

PC: Vaughn Ridley

# MERIDIAN CENTRE CATERING NERIDIAN CENTRE CATERING 2023 - 2024



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

# **CATERING COMBO** ALWAYS INCLUDES:

Bottomless Popcorn Kettle Chips & Onion Dip Cookie Platter

## PLUS, CHOOSE ANY 3 OF THE FOLLOWING:

Soft Pretzel Tower

Fried Vegetable Platter

**Smoked Meat Sliders** 

**Pulled Pork Sliders** 

Nashville Chicken Sliders

Buffalo Chicken Wing Dip

Salsa, Guacamole, and Queso

Greek Hummus and Tzatziki

**Flatbread Trio** 

Hot Dog Platter

**Mozzarella Sticks** 

**Chicken Tenders** 

**Charcuterie Skewers** 

Chicken or Steak Fajitas

Penne W/ Sausage and Peppers

Basil Pesto Pasta Salad

## Only \$20.00 per person Pre-order only - 10 days in advance

All prices are based on per person, minimum 20 people HST not included (13%), Premium services orders are subject to admin fee (18%). Admin fee is not gratuity.



# **CATERING MENU**

### SNACKS

Bottomless Popcorn - \$6.00

Fresh, salty, buttery, delicious, classic arena snack!! Kettle Chips and Dip - \$4.00

A Meridian Centre favourite! Homemade and served with onion dip

Soft Pretzel Tower-\$4.00 Six (6) Salted soft pretzels with cheese sauce and mustard

Fried Vegetable Platter-\$4.00 Cauliflower bites, sweet potato fries, brussel sprouts, and battered corn "ribs", served with avocado ranch dip

### SLIDERS

Montreal Smoked Meat - \$6.00

With cheese, sauerkraut, crispy onion, and mustard

Pulled Pork-\$6.00

With cheese, coleslaw, crispy onion and tangy barbeque sauce

Nashville chicken – \$6.00 With cheese, coleslaw, pickle, crispy onion and hot sauce

Slider Sampler Platter- \$6.00 Mix and match the flavours listed above

### DIPS

Buffalo Chicken Wing - \$7.00 Diced chicken, cream cheese, blue cheese, hot sauce, chips and veggies

Salsa. Guacamole and Queso – \$6.00 Mild salsa, fresh guacamole, warm gueso, sour cream, chips and veggies

Greek Hummus and Tzatziki \$6.00

Roasted red pepper hummus, light tzatziki, pitas and veggies

### **CLASSICS**

Flatbread Trio - \$6.00 Flavours: Pepperoni, canadian, veggie, buffalo, or pulled pork

Hot dog Platter - \$5.00 Hotdogs plattered with all the fixin's

Mozzarella Sticks – \$5.00 Homemade mozzarella sticks with warm pizza sauce

Chicken Tenders – \$8.00

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

### FEATURES

Charcuterie Skewers - \$10.00 Premium meats and cheeses, pitas, crackers and spreads

### Chicken or Steak fajitas- \$10.00

Cajun seasoned meat served with rice, queso and all the fixin's

Penne with Sausage and Peppers- \$8.00 Tossed in homemade red sauce and served with garlic cheese toast

Basil Pesto Pasta Salad- \$5.00 Penne pasta in basil pesto and oil, mixed vegetables and bocconcini

### **GF / VEGAN** (Per item)

Gluten Free Canadian Flatbread - \$20.00 Single order, gluten free flatbread, cheese, bacon and mushroom

Gluten Free Vegan Plant Based Burger - \$20.00

Single order, lettuce, tomato, onion and pickles, with kettle chips Gluten Free and Vegan Rice Bowl - \$20.00 Single order, rice, beans, guacamole, onion, tomato, corn, lime crema

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#### **BEER/COOLERS** 473ML Tallbovs

Coors Original	\$8.00
Coors Light	\$8.00
Oast House Barnraiser	\$8.00
Bench Balls Falls IPA	\$8.00
Niagara Cider	\$8.00
Vizzy Hard Seltzer	\$8.00
Arizona Hard Iced Tea	\$8.00
Mike and Steve's Ceaser	\$8.00
Smirnoff Berry Blast	\$8.00

#### WINE 750ML Bottle \$50.00 **RED - Cab Merlot** WHITE - Sauvignon Blanc **RED - Baco Noir** HENRY of PELHAM WHITE - Chardonnav **RED – Patio Lanterns Red** Se WHITE - Patio Lanterns White **RED – Cab Franc** WHITE - Pinot Grigio



### NON ALCOHOLIC

Canned Pop/Juice	\$2.
Bottled Water	\$2.
Coffee/Tea	\$2.
Pop/Juice/water/Coffee	\$3.

### **Value Combo**

ONLY \$15.00/ Per Person! No substitutions

Individual popcorn .00 XL Pizza's .50 Cookies .00 **Pop/Water** .00 \*Pizza choices are cheese, pepperoni, canadian,

#### or veggie

## **STILL HAVE QUESTIONS?**

If you need help planning your event, or finalizing any food and beverage logistics, our experienced events team is eager to help! Reach out to rentals@meridiancentre.com with any inquiries and one of our experienced event managers will be in touch to assist you and your requests.

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#### 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 foodbased 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.



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