



SUITES MENU

2024-2025



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!



PACKAGES

ALL-CANADIAN ARENA PACKAGE

138.00 | Serves 6

BOTTOMLESS FRESHLY POPPED POPCORN (V)

THE SNACK ATTACK (V)

Loaded Sweet and Salty Snack Bowl,
Blazin' Cajun Snack Mix, Chocolate Bites

FARMERS MARKET DIPS & VEGGIES

Farmstand Vegetables, Hummus,
Buttermilk Ranch Dressing

SPICY WINGS

Spicy Buffalo Sauce, Blue Cheese Dressing

CHOPPED MEDITERRANEAN VEGETABLE SALAD (V)

Romaine, Spinach, Seasonal Vegetables, Olives,
Feta Crumble, Oregano, Red Wine Vinaigrette

THE ITALIAN

Salami, Capicola, Ham, Tomatoes, Onions, Provolone,
Lettuce, Sliced Pepperoncini, Soft Baguette, Balsamic Aioli

HOT DOGS

Traditional Condiments,
Kettle-Style Potato Chips



PACKAGES

MVP PACKAGE

146.50 | Serves 6

BOTTOMLESS FRESHLY POPPED POPCORN (V)

POTATO CHIPS & GOURMET DIPS (V)

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dips

MARKET FRESH VEGETABLES (V)

Farmstand Vegetables, Hummus, Buttermilk Ranch

CLASSIC CAESAR SALAD (V)

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

CAPRESE PASTA SALAD (V)

Penne Pasta, Grape Tomatoes, Bocconcini, Basil, Balsamic Vinaigrette

HOT DOGS

Traditional Condiments

MINI BUFFALO CHICKEN SANDWICHES

Pulled Chicken, Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery & Blue Cheese Slaw



COOL APPS

LOCAL BUTCHER, BAKER & CHEESE MAKER (V)

Selection of Salami, Meats and Local Cheeses, Grapes, Dried Fruits, Nuts, and Crackers
42.00 Serves 6

FARMERS MARKET DIPS & VEGGIES

Farmstand Vegetables, Hummus, Buttermilk Ranch
27.00 Serves 6

MEDITERRANEAN LITE BITES

Tzatziki, Olives, Hummus, Pickled Vegetables, Pita
30.00 Serves 6

WARM APPS

LOADED NACHO (V)

Nacho Cheese, Sour Cream, Pico De Gallo, Tomatoes, Green Onions, Cilantro, Corn Tortilla Chips
55.00 Serves 6

CLASSIC CANDIAN POUTINE

Cheddar Cheese Curds, Food Truck Gravy
55.00 Serves 6

CRISPY WINGS

Choice of Hot, Honey Garlic, S&P, BBQ, Ranch Dip
55.00 Serves 6

SPINACH & ARTICHOKE DIP

House-made, Pumpernickel Bowl
60.00 Serves 6



GREENS

PMC SIGNATURE SALAD

Romaine, Cherry Tomatoes, Cucumber, Red Peppers,
Croutons, Bacon Bits, Shredded Cheese
Choice of Dressing: Balsamic, Ranch, French, Blue Cheese
55.00 Serves 6

CHOPPED MEDITERRANEAN VEGETABLE SALAD (V)

Romaine, Spinach, Seasonal Vegetables, Olives,
Feta Crumble, Oregano, Red Wine Vinaigrette
50.00 Serves 6

CLASSIC CAESAR SALAD

Crisp Romaine, Caesar Dressing, Parmesan Cheese,
Garlic Croutons
45.00 Serves 6

HANDHELDS

THE ITALIAN

Salami, Capicola, Ham, Tomatoes, Onions, Provolone,
Lettuce, Sliced Pepperoncini, Soft Baguette, Balsamic Aioli
50.00 Serves 6

MINI BUFFALO CHICKEN SANDWICHES

Pulled Chicken, Buffalo-Style Hot Sauce, Mini Rolls,
Cool Celery Blue Cheese Slaw
70.00 Serves 6

TEX MEX DUO

Chipotle Chicken and Cheese Quesadilla,
House Made Sweet Potato, Salsa
Charred Onion Taquito, Lime Crema
60.00 Serves 6

SIGNATURE PANINI

Roast Beef, Turkey, Ham
50.00 Serves 6



FAN FAVOURITES

TRADITIONAL SLIDER

Beef Burger, American Cheese, Special Sauce,
Sliced Dill Pickles, Tomatoes, Mini Bun

70.00 Serves 6

2 Burgers Per Person

HOT DOGS

Traditional Condiments, Kettle-Style Potato Chips

45.00

CHICKEN TENDER TOSS

Ultimate Plum Sauce, Buffalo Sauce,
Ultimate BBQ Sauce

60.00 Serves 6-8 (20 Pieces)

TACO BAR

Seasoned Beef, Tomatoes, Lettuce, Onion,
Shredded Cheese, Sour Cream, Salsa

60.00 Serves 6

PIZZA

14" Pepperoni

30.00

14" Cheese

30.00

14" Meat Lovers

30.00



SNACKS

SALSA & GUACAMOLE SAMPLER (V)

Guacamole, Salsa Roja, Tortilla Chips

35.00 Serves 6

THE SNACK ATTACK (V)

Loaded Sweet and Salty Snack Bowl,
Blazin' Cajun Snack Mix, Chocolate Bites

35.00 Serves 6

BOTTOMLESS FRESHLY POPPED POPCORN (V)

35.00 Serves 10

SOFT & CHEWY SALTED PRETZEL BITES (V)

Honey Mustard

30.00 Serves 6

POTATO CHIPS & GOURMET DIPS (V)

Kettle-Style Potato Chips, Firecracker Ranch,
French Onion, Dill Pickle Dip

45.00 Serves 8

SUITE SWEETS

GOURMET COOKIES & BROWNIES (V)

Gourmet Cookies, Decadent Brownies

35.00

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

(V) Vegetarian



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.

Director of Operations: andrew.iceton@compass-canada.com

Culinary: kristy.evans@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 OCCAISIONS

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.