



PC: Vaughn Ridley

MERIDIAN CENTRE
SUITE
MENU
2023 - 2024



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

PREMIUMSERVICES@MERIDIANCENTRE.COM

PRE-ORDER ONLY
48 HOURS IN ADVANCE

The “Suite Life” Combo

Always Includes

Bottomless Popcorn

Kettle Chips & Onion Dip

Freshly Baked Cookies (12)



CHOOSE ANY 3 OF THE FOLLOWING:

DIPS

*Buffalo Chicken Wing Dip
Salsa, Guacamole & Queso
Greek Hummus & Tzatziki

SNACKS

Soft Pretzel Tower (6)
Fried Vegetable Platter

FEATURES

*Charcuterie Skewers
*Chicken or Steak Fajitas
*Basil Pesto Pasta Salad
*Penne with Sausage & Peppers

*Pre-order Only - 48 hours in advance

All Portions designed to comfortably serve 6-8 guests

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

CLASSICS

Chicken Tenders
Hot Dog Platter
Mozzarella Sticks

SLIDERS

*Smoked Meat
*Pulled Pork
*Nashville Chicken
*Sampler Platter

FLATBREADS

Flatbread Trio :
Choose from
(Buffalo/Pulled Pork
Cheese / Pepperoni
Canadian / Veggie)

ALL FOR ONLY

\$225.00



Game Day Combo

Always Includes

Bottomless Popcorn

Kettle Chips & Onion Dip

Freshly Baked Cookies (12)



CHOOSE ANY 3 OF THE FOLLOWING:

DIPS

Salsa, Guacamole & Queso
Greek Hummus & Tzatziki

FLATBREADS

Flatbread Trio:
Choose from
(Buffalo/Pulled Pork
Cheese / Pepperoni
Canadian / Veggie)

CLASSICS

Hot Dog Platter
Mozzarella Sticks

SNACKS

Soft Pretzel Tower (6)
Fried Vegetable Platter

**ADD CHICKEN TENDER PLATTER AS AN
OPTION @ ONLY \$20**

\$200.00

All Portions designed to comfortably serve 6-8 guests
HST not included (13%), Premium services orders are subject to admin fee (18%). Admin fee is not gratuity.



SUITE MENU

SNACKS

Bottomless Popcorn – \$30.00

Fresh, salty, buttery, delicious, classic arena snack!!

Kettle Chips and Dip – \$30.00

A Meridian Centre favourite! Homemade and served with onion dip

Soft Pretzel Tower– \$30.00

Six (6) Salted soft pretzels with cheese sauce and mustard

Fried Vegetable Platter– \$30.00

Cauliflower bites, sweet potato fries, brussel sprouts, and battered corn “ribs”, served with avocado ranch dip

CLASSICS

Flatbread Trio – \$50.00

Flavours: Pepperoni, canadian, veggie, buffalo, or pulled pork

Hot dog Platter – \$50.00

Hotdogs plattered with all the fixin’s

Mozzarella Sticks – \$40.00

Homemade mozzarella sticks with warm pizza sauce

Chicken Tenders – \$60.00

Sixteen (16) Classic with plum sauce or tossed and sauced in choice of: buffalo hot, tangy barbeque, honey garlic, spicy thai, cajun dry rub

DIPS

Salsa, Guacamole and Queso – \$40.00

Mild salsa, fresh guacamole, warm queso, sour cream, chips and veggies

Greek Hummus and Tzatziki \$40.00

Roasted red pepper hummus, light tzatziki, pitas and veggies

G. Friendly / Vegan

Gluten Friendly Canadian Flatbread – \$20.00

Single order, gluten free flatbread, cheese, bacon and mushroom

Gluten Friendly Vegan Plant Based Burger – \$20.00

Single order, lettuce, tomato, onion and pickles, with kettle chips

PRE-ORDER ONLY

*FEATURES

*Charcuterie Skewers – \$70.00

Premium meats and cheeses, crackers and spreads

*Chicken or Steak fajitas– \$70.00

Tex-Mex seasoned meat served with rice, cheese and all the fixin’s

*Penne with Sausage and Peppers– \$60.00

Tossed in homemade red sauce and served with garlic cheese toast

*Basil Pesto Pasta Salad – \$40.00

Penne pasta in basil pesto and oil, mixed vegetables and bocconcini

*SLIDERS

*Montreal Smoked Meat – \$60.00

Twelve (12) sliders with Cheese, sauerkraut, crispy onion, and mustard

*Pulled Pork– \$60.00

Twelve (12) sliders with cheese, coleslaw, crispy onion and tangy barbeque sauce

*Nashville chicken – \$60.00

Twelve (12) sliders with cheese, coleslaw, pickle, crispy onion and hot sauce

*Slider Sampler Platter– \$70.00

Four (4) of each of the flavours listed above

*DIPS

*Buffalo Chicken Wing Dip – \$50.00

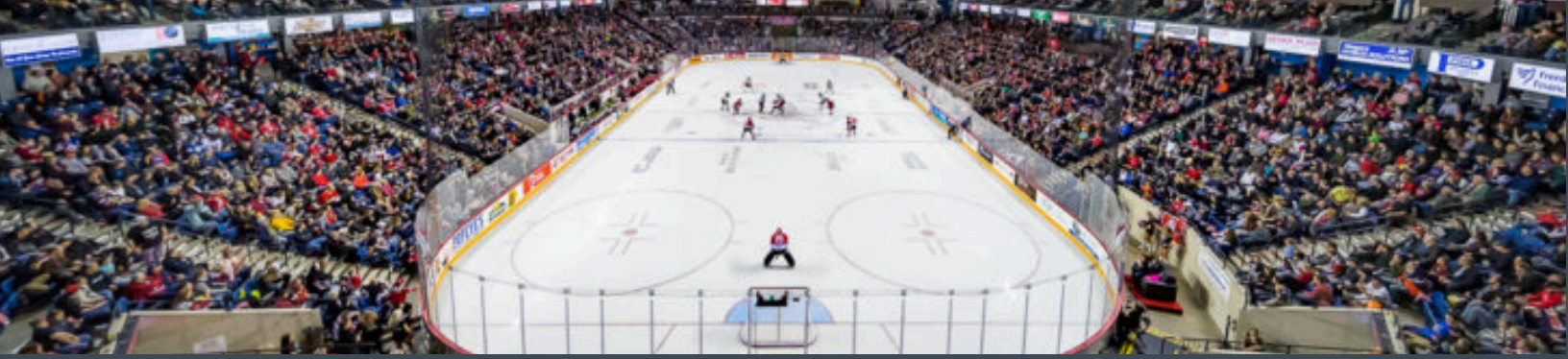
Diced chicken, cream cheese, blue cheese, hot sauce, chips and veggies

* PRE-ORDER ONLY – 48 HOURS IN ADVANCE

ALL PORTIONS DESIGNED TO COMFORTABLY SERVE 6-8 GUESTS

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PREMIUMSERVICES@MERIDIANCENTRE.COM



BEER/COOLERS 473ML

Coors Original	\$8.90
Coors Light	\$8.90
Oast House Barnraiser	\$9.75
Bench Balls Falls IPA	\$9.75
Niagara Cider	\$9.75
Vizzy Hard Seltzer	\$9.75
Arizona Hard Iced Tea	\$9.75
Smirnoff Berry Blast	\$9.75
Matt and Steve's Ceaser	\$9.75

WINE 750ML Bottle/ 9oz Glass

\$30.00 \$10.50

RED - Cab Merlot
WHITE - Sauvignon Blanc



RED - Baco Noir
WHITE - Chardonnay



RED - Patio Lanterns Red
WHITE - Patio Lanterns White



RED - Cab Franc
WHITE - Pinot Grigio



NON ALCOHOLIC

Smart Water	\$3.50
Canned Pop/Sparkling Water	\$2.50
Heineken 0.0 N/A Beer	\$5.50
Virgin Caesar/Cocktail	\$5.50
Coffee/Tea	\$2.50

SPIRITS

1.5oz Mixed Drink/ 3oz Doubles
\$8.90 \$13.50

Smirnoff Vodka
Forty Creek Whiskey
Bacardi White Rum
Beefeater Gin
Hornitos Reposado Tequilla

ALCOHOL POLICY-- NO SHOTS

All drinks are required to have mix, not served straight

SUITE FRIDGES

The bar fridge in your suite has been stocked with a variety of alcoholic and non-alcoholic beverages and can be unlocked upon request to allow for a "help yourself" type experience!

Your server will monitor as you go, replenish when necessary, and bill based on consumption at the end of the event.

Please drink responsibly!

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



PERSONALIZED SERVICES

On event days, a suite server will be assigned to your suite. The server is there to take your food and beverage orders and enhance your suite Experience. These servers are responsible for a group of suites and will do their best to satisfy your requests in a timely manner.

To further enhance your guest experience, we encourage ALL suites to take advantage of our pre-ordering strategy, allowing access to an expanded menu and ensuring your space is set upon your arrival. Please email premiumservices@meridiancentre.com for more information.

FOOD ALLERGIES & SENSITIVITIES

If you or your guest(s) suffer from a food-based allergy or sensitivity, please contact our premium food and beverage representative, who will consult with our executive chef. Every effort will be made to meet your needs and ensure that you and your guests have an enjoyable experience. Please keep in mind that some of the ingredients used in our offerings originate in facilities where common food allergens may be in use.

PAYMENT PROCEDURES

Information provided upon placement of your order determines the payment method for each suite. All suite holders will receive a computer generated check at the conclusion of each event. A 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 by presenting your card night of. SUITES & CLUB LOUNGE ARE CASHLESS AS OF 2021. DEBIT/CREDIT ONLY.

CANCELLATIONS

Should you need to cancel your event order, please contact our catering office at (905) 684-8400 ext. 6353 or email premiumservices@meridiancentre.com. If your cancellation request is made at least 24 hours prior to the event, you will incur no charges. If we are not notified inside two business days, you will be charged the full cost of your order.

OUTSIDE FOOD & BEVERAGES

Please note, "OFF LICENSE" alcohol is never allowed in your Suite and jeopardizes our liquor license. If found, this alcohol will be confiscated. Ramifications of Off License Alcohol may include: service for the evening being terminated, ejection of patrons, stationing of a dedicated suite host (chargeable to the suite holder) to monitor further alcohol consumption, and suspension of alcohol service to the offending suite for future events.

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

ADMIN CHARGES & TAXES

All food and beverage charges are subject to 13% HST and 18% administrative service fee. The administrative fee is retained to defray the administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

SERVICE POLICY

ASM Global and the City of St. Catharines, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the laws and regulations of the province of Ontario. Therefore, in compliance with these laws, all alcoholic beverages must be supplied by Meridian Centre. Alcoholic beverages are not permitted to be brought into or out of the Meridian Centre.

The Alcohol and Gaming Commission of Ontario prohibits the consumption of any alcoholic beverages by any person under the age of 19. It is the responsibility of the suite holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite.

Pre-ordered alcohol will be put in your suite prior to your arrival. Any left over beverages from the event will be locked up and must stay in the suite for future events.

Patrons who appear intoxicated will not be served alcohol and violations of any AGCO regulations may result in patrons being removed from the suite.