

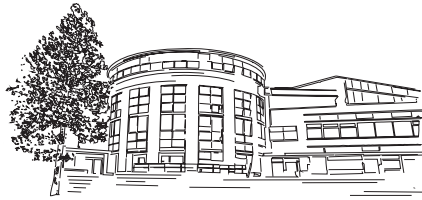


bbq

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.



MASHED POTATO BAR \$11.25

Build your own mashed potato. This is the perfect way to provide a hearty and fun-filled meal with a variety of toppings for your guests to create a delectable personalized dish.

- Roasted garlic & herb whipped mashed potato
- Apple cider pan gravy
- Crumbled bacon
- Diced honey ham
- Shredded cheese
- Chopped chives
- Caramelized onion
- Chopped jalapeno
- Tomato salsa
- Sour cream
- Horseradish
- Butter balls



HOT DOG \$23.50

- Grilled hot dogs
- Hot dog buns
- Onion & cheddar cheese
- BBQ sauce, ketchup, relish, mustard & mayo
- Summer greens with strawberry, oranges, spring onion & almonds, with assorted dressings (V, GF)
- Choice of one additional salad:
 - Herb marinated vegetable salad (V, GF)
 - Classic creamy potato salad (VG)
 - Classic country coleslaw (VG)
- Fresh sliced fruit (V, GF)
- Lemon cream shortcake & apple crumble
- Choice of one:
 - Iced tea, Lemonade, Peach punch, Fruit punch

BUFFETS

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



SMOKIES \$28

- Grilled smokie
- Sub buns
- Onion & cheddar cheese
- BBQ sauce, ketchup, relish, mustard & mayo

- Summer greens with strawberry, oranges, spring onion & almonds, with assorted dressings (V, GF)

- Choice of one additional salad:
 - Herb marinated vegetable salad (V, GF)
 - Classic creamy potato salad (VG)
 - Classic country coleslaw (VG)

- Fresh sliced fruit (V, GF)
- Lemon cream shortcake & apple crumble

- Choice of one:
 - Iced tea, Lemonade, Peach punch, Fruit punch



POTATO BAR \$30

- Choice of one:
 - Baked potato
 - Spicy potato wedges
 - Tater tots

- Choice of one:
 - Pulled BBQ chicken
 - Pulled BBQ pork

- Sour cream, chives, cheddar cheese, tomato, jalapenos, salsa & black beans
- Summer greens with strawberry, oranges, spring onion & almonds, with assorted dressings (V, GF)

- Choice of one additional salad:
 - Herb marinated vegetable salad (V, GF)
 - Classic creamy potato salad (VG)
 - Classic country coleslaw (VG)

- Fresh sliced fruit (V, GF)
- Lemon cream shortcake & apple crumble

- Choice of one:
 - Iced tea, Lemonade, Peach punch, Fruit punch

BUFFETS

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



BURGER \$31

- Angus beef, grilled chicken or black bean veggie patty with a bun
- Lettuce, onion, tomato, pickle & cheddar cheese
- BBQ sauce, ketchup, relish, mustard & mayo
- Summer greens with strawberry, oranges, spring onion & almonds, with assorted dressings (V, GF)
- Choice of one additional salad:
 - Herb marinated vegetable salad (V, GF)
 - Classic creamy potato salad (VG)
 - Classic country coleslaw (VG)
- Fresh sliced fruit (V, GF)
- Lemon cream shortcake & apple crumble
- Choice of one:
 - Iced tea, Lemonade, Peach punch, Fruit punch



MAC & CHEESE \$35

- Macaroni & cheese
- Choice of one:
 - Pulled BBQ chicken
 - Pulled BBQ pork
 - Grilled smokies
- Sour cream, chives, ranch, black beans, tomatoes & jalapeno
- Summer greens with strawberry, oranges, spring onion & almonds, with assorted dressings (V, GF)
- Choice of one additional salad:
 - Herb marinated vegetable salad (V, GF)
 - Classic creamy potato salad (VG)
 - Classic country coleslaw (VG)
- Fresh sliced fruit (V, GF)
- Lemon cream shortcake & apple crumble
- Choice of one:
 - Iced tea, Lemonade, Peach punch, Fruit punch

BUFFETS

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



BBQ CHICKEN \$38

- BBQ chicken breast (GF, DF)
- Cheddar biscuits and butter
- Grilled seasonal vegetables (V, GF)
- Baked beans in tomato sauce (V, GF)

- Classic creamy potato salad (VG)
- Summer greens with strawberry, oranges, spring onion & almonds, with assorted dressings (V, GF)

- Fresh sliced fruit (V, GF)
- Lemon cream shortcake & apple crumble

- Choice of one:
 - Iced tea, Lemonade, Peach punch, Fruit punch



BBQ PULLED PORK \$38

- BBQ pulled pork (GF, DF)
- Kaiser roll
- Creamy macaroni & cheese (VG)
- Baked beans in tomato sauce (V, GF)

- Classic country coleslaw (VG)
- Summer greens with strawberry, oranges, spring onion & almonds, with assorted dressings (V, GF)

- Fresh sliced fruit (V, GF)
- Lemon cream shortcake & apple crumble

- Choice of one:
 - Iced tea, Lemonade, Peach punch, Fruit punch

BEVERAGES

Priced per person.

COFFEE \$3

TRU's very own 100% fair trade organic certified coffee. Regular and decaf, served in 10 cup urns.

TEGA TEA \$3

Regular and herbal, served in 10 cup urns.

INFUSED WATER \$1.75

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

PERRIER \$4.50

AHA 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

Ice tea, apple and orange juice.

FRESH LEMONADE

60oz pitcher \$25

30 cup igloo \$85

CRANBERRY LEMONADE

60oz pitcher \$22

30 cup igloo \$72

50 cup igloo \$110

CRANBERRY ICED TEA

60oz pitcher \$17

30 cup igloo \$60

50 cup igloo \$90

CRYSTAL JUICE

Ice tea, lemonade, fruit punch and peach:

60oz pitcher \$17

30 cup igloo \$60

50 cup igloo \$90

REAL FRUIT PUNCH

30 cup igloo \$85

50 cup igloo \$130

FRUIT JUICE

Apple, orange and cranberry:

60oz pitcher \$25

30 cup igloo \$85

50 cup igloo \$130



ALCOHOL

Cash bar prices listed include applicable taxes. For all cash and host bars, a guaranteed minimum revenue of \$600 must be generated. If the minimum is not reached, a bartender fee of \$175 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 Chardonnay
- Jackson Triggs Cabernet Sauvignon

REGULAR HIGHBALLS \$7 (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
- Red Collar Seasonal Beer (473ml) \$9.25

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 Sopresa Rossa \$43

ROSÉ

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

SPARKLING

- Yellow Tail Pink Bubbly \$32



ENHANCEMENTS

Minimum order of 30 guests per selection.

CARAMELIZED ONION \$2

SAUTEED MUSHROOMS \$2

SMOKED BACON CRUMBLE \$3.50

KETTLE CHIPS & RANCH \$5.25

CHEDDAR BISCUITS \$4.50

CORN COB - HALF \$5.50

Availability of corn cobs will need to be assessed with your event coordinator.

CHEF MANNED BBQ

If you would like a chef manned BBQ station at your event, an additional \$250 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.

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





