



# MERIDIAN CENTRE



# CATERING MENU

For more information or to place an order, please e-mail:

[CATERING@MERIDIANCENTRE.COM](mailto:CATERING@MERIDIANCENTRE.COM)



# CATERING PACKAGES

AVAILABLE DURING ICE/ROOM RENTALS, GAME DAYS, NON-GAME DAYS

TO BE CONFIRMED 5 DAYS IN ADVANCE, MINIMUM 20 PEOPLE    [CATERING@MERIDIANCENTRE.COM](mailto:CATERING@MERIDIANCENTRE.COM)

## GOLD

- Bottomless Popcorn
- Bottomless Kettle Chips and Dip
- Tortilla Chips with Salsa and Sour Cream
- Fresh Baked Cookies
- Choice of any THREE (3) Menu Options

**\$40**  
PER PERSON

## SILVER

- Individual Popcorns
- Kettle Chips and Onion Dip
- Fresh Baked Cookies
- Choice of any TWO (2) Menu Options
- ADD: Any third menu item for \$5/person

**\$30**  
PER PERSON

## BRONZE

- Individual Popcorns
- Kettle Chips and Onion Dip
- Italian Style Flatbread Pizzas
- Chicken Tenders with Veggies and Dips
- ADD: Fresh Baked Cookies for \$3/person

**\$20**  
PER PERSON

**ALCOHOLIC/NON-ALCOHOLIC BEVERAGE SERVICE AVAILABLE,  
ASK FOR DETAILS/CUSTOMIZABLE OPTIONS**

HST not included (13%), Premium services orders are subject to admin fee (18%). Admin fee is not gratuity.

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# CATERING MENU

**AVAILABLE DURING ICE/ROOM RENTALS, GAME DAYS, NON-GAME DAYS  
TO BE CONFIRMED 5 DAYS IN ADVANCE**

## **Chicken Tenders with Veggies and Dip**

Large, golden, crispy chicken tenders served with fresh veggies, plum sauce, hot sauce and ranch **\$10.00 PER PERSON**

## **Hot Dog Platter**

Classic hot dogs served with all the fixin's **\$6.00 PER PERSON**

## **Breaded Ravioli and Meatballs**

Breaded ravioli and mini Italian meatballs served with garlic breadsticks and warm marinara sauce **\$7.00 PER PERSON**

## **Southwest Quesadillas**

Shredded blend of cheeses, bell peppers, onion, black beans, and corn, brushed with BBQ sauce and garlic butter **\$8.00 PER PERSON**

## **Mini Maple Bacon Cheeseburgers**

Mini burgers on potato buns with our homemade maple bacon, cheddar cheese, lettuce, tomato, and 1000 island dressing **\$8.00 PER PERSON**

## **Sea Salt & Pepper Pork Riblets**

Pieces of crispy, salty, peppery pork riblets, served with an original BBQ sauce, sweet chili heat sauce, potato wedges and coleslaw **\$12.00 PER PERSON**

## **Hot Honey Chicken Sliders**

Breaded chicken thighs smothered in a hot honey BBQ sauce, served on potato slider buns and topped with lettuce, tomato and ranch dressing **\$8.00 PER PERSON**

## **Italian Style Flatbread Pizzas**

Pepperoni, Canadian, Veggie, Cheese or Buffalo Chicken **\$8.00 PER PERSON**

## **Hot Honey Chicken Sliders**

Skewers of marinated chicken souvlaki, served on top of a bed of Greek salad, topped with feta cheese and tzatziki **\$8.00 PER PERSON**

## **Loaded "BIG MC" Tater Tots**

Golden tater tots topped with ground beef, lettuce, diced onion, pickle, sesame seeds, and 1000 island dressing **\$8.00 PER PERSON**

## **Honey BBQ Chicken Lollipops**

Pieces of juicy, marinated chicken drumsticks, glazed with a honey BBQ sauce, served with potato wedges and coleslaw **\$12.00 PER PERSON**

## **Chicken Souvlaki Greek Salad**

Skewers of marinated chicken souvlaki served on top of a bed of Greek salad topped with feta cheese and tzatziki **\$10.00 PER PERSON**

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## TAXES AND ADMINISTRATIVE FEE

All food and beverage charges are subject to 13% HST and 18% administrative fee, both of which will be applied on top of advertised menu prices. Gratuities are optional and greatly appreciated for your service staff.

The administrative fee is retained to defray the direct costs associated with the coordination, labour, setup, execution, processing, and maintenance required of all catering services. This 18% is considered an industry standard fee which is seen throughout live entertainment venues and is not considered a service gratuity to be shared with event staff.

## FOOD ALLERGIES & SENSITIVITIES

If you or your guests have any food allergies or sensitivities, please reach out to our premium food and beverage representative, who will work closely with our executive chef to accommodate your needs. We will make every effort to ensure you and your guests have an enjoyable and safe experience. However, please note that some ingredients may come from facilities where common allergens are present.

## ALCOHOL SERVICE POLICY

ASM Global and the City of St. Catharines, as licensees, are responsible for the sale and service of alcoholic beverages in accordance with the laws of Ontario. In compliance with these regulations, all alcoholic beverages must be supplied by the Meridian Centre. Alcohol cannot be brought into or removed from the venue. The Alcohol and Gaming Commission of Ontario prohibits the consumption of alcohol by individuals under 19. Guests appearing intoxicated will not be served, and violations of AGCO regulations may result in their removal from the venue.

## CANCELLATIONS

If you need to cancel your event order, please contact our catering office at (905) 684-8400 ext. 6328 or email [catering@meridiancentre.com](mailto:catering@meridiancentre.com). Cancellations made at least 24 hours prior to the event will incur no charges. However, if we are not notified within 24 hours of the event, the full cost of your order will be charged.

## PAYMENT PROCEDURES

Information provided upon placement of your order determines the payment method for each catering booking. A debit or credit card of Visa or MasterCard must be provided with your order to be processed. In order to protect your personal information, and to align with PCI Compliance measures, we no longer hold credit card information on file, and therefore payment is required in full in advance of your event.

WE ARE CASHLESS AS OF 2021. DEBIT/CREDIT ONLY.

## OUTSIDE FOOD AND BEVERAGE

"Off License" alcohol is strictly prohibited in the venue and poses a risk to our liquor license. Any such alcohol found will be confiscated immediately. Consequences may include termination of service for the evening or ejection of patrons.

This policy is non-negotiable, as it safeguards our liquor license, the safety of our staff, and the integrity of future events.

## CATERING INCLUSIONS

Standard Inclusions:

- One dedicated catering attendant for two (2) hours of service
- Counter set up / standard service items & features
- Disposables as required
- Cutlery and serviettes
- Menu options served to spec, limited food, otherwise mentioned bottomless/unlimited
- Rates are for minimum of 20 people, minimum charges may be applied for smaller groups

For more information and upgrades, please email [catering@meridiancentre.com](mailto:catering@meridiancentre.com)