



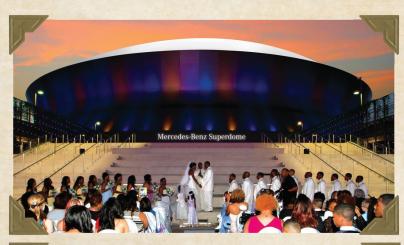
From Yes to I Do, this is an exciting and special time in your life! The Mercedes-Benz Superdome would consider it a privilege to share in your big day by serving as the host site for your wedding reception.

Located in the most spirited city of America, the Mercedes-Benz Superdome proudly stands just blocks away from historic sites such as the French Quarter, Jackson Square and beautiful uptown New Orleans.

Located on the 200 Level, the Superdome's Club Lounges offer an upscale environment in a unique New Orleans venue. With floor to ceiling picturesque windows overlooking the cityscape, the Club Lounges are truly "rooms with a view!"

The Mercedes-Benz Superdome's exclusive in-house caterer, Centerplate, invites you to experience superior cuisine artfully blended with innovative presentation and style. With a superb selection of creative, New Orleansinspired menu choices as well as the option of designing a custom-tailored menu, Centerplate is here to assist you in creating the ideal menu for your reception.

Enclosed please find general information on hosting your reception at the Mercedes-Benz Superdome. We are eager to meet with you in order to begin planning your perfect celebration.





TO CHECK DATE AVAILABILITY OR SCHEDULE A SITE VISIT, PLEASE CONTACT: 504-587-3663 • clubloungesales@smgneworleans.com • www.mbsuperdome.com

WEDDING RECEPTION AMENITY PACKAGE INCLUDES, BUT IS NOT LIMITED TO:

- Up to a four (4) hour event
- Private Area for the Wedding Party and Bride
- Wedding ceremony and/or reception space
- Modern furnishings
- Complimentary rental of dance floor (based upon availability)
- Complimentary bottle of champagne for the Bride and Groom's toast during the cutting of the cake
- Complimentary champagne for the Wedding Party upon arrival
- Complimentary parking for guests
- Indemnification & Insurance

CATERING:

- All food and beverage is provided by Centerplate, the exclusive, in-house caterer of the Mercedes-Benz Superdome.
- The Mercedes-Benz Superdome is a tax-free facility, thus all CLIENTS are exempt from the standard 9.75% sales tax on food and beverage.

FACILITY FEES:

The Facility Fee for the 200 Level Club Lounges is based on the length of the event and the guest count according to the below sliding scale.

Wedding Reception up to 3 Hours		
Attendance	Facility Fee	
100-250	\$3,700	
251-500	\$4,350	
501-900+	\$4,950	
Wedding Reception greater than 3 hours, up to 4 hours		
Attendance	Facility Fee	
100-250	\$3,800	
251-500	\$4,550	
501-900+	\$5,150	
The facility fees above are subject to change for events after December 31, 2016		

- The Facility Fee is inclusive of basic staffing, such as ushers/guest services, housekeeping, and security. The Facility Fee also includes general liability insurance coverage for a three or four hour reception. Any ancillary items requested or required outside of the scope of basic event staffing will be the responsibility of the CLIENT (i.e. signage, production
- personnel to operate TV's, pipe and drape, easels, etc.) If the Event extends beyond four (4) hours, an additional rental fee of \$150 per hour or part thereof will apply plus expenses.
- The staffing charges included in the facility fees above are subject to change based upon SMG's prevailing rates at the time of CLIENT'S event.
- Attendance: Once a guarantee of attendance is provided by the CLIENT and a contract is issued, the Facility Fee will remain the same if attendance is lower than the guarantee, but will increase according to the above sliding scale if attendance is greater than the guarantee.
- Checks are to be made payable to SMG. Credit cards are also accepted. Note: A convenience fee of 3% is applied on credit card transactions.

ACCESS TO SPACE FOR SETUP AND MOVE-OUT:

- Access to the 200 Level Club Lounge on the Event Day is included at no charge starting two hours prior to your scheduled event start time and two hours immediately following your event for Move-Out.
- If a Pelicans basketball game, concert or any other event in the complex is scheduled on the same day as CLIENT's event, move-in time may be altered. Please note: traffic may impede with guest parking if additional events take place within the complex on the date of CLIENT's event. CLIENT's assigned SMG Event Coordinator will work with CLIENT regarding traffic ingress and egress.

INDEMNIFICATION & INSURANCE:

- CLIENT shall indemnify, defend, and hold harmless SMG, the Louisiana Stadium and Exposition District, Zelia LLC, The Louisiana Superdome Marketing and Promotional Fund, and their respective officers, directors, agents, and employees (collectively the "Indemnitees"), from and against any and all losses, liabilities, claims, damages, and expenses (including reasonable costs of investigation and attorneys' fees) arising from personal injury to or death of persons damage to the property caused in whole or part by the fault of any of the CLIENT Parties.
- General Liability insurance naming the Indemnitees as additional insureds is required for all events at the Facility. SMG will
 obtain this policy on behalf of CLIENT, the cost of which is part of the Facility Fee outlined in this proposal. A copy of the
 Certificate of Insurance will be emailed to CLIENT prior to the Event. NOTE: The Facility Fee will not be reduced if CLIENT
 elects to purchase insurance coverage on their own.
- SMG will require proof of Business Automobile Liability insurance coverage for any vendor vehicles requiring access to the loading dock on the exterior plaza of the Mercedes-Benz Superdome during move-in, Event and move-out hours (i.e. decorator, florist, limo, etc.) and the following shall apply:
 - A list of all vendors requiring vehicle access must be submitted to the assigned SMG Event Coordinator in writing no less than thirty (30) business days prior to the Event.
 - CLIENT will be responsible for notifying vendors of the insurance requirement. Proof of insurance should be sent to Kathryn Ory via email (kathryn.ory@smgneworleans.com) or fax (504-587-3502) no less than ten (10) business days prior to the Event.

DATE AVAILABILITY/REQUEST FOR DATE HOLD:

- If a hold is requested for a particular date, Facility will hold the date for thirty (30) days. After thirty days, a \$1,500 nonrefundable deposit is required within 48 hours in order to secure the hold. Deposit to be applied toward final rental balance due. If a deposit is not received, the hold will be released without additional notice.
- To place a hold, please speak with you SMG Sales Coordinator to request and submit a request for hold form.
- If Facility receives another request for the same date within the previously mentioned thirty (30) day window, Facility will contact CLIENT, and CLIENT will have seventy-two (72) business hours (Monday Friday) to issue a non-refundable deposit of \$1,500 in order to officially secure space and date and to move to the License Agreement stage. Deposit to be applied toward final rental balance due.

PAYMENT SCHEDULE:

Facility Fees are valid for events through December 31, 2016.

Due Date	ltem	Amount
Prior to signing contract	Non-refundable deposit to secure space	\$1,500
3 months prior to event	Remaining Facility Fee	\$2,200 - \$3,650
3 months prior to event	Damage and Contingency	\$500
6 weeks prior to event	Any additional expenses and/or conversion fees not covered in Facility Fee	\$TBD

EXPENSES NOT COVERED IN FACILITY FEE:

Any ancillary items / staffing requested or required beyond the previously defined scope will be the responsibility of the CLIENT. The services & equipment listed below are provided in-house by SMG or are contracted directly by SMG on CLIENT's behalf. All expenses related to below (where applicable) are to be paid by CLIENT including, but not limited to, the following:

- Labor for any audio/visual production needs (i.e. LED televisions, microphones, house sound etc.).
- Technical Staff (if applicable) including: Conversion Crew, Plumber, Electrician, Carpenter, Refrigeration, Laborer and Painter, Field Crew, Millwright
- Equipment (excluding tables, chairs, and staging/risers) discuss needs not outlined within this proposal with SMG Event Coordinator
- All applicable labor and set-up fees
- All Catering Costs
- Fire Watch Personnel for events greater than 300 people and events that use heating sources to cook food
- Medical & Emergency Personnel

CONVERSION/SPACE CONFIGURATION:

- Club Lounge existing furniture consists of the following: black leather sofas and loveseats, high boys and barstools, wood-grain dining tables (seats 4 each), with cream-colored upholstered chairs, leather lounge chairs and coffee tables.
- Fall Weddings (August-January): During the New Orleans Saints season, all Club Lounges are set with the existing furniture (see floor plan within this packet). If CLIENT requests that all or a portion of the furnishings be removed, conversion fees will apply based upon amount of furniture to be moved. Conversion fees will be determined and submitted to CLIENT once a final floor plan has been determined. NOTE: not all conversion requests are approved. Requests are determined based on the complex schedule.
- Spring/Summer Weddings (February-July): CLIENT will have the option to utilize all or a portion of the abovementioned furnishings. If a portion is to be utilized, conversion fees will apply.
- NOTE: Conversion fees are not included in Facility Fees outlined on previous page.

DAMAGE AND CONTINGENCY DEPOSIT:

- A \$500 damage and contingency deposit will be due prior to the Event.
- A credit will be provided at settlement, all or in part, based upon the Facility's inspection following the conclusion of the event.

CANCELLATION:

- If CLIENT cancels the event more than nine (9) months prior to the scheduled event date, Facility shall retain \$750.00 of the initial \$1,500.00 deposit.
- If CLIENT cancels the event less than nine (9) months, but more than three (3) months prior to the scheduled event date, Facility shall retain the \$1,500 deposit in its entirety.
- If CLIENT cancels the event less than three (3) months prior to the scheduled event date, Facility shall retain the entire base Facility Fee as listed within the executed agreement.
- Cancellation of this Agreement as a result of unforeseen occurrences such a terrorist acts, Acts of God including
 national disasters or any other act or casualty generally constructed to be a force majeure event will result in no
 damages being due either party.

200 LEVEL CLUB LOUNGE COMPLIMENTARY AMENITIES:

A Club Lounge provides the following furnishings, fixtures and equipment complimentary to CLIENT:

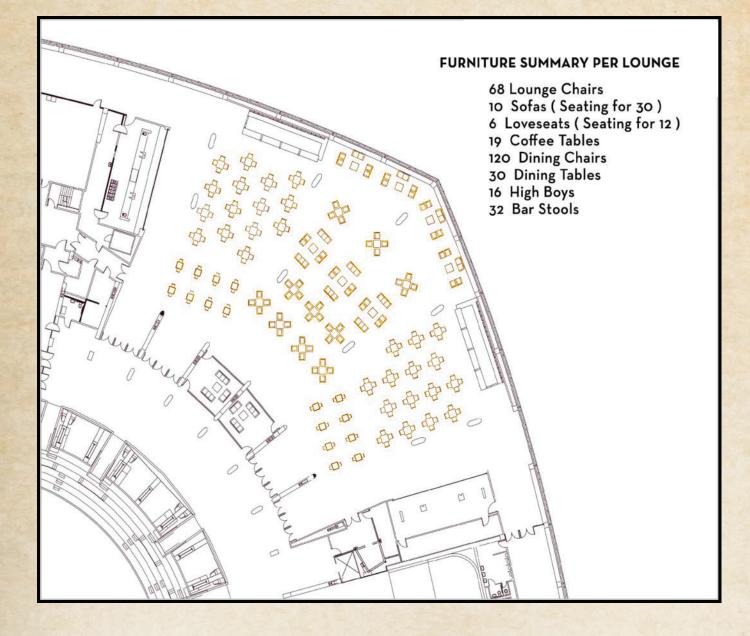
- Seating for approximately 260 guests
 - 10 black leather sofas and 6 Loveseats
 - 16 highboys with 32 barstools
 - 30 oak wood grain dining tables and cream colored upholstered chairs
 - 68 leather lounge chairs with coffee tables
 - 2 fixed granite countertop bars
- The Mercedes-Benz Superdome has black banquet chairs in-house. No labor set-up fees apply for initial set. Facility is not able to accommodate set-up changes requested on the day of the event.
- The Mercedes-Benz Superdome has 72" round banquet tables in-house. No labor set-up fees apply for initial set.
- Standard ivory or white linens (non-floor length) are provided for catered functions for the 72" round banquet tables. If CLIENT would like custom, floor length linens, these will need to be rented from and provided by an outside vendor.
- Power/Electrical throughout the exterior walls of the space.
- Stage (based on available inventory). No labor set-up fees apply.
- The Mercedes-Benz Superdome has a 27' x 27' dance floor in-house that can be offered to CLIENT based upon availability and event schedule. If CLIENT would like a larger dance floor, this will need to be rented from an outside vendor.
- Associated labor costs related to any of the above listed amenities are the responsibility of CLIENT (unless otherwise indicated).
- Note: CLIENT must inform their assigned SMG Event Coordinator of any requests to modify the placement of furnishings, fixtures and equipment, listed above, at least five (5) days prior to CLIENT's event date(s). Please see the following page for room layout.

200 LEVEL CLUB LOUNGE SMG EQUIPMENT:

- For certain requested set-ups (seated dinners, use of a dance floor etc), during football season, CLIENT may want to relocate or remove all or limited pieces of the Club Lounge furnishings (sofas, dining tables, high boys, and all seating) from their existing location in order to accommodate their desired setup. If CLIENT does request this during football season, depending on the schedule, this request may not be accommodated. If SMG is able to accommodate this request, CLIENT is responsible for all labor fees associated with movement of any furnishings.
- Labor fees for removal or movement of existing furnishings from their existing configuration are based on the amount of furniture to be moved. Please speak with your assigned SMG Event Coordinator for labor fees. If CLIENT requests use of the space in its existing set-up, the existing furniture is included in the rental fee.
 - SMG will provide the below listed equipment and initial setup to CLIENT at no charge.
 - 72" Round Tables (valued @ \$8.00 per table)
 - 6' Rectangular Tables (valued @ \$6.00 per table)
 - Restrictions apply i.e. no stapling, nailing
 - Blue Clarin Chairs (valued @ \$1.25 per chair)
 - Black Banquet Chairs (valued @ \$3.00 per chair)
- Note: Custom table linens are NOT provided by SMG with the rental of equipment. Please speak with a linen provider or your selected caterer to request linens.
- The items as listed below will be provided at no charge for the initial set. However, please note that labor fees will apply for rush installation and removal as dictated by Event Schedule.
 - Staging (4x8ft)
 - Risers (4x8ft and 3x8ft)
 - Dance floor (dance floor size varies depending upon final location of dance floor)
- Note: All SMG Equipment is based on available in-house inventory on event date.

Mercedes-Benz Superdome Club Lounge Weddings

EXISTING CONFIGURATION FLOOR PLAN



CLIENT will be assigned an SMG Event Coordinator to handle all Facility set-up & logistics pertaining to assigned ceremony/ reception space (i.e. parking arrangements, access to space, space set-up). Facility does not provide a dedicated Wedding Coordinator/Planner. Please see below.

WHAT ARE THE RESPONSIBILITIES OF YOUR SMG EVENT COORDINATOR?

- Act as the on-site liaison between your Wedding Coordinator/Planner and SMG Staff.
- Provide information regarding access, parking & other Facility related specifics to Wedding Coordinator/Planner in order to inform vendors.
- Create a floor plan of function space in order for you to plan and provide the Facility with your preferred seating arrangements.

SMG EVENT COORDINATOR DOES NOT HANDLE/COORDINATE THE FOLLOWING:

- Timing/Flow of rehearsal (i.e. bridal party procession, groom procession, usher details, bride procession)
- Deliveries (i.e. florist, cake, décor)
- Décor (set up or break down)
- Wedding party transportation
- Program distribution for ceremonies
- Guest Book
- Timing/flow of reception (i.e. dances, photos, toasts, cutting the cake, bouquet/garter toss)
- Party favors
- Gifts

SMG, MANAGER OF FACILITY, DOES NOT PROVIDE THE FOLLOWING:

- Cake stand, cake knife, etc.
- Custom linens
- Table centerpieces
- Guest sign-in book & pen
- Bridal portrait & display easel

NOTES:

- CLIENT is responsible for collecting any personal items brought into the venue at the conclusion of the reception.
- Facility is not liable for any of the above items listed on this page.
- All of the above must be delivered on the day of the event.

DÉCOR RESTRICTIONS:

- No items may be nailed, hung or taped to the walls, columns or ceiling.
- Shredded paper, paper confetti, birdseed, rice or any small candy will NOT be permitted on the premises (interior or exterior).
- Sparklers and bubbles may be used on the exterior of the premises.
- Mylar confetti and rose petals are allowed for an additional clean-up cost. Please speak with your assigned SMG Event Coordinator for associated clean-up fees.
- No candles or open flames are permitted.
- Decorations (other than the above listed restrictions) can be brought into 200 Level Club Lounges, but all items must be removed at the conclusion of the event. All items will be disposed of by Facility immediately following event and CLIENT will be responsible for additional clean-up charge (fee to be determined).
- CLIENT must discuss all decoration plans with assigned SMG Event Coordinator prior to Event date.

EVENT SCHEDULE AND ENTRANCE:

- There is the possibility that event(s) will be scheduled at the Mercedes-Benz Superdome, Smoothie King Center and Champions Square (SMG Complex) during CLIENT move-in days, program days and/or move-out days.
- CLIENT understands that SMG will make available for use by others, such portions, areas and facilities within the SMG Complex.
- Move-in & move-out schedule may be temporarily halted during patron ingress & egress. SMG will not be responsible for any overtime outside contractor (i.e. decorator) charges due to any delays.
- Your SMG Event Coordinator will work with you to determine the best entrance for your event.
- CLIENT agrees to cooperate in good faith with SMG and with those persons using other portions and areas of the SMG Complex, especially during periods of ingress and egress, in order to make mutual use of the SMG Complex harmonious and agreeable. The assigned SMG Event Coordinator for the Mercedes-Benz Superdome will work with CLIENT regarding the above.

WEDDING CEREMONY REHEARSAL:

- CLIENT will receive up to two complimentary hours on one date for rehearsal the week of the wedding ceremony.
- Rehearsal date will not be guaranteed until at least 30 days prior to the Event.
- Rehearsal date will be based on the SMG complex schedule and Event Coordinator's schedule.

ADDITIONAL INFORMATION:

- Photography and/or Private Area for Bride, Groom or Wedding Party:
 - Each Club Lounge has a private room approximately 2,000 square feet in size that can be utilized for photographs. CLIENT or CLIENT's designated point person is responsible for any décor, floral, etc., required in this space for the photographs.
 - Each Club Lounge has two small, private rooms that can be utilized by the Bride & Groom, Bridal Party etc.
- Parking:
 - The Mercedes-Benz Superdome offers complimentary and convenient, on-site parking. Guests will be assigned a specific parking garage and access lane for entry. It is recommended that each guest show their invitation to the parking attendant upon entry.
 - Please speak to your assigned SMG Event Coordinator for garage assignment.
- Limousine Access and Drop-off:
 - Eight (8) or Ten (10) Passenger Limousines are able to drive up the ramps at Gate A and onto the Mercedes-Benz Superdome Exterior Plaza Level for drop-off of the wedding party. Oversized SUV's and Limo Buses are not allowed due to weight restrictions. The availability to use of Gate A ramps will be based upon the SMG complex event schedule. NOTE: Auto Liability insurance information can be found on page 2.
- Miscellaneous:
 - Facility reserves the right to photograph the event for promotional purposes only.
 - The Mercedes-Benz Superdome is a non-smoking facility.





200 LEVEL CLUB LOUNGE LIGHTING:

- Energy efficient fluorescent fixtures with a fully programmable dimming system allows for several different scenes of lighting for all types of events.
- Black out curtain drape for the windows in each Club Lounge are available.
- NOTE: CLIENT must submit all lighting requests, i.e. dimming, certain lights off and on, etc., five (5) days prior to event dates(s).

200 LEVEL CLUB LOUNGE VIDEO:

- 28 LED televisions mounted throughout the Club Lounge. All TVs are HDTV capable and offer Cox Cable channels and are capable of displaying customized logos, videos, presentations, etc.
- CLIENT is responsible for paying for a technician fee for operation of equipment (4 hour minimum) if CLIENT chooses to use the 200 Level club Lounge in-house audio/video system (NOT included in Facility Fee).

200 LEVEL CLUB LOUNGE NOTES:

- If CLIENT elects to use TVs to display the same visual concurrently such as customized logos, videos, or presentations, a laptop, DVD, or flash drive with the customized items must be provided by CLIENT and given to their assigned SMG Event Coordinator at least five (5) days prior to CLIENT'S event move-in date(s).
- Please speak with your assigned SMG Event Coordinator for specifics, file type, size, etc.
- SMG is the exclusive operator of all existing sound, lighting and video equipment in the 200 Level Club Lounges.
- Associated labor costs related to any of the above listed amenities are the responsibility of CLIENT.

CATERING OVERVIEW:

- SMG's in-house caterer, Centerplate, retains the sole right to provide all food and beverage service inside of the Mercedes-Benz Superdome. No food and beverages may be brought into the venue by event organizers, guests or other attendees with the exception of the Wedding Cake.
- In order for SMG to obtain an accurate attendance figure, SMG's personnel will click count guests upon entry. NOTE: CLIENT will be billed for food and beverage based on the guest guarantee provided to Centerplate or SMG's click-count upon entry, whichever is greater. SMG's click count will prevail in all circumstances.
- A 100 person minimum is required for all food and beverage provided by Centerplate. CLIENT will be charged for a minimum of 100 persons for catering even if less are in attendance.
- Centerplate catering service includes china, silverware and glassware, ivory full length linens for food and beverage buffet tables and a food and beverage send off package for the bride and groom.

WEDDING CAKE:

- CLIENT is to provide the wedding and /or grooms cake from an outside caterer.
- Delivery of the wedding cake and/ or grooms cake by bakery or caterer is to be no more than two (2) hours prior to the start time of the Event. CLIENT should make delivery arrangements in advance and designate one (1) individual to be present for delivery. NOTE: SMG will not accept deliveries on CLIENTS's behalf.
- CLIENTS wedding cake and / or grooms cake provider is to place the cake directly onto the designated cake table and provide the cake box if necessary.



Mercedes-Benz Superdome Club Lounge Weddings

MERCEDES-BENZ SUPERDOME EXTERIOR LIGHTING:

- If CLIENT requests specialty exterior lighting color on the Mercedes-Benz Superdome for the Event, the below restrictions and policies will apply.
- CLIENT lighting requests cannot be confirmed until thirty (30) days prior to the Event.

EVENT PRIORITY:

- Multiple events may be taking place simultaneously within the SMG Complex, thus, not every lighting request can be guaranteed. Lighting requests submitted by CLIENT will be given priority based upon space usage within the complex as listed below:
 - 1st Priority SMG Management special circumstances/National Holidays etc. as deemed necessary
 - 2nd Priority New Orleans Saints and New Orleans Pelicans on game days
 - 3rd Priority Event hosted on the Mercedes-Benz Superdome Main Arena Floor
 - 4th Priority Event hosted in Champions Square
 - 5th Priority Event hosted in the Mercedes-Benz Superdome 200 Level Club Lounge(s)
 - 6th Priority Event hosted on the Mercedes-Benz Superdome Grand Staircase
- NOTE: Lighting requests are granted in accordance with the above priority list regardless of when the request is made.

COLOR & LIGHTING MODE REQUESTS:

The PMS color and lighting mode must be submitted in writing to the assigned SMG Event Coordinator no later than ten (10) calendar days before Event or exterior lighting in specified color cannot be guaranteed. No exceptions.

RESTRICTIONS:

- No logos may be projected onto exterior of the Mercedes-Benz Superdome.
- Exterior lighting is not offered during daylight hours as the exterior lighting is not turned on.
- Approved lighting requests will only run on CLIENT contracted event day from dusk to conclusion of event.
- SMG reserves the right to project the Mercedes-Benz logo on the exterior of the facility during any program during any given event. No exceptions.
- Note: Due to the gold color of the Mercedes-Benz Superdome exterior, color variations from the provided PMS color may occur.

Mercedes-Benz Superdome

CENTERPLATE CATERING

Centerplate is privileged to be the exclusive caterer of the Mercedes-Benz Superdome. From our professionally trained chefs to our highly skilled wait staff, we're proud to be part of the Mercedes-Benz Superdome team.

The Mercedes-Benz Superdome is a unique venue with a style of its own. And our on-site staff has a creative talent for adding to the romantic flavor of the city. Now we're excited to Create Something Special for you – an event to be remembered!

EVENT BILLING GUIDELINES: TERMS AND CONDITIONS

GENERAL INFORMATION

Centerplate is the exclusive caterer for the Mercedes-Benz Superdome. Please note that no food and beverage (with the exception of the wedding and/or groom's cake) may be brought into the facility by event organizers, their guests or other invitees. Additionally, the Louisiana Health, Liquor and Insurance Regulations prohibit any leftover food and beverage to be taken from the premises.

PRE-PLANNING

Your knowledgeable food and beverage representative is eager to assist you with your event planning, menu selection, and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your food and beverage representative, together with our Executive Chef, will be happy to create custom menus to suit your special occasion.

In order to prepare the most successful event, it is necessary that event information (dates, times, locations, estimated attendance, menu selection) be provided a minimum of thirty (30) days prior to the event date. A signed copy of the Banquet Event Order and Banquet Contract must be returned to Centerplate. The signed contract with its stated terms constitutes the entire agreement between the CLIENT and Centerplate.

PRICING

Prices, along with menus, are often provided well in advance of an event. Due to fluctuating market prices, our menu prices are subject to change. Centerplate will gladly lock in and guarantee menu selection pricing within ninety (90) days of your first catered event with a signed contract, event order and a deposit per our stated deposit policy. Function quotations will also be subject to change until the event is guaranteed by receipt of signed contract, event order and a deposit. Please be aware that we require a minimum of five (5) working business days in advance of the deadline to complete all necessary paperwork. A twenty percent (20%) service charge will be applied to all food and beverage sales.

DEPOSIT AND PAYMENT POLICY

Centerplate requires that all food and beverage orders be paid in full prior to the event. A non-refundable deposit of \$500.00 is required once a menu has been agreed upon. Thirty (30) days prior to the event, a fifty percent (50%) deposit of the total contract is required. Final payment for the guaranteed number of guests, goods and services specified is due five (5) business days prior to your event.

If your guaranteed guest count is exceeded the day of the event or if a beverage bill exceeds the estimated cost, please be prepared to make a payment at the conclusion of the event via cash or credit card.



Mercedes-Benz Superdome Club Lounge Weddings

CENTERPLATE CATERING (CONT'D)

GUARANTEED GUEST COUNT

The final number of guests guaranteed for your event must be received no later than five (5) business days prior to the event. If the guarantee is not received as stated, Centerplate will prepare and charge for the number of persons specified on the initial contract. Centerplate will make every reasonable effort to accommodate numbers that increase after a guarantee is given but may be constrained by last minute availability of product and labor. An increase in attendance given after the final guarantee deadline will be subject to an additional twenty-five percent (25%) fee.

CANCELLATION POLICY

A charge will be assessed for the cancellation of contracted services within five (5) days of an event. The charge will be calculated to cover material and labor costs (including administrative) incurred by Centerplate. Any event cancelled within seventy-two (72) hours prior to the event requires payment in full, based upon the menu and event arrangements.

ALCOHOLIC BEVERAGES GUIDELINES

Centerplate is the sole holder of liquor licenses for the Mercedes-Benz Superdome. We retain the exclusive right and responsibility to provide and control the issuance of any alcohol throughout the facilities. Centerplate offers a complete selection of beverages to compliment your function. The State of Louisiana Liquor Laws regulate alcoholic beverages and services. Centerplate is responsible for the administration of these regulations for the Mercedes-Benz Superdome. Alcoholic beverages may not be brought into the facility for consumption. The sampling of alcoholic beverages is prohibited. We reserve the right to refuse alcohol service to intoxicated or under-age persons. In addition, guests must be able to show proper photo identification, upon request, when ordering or consuming alcoholic beverages. All alcohol must be purchased through Centerplate.

ADMINISTRATIVE FEE AND TAX

The Mercedes-Benz Superdome is a tax-free facility. Centerplate does assess a 20% service fee on all catered food & beverage charges.

CATERING CONTACT

Brittany Flannery 504-558-6260; ext. 6608 / brittany.flannery@centerplate.com

CENTERPLATE BEVERAGE SERVICE

PREMIUM HOSTED BAR

Grey Goose Vodka, Chivas Regal Scotch, Jack Daniel's Black, Crown Royal, Bombay Sapphire Gin, Bacardi Rum,

WINE: Premium Wines: Merlot, Cabernet, Chardonnay, Zinfandel

DOMESTIC & IMPORTED BEER: Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Abita Amber, Corona, Heineken

\$36.00 per person inclusive of 20% service charge

CALL HOSTED BAR

Absolut Vodka, Dewar's Scotch, Seagram's V.O., Bacardi Rum, Beefeater Gin, Jack Daniel's Black

WINE:

House Brand Wines: Merlot, Cabernet, Chardonnay, Zinfandel

DOMESTIC BEER:

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

\$32.00 per person inclusive of 20% service charge

The Mercedes-Benz Superdome is a tax-exempt venue. Bar service is based on a 3 hour reception. Each additional hour is \$6.00 inclusive per person.

All Bar Services include: Soft Drinks, Mixers, Juices, Bar Garnish, Glassware and Bartenders.

BEVERAGE SERVICE UPGRADES

MARTINI BAR: Traditional, Cosmopolitan, Appletini, Chocolatini, Lemon Drops \$9.50 per person inclusive of 20% service charge

CORDIAL BAR:

Grand Marnier, B&B, Kahlua, Bailey's Irish Cream, Amaretto Di Saronno, Remy Martin, Frangelico & Sandemas's Port \$7.50 per person inclusive of 20% service charge

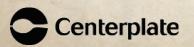
The above requires a bartender fee of \$150.00 per upgrade.

CHAMPAGNE PASS TO GUESTS:

Price available upon request.

Liquor, beer, and wine brands are subject to change without notification.





CENTERPLATE WEDDING MENU PACKAGE I

PASSED HORS D'OEUVRES (SELECT THREE)

Passed to guests by uniformed servers on garnished silver trays Hors D'oeuvres to be passed upon guest arrival for the first 30-45 minutes of reception

NACHITOCHES MEAT PIES

A southern favorite-deep fried half-moon pastry stuffed with ground beef, pork & seasonings served with a creamy ranch dip

SPINACH STUFFED MUSHROOMS

Button mushroom caps stuffed with garlic creamed spinach topped with breadcrumbs & parmesan cheese

TOASTED MINI MUFFALETTAS

Traditional New Orleans style bite-sized muffalettas with ham, mortadella, salami, & olive salad on sesame seed rolls

SMOKED ANDOUILLE EN CROUTE

Louisiana smoked andouille sausage wrapped in puff pastry & baked until golden brown

SESAME CRUSTED CHICKEN TENDERS

Sesame crusted chicken tenders served with honey mustard & wasabi ranch dipping sauce

MAC & CHEESE BOUCHEE

Mac and cheese with wild mushrooms served in a puff pastry shell

STRAWBERRY & BRIE CANAPÉS

Fresh strawberries & brie cheese on a toast point

PARMESAN CHEESE CROSTINI

Topped with charred roma tomatoes, fresh buffalo mozzarella, & fresh basil leaves drizzled with a balsamic reduction

MARINATED ARTICHOKE HEARTS WRAPPED WITH PROSCIUTTO

Artichoke hearts marinated in our house herb marinade then wrapped with prosciutto

CHEESE TARTLET

Boursin cheese combined with caramelized onions baked in a tart shell

GOURMET PRESENTATION DISPLAY

Fresh garden fruit & vegetable display, a variety of imported & domestic cheeses (served with buttermilk ranch, french onion, & a roasted garlic herb dip) along with an assortment of crackers & breads

LAGNIAPPE

Spinach & artichoke dip with toast points



CENTERPLATE WEDDING MENU PACKAGE I CONTINUED

FLAVOR OF NEW ORLEANS STATION (SELECT ONE)

NEW ORLEANS STYLE RED BEANS & RICE

Fresh red beans simmered with onions, peppers, and celery and garnished with smoked sausage and diced ham, served with steamed rice

SHRIMP CREOLE MARTINI Everyone's favorite shrimp creole served with rice in a martini glass

BLACKENED CATFISH AU BAYOU

Fresh catfish, blackened and served with a spicy butter glaze

PASTA STATION (SELECT ONE)

CHICKEN & TASSO PASTA

Penne Pasta prepared with grilled chicken & tasso, served with alfredo sauce, fresh parmesan cheese & cracked black pepper

PASTA ORLEANS

Bowtie pasta tossed in an asiago cream sauce with fresh herbs, green onions & sun-dried tomatoes topped with shredded parmesan cheese

POYDRAS PASTA

Rigatoni pasta with fresh tomatoes, and garden vegetableswith pesto or italian herbs in a basil marinara sauce

CARVING STATION (SELECT ONE)

CAJUN ROASTED TURKEY

Boneless turkey breast seasoned with cajun spices & baked to a golden brown served with a spiced apple demi glaze & carved to order

HERB CRUSTED PORK LOIN

Juicy pork loin encrusted with fresh herbs & creole mustard, served with demi glaze cream sauce

Above served with rolls & appropriate condiments.

COFFEE DISPLAY

Regular & Decaffeinated

\$50.00 inclusive of 20% service charge. Bar Service is not included in the above price. *The Mercedes-Benz Superdome is a tax-exempt venue.*

Menu price is based on a 3 hour reception. Price includes all necessary China, Glassware & Silverware. Minimum of 100 guests required. Custom Menus available upon request.



CENTERPLATE WEDDING MENU PACKAGE II

PASSED HORS D'OEUVRES (SELECT FOUR)

Passed to guests by uniformed servers on garnished silver trays Hors D'oeuvres to be passed upon guest arrival for the first 30-45 minutes of reception

BEEF WELLINGTON

Bite size beef tenderloin topped with mushroom duxelle then wrapped in puff pastry & baked to a golden brown

SPINACH STUFFED MUSHROOMS

Button mushroom caps stuffed with garlic creamed spinach topped with breadcrumbs & parmesan cheese

TOASTED MINI MUFFALETTAS

Traditional New Orleans style bite-sized muffalettas with ham, mortadella, salami, & olive salad on sesame seed rolls

> SAUSAGE & GOAT CHEESE QUICHE Smoked sausage & fresh herbs with goat cheese

SESAME CRUSTED CHICKEN TENDERS

Sesame crusted chicken tenders served with honey mustard and wasabi ranch dipping sauce

STRAWBERRY & BRIE CANAPÉS

Fresh strawberries & brie cheese on a toast point

PARMESAN CHEESE CROSTINI

Topped with charred roma tomatoes, fresh buffalo mozzarella, & fresh basil leaves drizzled with a balsamic reduction

SAVORY SMOKED SALMON WITH RED ONIONS & CAPERS

Served atop pumpernickel toast with a herb cream cheese spread

MARINATED ARTICHOKE HEARTS WRAPPED WITH PROSCIUTTO

Artichoke hearts marinated in our house herb marinade then wrapped with prosciutto

SHRIMP & AVOCADO ON TOAST POINTS

Louisiana shrimp boiled in New Orleans own blend of spices & seasonings topped with sliced avocado on sour dough crouton

PRESENTATION DISPLAY

Fresh garden fruit & vegetable display, a variety of imported & domestic cheeses (served with buttermilk ranch, French onion, & a roasted garlic herb dip) along with an assortment of crackers & breads

= <u>LAGNIAPPE DISPLAY</u> = (SELECT ONE)

SPINACH & ARTICHOKE DIP

Spinach sautéed in a garlic cream sauce with quartered artichoke hearts served with assorted chips & crackers

MEDITERRANEAN SAMPLER

Hummus, roasted tomato & olive tapenade served with pita bread

BAKED BRIE IN PUFF PASTRY

Filled with apples and pecans with a brandy glaze

= FLAVOR OF NEW ORLEANS = STATION (SELECT TWO)

PAN SEARED GROUPER Fresh Grouper pan seared & served with a

delicate crawfish cream sauce

CHICKEN & SAUSAGE GUMBO

Chicken and sausage simmered in a rich roux based broth served with steamed rice

CRAWFISH ETOUFFEE

Louisiana crawfish sautéed with onions, bell peppers, celery & garlic then simmered in a rich roux gravy & served in a puff pastry bowl



CENTERPLATE WEDDING MENU PACKAGE II CONTINUED

PASTA STATION (SELECT ONE)

CHICKEN & TASSO PASTA

Penne pasta prepared with grilled chicken & tasso, served with alfredo sauce, fresh parmesan cheese & cracked black pepper

FRIED GREEN TOMATOES

Fresh green tomatoes pan fried & topped with lump crabmeat & drizzled with red pepper coulis

POYDRAS PASTA

Rigatoni pasta with fresh tomatoes, and garden vegetables with pesto or Italian herbs in a basil marinara sauce

RISOTTO WITH SHRIMP, WILD MUSHROOMS & SUNDRIED TOMATOES Risotto prepared with olive oil, shrimp, wild mushrooms & sundried tomatoes, topped with asiago cheese

SAVORY SIDES (SELECT ONE)

GARLIC CREAMED SPINACH

GOUDA MASHED POTATOES

CHEESE & CORN GRITS

CARVING STATION (SELECT ONE)

HERB CRUSTED PORK LOIN

Juicy pork loin encrusted with fresh herbs & creole mustard, served with demi glaze cream sauce

CARVED PRIME RIB

Prime rib carved to order & served with a horseradish aioli and au jus

Above served with rolls & appropriate condiments.

COFFEE DISPLAY

Regular & Decaffeinated

\$66.00 inclusive of 20% service charge. Bar Service is not included in the above price. *The Mercedes-Benz Superdome is a tax-exempt venue.*

Menu price is based on a 3 hour reception. Price includes all necessary China, Glassware & Silverware. Minimum of 100 guests required. Custom Menus available upon request.



Mercedes-Benz Superdome Club Lounge Weddings

CENTERPLATE WEDDING MENU PACKAGE III

PASSED HORS D'OEUVRES (SELECT FOUR)

Passed to guests by uniformed servers on garnished silver trays

Hors D'oeuvres to be passed upon guest arrival for the first 30-45 minutes of reception

OYSTERS BIENVILLE

Fresh oysters cooked in a white wine cream sauce served in a puff pastry bouchee

CHICKEN QUESADILLA CORNONETS

Shredded smoked chicken, mild cheddar, monterey jack cheese, jalapeno peppers, tomatoes, bell peppers, cilantro, poblano peppers, onion & a touch of garlic wrapped in a cornucopia-shaped flour tortilla

SHRIMP SKEWERS

Jumbo shrimp skewered & marinated in our house herb marinade then grilled to perfection

SEARED DUCK BREAST ON RISOTTO CAKE

Garnished with blackberry compote and thyme

BEEF TENDERLOIN ON CROSTINI WITH HORSERADISH MAYO

Pan seared rare and served with fresh horseradish mayonnaise

SPINACH STUFFED MUSHROOMS

Button mushroom caps stuffed with garlic creamed spinach topped with breadcrumbs & parmesan cheese

SEARED SASHIMI TUNA

Served on cucumber rounds with wasabi and pickled ginger

GRILLED ASPARAGUS Marinated & grilled asparagus wrapped with parma ham & drizzled with a balsamic reduction

PARMESAN CHEESE CROSTINI

Topped with charred roma tomatoes, fresh buffalo mozzarella & fresh basil leaves drizzled with a balsamic reduction

MARINATED ARTICHOKE HEARTS WRAPPED WITH PROSCIUTTO

Artichoke hearts marinated in our house herb marinade then wrapped with prosciutto

GOURMET PRESENTATION DISPLAY

Fresh garden fruit & vegetable display, a variety of imported & domestic cheeses (served with buttermilk ranch, French onion, & a roasted garlic herb dip) along with an assortment of crackers & breads



CENTERPLATE WEDDING MENU PACKAGE III CONTINUED

LAGNIAPPE DISPLAY (SELECT TWO)

MARINATED CRAB CLAWS

Marinated in fresh herbs and Italian vinaigrette

NATCHITOCHES MEAT PIES

A southern favorite-deep fried half-moon pastry stuffed with ground beef, pork & seasonings served with a creamy ranch dip

LUMP CRABMEAT AND MUSHROOM MORNAY

An elegant dish of tender lump crabmeat and mushrooms baked with a cheddar and Swiss cheese cream sauce

MEDITERRANEAN SAMPLER

Tasting of tabbouleh, hummus, marinated vegetables & stuffed grape leaves

DELECTABLE CRAWFISH CHEESECAKE

Cheesecake with a cajun flair, topped with a spicy tomato chantilly cream

SPINACH & ARTICHOKE DIP

Spinach sautéed in a garlic cream sauce with quartered artichokes hearts, served with assorted chips & crackers

SPECIALTY STATION (SELECT THREE)

HERB CRUSTED SEA BASS

Pan seared sea bass served with capers & a wild mushroom sauce

BBQ SHRIMP

Jumbo shrimp sautéed in the New Orleans style BBQ shrimp sauce

PECAN BOURBON CHICKEN

Sautéed chicken tenders served in a savory bourbon pecan sauce

CAJUN SAUSAGE PLATTER

A unique blend of country sausages to include alligator, crawfish and shrimp. garnished with onion peach compote, pepper jelly and fresh herbs

BRAISED BEEF TIPS AU POIVRE

Beef Tips braised until tender and served with pearl onions and wild mushrooms in a green peppercorn cream sauce

GRILLED LAMB CHOPS WITH ROSEMARY MUSTARD DEMI

Tender lamb chops grilled to perfection and served with a mustard demi glaze with fresh rosemary

LOUISIANA CRAB CAKES (CHEF ATTENDED)

Fresh lump crabmeat mixed with special herbs & spices, pan fried & served with a cajun remoulade sauce

CRAWFISH ST. CHARLES (CHEF ATTENDED)

Sautéed crawfish, plum tomatoes tossed with penne pasta in a garlic cream sauce and chives

WILD MUSHROOM RAVIOLI (CHEF ATTENDED)

Wild mushroom ravioli sautéed in a brandy cream sauce

Note: Menu price includes chef attendant fees for above noted items.

SIDE DISHES (SELECT ONE)

GARLIC CREAMED SPINACH GOUDA MASHED POTATOES CHEESE & CORN GRITS GRILLED ASPARAGUS WITH HOLLANDAISE SAUCE



CENTERPLATE WEDDING MENU PACKAGE III CONTINUED

CARVING STATION (SELECT TWO)

CAJUN ROASTED TURKEY

Boneless turkey breast seasoned with cajun spices & baked to a golden brown served with a spiced apple demi glaze & carved to order

HERB CRUSTED PORK LOIN

Juicy pork loin encrusted with fresh herbs & creole mustard, served with demi glace cream sauce

CARVED PRIME RIB Prime rib served with a horseradish aioli, carved to order

CARVED ROAST SIRLOIN Tender roast sirloin served with a merlot demi glace, carved to order

Above served with rolls & appropriate condiments.

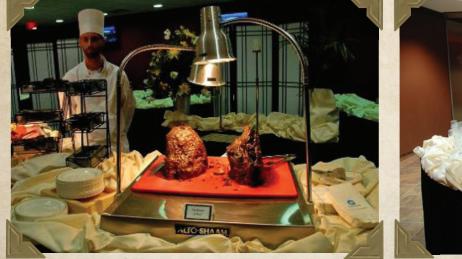
COFFEE DISPLAY Regular & Decaffeinated

\$90.00 inclusive of 20% service charge. Bar Service is not included in the above price.

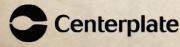
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Minimum of 100 guests required.







CENTERPLATE WEDDING MENU ENHANCEMENTS

In addition to packages I-III, the following selections can be added to any menu.

SOUP SELECTION

Choice of Turtle Soup, Corn & Crab Bisque, or Oyster Brie Soup \$3.50 per person +

HORS D'OEUVRES

CEVICHE

Fresh gulf shrimp & scallops marinated with fresh herbs in citrus juices \$7.50 per person +

DUCK BOUCHEE

Pan seared duck breast, julienned & served in a puff pastry shell topped with a blackberry compote \$5.95 per person +

ROASTED VEGETABLE TARTLET

Fresh vegetable medley brunoisse tossed in a basil pesto & served in a bouchee \$4.25 per person +

VEGETARIAN SPRING ROLLS

\$4.35 per person +

SEAFOOD DISPLAYS

Seafood displays are served on ice carvings, which are included in the price.

SEAFOOD EXTRAVAGANZA

Shrimp boiled in New Orleans own blend of spices, marinated jumbo crab claws & oysters on the half shell served with cocktail sauce & assorted crackers *Market Price +*

SHRIMP COCKTAIL DISPLAY

Shrimp boiled in New Orleans own blend of spices & seasonings served with cocktail sauce Mαrket Price +



CENTERPLATE WEDDING MENU ENHANCEMENTS CONTINUED

In addition to packages I-III, the following selections can be added to any menu.

CHEF ACTION STATION

CARVED BEEF TENDERLOIN

Roasted beef tenderloin served with a horseradish aioli & dinner rolls, carved to order \$13.35 per person +

ROASTED PORK TENDERLOIN

Carved pork tenderloin served with creole mustard & dinner rolls \$7.75 per person +

BBQ SHRIMP STATION

Jumbo shrimp sautéed and served with our special BBQ Sauce, garnished with rice \$8.95 per person +

PAN SEARED BLACKENED SEA SCALLOPS

Scallops with blackened seasoning served a tomato citrus buerre blanc \$76.00 per person +

CITRUS CAESAR SALAD

Fresh romaine, tossed with our very own citrus caesar dressing, topped with asiago cheese and croutons \$6.55 per person +

CRAB CAKE STATION

Tender crab cakes sautéed and served with a Cajun remoulade over a bed of chiffonade of greens \$10.90 per person +

CREOLE MARTINI STATION

Your choice of seafood etouffee or shrimp creole served with steamed rice in a martini glass \$7.40 per person +

ROASTED TURKEY BREAST

Cajun injected turkey breast, slow roasted & carved to order served with honey dijon sauce, light rye & pumpernickel rolls

\$8.35 per person +

BANANA'S FOSTER

Sliced fresh bananas sautéed in brown sugar, cinnamon & rum sauce served atop a scoop of vanilla ice cream \$6.55 per person +

INTERNATIONAL COFFEE BAR

French Roast Regular and Decaffeinated Hazelnut and Irish Crème Coffee Cinnamon Sticks Cinnamon Sugar Brown and White Sugar Cubes Shaved Chocolate Fresh Whipped Cream \$2.50 per person +

