



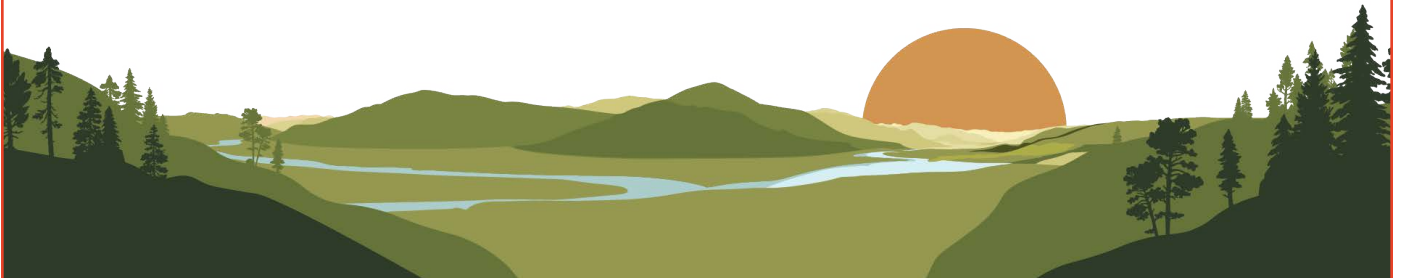
**THOMPSON
RIVERS
UNIVERSITY**
Conferences, Weddings
and Events



SUMMIT & THYME
— CATERING —

STILLEN TE SK'ELÉP

COYOTE'S FOOD



A STORY OF PLACE, HERITAGE AND HOSPITALITY

At the TRU Conference Centre, we believe every meal tells a story. As we gather on the ancestral and unceded lands of the Tk'emlúps te Secwépemc, we recognize and honour the enduring relationship between the Secwépemc and these lands, waters, and the rich food traditions they have stewarded since time immemorial. Our Indigenous-inspired menus celebrate this place while reflecting the diverse culinary traditions that have shaped British Columbia and the personal heritage that inspires our Executive Chef.

Many of these dishes are rooted in the memories of family kitchens and generations of resourceful cooking. Our Executive Chef, who is Métis, has drawn inspiration from the ingredients and recipes shared by his grandmother, adapting them with contemporary techniques while preserving the spirit of the meals that brought family together. Our Three Sisters Soup, for example, is his own signature recipe. A Métis-inspired interpretation of a soup his grandmother prepared, celebrating the enduring partnership of corn, beans, and squash; ingredients that have nourished Indigenous communities across North America for generations.

Throughout our menus, you'll find familiar regional ingredients that have long been part of the landscape of British Columbia and the Interior: warm bannock with honey butter and preserves, wild rice, forest mushrooms, Saskatoon berries, blueberries, salmon, bison, root vegetables, and locally harvested honey. These ingredients reflect the abundance of the land and our commitment to sourcing local products whenever possible.

Rather than recreating traditional ceremonial dishes, our culinary team thoughtfully incorporates Indigenous and Métis influences into contemporary conference and event dining. The result is a menu that honours heritage through seasonal ingredients, local partnerships, and respectful storytelling while offering guests a memorable dining experience rooted in the spirit of British Columbia.

Every gathering is an opportunity to connect with one another, with the land, and with the stories shared around the table.

BREAKFAST

MINIMUM ORDER OF 10 GUESTS.

BC HARVEST BREAKFAST \$30

A celebration of BC ingredients.

- Berry medley **V GF NF**
- Bannock with honey butter and fruit preserves **VG**
- Spring onion and sage egg frittata cups **VG GF DF**
- Seasoned breakfast potatoes **VG**
- Smoked bacon (2) **GF DF**
- Pork sausage (2) **GF DF**
- Coffee & tea
- Choose one (1): Apple, orange or cranberry juice

BREAK

MINIMUM ORDER OF 10 GUESTS.

BC HARVEST BREAK \$15.50

Celebrating BC's flavours and local ingredients.

- Bannock with honey butter and fruit preserves **VG**
- Assorted cheese and crackers **VG**
- Soft blueberry and apple cookies **VG**
- Choose one (1): Coffee & tea, fruit juice, iced tea, lemonade or fruit punch



LUNCH

MINIMUM ORDER OF 20 GUESTS.

INDIGENOUS INSPIRED \$30

- Bannock with honey butter and fruit preserves **VG**
- Organic greens and arugula with field berries, pecans and spring onion **V GF** with assorted dressings
- Wild rice salad with fresh herbs and garden vegetables **V GF**
- Kettle chips with dill ranch dip **VG**
- Assorted desserts, cookies and sliced fruit **VG**
- Choose one (1): Iced tea, lemonade or fruit punch
- Choose one (1):
 - Beef chili **DF GF**
 - Three sisters soup **V GF**
- Sub bison chili - add \$4

SHARE PLATTER

SALMON & BANNOCK SHARE PLATTER

SMALL \$140 | MEDIUM \$238 | LARGE \$388

Inspired by the flavours and ingredients of the region, this signature platter features smoked salmon cream cheese dip, wild blueberry wojapi BBQ compote, caramelized onion and sage spread, corn tortilla chips, and maple honey butter served with warm bannock. **VG**

INDIGENOUS DINNER EXPERIENCE

\$68

MINIMUM ORDER OF 40 GUESTS PER SELECTION
CHOSEN SELECTIONS ARE FOR ALL YOUR GUESTS.

Fresh baked bannock with berry preserves, maple butter and honey butter **VG**

Dandelion greens and arugula salad served with assorted berries, pecans and apple cider vinaigrette **V GF**

BC preserved candied and smoked salmon platter with wojapi sauce, marinated mushrooms and grilled citrus **DF GF**

Braised three sisters succotash with green beans, squash and corn **V GF**

Seasoned wild rice with forest mushrooms and spring onion **V GF**

Roasted seasoned root vegetables **V GF**

Choose one (1) signature entree:

- **SAGE RUBBED WILD PACIFIC SALMON**

6 oz sage rubbed wild pacific salmon filet with a sweet blueberry reduction **DF GF**

- **SLOW ROASTED BISON SIRLOIN** - Add \$7

6 oz slow roasted bison sirloin with a caramelized wild onion and okanagan apple au jus **DF GF**

Wild berry crumble and lemon curd bars **VG**

Saskatoon berry lemonade

Freshly brewed coffee and tea



INDIGENOUS DINNER EXPERIENCE

ENHANCE YOUR EXPERIENCE

ADDITIONAL ENTREE

Add an additional entree. All additional entrees will be added for the full guest count due to portion size.

- 3 oz sage rubbed wild pacific salmon - Add \$17.50
- 3 oz slow roasted bison sirloin - Add \$22.50

FRIED BEAVER TAIL STATION

Freshly prepared cinnamon sugar “beaver tails”, a flat deep fried bannock style dough, served with the following:

- Caramelized okanagan apples
- Mixed berry compote
- Maple syrup
- TRU honey
- Roasted foraged nuts
- Whipped cream

Add to the Indigenous Experience Dinner - \$10

Substitute for the included Indigenous Experience Dinner dessert - \$6

SPECIAL MENU NOTES

Bison requires a 3 - 4 week lead time due to supplier availability.

Final guest counts for bison are required 30 days prior to the event.

