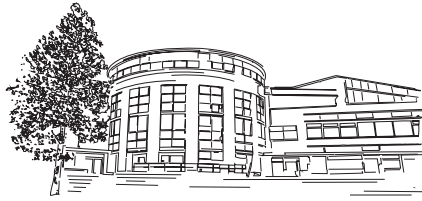




eat

TASTE | QUALITY | SERVICE





**THOMPSON
RIVERS
UNIVERSITY**

Conferences, Weddings
and Events

EAT AT TRU

Whatever your needs, we've got you covered!

Our expert coordinators and talented catering team offer a diverse skill set and experiences to best assist you in designing the perfect culinary experience for your theme and budget. We strive to offer an excellent variety of healthy, fresh, seasonal and locally sourced creative food options.

Ask us about our substitute menu options for dietary concerns; we are happy to accommodate religious, social, and allergy restrictions. You are welcome to challenge us with your unique ideas or let us explore our creative boundaries to develop options that fit perfectly with your event. Our team is happy to assist and make recommendations, the options are endless.

TRU Conference Centre will help you make your event truly unique.

Bon Appétit!

Physical Address: 1055 University Drive, Kamloops, BC V2C 0C8

Mailing Address: 805 TRU Way, Kamloops, BC V2C 0C8

Phone: 250-371-5723

Email: conferencecentre@tru.ca

tru.ca/conferencecentre





TABLE OF CONTENTS

ALL DAY MEETING PACKAGES.....	4	CHEF ACTION STATION.....	23
BREAKFAST.....	6	PLATTERS.....	24
TAKE A BREAK.....	9	SWEET TREATS.....	26
LUNCH.....	10	LATE NIGHT SNACKS.....	27
DINNER.....	14	BEVERAGES.....	28
HORS D'OEUVRES.....	20	VENUE POLICIES.....	30

DIETARY GUIDE



(V) Vegan
(VG) Vegetarian
(GF) Gluten Free
(DF) Dairy Free

ALL DAY MEETING PACKAGES

MEETING PACKAGE #1

\$65/person

Minimum order of 10 guests.

CONTINENTAL BREAKFAST

- Fresh fruit salad (V, GF)
- Assorted muffins and danishes (VG)
- Assorted yogurt cups (VG)
- Coffee, tea and fruit juice

MORNING PICK ME UP

- Banana loaf (VG)
- Peanut butter energy bites (GF, V)
- Coffee and tea

SANDWICH & WRAP LUNCH

- Choice of three sandwich flavours
- Chef's daily soup OR organic green chop salad with dressings (V, GF)
- Salted kettle chips with ranch dip (VG)
- Assorted pickles (V, GF)
- Dessert squares (VG)
- Coffee and tea OR soft drinks

AFTERNOON ENERGIZER

- Fresh fruit tray (V, GF)
- Soft blueberry and apple cookies (VG)
- Mini cheesecake bites (VG)
- Coffee and tea OR soft drinks

MEETING PACKAGE #2

\$69/person

Minimum order of 20 guests.

EARLY RISER BREAKFAST

- Fresh fruit salad (V, GF)
- Assorted muffins and danishes (VG)
- BC scrambled eggs (VG, GF)
- Seasoned hashbrowns (VG)
- Smoked bacon (3) or pork sausage (2)
- Coffee, tea and fruit juice

MID-MORNING BREAK

- Lemon loaf with preserves and honey butter (VG)
- Apple turnovers (VG)
- Coffee and tea

SANDWICH & WRAP LUNCH

- Choice of three sandwich flavours
- Chef's daily soup OR organic green chop salad with dressings (V, GF)
- Salted kettle chips with ranch dip (VG)
- Assorted pickles (V, GF)
- Dessert squares (VG)
- Coffee and tea OR soft drinks

FIESTA BREAK

- Corn tortilla chips and garlic crostini (VG)
- Pico de gallo and guacamole (VG)
- Market vegetable platter (VG)
- Roasted red pepper hummus and dill ranch (VG)
- Coffee and tea OR soft drinks

ALL DAY MEETING PACKAGES

MEETING PACKAGE #3

\$72/person

Minimum order of 20 guests.

REFRESHING BREAKFAST

- Whole fruit (V, GF)
- Apple turnovers (VG)
- Build your own yogurt parfait (VG)
 - Yogurt, berries, granola, almonds, pecans, cranberries and raisins
- Coffee, tea and fruit juice

MORNING PICK ME UP

- Lemon loaf with preserves and honey butter (VG)
- Fresh fruit platter (VG)
- Coffee and tea

ROAST CHICKEN LUNCH

- Fresh rolls and butter (VG)
- Organic green chop salad with dressings (V, GF)
- Balsamic marinated vegetable salad (V, GF)
- Herb roasted potatoes (V, GF)
- Grilled oregano chicken breast served with your choice of sauce:
 - Sundried tomato pesto cream sauce with roasted squash and wilted baby kale (GF)
 - Roasted apple and apricot au jus (DF, GF)
 - Mediterranean roasted vegetable tomato pomodoro (DF, GF)
 - Sauteed mushroom, spinach and spring onion cream sauce (GF)
- Chocolate truffle bar (VG)
- Coffee and tea OR soft drinks

AFTERNOON REJUVENATOR

- Assorted cheese and crackers (VG)
- Brownies and strawberry kebobs (VG, GF)
- Oatmeal cookies (VG)
- Coffee and tea OR soft drinks



MORNING MEDLEYS

Minimum order of 10 guests per selection unless otherwise stated.

CONTINENTAL BREAKFAST \$18.75

- Fresh fruit salad (V, GF)
- Assorted muffins and danishes (VG)
- Assorted yogurt cups (VG)
- Coffee, tea and fruit juice

EXECUTIVE CONTINENTAL \$23

Minimum order of 20 guests.

- Fresh fruit platter (V, GF)
- Assorted muffins and danishes (VG)
- Build your own yogurt parfait: (VG)
 - Yogurt, berries, granola, almonds, pecans, cranberries and raisins
- Assorted energy bites (V, GF)
- Coffee, tea and fruit juice

HOT OATMEAL & YOGURT PARFAIT \$25

- Hot oatmeal (V)
- Build your own yogurt parfait: (VG)
 - Yogurt, berries, granola, almonds, pecans, cranberries and raisins
- Fresh fruit and cheese platter (VG)
- Assorted mini danishes (VG)
- Coffee, tea and fruit juice

EARLY RISER \$25

- Fresh fruit salad (V, GF)
- Assorted muffins and danishes (VG)
- Scrambled eggs (VG, GF)
- Seasoned hash browns (VG)
- Smoked bacon (3) OR pork sausage (2)
- Coffee, tea and fruit juice

BREAKFAST SANDWICH OR WRAP \$17.75

- Fresh fruit salad (V, GF)
- Choice of one:
 - Sausage, egg and cheddar english muffin
 - Bacon, egg and cheddar english muffin
 - Sausage, egg, cheddar and salsa wrap
- Coffee, tea and fruit juice

SMOKED SALMON BAGEL \$20

- Fresh fruit salad (V, GF)
- Fresh bagels, dill cream cheese, smoked salmon, tomato, onions and capers
- Coffee, tea and fruit juice

BREAKFAST TACOS \$25

Minimum order of 20 guests.

- Soft flour and hard corn tortillas (VG)
- Scrambled eggs (VG, GF)
- Nacho cheese blend (VG, GF)
- Bacon crumble
- Guacamole (V, GF)
- Pico de gallo (V, GF)
- Lime cilantro sour cream (VG, GF)
- Tater tots (VG)
- Fresh fruit salad (V, GF)
- Coffee, tea and fruit juice



MORNING MEDLEYS

Minimum order of 10 guests per selection unless otherwise stated.

FRITTATA CUP \$27

Minimum order of 20 guests.

- Fresh fruit platter (V, GF)
- Assorted muffins and danishes (VG)
- Egg frittata cups choice of one:
 - Bacon and cheddar (GF)
 - Ham and cheddar (GF)
 - Spinach, feta and dill (VG, GF)
- Seasoned hash browns (VG)
- Smoked bacon (3) OR pork sausage (2)
- Coffee, tea and fruit juice

HEARTY BREAKFAST \$29

Minimum order of 20 guests.

- Fresh fruit platter (V, GF)
- Assorted muffins and danishes (VG)
- Scrambled eggs (VG, GF)
- Seasoned hash browns (VG)
- Smoked bacon (2)
- Pork sausage (2)
- Cinnamon french toast (2) OR pancakes (2) (VG)
- Coffee, tea and fruit juice

BOXED BREAKFAST \$19

- Assorted muffins (VG)
- Whole fruit (V, GF)
- Assorted yogurt cups (VG, GF)
- Cheddar cheese (VG, GF)
- Juice Box
- Choice of one pastry:
 - Bagel and cream cheese (VG)
 - Croissant served with whipped butter (VG)



FRESHLY BAKED

Priced 10 per tray.

DELECTABLE LOAVES \$49.50

Your choice of banana bread, chocolate chunk, morning glory or fruit and fiber. Served with honey butter. (VG)

DELECTABLE LOAVES - HALF SIZE \$29.75

PASTRY ASSORTMENT \$44.25

Assortment of muffins, danishes and turnovers. Served with butter and preserves. (VG)

MUFFIN ONLY ASSORTMENT \$45.25

Assortment of chocolate chip, carrot, bran, blueberry, cranberry lemon and banana. Served with butter and preserves. (VG)

GLUTEN FREE MUFFINS \$49.75

Served with butter and preserves. (DF, GF)

CROISSANTS \$47.75

Your choice of plain or chocolate drizzled. (VG)

MINI DANISHES \$32.75

Assortment of cinnamon, vanilla, raspberry, maple and apple. (VG)

COCONUT ENERGY BITES \$22

Dried cranberries, raisins, oats, chopped nuts and coconut (GF, V).

PEANUT BUTTER ENERGY BITES \$22

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

OATMEAL APPLE MINI LOAF \$40

Served with fresh melon, butter and preserves. (VG)

MINI CRANBERRY LEMON BUNDT LOAF \$40

Served with fresh melon, butter and preserves. (VG)

FRESH FRUIT & PASTRY PLATTER \$55

Assorted muffins and mini danishes with fresh melon and berries. Served with butter and preserves. (VG)

WARM CINNAMON BUNS (VG) \$36.25

APPLE TURNOVERS (VG) \$43.75



ENHANCEMENTS

Minimum order of 10 guests per selection.

CEREAL & MILK \$6

Assortment of dry cereal and 2% milk. (VG)

YOGURT PARFAIT BAR \$10

Fruit and greek yogurt served with granola, mixed berries, raisins, dried cranberries, almonds and pecans. (VG)

FRUIT SALAD \$8

Pineapple, honey dew, cantaloupe, orange segments and grapes in a light simple syrup. (V, GF)

YOGURT CUPS \$3

Assorted strawberry, vanilla, peach and blueberry. (VG)

WHOLE FRUIT \$2.25

Assortment of apples, oranges and bananas. (V, GF)

TOFU SCRAMBLE \$6.50

Crumbled tofu with sautéed onion, bell peppers, spices and finished with spring onion (NF, GF, V).

TOAST STATION \$5

Assorted breads served with butter, peanut butter and preserves. (VG)

FRUIT SMOOTHIE \$8.75

Classic (VG, GF) - greek yogurt, banana, berries and orange juice. Vegan (V, GF) - almond milk, banana, berries and orange juice.

GLAZED TOUPIE HAM (2) \$6.50

SMOKED BACON (3) \$6.50

PORK SAUSAGE (2) \$6.50

TURKEY SAUSAGE (3) \$6.50

TAKE A BREAK

Minimum order of 10 guests per selection.

ENERGIZER \$14 (VG, GF)

- Salted kettle chips with ranch dip
- Energy bites
- Fresh fruit tray
- Coffee, tea OR soft drinks

REJUVENATOR \$14 (VG)

- Assorted cheese & crackers
- Brownies & strawberry kebobs
- Oatmeal cookies
- Coffee, tea OR soft drinks

MID-MORNING BREAK \$14 (VG)

- Lemon loaf with preserves and honey butter
- Assorted mini danishes
- Fresh fruit tray
- Coffee, tea OR soft drinks

A LITTLE PICK ME UP \$13 (VG)

- Yogurt and granola
- Banana loaf with preserves and honey butter
- Peanut butter energy bites (GF)
- Coffee, tea OR soft drinks

FIESTA BREAK \$14 (VG)

- Corn tortilla chips and garlic crostini
- Pico de gallo and guacamole
- Vegetable platter
- Roasted red pepper hummus and dill ranch dip
- Coffee, tea OR soft drinks

INDIGENOUS BREAK \$14 (VG)

- Bannock with preserves and honey butter
- Assorted cheese and crackers
- Mini soft blueberry and mini soft apple cookies
- Coffee, tea OR soft drinks

LUNCH BUFFETS

Minimum order of 10 guests.

PREMIUM WRAP & SANDWICH \$26

- Choice of 3 wrap and/or sandwich selections
- Chef's daily soup OR organic green chop salad with dressings (V, GF)
- Salted kettle chips and ranch dip (VG)
- Assorted pickles (V, GF)
- Dessert squares (VG)
- Coffee, tea OR soft drinks

SIMPLE WRAP & SANDWICH \$20

- Choice of 3 wrap and/or sandwich selections
- Salted kettle chips and ranch dip (VG)
- Assorted cookies (VG)
- Coffee, tea OR soft drinks

WRAP & SANDWICH ONLY \$11

- Choice of 3 wrap and/or sandwich selections

BOXED LUNCH \$21

- Choice of 3 sandwich selections
- Choice of 4 items:
 - Whole fruit (V, GF)
 - Veggies and dip (VG)
 - Lays potato chips
 - Salad with dressing (V, GF)
 - Cookie (VG)
 - Yogurt cup (VG)
 - Brownie (VG)
 - Juice box

WRAP SELECTIONS

- Grilled chicken caesar wrap
- Grilled chicken wrap with cranberry quinoa salad, baby kale and asiago cheese
- Taco chicken wrap with romaine, salsa, sour cream, onion, tomato, black bean, nacho cheese and jalapeno
- BBQ ranch chicken, bacon, tomato, onion, romaine and a triple cheese blend
- Teriyaki steak with a sesame slaw and scallions
- Ground bison wrap with apple cranberry coleslaw and spring onion

WRAP SELECTIONS - DIETARY FRIENDLY

- Greek wrap with hummus, tomato, cucumber, pepper, kalamata olive, spinach and vegan cheese (V)
- Falafel with roasted red pepper, tomato, cucumber, baby kale, hummus and vegan cheese (V)
- Roasted squash, spinach, corn and quinoa salad wrap (V)
- Balsamic roasted zucchini, red bell peppers, spinach, hummus, tomato, kalamata olives and vegan cheese (V)

LUNCH BUFFETS

SANDWICH SELECTIONS

- Chopped chicken salad with diced apple, grapes, mayo, onion, celery and lettuce
- Sage roasted turkey and avocado with garlic aioli, romaine, tomato, bacon and cheddar
- Sage roasted turkey with blueberry aioli, caramelized onion, tomato, cheddar and greens
- Roast turkey with pesto aioli, organic greens, tomato, cucumber and swiss cheese
- Honey ham, poached apple and brie with pineapple curry aioli and baby spinach
- Dijon ham and swiss cheese with whole grain mustard, caramelized onions, tomato and lettuce
- Rosemary roast beef with whole grain mustard, sauteed mushroom, tomato, greens and jack cheese
- Roast beef with BBQ aioli, romaine, tomato, caramelized onions and cheddar cheese
- Classic roast beef and dill pickle with whole grain mustard, organic greens, onion and cheddar cheese
- Genoa salami with chipotle aioli, organic greens, monteray jack cheese, tomato and cucumber

SANDWICH SELECTIONS - DIETARY FRIENDLY

- Egg salad with dill, Tabasco, red and green onions (VG)
- Cucumber, avocado, dill cream cheese, organic greens, roasted red pepper and havarti (VG)
- Sage roasted turkey, tomato, cucumber, organic greens, whole grain mustard and cheddar cheese served on gluten free bread (GF)
- Avocado, cream cheese, roasted bell pepper, tomato and baby kale served on gluten free bread (VG, GF)
- Roast beef with dijon mustard, caramelized onion, tomato, greens and cheddar (GF)

BUILD YOUR OWN

SANDWICH BAR \$26

Minimum order of 20 guests.

- Sage roasted turkey (GF)
- Roast beef (GF)
- Honey ham
- Cheddar, swiss and havarti cheese (VG)
- Tomato, cucumber and red onion (V, GF)
- Lettuce (V, GF)
- Mayo, mustard and hummus
- Chef's daily soup OR organic green salad with dressings (V, GF)
- Salted kettle chips and ranch dip (VG)
- Assorted pickles (V, GF)
- Assorted cookies (VG)
- Coffee, tea OR soft drinks

SUPER GRAIN SALAD BAR \$21

Minimum order of 20 guests.

- Hot cajun blackened chicken (DF, GF)
- Hot chickpea falafel (V, GF)
- Quinoa (V, GF)
- Seven grain rice (V, GF)
- Baby kale and organic greens (V, GF)
- Dried cranberries (V, GF)
- Poached peaches (V, GF)
- Grape tomatoes (V, GF)
- Red onion (V, GF)
- Cucumber (V, GF)
- Shredded carrots (V, GF)
- Paprika roasted chickpeas (V)
- Roasted pecans (V)
- Vegan mozzarella cheese (V, GF)
- Triple cheese blend (VG, GF)
- Balsamic vinaigrette (V, GF)
- Greek herb vinaigrette (V, GF)
- Italian vinaigrette (V, GF)

HOT LUNCH BUFFETS

Minimum order of 20 guests per selection. All hot lunch buffets are served with coffee, tea OR soft drinks

MEXICAN INSPIRED \$27

- Choice of chicken OR ground beef (DF, GF)
- Soft flour and hard corn tortillas (VG)
- Pico de gallo, guacamole and lettuce (V, GF)
- Baja sauce and nacho cheese (VG, GF)
- Spicy potato wedges (VG)
- Cilantro lime coleslaw (VG)
- Assorted brownies (VG)
- *Sub carne asada steak - add \$3.50*

MEDITERRANEAN INSPIRED \$29.50

- Grilled pita bread (VG)
- Tzatziki and hummus (VG)
- Mediterranean marinated chicken breast (DF, GF)
- Greek salad with feta (VG, GF)
- Greek wild rice blend (VG, GF)
- Lemon shortbread bars (VG)

STIR FRY \$29.50

- Grilled flatbread (V)
- Organic green salad with assorted dressings (V, GF)
- Sweet chili chicken and vegetable stir fry (DF, GF)
- Steamed rice pilaf (V, GF)
- Carrot cake (VG)
- *Sub teriyaki steak - add \$3.50*

ORIENTAL INSPIRED \$29

- Chow mein noodles (VG)
- Organic green salad with assorted dressings (V, GF)
- Sweet and sour pork OR Szechuan chicken
- Fruit tart trio (VG)

INDIAN INSPIRED \$29.50

- Grilled naan bread (VG)
- Tomato cucumber salad (V, GF)
- Lemon ginger basmati rice (V, GF)
- Choice of one:
 - Chickpea curry (V, GF)
 - Butter chicken (GF)
- Maple chocolate cake (VG)

ROAST CHICKEN LUNCH \$29.50

- Dinner rolls and butter (VG)
- Organic green salad with assorted dressings (V, GF)
- Balsamic marinated vegetable salad (V, GF)
- Herb roasted potato (V, GF)
- Grilled oregano chicken breast served with your choice of sauce:
 - Sundried tomato pesto cream sauce with roasted squash and wilted baby kale (GF)
 - Roasted apple and apricot au jus (DF, GF)
 - Mediterranean roasted vegetable tomato pomodoro (DF, GF)
 - Sauteed mushroom, spinach and spring onion cream sauce (GF)
- Chocolate truffle bar (VG)

ITALIAN PASTA \$28.50

- Garlic toast (VG)
- Balsamic marinated vegetable salad (V, GF)
- Caesar salad
- Choice of one:
 - Penne in a chicken pomodoro (DF)
 - Penne chicken alfredo
 - Bechamel vegetable lasagna (VG)
- Classic tiramisu (VG)

HOT LUNCH BUFFETS

Minimum order of 20 guests per selection. All hot lunch buffets are served with coffee, tea OR soft drinks

CHILI BUFFET \$26

- Dinner rolls and butter (VG)
- Organic green salad with assorted dressings (V, GF)
- Choice of beef (GF, DF) OR vegan chili (V, GF)
- Corn tortilla chips and salsa (VG, GF)
- Caramel vanilla cake (VG)

BISON CHILI \$29

- Fried bannock (VG)
- Bison chili (DF, GF)
- Organic greens, arugula, berries, pecans and spring onion salad with assorted dressings (V, GF)
- Fruit tart trio (VG)

INDIGENOUS INSPIRED \$29

- Fried bannock (VG)
- Organic green salad with assorted dressings (V, GF)
- Beef chili (GF, DF)
- Salsa, sour cream, lettuce and nacho cheese (VG)
- Triple berry crumble (VG)

THREE SISTERS SOUP BUFFET \$25

- Fried bannock (VG)
- Three sisters soup (V, GF)
- Spinach, baby kale, peaches, berries, almond and cranberry salad with assorted dressings (V, GF)
- Fruit tart trio (VG)

HEARTY CHICKEN SOUP BUFFET \$25

- Dinner rolls and butter (VG)
- Roast chicken and vegetable soup (DF, GF)
- Organic green salad with assorted dressings (V, GF)
- Salted kettle chips and ranch dip (VG)
- Apple crumble bars (VG)

CHEFS INSPIRED LUNCH \$36

Minimum order of 25 guests.

- Dinner rolls and butter (VG)
- Organic green salad with mandarin oranges, cranberries and spring onion (V, GF)
- Citrus marinated chickpea salad (V, GF)
- Market vegetable platter with hummus (V, GF)
- Lemon and oregano roasted carrots (V, GF)
- Assorted dessert squares, cookies and fresh fruit

Choice of one entree:

- Thyme roasted chicken breast with lime cilantro coconut cream sauce (DF, GF)
- Garlic and dill seared salmon filet with tropical pineapple and roasted red pepper salsa (DF, GF)
- Roast beef and mushroom forestiere with spring onion (GF)
- Plant based crumble cacciatore with onions, carrots, celery, bell peppers, tomato, herbs & spices (V, GF)

Choice of one starch:

- Herb roasted potato (V, GF)
- Seasoned rice pilaf (V, GF)
- Garlic and herb whipped potato (V, GF)

DINNER BUFFETS

Minimum order of 40 guests per selection.

BUILD YOUR DINNER

All dinner buffets includes rolls and butter, your choice of two salads, one main entrée, one vegetable dish, one starch dish, choice of one pasta or vegan dish, chef's dessert selection, coffee and tea. Chosen selections are for all guests.

CHOICE OF ONE PROTEIN \$42/person

1		Dinner rolls with butter
2		Choice of TWO salads
3		Choice of ONE vegetable dish
4		Choice of ONE starch dish
5		Choice of ONE pasta or vegan dish
6		Chef selection of cakes, bars, cookies and sliced fruit
7		Beverages - coffee, assorted tea and water station

CHOICE OF TWO PROTEINS \$50/person



ADD EXTRAS

SALAD

Add an additional - \$4.25/person

VEGETABLE DISH

Add an additional - \$3.25/person

STARTCH DISH

Add an additional - \$3.75/person

PASTA OR VEGAN DISH

Add an additional - \$5.50/person

PROTEIN CHOICES

GRILLED OREGANO CHICKEN BREAST

- Served with your choice of sauce:
 - Sundried tomato pesto cream sauce with roasted squash and wilted baby kale (GF).
 - Roasted apple and apricot au jus (GF, DF).
 - Mediterranean roasted vegetable tomato pomodoro (GF, DF).
 - Sautéed mushroom, spinach and spring onion cream sauce (GF).

GRILLED BALSAMIC CHICKEN BREAST

Served with caramelized onions and bell peppers (DF, GF).

PARMESAN CRUSTED CHICKEN BREAST

Served with roasted red pepper and tomato bruschetta.

THYME ROASTED CHICKEN BREAST

Served with a lime cilantro coconut cream sauce (GF, DF).

SAGE ROASTED TURKEY

Served with cranberry sauce and a cider pan gravy (GF, DF).

MAPLE GLAZED CRANBERRY HAM

Served with cranberry demi-glaze, apple sauce and dijon mustard (GF, DF).

SOUTHWEST SPICED PORK TENDERLOIN

Served with a spring onion and cilantro infused au jus (GF, DF).

LEMON & HERB BAKED SALMON FILET

- Served with your choice of sauce:
 - Rustic spinach and tomato basil sauce (GF, DF).
 - Mushroom dill cream sauce (GF).

GARLIC & DILL SEARED SALMON FILET

Served with tropical pineapple and roasted red pepper salsa (GF, DF).

BRAISED BEEF PROVENCAL

Slow braised chuck roast beef, onion, carrot and peppers in a rich au jus.

ROAST BEEF & MUSHROOM FORESTIERE

Slow roasted baron of beef simmered with sautéed mushroom, spring onion, herbs & spices (GF).

TRADITIONAL BEEF LASAGNA

Tomatoes, garlic, onions and beef layered and baked with a blend of ricotta, mozzarella, romano, parmesan and asiago cheese.

DIJON CRUSTED BARON OF BEEF

Chef carved and served with red wine rosemary au jus, horseradish and dijon mustard (GF, DF).
Add \$4/person.





SALADS

- Organic green chopped salad with tomato, carrot, onion, cucumber and your choice of dressings (V, GF).
- Organic greens, poached peaches, strawberries, raisins, almonds, spring onion and your choice of dressings (V, GF).
- Spinach and kale salad with goat cheese, cranberries, onion and choice of dressings (V, GF).
- Balsamic marinated vegetable salad (V, GF).
- Thai sesame vegetable salad (VG).
- Carolina roasted potato salad with bell peppers, onion, celery and dill in a dijon garlic vinaigrette (V, GF).
- Classic creamy potato salad (VG).
- Lemon chickpea and vegetable salad (V, GF).
- Citrus avocado pasta salad with tomato, black beans and corn (VG).
- Caesar salad with croutons and asiago cheese tossed in a classic Caesar dressing.
- Cilantro lime coleslaw (VG).
- Greek vegetable salad with feta (VG, GF).
- Mediterranean herb quinoa salad (V, GF).

DRESSING CHOICES:

Choice of up to 3 per green salad:

- Ranch dressing
- Balsamic vinaigrette (VG, GF)
- Raspberry vinaigrette (VG, GF)
- Italian dressing (VG, GF)
- Greek herb vinaigrette (VG, GF)



VEGETABLES

- Lemon and oregano roasted carrots (V, GF)
- Honey dill steamed carrots (GF, DF)
- Roasted broccoli and cauliflower (V, GF)
- Roasted broccoli, carrots and zucchini (V, GF)
- Steamed broccoli, carrots and cauliflower (V, GF)
- Seasoned green bean and carrots with thyme (V, DF)
- Seared zucchini, bell peppers and red onion (V, DF)

STARCHES

- Lemon ginger basmati rice (V, GF)
- Wild rice with herbs (V, GF)
- Herb infused couscous (V)
- Vegetable quinoa pilaf (V, GF)
- Seasoned rice pilaf (V, GF)
- Mashed roasted garlic and herb potato (GF)
- Roasted greek and lemon potato (V, GF)
- Herb roasted baby potato (V, GF)
- Roasted sweet potato and chives (V, GF)
- Apple cranberry stuffing (VG)





PASTA

CHEESE FILLED TORTELLINI

Served in a roasted vegetable and oregano tomato sauce (VG).

SICILIAN ROTINI VEGETABLE MARINARA

Roasted artichokes, peppers, black olives and onions tossed in a tomato sauce (VG, DF).

QUATTRO FROMAGGIO RAVIOLI

Four cheese ravioli served in a roasted red bell pepper cream sauce (VG).

BECHAMEL VEGETABLE LASAGNA

Baked with vegetables, bechamel, ricotta, mozzarella and parmesan (VG).

MACARONI & CHEESE

Creamy cheddar and asiago cheese sauce (VG).

BUTTERNUT SQUASH & BABY KALE PENNE

Butternut squash, baby kale and onions tossed in a sun-dried tomato pesto cream sauce (VG).



VEGAN

SEVEN BEAN SUCCOTASH WITH RICE

Seven bean medley, onion, bell pepper, tomato and spring onion with herbs and chili flakes served with rice (V, GF).

RATATOUILLE WITH RICE

Roasted garden vegetables with black beans and kidney beans served with rice (V, GF).

ROASTED CHANA MASALA WITH RICE

Served with carrot, onion, celery, broccoli, cauliflower and garlic (V, GF).

THAI COCONUT CAULIFLOWER CURRY WITH RICE

Served with spring onion and cilantro (V, GF).

PLANT BASED CRUMBLE CACCIATORE WITH RICE

Braised plant based crumble with onions, carrots, celery, bell peppers, tomato, herbs and spices (V, GF).



HORS D'OEUVRES

Price per dozen. Minimum of 3 dozen per hors d'oeuvres.

SERVED COLD

CLASSIC SELECTIONS

\$38 - Crostini topped with artichoke, parmesan, olive tapenade and roasted bell pepper (VG).

\$38 - Crostini topped with hummus, grilled zucchini, grape tomato and bell pepper (VG, DF).

\$40 - Crostini topped with butternut squash, ricotta cheese, pecan and spring onions (VG).

\$38 - Spicy roasted chickpea and avocado cucumber bites (V, GF).

\$39 - Balsamic roasted vegetable and organic green salad rolls with raspberry vinaigrette (V, GF).

\$8/each - Charcuterie cup with salami, prosciutto, cheddar, pepperoni, brie, berries, grapes, pickles, olives, bell peppers, crackers, nuts and bread sticks. Minimum order of 20. Not included in the hors d'oeuvres packages.



PREMIERE SELECTIONS

\$54 - Focaccia topped with smoked salmon, lemon dill cream cheese, red onion and fried capers.

\$43 - Mini bocconcini salad skewered and drizzled with balsamic glaze (VG, GF).

\$42 - Mini taco with Asian marinated cucumber, carrot, herbs, garlic and sambal (V).

\$58 - Sweet and spicy chili lime marinated jumbo prawns (GF, DF).

\$58 - Maple cranberry marinated jumbo prawns (GF, DF)

\$45 - Crosinti with caramelized apple, smoked bacon and gorgonzola cheese.

\$44 - Mini avocado toast with grape tomato, bocconcini and balsamic glaze (VG).



HORS D'OEUVRES

Price per dozen. Minimum of 3 dozen per hors d'oeuvres.

SERVED HOT

CLASSIC SELECTIONS

- \$40 - Caramelized onion, grape tomato, garlic and feta puff pastry roll (VG).
- \$40 - Brie, cranberry and almond phyllo (VG).
- \$36 - Chicken and vegetable gyoza with soy sauce.
- \$40 - Vegetarian spring rolls with plum sauce (VG).
- \$40 - Blueberry, pecan and ricotta phyllo (VG).
- \$35 - Mini all beef meatballs.
- \$38 - Roasted chicken wings (hot, lemon pepper, greek or cajun) (GF, DF).
- \$32 - Tempura mushrooms with chili soy sauce (VG).
- \$36 - Mini samosa with sweet plum sauce (VG).
- \$42 - Vegan zucchini boats stuffed with greek plant protein crumble and vegan cheese (V, GF).



PREMIERE SELECTIONS

- \$48 - Philly steak puff pastry roll with swiss cheese, caramelized onions and bell peppers.
- \$54 - Rock crab, duxelle mushroom and herb cream cheese puff pastry roll.
- \$52 - Ground bison, roasted beet and goat cheese puff pastry roll.
- \$44 - Gorgonzola, pear, pecan and caramelized onion phyllo (VG).
- \$52 - Coconut crusted shrimp with tropical salsa.
- \$54 - Crab cakes with roasted red pepper aioli.
- \$48 - Parmesan crusted chicken bites with micro greens, drizzled with a marinara aioli.
- \$50 - Whiskey BBQ chicken phyllo with spring onion and smoked cheddar.
- \$48 - Smoked salmon and lemon dill cream cheese tartlet.
- \$46 - Cheddar crab jalapeno popper with dill ranch.
- \$59 - Bulgogi beef steak sliders with spicy mayo and pickled onion.
- \$50 - Bacon wrapped sirloin bites with creamed horseradish sauce.
- \$50 - Szechuan style chicken satay (DF).

HORS D'OEUVRES PACKAGES

Minimum order of 30 guests. Priced per person.



CLASSIC SELECTIONS	PREMIERE SELECTIONS
Select from the hors d'oeuvres menu as follows:	
CLASSIC PACKAGE A - \$22	PREMIERE PACKAGE A - \$26
4 classic items 1 premiere item	5 classic items 2 premiere items
Includes market vegetable platter.	Includes market vegetable platter.
CLASSIC PACKAGE B - \$32	PREMIERE PACKAGE B - \$36
5 classic items 2 premeiere items	5 classic items 4 premiere items
Includes market vegetable platter.	Includes market vegetable platter.
CLASSIC PACKAGE C - \$44	PREMIERE PACKAGE C - \$47
6 classic items 4 premiere items	6 classic items 5 premium items
Includes assorted sweet trays.	Includes assorted sweet trays.

LIGHT RECEPTION

5 - 7 pieces per person.

Ideal for mid-afternoon, late evening or short reception.

COCKTAIL RECEPTION

7 - 9 pieces per person.

Ideal for the equivalent of a light meal.

DINNER RECEPTION

11 - 13 pieces per person.

Ideal for the equivalent of a dinner.



ACTION STATION

Elevate your event with a Chef action station.

Let us wow the crowd with a chef attended action station where we cook the food in front of your guests.

Minimum order of 40 guests based on two appetizers per person.

GNOCCHI DUO \$17

Pan seared potato gnocchi with garlic and herbs tossed with:

- Lemon and spring onion pesto cream sauce.
- Roasted red pepper, butternut squash, spinach and basil.

VODKA PRAWNS \$17

Tiger prawns sautéed in butter with garlic, cilantro, bell peppers and flambéed in vodka (GF).

SLOW ROASTED BEEF ON A BUN \$17

Carved baron of beef on a bun with red wine demi glaze, horseradish, mustard and caramelized onion.

RED THAI COCONUT CHICKEN \$17

Flambéed with garlic, onion, bell pepper and drizzled with red Thai curry sauce and parsley (GF, DF).

CARNITA PORK TACO \$17

Braised pork, pico de gallo, corn and black bean salsa topped with fresh greens and monterey jack cheese.

Have an idea to fit your theme? Let us know and we can work with you to customize an action station designed to perfectly fit your event.



PLATTERS

Guests - small (10-15), medium (20-30), large (40 - 50).

MARKET VEGETABLE (VG)

SMALL \$99 | MEDIUM \$139 | LARGE \$238

Assorted vegetables served with ranch dip.

PICKLED VEGETABLE (V)

SMALL \$73 | MEDIUM \$106 | LARGE \$199

Gerkins, baby dill pickles, beets, assorted olives and banana peppers.

VEGETARIAN ANTIPASTO (VG)

SMALL \$149 | MEDIUM \$220 | LARGE \$370

Balsamic marinated vegetables and roasted garlic cloves served with herb marinated bocconcini, kalamata olives and panini bread.

SLICED FRUIT & YOGURT (VG, GF)

SMALL \$122 | MEDIUM \$179 | LARGE \$316

Assorted seasonal fruit with strawberry yogurt dip.

FRUIT & CHEESE (VG)

SMALL \$132 | MEDIUM \$224 | LARGE \$374

Assorted seasonal fruit, cheddar and swiss cheese served with grapes, berries and an assortment of crackers.

CHEESE & CRACKERS (VG)

SMALL \$129 | MEDIUM \$218 | LARGE \$368

Assorted soft and hard cheese served with crackers and berries.

GOURMET CHEESE & BAGUETTE (VG)

SMALL \$165 | MEDIUM \$278 | LARGE \$429

Herb goat cheese balls, brie, gorgonzola, sharp cheddar and swiss served with garlic baguette crostini, crackers, berries and grapes.

COLD CUT SELECTION

SMALL \$129 | MEDIUM \$218 | LARGE \$368

Ham, turkey, roast beef and genoa salami.

DELI SELECTION

SMALL \$133 | MEDIUM \$229 | LARGE \$378

Ham, turkey, roast beef, genoa salami with assorted pickles, cheese and crackers.

CHARCUTERIE

SMALL \$195 | MEDIUM \$299 | LARGE \$440

Herb marinated bocconcini, brie, sharp cheddar, genoa salami, smoked prosciutto, roasted garlic, roast turkey, pepperoni and kalamata olives served with panini bread, crackers, berries and grapes.

HIGH TEA SANDWICHES & PINWHEELS

SMALL \$84 | MEDIUM \$119 | LARGE \$215

Egg salad, cucumber and lemon cream cheese, pesto turkey with havarti and roasted red pepper with spinach.

THE MEXICAN SNACK (VG)

SMALL \$77 | MEDIUM \$113 | LARGE \$214

Pico de gallo, guacamole, lime cilantro sour cream, roasted corn and black bean salsa and chipotle ranch dip served with corn tortilla chips.

CHIPS & DIPS (VG)

SMALL \$73 | MEDIUM \$107 | LARGE \$205

Bruschetta, hummus, ranch and french onion dip served with salted kettle chips & crostini.

MEDITERRANEAN (VG)

SMALL \$97 | MEDIUM \$137 | LARGE \$236

Vegetables with hummus, tzatziki and spinach dip served with garlic baguette crostini and corn tortilla chips.

GLUTEN FREE SNACK (VG, GF)

SMALL \$75 | MEDIUM \$111 | LARGE \$208

Sweet and spicy peach salsa, roasted pumpkin hummus, bruschetta and herb goat cheese balls served with gluten free crackers, corn tortilla chips and berries.

THEATRE SNACKS

SMALL \$73 | MEDIUM \$107 | LARGE \$205

Licorice, assorted mini chocolate bars, pretzels and individual bags of popcorn.



SWEET TREATS

Priced at 20 treats per selection unless stated.

ASSORTED BAKER'S VARIETY \$31

ASSORTED BROWNIE VARIETY \$32

CHOCOLATE LOVERS \$32

Silky chocolate truffle bars, maple chocolate cake, chocolate brownies and mini macaroons.

GLUTEN FREE COMBO \$38 (GF)

Mini brownie bites, nanaimo bars and fresh fruit.

ASSORTED COOKIES \$21 (*Priced per dozen*)

MINI SOFT BLUEBERRY & MINI SOFT APPLE COOKIES \$18

(*Priced per dozen*)

BROWNIE BITES \$24 (*Priced per dozen*) (GF)

NANAIMO BARS \$26 (*Priced per dozen*) (GF)

MINI CHEESECAKE TRIO \$36

Vanilla, strawberry and caramel chocolate chip.

STRAWBERRY & BROWNIE KEBABS (VG, GF) \$39

TRIPLE DECKER TRIO \$42

Tiramisu, chocolate ganache and caramel vanilla swirl.

MINI FRESH FRUIT SKEWERS \$40

FRUIT TART TRIO \$36

Mini blueberry tarts, apple cranberry tarts and lemon tarts.

BLUEBERRY YOGURT POUND CAKE \$40

Served with fresh fruit garnish.

VEGAN CHOCOLATE GANACHE CAKE \$9.75 (V, GF)

Garnished with berries and raspberry coulis.

Priced per individual serving.

STRAWBERRY SHORTCAKE STATION \$9.00 (NF)

Vanilla sponge cake, fresh strawberries, mixed triple berries and vanilla whipped cream.

Priced per individual serving. Minimum order of 20.

STRAWBERRY SHORTCAKE HALF SIZE \$5.00 (NF)

WHIPPED STRAWBERRY CHEESECAKE \$6.00

Individual mini whipped cheesecake with graham cracker crumbs, fresh strawberries and raspberry coulis.

Priced per individual serving. Minimum order of 20

WHIPPED BLUEBERRY PEACH CHEESECAKE \$6.00

Individual mini whipped cheesecake with graham cracker crumbs, poached peaches and sugared blueberries.

Priced per individual serving. Minimum order of 20

CHOCOLATE CARAMEL APPLE TRIFLE \$6.00

Individual vanilla sponge cake, braised caramel apples and milk chocolate ganache.

Priced per individual serving. Minimum order of 20



LATE NIGHT SNACK

Priced per person with a 10 guest minimum.

A perfect add-on to any event.

Served between 8 - 10:45 pm.

HOT DOG BAR \$14

All beef hot dogs, buns, ketchup, relish, mustard, onions and kettle chips in your choice of flavours: plain, salted, sea salt & black pepper, greek, dill, cajun or lemon pepper, served with ranch dip.

POUTINE BAR \$14

Build your own poutine. Battered plank fries served with classic cheese curds, triple cheese blend, gravy, green onions, jalapeños, tomatoes and crumbled bacon.

SLIDER STATION \$14

Build your own slider with your choice of:

- BBQ pulled pork sliders served with horseradish and dijon mustard.
- Mini all beef meatballs served with marinara sauce and triple cheese blend.

Served with kettle chips with ranch dip in your choice of flavours: plain, salted, sea salt and black pepper, greek, dill, cajun or lemon pepper.

POLLO ASADA CHICKEN TACO BAR \$14

Pollo asado chicken, pico de gallo, baja sauce, guacamole, triple cheese blend and lettuce served with soft flour and hard corn tortillas. Accompanied with corn tortilla chips, salsa and sour cream.

SANDWICH STATION \$13

Build your own sandwich: turkey, roast beef, ham, cheddar cheese, swiss cheese, shredded lettuce, sliced tomato, margarine, mayo and mustard on a kaiser bun.

CEREAL BAR \$9.50

Assorted cereal served with 2% milk and almond milk.



BEVERAGES

Priced per person unless otherwise stated.

WHITE BUFFALO COFFEE \$3

Indigenous farmed, 100% fair trade coffee. Regular and decaf, served in 10 cup urns.

TEGA TEA \$3

Fair trade organic certified tea blends. Regular and herbal, served in 10 cup urns.

HOT CHOCOLATE \$3

Served in 10 cup urns.

INFUSED WATER \$1.75

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

PERRIER SPARKLING WATER \$4.50

AHA CANNED SPARKLING WATER \$3

SUNRYPE JUICE BOXES \$2.50

DASANI BOTTLED WATER \$3.50

CANNED POP \$3

Coke, Diet Coke, Sprite and Ginger Ale.

BOTTLED JUICE \$4.50 (355ml)

Ice tea, apple and orange juice.

CRYSTAL JUICE

Ice tea, lemonade, fruit punch and peach:

60oz pitcher \$17

30 cup igloo \$60

50 cup igloo \$90

FRUIT JUICE

Apple, orange and cranberry:

60oz pitcher \$25

30 cup igloo \$85

50 cup igloo \$130

REAL FRUIT PUNCH

30 cup igloo \$85

50 cup igloo \$130

FRESH LEMONADE

60 oz pitcher \$25

30 cup igloo \$85

MOCKTAIL BAR

For all mocktail bars, a guaranteed minimum revenue of \$100 must be generated for every hour of service. If the minimum is not reached, a bartender fee of actual labour hours worked will be charged or the difference between the minimum and actual sales, whichever is less.

We now offer mocktail bar services for events. Mocktail bars will include a seasonal selection of four (4) mocktails.

Seasonal mocktail selections can also be combined with Alcohol bar services. One (1) seasonal mocktail selection can be added for no additional charge. Additional seasonal mocktail selections may change the minimum revenue required per hour of service.

Speak to your coordinator for a listing of mocktails available for your event date.



ALCOHOL

Cash bar prices listed include applicable taxes. For all cash and host bars, a guaranteed minimum revenue of \$100 must be generated for every hour of service. If the minimum is not reached, a bartender fee of actual labour hours worked 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.

WINE BY THE GLASS \$7 (5oz)

- Jackson Triggs Sauvignon Blanc
- Jackson Triggs Merlot

REGULAR HIGHBALLS \$6.75 (1oz)

PREMIUM HIGHBALLS \$7.50 (1oz)

LIQUEURS \$8 (1oz)

DOMESTIC BEER \$7

- Budweiser (341ml)
- Coors Light (341ml)
- Sleeman Original (355ml)

PREMIUM DOMESTIC BEER \$7.25

- Okanagan Springs Pale Ale (355ml)
- Sleeman Honey Brown (341ml)

IMPORT BEER \$7.75

- Heineken (330ml)
- Corona (330ml)

BUDWEISER ZERO \$6.50 (355ml)

KAMLOOPS LOCAL BEERS

- Iron Road Seasonal Beer (355ml) \$7.25

COOLERS & CIDERS

- Smirnoff Ice (330ml) \$7.25
- Growers (330ml) \$7

COCKTAILS \$7.25 (1oz)

- Caesars
- Long island ice tea

WINE

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.

WHITE

- Jackson Triggs Proprietors Select Sauvignon Blanc \$30
- Inniskillin Estate Series Select Pinot Grigio \$34
- Monte Creek Hands Up White \$37
- Privato Pinot Gris \$42

RED

- Jackson Triggs Proprietors Select Merlot \$30
- Inniskillin Estate Series Select Cabernet Sauvignon \$34
- Monte Creek Hands Up Red \$38
- Privato Sorpresa Rossa \$43

ROSÉ

- Jackson Triggs Reserve Select Rosé \$29
- Diabolica Rosé \$37

SPARKLING

- Yellow Tail Pink Bubbly \$32

PUNCH

Punch is served in a 30 cup igloo. A bartender must be present at the event.

- Vodka Punch \$155
- Sparkling Wine Punch \$135

VENUE POLICIES

The most up to date venue policies can be found on our website tru.ca/conferencecentre/terms-conditions.html

GUARANTEED NUMBERS

- Estimated guest numbers are required at time of booking or thirty (30) days prior to the event.
- For events with two hundred (200) or less guests, guaranteed number of guests must be submitted eight (8) days before the event.
- For events with over two hundred (200) guests, a guaranteed number of guests must be submitted fourteen (14) days prior to the event.
- Price estimates will be based on the guaranteed number of guests.
- Final service charges will be based on the actual number of guests who attend the event.

FEES & DEPOSITS

- All bookings require a non-refundable deposit, due within thirty (30) days of booking the event.
- Deposit required for a one-day event is the total of all room rental charges for the day (not including set-up).
- Deposit required for a multi-day event is the total of all room rental charges for the first day of the event.
- 75% of the remaining balance is due seven (7) days before the event.
- Final invoice will be emailed to the client within ten (10) days after the event.
- Prices are subject to change without notice but will be honoured within sixty (60) days of the event.
- Account code is required from TRU departments for booking TRU catering and events.

ATTRITION & CANCELLATION POLICY

- All cancellations require a written notice (email acceptable) to the TRU Conference Centre Sales Representative.
- All deposits are non-refundable.
- Cancellation fees will apply to all bookings cancelled sixty (60) days or less before the event.
- Bookings cancelled sixty one (61) days or more before the event will not be subject to cancellation fees.

Cancellation fees are calculated as a percentage of the total estimated service cost and apply as follows:

CATERING:

- 25% if cancelled between sixty (60) and fifteen (15) days before the event.
- 50% if cancelled between fourteen (14) and (8) days before the event.
- 90% if cancelled seven (7) days or less before the event.
- 100% if cancelled 24 hours or less before the event.

ROOM RENTAL:

- 100% if cancelled thirty (30) days or less before the event.

ADDITIONAL:

- 100% of total labour costs if cancelled 24 hours or less before the event.
- 100% of cost of any custom orders or special request food items.
- 100% of any additional costs incurred by TRU related to the event.
- For events over two hundred (200) guests, there will be an allowable attrition rate of 20% from estimated numbers thirty (30) days prior to the event, to the guaranteed numbers confirmed fourteen (14) days prior to the event. A charge of 50% of the estimated food and beverage will apply to the difference over the allowable 20% attrition.
- Inclement weather is not a valid cause for cancellation under this contract.

FOOD & BEVERAGE SERVICE

- All food and beverage charges are subject to applicable taxes and 15% gratuity.
- Charges do not apply to children of ages (3) and under.
- Food and beverage selection must be submitted fourteen (14) days prior to the event.
- TRU Conference Centre will be the exclusive supplier of all food and beverage items for catered events in the Campus Activity Centre, Panorama Room and the BC Centre. Limited exceptions may be made for wedding and special occasion cakes.
- Based on Interior Health Food Service Guidelines, any high-risk foods (hot or cold) that have been at room temperature for more than two (2) hours must be disposed of by the service staff.
- Any leftover food and beverages remain the property of the TRU Conference Centre and may not be removed from the premises.
- Food and beverage substitutions may apply due to market availability and unforeseen circumstances.
- Events held in the Campus Activity Centre include china service for all orders from the regular menu.

VENUE POLICIES

- Events held in all areas outside the Campus Activity Centre and all off-site catering include disposable service. China service may be provided at additional cost.

LIQUOR SERVICE

- A guaranteed minimum revenue of \$100 must be generated for every hour of service.
- Should the minimum not be reached, the client will be charged: a bartender fee of actual labour hours worked; or the difference between the minimum and actual sales.
- Table wine served at dinner is not calculated in 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 outside alcohol at catered events.

FACILITY POLICIES

- The client must sign this contract at least seven (7) days before the event.
- The event is booked only for the times and the venue indicated in this contract.
- In case of unforeseen circumstances, we reserve the right to substitute the venue with a comparable function room.
- All entertainment must end by 12:00 am, all events must end by 1:30 am and the venue must be vacated by 2:00 am.
- Set-up and dismantle times, if required, are not included in the bookings time and should be discussed with your event coordinator.
- If displays, exhibits or products are used, arrangements for their arrival, unloading and departure must be made through the TRU Conference Centre office. Such displays, exhibits, or products are the responsibility of the client and we accept no liability whatsoever for the loss or damage.
- TRU Conference Centre is not responsible for damages to or loss of any articles left by the client or their guests prior to, during or following any event.
- An event coordinator is not guaranteed to be present at the event or remain at the venue for the duration of the event. Should TRU Conference Centre deem it necessary to have an event coordinator present, one will be confirmed seven (7) days before the event.
- TRU Conference Centre reserves the right to inspect and regulate all private parties, meetings and receptions.
- TRU Conference Centre reserves the right to require the client to obtain a security guard service for any event.

ADDITIONAL CHARGES

- A minimum of \$150 additional cleaning charge will apply for excessive clean-up required due to items such as confetti, popcorn, decor, etc.
- A minimum of \$50 per hour and \$27 per staff member charge will apply for each hour beyond the specified event booking time.
- Additional charges will apply for each staff member required for events hosted on Statutory holidays.
- Charges will apply for any loss or damage to the premises resulting from the event.

INDEMNITY AND LIABILITY

- The User will indemnify and save harmless TRU from and against all losses, claims, actions, damages, liability and expenses (including any legal expenses incurred by TRU) arising from or in connection with the use of, or presence in, the facility by User, or any person for whom the User is responsible.
- The User waives any and all claims against, releases from liability and agrees not to sue TRU, its governors, officers, employees, agents and representatives for any personal injury, death, property damage or any other loss sustained by the User or for which the User may be responsible arising out of, or in connection with the User's use of, or presence in, the above noted Facility. Note - by signing this agreement you are giving up your right to sue TRU.

FORCE MAJEURE

Neither party to this Agreement shall be liable to the other or be deemed to be in breach of this Agreement for any failure or delay in rendering performance arising out of causes beyond its reasonable control and without its fault or negligence. Such causes may include but are not limited to, governmental regulation or control, acts of nature or of a public enemy, acts of terrorism, mass-casualty event, fire, flood, local, regional or global outbreak of disease or other public health emergency, social distancing or quarantine restriction, strike, lockout or labour or civil unrest, freight embargo, unusually severe weather, failure of public utility or common carrier, or computer attacks or other malicious act, including attack on or through the internet, or any internet service, telecommunications provider or hosting facility.

PAYMENT METHODS

- Payment methods accepted are: VISA, MasterCard, AMEX, debit or cheque.
- Made payable to: Ancillary Services, 805 TRU Way, Kamloops BC, V2C 0C8

