

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



SUMMIT & THYME
— CATERING —



CATERING MENU

TASTE | QUALITY | SERVICE



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VENUE POLICIES

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

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THOUGHTFUL CHOICES, RESPONSIBLE SOURCING AND COMMUNITY-FOCUSED PRACTICES.

The TRU Conference Centre and Summit & Thyme Catering believe great food should have a positive impact on our guests, our community and the environment. Through thoughtful sourcing, waste reduction initiatives and community partnerships, we continually look for ways to operate more responsibly while delivering exceptional experiences.

SUPPORTING LOCAL & ETHICAL SOURCING

- Prioritize locally sourced and produced BC ingredients and products.
- Proudly serve White Buffalo Coffee, an indigenous owned and Fair Trade coffee provider, alongside Fair Trade teas from TEGA tea.

PLANT-FORWARD CHOICES

- We continue to expand our selection of plant-forward menu offerings, providing guests with more sustainable dining options that support diverse dietary preferences and evolving food trends.

REDUCING WASTE

- The culinary team follows the 5 P's of Production: Plan, Product, Production, Portion and Post-Production, optimizing resources and minimizing waste throughout the full catering process.
- Composting programs divert food waste from landfills and support responsible waste management practices.
- China service is provided whenever possible to minimize disposable service. When disposables are required, recyclable and compostable options are used.

RESPONSIBLE OIL RECYCLING

- Used cooking oil is collected and recycled through McLeod's By-Products, a BC based company that transforms used cooking oil into sustainable products.

ENERGY

- Hot water used in the kitchen is supplied by a solar hot water system on the roof of the building.
- The kitchen uses a state-of-the-art ventilation demand system to reduce heated air escaping through the exhaust fans when not in use.

A GLOBAL LEADER

- TRU has earned for the second time, the STARS Platinum Rating, the highest sustainability designation awarded by AASHE, recognizing the university's leadership and commitment to sustainability across campus operations, academics and community engagement.



GOOD FOOD. MEANINGFUL PARTNERSHIPS. POSITIVE IMPACTS.

Supporting our community is at the heart of what we do. Through the partnerships highlighted below, we help reduce food waste, support local organizations and extend our commitment to responsible hospitality beyond the catering table through food recovery, volunteerism and community service.

**SECOND HARVEST**

Where possible, we donate to Canada's largest food rescue organization, Second Harvest, redistributing surplus food to non-profits while helping reduce food waste and improving access to nutritious food in our community.

**FEED BC**

TRU is proud to be a Feed BC partner, supporting the province's goal of increasing the purchase of BC-grown and BC-produced food. Today, more than 30% of the food purchased on campus is sourced from within British Columbia.

**ABC DAY**

ABC Day is an annual initiative focused on giving back through volunteerism, community service, and food donations to local non-profit organizations through our partnership with Second Harvest.

**TOO GOOD TO GO**

Through our campus retail food operations, we partner with Too Good To Go to reduce food waste by offering surplus food at discounted prices, helping good food stay out of landfills and on people's plates.

HELPING YOU CHOOSE WITH CONFIDENCE

We believe great food should be enjoyed by everyone. Our menus feature clear dietary icons to help you easily identify options for the most common dietary needs. We are pleased to accommodate a wide range of preferences and requirements, including allergy, religious, cultural, and lifestyle considerations, so every guest can dine with confidence and comfort.

Have specific dietary requirements or questions? Contact our team to discuss your needs. We're happy to work with you to create a menu that is inclusive, delicious, and tailored to your event.

V

Identifies foods that fit a vegan diet, made exclusively with plant-based ingredients. Vegan menu items contain no meat, poultry, seafood, dairy, eggs, honey, or other animal-derived ingredients.

VG

Identifies foods that fit a vegetarian diet. Vegetarian menu items exclude meat, poultry, and fish but may include eggs, dairy products, and honey.

GF

Identifies foods made without gluten-containing ingredients. For guests with Celiac disease or severe gluten sensitivities, a separately plated meal can be provided to help minimize the risk of cross-contamination at buffet service.

NF

Identifies foods prepared without nuts. While we take every precaution to reduce the risk of cross-contamination, we are not a nut-free facility and cannot guarantee the complete absence of nut allergens.

DF

Identifies foods made without dairy ingredients.
Made without milk, cheese, butter, cream or other dairy-derived ingredients.

MINIMUM ORDER OF 15 GUESTS PER SELECTION UNLESS OTHERWISE NOTED.
ALL MEETING PACKAGES INCLUDE CONTINUOUS COFFEE, TEA AND WATER.

SUMMIT ESSENTIALS PACKAGE

\$52/person

SUNRISE CONTINENTAL

- Croissants, muffins and danishes **VG**
- Butter and fruit preserves **VG**
- Seasonal sliced fresh fruit **V GF NF**
- Orange, cranberry or apple juice

MORNING BREAK

- Greek yogurt parfaits with seasonal berries and granola **VG**

SIMPLE SANDWICH LUNCH

- Choice of three sandwich and wrap flavours
- Organic green salad **V GF** with assorted dressings
- Salted kettle chips with ranch dip **VG**
- Chefs dessert selection **VG**
- *Choose one (1):* Iced tea, lemonade, OR punch

AFTERNOON BREAK

- Market crudité platter with hummus **V GF**



SUMMIT PROFESSIONAL PACKAGE

\$72/person

CLASSIC CONTINENTAL

- Croissants, muffins and danishes **VG**
- Butter, cream cheese and fruit preserves **VG**
- House-made yogurt parfaits **VG**
- Seasonal sliced fresh fruit **V GF NF**

MORNING BREAK

- Lemon poppy seed loaf **VG**
- Turnovers **VG**
- Honey butter and fruit preserves **VG**

LUNCH (CHOICE OF ONE)

- Mediterranean
 - Grilled pita bread **VG** with tzatziki **VG GF** and hummus **V GF**
 - Mediterranean chicken breast **DF GF**
 - Greek salad with feta **VG**
 - Greek wild rice blend **V GF**
 - Assorted dessert squares, cookies and sliced fruit **VG**
 - *Choose one (1):* Iced tea, lemonade, OR punch

- OR -

- Little Italy
 - Garlic toast **VG**
 - Balsamic marinated vegetable salad **V GF**
 - Caesar Salad
 - *Choose one (1) pasta:*
 - Penne chicken tomato pomodoro **DF**
 - Penne chicken and herb alfredo
 - Roasted butternut squash macaroni and cheese **VG**
 - Rotini with spinach, broccoli and sundried tomato pesto rose **VG**
 - Bechamel vegetable lasagna **VG**
 - Assorted dessert squares, cookies and sliced fruit **VG**
 - *Choose one (1):* Iced tea, lemonade, OR punch

AFTERNOON BREAK

- House-made energy bites **V GF**
- Cheese and crackers **VG**

MINIMUM ORDER OF 15 GUESTS PER SELECTION.
ALL MEETING PACKAGES INCLUDE CONTINUOUS COFFEE, TEA AND WATER.

SUMMIT EXECUTIVE PACKAGE

\$80/person

BC HARVEST BREAKFAST

- Bannock with honey butter and fruit preserves **VG**
- Berry medley **V GF**
- Choose one (1) BC egg frittata cups:
 - Bacon and cheddar **GF**
 - Ham and cheddar **GF**
 - Spring onion and tomato **VG GF DF**
- Seasoned breakfast potatoes **VG**
- Smoked bacon (2) **GF DF**
- Pork sausage (2) **GF DF**
- Fruit juice

MORNING BREAK

- Assorted mini muffins and danishes **VG**
- Seasonal sliced fresh fruit **V GF NF**

HARVEST GRAIN BAR LUNCH

- Herb and garlic grilled chicken (Hot) **GF DF**
- Crispy breaded chicken (Hot)
- Chickpea falafel (Hot) **V GF**
- Quinoa **V GF**
- Seven grain rice **V GF**
- Baby kale and organic greens **V GF NF**
- Dried cranberries **V GF**
- Raisins **V GF**
- Mandarin oranges **V GF**
- Grape tomatoes **V GF NF**
- Spring onion **V GF NF**
- Cucumber **V GF NF**
- Bell peppers **V GF NF**
- Shredded carrots **V GF NF**
- Roasted pecans **V**
- Vegan mozzarella cheese **V GF**
- Triple cheese blend **VG GF**
- Balsamic vinaigrette **V GF**
- Greek herb vinaigrette **V GF**
- Italian vinaigrette **V GF**
- Assorted dessert squares, cookies and sliced fruit **VG**
- Choose one (1): Iced tea, lemonade, OR punch

AFTERNOON BREAK

- Salted kettle chips with ranch dip **VG**

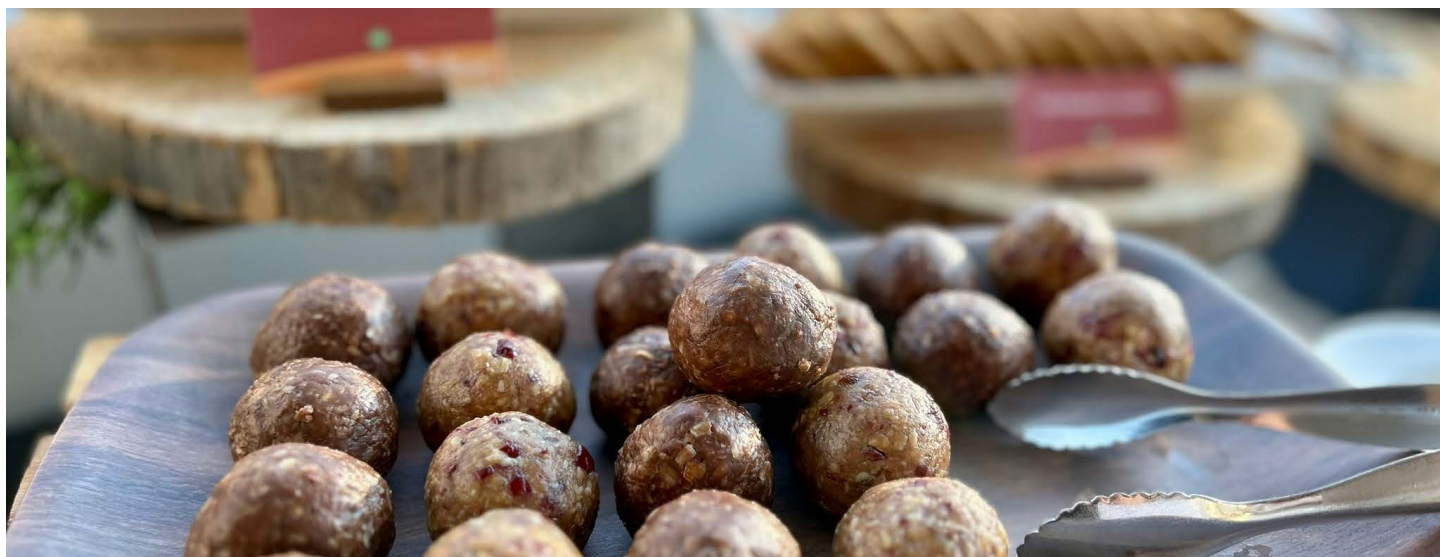


CONTINENTAL BREAKFAST BUFFETS

MINIMUM ORDER OF 10 GUESTS PER SELECTION.

ALL CONTINENTAL BREAKFAST BUFFETS INCLUDE FRESHLY BREWED COFFEE AND TEA.

Perfect for meetings, conferences, and early morning gatherings, our continental buffets offer a fresh and convenient start to the day. These thoughtfully curated options provide something for every guest.



SUNRISE CONTINENTAL \$20

A light continental breakfast perfect for morning meetings and training sessions.

- Seasonal sliced fresh fruit **V GF NF**
- Croissants, muffins and danishes **VG**
- Butter and fruit preserves **VG**
- Choose one (1): Apple, orange OR cranberry juice

CLASSIC CONTINENTAL \$24

A timeless breakfast selection featuring fresh, satisfying favourites to start the day.

- Seasonal sliced fresh fruit **V GF NF**
- Croissants, muffins and danishes **VG**
- Butter, cream cheese and fruit preserves **VG**
- House-made yogurt parfaits **VG**
- Choose one (1): Apple, orange OR cranberry juice

EXECUTIVE CONTINENTAL \$25.50

Premium breakfast selections crafted to fuel meaningful connections and productive mornings.

- Seasonal sliced fresh fruit **V GF NF**
- Muffins, mini danishes and baked loaves **VG**
- Build your own yogurt parfait: **VG**
 - Greek yogurt, vanilla yogurt, fresh berries, granola, toasted almonds, pecans, cranberries, raisins and TRU Honey
- Assorted energy bites **V GF**
- Choose one: (1): Apple, orange OR cranberry juice

WELLNESS CONTINENTAL \$27.50

Plant-forward. Thoughtfully designed with nutritious ingredients to keep guests energized throughout the morning.

- Seasonal sliced fresh fruit **V GF NF**
- Mixed nuts and trail mix **V GF**
- Seed crackers with nut butter **V**
- Choose one (1): Apple, orange OR cranberry juice
- Choose one (1) bakery item:
 - Whole grain muffins **VG**
 - Vegan breakfast pastries **V**
- Choose one (1):
 - Overnight oats **VG**
 - Chia seed pudding **VG**
 - Coconut yogurt **V GF**

MINIMUM ORDER OF 10 GUESTS PER SELECTION.
ALL HOT BREAKFAST BUFFETS INCLUDE FRESHLY BREWED COFFEE AND TEA.

Start your day with a hearty chef-prepared breakfast featuring fresh ingredients, locally inspired flavours and comforting favourites. Options range from traditional classics to contemporary menus.

MORNING START \$21

A simple and satisfying breakfast designed to energize guests and provide a fresh start to the day.

- Assorted whole fruit **V GF NF**
- Mini muffins and danishes **VG**
- BC scrambled eggs **VG GF**
- Seasoned breakfast potatoes **VG**
- Choose one (1): Apple, orange OR cranberry juice
- Add-on the following savoury toppings package:
Salsa, guacamole, green onion, shredded cheese - \$2.50

WELLNESS BREAKFAST \$24.50

A nourishing breakfast featuring whole grains, lean proteins, and plant-forward selections.

- Seasonal sliced fresh fruit **V GF NF**
- Whole grain muffins **VG**
- Egg white and herb scramble **VG**
- Roasted sweet potatoes **VG**
- Choose one (1): Apple, orange OR cranberry juice
- Choose one (1):
 - Overnight oats **VG**
 - Chia seed pudding **VG**
 - Coconut yogurt **V GF**

COUNTRY BREAKFAST \$25.50

A hearty breakfast featuring home style favourites that provide a warm and satisfying start to the day.

- Seasonal sliced fresh fruit **V GF NF**
- Mini muffins and danishes **VG**
- BC scrambled eggs **VG GF**
- Seasoned breakfast potatoes **V GF**
- Smoked bacon (2) **GF DF**
- Pork sausage (2) **GF DF**
- Choose one (1): Apple, orange OR cranberry juice

Hot breakfast buffet add-on options:

- Cinnamon french toast (2) with syrup and butter **VG** - \$4.50
- Pancakes (2) with syrup and butter **VG** - \$3.50
- Belgian waffles (2) with syrup and butter **VG** - \$5.50
- Smoked BC salmon - \$6.50
- Savoury ground beef **GF** - \$3

BUILD YOUR OWN BREAKFAST SANDWICH \$28.50

Create your perfect breakfast sandwich.

- Seasonal sliced fresh fruit **V GF NF**
- Seasoned breakfast potatoes **VG**
- English muffins and brioche buns
- Cheddar cheese **VG**
- Spinach, tomato, and red onion **V GF NF**
- Butter, chipotle mayo, dijon, ketchup, and hot sauce
- Choose one (1): Apple, orange OR cranberry juice
- Choose two (2):
 - BC scrambled eggs **VG GF**
 - Tofu scramble **V GF NF**
 - Smoked bacon (2) **GF DF**
 - Pork sausage (2) **GF DF**

BUILD YOUR OWN BREAKFAST BAR \$29.50

Create your perfect breakfast bowl to fuel your day.

- Mixed greens and baby spinach **V GF NF**
- Sautéed mushroom, roasted peppers, cherry tomatoes and caramelized onions **VG**
- Pumpkin seeds, cheddar and crumbled feta **VG**
- Salsa, chipotle aioli and greek yogurt **VG**
- Ancient grain quinoa **V GF**
- Choose one (1): Apple, orange OR cranberry juice
- Choose two (2):
 - Seasoned breakfast potatoes **V GF**
 - Ancient grain quinoa **V GF**
- Choose one (1):
 - BC scrambled eggs **VG GF**
 - Tofu scramble **V GF NF**
 - Breakfast sausage crumble

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**
- Choose one (1): Apple, orange OR cranberry juice

MINIMUM ORDER OF 20 GUESTS PER SELECTION.
ALL BRUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE AND TEA.

Not just for weekends!

HARVEST BRUNCH \$31.75

Celebrating local ingredients and seasonal flavours.

- Bannock with honey butter and fruit preserves **VG**
- Berry medley, greek yogurt, granola and TRU honey **VG**
- Smoked bacon (2) **GF DF**
- Maple dijon roasted chicken **GF DF**
- Herb roasted country potatoes **V GF**
- Organic greens with mandarin oranges, cranberries and candied pecans **VG**
- Seasonal roasted vegetables **V GF**
- Cream puffs and butter tarts **VG**
- Choose one (1): Lemonade, iced tea OR fruit punch
- Choose one (1) BC egg frittata cups:
 - Bacon and cheddar
 - Ham and cheddar
 - Onion and tomato **VG GF DF**

CLASSIC BRUNCH \$37.50

Traditional favourites with a modern touch.

- Croissants with butter and fruit preserves **VG**
- Seasonal sliced fresh fruit **V GF NF**
- BC scrambled eggs **VG GF**
- Herb roasted country potatoes **V GF**
- Organic greens with mandarin oranges, cranberries and candied pecans **VG**
- Herb roasted chicken breast with tomato pomodoro **GF DF**
- Assorted squares, baked cookies **VG** and energy bites **V GF**
- Choose one (1): Lemonade, iced tea OR fruit punch
- Choose one (1):
 - Smoked bacon (2) **GF DF**
 - Pork sausage (2) **GF DF**

PANCAKE STATION \$7

Fluffy buttermilk pancakes, served with seasonal berries, whipped cream, maple syrup, chocolate sauce, fruit compotes, sprinkles and other sweet accompaniments. **VG**

BELGIAN WAFFLE STATION \$8

Golden belgian waffles served with an assortment of fresh fruit, whipped cream, maple syrup, gourmet sauces, toasted nuts and seasonal toppings. **VG**

PLANT-FORWARD BREAKFAST BURRITO STATION \$9

Create a wholesome breakfast burrito with tofu scramble, vegan cheese, roasted potatoes, pico de gallo, avocado, fresh vegetables, and flavourful salsas wrapped in a warm tortilla. **VG**

CHEF ATTENDED STATION

MINIMUM ORDER OF 40 GUESTS PER SELECTION.

Take your breakfast to the next level with an interactive chef-attended station, creating memorable meals.

OMELETTE STATION \$12

Our chefs made-to-order custom omelettes featuring farm-fresh BC eggs, premium cheeses, fresh vegetables and your choice of savoury toppings. **VG**



PRICED PER BASKET OR INDIVIDUALLY AS NOTED BELOW.

Baked favourites to complement any breakfast or break. Perfect for meetings, conferences and coffee breaks. Mix and match to create your own spread.

BASKETS OF 6

HAZELNUT AND PEANUT ENERGY BITES \$16.50

Oats, peanut butter, hazelnuts, coconut, cocoa powder and vanilla. **V GF**

DRIED FRUIT & NUT ENERGY BITES \$16.50

Assorted dried fruits, oats, peanut butter, toasted nuts and coconut. **V GF**

BAGELS & CREAM CHEESE \$20

An assortment of bagels accompanied by plain cream cheese and butter. **VG**

ASSORTED DANISHES \$24

A selection of fruit-filled and custard danishes. **VG**

TEA SCONES \$25.50

Assorted tea scones served with whipped butter and fruit preserves. **VG**

APPLE TURNOVERS \$27

Golden puff pastry filled with warm cinnamon apples. **VG**

SAVOURY BUTTER PASTRIES \$28.20

Choice of spinach and feta or leak and parmesan. **VG**

CROISSANTS \$29.40

Your choice of plain or chocolate. **VG**

MUFFINS \$28.20

Chef's selection of muffins served with whipped butter and fruit preserves. **VG**

GLUTEN-FRIENDLY MUFFINS \$30

Chef's seasonal gluten-friendly selection served with whipped butter and fruit preserves. **VG GF DF**

VEGAN MUFFINS \$30

Chef's seasonal vegan selection served with vegan butter and preserves. **V**

BASKETS OF 10

BAKED LOAVES \$52

BAKED LOAVES - HALF SIZE \$32

Your choice of banana chocolate chip, lemon poppyseed, or blueberry yogurt. Served with honey butter. **VG**

WARM CINNAMON BUNS \$39

Soft, warm cinnamon buns with a sweet glaze. **VG**

MORNING PASTRY BASKET \$46.50

Assorted muffins, danishes, croissants and turnovers. Served with butter and preserves. **VG**

FRESH FRUIT & PASTRY BASKET \$60

Assorted muffins and mini danishes with fresh melon and berries. Served with butter and preserves. **VG**

EXECUTIVE BAKERY BASKET \$78

A premium assortment of croissants, danishes and baked loaves, served with fresh seasonal berries, whipped honey butter and fruit preserves. **VG**

INDIVIDUALLY PRICED

TOFU SCRAMBLE \$7.50

Crumbled tofu with sauteed onion, bell peppers and spices, finished with spring onion. **V GF NF**

PREMIUM TOAST BAR \$10

Assorted breads paired with avocado, whipped ricotta, smoked salmon, TRU honey, fruit preserves and seasonal garnishes. **VG**

FRUIT SMOOTHIE \$10

Classic **VG GF** - greek yogurt, banana, berries and orange juice. Dairy free **V GF** - almond milk, banana, berries and orange juice.

CAC building only - restrictions apply

YOGURT PARFAIT BAR \$10.50

Fruit and greek yogurt and vanilla yogurt served with granola, mixed berries, raisins, dried cranberries, almonds and pecans. **VG**

MINIMUM ORDER OF 10 GUESTS PER SELECTION.

ALL BREAKS INCLUDE CHOICE OF COFFEE & TEA, FRUIT JUICE, ICED TEA, LEMONADE OR FRUIT PUNCH.

Whether you're starting the day, taking a mid-morning pause, or an afternoon refreshment, our thoughtfully curated break packages are designed to keep your guests energized and engaged.



CLASSIC BREAKS

THE MORNING START \$13.50

A light and refreshing break to begin the day.

- Assorted mini muffins and danishes **VG**
- Seasonal sliced fresh fruit **V GF NF**

SWEET & SALTY \$15

A crowd-pleasing assortment of crunchy snacks and desserts for a perfect balance of savoury and sweet.

- Salted pretzels and roasted garlic hummus **VG**
- Kettle chips with ranch dip **VG**
- Chocolate chip cookies **VG**
- Mini cream puffs and butter tarts **VG**

DESSERTS & COFFEE \$16.50

A sweet ending to any meeting.

- Nanaimo bars **VG**
- Butter tarts **VG**
- Dessert squares **VG**
- Mini cheesecakes **VG**

WELLNESS BREAKS

ENERGIZER \$15.50

Healthy fuel for productive meetings.

- House-made energy bites **V GF**
- Seasonal sliced fresh fruit **V GF NF**
- Kettle chips with ranch dip **VG**

A LITTLE PICK-ME-UP \$15.50

Wholesome comfort with a healthy twist.

- Banana chocolate chip loaf with honey butter and fruit preserves **VG**
- House-made energy bites **V GF**
- Yogurt with granola **VG**

HARVEST WELLNESS \$17.50

Fresh, nutritious and naturally energizing.

- Greek yogurt parfaits with fresh seasonal berries **VG**
- Chia pudding with fresh seasonal berries **VG**
- House-made energy bites **V GF**
- Seasonal sliced fresh fruit **V GF NF**

MINIMUM ORDER OF 10 GUESTS PER SELECTION.

ALL BREAKS INCLUDE CHOICE OF COFFEE & TEA, FRUIT JUICE, ICED TEA, LEMONADE OR FRUIT PUNCH.

Create opportunities for conversation and networking with refreshment breaks that bring people together while enhancing the overall event experience.



SIGNATURE BREAKS

BC HARVEST \$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**

TRADITIONAL \$15.50

A timeless conference favourite.

- Assorted cheese and crackers **VG**
- Seasonal sliced fresh fruit **V GF NF**
- Nanaimo bars **VG**

EXECUTIVE \$18.50

A premium selection designed for productive meetings.

- Breakfast loaves with honey butter **VG**
- Croissants with TRU honey and fruit preserves **VG**
- Cheese selection **VG**
- Seasonal sliced fresh fruit **V GF NF**

REGIONALLY INSPIRED BREAKS

FIESTA \$15.50

Inspired by vibrant street food flavours.

- Corn tortilla chips **V GF** and garlic crostini **VG**
- Pico de gallo and guacamole **V GF**
- Vegetable crudites **V GF**
- Roasted red pepper hummus **V GF** and ranch dip **VG**

MARKET DELI \$17.50

A satisfying afternoon pick-me-up.

- Deli meat selection with pickles and mustards
- Kettle chips with ranch dip **VG**
- Assorted brownies **VG**

THOMPSON HARVEST \$18

Celebrating the region's farms & flavours.

- Seasonal sliced fresh fruit **V GF NF**
- Cheese selection **VG**
- Granola bars **VG**
- Apple toffee loaf with honey butter **VG**

MINIMUM ORDER OF 10 GUESTS PER SELECTION.

ALL SANDWICH AND WRAP MENUS COME WITH YOUR CHOICE OF 3 WRAP AND/OR SANDWICH SELECTIONS.

Freshly prepared sandwiches and wraps featuring quality ingredients and crowd-pleasing flavours.

EXECUTIVE SANDWICH & WRAP BUFFET \$28

- Choice of 3 wrap and/or sandwich selections
- Organic green salad **V GF** with assorted dressings
- Kettle chips with ranch dip **VG**
- Dessert squares, cookies and sliced fruit **VG**
- Choose one (1): Iced tea, lemonade OR fruit punch
- Choose one (1):
 - Chef's daily soup **V GF**
 - Market vegetable platter with hummus **V GF**
 - Assorted pickle and cheese platter **VG GF** with crackers
 - Balsamic marinated vegetable salad **V GF**
 - Greek vegetable salad with feta **VG GF**
 - Classic potato salad **VG**
 - Creamy macaroni salad **VG**

SIMPLE SANDWICH & WRAP BUFFET \$20.50

- Choice of 3 wrap and/or sandwich selections
- Dessert squares, cookies and sliced fruit **VG**
- Choose one (1): Iced tea, lemonade OR fruit punch
- Choose one (1):
 - Chef's daily soup **V GF**
 - Market vegetable platter with hummus **V GF**
 - Organic green salad **V GF** with assorted dressings
 - Kettle chips with ranch dip **VG**

SANDWICH & WRAP ONLY \$12.50

- Choice of 3 wrap and/or sandwich selections

SANDWICH SELECTIONS

- Sage roasted turkey with sundried tomato pesto aioli, swiss cheese, tomato, cucumber and greens
- Sage roasted turkey and avocado club with garlic aioli, romaine, tomato, bacon and cheddar
- Sage roasted turkey with blueberry aioli, caramelized onion, tomato, cheddar and greens
- Sage roasted turkey with grilled squash, bell peppers, hummus, greens and havarti
- Honey ham, poached apple and brie with pineapple curry aioli and baby spinach
- Dijon ham and swiss cheese with whole grain mustard, caramelized onions, tomato and lettuce
- Roast beef, smashed avocado, mayo, crisp onion, tomato, greens and jack cheese
- Roast beef with BBQ aioli, romaine, tomato, caramelized onions and cheddar cheese
- Roast beef with horseradish aioli, greens, caramelized onion, tomato and cheddar
- Italian salami with herb ricotta, tomato, crisp onion, roasted bell pepper, olives and greens
- Egg salad sandwich with dill, Tabasco, red and green onions **VG**
- Cucumber and avocado sandwich with dill cream cheese, organic greens, roasted red pepper and havarti **VG**
- Avocado and brie cheese with baby kale, tomato, cucumber and garlic aioli on gluten free bread **VG GF**
- Sage roasted turkey, tomato, cucumber, spinach, cranberry aioli and cheddar cheese on gluten free bread **GF**
- Roast beef, whole grain mustard, romaine, tomato, caramelized onions and cheddar on gluten free bread **GF**

WRAP SELECTIONS

- Grilled chicken caesar wrap
- Mediterranean chicken wrap with tzatziki, feta, tomato, cucumber, olives and greens
- Chopped chicken salad wrap with diced apple, grapes, mayo, onion, celery and greens
- Szechuan chicken wrap with sweet chili cabbage slaw, grated carrot and spring onion
- Chipotle aioli chicken wrap with bell pepper, onion, corn, black beans, romaine and cheddar
- Blue cheese steak wrap with poached pear cabbage slaw and roasted bell pepper
- Ground bison wrap with apple cranberry coleslaw and spring onion **DF**
- Teriyaki steak wrap with an oriental sesame cabbage slaw and spring onion **DF**
- Greek wrap with hummus, tomato, cucumber, pepper, kalamata olive, spinach and vegan cheese **V**
- Falafel wrap with roasted red pepper, tomato, cucumber, baby kale, hummus and vegan cheese **V**
- Buffalo cauliflower and quinoa salad wrap with cucumber and bell pepper **V**
- Citrus chickpea salad wrap with guacamole, greens and vegan cheese **V**

SANDWICH & WRAP BUFFETS

MINIMUM ORDER OF 10 GUESTS PER SELECTION UNLESS OTHERWISE STATED.

Whether you're feeding a group on the go or creating a more relaxed lunch experience, we have an option to suit your event.

SANDWICH BAR \$29

Minimum order of 20 guests.

- Kaiser buns and assorted breads
- Sage roasted turkey **GF DF**
- Roast beef **GF DF**
- Honey ham **DF**
- Egg salad **GF**
- Cheddar, swiss and havarti cheese **VG**
- Tomato, cucumber, onion and lettuce **V GF**
- Mayo, mustard, hummus and guacamole
- Organic green salad **V GF** with assorted dressings
- Kettle chips with ranch dip **VG**
- Dessert squares, cookies and sliced fruit **VG**
- Choose one (1): Iced tea, lemonade, OR punch
- Choose one (1):
 - Chef's daily soup **V GF**
 - Market vegetable platter with hummus **V GF**
 - Assorted pickle and cheese platter **VG GF** with crackers
 - Balsamic marinated vegetable salad **V GF**
 - Classic potato salad **VG**

BOXED LUNCH \$23

Perfect for when your group is on-the-go!

- Choose three (3) wrap and/or sandwich selections
- Choose four (4):
 - Whole fruit **V GF NF**
 - Veggies and ranch dip **VG**
 - Cookie **VG**
 - Chocolate brownie **VG**
 - Yogurt cup **VG**
 - Lays potato chips
 - Green salad with balsamic dressing **V GF**
 - SunRype juice box



MINIMUM ORDER OF 20 GUESTS PER SELECTION.
ALL HOT LUNCH BUFFETS ARE SERVED WITH ASSORTED DESSERTS, COOKIES AND SLICED FRUIT WITH YOUR CHOICE OF ICED TEA, LEMONADE OR PUNCH.

Perfect for lunch or a light dinner. Based on a 2-hour meal service, additional fees may apply to dinner events.

GLOBAL KITCHEN

TACO FIESTA \$28 🇲🇪

- Mexican rice **V GF**
- Soft flour **VG** and hard corn tortillas **VG GF**
- Pico de gallo, guacamole and lettuce **V GF**
- Baja sauce and nacho cheese **VG GF**
- Cilantro lime coleslaw **VG**
- Black beans **V GF**

- Choose one (1):
 - Taco chicken **DF GF**
 - Taco ground beef **DF GF**

• Sub carne asada steak - add \$3.75

LITTLE ITALY \$29 🇮🇹

- Garlic toast **VG**
- Balsamic marinated vegetable salad **V GF**
- Caesar Salad

- Choose one (1):
 - Penne chicken tomato pomodoro **DF**
 - Penne chicken and herb alfredo
 - Roasted butternut squash macaroni and cheese **VG**
 - Rotini with spinach, broccoli and sundried tomato pesto rose **VG**
 - Bechamel vegetable lasagna **VG**

ASIAN STREET KITCHEN \$30 🇨🇳

- Grilled flat bread **V**
- Chow mein noodles **VG**
- Organic green salad with mandarin oranges, cranberries, almonds and assorted dressings **V GF**

- Choose one (1):
 - Sweet and sour pork
 - Szechuan chicken
 - Ginger beef
 - Sweet chili chicken and vegetable stir-fry **DF GF**

HOMESTYLE COTTAGE PIE \$30 🇬🇧

- Garlic toast **VG**
- Organic green salad **V GF** with assorted dressings
- Caesar salad
- Herb marinated vegetable salad **V GF**
- Cottage pie **GF**

OKTOBERFEAST \$30 🇩🇪

- Dinner rolls & butter **VG**
- Organic green salad **V GF** with assorted dressings
- Creamy cucumber salad **VG GF**
- Bavarian bratwurst with dijon mustard
- Cheddar perogies and sour cream **VG**
- Sauteed cabbage and beets **V GF**

MEDITERRANEAN \$31 🇬🇷

- Grilled pita bread **VG**
- Tzatziki and hummus **VG**
- Mediterranean marinated chicken breast **DF GF**
- Greek salad with feta **VG GF**
- Greek wild rice blend **VG GF**

• Add-on falafel - \$4

INDIAN KITCHEN \$31 🇮🇳

- Grilled naan bread **VG**
- Tomato cucumber salad **V GF**
- Lemon ginger basmati rice **V GF**
- Mango chutney **V GF**

- Choose one (1):
 - Chickpea curry **V GF**
 - Butter chicken **GF**
 - Chicken chana masala **DF GF**



MINIMUM ORDER OF 20 GUESTS PER SELECTION.
ALL HOT LUNCH BUFFETS ARE SERVED WITH ASSORTED DESSERTS, COOKIES AND SLICED FRUIT WITH YOUR CHOICE OF ICED TEA, LEMONADE OR PUNCH.

REGIONAL COLLECTION

INDIGENOUS INSPIRED \$30

- Bannock with honey butter and fruit preserves **VG**
- Organic greens, 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**

• Choose one (1):

- Beef chili **DF GF**
- Three sisters soup **V GF**

- Sub bison chili - add \$4

CHEF'S SIGNATURE LUNCH \$39

- Dinner rolls and butter **VG**
- Caesar salad
- Organic green salad with mandarin oranges, cranberries and spring onion **V GF** with assorted dressings
- Market vegetable platter with hummus **V GF**
- Roasted broccoli and cauliflower **V GF**

• Choose one (1) starch:

- Herb roasted potato **V GF**
- Italian seasoned rice pilaf **V GF**
- Garlic and herb whipped potato **VG GF**

• Choose one (1) entree:

- Rosemary roasted chicken breast with poached apple and braised blueberry au jus **DF GF**
- Garlic and dill seared salmon filet with tropical pineapple and roasted red pepper salsa **DF GF**
- Braised beef provencal **DF GF**
- Plant based crumble cacciatore **V GF**

HOMESTYLE CLASSICS

HEARTY CHILI OR SOUP \$26

- Dinner rolls and butter **VG**
- Organic green salad **V GF** with assorted dressings
- Classic coleslaw **VG**
- Corn tortilla chips with salsa **VG GF** and sour cream **VG**
- Choose one (1):
 - Beef chili **DF GF**
 - Seven bean chili **V GF**
 - Herb chicken and vegetable soup **DF GF**
 - Three sisters soup **V GF**
 - Roasted butternut squash soup **V GF**
 - Carrot ginger soup **V GF**

HEARTY COMFORT \$31

- Dinner rolls and butter **VG**
- Braised beef provencal **DF GF**
- Organic green salad **V GF** with assorted dressings
- Herb and garlic mashed potato **VG GF**
- Seasoned green beans **V GF**



HARVEST AND WELLNESS BARS

MINIMUM ORDER OF 20 GUESTS PER SELECTION.

ALL HARVEST AND WELLNESS BARS ARE SERVED WITH ASSORTED DESSERTS, COOKIES AND SLICED FRUIT WITH YOUR CHOICE OF ICED TEA, LEMONADE OR PUNCH.

A great option for guests to customize their plate with a variety of wholesome flavours and textures.



HARVEST GRAIN BAR \$24

- Herb and garlic grilled chicken (Hot) **GF DF**
- Crispy breaded chicken (Hot)
- Chickpea falafel (Hot) **V GF**

- Quinoa **V GF**
- Seven grain rice **V GF**
- Baby kale and organic greens **V GF NF**

- Dried cranberries **V GF**
- Raisins **V GF**
- Mandarin oranges **V GF**
- Grape tomatoes **V GF NF**
- Spring onion **V GF NF**
- Cucumber **V GF NF**
- Bell peppers **V GF NF**
- Shredded carrots **V GF NF**
- Roasted pecans **V**
- Vegan mozzarella cheese **V GF**
- Triple cheese blend **VG GF**

- Balsamic vinaigrette **V GF**
- Greek herb vinaigrette **V GF**
- Italian vinaigrette **V GF**

BC HARVEST BAR \$29.50

- Ancient grains blend of quinoa, brown rice and wild rice **V GF**
- Mixed greens **V GF NF**

- Maple roasted potatoes **VG GF**
- Roasted seasonal squash **VG GF**
- Broccoli **V GF**
- Carrots **V GF**
- Dried cranberries **V GF**
- Pickled red onion **V GF**
- Feta cheese **VG**

- Creamy coleslaw **VG**
- Balsamic vinaigrette **V GF**
- Greek herb vinaigrette **V GF**
- Italian vinaigrette **V GF**

- Choose one (1):
 - Slow roasted beef **DF GF**
 - Maple dijon roasted tofu **V**
 - Herb roasted chicken breast **DF GF**

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

Inspired by the landscapes, waters, and harvests of British Columbia, this dinner buffet showcases the bounty of the region through a menu rooted in tradition, seasonality and a spirit of connection.

INDIGENOUS DINNER EXPERIENCE

\$68

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

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.



DINNER BUFFETS

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

Our chef-crafted buffet experiences showcase fresh, seasonal ingredients and exceptional flavours. Choose the buffet that best suits your event and then personalize it with the selections provided.

BUILD YOUR CLASSIC DINNER

\$45

Dinner rolls and whipped butter **VG**

Choose one (1) classic salad

Choose one (1) classic plant-forward or pasta entrée

Choose one (1) classic starch

Choose one (1) classic seasonal vegetable

Choose one (1) entrée

Chef's seasonal dessert selection **VG**
Seasonal sliced fresh fruit **V GF NF**
Freshly brewed coffee and tea

BUILD YOUR SIGNATURE DINNER

\$49.50

Dinner rolls and whipped butter **VG**

Choose two (2) salads

Can select from the "Classic" and "Premium" salad options.

Choose one (1) plant-forward or pasta entrée

Can select from the "Classic" and "Premium" plant-forward or pasta options.

Choose two (2) starches

Can select from the "Classic" and "Premium" starch options.

Choose one (1) seasonal vegetable

Can select from the "Classic" and "Premium" seasonal vegetable options.

Choose one (1) entrée

Chef's cakes and dessert bars **VG**
Seasonal sliced fresh fruit **V GF NF**
Freshly brewed coffee and tea

DINNER BUFFETS

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

BUILD YOUR PREMIER DINNER \$60

Assorted rolls and whipped butter **VG**

Choose three (3) salads

Can select from the "Classic" and "Premium" salad options.

Choose one (1) plant-forward or pasta entrée

Can select from the "Classic" and "Premium" plant-forward or pasta options.

Choose two (2) starches

Can select from the "Classic" and "Premium" starch options.

Choose one (1) seasonal vegetable

Can select from the "Classic" and "Premium" seasonal vegetable options.

Choose two (2) entrees

Chef's cakes and dessert bars **VG**

Seasonal sliced fresh fruit **V GF NF**

Freshly brewed coffee and tea



CLASSIC SALADS

Timeless favourites that complement any buffet.

- Chinese marinated cucumber with sauteed garlic, bell peppers and rice wine vinegar dressing **V GF**
- Citrus quinoa, spinach and corn **V GF**
- Carolina roasted potato with bell peppers, onion, celery and dill in a dijon vinaigrette **V GF**
- Cilantro lime coleslaw **VG**
- Creamy macaroni pasta salad with cheddar, celery, onion and bell pepper **VG**
- Lemon chickpea and vegetable **V GF**
- Greek vegetable and feta **VG GF**
- Caesar salad with croutons and asiago
- Organic greens with tomatoes, carrot, onion, cucumber and dressing **V GF**
- Balsamic marinated vegetables **V GF**

PREMIUM SALADS

Chef-inspired salads featuring premium ingredients.

- Roast beet and mandarin orange with red onion, spring onion and almonds in an orange dijon vinaigrette **V GF**
- Tomato, cucumber and bocconcini **VG GF**
- Broccoli, grapes and cheddar with red onion, almonds and shredded carrot **VG GF**
- Avocado caprese tortellini with red pepper, tomato, onion and spinach in a pesto dressing **VG**
- Roasted vegetable and orzo with zucchini, mushroom, bell pepper, grape tomato, onion and bocconcini in a sundried tomato vinaigrette **VG**
- Organic greens, baby kale and berries with crumbled feta, toasted pecans and dressing **VG GF**
- Poached pear, gorgonzola and organic greens with toasted walnuts, red onion and dressing **VG GF**
- Organic greens, poached peaches, strawberries, raisins, almonds, spring onion and dressing **V GF**
- Organic greens, mandarin oranges, dried cranberries, spring onion and dressing **V GF**
- Spinach and kale salad with goat cheese, cranberries, onion and choice of dressing **VG GF**

DRESSING CHOICES:

Choose up to three (3) per green salad:

- Ranch dressing **VG**
- Balsamic vinaigrette **V GF**
- Raspberry vinaigrette **V GF**
- Lime dijon dressing **V GF**
- Herb vinaigrette **V GF**



CLASSIC STARCHES

The perfect complement to any meal.

- Lemon ginger basmati rice **V GF**
- Vegetable fried rice **V**
- Spanish style pilaf with tomato, spinach, onion and crushed chillies **V GF**
- Seven grain rice pilaf **V**
- Mashed roasted garlic and herb potato **VG GF**
- Herb roasted baby potato **V GF**
- Roasted greek and lemon potato **V GF**
- Roasted sweet potato with garlic and herb **V GF**
- Smashed creamy yukon gold potato **VG GF**
- Mashed red skinned potato with sour cream, butter, chives, garlic and dill **VG GF**

PREMIUM STARCHES

Creative and unique flavours to elevate your meal.

- Wild rice with herbs **V GF**
- Greek wild rice with herbs, onions and red bell pepper **V GF**
- Roasted mushroom and spring onion fried rice **V GF**
- Creamy pesto parmesan rice with sundried tomato, onion and red pepper **GF**
- Grilled vegetable quinoa pilaf **V GF**
- Lemon and oregano orzo **VG GF**
- Apple cranberry stuffing **VG GF**
- Whipped gorgonzola and horseradish potato **GF**
- Whipped baked brie and tarragon potato **GF**
- Mediterranean marinated braised potato **V GF**

CLASSIC VEGETABLES

All the favourites.

- Lemon and oregano roasted carrots **V GF**
- Honey dill steamed carrots **GF DF**
- Roasted broccoli and cauliflower **V GF**
- Steamed garden vegetable medley **V GF**
- Seasoned green beans and carrots with thyme **V GF**
- Roasted root vegetable medley **V GF**
- Garlic roasted button mushrooms **V GF**
- Scandinavian sauteed cabbage, carrot and onion **V GF**
- Seasoned peas and carrots with roasted bell peppers and garlic **V GF**
- Cilantro and lime roasted corn **V GF**

PREMIUM VEGETABLES

Adding a little something extra to your plate.

- Grilled asparagus almondine **V GF**
- Steamed broccolini with herb citrus vinaigrette and lemon zest **V GF**
- Seared brussels sprouts and bacon **GF DF**
- Brussels sprouts with balsamic glaze **V GF**
- Seared green beans with sambal **V GF**
- Roasted beets **V GF**
- Curried cauliflower **V GF**
- Mashed butternut squash, carrot and parsnip trio **V GF**
- Mediterranean vegetable medley **V GF**
- Balsamic vegetable medley **V GF**



CLASSIC PLANT-FORWARD & PASTAS

Classic flavours that are crowd pleasers.

BECHAMEL VEGETABLE LASAGNA

Baked with vegetables, bechamel, ricotta, mozzarella and parmesan **VG**

ROASTED VEGETABLE ALFREDO PENNE

Broccoli, mushrooms, peppers, onions and asparagus in a creamy parmesan alfredo sauce **VG**

SICILIAN VEGETABLE ROTINI

Roasted peppers, artichokes, olives and onions tossed in a rustic tomato marinara **VG**

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**

MACARONI & CHEESE

Creamy cheddar and asiago cheese sauce **VG**

ROASTED ROTINI VEGETABLE MARINARA

Roasted garden vegetables in a fire roasted tomato sauce **VG DF**



PREMIUM PLANT-FORWARD & PASTAS

Creative dishes standing proudly with every entree.

QUATTRO FROMAGGIO RAVIOLI

Four cheese ravioli served in a roasted red bell pepper cream sauce **VG**

BUTTERNUT SQUASH & BABY KALE PENNE

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

SEVEN BEAN SUCCOTASH

Seven bean medley, onion, bell pepper, tomato and spring onion with herbs and chili flakes **V GF**

RATATOUILLE

Roasted eggplant, zucchini, peppers, tomatoes, black beans and kidney beans in a provencal-style tomato sauce **V GF**

VEGAN BAKED RATATOUILLE

Roasted vegetables and vegan penne baked with vegan mozzarella **V**

ROASTED CHANA MASALA

Chickpeas simmered with carrots, onions, celery, broccoli, cauliflower, tomatoes and aromatic Indian spices **V GF**

THAI COCONUT CAULIFLOWER CURRY

Roasted cauliflower and seasonal vegetables in a fragrant coconut curry finished with cilantro and spring onions **V GF**

VEGAN BUTTERNUT SQUASH PENNE

Vegan penne with roasted butternut squash in a creamy vegan cheese sauce **V**

PESTO SPINACH AND ARTICHOKE PENNE

Spinach, artichokes, pearl onions, and fire-roasted tomato pesto rose sauce **VG**

WILD MUSHROOM ROSE TORTELLINI

Cheese tortellini with wild mushrooms, spinach, tomatoes, and onions in a creamy rose sauce **VG**

PLANT BASED CRUMBLE CACCIATORE

Braised plant-based crumble with onions, carrots, celery, bell peppers, tomato, herbs and spices **V GF**

ENTREE SELECTIONS

A collection of expertly prepared entrees.

ROSEMARY ROASTED CHICKEN BREAST

Served with your choice of sauce:

- Mushroom and pearl onion au jus **GF DF**
- Poached apple and braised blueberry au jus **GF DF**
- Roasted vegetable pomodoro sauce **GF DF**
- White wine spinach, roasted bell pepper and spring onion cream sauce **GF**

MARINATED TUSCAN CHICKEN BREAST

Served with fire grilled tomato salsa fresca **GF DF**

PARMESAN CRUSTED CHICKEN BREAST

Served with roasted red pepper and tomato bruschetta

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 and spices **GF**

SOUTHWEST SPICED PORK TENDERLOIN

Served with a spring onion and cilantro infused au jus **GF DF**

GARLIC & DILL SEARED SALMON FILET

Served with your choice of sauce:

- Rustic spinach and tomato basil sauce **GF DF**
- Mushroom dill cream sauce **GF**
- Tropical pineapple and roasted red pepper salsa **GF DF**

CHARDONNAY POACHED SALMON FILET

Served with wild blueberry, cranberry and caramelized onion au jus **GF DF**

TRADITIONAL BEEF LASAGNA

Tomatoes, garlic, onions and beef layered and baked with a blend of ricotta, mozzarella, romano, parmesan and asiago cheese

1/2 RACK PORK BABY BACK RIBS

Served in a honey BBQ sauce **GF DF**

DIJON CRUSTED BARON OF BEEF

Chef carved and served with red wine rosemary au jus, horeseradish and dijon mustard **GF DF**
Add \$5/person.

Additional protein options available. Please speak to your coordinator for options, pricing and any special order information.

ADD EXTRAS

Minimum order of 40 guests per selection.

Can be added to any buffet.

PROTEIN

Add an additional - \$9 / person

SALAD

Classic add an additional - \$4.50 / person | Premium add an additional - \$5.50 / person

VEGETABLE DISH

Classic add an additional - \$3.50 / person | Premium add an additional - \$4.50 / person

STARCH DISH

Classic add an additional - \$4.50 / person | Premium add an additional - \$5.50 / person

PASTA OR VEGAN DISH

Classic add an additional - \$6 / person | Premium add an additional \$7.50 / person

MINIMUM ORDER OF 50 GUESTS PER SELECTION. ALL PRICING IS TENTATIVELY BASED ON CHOICE OF ENTREE. CHOSEN SELECTIONS ARE FOR ALL YOUR GUESTS.

Elevate your event with chef-inspired plated dinners, featuring carefully curated menus, quality ingredients and polished service.

BUILD YOUR PLATED DINNER

Our plated dining experience is designed to complement life's most memorable occasions, combining exceptional cuisine with polished, professional service.

Each seasonally inspired three-course menu is thoughtfully curated and offers guests a choice at every course, creating a personalized dining experience that reflects the style and vision of your event.

Our culinary and events team will work with you to understand your celebrations, carefully pairing each course to ensure a seamless progression from starter to entrée to dessert. From beautifully presented cuisine and attentive table service to the careful coordination of every detail, our team is dedicated to delivering an elevated dining experience worthy of your special occasions.



FIRST COURSE

ROASTED BUTTERNUT SQUASH, APPLE AND THYME SOUP

Roasted butternut squash, poached apple and fresh thyme blended with coconut cream. Finished with garden chives and roasted bell pepper gastrique. **V GF**

ROASTED CARROT AND GINGER SOUP

Roasted carrots, pearl onion and fresh ginger blended with coconut cream. Finished with garden chives and roasted bell pepper gastrique. **V GF**

CRANBERRY ORANGE ASIAGO GREENS

Organic spring mix, mandarin orange segments, dried cranberries, crisp red onion and asiago cheese. Drizzled with raspberry vinaigrette. **VG GF**

POACHED PEACH, BLUEBERRY AND GOAT CHEESE GREENS

Organic spring mix, poached peaches, blueberries, sweet onion and crumbled goat cheese. Drizzled with herb vinaigrette. **VG GF**

MARINATED ANTIPASTO GREENS

Organic spring mix, olive oil and dill marinated cucumber, slow braised roasted bell pepper, vine ripened cherry tomato, kalamata olives and spring onion. Drizzled with a golden herb vinaigrette. **V GF**

CITRUS BEET AND MANDARIN ORANGE SALAD

Organic spring mix topped with citrus marinated beets, mandarin oranges, crumbled herb feta, spring onion and toasted pecans. Drizzled with a golden herb vinaigrette. **VG GF**

MINIMUM ORDER OF 50 GUESTS PER SELECTION. ALL PRICING IS TENTATIVELY BASED ON CHOICE OF ENTREE. CHOSEN SELECTIONS ARE FOR ALL YOUR GUESTS.



SECOND COURSE

ROSEMARY & GARLIC BC LOCAL CHICKEN BREAST

Starting at \$85

Rosemary and garlic pan seared BC local chicken breast with a wild mushroom, caramelized onion and red wine demi glaze. Served with marinated baby potatoes and roasted seasonal vegetables. **GF DF NF**

HERB CITRUS POACHED WILD PACIFIC SALMON

Starting at \$100

Light citrus poached wild salmon filet with caramelized onion, fire roasted tomato, basil and wilted spinach jus. Served with seasoned wild rice blend and roasted seasonal vegetables. **GF DF NF**

SAGE CRUSTED WILD PACIFIC SALMON

Starting at \$100

Sage and garlic crusted wild pacific salmon filet with a roasted butternut squash and spring onion velouté sauce. Served with seasoned wild rice blend and roasted seasonal vegetables. **GF DF NF**

BRAISED BEEF PROVENCAL

Starting at \$100

Slow braised chuck roast beef with mirepoix of garden vegetables simmered in a rich beef au jus with herbs and spices. Served with roasted garlic whipped potato and a medley of roasted vegetables. **GF DF NF**

DIJON BEEF TENDERLOIN MEDALLIONS

Starting at \$134

Fresh herb, garlic and dijon rubbed slow roasted Canadian beef tenderloin medallions, accompanied with a stewed red wine french onion and wild blueberry bordelaise sauce. Served with marinated baby potatoes and roasted seasonal vegetables. **GF DF NF**



THIRD COURSE

CHOCOLATE RASPBERRY ERUPTION WITH ROASTED ALMONDS

Silk chocolate ganache cake with macerated raspberry compote. Finished with a sweet berry coulis, roasted silvered almonds and chocolate dust. **VG**

CARAMEL APPLE AND FIELD BERRY CHEESECAKE

Smooth creamy cheesecake with field berry coulis, caramel apple and cinnamon compote. Finished with macerated blueberries and toasted coconut. **VG**

TRIPLE CHOCOLATE CAKE WITH STRAWBERRY MANGO COMPOTE

Light triple layer chocolate cake with a sweet strawberry mango compote. Finished with milk chocolate sauce, fresh berries and chocolate shard. **VG**

LEMON CURD CHOCOLATE CHEESECAKE

Lemon infused cheesecake with white chocolate cream and a ruby red raspberry coulis. Finished with a cane sugar caramel, toasted pecans and chocolate shard. **VG**

CHOCOLATE TRUFFLE TORTE WITH BLUEBERRY AND ORANGE COMPOTE

Creamy chocolate truffle torte with a BC local wild blueberry and sweet orange compote. Finished with milk chocolate sauce, sweet berry coulis and chocolate shard. **VG**

PECAN CINNAMON STREUSEL CAKE

Sour cream sponge cake baked on a chewy coconut pecan shortbread covered with a layer of pecan streusel. Finished with salted caramel, macerated raspberry compote and toasted pecans. **VG**

SMALL - SERVES 15 | MEDIUM - SERVES 30 | LARGE - SERVES 50

Made for mingling, our platters feature a variety of fresh, flavorful selections that encourage guests to connect, sample and share.

CHIPS AND DIPS

SMALL \$81 | MEDIUM \$120 | LARGE \$225

A selection of classic and Mediterranean-inspired dips including bruschetta, hummus, ranch, and French onion dip served with crostini and salted kettle chips. **VG**

GLUTEN-FRIENDLY AND WELLNESS

SMALL \$82 | MEDIUM \$122 | LARGE \$229

A selection of sweet and spicy peach salsa, roasted pumpkin hummus, bruschetta and herb goat cheese bites served with gluten free crackers, corn tortilla chips and berries. **VG GF**

SOUTHWEST FIESTA

SMALL \$84 | MEDIUM \$125 | LARGE \$230

A vibrant selection of pico de gallo, guacamole, lime cilantro sour cream, roasted corn and black bean salsa and chipotle ranch dip served with kettle chips and corn tortilla chips. **VG**

HIGH TEA SANDWICHES AND PINWHEELS

SMALL \$96 | MEDIUM \$133 | LARGE \$239

An assortment of handcrafted tea sandwiches and pinwheel wraps featuring classic egg salad, cucumber and lemon cream cheese, pesto turkey with havarti and roasted red pepper with spinach.

MEDITERRANEAN MEZZE

SMALL \$110 | MEDIUM \$154 | LARGE \$259

A selection of Mediterranean vegetables with hummus, tzatziki and spinach dip served with garlic baguette crostini and corn tortilla chips. **VG**

GARDEN VEGETABLE CRUDITÉ

SMALL \$112 | MEDIUM \$154 | LARGE \$265

A colourful assortment of seasonal vegetables served with creamy ranch dip and roasted red pepper hummus. **VG**

SEASONAL SLICED FRESH FRUIT

SMALL \$135 | MEDIUM \$196 | LARGE \$344

A vibrant selection of seasonal fresh fruits served with strawberry yogurt dip. **VG GF**

SALMON AND 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**

CHEESE BOARD

SMALL \$142 | MEDIUM \$236 | LARGE \$399

A selection of soft and hard cheese served with crackers and seasonal berries. **VG**

FRUIT AND CHEESE

SMALL \$145 | MEDIUM \$246 | LARGE \$405

A selection of seasonal fruit, cheddar and swiss cheese complemented with grapes, berries and assorted crackers. **VG**

DELI SELECTION

SMALL \$145 | MEDIUM \$252 | LARGE \$412

A selection of sliced ham, turkey, roast beef, and genoa salami served with assorted cheese, pickles, and crackers.

CHARCUTERIE

SMALL \$218 | MEDIUM \$329 | LARGE \$485

A refined selection of artisan cheeses, cured meats, marinated bocconcini, roasted garlic, olives, seasonal berries, and grapes served with panini bread and assorted crackers.

PLATTERS PACKAGES & SUSHI

ALL PLATTERS IN THE PACKAGES ARE MEDIUM
MEDIUM - SERVES 30

Thoughtfully assembled platter packages that take the guesswork out of planning and suit any event.

WELLNESS PACKAGE \$485

- Garden vegetable crudité platter **VG**
- Seasonal sliced fresh fruit **V GF NF**
- Gluten-friendly and wellness platter **VG GF**

EXECUTIVE MEETING PACKAGE \$540

- High tea sandwiches and pinwheels
- Garden vegetable crudité platter **VG**
- Seasonal sliced fresh fruit **V GF NF**

RECEPTION PACKAGE \$595

- Charcuterie platter
- Mediterranean mezze platter **VG**
- Southwest fiesta platter **VG**

CELEBRATION PACKAGE \$775

- Salmon and bannock sharing platter **VG**
- Charcuterie platter
- Fruit and cheese platter **VG**



SMALL - SERVES 15 | MEDIUM - SERVES 30
LARGE - SERVES 50

Sushi platters are accompanied by seasonal sliced fresh fruit, soy sauce, pickled ginger and wasabi.

SILVER PLATTER

SMALL \$205 | MEDIUM \$355 | LARGE \$590

- California maki
- Spicy crab maki
- Dynamite maki
- Cucumber maki

GOLD PLATTER

SMALL \$235 | MEDIUM \$420 | LARGE \$695

- California maki
- Spicy crab maki
- Vegetarian maki **VG**
- Dynamite maki
- Cucumber and carrot maki **VG**

EMERALD PLATTER

SMALL \$295 | MEDIUM \$400 | LARGE \$660

- Orange dragon maki
- Green dragon maki
- Spicy crab maki
- Salmon nigiri
- Shrimp nigiri

RUBY PLATTER

SMALL \$280 | MEDIUM \$530 | LARGE \$855

- Red dragon maki
- Dynamite maki
- Spicy salmon maki
- Salmon nigiri
- Shrimp nigiri
- Crab nigiri
- Salmon sashimi



PRICED PER DOZEN.

ORDERS MUST BE FOR A MINIMUM OF THREE (3) DOZEN PER HORS D'OEUVRES.

Light, fresh, and full of flavour, our cold hors d'oeuvres offer an effortless way to elevate your event from the very first bite

SERVED COLD

CLASSIC SELECTIONS

- \$43 - Crostini topped with artichoke, parmesan, olive tapenade and roasted bell pepper **VG**
- \$43 - Caprese crostini with basil goat cheese spread, roasted grape tomato and spinach **VG**
- \$45 - Crostini topped with butternut squash, ricotta cheese, pecan and spring onions **VG**
- \$45 - Crostini topped with strawberry balsamic bruschetta with oregano and creamed goat cheese **VG**
- \$43 - Spicy roasted chickpea and avocado cucumber bites **V GF**
- \$43 - Roasted pumpkin hummus, spring onion and bell pepper cucumber bites **V GF**
- \$43 - Grilled pineapple and bell pepper skewers with spring onion and smokey BBQ drizzle **V GF**
- \$43 - Zucchini roll up with beetroot hummus, olives and baby kale **V GF**
- \$43 - Balsamic roasted vegetable and organic green salad rolls with raspberry vinaigrette **V GF**
- \$46 - Mini taco with Asian marinated cucumber, carrot, herbs, garlic and sambal **V GF**

PREMIERE SELECTIONS

- \$47 - Mini bocconcini salad skewered and drizzled with balsamic glaze **VG GF**
- \$48 - Mini avocado toast with grape tomato, bocconcini and balsamic glaze **VG**
- \$49 - Roasted peach, avocado mini taco with cilantro, spring onion and citrus dressing **V**
- \$49 - Crostini with caramelized apple, smoked bacon and gorgonzola cheese
- \$49 - Crostini with thyme cream cheese, prosciutto, poached pears and honey drizzle
- \$49 - Focaccia topped with poached peaches, salami, ricotta cheese and micro greens
- \$60 - Focaccia topped with smoked salmon, lemon dill cream cheese, red onion and fried capers
- \$63 - Sweet and spicy chili lime marinated jumbo prawns **DF GF**
- \$63 - Maple cranberry marinated jumbo prawns **DF GF**

HORS D'OEUVRES PACKAGES

MINIMUM OF 30 GUESTS.

PRICED PER PERSON.

CHOOSE FROM HOT AND COLD SELECTIONS.

All packages include your choice of one (1):

- Garden vegetable crudité platter
- Gluten-friendly and wellness platter
- Chef's dessert collection

LIGHT RECEPTION \$29

5 - 7 pieces per person

5 classic selections | 2 premium selections

COCKTAIL RECEPTION \$38.50

7 - 9 pieces per person

5 classic selections | 3 premium selections

DINNER RECEPTION \$51.50

11 - 13 pieces per person

6 classic selections | 4 premium selections

PRICED PER DOZEN.

ORDERS MUST BE FOR A MINIMUM OF THREE (3) DOZEN PER HORS D'OEUVRES.

Small bites served warm and packed with flavour, ideal for mingling, sharing and keeping the conversation flowing.

SERVED HOT CLASSIC SELECTIONS

- \$30 - Mini meatballs in a honey garlic sauce
- \$36 - Tempura mushrooms with chili soy sauce **VG**
- \$36 - Triple cheese potato perogy with lemon dill sour cream **VG**
- \$39 - Sweet chili cream cheese jalapeno popper with tzatziki **VG**
- \$39 - Mini samosa with sweet plum sauce **VG**
- \$40 - Chicken and vegetable gyoza with soy sauce
- \$42 - Roasted chicken wings: Hot, lemon pepper, greek or cajun **DF GF**
- \$44 - Vegetarian spring rolls with sweet plum sauce **VG**
- \$45 - Spinach, olive and feta puff pastry roll **VG**
- \$45 - Brie, cranberry and almond phyllo **VG**
- \$45 - Blueberry, pecan and ricotta phyllo **VG**
- \$46 - Vegan zucchini boats stuffed with greek plant protein crumble and vegan cheese **V GF**



PREMIERE SELECTIONS

- \$47 - Roasted squash, caramelized onion and ricotta tartlet **VG**
- \$50 - Cheddar crab jalapeno popper with dill ranch
- \$50 - Rosemary steak, braised pear and blue cheese phyllo
- \$52 - BBQ pulled pork, spring onion and cheddar puff pastry
- \$53 - Philly steak puff pastry roll with swiss cheese, caramelized onions and bell peppers
- \$53 - Smoked salmon and lemon dill cream cheese tartlet
- \$53 - Masala panko crusted coconut chicken with pineapple mango sauce and fresh coriander
- \$53 - Parmesan crusted chicken bites with micro greens, drizzled with a marinara aioli
- \$55 - Szechuan style chicken satay **DF**
- \$56 - Bacon wrapped sirloin bites with creamed horseradish sauce
- \$56 - Coconut crusted shrimp with tropical salsa
- \$59 - Ground bison, roasted beet and goat cheese puff pastry roll
- \$55 - Roasted zucchini, bell pepper and tomato slider with garlic and herb cream cheese **VG**
- \$61 - Sage roast turkey slider with cranberry aioli, grainy mustard, caramelized onion and swiss cheese
- \$65 - Teriyaki beef steak sliders with sriracha mayo and sesame slaw **DF**

MINIMUM ORDER OF 10 GUESTS PER SELECTION.
SERVED BETWEEN 8 P.M. - 10:45 P.M.

When the clock gets late and appetites return, keep your guests going with a selection of late-night favourites, all "build-your-own" style, perfect for satisfying cravings, recharging and keeping everyone energized.

INTERACTIVE GLOBAL STATIONS

STREET TACO BAR \$17.95

Street tacos with a choice of protein, served with pico de gallo, baja sauce, guacamole, pickled onions, jalapeños, cilantro, lime wedges, cheese, lettuce, sour cream and salsa served with soft flour and hard corn tortillas.

- Choose one (1):
 - Pollo asado **DF** **GF**
 - Chipotle black beans **V**

MEDITERRANEAN GRAIN & FALAFEL BAR \$17.95

Mediterranean dish featuring lemon herb rice, quinoa, crispy falafel, roasted chickpeas, cucumber, grape tomatoes, pickled red onion, bell peppers, kalamata olives, baby spinach, feta cheese, fresh parsley, hummus, tzatziki, and lime dijon dressing. Served with warm grilled pita wedges.

ASIAN NOODLE BAR \$19

Noodle bowl featuring yakisoba noodles, sesame ginger vegetables, crispy tofu, green onion, sweet chili sauce, teriyaki sauce, sriracha mayo, and vegetable broth.

- Choose one (1):
 - Teriyaki chicken
 - Korean beef
 - Garlic shrimp

COMFORT FOOD BARS

MASHED POTATO BAR \$15.50

Mashed potato bar featuring garlic mashed potato, brown gravy, crumbled bacon, sausage crumble, triple cheese blend, crispy fried onions, spring onion, roasted corn, jalapeños, sour cream, and salsa.

MACARONI & CHEESE BAR \$15.50

Creamy macaroni and cheese, beef chili, crumbled bacon, crispy fried onion, green onion, jalapeños, parmesan, buffalo sauce, BBQ sauce, and hot sauce.

CANADIAN POUTINE BAR \$15.50

Canadian poutine eh! Featuring battered plank fries served with classic cheese curds, triple cheese blend, gravy, crispy fried onions, green onions, jalapeños, and crumbled bacon.

PEROGY BAR \$16.50

Cheddar perogies, bacon, caramelized onion, sour cream, green onions and sausage crumble.

LATE NIGHT FAVOURITES

HOT DOG BAR \$13.95

Hot dog buns, all beef hot dogs, ketchup, relish, mustard, onions, and shredded cheese. Served with kettle chips and ranch dip.

- Add-on chili - \$1.25
- Add-on bacon - \$1.50
- Add-on crispy onions and jalapeños - \$1.25

SLIDER STATION \$15.95

Served with kettle chips and ranch dip.

- Choose one (1):
 - BBQ pulled pork sliders served with horseradish and dijon mustard.
 - BBQ pulled chicken sliders served with horseradish and dijon mustard.

BEEF DIP STATION \$17.95

Thinly sliced slow-roasted beef served with caramelized onions, roasted peppers, shredded cheese, BBQ sauce, horseradish and rich au jus. Served with buns, kettle chips and ranch dip.

SWEET & BEVERAGE STATIONS

HOT CHOCOLATE BAR \$12

Hot chocolate, mini marshmallows, whipped cream, chocolate shavings, mini chocolate chips, caramel sauce, chocolate sauce, cinnamon sugar and graham cracker crumbs. Served with chocolate chip cookies and biscotti.

TEA AND COOKIES \$8

Selection of teas, coffee and freshly baked cookies.

PRICED PER 20 PIECES PER SELECTION UNLESS OTHERWISE STATED.

Shareable sweets made for every occasion, offering a delicious variety of crowd-pleasing favourites to satisfy every sweet tooth.

DESSERT PLATTERS

ASSORTED COOKIES \$23 (Priced per dozen) **VG**

ASSORTED BAKER'S SPECIALTY \$36

A variety of items hand selected by our baker. **VG**

BROWNIE COLLECTION \$37

Assorted brownie flavours. **VG**

CHOCOLATE INDULGENCE \$37

Assorted chocolate squares, cakes and brownies.

CHEF'S DESSERT SELECTION \$40

Cream puffs, macaroon bars, nanaimo bars and lemon bars. **VG**

FRUIT TART TRIO \$40

Mini blueberry tarts, apple cranberry tarts and lemon tarts. **VG**

MINI CHEESECAKE TRIO \$40

Vanilla, strawberry and caramel chocolate chip. **VG**

MINI FRUIT SKEWERS \$46 (V, GF, NF)

A mini skewer of seasonal fresh fruits. **V GF NF**

DIETARY FRIENDLY DESSERTS

BROWNIE BITES \$27 (Priced per dozen) **GF**

NANAIMO BARS \$29 (Priced per dozen) **GF**

VEGAN COOKIES & QUINOA BITES \$29

(Priced per dozen) **V GF NF**

GLUTEN FREE COMBO \$44

Mini brownie bites, nanaimo bars and fresh fruit. **GF**

VEGAN COMBO \$44

Energy bites, vegan cookies and quinoa bites with fresh fruit. **V GF**

VEGAN CAKE \$54

Vegan chocolate ganache cake squares garnished with berries and raspberry coulis. **V GF NF**

INDIVIDUAL DESSERTS

VEGAN CHEESECAKE SLICES \$6.50

Garnished with berries and shaved chocolate. **V GF NF**

Priced per individual slice.. Minimum order of 10

LEMON LAVENDER CHEESECAKE ROUNDS \$10

Garnished with berries and shaved chocolate.

Priced per individual slice. Minimum order of 10.

CHEF'S BANQUET CAKE DU JOUR \$80

16 slices per cake. Priced per cake. **VG**

CHEF'S CREAMY CHEESECAKE DU JOUR \$80

16 sliced per cake. Priced per cake. **VG**

INTERACTIVE DESSERT STATION

STRAWBERRIES JUBILEE STATION \$20.50

Priced per person.

Chef attended station serving fresh strawberries flambéed with orange liqueur and finished with grand marnier. Served over vanilla bean ice cream with whipped cream and shaved chocolate. **VG**

DESSERT PACKAGES

DELUXE DESSERT SELECTION \$100

20 strawberry & brownie kabobs, 20 mini blueberry and apple soft cookies and 20 chocolate lovers. **VG**

EXECUTIVE DESSERT SELECTION \$105

20 chef's dessert selection, 20 mini cheesecake trio and 20 brownie collection. **VG**

CELEBRATION DESSERT SELECTION \$110

20 mini fruit skewers **V GF NF**, 20 cookies and 20 bakers specialty. **VG**

PRICED PER PERSON UNLESS OTHERWISE STATED.

From morning pick-me-ups to all-day refreshments our beverage selections help keep guests energized, hydrated, and happy.

STANDARD SELECTIONS

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 (355 ml)

Apple and orange juice.

CRYSTAL JUICE

Ice tea, lemonade, fruit punch and peach:

60oz pitcher \$19

30 cup igloo \$65

50 cup igloo \$99

REAL FRUIT PUNCH

30 cup igloo \$90

50 cup igloo \$140

FRUIT JUICE

Apple, orange and cranberry:

60oz pitcher \$29

30 cup igloo \$94

50 cup igloo \$147

PREMIUM SELECTIONS

IN-HOUSE COLD BREW TEA \$5.25

House crafted cold brew teas steeped in-house for a smooth, refreshing flavour.

Seasonal tea selections include:

- Peach and ginger black tea
- Strawberry mint green tea
- Citrus hibiscus herbal tea
- Cucumber lime green tea
- Blueberry lavender herbal tea

In-house cold brew tea must be ordered a minimum of 28 hours in advance. Not available on short notice due to steeping time.

ARTISAN COFFEE BAR \$6.25

White buffalo coffee served with dairy and non-dairy creamers, milk and flavoured syrups.

Flavoured syrup selections include:

- Vanilla
- Caramel
- Simple syrup
- TRU Honey



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. Additionally, a setup and tear down fee of \$69 will be charged for all bars that do not meet the minimum, except within the CAC, which is a \$46 fee.

WINE

Wine pricing is subject to applicable taxes and service fees. 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

- Privy White \$29 (750ml)
- Gray Monk Latitude Fifty White \$33 (750ml)
- Monte Creek Hands Up White \$39 (750ml)
- Privato Pinot Gris \$43 (750ml)

RED

- Privy Afterglow Red \$29 (750ml)
- Gray Monk Red Blend \$33 (750ml)
- Monte Creek Hands Up Red \$39 (750ml)
- Privato Merlot \$43 (750ml)

ROSÉ & SPARKLING

- Privato Bolle Rosa Rosé \$50 (750ml)

TIPSY SIPS

Cash bar prices listed include applicable taxes. 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 \$7.75 (5 oz)

- Hester Creek Pinot Gris
- Hester Creek Merlot

REGULAR HIGHBALLS \$7.75 (1 oz)

PREMIUM HIGHBALLS \$8.50 (1 oz)

LIQUEURS \$8.50 (1 oz)

DOMESTIC BEER \$7.75

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

PREMIUM DOMESTIC BEER \$8

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

IMPORT BEER \$8.50

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

KAMLOOPS LOCAL BEERS

- Iron Road Seasonal Beer (355 ml) \$8.50
- Red Collar Seasonal Beer (473 ml) \$10.25

COOLERS & CIDERS

- Assorted Woodward Cider (473 ml) \$10.50
- Assorted Woodward Cider (250 ml) \$7.75
- Assorted Growers (330 ml) \$8.50

COCKTAILS \$8.50 (1 oz)

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

Zero-proof vodka and rum will be available on all bars as a substitute to regular highballs.



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. Additionally, a setup and tear down fee of \$69 will be charged for all bars that do not meet the minimum, except within the CAC, which is a \$46 fee.

ZERO PROOF BY THE CAN

All of the below selections are all zero-proof canned beverages that are available on all cash bars.

MOCKTAILS

- Espresso Martini \$8
- Sparkmouth Moscow Mule \$7.75
- Sparkmouth Mimosa \$7.75

NON-ALCOHOL BEER

- Budweiser Zero \$6.50
- Stanley Park Sun Setter Peach Ale \$6.50
- Stanley Park Trail Hopper IPA \$6.50

ZERO-PROOF MOCKTAIL BAR

All of the below selections are mixed in-house by our bartenders and can be available with regular bar services. It is recommended to only add 2 - 3 options to a regular bar service.

VANILLA SUNSET SPRITZ \$9.50

Pineapple, orange and lime juice, soda and vanilla syrup.

TROPICAL MOJITO FIZZ \$9.50

Mojito mix with pineapple and lime juice, simple syrup, soda water and zero-proof rum.

ISLAND BREEZE \$9.50

Pineapple, orange and lime juice, almond syrup, soda water and zero-proof rum.

SUNRISE MULE \$9.50

Orange and lime juice, simple syrup, gingerale and zero-proof rum.

ALMOND TROPICAL DREAM \$9.50

Pineapple and orange juice, almond and vanilla syrup with soda water.

LAVENDER LEMONADE \$6.50

A sweetened blend of lemon, lavender and soda water.

VIRGIN CAESAR \$6.25

Clamato, worcestershire, tabasco, on ice with a celery salt rim.

