





**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



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DIETARY GUIDE



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

DINNER BUFFETS

Minimum order of 40 guests per selection. Chosen selections are for all guests.

Available after 5 pm. If an earlier start is required, please inquire with your coordinator.

BUILD YOUR CLASSIC DINNER

CHOICE OF ONE PROTEIN \$43/person

Classic dinner buffet includes rolls and butter, caesar salad, organic green salad with dressings, bechamel vegetable lasagna, choice of one protein, choice of one vegetable dish, choice of one starch dish, chef's selection of bars, cookies, sliced fruit, coffee and tea.

1 | Dinner rolls with butter

2 | Organic green salad with dressings (V, GF)
Caesar salad

3 | Bechamel vegetable lasagna (VG)

4 | Choice of ONE vegetable dish

5 | Choice of ONE starch dish

6 | Chef selection of bars, cookies and sliced fruit

7 | Beverages - coffee, assorted tea and water station

CHOICE OF ONE CLASSIC PROTEIN:

THYME ROASTED CHICKEN BREAST

Served with your choice of sauce:

- Wild blueberry and cranberry au jus (DF, GF)
- Roasted vegetable tomato pomodoro (DF, 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 (GF, DF)

PINEAPPLE GLAZED CRANBERRY HAM

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

CHOICE OF ONE CLASSIC VEGETABLE:

- Lemon and oregano roasted carrots (V, GF)
- Honey dill steamed carrots (GF, DF)
- Roasted broccoli and cauliflower (V, GF)
- Seasoned green bean and carrots with thyme (V, GF)

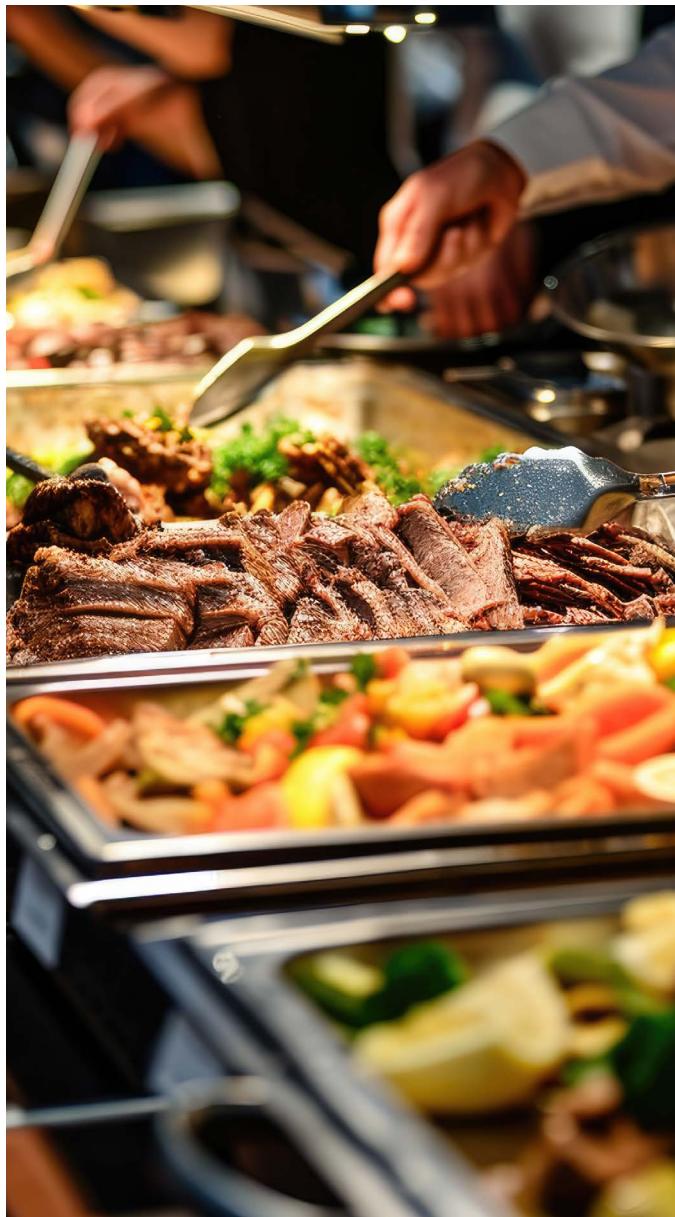
CHOICE OF ONE CLASSIC STARCH:

- Italian seasoned rice pilaf (V, GF)
- Mashed roasted garlic and herb potato (VG, GF)
- Herb roasted baby potato (V, GF)

DINNER BUFFETS

Minimum order of 40 guests per selection. Chosen selections are for all guests.

Available after 5 pm. If an earlier start is required, please inquire with your coordinator.



BUILD YOUR PREMIERE DINNER

CHOICE OF ONE PROTEIN \$47/person

Premiere dinner buffet includes rolls and butter, your choice of two salads, one protein, 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.

- 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 ONE PREMIERE PROTEIN:

THYME ROASTED CHICKEN BREAST

Served with your choice of sauce:

- Wild blueberry and cranberry au jus (GF, DF)
- Roasted bell pepper and caramelized onion coconut cream sauce (GF, DF)
- Roasted vegetable pomodoro sauce (GF, DF)
- White wine 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

SAGE ROASTED TURKEY

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

PINEAPPLE GLAZED CRANBERRY HAM

Served with pineapple and 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 (GF, DF)

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, horeseradish and dijon mustard (GF, DF).
Add \$4.50/person.



CHOICE OF TWO PREMIERE 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).
- Organic greens, mandarin oranges, dried cranberries, spring onion and your choice of dressings (V, GF).
- Spinach and kale salad with goat cheese, cranberries, onion and choice of dressings (VG, GF).
- Balsamic marinated vegetable salad (V, GF).
- Thai sesame vegetable salad (VG).
- Roasted potato salad with tomato salsa, spring onion and jalapeno (V, GF).
- Classic creamy potato salad (VG).
- Lemon chickpea and vegetable salad (V, GF).
- Creamy macaroni pasta salad with cheddar, celery, onion and bell pepper (VG).
- Caesar salad with croutons and asiago cheese.
- Cilantro lime coleslaw (VG).
- Greek vegetable salad with feta (VG, GF).

DRESSING CHOICES:

Choice of up to 3 per green salad:

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

CHOICE OF ONE PREMIERE VEGETABLE:

- Lemon and oregano roasted carrots (V, GF)
- Honey dill steamed carrots (GF, DF)
- Roasted broccoli and cauliflower (V, GF)
- Roasted root vegetable medley (V, GF)
- Steamed broccoli, carrots and cauliflower (V, GF)
- Seasoned green beans and carrots with thyme (V, GF)

CHOICE OF ONE PREMIERE STARCH:

- Lemon ginger basmati rice (V, GF)
- Wild rice with herbs (V, GF)
- Italian 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, DF)



CHOICE OF ONE PREMIERE PASTA OR VEGAN DISH:

CHEESE FILLED TORTELLINI

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

PENNE FLORENTINA

Wilted spinach, sautéed mushroom, onion and garlic white wine cream sauce (VG)

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 BOW TIE

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

ROASTED ROTINI VEGETABLE MARINARA

Roasted garden vegetables in a fire roasted tomato sauce (VG, DF)



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)





ADD EXTRAS

*Minimum order of 40 guests per selection.
Can be added to any buffet.*

PROTEIN

Add an additional - \$8.50/person

SALAD

Add an additional - \$4.50/person

VEGETABLE DISH

Add an additional - \$3.50/person

STARCH DISH

Add an additional - \$4/person

PASTA OR VEGAN DISH

Add an additional - \$6/person



PLATED DINNERS

Minimum order of 50 guests per selection.

BUILD YOUR PLATED DINNER

All plated dinners are 3 courses and include dinner rolls with butter, choice of seasonal salad OR soup, choice of one main entree, chef's seasonal dessert with coffee and tea service.

Please note only ONE plated menu may be selected for the entire group.

All pricing is based on the entree selection and is a base starting price which may change based on any additional customization requests.

We are also happy to create a custom plated menu based on your event needs or with additional courses.

- 1 | Dinner rolls with butter
- 2 | Choice of chef's seasonal salad OR soup
- 3 | Choice of ONE entree for all guests
- 4 | Chef's seasonal dessert with coffee & tea service



FIRST COURSE - CHOICE OF ONE:

Inquire with your coordinator for seasonal selections.

CHEF'S SEASONAL SALAD

CHEF'S SEASONAL SOUP

SECOND COURSE - CHOICE OF ONE:

Inquire with your coordinator for detailed descriptions or to discuss entree preferences. All entrees served with a starch and vegetables.

CICKEN ENTREE STARTING AT \$75

SALMON ENTREE STARTING AT \$90

BEEF ENTREE STARTING AT \$100

BEEF TENDERLOIN ENTREE STARTING AT \$125

THIRD COURSE - INCLUDED:

Inquire with your coordinator for seasonal selections.

CHEF'S SEASONAL DESSERT

Served with coffee & tea service.



HORS D'OEUVRES PACKAGES

Minimum order of 30 guests. Priced per person.

LIGHT RECEPTION \$27

5 - 7 pieces per person, ideal for a mid-afternoon, late evening or short reception. Choice of:

- 4 classic items
- 2 premiere items
- Market vegetable platter OR sweet treat platter

COCKTAIL RECEPTION \$35

7 - 9 pieces per person, ideal for the equivalent of a light meal. Choice of:

- 5 classic items
- 3 premiere items
- Market vegetable platter OR sweet treat platter

DINNER RECEPTION \$47

11 - 13 pieces per person, ideal for the equivalent of a dinner. Choice of:

- 6 classic items
- 4 premiere items
- Market vegetable platter OR sweet treat platter



HORS D'OEUVRES

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

SERVED COLD

CLASSIC SELECTIONS

\$42 - Crostini topped with artichoke, parmesan, olive tapenade and roasted bell pepper (VG)

\$42 - Caprese crostini with basil goat cheese spread, roasted grape tomato and spinach (VG)

\$44 - Crostini topped with butternut squash, ricotta cheese, pecan and spring onions (VG)

\$42 - Spicy roasted chickpea and avocado cucumber bites (V, GF)

\$42 - Roasted pumpkin hummus, spring onion and bell pepper cucumber bites (V, GF)

\$42 - Balsamic roasted vegetable and organic green salad rolls with raspberry vinaigrette (V, GF)

\$45 - Mini taco with Asian marinated cucumber, carrot, herbs, garlic and sambal (V)

\$9/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

\$59 - Focaccia topped with smoked salmon, lemon dill cream cheese, red onion and fried capers

\$46 - Mini bocconcini salad skewered and drizzled with balsamic glaze (VG, GF)

\$48 - Mini taco with roasted peach, avocado, cilantro, spring onion and citrus dressing (V)

\$62 - Sweet and spicy chili lime marinated jumbo prawns (GF, DF)

\$62 - Maple cranberry marinated jumbo prawns (GF, DF)

\$48 - Crostini with caramelized apple, smoked bacon and gorgonzola cheese

\$48 - Crostini with thyme cream cheese, prosciutto, poached pears and honey drizzle

\$47 - 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

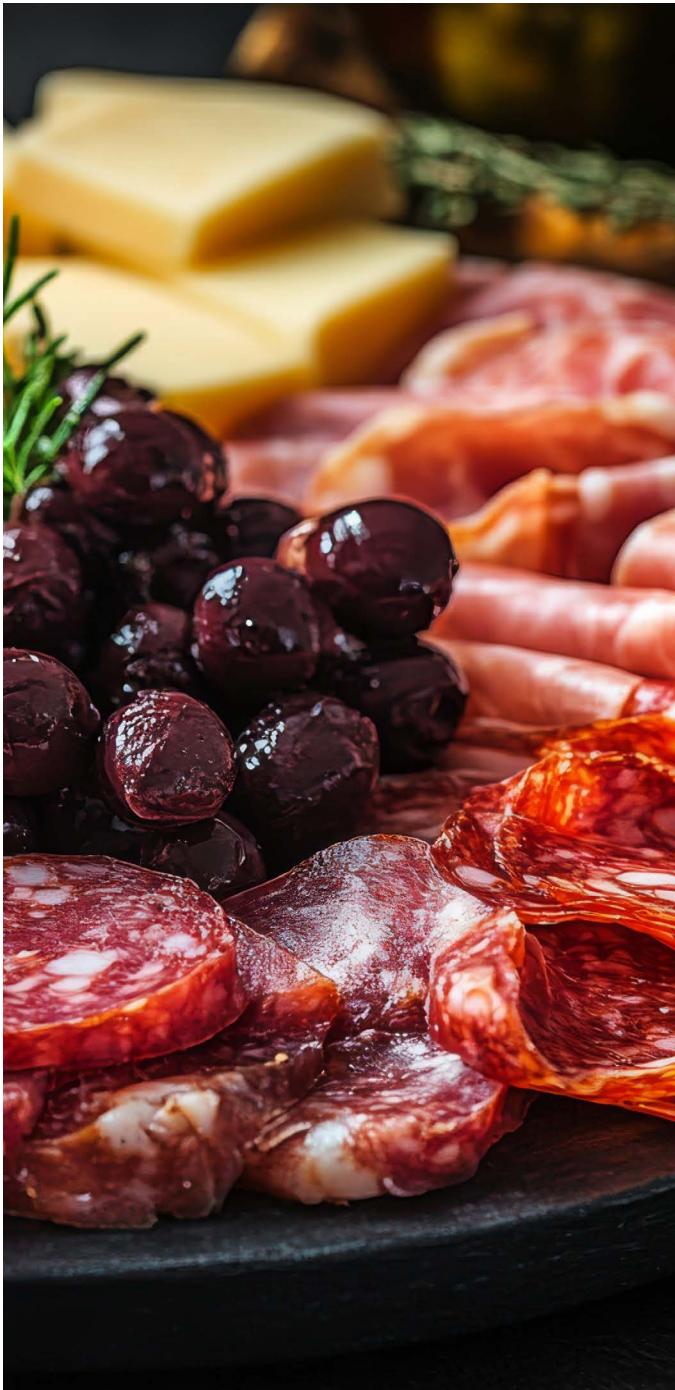
CLASSIC SELECTIONS

- \$44 - Spinach, olive and feta puff pastry roll (VG)
- \$44 - Brie, cranberry and almond phyllo (VG)
- \$40 - Chicken and vegetable gyoza with soy sauce
- \$44 - Vegetarian spring rolls with plum sauce (VG)
- \$44 - Blueberry, pecan and ricotta phyllo (VG)
- \$38 - Mini all beef meatballs
- \$40 - Roasted chicken wings (hot, lemon pepper, greek or cajun) (GF, DF)
- \$35 - Tempura mushrooms with chili soy sauce (VG)
- \$39 - Mini samosa with sweet plum sauce (VG)
- \$45 - Vegan zucchini boats stuffed with greek plant protein crumble and vegan cheese (V, GF)



PREMIERE SELECTIONS

- \$52 - Philly steak puff pastry roll with swiss cheese, caramelized onions and bell peppers
- \$46 - Roasted vegetable and chickpea curry phyllo (VG)
- \$58 - Ground bison, roasted beet and goat cheese puff pastry roll
- \$46 - Roasted squash, caramelized onion and ricotta tartlet (VG)
- \$52 - Smoked salmon and lemon dill cream cheese tartlet
- \$56 - Coconut crusted shrimp with tropical salsa
- \$52 - Masala panko crusted coconut chicken with pineapple mango sauce and fresh coriander
- \$52 - Parmesan crusted chicken bites with micro greens, drizzled with a marinara aioli
- \$49 - Cheddar crab jalapeno popper with dill ranch
- \$55 - Bacon wrapped sirloin bites with creamed horseradish sauce
- \$54 - Szechuan style chicken satay (DF)
- \$54 - Roasted zucchini, bell pepper and tomato slider with garlic and herb cream cheese (VG)
- \$60 - Sage roast turkey slider with cranberry aioli, grainy mustard, caramelized onion and swiss cheese
- \$64 - Teriyaki beef steak sliders with sriracha mayo and sesame slaw (DF)



PLATTERS

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

MARKET VEGETABLE (VG)

SMALL \$107 | MEDIUM \$149 | LARGE \$254
Assorted vegetables served with ranch dip.

PICKLED VEGETABLE (V)

SMALL \$79 | MEDIUM \$112 | LARGE \$209
Gherkins, baby dill pickles, beets, assorted olives and banana peppers.

VEGETARIAN ANTIPASTO (V, GF)

SMALL \$160 | MEDIUM \$235 | LARGE \$389
Balsamic marinated vegetables and roasted garlic cloves served with herb marinated bocconcini, kalamata olives and panini bread.

SLICED FRUIT & YOGURT (VG, GF)

SMALL \$129 | MEDIUM \$189 | LARGE \$335
Assorted seasonal fruit with strawberry yogurt dip.

FRUIT & CHEESE (VG)

SMALL \$139 | MEDIUM \$238 | LARGE \$395
Assorted seasonal fruit, cheddar and swiss cheese served with grapes, berries and an assortment of crackers.

CHEESE & CRACKERS (VG)

SMALL \$139 | MEDIUM \$229 | LARGE \$389
Assorted soft and hard cheese served with crackers and berries.

GOURMET CHEESE & BAGUETTE (VG)

SMALL \$179 | MEDIUM \$295 | LARGE \$454
Herb goat cheese balls, brie, gorgonzola, sharp cheddar and swiss served with garlic baguette crostini, crackers, berries and grapes.

COLD CUT SELECTION

SMALL \$139 | MEDIUM \$229 | LARGE \$389

Ham, turkey, roast beef and genoa salami.

DELI SELECTION

SMALL \$140 | MEDIUM \$244 | LARGE \$399

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

CHARCUTERIE

SMALL \$209 | MEDIUM \$319 | LARGE \$469

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 \$92 | MEDIUM \$128 | LARGE \$229

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

THE MEXICAN SNACK (VG)

SMALL \$82 | MEDIUM \$120 | LARGE \$226

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 \$79 | MEDIUM \$115 | LARGE \$219

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

MEDITERRANEAN (VG)

SMALL \$105 | MEDIUM \$147 | LARGE \$249

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

GLUTEN FREE SNACK (VG, GF)

SMALL \$80 | MEDIUM \$118 | LARGE \$219

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 \$78 | MEDIUM \$119 | LARGE \$219

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

COMBO PLATTERS

PLATTER COMBO A \$585

Package includes a medium platter of each of the following:

- Market Vegetable Platter
- Cheese & Crackers Platter
- Cold Cut Selection Platter

PLATTER COMBO B \$429

Package includes a medium platter of each of the following:

- Sliced Fruit & Yogurt Platter
- Mediterranean Platter
- Chips & Dips Platter

PLATTER COMBO C \$465

Package includes a medium platter of each of the following:

- High Tea Sandwiches & Pinwheels Platter
- Fruit & Cheese Platter
- Pickled Vegetable Platter



ACTION STATION

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

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

GNOCCI DUO \$18

Pan seared potato gnocchi with garlic and herbs tossed with:

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

SESAME GINGER CHILI PRAWNS \$18

Tiger prawns sautéed in butter with garlic, herbs, white wine, sambal and sesame ginger soy.

MAPLE CRANBERRY PRAWNS \$18

Tiger prawns sautéed in butter with garlic, herbs, white wine and maple cranberry salsa.

SLOW ROASTED BEEF ON A BUN \$18

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

BOURBON WHISKEY BBQ CHICKEN \$18

Flambéed with garlic, onion, bell pepper and drizzled with smokey BBQ sauce and spring onion (GF, DF).

CARNITA PORK TACO \$17

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

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 \$15

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 \$15

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

CEREAL BAR \$10

Assorted cereal served with 2% milk and almond milk.

POLLO ASADA CHICKEN TACO BAR \$15

Pollo asada 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.

SLIDER STATION \$15

Build your own slider with your choice of:

- BBQ pulled pork sliders served with horseradish and dijon mustard.
- BBQ pulled chicken sliders served with horseradish and dijon mustard.

Served with salted kettle chips with ranch dip.

SANDWICH STATION \$15

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

MASHED POTATO BAR \$15

Build your own mashed potato. Roast garlic mashed potato, brown gravy, crumbled bacon, sausage crumble, triple cheese blend, asiago cheese, spring onion, bell peppers, tomato, sour cream and salsa.

MACARONI & CHEESE BAR \$15

Build your own macaroni & cheese! Beef chili, crumbled bacon, sausage crumble, triple cheese blend, asiago cheese, spring onion, bell peppers, tomato, sour cream and salsa.



BEVERAGES

Priced per person unless otherwise stated.

WHITE BUFFALO COFFEE \$3.50

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

FAIR TRADE ORGANIC TEA \$3.50

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

HOT CHOCOLATE \$3.25

Served in 10 cup urns.

INFUSED WATER \$1.75

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

PERIER SPARKLING WATER \$5.50

AHA CANNED SPARKLING WATER \$3.25

SUNRYPE JUICE BOXES \$2.75

DASANI BOTTLED WATER \$4

CANNED POP \$3

Coke, Diet Coke, Sprite and Ginger Ale.

BOTTLED JUICE \$4.75 (355ml)

Apple and orange juice.

CRYSTAL JUICE

Ice tea, lemonade, fruit punch and peach:

60oz pitcher \$19

30 cup igloo \$65

50 cup igloo \$99

FRUIT JUICE

Apple, orange and cranberry:

60oz pitcher \$29

30 cup igloo \$94

50 cup igloo \$147

REAL FRUIT PUNCH

30 cup igloo \$90

50 cup igloo \$140

NON-ALCOHOL

All of the below selections will be available with regular bar services. A non-alcohol bar can also be requested. 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.

MOCKTAILS

LAVENDER LEMONADE \$6

Lavender simple syrup, lemonade, soda.

VIRGIN CAESAR \$6

Clamato, worchestershire, lime juice.

ESPRESSO MARTINI \$5.75

Arabica coffee, cream, sugar.

SPARKMOUTH LIME MARGARITA \$5.75

SPARKMOUTH MOSCOW MULE \$5.75

SPARKMOUTH MIMOSA \$5.75

NON-ALCOHOL BEER

BUDWEISER ZERO \$6.50

CORONA SUNBREW \$6

STANLEY PARK SUN SETTER PEACH ALE \$6.50

STANLEY PARK TRAIL HOPPER IPA \$6.50



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 \$7.50 (5oz)

- Hester Creek Terra Unica White
- Hester Creek Terra Unica Red

REGULAR HIGHBALLS \$7.50 (1oz)

PREMIUM HIGHBALLS \$8.50 (1oz)

LIQUEURS \$8 (1oz)

DOMESTIC BEER \$7.50

- Budweiser (341ml)
- Coors Light (341ml)

PREMIUM DOMESTIC BEER \$7.50

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

IMPORT BEER \$8.25

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

KAMLOOPS LOCAL BEERS

- Iron Road Seasonal Beer (355ml) \$7.50
- Red Collar Seasonal Beer (473ml) \$8.25

COOLERS & CIDERS

- Woodward Send It Cider (473ml) \$8.50
- Woodward Wolfberry Cider (473ml) \$8.50
- Assorted White Claw (355ml) \$8.25
- Assorted Nude Sodas (355ml) \$8.25
- Assorted Growers (330ml) \$8.25

COCKTAILS \$8.50 (1oz)

- Caesars
- Long island ice tea
- Old Fashioned
- Mojito

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

- Red Rooster Pinot Gris \$35
- Red Rooster Chardonnay \$35
- Hester Creek Terra Unica White \$37
- Monte Creek Hands Up White \$37

RED

- Hester Creek Terra Unica Red \$37
- Monte Creek Hands Up Red \$38
- Sandhill Cabernet Merlot \$40
- Privato Merlot \$43

ROSÉ & SPARKLING

- Privato Bolle Rosa Rosé \$50

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 and dietaries must be submitted eight (8) days before the event.
- For events with over two hundred (200) guests, a guaranteed number of guests and dietaries 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 if higher than guaranteed guest count

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

ROOM RENTAL:

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

ADDITIONAL:

- 100% of total labour costs if canceled 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 Horticulture Gardens. 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 per bartender.
- 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

