



— CENTRE —

PRE-ORDER SUITES MENU

2023 - 2024 Season

Welcome to the Sleeman Centre and the luxury suites catering experience. As we begin our quest for the cup, we are excited to re-create our menus to exceed expectations and make your visit to the Sleeman Centre a memory to savor.

Our Kitchen has proudly created a number of new menu items that ensure the freshest approach, finest ingredients and most playful presentations. We have created a wide range of mouth-watering options to satisfy all tastes and palates.

We strive for excellence in our food quality and presentation as well as the customer service that we provide.

Bon Appétit!

GO STORM GO!!



PROCEDURES

PLACING PRE-ORDERS

We ask that you designate one individual to be the primary contact for your food and beverage correspondence and questions. In order that we may provide you with an extensive selection of food and beverage services, we recommend that you pre-order your food in advance. **All pre orders require advanced preparation and should be ordered by Wednesday at noon (unless otherwise stated) prior to an event or Guelph Storm hockey game.**

When filling out the Pre-Order Form, please indicate the time that you would like your food delivered. The length of an event or period in a hockey game is beyond our control. To ensure that your food is delivered to your suite within a reasonable amount of time and at its highest quality, we ask that you check the box that corresponds to the time frame during which you wish to have your food delivered.

PAYMENT

We accept the following methods of payment:
Visa, MasterCard, AMEX, Cash, Debit Card, Discover Card

SUITE SERVICE

As a part of our licensing obligation to the Alcohol and Gaming Commission, we are required to have a Server in your suite to assist with the sale, dispensing and monitoring of alcohol consumption. There is no charge to your suite to provide this service and all of our Suite Servers are fully trained with respect to the "Smart Serve" alcohol management program.

If you would like a dedicated server for your suite, a \$102.00 + HST service fee will be added to your bill. Please let us know at least 5 business days prior to your event.

If you have any questions or concerns, please do not hesitate to contact us.

We will be more than happy to assist you!

Please note: menu prices are subject to change

STARTERS

SERVES 8

Cheese Tray

A sampling of assorted cheeses served with crackers | 58

Cheese & Cold Cut Platter

A sampling of assorted cheeses and cold cuts served with crackers | 68

Seasonal Fresh Vegetables

Served with ranch dip | 58

Seasonal Fresh Fruit

Assorted seasonal fresh fruit | 56

Spinach & Artichoke Dip

Homemade spinach & artichoke dip served with pita and tortilla chips | 45

Gourmet Four Layer Dip

Refried beans, sour cream, salsa and cheddar cheese blend. Served with pita and tortilla chips | 43

Hummus Bowl with Vegetables & Pita

Chickpea dip with roasted garlic & tahini, served with fresh vegetables and pita bread | 32

Tater Kegs

Assorted Jumbo Tater Tots:
Mix of Bacon Jalapeno and Cheddar Chive Jumbo Tater Tots.
Served with ranch dressing | 57

Pretzel Bites

Traditional German style gourmet pretzel bites,
lightly salted and served with queso cheese sauce | 49

SALADS

SERVES 8

Caesar Salad

Crisp romaine lettuce topped with bacon, Asiago cheese, herb garlic croûton and lemon, tossed in a creamy Asiago Caesar dressing | 50

House Salad

Kale, cabbage & carrot blend with cherry tomatoes, mandarin oranges, red onion, feta and orange vinaigrette dressing | 47

SANDWICH PLATTERS SERVES 6

Wrap Platters | Choose 1

Grilled Chicken Caesar Wraps | 80

Grilled chicken breast, romaine, bacon and asiago Caesar dressing in a white tortilla

Turkey Club Wraps | 70

Turkey breast, spring mix, bacon, tomato and mayo on a white tortilla

Winter Harvest Veggie Wraps | 90

Roasted broccoli, feta, chickpea, kale, cabbage, lettuce, & mayo dressing on a tomato basil tortilla

Sandwich Platters | Choose 1

Chicken BLT | 75

Sliced grilled chicken with bacon, lettuce and sliced tomato on a potato bun

Ham and Turkey | 75

Sliced black forest ham, cheddar, lettuce, tomato, and mayo on a potato bun

Genoa Salami Sandwich | 60

Sliced salami, pickled banana peppers, lettuce, tomato, mayo & mustard on a potato bun

Combo Platter | 75

½ Wraps and ½ Sandwiches

A combination of our wraps and sandwich platters

TOP SHELF PIZZA

12 SLICES

Deluxe Pizza

Pepperoni, mushrooms, green peppers and mozzarella | 34

Canadian Pizza

Pepperoni, bacon, mushrooms and mozzarella | 32

Hawaiian Pizza

Bacon, pineapple and mozzarella | 32

Pepperoni Pizza

Pepperoni and mozzarella | 30

Cheese Pizza

Mozzarella | 29

Vegetarian

Mushrooms, green peppers, sweet red onion and mozzarella | 33

BBQ Brisket Pizza | *NEW*

18 hour smoked brisket, green peppers, red onion, BBQ sauce and mozzarella | 41

HOT EATS

SERVES 8

Chicken Wings (by the pound)

Gluten free, served by the pound with all your favourite sauces.

***Because chickens grow to be different sizes, the amount of wings in a pound can vary. We do our best to maintain consistency but please be aware that sometimes you may get more or less.**

Quantities shown below are average amounts:

3 Pounds | 63

5 Pounds | 105

DIPPERS (choose 1)

Chipotle Mayo | Creamy Garlic Asiago | Blue Cheese | Ranch

Southern Style Chicken Tenders (GF)

Tossed in your choice of one of our Signature Sauces | 89

SAUCES

Buffalo Blue Cheese Sauce***

Medium

Mild

Sweet & Spicy

Honey Garlic

Lemon Pepper***

Alabama White BBQ ***NEW***

NO7 Habanero Ghost Pepper ***NEW***

***not available on side

BBQ Slider Trio

Pick up to 3 | 53

BBQ Pulled Pork - topped with coleslaw on a mini brioche bun

Beef Barbacoa - topped with coleslaw on a mini brioche bun

Jerk Chicken - topped with coleslaw on a mini brioche bun

DESSERT

SERVES 12

Chef Choice Dessert Sampler

An assortment of our favourite desserts | 49

Assorted Cookies

Two dozen assorted cookies ; Chocolate Chip, Double Chocolate, White Chocolate Macadamia Nut, Oatmeal Raisin | 45

Warm Mini Donut Station

Dulce de leche, whipped cream, sprinkles, chopped kit kat, diced pineapple, amarena cherries and candied walnuts | 82



PACKAGES

ALL-STAR PACKAGE

SERVES 12 | 421

Seasonal Fresh Vegetables

Served with ranch dip.

House Salad

Kale, cabbage & carrot blend with cherry tomatoes, mandarin oranges, red onion, feta and orange vinaigrette.

Tater Kegs

Assorted Jumbo Tater Tots:

mix of bacon jalapeno and cheddar chive jumbo tater tots.

Served with ranch dressing.

Hummus Bowl

Chickpea dip with roasted garlic and tahini. Served with fresh vegetables and pita bread

Jumbo Chicken Wings (5lbs) Tossed in your choice of sauce.

SAUCES

Buffalo Blue Cheese Sauce***

Medium

Mild

Sweet & Spicy

Honey Garlic

Lemon Pepper***

Alabama White BBQ ***NEW***

NO7 Habanero Ghost Pepper ***NEW***

***not available on side

Pizza

Choice of any 2 pizza's.

Chef Choice Dessert Sampler An assortment of our desserts.

THE CLASSIC PACKAGE

SERVES 12 | 405.00

Seasonal Fresh Vegetables

Served with ranch dip.

Caesar Salad

Crisp romaine lettuce topped with bacon, Asiago cheese, herb garlic croûton and lemon, tossed in our creamy Asiago Caesar dressing.

Spinach & Artichoke Dip

Homemade spinach & artichoke dip served with pita and toast points.

Sandwich Platters | Choose 2

Chicken BLT

Sliced grilled chicken with bacon, lettuce and sliced tomato on a potato bun

Ham and Turkey

Sliced black forest ham, cheddar, lettuce, tomato, and mayo on a potato bun

Genoa Salami Sandwich

Sliced salami, pickled banana peppers, lettuce, tomato, mayo & mustard on a potato bun

Jumbo Chicken Wings (5lb)

Tossed in your choice of sauce.

SAUCES

Buffalo Blue Cheese Sauce***

Medium

Mild

Sweet & Spicy

Honey Garlic

Lemon Pepper***

Alabama White BBQ *NEW*

NO7 Habanero Ghost Pepper *NEW*

***not available on side

Chef Choice Dessert Sampler

An assortment of our desserts.

MVP PACKAGE

SERVES 12 | 389.00

Cheese Tray

A sampling of assorted cheeses served with crackers.

House Salad

Kale, cabbage & carrot blend with cherry tomatoes, mandarin oranges, red onion, feta and orange vinaigrette.

Classic Wraps | Choose 2

Grilled Chicken Caesar Wrap - Grilled chicken breast, romaine, bacon and Asiago Caesar dressing

Turkey Club - Turkey breast, spring mix, bacon, tomato, and mayo

Winter Harvest Veggie Wrap - Roasted broccoli, kale, cabbage, carrots, chickpeas, feta, lettuce and mayo dressing

Slider Trio

BBQ Pulled Pork - topped with coleslaw on a mini brioche bun

Beef Barbacoa - topped with coleslaw on a mini brioche bun

Jerk Chicken - topped with coleslaw on a mini brioche bun

Southern Style Chicken Tenders (GF)

Tossed in your choice of one of our Signature Sauces

SAUCES

Buffalo Blue Cheese Sauce***

Medium

Mild

Sweet & Spicy

Honey Garlic

Lemon Pepper***

Alabama White BBQ ***NEW***

NO7 Habanero Ghost Pepper ***NEW***

Chef Choice Dessert Sampler

An assortment of our desserts.

PIZZA LOVERS PACKAGE

SERVES 12 | 340.00

Salad

Choose from:

House Salad - Kale, cabbage & carrot blend with cherry tomatoes, mandarin oranges, red onion, feta and orange vinaigrette.

Caesar Salad - crisp romaine lettuce topped with bacon, Asiago cheese, herb garlic croûton and lemon, tossed in our creamy Asiago Caesar dressing

Pizza

Choose up to five different pizzas.

Deluxe Pizza - pepperoni, mushrooms, green peppers and mozzarella

Canadian Pizza - pepperoni, bacon, mushrooms and mozzarella

Hawaiian Pizza - bacon, pineapple and mozzarella

Pepperoni Pizza - pepperoni and mozzarella

Cheese Pizza - mozzarella

Vegetarian Pizza - mushrooms, green peppers, sweet red onion and mozzarella

BBQ Brisket Pizza - ***NEW***

18 hour smoked brisket, green peppers, red onion, BBQ sauce and mozzarella

Seasonal Fresh Vegetables

Served with ranch dip.

Chef Choice Dessert Sampler

An assortment of our desserts.

WINNER TAKES ALL PACKAGE

SERVES 12 | 475.00

Two Cold Starters

Choose 2

Cheese Platter
Cheese & Cold Cut Platter
Seasonal Fresh Vegetables
Seasonal Fresh Fruit

Spinach & Artichoke Dip
Gourmet Four Layer Dip
Hummus Bowl with Veggies & Bread

Salad

Choose 1

Classic Caesar Salad
House Salad

Sandwich Platters

Choose 2

Chicken BLT
Ham & Turkey
Genoa Salami
Chicken Caesar
Turkey Club
Winter Harvest Veggie Wrap
1/2 Wrap & 1/2 Sandwich

Hot Eats

Choose 2

Roaster Chicken Wings (5lbs)
Slider Trio
Southern Style Chicken Tenders (GF)

Signature Sauce

Buffalo Blue Cheese Sauce*** | Medium | Mild | Sweet & Spicy | Honey Garlic |
Lemon Pepper*** | Alabama White BBQ *NEW* | No 7 Habanero Ghost Pepper *NEW*

***not available on side

Chef Choice Dessert Sampler

An assortment of our desserts.



BUFFETS

AT PARTY SUITES ONLY: 8/9, 10 TO 13, 30/31

PIZZA EXTRAVAGANZA BUFFET

CHOOSE ONE SALAD

Caesar Salad

Crisp romaine lettuce topped with bacon, Asiago cheese, herb garlic croûton and lemon, tossed in our creamy Asiago Caesar dressing.

House Salad

Kale, cabbage & carrot blend with cherry tomatoes, mandarin oranges, red onion, feta and orange vinaigrette.

SEASONAL FRESH VEGETABLES

Served with ranch dip.

CHOOSE UP TO FOUR DIFFERENT PIZZAS

Made in rink, gourmet pizzas

Deluxe Pizza

Pepperoni, mushrooms, green peppers and mozzarella.

Canadian Pizza

Pepperoni, bacon, mushrooms and mozzarella.

Hawaiian Pizza

Bacon, pineapple and mozzarella.

Pepperoni Pizza

Pepperoni and mozzarella.

Cheese Pizza

Mozzarella.

Vegetarian Pizza

Mushrooms, green peppers, sweet red onion and mozzarella.

BBQ Brisket Pizza *NEW*

18 hour smoked brisket, green peppers, red onion, BBQ sauce and mozzarella

CHEF CHOICE DESSERT SAMPLER

An assortment of our desserts.

**Minimum 30
people
Available Only
In Suites
8/9, 10-13,
30/31
25 / person**

Minimum 30 people
Available Only
In Suites
8/9, 10-13, 30/31
35 / person

THE ENFORCER BUFFET

CHOOSE ONE COLD STARTER

Seasonal Fresh Vegetables

Served with ranch dip.

Seasonal Fresh Fruit

Assorted seasonal fresh fruit.

Spinach and Artichoke Dip

Homemade spinach and artichoke dip served with pita and toast points and our creamy Caesar dressing.

CHOOSE ONE SALAD

Caesar Salad

Crisp romaine lettuce topped with bacon, Asiago cheese, herb garlic croûton and lemon, tossed in our creamy Asiago Caesar dressing.

House Salad

Kale, cabbage & carrot blend with cherry tomatoes, mandarin oranges, red onion, feta and orange vinaigrette.

CHOOSE ONE ENTRÉE

Chicken Wings - served with dipping sauce

Southern Style Chicken Tenders (GF) - served with dipping sauce

CHOOSE UP TO 3 DIFFERENT PIZZAS

Deluxe Pizza

Pepperoni, mushrooms, green peppers and mozzarella.

Canadian Pizza

Pepperoni, bacon, mushrooms and mozzarella.

Hawaiian Pizza

Bacon, pineapple and mozzarella.

Pepperoni Pizza

Pepperoni and mozzarella.

Cheese Pizza

Mozzarella.

Vegetarian Pizza

Mushrooms, green peppers, sweet red onion and mozzarella.

BBQ Brisket Pizza *NEW*

18 hour smoked brisket, green peppers, red onion, BBQ sauce and mozzarella

CHEF CHOICE DESSERT SAMPLER

An assortment of our desserts.

BEVERAGE MENU

NON-ALCOHOLIC

Powerade 4.65

Minute Maid Juice

Apple & Orange 3.98

Nestea Lemon Iced Tea 3.32

Bottled Water 3.98

Fountain Pop

(sm) 3.98 (lg) 4.65 Coca-Cola,
Diet Coke, Sprite, Iced Tea, Ginger Ale,
Soda Water, Lemonade, Cranberry
Juice

Milk (Reg) 3.32 (Kids) 2.21

Chocolate Milk (Reg) 3.32 (Kids) 2.21

BEER

Draft Beer (20oz) 10.40

Sleeman Original Lager or Sleeman Clear

Domestic Beer (473ml - Tallboy Can) 10.18

Sleeman Original Lager or Sleeman Clear 2.0

Local Craft Beer

(473ml - Tallboy Can)

Wellington SPA 10.62

Royal City Exhibition Session IPA 11.50

Value Beer

(473ml - Tallboy Can) 8.85

Pabst Blue Ribbon Lager ***NEW***

Imported Beer

(500ml - Tallboy can)

Sapporo 10.84

CIDER

Sommersby Cider 10.18

Ask your server for available flavours

(500ml can) - **Gluten Free**

Coffee 2.65

Tea 2.21

Hot Chocolate 3.32

Cappuccino 4.65

Cafe Mocha 4.65

Latte 4.65

French Vanilla

Cappuccino 4.65

SPECIALTY COFFEES (1oz) 8.63

Bailey's & Coffee

Spiked Hot Chocolate

Hot chocolate, Frangelico

COCKTAILS (1oz) 8.63

Long Island Ice Tea

1oz long island ice tea liquor,
lemon juice, splash of coke.

LIQUOR (1oz) 8.19

Spring Mill Rye ***NEW***, Spring Mill Vodka, Spring Mill
Gin,

Canadian Club Rye and Bacardi Rum

PREMIUM LIQUOR (1oz) 8.63

Crown Royal, Jack Daniels, Johnny

Walker Scotch, Glenlivet, Dixon's Blueberry Gin

NEW, Dixon's Blood Orange Vodka ***NEW***

COOLERS

Matt & Steve's Caesar (341ml) 9.29

Original & Hot

Pabst Groovy Lemon Iced Tea (355ml) 8.85

Smirnoff Ice Tall Can (473ml) 9.29

SOcial Lite (355ml) 8.85

Ask your server for available flavours

Sandbagger Hard Lemon Seltzer (355ml) 8.85 ***NEW***

Gin Fusion Blueberry Lemonade (341ml) 8.85 ***NEW***

Ginger Lime Mule (473ml) 9.29 ***NEW***

WHITE WINE

House White

Ask your server for details

Glass (6oz) 8.41 Bottle (750ml) 29.65

Woodbridge by Robert Mondavi Pinot Grigio, California

With aromas of nectarine and fresh peach, this crisp and refreshing Pinot Grigio is a food-friendly and well rounded wine with a peach-citrus finish. Glass (6oz) 9.07 Bottle (750ml) 34.51

Lindemans Bin 65

Chardonnay, Australia ***NEW***

Enjoy upfront aromas and flavours of tropical fruit, pear and a nicely balanced note of nutty oak. Light to medium bodied, with a fresh, *clean finish*.

Glass (6oz) 8.63 Bottle (750ml) 32.74

RED WINE

House Red

Ask your server for details

Glass (6oz) 8.41 Bottle (750ml) 29.65

Woodbridge by Robert Mondavi Cabernet Sauvignon, California

Aromas of juicy plums marry with notes of herb and rich cedar in this elegant Woodbridge Cabernet Sauvignon. Deep flavors of blackberry and tobacco give this wine excellent balance, with oak aging adding a toasty, caramelized quality. With a smooth finish, this Cabernet Sauvignon is approachable and delicious with a variety of foods.

Glass (6oz) 9.07 Bottle (750ml) 34.51

Lindemans Bin 40 ***NEW***

Merlot, Australia

Ruby red colour; floral, cassis and bell pepper on the nose; soft, round berry-plummy flavours with chocolate and cedar notes in the finish.

Glass (6oz) 8.63 Bottle (750ml) 32.74

NON-ALCOHOLIC

Virgin Caesar 5.97

Classic Canadian Caesar made with Matt & Steve's Caesar mix, hot sauce, Worchester Sauce and a blend of delicious spices. All with 0% alcohol.

Non-Alcoholic Beer 5.97

Partake Blonde

(355ml can, 0% alcohol)

This Blonde ale pours a brilliant crystal clear gold topped with a foamy, white cap and clean, crisp medium body.

All prices shown do not include 13% HST
A 15% tip will be added automatically to all bills over \$200.00



50 WOOLWICH STREET
GUELPH, ONTARIO
N1H 3V1

Please contact our Food & Beverage Department with any questions or concerns:
2023 - 2024 Season

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