



CAESARS SUPERDOME SUITES MENU



2025

CAESARS SUPERDOME

S U I T E M E N U

PRE-FIXE | 775

PACKAGES DESIGNED TO SERVE 10-12 GUESTS

-  VEGAN
-  VEGETARIAN
-  GLUTEN FREE

CHICKEN WINGS

cayenne pepper sauce, smoked blue cheese, celery, carrots



ROASTED GARLIC WHITE BEAN HUMMUS

seasonal roasted vegetables, smashed olives, marinated feta, crispy feta



POTATO CHIPS & DIP

caramelized onion dip



MUFFULETTA SANDWICH

soppressata, salami, capicola, prosciutto, olive relish, sesame bread

HOT DOGS

ketchup, mustard, relish, martin's potato bun

CHICKEN CAESAR SALAD

grilled chicken, artisan romaine, shaved parmesan, garlic croutons, classic caesar dressing

CHEESEBURGER SLIDERS

secret sauce, caramelized onions, american cheese, martin's potato bun

ASSORTED COOKIES

chocolate chip, double chocolate chunk, oatmeal raisin, sugar



DECADENT BROWNIES


double chocolate fudge & blondies



SUITE MENU

PRE-FIXE || 1,000

PACKAGES DESIGNED TO SERVE 10-12 GUESTS

-  VEGAN
-  VEGETARIAN
-  GLUTEN FREE

SEASONAL FRUIT & BERRIES

farmers market selection



ROASTED GARLIC WHITE BEAN HUMMUS

seasonal roasted vegetables, smashed olives, marinated feta, crispy feta



WARM PRETZEL BITES

beer cheese sauce



SOUTHERN CHOPPED SALAD

marinated green bean, cucumber, tomato, radish, baby gem lettuce, balsamic thyme vinaigrette



SEASONAL VEGETABLE CRUDITÉ

pickled vegetables, creamy feta dip



CRISPY SHRIMP PO BOY

french bread, pickles, hot sauce, lettuce, tomato, signature sauce

CHIPS & SALSA

salsa roja, salsa verde, tortilla chips



PRETZEL DOG

pretzel wrapped hot dog, everything spice blend, spicy brown mustard

SMOKED BRATWURST

spicy brown mustard, ketchup, relish, martin's potato bun

BEIGNET

powdered sugar



SEASONAL FRUIT COBBLER


fresh vanilla, buttermilk



S U I T E M E N U

PRE-FIXE III 1,250

PACKAGES DESIGNED TO SERVE 10-12 GUESTS

-  VEGAN
-  VEGETARIAN
-  GLUTEN FREE

SHRIMP COCKTAIL

cocktail sauce, mustard cream, atomic horseradish



DEVEILED EGGS

creamy whipped egg yolk, creole spices, chives



TRUFFLE CHICKEN HANDPIES

roasted chicken, fresh herbs, classic bechamel, flaky pastry crust

MUFFULETTA SANDWICH

soppressata, salami, capicola, prosciutto, olive relish, sesame bread

SMOKED BRATWURST

spicy brown mustard, ketchup, relish, martin's potato bun

JAMBALAYA

chicken, rice, sausage, peppers, onions, rice



BBQ SHRIMP & GRITS

gulf shrimp, cheddar grits



CREOLE POTATO SALAD

red potatoes, creole mustard, egg, celery, green onion, parsley



SOUTHERN CHOPPED SALAD

marinated green bean, cucumber, tomato, radish, baby gem lettuce, balsamic thyme vinaigrette



PECAN PRALINE BREAD PUDDING


french bread, custard, pecan, chantilly



S U I T E M E N U

PRE-FIXE IV 1,350

PACKAGES DESIGNED TO SERVE 10-12 GUESTS

-  VEGAN
-  VEGETARIAN
-  GLUTEN FREE

SEASONAL FRUIT & BERRIES

farmers market selection



BABY GEM SALAD

pickled shallot, parmesan cheese, toasted walnuts, meyer lemon vinaigrette



BUTTERMILK BISCUITS

pimento cheese



SHRIMP COCKTAIL

cocktail sauce, mustard cream, atomic horseradish



DIRTY RICE ARANCINI

tabasco hot sauce aioli, celery leaf salad

TRUFFLE CHICKEN HANDPIES

roasted chicken, fresh herbs, classic bechamel, flaky pastry crust

CHARCUTERIE & CHEESE

artisan cured meats and cheeses, pickled vegetables, fig jam, honey, parmesan and herb crackers, olive salad

CRISPY CHICKEN SANDWICH

fried chicken thigh, green onion, spicy cane syrup, soft milk bread

PECAN WOOD SMOKED RIB EYE

beef rib eye, mac and cheese, charred broccolini, parmesan potato wedges, herb butter, smoked salt

APPLE PIE

spiced apples, buttery crumb topping



TRIPLE CHOCOLATE CAKE


chocolate devils food cake, milk chocolate ganache, chocolate pearls



SUITE MENU

ADD-ONS

ITEMS ARE DESIGNED TO SERVE 10-12 GUESTS

-  VEGAN
-  VEGETARIAN
-  GLUTEN FREE

PECAN WOOD SMOKED RIB EYE

beef rib eye, mac and cheese, charred broccolini,
parmesan potato wedges, herb butter, smoked salt 365

CHEESE PIZZA

local focaccia, bianco de napoli tomato sauce, grande mozzarella
90



PEPPERONI PIZZA

ezzo pepperoni, bianco di napoli pizza sauce, parmesan 105

HOT DOGS

ketchup, mustard, relish, martin's potato bun 145

SMOKED BRATWURST

spicy brown mustard, ketchup, relish, martin's potato bun 185

CHEESEBURGER SLIDERS

secret sauce, caramelized onions, american cheese,
martin's potato bun 150

CHICKEN WINGS

cayenne pepper sauce, smoked blue cheese, celery, carrots 175



CHICKEN CAESAR SALAD

grilled chicken, artisan romaine, shaved parmesan, garlic croutons,
classic caesar dressing 90

CRISPY SHRIMP PO BOY

french bread, pickles, hot sauce, lettuce, tomato, signature sauce
245

DIRTY RICE ARANCINI

tabasco hot sauce aioli, celery leaf salad 135

CHICKEN TENDERS

ranch & barbecue sauces 145

TURKEY & BRIE SANDWICH


honey roasted turkey breast, brie, apple compote, sour dough
185



SUITE MENU

ADD-ONS

ITEMS ARE DESIGNED TO SERVE 10-12 GUESTS

-  VEGAN
-  VEGETARIAN
-  GLUTEN FREE

JAMBALAYA

chicken, rice, sausage, peppers, onions, rice 150



CHIPS & SALSA

salsa roja, salsa verde, tortilla chips 45



CRESCENT CITY FINGER SANDWICHES

cajun spiced turkey, sugar cured ham, roast beef, blue plate mayo 120

NEW ORLEANS GUMBO

pulled chicken, smoked andouille sausage, trinity, dark roux, cajun spices, white rice, green onions, hot sauce 150

MEAT PIES

mrs. wheat meat pie, cajun ranch dip 125

POTATO CHIPS & DIP

caramelized onion dip 50



SPICY SNACK MIX

oyster crackers, corn nuts, pretzel, spicy glaze 45



NOLA NACHOS

shredded beef barbacoa, queso, jalapeños, pico de gallo, crema, tortilla chip 150



SEASONAL VEGETABLE CRUDITÉ

pickled vegetables, creamy feta dip 105



SEASONAL FRUIT & BERRIES

farmers market selection 130



CREOLE RED BEANS & RICE

camellia red beans, smoked andouille sausage, ham hock, onions, trinity, garlic, creole spices 110

POPCORN TRIO


classic butter, kettle, caramel 50



SUITE MENU

ADD-ONS

ITEMS ARE DESIGNED TO SERVE 10-12 GUESTS

-  VEGAN
-  VEGETARIAN
-  GLUTEN FREE

BLACK & GOLD KING CAKE

danish dough, cinnamon sugar, black & gold sugar 80

MINI PECAN PIES

whipped cream 90



GELATO FESTIVAL

honey vanilla, chocolate, stupify, manderano 85



PECAN PRALINE BREAD PUDDING

french bread, custard, pecan, chantilly 150



ASSORTED COOKIES

chocolate chip, double chocolate chunk, oatmeal raisin, sugar 95



DECADENT BROWNIES

double chocolate fudge & blondies 95



♦ SPIRITS ♦

LITER BOTTLES UNLESS OTHERWISE NOTED

VODKA

new amsterdam	95
titos	135
ketel one	135
grey goose	170
belvedere	180

GIN

new amsterdam	95
aviation	135
bombay sapphire	140
drumshambo gunpowder irish	160
hendrick's	175

RUM

bacardi	95
bacardi coconut	95
captain morgan spiced	100
bacardi 8yr	125 (750ml)
flor de cana 18 year	140 (750ml)

MEZCAL

del maguey vida	130 (750ml)
dos hombres	145 (750ml)

TEQUILA

el jimador silver	105
patron silver	195
patron reposado	225
patron anejo cristalino	360 (750ml)
don julio 1942 anejo	525 (750 ml)
clase azul reposado	575 (750 ml)

BOURBON & RYE

buffalo trace	110
1792	140 (750 ml)
sazerac rye	100 (750 ml)
eagle rare	180 (750 ml)
whistlepig rye	325 (750 ml)
blanton's	330 (750 ml)

WHISKEY

jack daniels	130
four walls irish american	120 (750ml)
jameson	175
crown royal	160
crown xo	215 (750 ml)

SCOTCH

dewars white label	130
the macallan 12yr	280 (750ml)
johnnie walker black	240
johnnie walker blue	600 (750ml)

COGNAC

branson phantom 80 vs	140 (750ml)
branson royal vsop	200 (750ml)
branson grand champagne xo	320 (750 ml)
duisse	210
hennessey vsop	240

LIQUEURS

aperol	130
campari	150
baileys irish cream	140
st germaine	125 (750 ml)
mr. black cold brew liquor	125
montenegro	150
cointreau	150
licor 43	130
grand marnier	195

MIXERS

fever tree club soda	25
fever tree grapefruit soda	25
fever tree ginger ale	25
fever tree tonic	25
fever tree ginger beer	30
zing zang bloody mary mix	28
strawberry ginger lemonade	28
mai tai mix	28
spicy watermelon margarita mix	28
margarita mix	28
cranberry juice	24
grapefruit juice	24
pineapple juice	24
orange juice	24

MOCKTAILS

ritual proof na tequila	130 (750 ml)
lyre's amalfi spritz	60 (6 pack/250 ml)



COCKTAILS ♦ BEER ♦ SELTZERS

PACKAGES OF SIX UNLESS OTHERWISE NOTED

AMERICAN 40

bud light
budweiser
miller lite
coors light

PREMIUM & IMPORT 45

michelob ultra
blue moon
modelo especial
corona light
stella artois

CRAFT & LOCAL 48

abita amber lager
abita strawberry lager

NON-ALCOHOLIC BEER 40

athletic 'run wild' ipa
ultra zero

SELTZERS & COCKTAILS

topo chico strawberry guava 61
nutrl pineapple 61
nutrl watermelon 61
surfside lemonade tea vodka 61
cutwater margatia 86

NA BEVERAGES

coke 25
diet coke 25
sprite 25
coke zero 25
dr. pepper 25
diet dr. pepper 25
lemonade 25
smart water 35
dasani water 25
topo chico sparkling 25
gold peak iced tea 34
gold peak sweet iced tea 34

KEG COCKTAILS

serves 12

ROYAL MARGARITA

patron silver tequila, prickly pear syrup, organic agave nectar,
fresh lemon & lime juices 180

SECOND LINE SIDECAR

branson phantom 80 vs pure cane syrup, orange liqueur, fresh
lemon juice 165

BIG EASY MAI TAI

bacardi superior, bacardi coconut, orgeat,
tropical & citrus juices 150

COFFEE & HOT TEA

community coffee 45
community vanilla waffle cone iced latte 42 (6-pack)
community espresso & cream 42 (6-pack)
community selection of hot tea 24



◆ WINE ◆

WHITE

Chateau Ste Michelle Riesling	55
columbia valley, wa	
Livio Felluga Pinot Grigio DOC	130
fruili, italy	
Massican Sauvignon Blanc	75
napa valley, ca	
Albert Bichot Burgundy	70
mâcon-villages, france	
The Paring Chardonnay	80
santa inez, ca	
Cakebread Chardonnay	140
napa valley, ca	
The Hilt Chardonnay	135
santa rita hills, ca	
Sea Sun Chardonnay by Caymus	55
california	

RED

Chateau Ste Michelle Merlot	55
columbia valley, wa	
Resonance Pinot Noir	110
willamette valley, or	
The Hilt Pinot Noir	135
santa rita hills, ca	
Sea Sun Pinot Noir by Caymus	55
california	
The Critic Cabernet	60
napa valley, ca	
Orin Swift Palermo Cabernet	260
napa valley, ca	
The Paring Red Blend	80
santa inez, ca	
The Prisoner	120
napa valley, ca	
Jonata Todos Red Blend	150
santa barbara, ca	

ROSÉ

Chateau Ste Michelle Indian Wells Rosé	50
columbia valley, wa	
By Ott Cotes De Provence Rosé	75
provence, france	

SPARKLING

Geisen 'O' Non-Alcoholic Sparkling	85
waipara, new zealand	
Nicolas Feuillatte Brut	140
champagne, france	
Nicolas Feuillatte Rose	145
champagne, france	
La Marca Prosecco	70
veneto, italy	
Veuve Clicquot Brut	175
champagne, france	
Dom Perignon Brut	625
champagne, france	
Le Chemin du Roi Brut (375 ml)	180
champagne, france	
Le Chemin du Roi Brut	360
champagne, france	
Le Chemin du Roi Brut Rose	725
champagne, france	
Le Chemin du Roi Blanc de Blanc	3,000
champagne, france	



◆ RESERVE WINE ◆

WHITE

Trimbach Geisberg Grand Cru Organic Riesling	315
alsace, france	
Barton & Guestier Sancerre Les Caillottes	125
sancerre, france	
Maison Montille	200
pouilly fuissé, france	
Bergström Sigrid Chardonnay	390
willamette valley, oregon	
Louis Jadot	320
chassagne-montrachet, france	
Domain de Montille Bourgogne Blanc	140
burgundy, france	
Domaine Long-Depaquit Grand Cru	440
chablis, france	

RED

Delas Haute Pierre	180
chateauneuf-du-pape, france	
Bouchard Pere & Fils 'Le Corton' Grand Cru	500
burgundy, france	
Faiveley 'Fremiets' 1er Cru	440
volnay, france	
Pio Cesare	215
barolo, italy	
Clos Du Val Yettalil Red Blend	470
napa valley, ca	
Freemark Abbey Bosche Rutheford	450
napa valley, ca	
Orin Swift Mercury Head Cabernet	420
napa valley, ca	
The Mascot Cabernet	520
napa valley, ca	
Harlan Estate Cabernet	4,500
napa valley, ca	

SPARKLING

Champagne Taittinger Comtes de Champagne	580
champagne, france	
Dom Perignon Brut	625
champagne, france	
Le Chemin du Roi Brut	360
champagne, france	
Le Chemin du Roi Brut Rose	725
champagne, france	
Le Chemin du Roi Blanc de Blanc	3,000
champagne, france	





NEW ORLEANS SAINTS @ CAESARS SUPERDOME

SUITE SERVICE INFORMATION



SUITE SERVICE INFORMATION

OFFICE HOURS
MONDAY-FRIDAY, 9:30AM-5:00PM CT



CONTACT INFORMATION

CARRIE WEAVER
PREMIUM SUITES MANAGER
E: CWEAVER01@LEGENDS.NET
GENERAL SUITE INQUIRIES
E: SUPERDOMESUTIES@LEGENDS.NET
P: (504) 558-6278

ADVANCED ORDERING DEADLINES & PROCEDURES

- Advance orders must be placed by 12:00pm, (3) business days prior to event day.
- Weekend events (saturday-sunday): tuesday by 12:00pm ct
- Weekday events (monday-friday): (3) business days prior to event
- A 5% discount will be applied for Saints game menu orders made by 12:00pm, (3) business days prior to game day (this is for Saints games only)

PLACING ORDERS

Each suite holder will have their own account assigned to their suite. Suite holders and administrators can access this portal at any time to place orders. Please note that the portal will not allow any orders to be placed past the pre-order deadline of 3 business days prior to the event.

We encourage you to appoint one person to place all food and beverage orders for your suite to develop a more effective communication channel and avoid duplication of orders.

For assistance using the online ordering platform, please contact our Suite Catering Team.

PERSONALIZATION

All special requests must be placed (5) business days prior to the event.

- custom cakes
- special dietary restrictions
- private suite attendant (\$200 per event)
- private bartender (\$200 per event)

EVENT DAY ORDERING

A condensed Day of Event Menu will be available for purchase if you choose not to place an advance order. Event Day ordering may be done directly through your Suite Attendant or via QR code in your suite upon arrival. All Suite Attendants will have hand held tablets to process Day of Event orders.

If food and beverage, payment information, or host authorization was not arranged prior to the event, please be advised that your guests will be responsible for all costs incurred. The guest must provide a credit card at the time of orders. All charges will be posted to this card, and a signature will be required at the end of service.



SUITE SERVICE INFORMATION

OFFICE HOURS
MONDAY-FRIDAY, 9:30AM-5:00PM CT



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DELIVERY

All food and beverage ordered in advance will be delivered on a set service schedule in order to maintain the highest quality and presentation, unless specific time is requested.

All food service will be staggered to ensure the highest quality and presentation.

If you would like to make any adjustments to food delivery times, please let our team know

SERVICE TIMELINE

AT GATES: Snacks & Beverages

UPON GUEST ARRIVAL: Hot Food and Sensitive Items

HALF TIME: Desserts

If you would like to make any adjustments to food delivery times, please let our team know.

For assistance using the online ordering platform, please contact our Suite Catering Team.

CANCELLATIONS

All food and beverage orders are subject to a cancellation fee if not cancelled more than 48 hours in advance. You will be charged 30% of your order total if you cancel after the 48-hour deadline.

ADMINISTRATIVE FEE

A 23% Administrative Fee will be added onto your final food and beverage bill. The Administrative Fee is for administration of the Event, is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide services to the guests, but rather will be retained by management to help defray administrative costs related to the event. It is at your sole discretion to leave a gratuity for the service staff.

Prices DO NOT include Sales Tax on food, beverage (when applicable), or administrative fees.

PAYMENT INFORMATION

You may place a credit card on file with the Suites Services team to be used for food and beverage charges for the entire season. At the end of each event, you or your designated host will be required to sign the customer summary, eliminating the need to present a credit card. If you wish to not have a check presented, all payment arrangements must be made prior to the event. It is Legends' policy to finalize all credit card payments at the conclusion of each event. However, prior to the start of the game, a pre-authorization hold will be placed on the credit card for all advanced orders. In some rare cases, the pre-authorization hold and the final charged amount may appear simultaneously on the online billing statement. This is NOT a double charge, as the pre-authorization hold will drop from the billing statement once the cardholder's banking institution has cleared the final billing amount (typically in 2-3 business days).





FROM ALL OF US AT LEGENDS

THANK YOU

