

# BEVERAGES

2019/2020 TRU CONFERENCE CENTRE CATERING MENU



**THOMPSON  
RIVERS  
UNIVERSITY**

# BEVERAGES HOT & COLD

*Priced per guest unless otherwise stated.*

## HOWL COFFEE \$2.50

TRU's very own custom coffee. Brewing only 100% fair trade organic certified coffee, sourced ethically in partnership with Fair Trade Canada. *(Served in 10 cup urns)*

## TEA \$2.25

*(Served in 10 cup urns)*

## HOT CHOCOLATE \$2.25

*(Served in 10 cup urns)*

## HOT APPLE CIDER \$2.25

*(Served in 10 cup urns)*

## CHOCOLATE MILK \$4.50

*(473ml - one dozen minimum order)*

## 2% MILK \$4.50

*(473ml - one dozen minimum order)*

## ALMOND MILK \$3.50

*(V, GF) (250ml)*

## FAIRLIFE ULTRAFILTERED CHOCOLATE MILK \$3.75

*(240ml)*

## SAN PELLEGRINO \$3.50

## SUNRYPE JUICE BOXES \$1.70

## CLASSIC FRUIT SMOOTHIE \$5 (GF)

A 12oz blend of greek yogurt, banana, berries and orange juice.  
*(10 person minimum. Served in the CAC building only, restrictions apply)*

## VEGAN FRUIT SMOOTHIE \$5 (V, GF)

A 12oz blend of almond milk, banana, berries and orange juice.  
*(10 person minimum. Served in the CAC building only, restrictions apply)*

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Dietary Guide: Vegan (V), Vegetarian (VG), Dairy Free (DF), Gluten Free (GF), Nut Free (NF)

TRU CATERING | [tru.ca/conferencecentre](http://tru.ca/conferencecentre) | [conferencecentre@tru.ca](mailto:conferencecentre@tru.ca) | 1-250-371-5723

# BEVERAGES HOT & COLD

*Priced per person unless otherwise stated.*

**DASANI® BOTTLE WATER \$3.25**

**SMART WATER \$5**

**CANNED POP \$2.75**

Coke, Diet Coke, Sprite and Gingerale.

**CANNED JUICE \$2.75**

Ice tea, apple and orange.

**CRYSTAL JUICE**

Choice of iced tea, lemonade, fruit punch and peach punch.

- 60oz pitcher \$12.50
- 30 cup igloo \$45
- 50 cup igloo \$65

**REAL FRUIT PUNCH**

Made with real fruit juices.

- 30 cup igloo - \$64
- 50 cup igloo - \$93

**FRUIT JUICE**

Choice of apple, orange and cranberry.

- 60oz pitcher - \$18
- 30 cup igloo - \$64
- 50 cup igloo - \$93

**FRESH SQUEEZE LEMONADE**

- 60oz pitcher - \$18
- 30 cup igloo - \$64

**INFUSED WATER \$1.25**

Choice of lemon, lime, orange, melon, cucumber and mint.

**SPARKLING APPLE JUICE \$16** (750ml bottle)

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# ALCOHOL BAR SERVICE

## WHITE WINE BY THE GLASS \$6

Jackson Triggs Chardonnay

## RED WINE BY THE GLASS \$6

Jackson Triggs Cabernet Sauvignon

## DOMESTIC BEER \$6

## PREMIUM DOMESTIC BEER \$6.25

## IMPORT BEER \$6.50

## IRON ROAD SEASONAL BEER \$6.25

## RED COLLAR SEASONAL BEER \$9 (473ml)

## COOLERS \$6.50

## REGULAR HIGHBALLS \$6

Vodka, gin, rye, white rum and dark rum

## PREMIUM HIGHBALLS \$6.25

Whiskey, spiced rum

## LIQUEURS \$6.50

Baileys and Jägermeister

*Cash bar prices listed include applicable taxes. For all cash and host bars, a guaranteed minimum revenue of \$550 must be generated. If the minimum is not reached, a bartender fee of \$150 will be charged or the difference between the minimum and actual sales, whichever is less. Table wine served at dinner is not calculated in the bar revenue. Under the terms of the BC Liquor License Act, the TRU Conference Centre is prohibited from allowing any individual or group to provide their own alcohol at catered events.*

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# ALCOHOL WINE

## WHITE WINE

- Jackson Triggs Reserve Select Sauvignon Blanc.....\$26
- Inniskillin Estate Series Select Pinot Grigio.....\$30
- Monte Creek Hands Up White .....\$33
- Harper’s Trail Silver Main Riesling.....\$35.50

## ROSÉ

- Jackson Triggs Reserve Select Rosé .....\$27
- Diabolica Rosé.....\$32

## RED WINE

- Jackson Triggs Reserve Select Merlot.....\$26
- Inniskillin Estate Series Select Cabernet Sauvignon.....\$30
- Monte Creek Hands Up Red .....\$33
- Harper’s Trail Pinot Noir .....\$35.50

## SPARKLING WINE

- Yellow Tail Pink Bubbly .....\$28

*Wine pricing is subject to applicable taxes and a 15% gratuity. Not all wine selections are available for purchase on the bar. Clients are able to choose wines that are not listed in our wine selections for consumption at their event. Some restrictions may apply.*

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# VENUE POLICIES

## GUARANTEED NUMBERS

A guaranteed number of guests is required seven (7) business days prior to the event. All service charges will be based on actual number of guests served, if more than the guaranteed guests are served. Pricing is subject to change, but will be guaranteed sixty (60) days prior to the function. Substitutions may apply within the sixty (60) day period depending on market availability and unforeseen circumstances. For further explanation please speak with your event coordinator.

## INVOICING, DEPOSITS & PRICING

A non-refundable deposit is required within thirty (30) days of booking. Deposit amounts will be determined based on number of rooms/days required. 75% of the remaining balance is required seven (7) days before the event. For TRU departments an account code is required prior to all catering and events. Final invoice will be emailed between five (5) and ten (10) business days after the end of the event.

## CANCELLATION POLICY

For the full cancellation policy please visit our website at [tru.ca/cac](http://tru.ca/cac). The following charges will apply: 25% of total estimated catering cost at sixty (60) to fifteen (15) days, 50% of total estimated catering cost at fourteen (14) to eight (8) days and 90% of total estimated catering costs at seven (7) days or less of the event date.

## FOOD & BEVERAGE POLICY

The TRU Conference Centre will be the sole supplier of all food and beverage items in the Campus Activity Centre, Panaroma Room and The BC Centre. The only exception will be wedding and special event cakes when full catering has been provided. Based on Interior Health food service standards, high risk food (hot or cold) that have been at room temperature for more than two (2) hours must be disposed of by catering service staff. These food items cannot be removed from the area by the client or guest. Food and beverage selection is required fourteen (14) days prior to the event. All food and beverage charges are subject to applicable tax and 15% gratuity. Children three (3) and under are free.

## LIQUOR SERVICE

For all cash and host bars, a guaranteed minimum revenue of \$550 must be generated. If the minimum is not reached, a bartender fee of \$150 will be charged or the difference between the minimum and actual sales; whichever is less. Table wine served at dinner is not calculated in bar revenue. Under the terms of the BC Liquor Act, the management of TRU Catering is prohibited from allowing any individual or group to provide their own alcohol at catered events.

## OTHER RENTALS

For all orders from the regular menu, china service will be included when the event is held in the Campus Activity Centre. All areas outside of the Campus Activity Centre and all off-site catering will include a disposable service. China service can be provide for a fee.

## FACILITY POLICIES

If excessive clean-up is required due to items such as confetti, popcorn, décor, etc., a minimum \$100 additional cleaning fee will apply. To ensure all requirements are agreed upon, a confirmed contract is required to be signed by the client. All events must be completed by 1:30 a.m. and vacated by 2 a.m. A minimum of \$50 per hour for each hour a function is late will be levied plus an additional \$20 per staff member. An additional fee per staff member will be charged for events hosted on Statutory Holidays. Fees depend on the staff required for the event. In the case of unforeseen circumstances we reserve the right to substitute a comparable function room. We reserve the right to inspect and regulate all private parties, meetings and receptions.

Liability or damage to the premises will be charged accordingly and is the responsibility of the person(s) booking the event. Space for the event is booked only for the times indicated in the contract. Setup and dismantle times, if required, are not included in the booking time and should be specified to your event coordinator. If displays, exhibits or products are used, arrangements for their arrival, unloading and departure must be made through the TRU Conference Office. Such displays, exhibits, or products are the responsibility of the exhibitor and we accept no liability whatsoever for any loss or damage.

The TRU Conference Centre is not responsible for damages to or loss of any articles left prior to, during or following any function by the client or their guests. We reserve the right to require security should situations warrant for either or both parties contracting said functions.



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Conferences, Weddings  
and Events

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