



— CENTRE —

**SUITES
GAME DAY
MENU**

2026 - 2027





A MESSAGE FROM OUR TEAM

Welcome to our 2026-2027 season at the Guelph Sleeman Centre!

As we start to see exciting events fill our calendar and continue our quest for the cup, we are thrilled to welcome you and your guests. This year is especially exciting as we continue to evolve our Food & Beverage program, build on recent venue enhancements, and prepare to welcome hockey fans from across the country as hosts of the Memorial Cup.

Our culinary team takes great pride in creating menus that balance new and exciting selections with the guest favorites you've come to know and love. Every item is thoughtfully prepared using quality ingredients and designed to satisfy a variety of tastes and preferences.

We are committed to excellence in food quality, presentation, and customer service. From your first order to the final buzzer, our goal is to provide a seamless and enjoyable experience. Relax, enjoy the game, and leave the details to us. Go Storm Go!

BON APPETIT!

The Sleeman Centre Food & Beverage Team





— CENTRE —

DRINKS MENU

Non-Alcoholic Drinks

GATORADE	\$4.75	COFFEE	\$3
DOLE JUICES	\$5	ESPRESSO	\$3
EVIAN WATER	\$5	TEA	\$3
AQUAFINA WATER	\$4	HOT CHOCOLATE	\$3.50
BRISK ICED TEA	\$4.25	CAFE MOCHA	\$5
BRISK LEMONADE	\$4.25	LATTE	\$5
MILK	REG \$4	FRENCH VANILLA	\$5
Chocolate or 2%	KIDS \$3	CAPPUCCINO	\$5
FOUNTAIN POP	REG \$4.25	0% ALCOHOL \$5.75 SHIRLEY TEMPLE VIRGIN CAESAR SLEEMAN ZERO+ SAPPORO 0.0%	
Pepsi, Diet-Pepsi, 7up, Ginger Ale, Iced Tea, Lemonade, Soda Water, and Cranberry Juice	LARGE \$5		

BEHIND THE BAR

BEER	COCKTAILS \$9	WHITE WINE 6oz glass
DRAUGHT	DARK & STORMY	HOUSE WHITE
20oz \$11.50	1oz dark rum, lime, spicy ginger beer	Chardonnay - Glass \$9.50
Sleeman Original Lager, Sleeman Clear 2.0	LONG ISLAND ICE TEA	CAVE SPRINGS RIESLING VQA
	1oz long island liquor, lemon juice, cola	CANADA - Glass \$10.75 or Bottle \$40
CAN CLASSICS	BAILEY'S & COFFEE	LINDEMAN'S BIN 85 PINOT GRIGIO
473ml \$10.75	SPIKED HOT CHOCOLATE	AUSTRALIA - Glass \$9.75 or Bottle \$37.50
Sleeman Original Lager Sleeman Clear 2.0	Hot Chocolate & Frangelico	TWO OCEANS SAUVIGNON BLANC
473ml \$9.75	FEATURE COCKTAIL \$10	SOUTH AFRICA- Glass \$9.51 or Bottle \$36.50
Pabst Blue Ribbon	COOLERS & SELTZERS	RED WINE
500ml \$11.25	473ml \$10.75	HOUSE RED WINE 6oz glass
Sapporo	MATT & STEVE'S CAESAR	Merlot- Glass \$9.50
CRAFT BEER	SMIRNOFF ICE	HENRY OF PELHAM BACO NOIR VQA
473ml \$11.25	HAPPY DAD FRUIT PUNCH	CANADA - GLASS \$10.75 or BOTTLE \$40
Wellington SPA	HAPPY MOM RASPBERRY	LINDEMANS BIN 45 CABERNET SAUVIGNON
Hat Trick Lager	473ml \$9.29	AUSTRALIA - GLASS \$9.75 or BOTTLE \$37.50
473ml \$12	John Sleeman & Sons	TWO OCEANS CABERNET SAUVIGNON MERLOT
Royal City IPA	GINGER LIME MULE	SOUTH AFRICA - GLASS \$9.75 or BOTTLE \$36.50
Elora Borealis	GRAPE & GINGERALE TRANSFUSION	SPIRITS
CIDER	355ml \$9.75	LIQUOR 1oz \$8.75
500ml \$10.75	SANDBAGGER HARD SELTZER CITRUS	Spring Mill Vodka, Spring Mill Gin
SOMERSBY CIDER	SANDBAGGER BOYSENBERRY SELTZER	Spring Mill Rye, Captain Morgan Rum
Ask your server for our rotating flavours		PREMIUM LIQUOR 1oz \$9.25
Gluten Free		Crown Royal, Johnny Walker Scotch, Glenlivet



— CENTRE —

FOOD MENU

SNACKS

GOURMET POPCORN 6.75
caramel

POPCORN +ADD BUTTER 1.50
kids 4.50 reg 5.50
lrg 6.75

NACHOS & CHEESE 7.50
+EXTRA CHEESE 3.50

CHOCOLATE BAR 3.75

COTTON CANDY 6.75

BAG OF CHIPS 3

HAAGEN-DAZS BAR 7.75
vanilla almond
salted caramel
milk chocolate

DRUMSTICKS 6
vanilla caramel, vanilla fudge

OREO SANDWICH 6

LIFESAVER POPSICLE 4.50

ARENA CLASSICS + PLATTERS SERVES 8

ONION RINGS 13

BASKET OF FRIES 9

SWEET POTATO FRIES 8

TENDERS & FRIES 16

POUTINE 10.75

JUMBO HOT DOG 6.50

TENDERS & FRIES \$16

5 chicken tenders, basket
of fries, plum sauce
*+toss them in your
favourite sauce \$2*

TATER KEGS

jumbo cheddar & served with
chive tater tots, queso cheese 55
served with ranch
52

PRETZEL BITES

**SOUTHERN STYLE CHICKEN
TENDERS GF**

tossed in your choice of
wing sauce
reg 55 lrg 97

WINGS

POUND OF WINGS \$22

9-12 wings tossed in your
choice of sauce. Served
with fresh vegetables & dip

SIGNATURE SAUCES

Korean BBQ w/scallion & sesame
buffalo
medium
mild
sweet & spicy
honey garlic
lemon pepper
dry cajun
ghost pepper

3LB POUND OF WINGS \$66

Wings tossed in your choice
of sauce. Served with fresh
vegetables & dip

5LB POUND OF WINGS \$110

Wings tossed in your choice
of sauce. Served with fresh
vegetables & dip

HANDHELDS

SIDES ARE NOT INCLUDED UNLESS LISTED

Our Signature

ROAST BEEF KUMMELWECK 18

6oz carved to order medium-rare roast beef, house-made bun, pickle, & a side bag of chips

Limited Quantities

GRILLED CHEESE 11

yellow & white cheddar cheese, sourdough

PUB BURGER 17

double smash patties, american cheese, pickles, iceberg lettuce, onion, house-made burger sauce

CHICKEN CAESAR WRAP 15

roasted chicken breast, caesar salad, flour tortilla

PIZZA

single slice / 12 slices

PEPPERONI

\$5.75 / \$31

CHEESE

\$5.50 / \$29

CANADIAN

\$6.25 / \$34

DELUXE

\$6.50 / \$36

VEGETARIAN

\$6.50 / \$36

SPECIALITY 12 slices

MUSHROOM & BRIE

garlic butter base, brie, mushrooms, mozzarella \$39

BBQ BRISKET

BBQ sauce base, brisket, peppers, onions \$43

CHEESE GARLIC FINGERS

garlic butter base, three cheese blend, marinara for dipping \$23

SWEETS

NEW

DESSERT CART

Complement your evening with a fresh coffee and a sweet treat from our Dessert Cart, featuring a rotating selection of seasonal desserts.

prices vary per item

*limited quantities

HAAGEN-DAZS BAR

Vanilla Milk Chocolate, Vanilla Almond, Salted Caramel \$7.75

OREO ICE CREAM SANDWICH

Oreo ice cream sandwiched between two Oreo ice cream wafers \$6

LIFESAVER POPSICLE

cherry, lemon, lime, pineapple and orange \$4.50

DRUMSTICKS

Vanilla Caramel, or Vanilla Fudge \$6



PRE-ORDER INFORMATION



THIS MENU IS NOT AVAILABLE ON GAME DAY



YOUR GAME DAY STARTS HERE

Placing a pre-order gives you access to the widest selection of food and beverage options and helps us create a customized experience for you and your guests.

PRE-ORDER DEADLINE

ALL PRE ORDERS REQUIRE ADVANCED PREPARATION AND MUST BE ORDERED BY WEDNESDAY AT NOON (UNLESS OTHERWISE STATED) PRIOR TO AN EVENT OR GUELPH STORM HOCKEY GAME.

SELECT A DELIVERY WINDOW

When completing your pre-order form, choose your preferred delivery time slot. Pre-orders are the only way to secure a preferred delivery window.

GAME-DAY NOTICE

A reduced Game-Day menu is available throughout the event. Orders placed on event days are fulfilled based on kitchen capacity and delivered after pre-orders have been completed. *Please note: Large orders, particularly pizza orders, may experience extended wait times during peak periods. For the widest selection and preferred delivery times, we strongly recommend pre-ordering.*

DESIGNATED SUITE HOST

Please designate one individual as the primary contact for all food and beverage correspondence and questions. This person will be responsible for all pre-ordered food and beverage, including any items consumed day of that cannot be attributed to a specific guest.

If this individual will not be present on the day of the event, please identify the individual who will be the on-site point of contact.

SUITE SERVICE

A Suite Server will be assigned to your suite for the duration of the event and will serve as your primary point of contact for food and beverage service.



OUR COMMITMENT

To ensure a safe and enjoyable experience for all guests and staff, venue policies and the directions of Sleeman Centre staff, must be followed at all times.

SUITE REFRIGERATOR STOCKING

Pre-ordered alcoholic and non-alcoholic beverages may be stocked in your suite refrigerator prior to arrival for your convenience. Only items consumed day-of will be charged for. Re-stocking this fridge during game day must be pre-approved and will be charged to the **Designated Suite Host**.

WINE SERVICE

Wine service is available for pre-order and can be arranged in advance to complement your event experience.

ALCOHOL & SUITE FRIDGE POLICY

In accordance with AGCO regulations, all alcoholic beverages within the suite must be purchased through Guelph Sleeman Centre. Our Suite Servers are required to monitor alcohol service and consumption throughout the event. To ensure compliance with responsible service regulations, Suite Servers may request identification, refuse service, remove alcohol from service areas, or limit access to alcoholic beverages at their discretion.

Suite holders and guests are responsible for ensuring that alcoholic beverages are not consumed by minors or provided to anyone under the legal drinking age.

Failure to comply with alcohol service regulations or venue policies may result in alcohol service being suspended and/or guests being required to leave the premises.

PAYMENT

All pre-order arrangements will be charged as one bill to the **Designated Suite Host**. Game-day orders can be multiple bills, if requested. We accept the following methods of payment: Visa, MasterCard, AMEX, Cash, Debit Card, Discover Card

STARTERS

SERVES 8

CHARCUTERIE BOARD

Chef selection of assorted deli meats, cheeses, crackers & small bites | 57

SPINACH & ARTICHOKE DIP

Homemade spinach & artichoke dip served with pita and tortilla chips | 47

BUFFALO CHICKEN DIP

chicken tossed in spicy buffalo sauce, baked with cream cheese, scallion, & cheddar. Served with pita and tortilla chips | 47

HUMMUS BOWL WITH VEGETABLES & PITA

Chickpea dip with roasted garlic & tahini, served with fresh vegetables and pita bread | 36

TATER KEGS

Jumbo cheddar & chive tater tots, served with ranch | 52

PRETZEL BITES

Traditional German style gourmet pretzel bites, lightly salted and served with queso cheese sauce | 55

SEASONAL FRESH VEGETABLES

Served with ranch dip | 59

SEASONAL FRESH FRUIT

Assorted seasonal fresh fruit | 56

SALADS

SERVES 8

CAESAR SALAD

Crisp romaine lettuce topped with bacon, parmesan, herb garlic croutons, tossed in Asiago Caesar dressing | 50

GREEK SALAD

vine tomatoes, cucumber, olives, red onion, greek feta, hummus, olive oil vinaigrette | 52

TAVERN SALAD

iceberg lettuce, vine tomatoes, olives, red onion, chopped ham, chopped provolone, Parmigiano Reggiano, Worcestershire vinaigrette | 50

PLEASE NOTE: MENU PRICES ARE SUBJECT TO CHANGE

WRAPS & SANDWICH PLATTERS

SERVES 6

ROAST BEEF SANDWICHES

shaved roast beef, white cheddar, sliced pickles, arugula, thousand island dressing on French baguettes | 75

CHICKEN CAESAR WRAPS

Roasted chicken, romaine, bacon, parmesan, asiago dressing | 85

TURKEY CLUB WRAPS

Turkey breast, bacon, lettuce, tomato & mayo on a white tortilla | 77

WINTER HARVEST WRAPS (Vegetarian)

Roasted broccoli & chickpeas, feta, kale, cabbage, lettuce, and creamy lemon dressing on tomato basil tortillas | 95

CHICKEN BLT SANDWICHES

Sliced chicken breast, bacon, lettuce, tomato, and mayo on French baguettes | 87

HAM & TURKEY SANDWICHES

Black forest ham, sliced turkey, cheddar, lettuce, tomato & mayo on French baguettes | 81

COMBO PLATTER

Half & Half of Chef's Choice Sandwiches & Wraps | 82

TOP SHELF PIZZA

12 SLICES

DELUXE PIZZA

Pepperoni, mushrooms, green peppers, tomato sauce and mozzarella | 36

CANADIAN PIZZA

Pepperoni, bacon, mushrooms, tomato sauce and mozzarella | 34

MUSHROOM & BRIE PIZZA

Mushrooms, brie, mozzarella, garlic butter base | 39

PEPPERONI PIZZA

Pepperoni, tomato sauce and mozzarella | 31

CHEESE PIZZA

Mozzarella and tomato sauce | 29

VEGETARIAN PIZZA

Mushrooms, green peppers, sweet red onion and mozzarella | 36

BBQ BRISKET PIZZA

18 hour smoked brisket, green peppers, red onion, BBQ sauce and mozzarella | 43

CHEESY GARLIC PIZZA FINGERS

Roasted garlic & parmesan butter, 3-cheese blend, tomato sauce served on the side | 23

PLEASE NOTE: MENU PRICES ARE SUBJECT TO CHANGE

HOT EATS

SERVES 8

CHICKEN WINGS

By the pound. Served in your favourite sauce. Gluten friendly

Quantities shown below are average amounts:

3 Pounds | 66
5 Pounds | 110

DIPPERS (CHOOSE 1)

Chipotle Mayo | Ranch
Creamy Garlic Asiago |
Blue Cheese

SOUTHERN STYLE CHICKEN TENDERS (GF)

SMALL (FEEDS 4-6) | 55
LARGE (FEEDS 8-10) | 97

Tossed in your choice of one of our Signature Sauces

SAUCES FOR WINGS & TENDERS

Korean BBQ w/ Scallion & Sesame
Buffalo Sauce***
Medium
Mild
Sweet & Spicy
Dry Cajun
Honey Garlic
Lemon Pepper***
Ghost Pepper Sauce

***not available on side

JALAPENO POPCORN SHRIMP

2.5lbs of mildly spiced & breaded jalapeno popcorn shrimp. Served with house tarter sauce | 72

FEASTS

SERVES 12 - NO MODIFICATIONS

KOREAN BBQ PORK SHOULDER

entire pork shoulder braised for 6 hours and finished with brown sugar and Korean BBQ sauce

Condiments include:

tortillas, lettuce wraps, ginger scallion mayo, Korean hot sauce | 150

WINNER WINNER CHICKEN DINNER

two whole chickens, slow roasted with garlic butter and fingerling potatoes, pita, tzatziki, and Greek salad |145

MONTHLY FEATURE

Ask for more info
| market price

DESSERT

SERVES 12

CHEF'S CHOICE DESSERT SAMPLER

An assortment of our favourite desserts | 52

ASSORTED COOKIES

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

WARM MINI DONUTS

Served warm with dulce de leche and flakey salt |45

PLEASE NOTE: MENU PRICES ARE SUBJECT TO CHANGE

ALL-STAR PACKAGE

SERVES 12 | 450

INCLUDES:

SEASONAL FRESH VEGETABLES

Served with ranch dip.

GREEK SALAD

Ripe tomatoes, cucumber, Greek olives & feta, hummus, olive oil, and pepperoncini

TATER KEGS

Jumbo cheddar & chive tater tots.
Served with ranch.

HUMMUS BOWL

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

CHICKEN WINGS (5LBS) TOSSED IN

your choice of sauce.

SAUCES

Buffalo Sauce***

Medium

Mild

Sweet & Spicy

Honey Garlic

Lemon Pepper***

Korean BBQ w/ Scallion & Sesame

Ghost Pepper

***not available on side

PIZZA

Choice of any 3 pizza's.
Please see page 5 for options

CHEF CHOICE DESSERT SAMPLER

THE CLASSIC

PACKAGE

SERVES 12 | 435

INCLUDES:

SEASONAL FRESH VEGETABLES

Served with ranch dip.

CAESAR SALAD

Romaine lettuce topped with bacon, Asiago cheese, herb garlic croutons, tossed in Asiago Caesar dressing.

SPINACH & ARTICHOKE DIP

served with pita and tortilla strips

SANDWICH PLATTERS | CHOOSE 2

CHICKEN BLT

Sliced chicken with bacon, lettuce and tomato French baguette

HAM AND TURKEY

Sliced black forest ham, sliced turkey, cheddar, lettuce, tomato, and mayo on a French Baguette

ROAST BEEF SANDWICH

shaved roast beef, white cheddar, sliced pickles, arugula, thousand island dressing on French baguettes

JUMBO CHICKEN WINGS (5LB)

Tossed in your choice of sauce.

SAUCES

Choice of: Buffalo* | Medium | Mild | Sweet & Spicy |
Honey Garlic | Lemon Pepper | Korean BBQ |
Ghost Pepper *Not available on side

CHEF CHOICE DESSERT SAMPLER

MVP PACKAGE

SERVES 12 | 445.00

INCLUDES:

CHARCUTERIE BOARD

Chef selection of assorted deli meats, cheeses, crackers & small bites

TAVERN SALAD

iceberg lettuce, vine tomatoes, olives, red onion, chopped ham, chopped provolone, Parmigiano Reggiano, Worcestershire vinaigrette | 50

2X CHEESY GARLIC PIZZA FINGERS

Roasted garlic & parmesan butter, 3-cheese blend, tomato sauce served on the side

SOUTHERN STYLE CHICKEN TENDERS (GF) SAUCES

Choice of: Buffalo* | Medium | Mild | Sweet & Spicy |
Honey Garlic | Lemon Pepper | Korean BBQ |
Ghost Pepper *Not available on side

CHEF CHOICE DESSERT SAMPLER

CLASSIC WRAPS | CHOOSE 2

GRILLED CHICKEN CAESAR WRAP

chicken breast, parmesan, romaine, bacon and Asiago Caesar dressing

TURKEY CLUB

Turkey breast, lettuce, bacon, tomato, and mayo

WINTER HARVEST VEGGIE WRAP

Roasted broccoli, kale, cabbage, chickpeas, feta, lettuce and creamy lemon dressing

PIZZA LOVERS PACKAGE

SERVES 12 | 350.00

CHOOSE FROM:

GREEK SALAD

Ripe tomatoes, cucumber, Greek olives & feta, hummus, olive oil, & pepperoncini

CAESAR SALAD

romaine lettuce, bacon, parmesan, herb garlic croutons, Asiago dressing

TAVERN SALAD

iceberg lettuce, vine tomatoes, olives, red onion, chopped ham, chopped provolone, Parmesan, Worcestershire vinaigrette

CHOOSE UP TO 5 DIFFERENT PIZZAS:

DELUXE PIZZA

pepperoni, tomato sauce, mushrooms, green peppers and mozzarella

CANADIAN PIZZA

pepperoni, tomato sauce, bacon, mushrooms and mozzarella

MUSHROOM & BRIE PIZZA

mushrooms, brie, mozzarella, garlic butter base

PEPPERONI PIZZA

pepperoni, tomato sauce, and mozzarella

CHEESE PIZZA

tomato sauce & mozzarella

VEGETARIAN PIZZA

mushrooms, green peppers, sweet red onion, tomato sauce, and mozzarella

BBQ BRISKET PIZZA

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

CHEESY GARLIC PIZZA FINGERS

Roasted garlic & parmesan butter, 3-cheese blend, tomato sauce served on the side

INCLUDES:

SEASONAL FRESH VEGETABLES &
CHEF CHOICE DESSERT SAMPLER

WINNER TAKES ALL PACKAGE

SERVES 12 | 520.00

CHOOSE 2:

- SPINACH & ARTICHOKE DIP
- BUFFALO CHICKEN DIP
- HUMMUS BOWL WITH VEGGIES & BREAD

- CHARCUTERIE BOARD
- SEASONAL FRESH VEGETABLES
- SEASONAL FRESH FRUIT

CHOOSE 1:

GREEK SALAD

Ripe tomatoes, cucumber, Greek olives & feta, hummus, olive oil, and pepperoncini

CAESAR SALAD

romaine lettuce topped with bacon, Asiago cheese, herb garlic croutons, tossed in Asiago dressing

TAVERN SALAD

iceberg lettuce, vine tomatoes, olives, red onion, chopped ham, chopped provolone, Parmesan, Worcestershire vinaigrette

CHOOSE 2:

GRILLED CHICKEN CAESAR WRAP

chicken breast, parmesan, romaine, bacon and Asiago Caesar dressing

TURKEY CLUB

Turkey breast, lettuce, bacon, tomato, and mayo

WINTER HARVEST WRAP

Roasted broccoli, kale, cabbage, chickpeas, feta, lettuce and creamy lemon dressing

CHOOSE 2:

- SOUTHERN STYLE CHICKEN TENDERS (GF)
- JALAPENO POPCORN SHRIMP

CHICKEN BLT

Sliced chicken with bacon, lettuce and tomato French baguette

HAM AND TURKEY

Sliced black forest ham, sliced turkey, cheddar, lettuce, tomato, and mayo on a French Baguette

ROAST BEEF SANDWICH

shaved roast beef, white cheddar, sliced pickles, arugula, thousand island dressing on French baguettes

-CHICKEN WNGS (5LBS)

SAUCES

Choice of: Buffalo* | Medium | Mild | Sweet & Spicy | Honey Garlic | Lemon Pepper | Korean BBQ | Ghost Pepper

*Not available on side

INCLUDES:

CHEF CHOICE DESSERT SAMPLER



Our team is committed to providing attentive, professional service throughout your event. If there is anything we can do to enhance your experience, please don't hesitate to reach out.

MADDIE PHILLIPS

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50 WOOLWICH STREET GUELPH, ONTARIO, N1H 3V1