers of blackberry, black cherry and plum with nuances of violet and mocha.

Frontera – *Chile* 54

Fresh red fruits, together with toasted notes highlighting coffee and chocolate.

Bonterra – *California* 55

100% organically grown grapes. Harmonious blend of black cherry, berries, all spice, red fruits blend.

Barefoot – *California* 43

Aromas of currant, raspberry, blackberry jam mix with a vanilla finish.



Red Blend

Apothic – *California* 49

Notes of dark fruit and subtle spice, silkiness and hints of blueberry, and rich characteristics of blackberry, black cherry and plum.







THE FINE PRINT

Game Day Suite Hours of Operation

The suites are open for guest arrival three (3) 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

In addition to this Suite Menu, the Executive Chef and his 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 five (5) 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. 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 21% 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 21% 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 underage 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

Thanks to Our Partners & Local Suppliers







◀A◀SAR▶SUPERDOME