



MIAMI HURRICANES

# SUITE MENU

2025



# **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.



# SUITES

## INDEX

### SUITE PACKAGES

THE U TOUCHDOWN .....	5
THE U MIAMI VIBES .....	6

### A LA CARTE

SNACKS .....	8
APPETIZERS .....	9
SALADS & SANDWICHES .....	10
HARD ROCK SPECIALTIES .....	11
SPECIALTY CART & VEGAN SELECTIONS ...	12
SWEET SELECTIONS .....	13

### BEVERAGES .....

15

### ONLINE ORDERING .....

21

### FINE PRINT .....

22

#### 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 Manager** **305.623.6425**  
**Madison Hodgen** **[Madison.Hodgen@Sodexo.com](mailto:Madison.Hodgen@Sodexo.com)**

**Suites Sales Coordinator**  
**Alexajill Ackerman** **[Alexajill.Ackerman@Sodexo.com](mailto: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**  **VEGAN** 

#### GAME DAY MENU



Look for this Game Day icon for items available to the end of halftime on game day.





# *PACKAGES*





# THE U TOUCHDOWN

## PACKAGE | 1,050

*Serves approximately 14 guests.*

### BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN

### FRESH SEASONAL FRUIT & BERRIES

Seasonal, local fruit

### SMOKED CRISPY WINGS

Tossed in house dry rub, served with  
Miami Vice white sauce

### CAESAR SALAD

Crisp baby gem hearts, shaved Parmesan  
Reggiano, creamy Caesar dressing and  
Panko breadcrumbs

• Add on Chicken | +45

### MIAMI STYLE MINI NATHAN'S HOT DOGS

Sweet pineapple pico de gallo, brioche bun

### SMOKED BBQ PULLED PORK

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

### LOCAL ASSORTED BAKED COOKIE SELECTION

MIAMI



# THE U MIAMI VIBES

## PACKAGE | 1,500

*Serves approximately 14 guests.*

### BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN

### FRESH SEASONAL FRUIT & BERRIES

Seasonal, local fruit

### BUFFALO CHICKEN DIP WITH BLUE CHEESE CRUMBLE

Pulled rotisserie chicken, ranch cream cheese, aged blue cheese, scallions, served with mini naan, celery sticks, and baby sweet peppers

### ROASTED TRI COLORED ORGANIC HEIRLOOM BEETS

Goat's cheese, honey & citrus dressing, olive oil pearls, mixed radish

### PAN CON LECHON

Mojo marinated pork, sautéed onions on toasted Cuban bread

### HANDMADE CHICKEN EMPANADAS

Ancho marinated chicken with Aji Amarillo Aioli

### ROPA VIEJA FAJITAS

Slow-braised shredded beef, fire-roasted onions and peppers, yellow seasoned rice, refried beans, salsa roja, guacamole crema, queso fresco and soft tortillas

### LOCAL ASSORTED BAKED COOKIE SELECTION

### ASSORTED MINI CHEESECAKES

By Miami Pastry is Art







*A LA CARTE*





# A LA CARTE

## SNACKS

*Serves approximately 14 guests, unless stated otherwise.*

### BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN 🌾 VG 🍿 | 45

### ROASTED ONION DIP 🌾 VG | 75

Served with house-made kettle chips

### BUFFALO CHICKEN DIP WITH BLUE CHEESE CRUMBLE | 240

Pulled rotisserie chicken, ranch cream cheese, aged blue cheese, scallions, served with grilled pita, celery sticks, and baby sweet peppers

### PRETZEL BITES V | 140

Cheese dipping sauce

### HUMMUS TRIO VG | 145

Caramelized onion, beet, and Butternut squash hummus, Nann dippers

### CRUDITÉ VG | 165

Hummus, rainbow carrots, cucumber, heirloom cherry tomatoes, radish, celery

### YUCCA FRIES 🌾 VG | 115

Served with vegan Shishito aioli





# A LA CARTE

## APPETIZERS

*Serves approximately 14 guests, unless stated otherwise.*

### CHILLED JUMBO SHRIMP COCKTAIL 🍤 | 395

Horseradish, mango cocktail sauce, grilled lemon, Saltines, Tabasco sauce.

### HANDMADE CHICKEN EMPANADAS | 130

Ancho marinated chicken with Aji Amarillo Aioli

### ARTISAN CHEESE BOARD 🧀 VG | 175

Aged Manchego, English Stilton, Wisconsin cheddar, French brie, pepperjack, apricot jam, fig marmalade, grapes, dried figs, fresh honeycomb

### CHARCUTERIE MEAT BOARD 🍖 | 225

Prosciutto di Parma, Milano salami, coppa, soppressata, bresaola, pickled vegetables, stuffed olives

### ASSORTED SUSHI PLATTER | 480

Assorted sushi, soy sauce, wasabi, pickled ginger

### CALIFORNIA MIX PLATTER | 340

Soy sauce, wasabi, pickled ginger

### HAND-BREADED CHICKEN TENDERS | 155

Carolina BBQ sauce, sweet Thai chili aioli, honey buffalo

### NATHAN'S MINI HOT DOG BAR | 225

28 Mini hot dogs, guava ketchup, mango salsa, mustard relish, kimchee brioche bun, sauerkraut and banana peppers

### HOUSE SMOKED CRISPY WINGS | 150

Tossed in house dry rub, served with Miami Vice white sauce



# A LA CARTE

## SALADS & SANDWICHES

*Serves approximately 14 guests.*

### CAESAR SALAD | 115

Crisp baby gem hearts, shaved Parmesan Reggiano, creamy Caesar dressing and Panko breadcrumbs

• Add on Chicken | +45

### ROASTED GEORGIA PEACHES & IMPORTED ITALIAN BURRATA SALAD 🌿 🍃 | 145

Baby arugula, olive oil, balsamic pearls

### FLORIDA HEIRLOOM TOMATO GREEK SALAD 🌿 🍃 | 125

Cucumber, olives, Greek feta, red bell peppers, herb dressing

### CHARRED CARROT SALAD 🌿 🍃 | 115

Pomegranate, sumac, cilantro yoghurt, Lamb lettuce, pistachio

### A1A SLIDERS | 150

All-beef burger on a Martin's butter roll with American cheese, diced onions, B&B pickles, and secret sauce

### PAN CON LECHON SANDWICHES | 185

Mojo marinated pork, Swiss cheese, sautéed onion on toasted Cuban bread

# LET'S GO CANES!





# A LA CARTE

## HARD ROCK SPECIALTIES

*Serves approximately 14 guests.*

### 3 CHEESE MAC | 135

Cavatappi pasta baked in a creamy white cheese sauce finished with toasted breadcrumbs

- Add Black Truffle | +140

### LOBSTER MAC | 450

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

- Add Black Truffle | +140

### HOMESTYLE SOUTHERN FRIED CHICKEN PLATTER | 185

Served with hot honey and thyme

### ROSEMARY STEAKHOUSE TENDERLOIN | 495

Seared sliced tenderloin, herbed cheese, pickled red onion, vine-ripened heirloom tomatoes, Shishito peppers, chimichurri

### MISO ORANGE GLAZED SALMON | 350

Forbidden rice, pickled Japanese vegetables

### SMOKED BBQ PULLED PORK | 205

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

*Hard Rock Stadium™*





# A LA CARTE

## SPECIALTY CART & VEGAN SELECTIONS

*Serves approximately 14 guests, unless stated otherwise.*

### THE SERVICE GUACAMOLE CART\* 🌱 VG | 205

*Serves approximately 14 guests*

Featuring *Avocados from Mexico* — in-suite prepared guacamole with toppings of fresh cilantro, fire roasted corn, chopped jalapeños, red onions, and diced tomatoes. Served with house-made chips and tostones.

*\*Pre-Order Only – Attendant Fee Cost +150*

### GRILLED CAULIFLOWER STEAK 🌱 VG | 165

Romesco, smoked paprika, garlic herb oil, sweet peppers, olives, capers.

### PLANT-BASED TENDERS VG | 225

Vegan ranch and BBQ sauce

### FALAFEL PLATTER VG | 185

Assorted locally sourced vegetables, caramelized onion, vegan tzatziki



# A LA CARTE

## SWEET SELECTIONS

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.*

### ASSORTED BAKED COOKIE SELECTION | 140

### MIAMI KEY LIME BREAD PUDDING | 145

Key lime curd, graham cracker crust

### MINI ASSORTED BUNDT CAKES | 175

Cookies & cream, guava, white chocolate by Mo's Bundt Cakes

### MINI DOUGHNUTS | 215

Assorted seasonal flavors by Hollywood Doughnuts

### MINI CRONUTS | 215

Assorted seasonal flavors by Hollywood Doughnuts

### ASSORTED MINI TARTS & GATEAUX SELECTION BY MIAMI PASTRY IS ART | 245

### ASSORTED MINI CHEESECAKES BY MIAMI PASTRY IS ART | 225

### ASSORTED BRIGADEIRO'S BY MIAMI PASTRY IS ART | 240

### FRESH SEASONAL CUT FRUITS & BERRIES 🌿 VG | 150

Seasonal, local fruit

### CUSTOM CELEBRATION CAKE | 245





# *BEVERAGES*





# BEVERAGES

## SPECIALTY COCKTAIL BATCHES

### SPONSORS



### PASSIONFRUIT MARGARITA | 85

(SERVES 4 COCKTAILS)

**Tres Agaves Tequila**, freshly squeezed lime juice, passion fruit liqueur

### BLACKBERRY WHISKEY LEMONADE | 85

(SERVES 4 COCKTAILS)

Lemonade, whiskey, blackberries, rosemary, cinnamon and fresh lime juice

### PAINKILLER | 85

(SERVES 4 COCKTAILS)

**Bacardi Rum**, pineapple juice, coconut, orange juice, 750mL bottle

### VODKA ESPRESSO MARTINI BY XTINI | 150

1L bottle serving approximately 7 cocktails

### APEROL SPRITZ BATCH | 200

1 bottle Aperol, 2 bottles **Avisi Prosecco**, 12-pack of club sodas and sliced oranges



# BEVERAGES

## SPIRITS

*by the bottle*

### TEQUILA:

- Milagro Silver | 135
- **Tres Agaves Blanco | 145**
- 1800 Silver | 163
- 1800 coconut | 163
- Dobel Diamante | 165
- 1800 Reposado | 170
- Patron Silver | 170
- 1800 Cristalino | 200
- Patron Reposado | 250
- Casamigos Blanco | 225
- Casamigos Reposado | 275
- Casamigos Jalapeño | 275
- Casamigos Anejo | 305
- Don Julio 1942 | 650
- Clase Azul Reposado | 750

### MEZCAL

- Del Maguey | 95
- Illegal | 120
- Contraluz Cristalino | 165
- Casamigos Joven | 275

### BOURBON

- Old Forester | 99
- Bulleit | 132
- Angel's Envy | 165
- Woodford Reserve | 170
- Basil Hayden | 245

### WHISKEY

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

### RUM

- **Bacardi Superior | 85**
- Sailor Jerry | 100
- **Bacardi 8 Yr | 120**
- Brugal 1888 | 140
- Ron Zacapa 23yr | 252
- Flor de Cana 25yr | 672

### GIN

- No.3 Gin | 125
- Bombay Sapphire | 132
- Hendrick's Flora Adora | 150
- Hendrick's | 155

### VODKA

- Wheatley | 95
- Smirnoff | 125
- **Tito's Handmade | 132**
- Ketel One | 140
- Ciroc | 145
- Stolichnaya | 150
- Grey Goose | 150

### SCOTCH

- Glenfiddich 12yr | 170
- Johnnie Walker Black | 175
- Macallan 15 Yr | 350
- Johnnie Walker Blue | 495
- Macallan 18 Yr | 950
- Glenfiddich 23yr | 875

### COGNAC & CORDIALS

- Bailey's Irish Cream | 125
- Grand Marnier | 155
- Hennessy VS | 180

#### SPONSORS





# BEVERAGES

## SPARKLING & WHITE WINES

*by the bottle*

### SPARKLING WINE

- Louis Pommery | 60
- Ferrari Brut | 75
- Piper Heidsieck Essential | 165
- Moët & Chandon Imperial | 175
- Veuve Clicquot | 200
- Dom Pérignon | 725
- Armand De Brignac,  
Ace of Spades Brut | 950

### SPARKLING WINE ROSÉ

- Louis Pommery Rosé | 60
- Ferrari Rosé | 90
- Piper Heidsieck Rosé | 170
- Veuve Clicquot Rosé | 300
- Dom Pérignon Rosé | 1,500
- Armand De Brignac,  
Ace of Spades Brut Rosé | 2,200

### SAUVIGNON BLANC

- **Emmolo | 65**
- Whitehaven | 75
- Cakebread | 120
- Ink Grade | 180

### PINOT GRIGIO

- Ecco Domani | 55
- Santa Margherita | 75
- Maso Canali | 75

### CHARDONNAY

- Robert Mondavi | 65
- **Mer Soleil Reserve | 85**
- Brendel | 85
- Prisoner | 100
- Cakebread | 150
- Orin Swift Mannequin | 150

### ADDITIONAL WHITE

- Chateau St Michelle Riesling | 52
- **Conundrum White Blend | 65**



# BEVERAGES

## RED & ROSÉ WINES

*by the bottle*

### ROSÉ

- Whispering Angel | 70
- Santa Margherita | 75
- Minuty Et Or | 135
- Minuty 281 | 270

### CABERNET SAUVIGNON

- Louis M Martini | 50
- **Bonanza by Caymus | 75**
- **Caymus California Cabernet | 150**
- Cakebread | 180
- Jordan | 200
- Ink Grade | 250
- **Caymus Napa Cabernet | 275**
- Silveroak | 350

### PINOT NOIR

- Mon Frère | 60
- Matt Taylor | 170

SPONSOR

CAYMUS  
VINEYARDS

### MERLOT

- 14 Hands | 60
- Columbia | 75

### MALBEC

- Don Miguel Gascon Reserva | 65
- Catena | 85

### ADDITIONAL REDS

- **Conundrum Red Blend | 65**
- Santa Margherita Chianti | 75
- Fontanafredda Barbera | 85
- **Caymus-Suisun “The Walking Fool” | 95**
- Marco Lazzeretti Brunello | 110
- Orin Swift 8 Years in the Desert | 150
- Orin Swift Papillon | 175
- Col d'Orcia Brunello | 200
- Mazzei Siepi | 300
- Remoissenet Vosne-Romanee
- Les Suchots | 600
- Domaine Taupenot-Mermes  
Charmes | 725





# BEVERAGES

## BEER / OTHER

*by the six-pack*

### PREMIUM BEER

- Budweiser | 42
- Bud Light | 42
- Coors Light | 42
- Miller Lite | 42
- Michelob Ultra | 42
- Michelob Ultra 0.0 | 42

### IMPORT BEER

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

### CRAFT BEER

- Angry Orchard | 48
- La Tropical Original | 54
- La tropical Crystal | 54
- La tropical Tropi Flaca | 54
- Funky Budda Floridian | 54
- Cigar City Jai Alai | 54

### HARD SELTZERS

- Nutrl Pineapple | 52
- Nutrl Watermelon | 52
- Casa Azul Grapefruit | 52
- Casa Azul Peach Mango | 52
- Casa Azul Lime Marg | 52
- White Claw Black Cherry | 52
- Bacardi Mojito | 68
- Bacardi Rum Punch | 68

### RED BULL

- Red Bull Energy | 36
- Red Bull Sugar Free | 36
- Red Bull Red Edition | 36

### MIXERS

- Ginger Ale | 22
- Tonic | 22
- Club Soda | 22
- Goslings Ginger Beer | 22
- Pineapple Juice (32 oz) | 15
- Cranberry Juice (32 oz) | 15
- Orange Juice (32 oz) | 15
- Margarita Mix (750 ml) | 35
- Housemade Bloody Mary Mix (750 ml) | 45
- Simple Syrup (375 ml) | 30

### WATER

- Aquafina Still (16 oz) | 30

### SODA

- Pepsi | 30
- Pepsi Zero | 30
- Starry | 30

### GARNISHES

- Lime | 15
- Lemon | 15
- Orange | 15
- Filthy Amarena Cherries | 10
- Filthy Maraschino Cherries | 20
- Filthy Spicy Agave | 35
- Filthy Pimento Olives | 20
- Filthy Blue Cheese Olives | 20







# *ORDERING & FINE PRINT*





# HOW TO ORDER

THE U FOOTBALL

## ONLINE ORDERING INSTRUCTIONS

Click on [hardrockstadium.ezplanit.com](http://hardrockstadium.ezplanit.com).

### RETURNING USER?

**Login** if you have previously placed orders online. You may use the same User Name and Password as you have used in the past. If you need assistance with re-setting, please contact **Madison Hodgen**, [Madison.Hodgen@Sodexo.com](mailto:Madison.Hodgen@Sodexo.com).

### NEW USER?

1. Select your **Event** by clicking the date of the event on calendar or from event list then click on **Place Order** link.
2. Select your **location/Suite#**.
3. Select menu category of choice. You may use the scroll bar to the right to view all available categories.
4. Click on a menu Item to expand and select **Add** to your cart.
5. You may select **Calculate Total** to view total charges.
6. Select **Submit Order** when you have completed your order.
7. If this is your first time ordering, you will be prompted to **register**. Please fill out required fields to create your account and your User Name & Password. This is done one time only. Please retain your User Name & Password for future use.
8. Select method of payment, enter credit card information or select card on file.
9. Review order, then Enter special requests, authorized guests or timing requests in the **Notes** section.

10. After you review, confirm your acceptance of the **Catering Policy** by checking the box, and then Submit your order.
11. You will receive an email confirming your order was placed. Please check your email to verify your order was submitted.
12. For changes or questions about your order please contact **Madison Hodgen 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 halftime 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







***THANK YOU***

Suites Catering Manager: **Madison Hodgen, 305.623.6425**

Online Ordering: **[hardrockstadium.ezplanit.com](http://hardrockstadium.ezplanit.com)**