

2023 SUITE MENU



HARD ROCK
STADIUM







PERSONALIZED HOSPITALITY

MIAMI TOUCHDOWN PACKAGE

1,050

Serves approximately 14 guests

Mariquitas (GF, V)

Plantain chips, citrus mojo sauce



Local Fish Dip

Baby sweet peppers, celery sticks, flat bread crackers

1972 Salad (GF)

Homestead tomatoes, iceberg lettuce, Spanish olives, Swiss cheese, ham, lemon-oregano dressing

Classic Cubano Sandwich

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

Hand-Crafted Chicken Empanadas

Chimichurri crema

Argentinian Chorizo Wheel

Shishito peppers and mini split top buns topped with queso blanco



Mini Mojo Donuts (V)

Locally-sourced and freshly made donuts



PERSONALIZED HOSPITALITY continued

TASTE OF HARD ROCK PACKAGE

1,850

Serves approximately 14 guests

Iceberg Wedge Salad (GF)

Homestead tomatoes, crumbled blue cheese, chopped bacon and blue cheese dressing



Everglades BBQ Pulled Pork

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

Breaded Chicken Wings

Blue cheese dressing and hot sauce

Tuna Poke

Sweet corn relish, wakame seaweed salad, pickled onion, toasted sesame seeds, marinated yellow fin tuna, crispy wonton

Rosemary Steakhouse Tenderloin

Chilled seared sliced tenderloin, pickled red onion, vine ripe heirloom tomatoes, horseradish aioli, petit arugula, rolls

Creamy Shrimp Mac & Cheese

Key West shrimp, cavatappi pasta baked in a creamy cheese sauce topped with parmesan crust



Mini Assorted Bundt Cake Jars

Coconut, Key lime and Nutella



Mini Mojo Donuts

Assorted seasonal flavors



PERSONALIZED HOSPITALITY continued

ALL PRO PACKAGE

950

Serves approximately 14 guests

Bottomless Bucket of Freshly Popped Popcorn (GF)

Boneless Chicken Wings

Honey mustard, barbeque sauces

Seasonal Fruit and Berries (GF, V)

Seasonal, local fruit

Classic Caesar Salad (V)

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

Hot Dog Bar

Hot dogs, beef chili, banana peppers, 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



Freshly Baked Cookies (V)

Chocolate chip, sugar cookie, red velvet, dulce de leche



SPECIALTY CART

The Service Guacamole Cart*

185

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.

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

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





SNACKS

Serves approximately 14 guests, unless stated otherwise.



Bottomless Bucket of Freshly Popped Popcorn (GF, V) 40

Chips and Salsa (V) 50

Salsa verde, salsa roja served with fresh-fried tortilla chips

Serves approximately 7 guests



Roasted Onion Dip 60

Served with house-made kettle chips

Serves approximately 7 guests

Mariquitas (GF, VT) 40

Plantain chips with mojo aioli



Local Fish Dip 115

Baby sweet peppers, celery sticks and flat bread crackers

Pretzel Bites 110

Sharp cheddar cheese sauce

Roasted Pepper Hummus 45

Mini naan bread, crispy chickpeas

Serves approximately 7 guests

7 Layer Dip 65

Served with fresh-fried tortilla chips



APPETIZERS

Serves approximately 14 guests, unless stated otherwise.



Chilled Jumbo Shrimp Cocktail (GF) 310

Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges

- **Oscetre Gold Caviar Upgrade** (per oz, pre-order only) +300

Tuna Poke 200

Sweet corn relish, wakame seaweed salad, pickled onion, toasted sesame seeds, marinated yellow fin tuna, crispy wonton

Antipasti Board 145

Sweet chorizo, capicola, salami, sopressata salami, prosciutto, mango chutney, grain mustard, NY style flatbread, local honeycomb

Empanada Duo 100

- Ancho marinated chicken
- Spinach and cheese

Served with chimichurri crema

Assorted Cheese Board (V) 150

Blue Stilton, Vermont cheddar, brie, herbed boursin, aged Manchego, black grapes, dried fruits, fig & date bread, crostini, gourmet crackers

Sushi Platter (GF) 350

Nigiri, maki rolls, sashimi, soy sauce, wasabi, pickled ginger

California Mix Platter (GF) 280

Soy sauce, wasabi, pickled ginger



Boneless Chicken Wings 130

Honey mustard, barbeque sauces

Plant-Based Tenders 200

Vegan ranch dressing



SALADS-SIDES-FRUIT-VEGGIES

Serves approximately 14 guests



Chef Garden Crudité (GF, V)

100

Assorted locally-sourced vegetables, red pepper hummus

Fruit and Berries (GF, V)

150

Seasonal, local fruit



Classic Caesar Salad (V)

80

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

Caprese Salad (GF, V)

120

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

Iceberg Wedge Salad (GF)

100

Homestead tomatoes, crumbled blue cheese, chopped bacon and blue cheese dressing

Watermelon & Tomatillo Salad (GF, V)

110

Watermelon, queso blanco, fresh mint, red onions, Florida avocados, honey-jalapeño dressing



SANDWICHES

Serves approximately 14 guests

Fried Chicken Sliders

130

Pickled brine chicken, B&B pickles, ancho cream, slider buns

A1A Burger

135

A custom-made blend of short rib, brisket, Angus beef perfectly grilled on freshly baked buns topped with American cheese, white onions, B&B pickles, and secret sauce

Classic Cubano Sandwich

165

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

Lobster Roll

400

Citrus aioli, celery leaves, minced shallots, served on a platter with freshly baked rolls on the side



ENTRÉES

Serves approximately 14 guests



Hot Dog Bar

200

Hot dogs, beef chili, banana peppers, diced onions, cheddar cheese freshly baked rolls with traditional condiments

Ancho Chicken Fajitas

200

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

Creamy Shrimp Mac & Cheese

250

Key West shrimp and cavatappi pasta baked in a creamy cheese sauce topped with parmesan crust

Eggplant and Plantain Cannelloni (GF, V)

200

Oven-baked sweet plantain, roasted eggplant, vegan mozzarella, roasted pepper tomato sauce



Breaded Chicken Wings

130

Blue cheese dressing and hot sauce

Grilled Churrasco (GF)

265

Grilled skirt steak and maduros, chimichurri crema



HARD ROCK SPECIALTIES

Serves approximately 14 guests

Rosemary Steakhouse Tenderloin

500

Chilled, seared sliced tenderloin with roasted tomatoes, horseradish cream, and rolls

Pair with Columbia Crest H3 Merlot

Achiote Barbeque Salmon

240

Chayote relish and blistered tomato

Mojo Pork Belly Masitas (GF)

150

Crispy pork belly, yucca fries, mojo onions, queso fresco, Shishito peppers

Argentinian Chorizo Wheel

130

Shishito peppers and mini split top buns topped with queso blanco

Everglades BBQ Pulled Pork

170

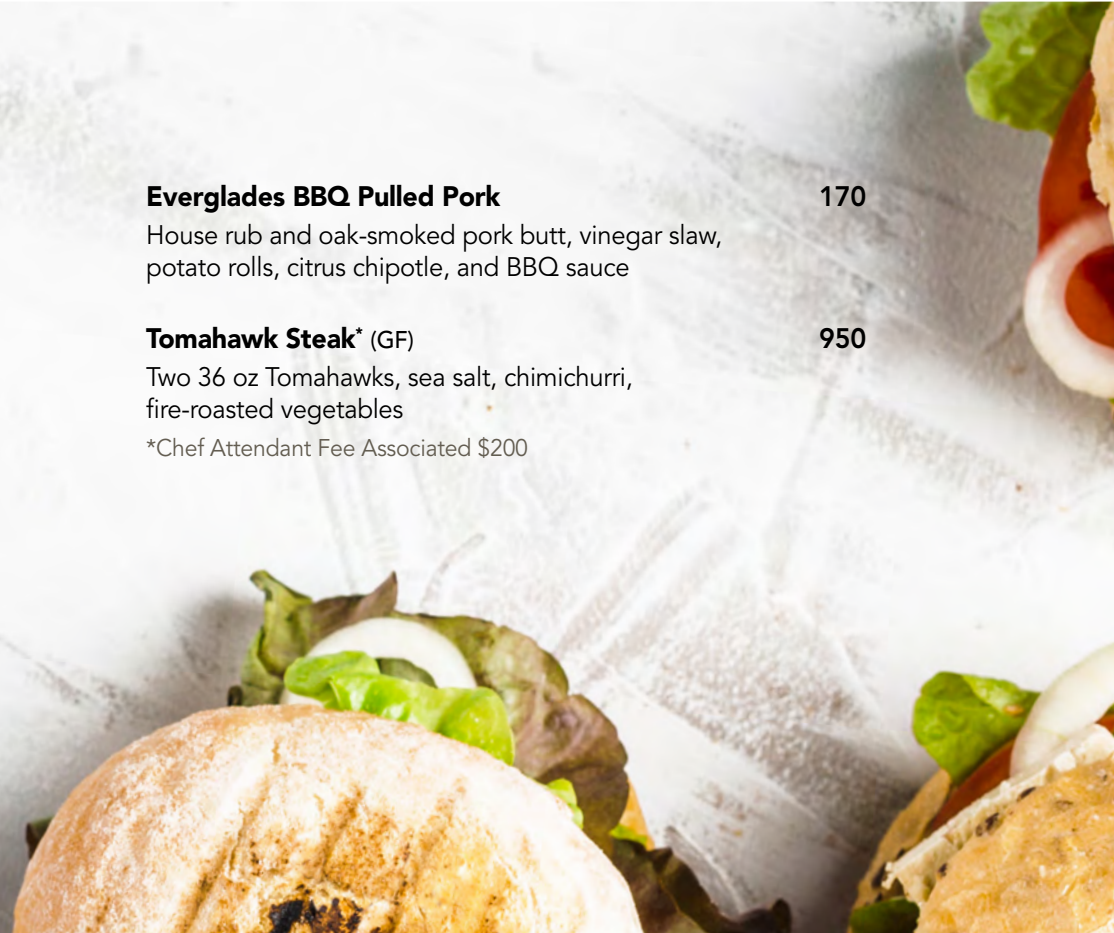
House rub and oak-smoked pork butt, vinegar slaw, potato rolls, citrus chipotle, and BBQ sauce

Tomahawk Steak* (GF)

950

Two 36 oz Tomahawks, sea salt, chimichurri, fire-roasted vegetables

*Chef Attendant Fee Associated \$200





SWEET SELECTIONS

Serves approximately 14 guests



Freshly Baked Cookies (V)

130



Chocolate chip, sugar cookie, red velvet, and dulce de leche cookies

Ice Cream Novelties Souvenir Logo Cooler

85

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



Mini Assorted Bundt Cakes

140

- Nutella
- Coconut
- Key lime



Mini Mojo Donuts

180

Assorted seasonal flavors



The 305 Rum Cake

190

Hand-crafted with barrel-aged dark rum – the old fashioned way, and slow-baked to perfection

Custom Celebration Cake

Price on Request

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



BEVERAGES

SPIRITS By the liter

Vodka

Organika	88
Stolichnaya	110
Tito's	132
Grey Goose	150

Tequila

Milagro Silver	132
Illegal Mezcal Joven	150
Patron Silver	170
Casamigos Anejo	305
Patron Reposado	325
Don Julio 1942	900

Scotch

Glenfiddich	140
Johnnie Walker Black	154
Glenfiddich 23 yr.	893

Rum

Flor De Cana White	60
Sailor Jerry	100
Flor De Cana Centenario 12 yr.	132
Ron Zacapa 23 yr.	252
Flor De Cana 25 yr.	672

Gin

Bombay Sapphire	132
Hendrick's	154

Bourbon & Whiskey

Jack Daniel's	110
Crown Royal	125
Woodford Reserve	154

Cognac & Cordials & Mixers

Martini & Rossi Vermouth	33
Baileys Irish Cream	125
Grand Marnier	155
Hennessy VS	180





BEVERAGES continued

Premium Beer 32.50

By the six-pack

Budweiser

Bud Light

Coors Light

Miller Lite

Michelob Ultra

Import Beer 36

By the six-pack

Heineken

Heineken Silver

Corona Extra

Stella Artois

Modelo Especial

Heineken 0.0 (non-alcoholic) 27

Craft Beer 42

By the six-pack

Angry Orchard

La Tropical Original

Veza Sur Born & Raised

Funky Budda Floridian

Funky Budda Hop Gun

The Tank Freedom Tower

Cigar City Jai Alai

Hard Seltzer 40

By the six-pack

Bud Light

White Claw

High Noon

Soft Drinks/Water 21.50

By the six-pack

Pepsi, Diet Pepsi, Starry

Lipton Brisk Tea

Proud Source Water (16 oz)

Proud Source Sparkling (16 oz)

Ginger Ale (7.5 oz)

Tonic Water (7.5 oz)

Club Soda (7.5 oz)

Diet and caffeine-free soft drinks
available upon request.

Red Bull 36

Regular & Sugar-Free

Hot Beverages 44

12 Assorted Keurig K-Cups
and Individual Brewer

Premium Coffee

Premium Decaffeinated Coffee



WINE

WHITE WINES

Sparkling

LaMarca Prosecco – *Italy* 48

Crisp, clean palate brings fruity flavors of green apple, juicy peach and ripe lemon.

Ferrari Brut – *Italy* 95

Fresh, intense, with a broad fruity note of ripe Golden Delicious apples and wildflowers.

Nicolas Feuillatte Brut – *France* 195

Aromas of apple, pear and peach. Clean, elegant and complex, with delicate bubbles imparting freshness on the finish.

Pinot Grigio

Ecco Domani, Pinot Grigio – *Italy* 53

Clean, crisp and dry with tropical fruit flavors and a refreshing finish.

Santa Cristina, Pinot Grigio – *Italy* 64

Aromas of pineapple and green apples along with hints of orange zest.

Riesling

Chateau Ste. Michelle, Riesling – *Washington* 52

Crisp apple aromas and flavors with subtle mineral notes.

Sauvignon Blanc

Fetzer, Sauvignon Blanc – *Echo Ridge, California* 35

Crisp and clean with well balanced citrus notes.

Yealands, Sauvignon Blanc – *Marlborough, New Zealand* 53

Aromas of pineapple, pink grapefruit, snow pea and blackcurrant leaf underpinned with green citrus and mineral notes.

Kim Crawford, Sauvignon Blanc – *Marlborough, New Zealand* 55

A fresh, juicy wine with vibrant acidity. Ripe, tropical fruit flavor with passionfruit, melon, and grapefruit.

Whitehaven, Sauvignon Blanc – *New Zealand* 61

An abundance of currants, citrus and gooseberry flavors.

Chardonnay

Marques de Casa Concha, Chardonnay – *California* 42

Ripe white fruit aromas such as pear, white flowers, toasted hazelnut, and mineral notes.

Mon Frère, Chardonnay – *California* 60

Aromas of citrus, pear and stone fruit, with floral notes; a hint of nutmeg and vanilla on the finish.

Columbia, Chardonnay – *Washington* 61

Bright aromas of pear, apple and hints of tropical fruits. A balanced acidity and integrated sweet vanilla oak notes.

1000 Stories, Chardonnay – *California* 99

A palate of peach, pear and pineapple with a baked-apple richness and creamy mouthfeel.

Cakebread, Chardonnay – *California* 121

Rich, focused, green apple, melon and guava flavors are nicely balanced.

Stag's Leap Wine Cellars, Hands of Time, Chardonnay – *California* 160

Aromas of pear, pineapple, and orange blossom with a lifted floral note.

WINE continued

RED WINES

Rosé

Kim Crawford, Rosé
– *Marlborough, New Zealand* **55**

Soft and luscious, this refreshing Rosé is richly fruited with hints of watermelon and strawberry.

Merlot

14 Hands, Merlot – *Washington* **35**

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

Sterling Vintner's, Merlot – *California* **59**

Vivid aromas of fresh mixed berry jam, red cherry, milk chocolate and baked spice. Generous flavors of blackberry bramble, sweet toasted oak and mocha.

Bonterra, Merlot – *California* **59**

Made with 100% organically grown grapes. Aromas of blueberry and plum leap from the glass, and a suggestion of dried herbs.

Columbia Winery, Merlot
– *Washington* **62**

Fruit-forward with notes of black plum and wild blueberry supported by a taut structure from the oak.

Cabernet Sauvignon

Louis M. Martini, Cabernet
Sauvignon – *California* **62**

Aromas of dark fruit, smoky cedar and dried herbs. Flavors of black cherry and blackberry.

Stag's Leap Wine Cellars, Artemis
Cabernet Sauvignon – *California* **85**

Expressive aromas of dark berries, currants, raspberry sorbet, nutmeg and baking spices.

High Heaven, Cabernet
Sauvignon – *Washington* **87**

Rich aromas of currents, dark fruit, and cassis precede this full-bodied wine.

1000 Stories, Cabernet Sauvignon
– *California* **99**

Notes of charred vanilla and dried herbs, with flavors of cherries and currants.

Cakebread, Cabernet Sauvignon
– *Napa, California* **165**

Aromas of ripe blackberry and boysenberry with hints of dark chocolate and sweet oak.

Malbec

Trivento Golden Reserve,
Malbec – *Argentina* **75**

Bouquet of berry fruits, plum jam, coffee and tobacco notes.

Pinot Noir

Cono Sur Bicicleta, Pinot Noir – *Chile* **48**

Light and bright with cherry and raspberry notes.

Kim Crawford, Pinot Noir
– *Marlborough, New Zealand* **55**

Ripe, dark berry flavors of blackberry and black currant. Subtle hints of oak help fill out the palate.

Mon Frère, Pinot Noir – *California* **60**

Aromas of citrus, pear and stone fruit line with floral notes and a hint of nutmeg and vanilla on the finish.

Erath Resplendent, Pinot Noir – *Oregon* **65**

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

MacMurray Estate, Pinot Noir
– *California* **74**

Ripe, fruit forward flavors with a crisp acidity. Notes of black cherry, raspberry and pomegranate, accented by a distinct spice character.

Red Blend

Les Légendes Bordeaux Rouge
– *France* **64**

Aromas of sweet spices (such as vanilla and cinnamon) with subtle oaky notes.

