

BREAKFAST

2019/2020 TRU CONFERENCE CENTRE CATERING MENU



**THOMPSON
RIVERS
UNIVERSITY**

BREAKFAST BAKERY

Priced 10 per basket.

PASTRIES \$31

Assortment of muffins, mini danishes, apple turnovers and mini raspberry cream cheese strudels. Served with butter and preserves.

MUFFINS \$31

Assortment of chocolate chip, carrot, bran, blueberry, lemon and banana muffins. Served with butter and preserves.

GLUTEN FREE BLUEBERRY MUFFINS \$39

Served with butter and preserves. (DF, GF)

MINI MUFFINS \$24

Assortment of blueberry, banana and chocolate chip. Served with butter and preserves.

BAGELS \$36

Assortment of original, onion, blueberry, sesame and cinnamon raisin. Served with butter, preserves and cream cheese.

MINI DANISHES \$21

Assortment of cinnamon, vanilla, raspberry, maple and apple.

BLUEBERRY TEA SCONES \$31

Served with butter and preserves.

RASPBERRY CREAM CHEESE STRUDELS \$21

APPLE TURNOVERS \$30

DELECTABLE LOAVES \$35

Your choice of banana bread, chocolate chunk, cranberry lemon, oatmeal apple, carrot, fruit & fiber or summer berry. Served with honey butter.

VEGAN BANANA BREAD \$40 (V, DF)

CROISSANTS \$38

Served with butter and preserves.

MINI BLUEBERRY QUINOA CORNBREAD MUFFINS \$18 (V, GF, NF)

MINI BACON, CHEDDAR & CHIVE CORNBREAD MUFFINS \$20 (GF, NF)

PEANUT BUTTER ENERGY BITES \$13

Oats, peanut butter, coconut, maple syrup, cocoa powder and vanilla. (V, GF)

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

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BREAKFAST COLD

Priced per guest with a 10 person minimum.

CEREAL & MILK \$4

Assortment of Cheerios™, Rice Krispies™, Corn Flakes® and Raisin Bran®.

YOGURT PARFAIT BAR \$6.50

Strawberry and greek yogurts served with granola, mixed berries, raisins, dried cranberries, almonds and walnuts.

FRUIT SALAD \$6

Assorted fruit in a light fruit juice.

YOGURT CUPS \$2.25

Assorted flavours.

WHOLE FRUIT \$1.75

Assortment of apples, oranges and bananas.

CLASSIC FRUIT SMOOTHIE \$5

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

VEGAN FRUIT SMOOTHIE \$5

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

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BREAKFAST HOT

Priced per guest with a 10 person minimum unless otherwise stated.

CREPE BAR \$8

Warm crepes with strawberry jam, Nutella, maple syrup, poached apricots & peaches, berries, toasted pecans, chocolate sauce, vanilla and cocoa flavoured whipped creams. (15 guest minimum)

CINNAMON FRENCH TOAST \$6.50

Served with butter and syrup.

BUTTERMILK PANCAKES \$4

Served with butter and syrup.

BC SCRAMBLED EGGS \$3.50

BC EGG & CHEDDAR OMELET \$4.50

HAM FRITTATA CUPS \$4.50

Ham and BC eggs with onion, spinach, tomato and cheddar. (GF)

MEDITERRANEAN FRITTATA CUPS \$4

BC eggs, onion, spinach, tomato, feta and dill. (VG, GF)

BEEF SAUSAGE ROLLS \$5

Served with basil tomato dipping sauce.

MEXICAN SCRAMBLE \$6.50

BC scrambled eggs, onion, tomato, bell pepper and cheddar. Served with a side of pico de gallo and lime cilantro sour cream.

BREAKFAST TACO BAR \$7

Build your own breakfast taco with soft flour & hard corn tortillas, BC scrambled eggs, bacon crumble, triple cheese blend, guacamole, pico de gallo and lime cilantro sour cream.

TRADITIONAL EGGS BENNY \$11

Poached BC egg, ham and hollandaise served on an english muffin.

(Served in the CAC building only, restrictions apply)

SMOKED SALMON BENNY \$13

Poached BC egg, smoked salmon, tomato, capers and dill hollandaise served on an english muffin.

(Served in the CAC building only, restrictions apply)

BREAKFAST POUTINE BAR \$9.50

Build your own breakfast poutine with BC scrambled eggs, tater tots, shredded mozza, tomato, green onion, diced ham, bacon crumble and tarragon béarnaise sauce.

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BREAKFAST SIDES

Priced per guest with a 10 person minimum. Restrictions may apply.

SMOKED BACON \$3.50

Three pieces per person.

PORK BREAKFAST SAUSAGE \$4.50

Three sausages per person.

TURKEY SAUSAGE \$4

Three sausages per person. *(14 day lead time on order)*

PORK SAUSAGE PATTIES \$3.50

Two patties per person.

PORK FARMER SAUSAGE \$5.75

Two sausages per person.

GLAZED TOUPIE HAM \$3.50

Two slices per person.

TURKEY BACON \$5.50

Three pieces per person. *(14 day lead time on order)*

TOAST STATION \$3

Assortment of breads with butter, fruit preserves, honey and peanut butter. Two pieces per person.

TATER TOTS \$3

MINI FRIED POTATO PANCAKES \$3.50

COUNTRY ROASTED POTATOES \$3.50

OLD FASHIONED HASH-BROWNS \$3

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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. 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.



**THOMPSON
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Conferences, Weddings
and Events

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