



— CENTRE —

SUITES

2026 - 2027

PRE-ORDERS





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





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

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**

DRUMSTICKS

Vanilla Caramel, or
Vanilla Fudge **\$6**

LIFESAVER POPSICLE

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

NON-ALCOHOLIC DRINKS

GATORADE **\$4.75**

DOLE JUICES **\$5**

EVIAN WATER **\$5**

AQUAFINA WATER **\$4**

BRISK ICED TEA **\$4.25**

BRISK LEMONADE **\$4.25**

MILK REG **\$4**
Chocolate or 2% KIDS **\$3**

FOUNTAIN POP 
Pepsi, Diet-Pepsi, 7up,
Ginger Ale, Iced Tea,
Lemonade, Soda Water, and
Cranberry Juice REG **\$4.25**
LARGE **\$5**

COFFEE **\$3**

ESPRESSO **\$3**

TEA **\$3**

HOT CHOCOLATE **\$3.50**

CAFE MOCHA **\$5**

LATTE **\$5**

FRENCH VANILLA **\$5**

CAPPUCCINO **\$5**

0% ALCOHOL
\$5.75

SHIRLEY TEMPLE
VIRGIN CAESAR
SLEEMAN ZERO+
SAPPORO 0.0%

DRINKS

BEER

DRAUGHT

20oz \$11.50

Sleeman Original Lager,
Sleeman Clear 2.0

CAN CLASSICS

473ml \$10.75

Sleeman Original Lager
Sleeman Clear 2.0

473ml \$9.75

Pabst Blue Ribbon

500ml \$11.25

Sapporo

CRAFT BEER

473ml \$11.25

Wellington SPA
Hat Trick Lager

473ml \$12

Royal City IPA
Flora Borealis

CIDER

500ml \$10.75

SOMERSBY CIDER

Ask your server for our
rotating flavours
Gluten Free

COCKTAILS \$9

DARK & STORMY

1oz dark rum, lime,
spicy ginger beer

LONG ISLAND ICE TEA

1oz long island liquor, lemon
juice, cola

BAILEY'S & COFFEE

SPIKED HOT CHOCOLATE

Hot Chocolate & Frangelico

FEATURE COCKTAIL \$10

COOLERS & SELTZERS

473ml \$10.75

MATT & STEVE'S CAESAR

SMIRNOFF ICE

HAPPY DAD FRUIT PUNCH

HAPPY MOM RASPBERRY

473ml \$9.29

John Sleeman & Sons

GINGER LIME MULE

GRAPE & GINGERALE TRANSFUSION

355ml \$9.75

SANDBAGGER HARD SELTZER CITRUS

SANDBAGGER BOYSENBERRY SELTZER

WHITE WINE 6oz glass

HOUSE WHITE

Chardonnay - Glass \$9.50

CAVE SPRINGS RIESLING VQA

CANADA - Glass \$10.75 or Bottle \$40

LINDEMAN'S BIN 85 PINOT GRIGIO

AUSTRALIA - Glass \$9.75 or Bottle \$37.50

TWO OCEANS SAUVIGNON BLANC

SOUTH AFRICA- Glass \$9.51 or Bottle \$36.50

RED WINE

HOUSE RED WINE 6oz glass

Merlot- Glass \$9.50

HENRY OF PELHAM BACO NOIR VQA

CANADA - GLASS \$10.75 or BOTTLE \$40

LINDEMANS BIN 45 CABERNET SAUVIGNON

AUSTRALIA - GLASS \$9.75 or BOTTLE \$37.50

TWO OCEANS CABERNET SAUVIGNON MERLOT

SOUTH AFRICA - GLASS \$9.75 or BOTTLE \$36.50

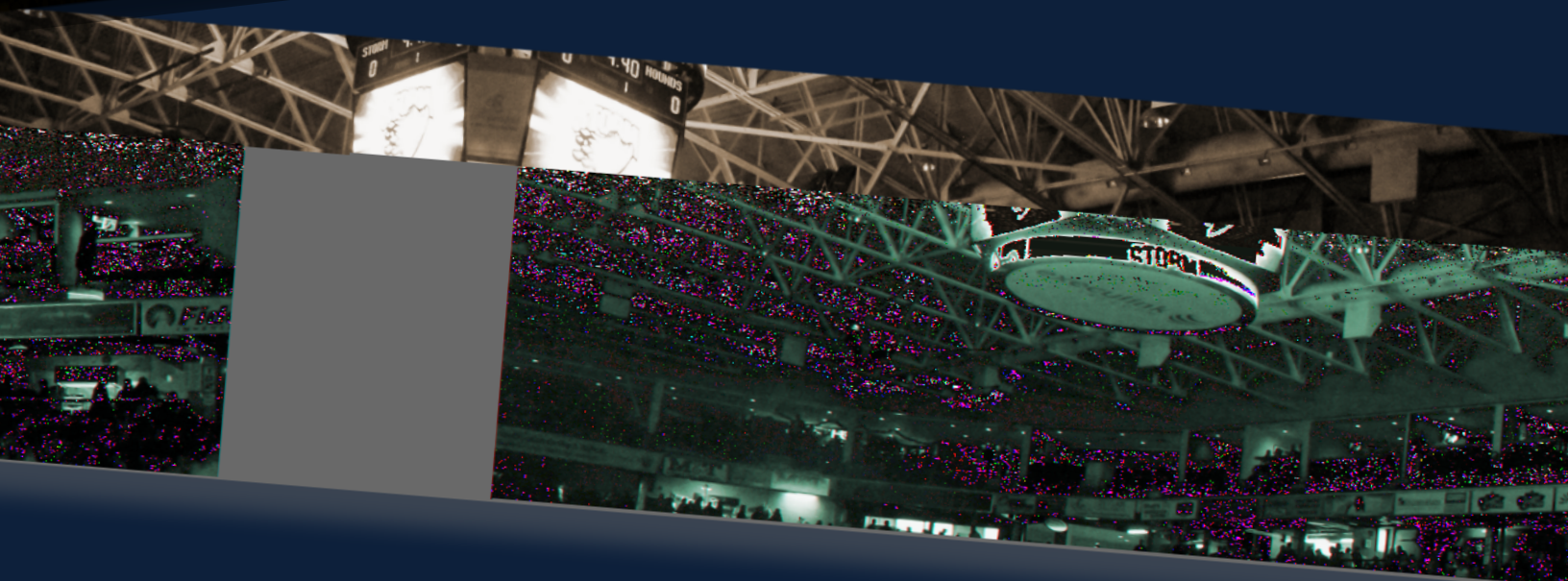
SPIRITS

LIQUOR 1oz \$8.75

Spring Mill Vodka, Spring Mill Gin
Spring Mill Rye, Captain Morgan Rum

PREMIUM LIQUOR 1oz \$9.25

Crown Royal,
Johnny Walker Scotch, Glenlivet



PACKAGES



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

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

CHOOSE 2:

-SOUTHERN STYLE CHICKEN TENDERS (GF)

-JALAPENO POPCORN SHRIMP

-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

Supervisor of Food and Beverage

Phone: 519 822.1260 EXT 2846

Email: maddie.phillips@guelph.ca

LEILA WILEY

Suites Coordinator

Phone: 519.822.1260 EXT 2851

Email: leila.wiley@guelph.ca

SAM FUDA

Head Chef & Restaurant Coordinator

Phone: 519.822.1260 EXT 2835

Email: salvatore.fuda@guelph.ca

50 WOOLWICH STREET GUELPH, ONTARIO, N1H 3V1