

TCU
PLACE



CATERING MENU



2022



THIS IS YOUR PLACE

ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

BOOK YOUR EVENT

306.975.7777

inquiries@tcuplace.com



EAT, DRINK & BE INSPIRED

At TCU Place, we specialize in creating great experiences. Whether you are planning a convention, meeting or special event, we offer a wide & varied selection of dining choices for casual, buffet or elegantly served banquets. Our menus are customizable and our food is freshly plated. We pride ourselves on creating a menu tailored just for you, whether you are holding a meeting for twelve or a dinner for a thousand.

OUR FOCUS IS SAFETY FIRST

TCU Place and Eures Dining Services are committed to leading the recovery of our dining spaces with an overriding focus on safety, technology and experience. All necessary steps have been taken to ensure our catering team is following mandated guidelines, arming their staff with necessary training and implementing an enhanced cleaning/disinfecting schedule. Healthy options and quality food will be offered using safely-packaged items, or by an approved service that meets all safety regulations.



LOCAL SUPPLIERS

TCU PLACE PROUDLY SUPPORTS THESE LOCAL SUPPLIERS:

- » Aunt Kathy's Homestyle Products
- » Crossmount Cider
- » Gravelbourg Mustard
- » Great Western Brewing Company
- » Harvest Meats
- » LB Distillers
- » Prairie Pride Natural Foods
- » Prairie Sun Orchards
- » Wild West Steelhead Trout



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COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

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VISION, MISSION AND VALUES

OUR VISION Lead the way...Connect...Celebrate...Energize...Enrich

OUR MISSION Connecting the community through arts, business and culture

OUR VALUES

Passion for Service

We are passionate about serving others and creating exceptional experiences

Accountability

We acknowledge and own up to our own responsibilities and seek to exceed expectations

Innovation

We look for ways to make things better, more efficient, and more memorable

Integrity

We are ethical and transparent in every aspect of our work

People-Centred

We care deeply for our community and our team. We work in a culture of warmth and belonging where everyone is welcome

THANK YOU TO OUR SPONSORS





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ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

BOOK YOUR EVENT

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TABLE OF CONTENTS

ALL DAY MEETING PACKAGE	1
COFFEE BREAKS	2
BREAK BUILDERS	3
BREAKFAST BUFFETS	4
BOXED LUNCHES	5
LUNCH BUFFETS	6-8
SALADS & STARCHES	9
DINNER BUFFETS	10
DINNER IS SERVED	11-12
APPETIZERS	13
RECEPTION PACKAGES	14
PLATTERS & PACKAGES	15
ACTION STATIONS	16
CASH BAR MENU & BEVERAGE GUIDELINES	17
FACILITY GUIDELINES	18

GBAC STAR™ Accredited

TCU Place now has Global Biorisk Advisory Council® (GBAC) STAR™ accreditation for outbreak prevention, response, and recovery. GBAC STAR™ is the gold standard of prepared facilities and provides third-party validation that facilities have rigorous protocols in place for thorough response to biorisk situations.



LET US CREATE A MENU FOR YOU.
CUSTOMIZED MENUS ARE AVAILABLE UPON REQUEST



THIS IS YOUR PLACE

ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

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ALL DAY MEETING PACKAGE

\$65

Make planning an event easy with this All Day Meeting Package.
This Is Your Place.

- ⬢ Made Without Gluten
- ⬢ Made Without Dairy
- ✔ Vegetarian
- ✳ Local

INCLUDED IN OUR MEETING PACKAGE

- » Appropriately sized meeting room
- » Microphone & podium
- » Custom wifi
- » All tables, chairs, linen
- » Water station
- » Flipchart & markers
- » Complimentary stage (if required)
- » All food and beverage listed below

Continental Breakfast

- » Assorted muffins and loaves
- » Fruit salad ⬢ ⬢ ✔
- » Build your own yogurt parfait with granola
- » Coffee & tea
- » Fruit juice (pitcher)

Enhance Your Breakfast

Upgrade to a **Classic Breakfast** for \$6 per person

Morning Break

- » Homemade cheddar cheese scones or homemade Saskatoon berry scones
- » Coffee & tea

Afternoon Break

- » Fresh baked assorted cookies
- » Coffee & tea

Deli Sandwich/Wrap Lunch

- » Chef created soup of the day
- » Broccoli salad, shredded carrots, cabbage, cheddar & cranberries ⬢
- » Garden salad, fresh cucumbers, carrots & tomatoes ⬢ ⬢
- » **Dressings:** buttermilk ranch and balsamic

Choose 2 Sandwiches

- » Roast beef with zesty horseradish aioli, caramelized onions, monterey jack cheese, and fresh greens on artisanal bread
- » Roast turkey with tomatoes, cheddar cheese & chipotle mayo on artisanal bread
- » Smoked ham and Swiss cheese, honey dill drizzle, and fresh greens on artisanal bread

Choose 2 Wraps

- » Ham with apple chutney
- » Curried cauliflower and chickpea ⬢ ✔
- » Roasted eggplant, zucchini, olive tapenade & fresh greens ⬢ ✔
- » Port mushroom with tomato, onion, lettuce & swiss cheese ⬢ ✔

Dessert

- » Assorted dainties & squares with coffee & tea

Minimum 30 Guests. Screens and projectors are available at an additional cost upon request.

To book your meeting package, contact **Sales** at 306.975.7529 | inquiries@tcuplace.com

Menus & Prices are subject to change. 18% service charge, 5% GST, 6% PST are not included & will be added to the invoice.



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ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

BOOK YOUR EVENT

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SWEET

Chocolate Treats \$7.25/person

- » Lentil brownies ✔
- » Chocolate chip cookies ✔
- » Coffee & tea

Bannock Break \$8.00/person

- » Canadian maple tarts ✔
- » Baked bannock with preserves ✔
- » Saskatoon berry lemonade

Healthy Start \$8.25/person

- » Lentil brownies ✔
- » Flax sugar cookies ⬢✔
- » Sweet & salty mix with roasted chickpeas
- » Coffee & tea

Kickstart \$8.50/person

- » Trail mix bars ⬢⬢✔ (vegan)
- » Glazed Donuts ✔
- » Fresh sliced fruit ⬢⬢✔
- » Coffee & tea

Bakeshop \$8.50/person

- » Banana bread ✔
- » Cinnamon muffin rolls ✔
- » Fresh sliced fruit ⬢⬢✔
- » Coffee & tea

SALTY

Chips & Dips \$6.50/person

- » Cactus chips ⬢⬢✔
- » Chipotle cheddar dip ⬢
- » Iced tea or lemonade

Mexican \$7.50/person

- » Tri-colour tortilla chips ⬢⬢✔
- » Chipotle dip ⬢✔
- » Traditional salsa ⬢⬢✔
- » Sour cream ⬢✔
- » Iced tea or lemonade

Flat Bread \$8.00/person

- » Assorted flatbreads and crostini ✔ *on request*
- » Artichoke dip, bruschetta and hummus with roasted red pepper and garlic
- » Iced tea or lemonade

ADD A BREAK BUILDER TO ENHANCE YOUR MORNING OR AFTERNOON BREAK (NEXT PAGE)



THIS IS YOUR PLACE

ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

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BREAK BUILDERS

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Break Builder Additions are available all day

Break Builders (Per item unless indicated)

- » Bannock & Preserves* ✔ \$2.25
- » Cinnamon muffin rolls ✔ \$2.75
- » Cookies (gourmet, dozen) ✔ \$21.00
- » Croissants with butter & housemade preserves ✔ \$3.50
- » Donuts ✔ \$2.50
- » Flax sugar cookies ⬢✔ \$1.75
- » Fruit (fresh, individual, seasonal) ⬢⬢✔ \$3.00
- » Fruit tarts (assorted) ✔ \$2.00
- » Fruit tray with dip (fresh sliced) ⬢✔ \$6.75
- » Hard boiled eggs ⬢⬢✔ \$2.25
- » Lentil brownies* ⬢⬢✔ \$2.75
- » Loaves (homemade, assorted) ✔ \$2.50
- » Loaves (homemade, gluten free) ⬢✔ \$3.50
- » Muffins with butter (assorted) ✔ \$2.75
- » Puffed wheat squares ✔ \$2.25
- » Rice Krispie squares ✔ \$2.25
- » Scones (homemade, cheddar cheese)* ✔ \$2.25
- » Scones (homemade, Saskatoon berry)* ✔ \$2.25
- » Signature mini whoopie pie (dozen)* ✔ \$25.00
- » Squares and assorted dessert display (dozen) ✔ \$15.00
- » Trail mix bars (TCU Place) ✔ \$3.00
- » Yogurts (individual) ⬢✔ \$3.25

*Chef's Pick

Coffee, Decaf, Tea, Herbal Tea

- » Per carafe (10 cups) \$26.00
- » Half urn (62 cups) \$135.00
- » Full urn (125 cups) \$260.00
- » Individual teas (on consumption) \$2.75

Fruit Juices

- » Fruit juice (300ml) (on consumption) \$3.75
- » Fruit juice - pitcher (48oz/8 servings) \$21.75
- » Lemonade - pitcher (48oz/8 servings) \$12.75
- » Iced tea - pitcher (48oz/8 servings) \$12.75

Milk

- » 2% or chocolate (237ml) \$3.00

Soft Drinks

- » Can (355ml) (on consumption) \$3.25
- » Bubly water (assorted flavours, on consumption) \$3.25

Bottled & Sparkling Water

- » Bottled water (500ml) (on consumption) \$3.25

Bowls (25 servings)

- » Punch bowl: choice of tropical fruit punch, apple cranberry punch, iced tea, or lemonade \$40.00
- » Infused water: chef's creation \$33.25

WE PROUDLY SERVE CERTIFIED ORGANIC, FAIR TRADE COFFEE



THIS IS YOUR PLACE

ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

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BREAKFAST BUFFETS

- Made Without Gluten
Vegetarian
Made Without Dairy
Local

Served with coffee & tea.

Add turkey sausage \$6.25/person OR Pancakes, syrup, whipped cream, Saskatoon or strawberry sauce \$4.75/person

Quick Start \$15.00/person

- Cinnamon rolls, banana bread and butter
Muffins, yogurt & granola, sliced fruit

Classic Breakfast \$21.00/person

- Breakfast breads: fresh baked loaves and muffins
Choice of: traditional scrambled eggs OR scrambled eggs with red pepper, green onions & cheddar cheese
Choice of: smokey bacon, sliced ham OR pork sausage
Shredded breakfast potatoes

Add additional meat \$3.75

Add fruit salad \$2.75

Frittata Breakfast \$21.75/person

- Breakfast frittata with spinach, red pepper, & cheddar
Choice of: smokey bacon, sliced ham OR pork sausage
Shredded breakfast potatoes

Add additional meat \$3.75

Add fruit salad \$2.75

On-the-Go Breakfast Sandwich \$11.25/person

Great for walk-around or on-the-go breakfast, not wrapped

- English muffin with egg, bacon & cheddar cheese
Hash brown patties

SEE OUR BREAK BUILDERS SECTION ON PAGE 3 FOR MORE BEVERAGES AND ADDITIONS

SUBSTITUTIONS

- Turkey sausage (for a healthier meat option) \$1.50
Fresh-sliced fruit for fruit salad \$2.75
Frittata (egg substitution): Swiss cheese & mushroom OR broccoli and cheddar \$3.50
Cheese omelette \$4.00



THIS IS YOUR PLACE

ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

BOOK YOUR EVENT

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BOXED LUNCHES

- ⦿ Made Without Gluten
- ⦿ Vegetarian
- ⦿ Made Without Dairy
- ⦿ Local

Each meal is carefully packaged by our kitchen to ensure your health and safety.

Executive Boxed Lunch **\$21.00/person**

Deli sandwich or wrap (choose up to 3 varieties), house-made broth soup, choice of salad (chopped, California, or spinach and brie) or fresh vegetables and dip, kettle cooked potato chips, fresh baked cookie

Classic Boxed Lunch **\$18.00/person**

Deli sandwich or wrap (choose up to 3 varieties), fresh vegetables and dip or chopped salad, kettle cooked potato chips, fresh baked cookie

Brown Bagging It **\$14.50/person**

Deli sandwich or wrap, whole fresh fruit (choice of apple, orange or banana), fresh baked cookie

Add a bag of kettle cooked potato chips **\$2.00**

Add soft drink/bottled water **\$3.25/person**

Add fruit juice **\$3.75/person**

SANDWICH SELECTIONS

Gluten-free available upon request. For groups choosing up to 3 types of sandwiches – selection must be made in advance and guarantee number must be provided 72 hours in advance.

TCU Showstopper - Slow-roasted shaved beef with a zesty horseradish aioli, caramelized onion, jalapeno monterey jack cheese and fresh greens on artisanal bread or wrap

Canadian Turkey Club - Thin sliced roast turkey, smoked maple bacon, aged cheddar cheese, fresh greens, sliced tomatoes and tangy chipotle mayo on artisanal-style bread or wrap

Ham and Swiss - Sliced smoked deli honey ham accented with sharp Swiss cheese, honey dill drizzle, fresh greens on artisanal-style bread or wrap

Veggie Delight - Assortment of balsamic roast seasonal vegetables, caramelized onions, crumbled feta cheese, sweet potato hummus and fresh greens on artisanal-style bread or wrap

Egg Salad Deluxe - Creamy egg salad mixed with chopped smokey bacon, crisp green onions, topped with fresh greens and aged cheddar cheese on artisanal-style bread or wrap

SALADS

Chef Salad **\$16.50**

Mixed greens, cheese, egg, ham & turkey ⦿. Comes with fresh baked cookie

POKE BOWLS

Asian Inspired **\$16.50**

Brown rice or rice noodle, carrots, broccoli, green onions, cucumber, purple cabbage, pineapple, nori strips, edamame beans, sesame seeds, teriyaki soy glaze. Includes chicken or tofu ⦿⦿. Comes with fresh baked cookie

Cobb Salad **\$16.50**

Green leaf & romaine lettuce, bacon, egg, chicken, avocado, tomato, blue cheese ⦿. Comes with fresh baked cookie

South American Inspired **\$16.50**

Brown rice or black beans, tomato, onion, corn, peppers, purple cabbage, salsa, cilantro, lime crème fraiche. Includes chicken or tofu ⦿. Comes with fresh baked cookie



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ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

BOOK YOUR EVENT

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LIGHT LUNCH BUFFETS

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- ✳ Local

Minimum 15 guests. Served with coffee & tea, substitute punch at no extra charge.

Add soft drink/bottled water **\$3.25/person** Add fruit juice **\$3.75/person**

Create Your Own Sandwich Buffet **\$22.50/person**

- » Chef created soup of the day
- » Greens with cucumber, tomatoes, onions & carrots ⬢ ⬢ ✔
- » Creamy coleslaw ⬢ ✔
- » Freshly baked artisanal breads ✔
- » Platters of sliced deli meats, tuna salad, egg salad
- » Sliced tomatoes, cheese & lettuce ⬢ ✔
- » Assorted condiments

Dessert

- » Chef's selection of tarts & squares

Deli Sandwich Buffet **\$24.00/person**

- » Chef created soup of the day
- » Broccoli salad with shredded carrots, cabbage, cheddar cheese & cranberries ⬢
- » Garden salad, fresh cucumbers, carrots & tomatoes ⬢ ⬢
- » **Dressings:** buttermilk ranch and balsamic

Sandwiches (choice of 2)

- » Slow roasted shaved beef with a zesty horseradish aioli, caramelized onions, monterey jack cheese and field greens on artisanal bread
- » Roast turkey with tomatoes, cheddar cheese & chipotle on artisanal bread
- » Smoked ham & Swiss with fresh greens, honey dill drizzle on artisanal breads

Wraps (choice of 2)

- » Ham with apple chutney
- » Curried cauliflower and chickpea ⬢ ✔
- » Roasted eggplant, zucchini, olive tapenade & arugula ⬢ ✔
- » Portabella mushroom with tomato, onion, lettuce & Swiss cheese ⬢ ✔

Dessert

- » Chef's selection of tarts & squares

Add soft drink/bottled water **\$3.25/person**

Add fruit juice **\$3.75/person**





THIS IS YOUR PLACE

ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

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THEMED LUNCH BUFFETS

🍷 Made Without Gluten 🌱 Vegetarian
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Minimum 15 guests. Served with coffee & tea, substitute punch at no extra charge.

Add soft drink/bottled water **\$3.25/person** Add fruit juice **\$3.75/person**

Build Your Own Taco Buffet **\$18.75/person**

- » Choice of hard or soft taco shells
- » Taco beef or seasoned chicken
- » Lettuce, cheese, diced tomatoes, sour cream, salsa
- » Spanish rice and refried beans
- » Mixed greens 🍷 🥛 🌱
- » Assorted dainties and squares

Plant Forward Picnic Buffet **\$18.75/person**

- » Jackfruit pulled "pork" sandwich with mango slaw 🌱
- » Fire roasted corn macaroni salad 🌱
- » Garlic parmesan roast potatoes 🍷 🌱
- » Apple crumble with ice cream 🌱

East Indian Buffet **\$19.25/person**

- » Butter Chicken
- » Basmati Rice 🥛 🌱
- » Curried Vegetables 🌱
- » Naan and Raita 🌱
- » Warm Rice Pudding 🌱

Italian Buffet **\$20.00/person**

Your Choice of 2 Styles of Pasta, 2 Sauces

- » **Pasta:** Penne, Bowtie, Spaghettini, Fettucini 🌱
- » **Sauce:** Roasted Red Pepper, Alfredo, Bolognese 🍷
- » Italian salad 🍷 🌱
- » Garlic bread 🌱
- » Tiramisu for dessert 🌱

Add chicken or meatballs **\$5.50**

Substitute: meat or vegetarian lasagna **\$3.25**

Ukrainian Buffet (Chef's Pick) **\$24.00/person**

- » Perogies 🌱
- » Harvest Farmers Sausage 🍷 🥛
- » Borscht and coleslaw 🌱
- » Assorted dessert display

Add cabbage rolls (rice, 2) **\$3.00**

Add cabbage rolls (beef, 2) **\$3.50**

Greek Buffet **\$26.50/person**

- » Pork souvlaki skewers - 2 skewers (8oz) 🍷
- » Greek salad 🍷 🌱
- » Greek pasta salad 🌱
- » Lemon rice pilaf 🍷 🌱
- » Pita triangles 🌱
- » Tzatziki sauce 🌱
- » Lemon tarts



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ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

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CUSTOM LUNCH BUFFETS

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Entrée, three salads, starch, vegetable, and chef's selection of desserts. Served with buns & butter and with coffee & tea. Substitute punch at no extra charge. Additional Salad **\$1.50/person** Additional Vegetable **\$2.75/person**

Choose 1 Entrée

Chicken

- » Roasted chicken - assortment of breast, thighs, wings, legs, and back (honey mustard **⬢** OR herb roasted) **⬢** ⬢ ————— \$23.50
- » Grilled chicken breast with a piquante five pepper sauce **⬢** ⬢ ————— \$25.75
- » Grilled bourbon chicken breast with a rich bourbon demi glace **⬢** ⬢ ————— \$25.75
- » Lemon dill chicken breast with a tart citric sauce and a hint of fresh dill **⬢** ————— \$25.75

Beef

- » Hearty beef stew with potatoes, carrots, celery, onions, rutabega and mushrooms **⬢** ⬢ ————— \$23.25
- » Cheddar-stuffed beef meatloaf with smokey tomato ketchup with savoury gravy ————— \$25.00
- » Creamy Swedish Meatballs with Rich Mushroom Sauce or Sweet & Sour ————— \$25.00
- » Sliced roast beef with a mushroom peppercorn sauce **⬢** ⬢ ————— \$26.25

Fish

- » Lemon butter poached basa with a hint of fresh dill **⬢** ————— \$25.75
- » Pan-seared salmon or local Diefenbaker trout with a citrus teriyaki glaze **⬢** ⬢ ————— Market Price

Pork

- » Grilled pork chop with calvados and apple chutney **⬢** ⬢ ————— \$23.50
- » Roasted pork loin with thyme and crimini mushroom sauce **⬢** ————— \$23.50

Bison

- » Roast Bison inside round with juniper demi glace ————— Market Price

Choose 3 Salads and 1 Starch

- » See page 9

Substitution: Swap 1 salad for chef created soup **\$1.35/person**

PERSONALIZE A DESSERT WITH YOUR LOGO

Add an additional 65 cents for each dessert

Choose 1 Vegetable Selection

- » Buttered green beans with red peppers **⬢** ⬢ ⬆
- » Broccoli and cauliflower gratinée **⬢** ⬆
- » Brussels sprouts with olive oil, red peppers & garlic **⬢** ⬢ ⬆
- » Honey dill buttered carrots **⬢** ⬆
- » Seasonal mixed vegetables **⬢** ⬢ ⬆

BUFFET OPTIONS ARE AVAILABLE WITH PLATED SERVICE FOR AN ADDITIONAL \$2.00/PERSON
(ONLY 1 CHOICE OF SALAD AND CHEF'S SELECTION OF DESSERT)



THIS IS YOUR PLACE

ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

BOOK YOUR EVENT

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SALADS & STARCHES

🍷 Made Without Gluten 🌱 Vegetarian
🥛 Made Without Dairy 🌟 Local

Salads

- » Borscht coleslaw: cabbage, beets, carrots, onion & dill 🍷 🌱
- » Broccoli salad of shredded carrots, cabbage, cheddar cheese, & dried cranberries 🍷 🌱
- » Caesar salad with bacon & herb croutons 🍷 🥛 🌱
- » Couscous with grilled eggplant, sundried tomato, mushrooms, and goat cheese 🍷 🌱
- » Hawaiian slaw: pineapple and mango dressing 🍷 🌱
- » Pasta primavera: penne pasta with shredded carrots, red onion, broccoli, and bell peppers 🌱
- » Spiced chickpea and lentils with pumpkin seeds, cranberries and butternut squash 🍷 🥛 🌱
- » Sweet potato salad with corn, red pepper, green onion and parsnips with a cilantro lime dressing 🍷 🥛 🌱
- » Tossed salad with house dressing 🍷 🥛 🌱
- » Zesty lemon & herb chickpea quinoa with cucumber & feta 🍷 🌱

Starches

- » Cheesy scalloped potatoes 🌱
- » Cheesy potato casserole 🍷 🌱
- » Lemon rice pilaf 🍷 🌱
- » Lemon roasted potatoes 🍷 🌱
- » Mushroom risotto 🍷 🌱
- » Oven roasted potatoes with parsley 🍷 🌱
- » Red skinned garlic mashed potatoes 🍷 🥛 🌱
- » Seven grain rice pilaf 🍷 🌱
- » Sun dried tomato and spinach orzo 🌱
- » White and wild rice with Saskatoon berries 🍷 🥛 🌱

ASK ABOUT OUR KIDS MENU



THIS IS YOUR PLACE

ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

BOOK YOUR EVENT

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CUSTOM DINNER BUFFETS

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◆ Made Without Dairy ◆ Local

Carved item, entrée, Caesar salad & tossed salad with choice of either 2 additional salads OR one salad and one soup, vegetable, and chef's selection of desserts. Served with buns & butter and with coffee & tea.

Add Additional Salad **\$1.35/person** Additional Vegetable **\$2.75/person**

Choose 1 Carved Option

- » Brown sugar or honey mustard glazed ham ◆ ◆ _____ \$42.00
- » Slow-roasted beef with rich au jus and TCU Place horseradish ◆ ◆ _____ \$44.00
- » Herb-crusted beef striploin with red wine demi glace & TCU Place horseradish ◆ ◆ _____ Market Place

Choose 1 Entrée

Chicken

- » Assortment of herb roasted chicken pieces ◆ ◆
- » Grilled bourbon chicken breast with bourbon demi glace ◆ ◆
- » Lemon dill chicken breast with a tart citric sauce, fresh dill ◆

Fish

- » Lemon butter poached basa with a hint of dill ◆

Pork

- » Grilled Porkchops with Calvados and Apple Chutney
- » Roasted pork loin with thyme & crimini mushroom sauce ◆

Choose 2 Salads and 1 Starch

- » See page 9
- » Option: Swap 1 Salad for chef created soup

Choose 1 Vegetable Selection

- » Broccoli and cauliflower gratinée ◆ ◆
- » Buttered beans with red peppers
- » Brussels sprouts with olive oil, red peppers & garlic ◆ ◆ ◆
- » Honey dill buttered carrots ◆ ◆
- » Roasted root vegetables
- » Seasonal mixed vegetables ◆ ◆ ◆

Ukrainian Dinner Buffet (Chef's Pick)

\$32.00/person

- » Aunt Kathy's Perogies
- » Kielbasa
- » Cabbage rolls
- » Dilled coleslaw
- » Beet salad
- » Tossed salad with assorted dressings
- » Assorted dessert display
- » Served with buns & butter and with coffee & tea



THIS IS YOUR PLACE

ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

BOOK YOUR EVENT

306.975.7777
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DINNER IS SERVED

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⬢ Vegetarian
⬢ Made Without Dairy
⬢ Local

Choice of: entrée, salad/soup, starch, vegetable, dessert (see next page). Served with buns & butter, coffee & tea.

Choose 1 Entrée

Chicken

- » Lemon dill chicken breast with a tart citric sauce with a hint of fresh dill ⬢ \$38.50
- » Basil ricotta stuffed chicken breast with blackberry demi-glace* \$38.50
- » Bacon barded chicken breast with white wine mushroom cream sauce \$38.50
- » Duxelle crusted chicken breast en crouete \$39.00

Beef

- » Sliced roast beef with a mushroom peppercorn sauce ⬢ \$40.00
- » Five peppercorn encrusted tenderloin with red wine demi-glace ⬢ ⬢ \$46.00
- » Grilled beef tenderloin steak, topped with blue cheese, on a pool of cremini mushroom demi-glace ⬢ \$46.00
- » Prime of rib served with TCU horseradish and Yorkshire pudding* \$46.00
- » Classic New York striploin steak served with garlic butter ⬢ \$46.00

Fish

- » Lemon butter poached basa with grilled shrimp skewer \$38.00
- » Pan-seared Atlantic salmon with fresh fruit salsa ⬢ ⬢ \$41.25

Pork

- » Apple and brie stuffed pork loin with herb jus* \$39.00
- » Grilled Porkchop with calvados apple chutney \$39.00

Vegetarian

- » Charred tomato and crimini cannelloni with zesty marinara sauce ⬢ \$38.25
- » Rustic ratatouille stuffed portabello mushroom ⬢ ⬢ ⬢ \$38.25

Duo

- » Slow braised beef short rib with brandy demi-glace and grilled prawn skewers ⬢ \$48.00
- » Classic NY strip with shrimp scampi ⬢ \$53.00
- » Five peppercorn encrusted tenderloin with red wine demi & oven roasted chicken breast ⬢ ⬢ \$53.00

*Chef's Pick



THIS IS YOUR PLACE

ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

BOOK YOUR EVENT

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DINNER IS SERVED (CONTINUED)

Choose 1 Salad

- » Chickpea quinoa salad: zesty lemon and herb chickpeas and quinoa with cucumber and feta ⓧ ⓧ
- » Green bean salad: mixed greens with green beans, red onion, toasted almonds, with roasted red pepper dressing ⓧ ⓧ ⓧ
- » Kale salad: kale with sweet potato, quinoa and apple with a ginger vinaigrette ⓧ ⓧ ⓧ
- » Mixed greens with crumbled blue cheese, candied walnuts, raisins and mandarin orange segments with apple cinnamon dressing ⓧ ⓧ
- » Roasted beet salad: tri-coloured beets, toasted pumpkin seeds, pickled onion pearls, baby kale, with a pesto sauce ⓧ ⓧ
- » Romaine and mandarin salad: romaine lettuce with mandarins, pickled beets, and candied walnuts with a spiced maple dressing ⓧ ⓧ ⓧ
- » Spinach and prosciutto salad - crumbled prosciutto, shaved onions, and apricot with a citrus dressing ⓧ ⓧ
- » Option: substitute salad for chef created soup

Choose 1 Starch

- » Herb roasted red potatoes ⓧ ⓧ ⓧ
- » Lemon rice pilaf ⓧ ⓧ ⓧ
- » Mushroom risotto ⓧ
- » Parmesan scalloped potato stack ⓧ ⓧ
- » Potato pavé ⓧ ⓧ
- » Red skinned garlic mashed potatoes ⓧ ⓧ
- » Seven grain rice pilaf ⓧ ⓧ
- » Sundried tomato and spinach orzo ⓧ
- » Twice baked potato ⓧ ⓧ
- » Wild & white rice with Saskatoon berry ⓧ ⓧ ⓧ

Choose 1 Vegetable Selection

- » Buttered green beans with red pepper ⓧ ⓧ
- » Gourmet tri-colour potatoes with rosemary & leeks ⓧ ⓧ ⓧ
- » Honey dilled carrots ⓧ ⓧ
- » Roasted root vegetables ⓧ ⓧ ⓧ
- » Roasted cauliflower ⓧ ⓧ
- » Steamed broccoli with herb butter ⓧ ⓧ

Choose 1 Dessert

- » Chocolate cheesecake filled crêpe, with carmine jewel sour cherry sauce, drizzled with chocolate sauce and fresh mint sprig
- » Chocolate quinoa cake with fudge sauce
- » Deconstructed lemon meringue
- » French cream cheesecake with fruit topping
- » Petite dessert trio
- » Phyllo purse with cream cheese and sour cherry filling, drizzled with chocolate, powdered sugar and fresh berries
- » Raspberry mousse in a martini glass
- » Shortbread cookie & cheesecake dome with Saskatoon berry sauce
- » Sticky toffee cake with whipped cream and rum sauce
- » Warm chocolate brownie topped with hot fudge sauce, French vanilla ice cream and raspberry coulis
- » Warm rhubarb crumble

OR Choose 1 Family Style Dessert

- » Black forest cake: chocolate cake layered with sour cherry sauce, topped with whipped cream, sour cherries and chocolate drizzle, garnished with fresh mint
- » Lemon meringue cake: white cake layered with lemon custard and enrobed in a light meringue baked golden brown topped with raspberry sauce, garnished with a blend of fresh berries

ASK ABOUT OUR KIDS MENU

PERSONALIZE A DESSERT WITH YOUR LOGO

Add an additional 65 cents for each dessert



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ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

BOOK YOUR EVENT

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APPETIZERS

● Made Without Gluten ✔ Vegetarian
● Made Without Dairy ✳ Local

Prices are per dozen. Minimum order of 3 dozen per item.

Hot Offerings

- » Barbeque ale meatballs ● \$20.00
- » Dry greek garlic ribs ● \$21.00
- » Caramelized onion and cheese tart ✔ \$21.00
- » Grilled chicken skewers with sesame soy glaze ● \$21.75
- » Feta & spinach spanakopita ✔ \$22.00
- » Chorizo and brie stuffed crimini mushrooms ● \$24.25
- » Mini vegetable spring rolls with sweet chili dip ● \$24.50
- » Pulled pork sliders: mini slider buns filled with slow cooked pork topped with zesty BBQ sauce and crunchy slaw \$25.75
- » Beef Sliders - grilled beef topped with cheddar cheese served with lettuce, tomato, onion and your favorite burger condiments \$26.25
- » Chicken wings: chipotle mango bbq, honey and habanero, roasted garlic and red pepper ● ● \$27.00
- » Thai chicken springrolls with sweet chili sauce ● \$27.50
- » Pan fried sesame chicken potstickers with ponzu dip \$29.00
- » Puff pastry wrapped farmer's sausage bites ● \$29.00
- » Korean bbq beef skewers with sesame, ginger, honey and sriracha ● ● \$29.00
- » Breaded shrimp & horseradish-spiked cocktail sauce ● \$31.00
- » Bacon wrapped scallops ● ● \$35.00

Cold Offerings

- » Devilled eggs ● ✔ \$17.00
- » Artichoke, roasted pepper & cream cheese pinwheels ✔ \$17.00
- » Almond crusted herb cream cheese bites ● ✔ \$18.50
- » Bruschetta with roasted tomato & basil ● ✔ \$18.50
- » Cucumber bite: strawberry, mint & cream cheese ● ● ✔ \$18.50
- » Grilled portabella canapé, goat cheese, sun-dried tomato ✔ \$18.75
- » Beet & feta croquettes ✔ \$19.75
- » Polenta cakes, grilled vegetables & goat cheese ● ✔ \$21.00
- » Grilled mini fruit skewers with spiced honey drizzle ● ● ✔ \$22.75
- » Roast beef crostini, red onion & TCU horseradish ● \$23.00
- » Assorted housemade sushi rolls ● \$23.00
- » Shrimp with mango lime salsa ● ● \$28.50

Serving Recommendations

Pre-Dinner Reception: 3 - 5 pieces per person
Dinner Reception: 10 - 12 pieces per person
Please inquire about tray service



THIS IS YOUR PLACE

ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

BOOK YOUR EVENT

306.975.7777

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RECEPTION PACKAGES

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Sweet Intermissions \$12.25/person

- » Assorted squares
- » Miniature fruit and butter Tarts
- » Chocolate dipped strawberries
- » Cream puff swans/ profiteroles

The Front Row \$15.00/person

- » Meat balls braised in an ale BBQ sauce ●
- » Grilled chicken skewers with a yoghurt tahini sauce ◆
- » Chicken wings with roasted red pepper and garlic ◆●
- » Dry garlic ribs
- » Crudités platters with chipotle ranch dip ◆
- » Mini vegetable spring rolls with plum sauce ●

The Cold Open \$16.25/person

- » Assorted open faced canapes
- » Cocktail shrimp with a spicy mango sauce ◆●
- » Caprese skewers with tomato, bocconcini, roasted tomatoes, basil dizzle ◆▼
- » Antipasti: dry salami, prosciutto
- » Deluxe cheese tray with herbed goat cheese balls, assorted baguettes ◆▼
- » Crackers, nuts, dried fruit

Asian Mosaic \$18.75/person

- » Sesame jack potstickers with sweet chili dipping sauce
- » Vegetable spring rolls with plum sauce ●
- » Oriental salad in a wonton cup
- » Coconut shrimp with seafood sauce ◆●

Feature Presentation \$23.00/person

- » Tempura breaded jumbo shrimp with spicy cocktail sauce ●
- » Mini beef wellington with a Saskatoon berry relish *
- » Bacon wrapped scallops with garlic and white wine ◆●
- » Smoked salmon & garlic crostini with capers
- » Sour cherry and brie tartlets ▼
- » Spanakopita ▼
- » Deluxe cheese tray with crackers and baguettes ▼



THIS IS YOUR PLACE

ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

BOOK YOUR EVENT

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PLATTERS & PACKAGES

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Pickle and Olive Platter \$2.75/person

- » Selection of dills, sweet mix 🍷🥛🌱
- » Manzanilla and Kalamata olives 🍷🥛🌱

Fresh Vegetable Platter \$5.75/person

- » Fresh seasonal vegetables with lite ranch dip 🍷🌱

Canadian Cheese Board \$6.50/person

- » Assorted crackers
- » Assorted domestic cheeses

International Cheese Board \$8.25/person

- » Assorted crackers
- » Assorted international cheeses and herbed cheese balls 🍷🌱

Fruit and Cheese Platter \$8.50/person

- » Sliced fresh seasonal fruits 🍷🥛🌱
- » Selection of Canadian cheeses 🍷
- » Baked rosemary & garlic crostinis 🥛🌱

Cold Deli Bistro \$10.00/person

- » Ham, beef, turkey
- » Assorted cheeses 🍷🌱
- » Pickles, local mustard & horseradish 🍷🥛🌱🌟
- » Dinner buns

Taco in a Bag \$11.25/person

- » Doritos nacho chips 🌱
- » Spiced beef 🍷🥛
- » Toppings: lettuce, cheese, sour cream, salsa 🌱

Pizza Trio \$13.25/person

- » Pepperoni and mushroom
- » Chicken and bacon ranch
- » Cheese 🌱

Charcuterie Platter \$14.50/person

- » Dry genoa salami, prosciutto ham
- » Creamy brie, aged white cheddar, smoked gouda, monterey jack with jalapeno 🍷🌱
- » Stuffed queen olives and kalamata olives 🍷🌱
- » Baguettes, crackers and grapes 🌱

Pub Package \$19.00/person

- » Cactus chips and dip 🌱
- » Greek style dry ribs 🥛
- » Vegetable crudite 🌱

APPETIZERS AVAILABLE AS A
LATE NIGHT LUNCH OPTION



THIS IS YOUR PLACE

ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

BOOK YOUR EVENT

306.975.7777

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ACTION STATIONS

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Action Stations are designed for 1.5 hours of Chef Service. Please contact your Events Coordinator if additional time is needed.

Perogie Bites \$9.50/person

- » Crisp mini perogies ✓
- » Toppings: bacon bits, spring onions, creamy mushroom gravy

Butter Chicken Takeaway \$10.00/person

- » Butter chicken with basmati rice
- » Naan with raitta

Sundae Shoppe \$11.00/person

- » Rich vanilla ice cream ⬢ ✓
- » Flambéed prairie cherries ⬢ ✓
- » Toppings: chocolate chunks, nuts, assorted sauces, sprinkles, whipped cream, alcohol ✓

Creole Ribs \$13.00/person

- » Slow roasted pork ribs flambéed with creole butter & white wine ⬢
- » Sweet corn bread ✓
- » Coleslaw ⬢ ✓

London Calling \$13.25/person

- » Mini martinis of creamy mashed potatoes ✓
- » Toppings: shepherd's pie filling, chicken pot pie filling
- » Toppings: sour cream, green onions, cheddar cheese

Tender Carved Beef \$15.25/person

- » Carved slow-roasted beef ⬢ ⬢
- » Freshly baked dinner rolls, mustard, horseradish & pickles

Pasta Station \$16.75/person

- » Bowtie and penne pasta ✓
- » Marinara and alfredo sauces
- » Toppings: chicken, bacon, chives, basil, parmesan



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ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

BOOK YOUR EVENT

306.975.7777

inquiries@tcuplace.com



CASH BAR MENU & GUIDELINES

Standard Liquor/Caesar \$6.75

- » J.P. Wiser's Deluxe Rye Whisky
- » Captain Morgan Spiced, Dark, or White
- » Lucky Bastard Vodka, Dill Vodka, or Gin
- » Lucky Bastard Gin

Premium Liquor/Scotch/Cocktails \$7.75

- » Baileys Irish Cream
- » Chivas Regal Scotch
- » Raspberry Vodka

Domestic Beer \$6.75

- » Great Western Light, Pilsner
- » Great Western Original 16, Original 16 Copper

Pop, Juice, and Non-Alcoholic Beer \$3.25

Soda Pop

- » Pepsi
- » Diet Pepsi
- » Schweppes
Ginger Ale
- » 7-Up

Juice

- » Clamato Juice
- » Cranberry Juice
- » Orange Juice

Mix

- » Club Soda
- » Tonic Water
- » Bar Lime

CASH BAR SERVICE

- » TCU Place provides liquor, beer, wine & liqueur products available from our current stock, bar staff & bartenders, glasses, ice, bar equipment, and all related condiments.
- » Available: ice, mix (Pepsi, Diet Pepsi, Ginger Ale, 7-Up, Soda Water, Tonic Water, Ice Water, Clamato Juice, Orange Juice, Cranberry Juice)
- » Please ask your Event Coordinator about current prices for standard & premium cash bar service.
- » All liquor prices include GST and LCT.

Fees and taxes are included in prices. Please ask about our Host Bar, Subsidized, and Permit Bar options.

Local Craft Beer & Cider \$7.75

- » Crossmount Flatlander - Ask coordinator for selection
- » Craft beer - Seasonal, ask for selection

Wine by the Glass \$6.75

- » Apothic Red
- » Apothic White
- » Longshot Pinot Grigio
- » Longshot Pinot Noir

Premium Glass Wine \$7.75

- » Rotating 2 on bar - based on stock available

BEVERAGE GUIDELINES

- » The facility is governed by Provincial Liquor Laws and all applicable guidelines must be met.
- » Liquor to be delivered 48 hours prior to the event, and must be accompanied with a permit and receipts.
- » Unconsumed liquor, empty & partial bottles must be removed from the premises at the end of the event.
- » Ticket sellers can be provided upon request (Ask for details).
- » Bars must be closed 1/2 hour prior to your permit end time. No exceptions.

HOST BAR SERVICE

- » The client is invoiced for all liquor consumed during the event. TCU Place provides all liquor, beer, wine & liqueur products available from our current stock, as well as bar staff, bartenders, glasses, ice, mix, bar equipment, & all related condiments. Service charge, GST, and LCT are applied to total amount invoiced.
- » Available: ice, mix (Pepsi, Diet Pepsi, Ginger Ale, 7-Up, Soda Water, Tonic Water, Ice Water, Clamato Juice, Orange Juice, Cranberry Juice), and all related condiments.



THIS IS YOUR PLACE

ALL DAY MEETING PACKAGE

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

CASH BAR MENU & BEVERAGE GUIDELINES

FACILITY GUIDELINES

BOOK YOUR EVENT

306.975.7777

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FACILITY GUIDELINES

FOOD

- » All food served in the facility is the property of TCU Place. Our contracted caterer is renowned for quality, service, and presentation. All food preparation is done through our kitchens, no outside food is allowed.
- » The menus are suggestions and may be altered in consultation with our sales office. Our staff are ready to create menus designed specifically for your function upon request.
- » Please note that the food is the property of TCU Place & must not be removed for any reason.
- » In order to ensure supply of your custom menu, we highly recommend that menus be submitted 30 days prior to your event.
- » Kids' Menus, high chairs, and booster seats are available upon request.

GUARANTEE

- » A preliminary estimate of attendance is required when booking your event and selecting the menu.
- » A guarantee of the number of guests attending must be provided to TCU Place 72 hours (3 business days) prior to the function. The client will be invoiced for the guarantee or actual number of people in attendance, whichever is higher. The guarantee is not subject to a reduction after the 72-hour deadline. Increases in guarantee numbers after the 72 hours are subject to approval by TCU Place and may be charged a fee of 25% per meal.
- » We will accommodate special dietary requests when given advance notification at the time of your guarantee. Please provide names of guests requiring special meals at time of guarantee.
- » TCU Place and its caterer make every attempt to identify ingredients that may cause allergic reactions for those with food allergies. However, there is always a risk of contamination. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. The Licensee and their guests concerned with food allergies need to be aware of this risk. TCU Place will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating our products.

LABOUR

- » Catering services delayed by the client will result in a labour charge of \$150.00 for each additional 15 minutes, after the first half hour. Client to provide 20 minutes clearing time immediately after dinner or \$1.75/person will be charged to offset labour costs.
- » All quoted labour charges are subject to change without notice.
- » Additional labour charges will apply for all Canadian statutory holidays

IMPORTANT NOTES

- » Menus & prices are subject to change.
- » All prices are subject to an applicable service charge, PST & GST.
- » Open flames are allowed as long as the candle holder/container is a minimum of 2" above the flame.
- » No confetti, glitter, or decorative gems are allowed to be brought into the facility.
- » Event organizers must seek the consent of TCU Place before attaching any items to the walls or ceilings.
- » Audiovisual Requirements: Contact **Devin Ferguson**, Technical Services Manager, 306-975-7789 or dferguson@tcuplace.com, to inquire about pricing.
- » SOCAN/Re:Sound fees will apply based on room capacity.
- » TCU Place is not liable for any damage or loss of personal property or rental equipment brought into the building. Liability for all damages by the convenors & their guests to the premises will be charged accordingly.

ROOM CHANGES

- » TCU Place reserves the right to change the room allocation within the building at time of guarantee if numbers do not meet minimum room requirements.

DEPOSIT

- » A non-refundable deposit amount equal to full room rental is required at the time of booking, along with a signed contract.
- » All deposits are non-refundable subject to the terms of the contract.



THIS IS YOUR PLACE

**ALL DAY MEETING
PACKAGE**

COFFEE BREAKS

BREAK BUILDERS

BREAKFAST BUFFETS

BOXED LUNCHES

LUNCH BUFFETS

Light Lunch Buffets
Themed Lunch Buffets
Custom Lunch Buffets

SALADS & STARCHES

DINNERS

Custom Dinner Buffets
Dinner Is Served - Mains
Dinner Is Served - Sides

APPETIZERS

RECEPTION PACKAGES

PLATTERS & PACKAGES

ACTION STATIONS

**CASH BAR MENU
& BEVERAGE
GUIDELINES**

FACILITY GUIDELINES

BOOK YOUR EVENT

306.975.7777

inquiries@tcuplace.com



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