



SAVOUR... SUITE MENU

Meridian Centre



● SNACKS ● COLD STARTERS ● HOT STARTERS ● BETWEEN THE BREADS ● FLATBREADS ● SALADS ● ENTRÉE SELECTIONS ● SWEETS ● REFRESH ● SUITE INFORMATION ●

Packages

Luxury Premium Suites Custom Sampler Packages

With you in mind, we have created the following Sampler Packages to give and your guests the opportunity to sample a variety of our favorite menu items.

- Indicates items only available for Advanced Day ordering, not available on Event Day.

All packages are based on per person pricing. Minimum of 6 guests.

The Niagara Experience •

Pair any (2) of our Niagara VQA Wines with our Antipasto Platter which includes Niagara Sourced Cured and Smoked Deli Meats and Cheeses served with Marinated Grilled Vegetables, Olives, Crostinis, Grilled Pitas with Hummus and Tzatziki and includes our Chef's Dessert Platter 25

The Suite Sampler

Includes Bottomless Buttery Popcorn, Crudites, Chicken Bites with your Choice of sauce, Coconut Shrimp, Cajun Perogies, Mini Thai Spring Rolls and includes all accompanied sauces and dips. Also includes our Cookie Platter 22

In The Stands

Includes Bottomless Buttery Popcorn, Crudites, a Trio of Pepperoni Flatbread, Mini Hot Dog Sliders, Beef Burger Sliders, Seasoned Potato Wedges served with accompanied Dips, Sauces and Toppings and includes Cotton Candy 20

The Smoke House •

Bottomless Buttery Popcorn, Fruit Platter, Beef Brisket Sliders, Ribs and Wings Combo with your Choice of Sauce, Bacon Mac and Cheese. Served with a Sweet Parfait 28

Fajitas •

Your Choice of Seasoned Chicken or Beef mixed with Grilled Onions and Peppers accompanied with Shredded Cheese, Sour Cream, Fresh Guacamole, Hot Sauce and served with Black Bean Rice. Also includes House Made Tortilla Chips with Fresh Pico de Gallo. Served with our Delectable Churros and accompanied Warm Chocolate Sauces 20

Choice of (1) of our Sauces and Rubs:

Mild (Dianna's BBQ Sauce), Medium (40 Creek BBQ Sauce), Hot (Frank's Buffalo Sauce), Sweet Chili, Honey Garlic; Rubs: Salt & Pepper, Acadian Dry Rub





Snacks

Serves 8 Guests

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Snack Combo

Kettle Chips and Tortilla Chips served with Pico de Gallo and Onion Dip, Bottomless Popcorn and an Assortment of Fresh Baked Cookies 50

Bottomless Popcorn

Freshly Popped and never runs out 20

Candy Charcuterie

Bottomless Popcorn served with a Sweet and Salty mix of Chocolate and Candies. 60



Cold Starters

Half Orders serve 4 Guests, Full orders Serve 8 guests.

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Fresh Fruit Board

Full Order 30 Half Order 15

Crudite

A Selection of Crisp Vegetables served with Onion Dip and Hummus

Full Order 45 Half Order 25

Grilled Vegetable Mezze ●

Marinated Grilled Vegetables served with Grilled Pita, Feta Cheese, Assorted Olives, Hummus and Tzatziki

Full Order 50 Half Order 25

Antipasto Platter ●

Niagara Sourced Cured and Smoked Deli Meats and Cheeses, served with Marinated Grilled Vegetables, Olives, Crostinis, and Grilled Pitas accompanied with Hummus and Tzatziki

Full Order 100 Half Order 50

Layered Taco Dip

Tri-Coloured Tortilla Chips served along side a platter of Spicy Black Beans, Fresh Pico de Gallo, Guacamole, Sour Cream, Refried Beans, Pepperjack, and Cheddar Cheese, Scallions, and Bell Peppers

Full Order 50 Half Order 25



Hot Starters

Half Orders serve 4 Guests, Full orders Serve 8 guests.

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Mini Thai Spring Rolls

The best and crispiest Vegetarian Rolls deep-fried to golden perfection and served with a Honey Garlic and Sweet Chili Dipping Sauce

Full Order 60 (32pcs) Half Order 30 (16pcs)

Coconut Shrimp

Crispy pieces of Butterflied Coconut Shrimp topped with Green Onions and served with a Sweet Chili Sauce (to add a little heat to the sweet!)

Full Order 60 (32pcs) Half Order 30 (16pcs)

Bacon Wrapped Shrimp

Jumbo Shrimp Wrapped in Bacon, Seared and served with Maple Aioli and Green Onions

Full Order 65 (16pcs) Half Order 35 (8pcs)

Seasoned Potato Wedges

Lightly Seasoned Potato Wedges topped with Green Onions and served with Chipotle Sour Cream, Ranch and Bleu Cheese Dipping Sauces

Full Order 50 Half Order 25



Hot Starters

Half Orders serve 4 Guests, Full orders Serve 8 guests.

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Cajun Perogies

Potato and Cheddar Perogies deep-fried and tossed in a Cajun Seasoning served with a Chipotle Sour Cream

Full Order 65 (32pcs) Half Order 35 (16pcs)

Breaded Chicken Tenders

Our Signature Classic! Served with Ranch and Plum Sauce

Full Order 65 (24pcs) Half Order 35 (12pcs)

Chicken Bites

Our Classic Chicken Tenders in bite size pieces served with a Bleu Cheese. Tossed in Your Choice of one of our Sauces: Mild (Dianna's BBQ Sauce), Medium (40 Creek BBQ Sauce), Hot (Frank's Buffalo Sauce), Sweet Chili, Honey Garlic

Full Order 65 Half Order 35

Jumbo Chicken Wings

Our Fresh Jumbo Wings are Fried to a Golden Crisp and served with a Bleu Cheese. Tossed in Your Choice of one of our Sauces: Mild (Dianna's BBQ Sauce), Medium (40 Creek BBQ Sauce), Hot (Frank's Buffalo Sauce), Sweet Chili, Honey Garlic; Rubs: Salt & Pepper, Acadian Dry Rub

Full Order 65 (32pcs) Half Order 35 (16pcs)

Between the Breads

Half Orders serve 4 Guests, Full orders Serve 8 guests.

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HOT

Hot Dog Sliders

Mini All Beef Hot Dogs served in a classic style Hot Dog Bun and accompanied with Diced Onions, Assorted Mustards, Relish and Ketchup

Full Order 50 (16pcs) Half Order 25 (8pcs)

Beef Sliders

Handmade Fresh Ground Mini Burgers topped with Cheddar Cheese, Bacon and served with a variety of Garnishes for Topping. Veggie Burgers Available.

Full Order 60 (16pcs) Half Order 30 (8pcs)

Buffalo Chicken Sliders

Hand-Pulled Chicken tossed in a Buffalo Sauce served on a Slider Bun and topped with a Bleu Cheese Coleslaw

Full Order 60 (16pcs) Half Order 30 (8pcs)

Smoked Brisket Sliders

Slow-smoked Brisket tossed in Forty Creek BBQ Sauce served on a Slider Bun and topped with Pickled Red Cabbage, Shredded Cheese and Crispy Fried Onion Rings

Full Order 80 (16pcs) Half Order 40 (8pcs)

Pulled Pork Sliders

House Made Pulled Pork tossed in Dianna's BBQ Sauce served on a Slider Bun and topped with Creamy Cole Slaw

Full Order 80 (16pcs) Half Order 40 (8pcs)





Between the Breads

Half Orders serve 4 Guests, Full orders Serve 8 guests.

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COLD

Chicken Caesar Wrap •

Sliced Chicken Breast with Lettuce, Parmesan Cheese, Bacon and Creamy Caesar Dressing served in a Flour Wrap

Full Order 70 (16 halves) Half Order 35 (8 halves)

Ultimate BLT Wrap

Slices of Grilled Bacon, with Fresh Tomato, Iceberg Lettuce and Roasted Garlic Aioli served in a Flour Wrap

Ask about our vegetarian option.

Full Order 70 (16 halves) Half Order 35 (8 halves)

Greek Wrap •

Sliced Chicken Breast with Lettuce, Tomato, Black Olives, Feta Cheese and Tzatziki served in a Flour Wrap

Full Order 70 (16 halves) Half Order 35 (8 halves)



Flatbreads

Serves 8 Guests

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Choose any (3) of the following for \$45

Pepperoni

NY Style Pepperoni

Vegetarian

A rainbow of Mixed Vegetables

Canadian

Pepperoni, Bacon and Mushroom

Hawaiian

Pineapple, Ham and Bacon

BBQ Chicken

Grilled Chicken, Red Onion and Dianna's BBQ Sauce with a blend of Cheeses

Greek

Feta Cheese, Sliced Tomatoes, Oregano, Black Olives, Red Onions, Cucumber and Hummus



Salads

Half Orders serve 4 Guests, Full orders Serve 8 guests.

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Cobb Salad •

The Traditional Cobb Salad made with Chopped Iceberg Lettuce, Tomato, Crisp Bacon, Smoked Turkey, Ham, Hard-Boiled Eggs, Avocado, Chives, Roquefort Cheese, and Red-Wine Vinaigrette

Full Order 70 Half Order 35

Classic Caesar Salad •

Fresh Crisp Romaine Lettuce topped with Bacon, Croutons and Fresh Parmesan Cheese served with a Classic Caesar Dressing

Full Order 60 Half Order 30



Entrée Selections

Serves 8 Guests

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Bacon Mac & Cheese •

Macaroni Pasta blended with a Creamy 4 Cheese Sauce, Caramelized Onion, Roasted Garlic and our Bacon. Topped with a Golden Layer of Melted Cheddar and Monterey Jack Cheeses 60

Sausage and Peppers Penne •

Andouille Sausage and Bell Peppers combined with Penne and Traditional Tomato Sauce 60

Ribs & Wings •

Our tender House Smoked Back Ribs and Fresh Jumbo Smoked Chicken Wings brushed with your choice of any of our Sauces: Mild (Dianna's BBQ Sauce), Medium (40 Creek BBQ Sauce), Hot (Frank's Buffalo Sauce), Sweet Chili, Honey Garlic; Rubs: Salt & Pepper, Acadian Dry Rub 70

Charred Peppercorn Sirloin Steak •

AAA Canadian Beef, Rubbed with Cracked Black Pepper and Smoked Salt Grilled to Medium. Served with a Yukon Potato and Yam Mash and Roasted House Vegetables 260



Sweets

Half Orders Serve 4 Guests, Full orders Serve 8 guests.

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Chef's Dessert Platter

A Fresh Selection of Assorted Mini Cakes and Cookies

Full Order 25 (12pcs) Half Order 15 (6pcs)

Churros

Fresh House Made Churros Sprinkled with a light dusting of Sugar and Cinnamon served with Warm Mayan and Spicy Chocolate sauces for dipping

Full Order 25 (16pcs) Half Order 15 (8pcs)

Parfaits •

Featured Parfait; individual servings

Full Order 25 (ind. serv.) Half Order 15 (ind. serv.)

Cookie Platter

A Platter of Fresh Assorted Housemade Cookies

Full Order 25 (12pcs) Half Order 15 (6pcs)

Mini Cupcake Platter •

Served in an assortment of flavors including Vanilla, Triple Chocolate, Red Velvet, Strawberry Shortcake, Salted Caramel, and Carrot

Full Order 30 (24pcs) Half Order 15 (24pcs)



Refresh

All beverages can be ordered individually from your suite server during an event.

NON-ALCOHOLIC BEVERAGES

Assorted Sodas

6 Pack: Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Iced Tea, Water, Sparkling Water 16

Assorted Juices

6 Pack: Orange, Apple, Cranberry, Fruitopia 16

Hot Beverages

Your choice of Fresh Brewed Coffee, Tea or Hot Chocolate as the Perfect Accompaniment to any of our Dessert Options 16

ALCOHOLIC BEVERAGES

Domestic Beer (6 pack; 473ml)

Molson Coors Light, Molson Canadian, Miller Genuine Draft 44

Premium Beer (6 pack; 473ml)

Heineken, Coors Banquet, Creemore Springs Premium Lager, Granville Island English Bay Pale Ale, Oast House Barnraiser Country Ale, Silversmith Black Lager 48

Ciders & Spirits (6 pack; 473ml)

Strongbow Dry Cider 44

Niagara Cider Company 48

Georgian Bay Vodka or Gin Smash 49

Motts Caesars 49

VQA White Wine

750mL

Creekside Estate Sauvignon Blanc
45

Henry of Pelham Classic Pinot Grigio
45

Stoney Ridge Riesling
45

Doug Gilmour White
50

VQA Red Wine

750mL

Creekside Estates Syrah
45

Henry of Pelham Classic Baco Noir
45

Stoney Ridge Pinot Noir
45

Vineland Estates Cabernet Franc
45

Doug Gilmour Red
65

Spirits

All Bottle Spirits (26 oz) purchased include 12 Non-Alcoholic Beverages of your choice with Lemon and Lime Slices.

Smirnoff Vodka, Dillon's Vodka, Lambs Classic White Rum, Sailor Jerry Spiced Rum, Forty Creek Rye, Dillon's Dry Gin
100

Mini Spirits Duo Pack

Includes 12 Non-Alcoholic Beverages of your choice with Lemon and Lime Slices.

Dillon's or Smirnoff Vodka and Forty Creek Rye (375ml/26 oz.)
100

Premium Spirits

All Bottle Spirits (26 oz) purchased include 12 Non-Alcoholic Beverages of your choice with Lemon and Lime Slices.

Wayne Gretzky Red Cask
110

Grey Goose Vodka
170





Suite Information

Advance Ordering

Food and beverage orders may be placed with our suite catering manager by emailing the following address: premiumservices@meridiancentre.com, exclusively for ease of record keeping, clarity and detail. To avoid confusion, please specify suite number, suite owner, date and time of the event for which you are ordering, as well as the name and phone number of the party placing the order. We encourage you to appoint one person to place all orders to develop more effective communications and to avoid duplication of orders. To ensure that SAVOUR will satisfy all of your food and beverage requirements, we request that you place your orders by 12 Noon, three (3) days prior to the event. Example: Tuesday for Friday, Wednesday for Saturday, Sunday, and Monday, etc. Any orders placed after this time can only be ordered from the Event Day Menu until noon on the day of the event.

Event Day Menu

A separate event day menu is provided in each suite for your review. Orders may be placed with your suite attendant. Event day ordering is provided as a convenience to your guests; however, it is meant to supplement your pre event order, not to replace it. Please allow 45 minutes for event day orders. Event day ordering will conclude at the beginning of the final (PERIOD/ HALF/INNING/ INTERMISSION). Your cooperation is sincerely appreciated.



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Personalized Services

On event days, a suite attendant will be assigned to your luxury suite. The attendant is there to take your food and beverage orders, and assist in your suite experience. These attendants are responsible for a group of suites.

If you desire a dedicated suite attendant or bartender to remain exclusively in your suite for an event, please contact the suite catering office at (905) 684-8400. Please allow 5 days notification to ensure your request can be accommodated.

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. For your convenience, a credit card number and list of authorized signers can be placed on file in our premium seating office and used to settle your bill for future events. Please notify the Premium Seating Office at (905) 684-8400 if you would like to complete this form.

Administration Charges And Taxes

All food and beverage charges are subject to 13% HST and 15% Administrative 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.

Cancellations

Should you need to cancel your event order, please contact our catering office at (905) 684-8400. 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.

Alcoholic Beverages

SMG 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 Savour. 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.

Outside Food And Beverage

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 hostess (chargeable to the suite holder) to monitor further alcohol consumption, and possible suspension of alcohol service to the offending suite for future events, all at management discretion.

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.

