



**THOMPSON
RIVERS
UNIVERSITY**

Conference Centre



EVERYDAY MENU

Enjoy Our Menu

Whatever your needs, we've got you covered!

Our expert coordinators and talented catering team will work closely with you to design the perfect experience for your theme and budget.

We strive to offer an excellent variety of healthy, fresh and creative food options. You are welcome to challenge us with your unique ideas or let us push our creative boundaries to develop custom options to fit your event!

Ask us about our substitute menu options for dietary concerns; we are happy to accommodate religious, social and allergy restrictions. Common substitutes are gluten free, dairy free, vegetarian, vegan and halal approved options.

Substitutes can be made for breakfast, breaks, snacks, lunch and dinner. A \$1.00 per person, per meal charge will be applied for all dietary substitutions.

Dietary Guide - (V) Vegan, (VG) Vegetarian, (DF) Dairy Free, (GF) Gluten Free
Please notify your coordinator of any dietary restrictions.



tru.ca/cac |  TRUConferenceCentre |  conferencecentretu

Phone: 250-371-5723 | Email: conferencecentre@tru.ca

Everyday Selections

The following menu features our catering selections.

From corporate luncheons to private parties, meetings and events, we strive to provide healthy, fresh and creative food options that suit your theme and budget.

Breakfast

Enjoy our breakfast options below and get everyone's day off to a great start!

Collections

Priced per guest with a 10 person minimum

Basic Beginnings \$7.19

Muffins, cream cheese strudels, assorted mini danishes & scones served with butter, Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea.

TRU Continental \$11.19

Muffins, cream cheese strudels, assorted mini danishes & scones served with butter, fruit preserves, fresh fruit salad, Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea.

Deluxe Continental \$14.39

Assorted cereals & milk, toast station with butter & preserves, assorted muffins & mini danishes, fresh fruit salad, yogurt cups, assorted fruit juices, Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea.

Healthy Choice Breakfast \$11.39

Your choice of wholesome fresh baked fruit & fibre loaf, blueberry loaf or carrot loaf, assorted individual yogurt cups, fresh fruit salad, selection of cheeses, Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea.

Buffets

Early Riser Buffet \$18.89

Assorted mini danishes, local scrambled eggs, crisp bacon or sausage links, home fried potatoes, fresh fruit salad, assorted fruit juices, Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea.

Breakfast Scramble Buffet \$16.89

Egg scramble with cheese, mushrooms, onions & peppers. Served with fresh fruit salad, strawberry yogurt, assorted mixed berries, granola, honey portions, assorted fruit juices, Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea.

Breakfast Burrito Buffet \$16.89

Build your own breakfast burrito with flour tortillas, scrambled eggs, salsa, sour cream, shredded cheese, green onions, bacon bits & sausage crumble. Served with fresh fruit salad, assorted fruit juices, Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea.

Sunrise Breakfast Buffet \$21.99

Assorted pastries, scrambled eggs, crisp bacon or sausage links, pancakes or french toast, fresh fruit salad, home fried potatoes, assorted fruit juices, Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea.

Gourmet Eggs Benny Buffet \$25.99

Classic eggs benny with toasted english muffins, poached eggs, grilled ham & creamy hollandaise. Served with jumbo chocolate & greek yogurt cherry danishes, fresh fruit salad, seasoned country roasted potatoes, assorted fruit juices, Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea.

A la Carte

Priced per guest with a 10 person minimum

Basket of muffins	\$2.49
Fruit & yogurt parfaits	\$4.59
Yogurt cups (GF)	\$2.09
Fresh fruit salad (V, GF)	\$4.99
Jumbo danishes - chocolate or greek yogurt cherry	\$3.39
Assorted scones served with butter & preserves	\$2.49
Assorted mini danishes	\$2.59
Mini raspberry cream cheese strudels	\$2.49
Assorted muffins, scones, strudels & mini danishes	\$2.59
Whole fruit (V)	\$1.49
Banana bread served with honey butter	\$3.09
Fresh & healthy fruit & fibre loaf	\$3.09
Blueberry loaf	\$3.09
Carrot loaf	\$3.09
Warm cream cheese cinnamon buns	\$4.09
Gluten free blueberry muffins (GF, DF)	\$3.49



Lunch Selections

We are pleased to provide you with both hot and cold buffet options for your midday events. Having a meeting on the go? We also have options that will provide your guests with a full lunch-to-go.

Buffets

Priced per guest with a 10 person minimum

Classic Sandwich & Wrap Buffet \$17.89

Your choice of three sandwiches or wrap selections from the list below.

Includes kettle chips with ranch dip & your choice of assorted canned beverages or Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea, cookies or dessert squares & your choice of one of chef's homemade soup or salad selections.

Sandwich & Wrap Selections

Classic Sandwich Selections:

- New market tuna salad on multigrain rolls
- Turkey club with mayo, bacon, lettuce & tomato on 12 grain bread
- Roasted eggplant & bell pepper on rye bread with hummus, organic greens & havarti (VG)
- Egg salad with dill & green onions on 12 grain bread (VG)
- Ham & swiss ciabatta with whole grain mustard, lettuce, tomato & cucumber
- Roast beef with chipotle mayo, crisp romaine, tomato, onion & monterey jack cheese on marble rye

Classic Wrap Selections:

- Grilled chicken caesar wrap
- Cranberry turkey wrap with organic greens, fresh tomato, onion & grated triple cheese blend
- Greek wrap with spinach, tomato, cucumber, onion, feta & tzatziki (VG)
- Trio wrap with ham, turkey, beef, lettuce, tomato, onion, grated triple cheese blend & mustard
- Philly beef wrap with horseradish aioli, swiss cheese, caramelized onion & bell pepper
- Taco chicken wrap with salsa, shredded lettuce, onion, tomato & grated triple cheese blend
- Sweet chili chicken wrap with spinach, bell pepper, onion, cucumber & oriental sesame vinaigrette

Add Premium Flavours (\$2.75 per person):

- Smoked turkey breast panini roll with tarragon cream cheese, spinach & fire grilled red bell peppers
- Roast beef & brie cheese with caramelized onion & horseradish aioli on herb focaccia
- Prosciutto, bocconcini & roasted asparagus on ciabatta bread
- Roasted eggplant, zucchini & bell peppers with organic greens & cream cheese on herb focaccia (VG)
- Cajun chicken wrap with jack cheese, organic greens, roasted portabella mushrooms & fresh tomato
- Balsamic marinated vegetable wrap with havarti cheese (VG)

Build Your Own Sandwich Buffet \$17.89

Our build your own sandwich buffet consists of jumbo kaiser buns, assorted deli meat (ham, turkey & roast beef), sliced cheese (cheddar, swiss & havarti), vegetable toppings & condiments

Includes kettle chips with ranch dip & your choice of assorted canned beverages or Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea, cookies or dessert squares & choice of one of chef's homemade soup or salad selections.

Salad & Soup Selections

Salad Selections:

- Classic caesar salad
- Organic green salad with seasonal vegetables & assorted dressings (V, GF)
- Baby spinach with sliced egg, fresh tomato & red onion (VG, GF)
- Creamy dill roasted potato salad (VG)
- Herbed tomato, cucumber & bocconcini salad (VG, GF)
- Balsamic marinated vegetable salad (V, GF)
- Citrus quinoa, spinach & corn salad (V, GF)
- Greek vegetable salad with feta (VG)
- Roasted beet salad with mandarin oranges & almonds (V, GF)
- Lemon chickpea & vegetable salad (V, GF)
- Bacon, tomato & avocado rotini pasta salad

Chef's Homemade Soup Selections:

- Creamy potato, onion & cheddar (VG, GF)
- Homestyle chicken & rice
- Slow roast beef & vegetable
- Curried lentil, spinach & tomato (V, GF)
- Tomato, black bean & roasted vegetable (V, GF)
- Garden vegetable (V, GF)
- Vegetarian chili (VG)
- Hearty ground beef & macaroni



Meals On The Go

Priced per guest with a 10 person minimum & served in a biodegradable box.

TRU Classic Boxed Meal \$12.29

Choose two flavours from our classic sandwich buffet served on a jumbo rustic kaiser bun. Each meal contains a kaiser sandwich, whole fruit, a home baked cookie, carrots with ranch dip & a juice box.

TRU Executive Boxed Meal \$14.89

Choose three flavours from our classic sandwich buffet served on a multigrain panini. Each meal contains a multigrain panini sandwich, a side garden salad cup with almonds & balsamic dressing, a Nutri-Grain® Bar, a SoLo® Energy Bar, a deep dutch brownie & a juice box.

Snack on the Go \$6.99

Your choice of any three items: a Nutri-Grain® Bar, a SoLo® Energy Bar, a piece of whole fruit, a two pack of home baked cookies, carrots with ranch dip, a deep dutch brownie, an individual yogurt cup or a juice box.

Pizza

*14" pizza sliced into 8 pieces. Pricing is per pizza & for a minimum of 3 pizzas.
Ask about our gluten free pizza options.*

Signature Triple Cheese \$19.29

The perfect blend of three cheeses (VG)

Loaded Hawaiian \$19.49

Smoked ham & pineapple

Hearty Garden Vegetable \$19.49

Mushrooms, peppers, spinach & red onion (VG)

Classic Pepperoni \$19.49

Thinly sliced pepperoni & mozzarella

TRU Deluxe \$20.99

Smoked ham, pepperoni, mushroom, peppers & black olives

Sicilian Meat Lovers \$20.99

Smoked ham, sausage crumble & pepperoni

Tuscan Chicken Florentine \$20.99

Chicken, pesto sauce, spinach, red onion & olives

Greek Vegetable \$20.99

Spinach, olives, tomato, red onions & feta cheese (VG)



Add Pizza Buffet Package (\$8.79 per person):

This includes your choice of one of our salad selections, cookies & assorted canned beverages.

Hot Lunch Buffets

Priced per guest with a 10 person minimum.
Includes your choice of cookies or assorted dessert squares.

Many of the buffets below include dietary friendly options.
Please speak to your catering coordinator for more information.

Chili & Buns \$16.69

Choice of hearty beef chili, mexican chicken chili or vegan chickpea chili served with classic caesar salad & fresh rolls with butter.

Chicken & Salad Duo \$16.49

Classic caesar salad & greek salad with feta, served with hot roasted fajita chicken & fresh garlic bread.

Mac & Cheese Lunch \$17.59

Choice of bacon & cheddar or creamy vegetarian herb butternut squash, served with caesar salad & balsamic marinated vegetable salad.

Taco Bar \$18.79

Taco spiced chicken or ground beef, mix of hard & soft taco shells, salsa, sour cream, diced tomato, shredded lettuce & grated cheese, served with organic greens & assorted dressings & spicy potato wedges.

Chicken Breast Buffet \$20.19

Choice of coconut crusted chicken breast or oregano seasoned chicken breast, simmered in a light vegetable marinara sauce, served with fresh steamed broccoli & lemon zest, herb roasted potatoes, lemon chickpea vegetable salad & fresh rolls with butter.

Shrimp & Chicken Jambalaya \$20.79

Shrimp & chicken jambalaya with roasted vegetables, black beans & chickpeas, simmered in a rich tomato sauce, served with organic greens & assorted dressings, steamed herb rice pilaf & fresh rolls with butter.

The Mediterranean \$19.89

Marinated chicken souvlaki, served with greek salad with feta, lemon & oregano steamed carrots, pita bread, tzatziki & lemon rice.

TRU Stir Fry \$19.89

Sweet chili chicken & vegetable or honey garlic beef & vegetable stir fry, served with seasoned rice pilaf, oriental sesame coleslaw & vegetarian spring rolls with assorted dipping sauces. Halal approved chicken.

Butter Chicken \$18.99

Butter chicken served with cucumber tomato salad, basmati rice & naan bread.
Halal approved chicken.

Vegetarian Lasagna \$16.49

Baked vegetarian lasagna served with caesar salad & fresh garlic bread. (VG)

Triple Cheese Beef Lasagna \$17.59

Beef lasagna served with caesar salad & fresh garlic bread.

Dinner Buffets

Our Executive Chef has created four wonderful buffets with a variety of dietary options built in. This allows us to accommodate all of your guest's needs while providing a delicious and fulfilling meal.

The River Buffet

Priced per guest with a 30 person minimum.

\$26.99 per person

Freshly baked assorted rolls & whipped butter

Salads

- Lemon chickpea & vegetable salad (V, GF)
- Organic green salad with seasonal vegetables & assorted dressings (V, GF)

Enhancements

- Steamed lemon & dill carrots (V, GF)

Starch

Choice of one

- Roasted herb potatoes (V, GF)
- Herb rice pilaf (V, GF)
- Basil & tomato penne marinara (VG)

Main

Choice of one

- Roasted dijon ham with sweet apple jus & mustard (GF, DF)
- Chicken breast (1 each) with a grilled vegetable tomato marinara sauce (GF, DF)
- Greek spice roasted bone-in chicken (2 each) with a red wine tomato jus (GF, DF)

Dessert

- Chef's assorted dessert station
- Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea

The Mesa Buffet

Priced per guest with a 30 person minimum.

\$31.49 per person

Freshly baked assorted rolls & whipped butter

Salads

- Classic caesar salad
- Organic green salad with seasonal vegetables & assorted dressings (V, GF)
- Greek salad with feta (VG, GF)

Enhancements

- Creamy butternut squash penne with baby kale & sun dried tomatoes (VG)
- Chef's steamed vegetable medley (V, GF)

Starch

Choice of one

- Roasted herb potatoes (V, GF)
- Garlic & tarragon whipped potatoes (VG, GF)
- Herb rice pilaf (V, GF)

Main

Choice of one

- Roasted dijon ham with a sweet apple jus & mustard (GF, DF)
- Chicken breast (1 each) with your choice of whole grain mustard & wild mushroom jus, white wine herbed shallot & chopped spinach cream sauce, or grilled vegetable tomato marinara sauce (GF)
- Greek spice roasted bone-in chicken (2 each) with a red wine tomato jus (GF, DF)

Dessert

- Chef's assorted dessert station
- Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea

Upgrade your dessert station:
(\$3.19 per person)

Dessert upgrades include Chef's premium selection of banquet cakes, cheesecakes, chocolate covered cream puffs & fudge brownie dessert station.



The Apex Buffet

Priced per guest with a 30 person minimum.

\$33.99 per person

Freshly baked assorted rolls & whipped butter

Salads

- Classic caesar salad
- Organic green salad with seasonal vegetables & assorted dressings (V, GF)
- Balsamic marinated vegetable salad (V, GF)

Enhancements

- Roasted mushroom & spinach rotini (VG)
- Chef's steamed vegetable medley (V, GF)

Starch

Choice of one

- Roasted herb potatoes (V, GF)
- Garlic & tarragon whipped potatoes (VG, GF)
- Herb rice pilaf (V, GF)

Main

Choice of one

- Roasted dijon ham with a sweet apple jus & mustard (GF, DF)
- Chicken breast with your choice of whole grain mustard & wild mushroom jus, white wine herbed shallot & chopped spinach cream sauce, or grilled vegetable tomato marinara (GF)
- Slow roasted carved baron of beef with rosemary red wine demi-glace (GF, DF)

Dessert

- Chef's assorted dessert station
- Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea



The Pinnacle Buffet

Priced per guest with a 30 person minimum.

\$38.99 per person

Freshly baked assorted rolls & whipped butter

Salads

Choice of three

- Classic caesar salad
- Organic green salad with seasonal vegetables & assorted dressings (V, GF)
- Herbed tomato, cucumber & bocconcini salad (VG, GF)
- Roasted beet salad with mandarin oranges & almonds (V, GF)
- Bacon, tomato & avocado rotini pasta salad
- Balsamic marinated vegetable salad (V, GF)
- Creamy dill roasted potato salad (VG)

Enhancements

- Chef's steamed vegetable medley (V, GF)

Starch

Choice of one

- Roasted herb potatoes (V, GF)
- Garlic & tarragon whipped potatoes (VG, GF)
- Herb rice pilaf (V, GF)
- Seasoned wild rice (VG)

Main

Choice of two

- Slow roasted carved baron of beef with rosemary red wine demi-glace (GF, DF)
- Lemon & herb baked wild BC salmon with your choice of creamy mushroom dill sauce or citrus & oregano tomato jus (GF)
- Chicken breast with your choice of whole grain mustard & wild mushroom jus, white wine herbed shallot & chopped spinach cream sauce, or grilled vegetable tomato marinara (GF)
- Roasted dijon ham with a sweet apple jus & mustard (GF, DF)

Choice of one

- Creamy butternut squash penne with baby kale & sun dried tomatoes (VG)
- Roasted mushroom & spinach rotini marinara (VG)
- Bechamel vegetarian lasagna (VG)
- Quattro fromaggio ravioli with a roasted red pepper vodka rose sauce (VG)

Dessert

- Chef's assorted dessert station
- Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea

Plated Meals

Priced per guest with a 30 person minimum.

Looking for something formal or extravagant? We offer four delectable options which are each paired with a seasonal salad and dessert selection.

All plated meals include: freshly baked assorted rolls & whipped butter, Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea.

Ask your coordinator for our seasonal salad & dessert options.

Asparagus, Cheddar & Roasted Red Pepper Stuffed Chicken \$44.99

Chicken breast stuffed with roasted asparagus, bell peppers & sharp cheddar cheese, topped with a fresh herb pesto cream. Served with a medley of fresh seasonal vegetables & herb roasted potatoes. (GF)

Wild Mushroom Rosemary Chicken \$39.99

Rosemary seared chicken breast finished with sauteed wild forest mushrooms, garlic, butter & red wine au jus. Served with a medley of fresh seasonal vegetables & herb roasted potatoes. (GF)

Slow Roasted Beef Tenderloin \$61.99

AAA prime cut marinated beef tenderloin, seared with a rosemary & garlic rub & a tarragon horseradish jus. Served with a medley of fresh seasonal vegetables & garlic whipped potatoes. (GF)

Wild Blueberry & Cranberry Seared Salmon \$46.99

Pan seared wild pacific salmon filet, topped with a wild BC blueberry & cranberry reduction. Served with a medley of fresh seasonal vegetables & herb wild rice pilaf. (GF)



Hors D'oeuvres

*Priced per dozen. Orders must be for a minimum of 3 dozen per hors d'oeuvres.
Elevate your event with butlered hors d'oeuvres or an action station.*

Cold

- Pesto ricotta & olive bruschetta crostini (VG) \$21.49
- Roasted vegetable tomato chutney in grilled zucchini boats (V, GF) \$22.99
- Balsamic roasted wild forest mushroom in a mini cucumber bowl (V, GF) \$22.99
- Poached apricot, prosciutto & goat cheese crostini with micro greens \$23.49
- Smoked salmon with dill cream cheese on a cucumber round \$29.69
- Mini bocconcini salad skewers drizzled with balsamic dressing (VG, GF) \$23.99
- Chicken antipasto roll with red pepper, greens, tomato, basil & olive oil (GF, DF) \$24.49

Hot

- Orange ginger beef puff pastry rolls \$24.79
- Brie, cranberry & almond phyllo (VG) \$23.49
- Chicken & vegetable gyoza with soy sauce \$17.79
- Sweet chili chicken satay (GF, DF) \$24.79
- Tempura battered mushrooms with chili soy sauce (VG) \$15.69
- Vegetarian spring rolls (VG) \$21.99
- Spanakopita (VG) \$21.99
- Homemade mini vegetarian quiche (VG) \$17.79
- Mini all beef meatballs \$16.89
- Coconut shrimp with tropical salsa \$27.59
- Braised coconut curry chicken bites with spring onion (GF, DF) \$24.79
- Dry rubbed bone-in chicken wings (lemon pepper, greek or cajun) (GF, DF) \$24.99
- Peppered beef tenderloin, bacon & blue cheese horseradish rolls (GF) \$31.29

Platters

*Small (20-30 guests) & Medium (40-50 guests).
Can be ordered individually or added to any meal.*

Market Vegetables	small \$88.99	medium \$152.99
Cheese Tray	small \$144.99	medium \$243.99
Cold Cut Tray	small \$144.99	medium \$243.99
Pickled Vegetables	small \$67.99	medium \$131.99
Vegetarian Antipasto	small \$152.99	medium \$247.99
Antipasto	small \$185.99	medium \$288.99
Deli Tray	small \$154.99	medium \$253.99
Seasonal Sliced Fruit	small \$111.99	medium \$206.99
Fruit & Cheese	small \$144.99	medium \$243.99

Please contact your coordinator for availability & confirmed pricing on seasonal fruit platters.

Enhancements

Priced per guest with a 10 person minimum. Can be ordered individually or with any meal.

Fresh Fruit Salad \$4.99

Pineapple, honeydew, cantaloupe, oranges & grapes. (V, GF)

Bruschetta & Hummus Platter \$3.49

Fresh house made tomato bruschetta & smooth garlic hummus served with crisp whole wheat & white panini crostinis. (VG)

Crisp Kettle Chips & Ranch Dip \$3.79

Golden fried kettle chips served with cool ranch dip. Available in plain, greek, cajun or cracked black pepper. (VG)

Chips & Salsa \$3.49

Corn tortilla chips served with salsa & sour cream.

Break Combos

Priced per guest with a 10 person minimum.

Fresh Baked Loaf & Coffee \$5.19

Choice of blueberry loaf, carrot loaf, banana bread or fruit & fibre loaf served with Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea.

Fruit & Coffee \$7.09

Fresh fruit salad served with Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea.

Morning Break \$8.29

Assorted pastries, fresh whole fruit & fruit juices, served with Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea.

Sweets & Coffee \$5.39

Assorted cookies or dessert squares served with fruit juices, Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea.

Afternoon Delight \$5.39

Brownie & fruit kabobs made with fresh strawberries, served with Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea.

Midday Snack \$8.99

Choice of bruschetta & hummus platter or crisp kettle chips & ranch dip, served with crystal juice & a market vegetable platter.

Sweet Treats

20 pieces per basket.

Wild About Chocolate \$19.49

Chocolate lovers will enjoy a selection of miniature brownies in the following flavours: triple chocolate chunk, traditional chocolate, deep dutch & chocolate marble.

Afternoon Refresher \$30.99

Brownie & fruit kabobs made with fresh strawberries. These make an excellent sweet treat for the afternoon.

Classic Sweet Tray \$18.49

An assortment of four traditional favourites; country carrot cake, butter tart bars, maple chocolate cake & deep dutch brownies.

Premium Sweet Tray \$19.49

Assortment of pecan streusel cake, chocolate truffle bars, apple brown betty squares, & butter pecan fudge bars.

Fruit Frenzy \$18.99

A winning combination of miniature lemon squares, triple-berry crumble, orange & cream shortcake, & mini cream cheese squares.

Nanaimo Lovers \$19.49

Assortment of four nanaimo bar flavours: traditional, peanut butter, irish cream, & cappuccino.

Macaroon Madness \$19.49

Assortment of lemon burst macaroon bars, macaroon madness bars, & macaroon haystack brownies.

Cookie Platter \$12.99 *Served by the dozen.*

Four varieties of cookies including chocolate chip, oatmeal raisin, white chocolate macadamia nut, & double chocolate.

Decadent Cream Puffs \$15.39 *Served by the dozen.*

Cream puffs drizzled with a decadent chocolate sauce.

Gluten Free Brownie Bites \$13.19 *Served by the dozen.*

Gluten Free Macaroon Bars \$13.79 *Served by the dozen.*



Beverages

Seattle's Best Coffee® Organic Fair Trade Certified. Also available in decaf. <i>Served in increments of 10, pricing per person.</i>	\$2.09
Tazo® Tea <i>Served in increments of 10, pricing per person.</i>	\$1.99
Dasani® bottled water	\$3.00
San Pellegrino	\$3.25
Infused water <i>Lemon, lime, orange, melon, cucumber or mint, pricing per person.</i>	\$1.15
Assorted canned beverages	\$2.79
Crystal Juice	
Pitcher (60oz)	\$11.89
Igloo (30 cup)	\$42.49
Fruit Punch <i>Made with real fruit juices, serves 30 guests.</i>	\$58.29
Fruit Juice - choice of apple, orange or cranberry	
Pitcher (60oz)	\$16.39
Igloo (30 cup)	\$58.29
Fresh Squeezed Lemonade (pitcher)	\$16.39

In-house Bar Service

All bar prices listed below include applicable taxes.

Regular Highballs	\$5.75
Premium Highballs	\$6.25
House Red & White Wine	\$5.75
Domestic Beer	\$5.75
Premium Domestic Beer	\$6.25
Import Beer	\$6.25
Seasonal Beer	\$6.25
Caesars, Paralyzers & Long Island Iced Tea	\$6.25
Liqueurs	\$6.50
Ciders	\$6.25

Wine Selections

All prices on pre-ordered table wine is subject to sales tax and gratuity.

Please note that not all wine selections are available for purchase on the bar at the event.

Local Wine Varieties

White

Harper's Trail Silver Main Riesling	\$35.50
Monte Creek Hands Up White	\$31.50

Red

Harper's Trail Cabernet Franc	\$39.50
Monte Creek Hands Up Red	\$32.50

BC Selections

White

Jackson Triggs Proprietor's Selection Sauvignon Blanc	\$20.00
Bodacious Smooth White	\$22.50

Red

Jackson Triggs Proprietor's Selection Merlot	\$20.00
Bodacious Smooth Red	\$22.50

World Wide Selections

White

Lindemans Bin 85 Pinot Grigio	\$24.50
Cono Sur Organic Chardonnay	\$27.50

Red

Lindemans Bin 50 Shiraz	\$27.50
Cono Sur Bicicleta Cabernet Sauvignon	\$24.50

Sparkling Wine

Two Oceans Sparkling Sauvignon Blanc	\$27.00
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Policies & Payment

Guaranteed Numbers

- A guaranteed number of guests is required 7 calendar 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.
- Prices can change without notice, but will be guaranteed 60 calendar days prior to the function
- Substitutions may apply within the 60 calendar day period depending on market availability and unforeseen circumstances. For further explanation, please speak with your event coordinator.
- Minimum number of meals is required on all orders.

Invoicing, Deposits & Pricing

- For all groups a non-refundable deposit is required at the time of the booking.
- 75% of the remaining balance is required 7 calendar days before the event.
- For TRU departments, an account code is required prior to all catering and events.

Food & Beverage Policy

- The TRU Conference Centre will be the sole supplier of all food and beverage items.
- The only exception will be wedding and special event cakes when full catering is provided by the TRU Conference Centre.
- No food will be packaged for take home from any event.
- The TRU Conference Centre will discard all perishable food items after a 2 hour time period, in compliance with established Food Safe practices and Interior Health requirements.
- Food and beverage selections are required 14 calendar days prior to the event.
- All food and beverage charges are subject to applicable tax and 15% gratuity. For our full dinner buffets, children 3-11 years of age are half price. Toddlers two and under are free.

Liquor Service

- For all cash and host bars, a guaranteed minimum revenue of \$450.00 must be generated. If the minimum is not reached, a bartender fee of \$125.00 will be charged, or the difference between the minimum and actual sales; whichever is less. Pre-ordered table wine served at dinner is not calculated in bar revenue. If total bar sales exceed \$450.00 there will be no bartender fee.
- Under the terms of the BC Liquor License Act, the management of TRU Catering is prohibited from allowing any individual or group to provide outside alcohol at catered events.

Other Rentals

- China is included for all events held in the Campus Activity Centre.
- All areas outside the Campus Activity Centre and all off-site catering will include disposable service. China service can be provided for a fee.

Facility Policies

- Audio visual equipment can be arranged through our in-house supplier or clients are permitted to arrange their own.
- To ensure the correct room is booked, a booking contract is required to be signed by the client at the time of booking.
- To ensure all requirements are agreed upon, a confirmation contract is required to be signed by the client 7 calendar days prior to the event date.
- All events must be completed by 1:30 am and vacated by 2:00 am.
- A minimum of \$50.00 per hour for each hour a function is late will be levied plus an additional \$17.00 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, damage, or extra cleaning requirements 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 arranged and confirmed 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 Office. Such displays, exhibits, or products are the responsibility of the exhibitor and we accept no liability whatsoever for the loss or damage of these displays.
- 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 customer or their guests.
- We reserve the right to require security should situations warrant for either or both parties contracting said functions.
- Additional costs will be assessed for electrical requirements above and beyond the normal usage.

Cancellation Policy

Please visit the TRU Conference Centre website at www.tru.ca/cac for our full cancellation policy, or refer to your booking or catering contract.

Payment methods accepted are: VISA, Mastercard, AMEX, cash, debit or cheque.

Made payable to:
Ancillary Services
805 TRU Way, Kamloops BC V2C0C8



805 TRU Way Kamloops, BC Canada V2C 0C8

Phone: 250.371.5723 | Email: catering@tru.ca

tru.ca/cac