

Weddings

TRU CONFERENCE CENTRE



Gold Package



THOMPSON
RIVERS
UNIVERSITY

Gold Package

Features

- ◆ Gold buffet dinner
- ◆ 2 bottles of wine per table OR 1 drink ticket per person
- ◆ 1 bottle of sparkling wine for the head table with flutes for toasting
- ◆ Stationary hors d'oeuvres (2 pcs. per person)
- ◆ Late night snack
- ◆ Executive loft suite accommodations for the newlyweds with chocolates in the room upon arrival*

Package Includes

- ◆ Room rental
- ◆ Room set-up & take-down (not including décor)
- ◆ Skirted head table
- ◆ Stage for head table
- ◆ Head table back drop (black)
- ◆ Guest tables (8–10 people per table)
- ◆ Standard white or black table linens & napkins
- ◆ Full dinner place settings, including glassware
- ◆ Tables stands with standard numbers
- ◆ Skirted cake table with cutting utensils
- ◆ Gift table/guest book signing table
- ◆ 1 metal easel for seating chart
- ◆ Buffet station
- ◆ Coffee/tea station
- ◆ Dance floor (N/A in Terrace Room)
- ◆ Private patio (Mountain Room)
- ◆ DJ table with linen
- ◆ Bar with bartender
- ◆ Wooden podium
- ◆ Audio visual equipment
 - ◆ House sound system
 - ◆ 2 x 10 ft. projector screens
 - ◆ 2 x LCD projectors
 - ◆ 2 wireless microphones
 - ◆ Adjustable lighting
 - ◆ iPod/MP3 connectivity
 - ◆ VGA computer connection
 - ◆ Complementary Wi-Fi access
- ◆ SOCAN & ReSound fees
- ◆ Access to reception space all day on day of wedding
- ◆ Professional banquet staff and serving team
- ◆ Professional wedding coordinator
- ◆ Executive loft suite accommodations for the newlyweds*
- ◆ Preferred room rate for family & wedding guests*
- ◆ Minimum of 1 site walk through with wedding coordinator

**Accommodations and check-in times are subject to availability.*

All wedding package prices are subject to applicable taxes and 15% gratuity.

Cost per guest - \$63

Gold Buffet Dinner

Freshly baked assorted rolls & whipped butter

Salad (Choice of Three)

Classic caesar salad

Organic green salad with fresh seasonal vegetables & assorted dressings *vegan & gluten free*

Balsamic marinated vegetable salad *vegan & gluten free*

Avocado & feta slaw with bell peppers, celery & carrots *vegetarian*

Herbed tomato, cucumber & bocconcini salad *vegetarian & gluten free*

Garlic dijon mushroom & roasted potato salad *vegetarian*

Starch (Choice of One)

Roasted herb potatoes *vegan & gluten free*

Garlic & chive whipped potatoes *vegetarian & gluten free*

Lemon & oregano steamed rice *vegan & gluten free*

Seven grain wild rice pilaf *vegetarian*

Pasta (Choice of One)

Creamy penne tetrazzini with asparagus spears, spinach & mushrooms *vegetarian*

Bowtie vegetable primavera marinara *vegetarian*

Herbed bechamel lasagna *vegetarian*

Quattro fromaggio ravioli with a red pepper cream sauce *vegetarian*

Entrée (Choice of Two)

Slow roasted carved baron of beef with rosemary red wine demi-glace *gluten & dairy free*

Grilled chicken breast with your choice of mild chipotle cilantro jus, coconut cream pesto sauce, or hearty tarragon tomato sauce *gluten free*

Lemon & herbed baked wild BC salmon with your choice of creamy mushroom dill sauce or fire grilled tomato & onion marinara *gluten free*

Roasted dijon ham with a sweet apple jus & mustard *gluten & dairy free*

Chef's steamed vegetable medley

Dessert

Chef's dessert station

Seattle's Best Organic Fair Trade Coffee & Tazo® Tea station

Optional Add-ons

- ◆ Ceremony rehearsal and/or dinner
- ◆ "Picnic basket" snacks for the wedding party before the ceremony or during photos
- ◆ Sparkling wine station for guests upon arrival to reception
- ◆ Late night snack for the newlyweds in their loft suite
- ◆ Breakfast/brunch the next day
- ◆ Directional invitation inserts
- ◆ Custom menu cards

Ask your wedding coordinator for details & pricing for the optional add-ons.



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Conference Centre

Contact The TRU Conference Centre

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