Oddings TRU Conference Centre





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
- Private patio (Mountain Room)
- DJ table with linen
- Bar with bartender
- 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 - \$65

Gold Buffet Dinner

Freshly baked assorted rolls & whipped butter

Salad (Choice of Three)

Classic caesar salad

Organic green chop salad with seasonal vegetables & assorted dressings vegan & gluten free
Herbed tomato, cucumber & bocconcini salad vegetarian & gluten free
Roasted beet salad with mandarin oranges & almonds vegan & gluten free
Bacon, tomato & avocado rotini pasta salad
Balsamic marinated vegetable salad vegan & gluten free
Creamy dill roasted potato salad vegetarian

Starch (Choice of One)

Roasted herb potatoes vegan & gluten free
Garlic & tarragon whipped potatoes vegetarian & gluten free
Herbed rice pilaf vegan & gluten free
Seasoned wild rice vegetarian

Pasta (Choice of One)

Creamy butternut squash penne with baby kale & sun dried tomatos vegetarian
Roasted mushroom & spinach rotini marinara vegetarian
Herbed bechamel lasagna vegetarian
Quattro fromaggio ravioli with a red pepper vodka rose sauce vegetarian

Entrée (Choice of Two)

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

Lemon & herb baked wild BC salmon with your choice of creamy mushroom dill sauce or

citrus & oregano tomato jus gluten free

Chicken breast with your choice of whole grain mustard & wild mushroom jus or white wine herbed shallot & chopped spinach cream sauce or grilled vegetable tomato marinara gluten free Roasted dijon ham with sweet apple jus & mustard gluten & dairy free

Chef's steamed vegetable medley

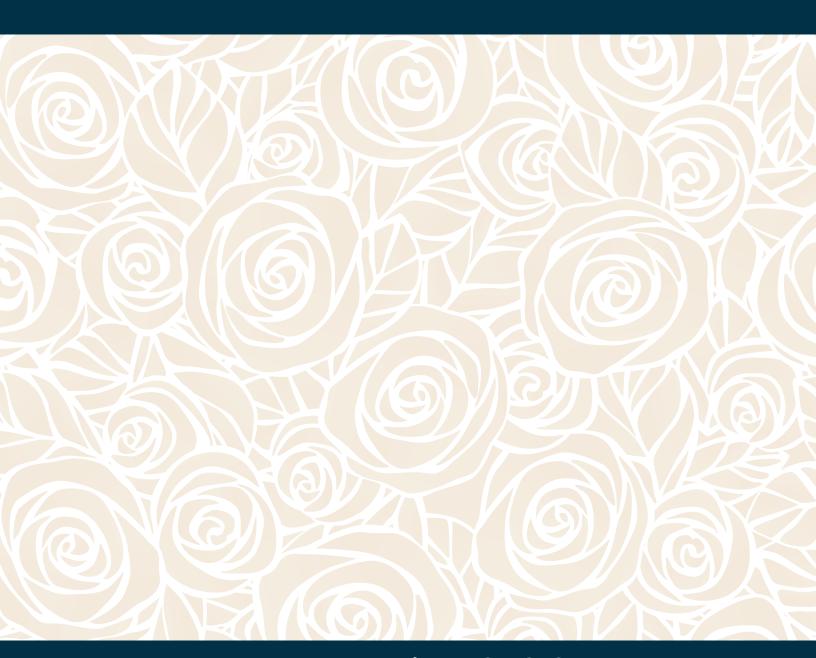
Seattle's Best Coffee & Tazo® Tea station

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.





805 TRU Way, Kamloops BC V2C oC8 250-371-5660 • bhwalstad@tru.ca

tru.ca/weddings



