

PMC PETERBOROUGH MEMORIAL CENTRE

SUITES MENU

2026-2027

Levy CANADA

WELCOME HOME

At the Peterborough Memorial Centre, we combine the thrill of the game with exceptional culinary experiences. It is our pleasure to welcome you to this exciting event, and our in-house hospitality team is devoted to enhancing your fan experience to the highest level. Our extensive menu features beloved fan-favorite dishes and exquisite regional specialties, all thoughtfully prepared by our on-site culinary team. It is our pleasure to offer customizations that suit your preferences, and our attentive team is here to assist with any inquiries. Savour the excitement of the event and the exceptional flavours we have to offer!



ORDERING INFORMATION

MENU SELECTION

Our Premium Suites team is available as a valuable resource to you with expertise in event planning, menu selection and to answer any questions or concerns you might have. While our menus are designed to be inclusive to a wide variety of dietary needs, the Premium Suites team, together with our Executive Chef, are available to design a special menu for your event.

ORDERING DEADLINES

Please place all pre-orders 48 hours prior to the event. If you have any questions, please reach out to a member of our management team.
Jessica.Bell@compass-canada.com

ALLERGENS & DIETARY REQUESTS

As The Peterborough Memorial Centre is not an allergen free environment, we strive to do our best to meet your requested dietary needs. If you require dietary assistance, please direct all questions or concerns to a member of our Suites Culinary team or our Executive Chef and we will try to accommodate all requests.

SPECIAL OCCASIONS

If you're celebrating a birthday or another special occasion, our team is here to work with you to ensure every last detail has been addressed. Special requests such as celebratory cakes, champagne toasts, and branded elements can be accommodated. Submit special requests with your pre-order at least one week in advance of your event for assistance.

EVENT DAY MENU

A curated menu is available in your suite during the event, and orders can be placed through your suite attendant as required.

PAYMENTS AND FEES

Taxes and Gratuities are not included in the menu price.

CANCELLATIONS

If you do have to cancel a pre order for any reason, please contact a member of our Culinary Management team at least 12 hours in advance of the event.

SNACKS



SALSA & GUACAMOLE SAMPLER (V)
Guacamole, Salsa Roja, Tortilla Chips
50.00

THE SNACK ATTACK (V)
Bottomless Salted Popcorn, 2 tubs of Cotton Candy,
Jar of Gummy Candy, 5 tubs of Caramel Corn
50.00



BOTTOMLESS FRESHLY POPPED POPCORN (V)
35.00

SOFT & CHEWY SALTED PRETZEL BITES (V)
Hot Pretzel Bites served with, House Queso, Honey Mustard,
Chocolate, and Caramel Sauce
65.00

POTATO CHIPS & GOURMET DIPS (V)
Kettle-Style Potato Chips, Roasted Red Pepper,
French Onion, Dill Pickle Dip
50.00

POTATO SKIN PLATTER
Bacon Jam & Smoked Gouda Stuffed Potato Skins
70.00

SUITE SWEETS



(V)

GOURMET COOKIES & BROWNIES
Gourmet Cookies, Decadent Brownies
45.00



FUNNEL CAKE FRIES
Cinnamon Sugar Funnel Cake topped with
Strawberries, Chocolate, and Caramel Sauce
50.00

Suite Sweets are served for a minimum of
6 guests unless otherwise noted

(V) Vegetarian

Happy Appies



FAN GRAZE CRAZE
Selection of Salami, Meats and Local Cheeses, Grapes, and Crackers
75.00



FARMERS CRUDITE
Farmstand Vegetables, Hummus, Buttermilk Ranch
55.00

SHRIMP DUO PLATTER
A Tropical and Spicy combination of Coconut Shrimp and Jalapeño Popper Shrimp served with Sweet Thai Chili, and Classic Cocktail Sauce
60.00

LOADED NACHO (V)
Nacho Cheese, Sour Cream, Jalapenos, Black Olives, Tomatoes, Red Onions, Peppers, Corn Tortilla Chips
60.00
Add Grilled Chicken 12.00

CLASSIC CANADIAN POUTINE
Golden Crispy Fries, Real Cheese Curds, Canadian Beef Gravy
65.00



CRISPY WINGS BUCKET
Crowd Sized Crispy Chicken Wings
Choice of Hot, Honey Garlic, S&P, BBQ
100.00

BOARD OF CHICKEN TENDERS
Golden Crispy Chicken Tenders served with Plum Sauce
70.00

CHICKEN TAQUITOS PLATTER
In House Freshly Made Chicken Taquitos. Served with sour cream
65.00

(V) Vegetarian



GREENS

PMC SIGNATURE SALAD
Romaine, Cherry Tomatoes, Cucumber, Red Peppers, Croutons, Bacon Bits, Shredded Cheese
Choice of Dressing: Balsamic, Italian
65.00

CLASSIC CAESAR SALAD (V)
Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons
65.00



HANDHELDS

THE ULTIMATE SUITE SANDWICH PLATTER
A diverse selection of signature handhelds served with Crunchy Kettle chips
140.00 for all 3 or 60.00 each

Deli Hoagies: Salami, Black Forest Ham, and Pepperoni with Sharp Cheddar, Smoky BBQ Aioli, and Mixed Greens.

Turkey Clubs: Oven Roasted Turkey, Provolone, Crispy Bacon, and Mixed Greens with Sweet Honey

East Coast Donairs: Authentic Spiced Donair Meat with fresh Tomatoes, Red Onions, and Sweet Garlic Donair Sauce.

CHICKEN PARM GARLIC BAKES
Breaded Chicken and Shredded Cheese Stuffed Inside Garlic Baguettes with House Made Marinara
75.00

(V) Vegetarian

PIZZA

16” Pepperoni
30.00

16” Cheese
30.00

16” Meat Lovers
35.00

MONTHLY SPECIALS AVAILABLE ASK FOR MORE INFORMATION



(V) Vegetarian