

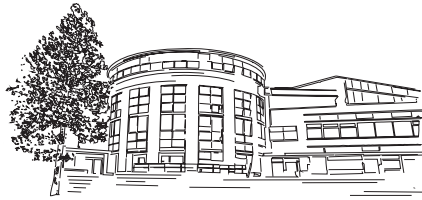


bbq

GRILL | SUMMER | CHILL







**THOMPSON
RIVERS
UNIVERSITY**

Conferences, Weddings
and Events

BBQ AT TRU

Summer has arrived!

We have created a summer inspired BBQ menu, with some classic BBQ favourites as well as some new fun-inspired menus. Available across campus, these menus will be a great option for your summer event. A chef attended BBQ at your event can be added to events at the CAC and Horticulture Gardens.

Ask us about our substitute menu options for dietary concerns; we are happy to accommodate religious, 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.

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

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



BUFFETS

Minimum order of 30 guests per selection. Available until Thanksgiving weekend.



HOT DOG \$24.50

- Grilled hot dogs
- Hot dog buns
- Onion & cheddar cheese
- BBQ sauce, ketchup, relish, mustard & mayo
- Choice of two salads:
 - Herb marinated vegetable salad (V, GF)
 - Dill potato salad (VG)
 - Classic country coleslaw (VG)
 - Summer greens with field berries, oranges, spring onion & almonds, with assorted dressings (V, GF)
 - Classic Caesar salad
 - Broccoli, cheddar, grape & roasted pecan (VG)
- Assorted dessert bars, cakes, squares & cookies (VG) and sliced fruit (V, GF)
- Choice of one:
 - Iced tea, Lemonade, Peach punch, Fruit punch



SMOKIES \$29

- Grilled smokie
- Sub buns
- Onion & cheddar cheese
- BBQ sauce, ketchup, relish, mustard & mayo
- Choice of two salads:
 - Herb marinated vegetable salad (V, GF)
 - Dill potato salad (VG)
 - Classic country coleslaw (VG)
 - Summer greens with field berries, oranges, spring onion & almonds, with assorted dressings (V, GF)
 - Classic Caesar salad
 - Broccoli, cheddar, grape & roasted pecan (VG)
- Assorted dessert bars, cakes, squares & cookies (VG) and sliced fruit (V, GF)
- Choice of one:
 - Iced tea, Lemonade, Peach punch, Fruit punch

BUFFETS

Minimum order of 30 guests per selection. Available until Thanksgiving weekend.



POTATO BAR \$31

- Choice of one:
 - Baked potato
 - Spicy potato wedges
 - Tater tots
- Choice of one:
 - Pulled BBQ chicken
 - Pulled BBQ pork
- Sour cream, salsa, whipped butter, cheddar cheese
- Tomato, jalapenos, spring onion, black beans & cilantro roasted corn
- Choice of two salads:
 - Herb marinated vegetable salad (V, GF)
 - Dill potato salad (VG)
 - Classic country coleslaw (VG)
 - Summer greens with field berries, oranges, spring onion & almonds, with assorted dressings (V, GF)
 - Classic Caesar salad
 - Broccoli, cheddar, grape & roasted pecan (VG)
- Assorted dessert bars, cakes, squares & cookies (VG) and sliced fruit (V, GF)
- Choice of one:
 - Iced tea, Lemonade, Peach punch, Fruit punch



BURGER \$32.50

- Angus beef, grilled chicken or garden vegetable patty with a bun
- Lettuce, onion, tomato, pickle & cheddar cheese
- BBQ sauce, ketchup, relish, mustard & mayo
- Choice of two salads:
 - Herb marinated vegetable salad (V, GF)
 - Dill potato salad (VG)
 - Classic country coleslaw (VG)
 - Summer greens with field berries, oranges, spring onion & almonds, with assorted dressings (V, GF)
 - Classic Caesar salad
 - Broccoli, cheddar, grape & roasted pecan (VG)
- Assorted dessert bars, cakes, squares, cookies (VG) and sliced fruit (V, GF)
- Choice of one:
 - Iced tea, Lemonade, Peach punch, Fruit punch

BUFFETS

Minimum order of 30 guests per selection. Available until Thanksgiving weekend.



MAC & CHEESE \$36.50

- Macaroni & cheese
- Garlic toast
- Choice of one:
 - Pulled BBQ chicken
 - Pulled BBQ pork
 - Grilled smokies
- Sour cream, salsa, chipotle aioli, ranch & shredded cheese, spring onion, tomato, jalapeno, black beans & cilantro roasted corn
- Choice of two salads:
 - Herb marinated vegetable salad (V, GF)
 - Dill potato salad (VG)
 - Classic country coleslaw (VG)
 - Summer greens with field berries, oranges, spring onion & almonds, with assorted dressings (V, GF)
 - Classic Caesar salad
 - Broccoli, cheddar, grape & roasted pecan (VG)
- Assorted dessert bars, cakes, squares, cookies (VG) and sliced fruit (V, GF)
- Choice of one:
 - Iced tea, Lemonade, Peach punch, Fruit punch



BBQ CHICKEN \$39.50

- Smokey BBQ chicken breast (GF, DF)
- Cheddar biscuits and whipped butter (VG)
- Grilled seasonal vegetables (V, GF)
- Paprika & thyme seasoned roasted potato (V, GF)
- Baked beans in tomato sauce (V, GF)
- Choice of two salads:
 - Herb marinated vegetable salad (V, GF)
 - Dill potato salad (VG)
 - Classic country coleslaw (VG)
 - Summer greens with field berries, oranges, spring onion & almonds, with assorted dressings (V, GF)
 - Classic Caesar salad
 - Broccoli, cheddar, grape & roasted pecan (VG)
- Assorted dessert bars, cakes, squares, cookies (VG) and sliced fruit (V, GF)
- Choice of one:
 - Iced tea, Lemonade, Peach punch, Fruit punch

BUFFETS

Minimum order of 30 guests per selection.



BBQ PULLED PORK \$39.50

- Pulled pork with choice of:

- Honey BBQ sauce
- Bourbon BBQ sauce
- Sweet chili BBQ sauce

- Kaiser roll (VG)

- Creamy macaroni & cheese (VG)

- Roasted corn & bell peppers (V, GF)

- Baked beans in tomato sauce (V, GF)

- Salted kettle chips & ranch (VG)

- Choice of two salads:

- Herb marinated vegetable salad (V, GF)
- Dill potato salad (VG)
- Classic country coleslaw (VG)
- Summer greens with field berries, oranges, spring onion & almonds, with assorted dressings (V, GF)
- Classic Caesar salad
- Broccoli, cheddar, grape & roasted pecan (VG)

- Assorted dessert bars, cakes, squares, cookies (VG) and sliced fruit (V, GF)

- Choice of one:

- Iced tea, Lemonade, Peach punch, Fruit punch

ENHANCEMENTS

Minimum order of 30 guests per selection.



CARAMELIZED ONION

\$2.25

SAUTEED MUSHROOMS

\$2.25

SMOKED BACON CRUMBLE

\$3.75

KETTLE CHIPS & RANCH

\$5.25

BAKED BEANS IN TOMATO SAUCE

\$3.50

GRILLED SEASONAL VEGETABLES

\$3.50

ROASTED CORN & BELL PEPPERS

\$3.50

PAPRIKA & THYME SEASONED ROASTED POTATO

\$4.00

CHEDDAR BISCUITS & WHIPPED BUTTER

\$4.75

ADD A THIRD SALAD OPTION

\$4.50

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.

PERRIER 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

CHEF MANNED BBQ

If you would like a chef manned BBQ station at your event, an additional \$275 BBQ rental & labour fee will apply.

Only applicable for events in the Horticulture Gardens and the CAC. For other locations, please speak with your event coordinator.

Chef manned BBQ stations are offered from Victoria day to Thanksgiving.

For full venue policies, please visit tru.ca/conferencecentre





