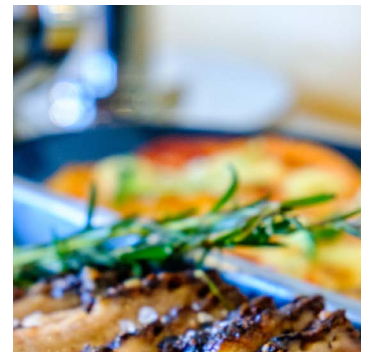
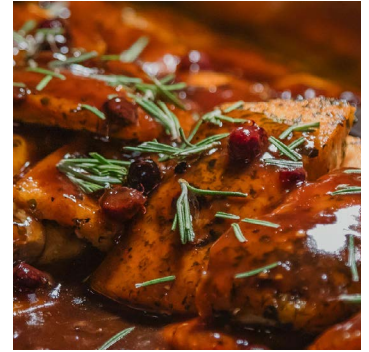




THIS IS YOUR PLACE



# CATERING MENU



# CHEF-FORWARD CREATIONS

## FEATURING THE BEST LOCAL FLAVOURS



Saskatoon's sprawling agricultural landscapes set the stage for a dynamic and evolving food scene. A welcoming community and growing population bring vibrant energy to the city's rich culinary heritage, blending rustic flavours with exciting global influences. TCU Place captures this unique fusion of tradition and innovation in every culinary creation and signature experience.

Executive Chef Robert Martin and Executive Sous Chef Nishan Liyanage from Levy Canada are creating an immersive catering experience with new tastes, signature recipes and menu items that transform any event into a high-end catering experience. From tender beef seared to perfection, to the earthy richness of chanterelle mushrooms foraged in nearby woodlands, our menus pay homage to the land with a touch of today's Saskatoon magic.

## SUSTAINABILITY & COMMUNITY COMMITMENT

- » Supporting Saskatchewan families in need: we donate unopened food products to Ronald McDonald House, and we proudly support the following community kitchens through other food donations: White Buffalo Youth Lodge, Indian and Metis Friendship Centre, Friendship Inn and the STC Wellness Centre.
- » Check out our extensive Waste Not 2.0 Program which includes food donation, waste tracking, and composting:  
<https://bit.ly/compass-waste-not>



Executive Chef Robert Martin

## LOCAL SUPPLIERS

TCU PLACE PROUDLY SUPPORTS THESE LOCAL SUPPLIERS

- |                                   |                                  |
|-----------------------------------|----------------------------------|
| » 9 Mile Legacy Brewing Company   | » LB Distillers                  |
| » Aunt Kathy's Homestyle Products | » Prairie Sun Orchards           |
| » Boreal Heartland Spices         | » Quill Creek Farms              |
| » Crossmount Cider                | » Renouf Farms                   |
| » Floating Gardens                | » Saskatchewan Bison Association |
| » Gravelbourg Mustard             | » SaskMade Marketplace           |
| » Great Western Brewing Company   | » Wild West Steelhead Trout      |
| » Harvest Meats                   |                                  |

Check out Coffee Conspiracy, our onsite coffee shop offering ROAD Coffee, pastries, sandwiches and more.



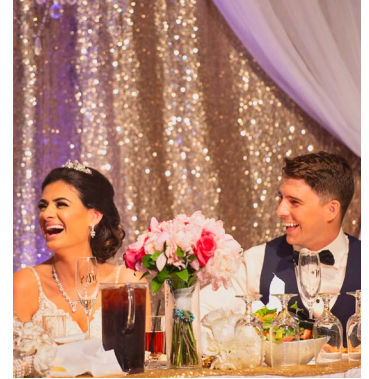


# OUR PURPOSE STORY

Making a positive impact in our community is at the heart of everything we do at TCU Place. In addition to contributing to our region's economy, we also bring business, arts and culture to life, drive Saskatoon and Saskatchewan as a thriving trade and tourism area, and ultimately, inspire learning, connection, and business development through our events. We are committed to playing our part in the business, arts and culture ecosystem, attracting diverse and exciting events to Saskatoon.

## OUR PURPOSE STATEMENT

**We inspire and unite our community by being the centre of meaningful connections in arts, business and culture... At our core – we enrich the community and the lives of the people in it.**



## GUIDING PRINCIPLES

**Foster Inclusivity and Belonging** We cultivate a welcoming and respectful environment where everyone feels safe, valued, and connected. We embrace the richness of varied ideas, backgrounds, and cultures, knowing that diversity makes us stronger.

**Deliver Exceptional Service** We prioritize understanding and anticipating the needs of those we serve, internally and externally, always acting with hospitality and care.

**Balance Purpose and Profit** We strive for both community impact and business success; present and future success; excellence and empathy.

**Collaborate and Innovate** We leverage diverse perspectives and collective strengths to drive creativity and achieve shared success.

**Act with Integrity and Accountability** We are honest, ethical, and transparent in all we do, taking responsibility for our actions, and following through on our commitments to build trust with our team members, clients, and community.

## SAFETY COMMITMENT

TCU Place and Levy Canada 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.

### 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.



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



# ALL DAY MEETING PACKAGE

**\$103**

Make planning an event easy with this All Day Meeting Package.

Minimum 30 Guests - not valid with rental discounts.

## INCLUDED IN OUR MEETING PACKAGE

- » Appropriately sized meeting room
- » Microphone & podium
- » Custom WiFi
- » Standard tables, chairs, linen
- » Water station
- » Flipchart & markers
- » 12' x 8' stage (if required)
- » Food & beverage options listed below
- » All-day coffee & tea station

### Continental Breakfast

- » Handpicked selection of freshly baked muffins, mini scones & loaves
- » Healthy handcrafted fruit salad
- » Personalized parfaits, hearty granola
- » Vibrant fresh fruit juice (pitcher)

### Enhance Your Breakfast

Upgrade to our **Classic Breakfast** for \$14.00 per person

### Morning Break

- » Fresh baked croissants

### Afternoon Break

- » Fresh baked assorted cookies

### Deli Sandwich Chef's Table

- » Hearty bison barley soup
- » Assorted artisanal breads & butter
- » TCU Place Signature potato salad | seasoned diced potatoes, boiled eggs, tart pickles, green onion, smoked paprika cream dressing
- » Cider vinegar coleslaw

### Choose 2 Cold Sandwiches

TCU Showstopper | shaved roast beef, Monterey smoked cheese, pickled red onion, baby spinach, smokey mustard aioli

Canadian Club | sliced turkey breast, smoked bacon, field tomatoes, Swiss cheese, arugula, avocado aioli

Maple Ham and Aged Cheddar | shaved maple ham, aged cheddar cheese, roasted peppers and Gravelbourg mustard aioli

Egg Salad | farm fresh free-range eggs, scallions, fresh bell pepper brunoise

Vegan Wrap | Earth Balance margarine, red pepper hummus, assorted grilled garden vegetables, spinach

### Choose 1 Hot Sandwich

Classic Reuben | in-house cured corned beef, sauerkraut, Swiss cheese, Russian dressing, local Nestor's Bakery marble rye

Italian Sandwich | maple ham, salami, oven-roasted red peppers, provolone cheese, fresh tomatoes, arugula and housemade garlic aioli

### Dessert

- » Chef's handpicked assortment of dainties and squares



## BREAKS Add Coffee & Tea Station \$3.80

### Kickstart \$12.00

- » Housemade Crunchy nut trail mix bars
- » Wholesome date & oatbran bars
- » Mini banana muffins
- » Sliced fruit berry showcase with yogurt

### Bakeshop \$12.75

- » Traditional homemade zucchini bread & banana bread
- » Cinnamon muffin rolls
- » Mediterranean savoury muffins
- » Saskatoon berry scones, Devonshire cream, whipped butter

### SK Healthy Start \$12.75

- » Wholesome SK lentil brownies
- » Rhubarb mini muffins
- » SK flax carrot cake squares
- » Mini yogurt parfaits
- » Cranberry juice

### Two Bite Chocolate Break \$13.25

- » Chocolate chip cookies
- » Chocolate haystacks
- » Chocolate-dipped rice krispie bites & chocolate-dipped pretzels
- » Hot chocolate

### Oh Canada \$13.50

- » Quebec maple pecan tarts
- » Savoury dill and cheese mini scones
- » Mini cinnamon-dusted beaver tails
- » Canadian Hawkins Cheezies
- » Locally grown Saskatoon berry infused lemonade

### Middy Munchies \$13.75

- » Warm kettle chips with sea salt & pepper, chipotle dip
- » Chicago mix popcorn cups
- » Twizzlers
- » Trail mix | nuts, seeds, chocolate raisins, dried fruit
- » Pitchers of house-made iced tea

LOOKING FOR SOMETHING DIFFERENT? ADD A BREAK BUILDER TO  
ENHANCE YOUR MORNING OR AFTERNOON BREAK (NEXT PAGE)

**MOCKTAIL BREAK \$85.00 per 20 glasses** Server attended for 30 minute break. Select up to 2 flavours.

### Pineapple Mule

- » Pineapple juice, ginger, soda water
- » Garnish: lime slice, mint, charred pineapple

### Mulled Cider (Chilled or Warm)

- » Spiced apple juice, citrus juice
- » Garnish: orange slice, cinnamon stick

### Berry Mojito

- » Berry juice, soda, mint
- » Garnish: sugared berries & mint

### Cucumber and Elder Spritz

- » Lemon juice, cucumber, soda, elder syrup
- » Garnish: lemon slice, cucumber, sprig of thyme





# BREAK BUILDERS

**Break Builder Additions are available all day**

## Break Builders (Per item unless indicated)

» Flax sugar cookie (SK)	\$2.50
» Hard boiled egg	\$2.50
» Bannock & preserves	\$3.00
» Mini scones (handcrafted, assorted, 3 per person)	\$3.00
» Cinnamon muffin roll	\$3.25
» Gourmet donut	\$3.25
» Yogurt (individual)	\$3.25
» Lentil brownie	\$3.50
» Loaf (homemade, assorted)	\$3.50
» Mini muffins with butter (assorted, 3 per person)	\$3.75
» Crunchy nut trail mix bars (homemade)	\$4.00
» Fruit (fresh, individual, seasonal)	\$4.00
» Puffed wheat square	\$4.00
» Rice Krispie square	\$4.00
» Warm cactus chips, dip (per person)	\$4.00
» Mini croissants with butter, homemade preserves (3 per person)	\$4.25
» Fruit tray with dip (fresh sliced, per person)	\$8.00

## Order By The Dozen

» Fresh baked assorted cookies (gourmet, dozen)	\$27.00
» Fruit tarts (mini, assorted, dozen)	\$28.00
» Squares and assorted dessert display (dozen)	\$28.00

## Platters (Prices are per person)

» Fresh Vegetable Platter with lite ranch dip	\$7.50
» Chef's Deluxe Cheese Board   Bothwell & imported cheeses, fruit, nuts, housemade chutneys, house crackers	\$13.00
» Prairie Charcuterie Board   Quill Creek Farms bison, Berkshire pork, salami, kielbasa, jerky, housemade pickles, housemade chutneys, bannock crackers, house crackers, dijon mustard, dried fruit	\$19.75

## Special Dietary Snacks (Must be ordered by the dozen)

**Prices are per item. All items are flourless.**

» Flourless quinoa brownie (house-made)	\$3.35
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## Griffin Bakery Artisanal Flourless Items

» Muffin (mini, assorted)	\$2.95
» Scone (mini, assorted)	\$2.95
» Cookie (mini, assorted)	\$3.35
» Loaf (mini)	\$4.25
» Cupcake (mini, assorted)	\$5.95
» Vegan flourless raspberry brownie square	\$5.95
» Lemon bar square	\$5.95

## Coffee, Decaf, Tea, Herbal Tea Station

WE PROUDLY SERVE CERTIFIED  
ORGANIC, FAIR TRADE COFFEE

» Per carafe (10 cups)	\$38.00
» Half urn (62 cups)	\$200.00
» Full urn (125 cups)	\$380.00
» Individual teas (on consumption)	\$3.80

Add coffee service at tables for \$1.00/person.

## Beverages

» Soft drink (355ml can) (on consumption)	\$4.25
» Bubly water (assorted flavours, on consumption)	\$4.25
» Bottled water (500ml) (on consumption)	\$4.25
» Fruit juice (300ml) (on consumption)	\$4.50
» Fruit punch, iced tea, or lemonade pitcher (48oz/8 servings)	\$16.50
» Fruit juice - pitcher (48oz/8 servings)	\$28.00



## CHEF'S TABLE BREAKFAST

Breakfasts are served with our hand-selected coffee and individual teas.

### TCU Place Continental \$19.75

- » Sliced fresh seasonal fruit
- » Mini breakfast pastries: cinnamon rolls, banana bread, muffins and butter

#### Choose 1

- » Hot oatmeal bar | steel-cut oats, Red River cereal, 2% milk, skim milk, berries, brown sugar, dried fruit, liquid honey, cinnamon
- » Yogurt, berries, & granola

### Breakfast Sandwich \$19.75 (Max. 500 people)

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

- » Buttermilk biscuit, farm fresh egg, maple smoked bacon or sausage (choose one), cheddar cheese
- » Mini potato pancakes
- » Fresh fruit salad cups

### Prairie Breakfast Bowl \$25.00

- » Chorizo sausage, diced ham, red breakfast potato, scrambled eggs, shredded cheese, scallions, diced peppers, mushrooms, salsa, hollandaise sauce
- » Fresh fruit salad cups

### Classic Breakfast \$30.00

**Choose 1:** farm fresh scrambled eggs or scrambled eggs with Bothwell cheddar & chives

**Choose 1:** maple cured bacon, sliced ham, or Harvest Meats maple breakfast sausage

- » Breakfast breads | fresh baked mini loaves and muffins
- » Heirloom potato hash, sautéed vegetables

### Upgrade to Chef Attended Breakfast Bar \$5.00

(15-300 people) Hard boiled eggs, poached eggs, scrambled eggs, hot sauces, salsa, scallions, shredded cheese, sautéed vegetables

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

### BREAKFAST SUBSTITUTIONS

- » Turkey bacon (healthier meat substitution) ————— \$3.00
- » Vegetarian Frittata (egg substitution) ————— \$3.50

### BREAKFAST ADDITIONS

- » **Choose 1:** Turkey bacon, maple cured bacon, sliced smoked ham, or Harvest Meats maple breakfast sausage ————— \$5.00
- » Buttermilk pancakes, Canadian maple syrup, whipped cream. Choose 1: saskatoon or strawberry sauce ————— \$5.95
- » Seasonal fruit platter ————— \$8.00

COFFEE SERVICE ON TABLES AVAILABLE FOR \$1.00/PERSON





## QUICK LUNCH

Add soft drink/bottled water/bubly **\$4.25/each** Fruit juice **\$4.50/each**

### BOXED LUNCHES

#### Protein Bowl \$24.75

**Choose 1:** Ginger garlic beef, teriyaki chicken, or marinated tofu

- » Basmati rice, carrots, green onions, cucumber, red cabbage, edamame, sesame seeds, sweet chili & ginger sauce
- » Fresh housemade cookies

#### Classic Boxed Lunch \$26.75

- » Cold deli sandwich or wrap (choose up to 2 varieties)
- » Pasta salad cups
- » Kettle cooked potato chips
- » Rice Krispie squares

### PRE-PLATED GRAB & GO

#### Chef's Warm Sandwich Plate \$31.50

**Choose 1 Hot Sandwich (see below)**

**Choose 1:** Chef's house salad, chef's choice of soup, or truffle french fries with aioli

- » Fresh housemade cookies

#### Lasagna and Salad \$31.50

Served with focaccia bread and fresh housemade cookies

**Choose 1 Lasagna**

- » Beef | layers of pasta, ground beef, mirepoix vegetables in a rustic tomato sauce and mozzarella cheese
- » Vegetarian butternut squash lasagna | baby spinach, goat cheese, parmesan cream roasted cauliflower risotto

**Choose 1 Salad**

- » Caesar salad or Quinoa salad (vegan) | Moroccan spiced cauliflower, peppadew peppers, kale, golden raisins, sunflower seeds, maple and apricot dressing

### SANDWICH AND WRAP OPTIONS

#### Cold Sandwiches

- » TCU Showstopper | shaved roast beef, Monterey smoked cheese, pickled red onion, baby spinach, smokey mustard aioli
- » Canadian Club | roast turkey slices, smoked bacon, field tomatoes, Swiss cheese, arugula, avocado aioli
- » Maple Ham and Aged Cheddar | shaved maple ham, aged cheddar cheese, roasted peppers and Gravelbourg mustard aioli
- » Egg Salad | farm fresh free-range eggs, scallions, fresh bell pepper brunoise, diced celery, savoury dijon aioli

- » Vegan Wrap | falafel and cauliflower roasted garlic hummus, sprouts, sun-dried tomato, spiced sour cream, spinach & herb wrap

#### Hot Sandwiches

- » Classic Reuben | in-house cured corned beef, sauerkraut, Swiss cheese, Russian dressing, local Nestor's Bakery marble rye, dill pickle spear
- » Italian Sandwich | maple glazed ham, salami, roasted red peppers, provolone cheese, fresh tomatoes, arugula, housemade garlic aioli



**CHEF'S  
TABLE**

## AROUND THE WORLD LUNCH

★ **CHEF'S PICK**

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

Add soft drink/bottled water/bubly **\$4.25/each** Fruit juice **\$4.50/each**

### Build Your Own Street Taco \$30.00

**Choose 1:** pulled pork, pulled chicken, shredded taco beef

- » Hard corn shells & soft taco shells
- » Side fixins | crisp lettuce, shredded cheese, salsa, savoury black beans, sour cream
- » Elote Mexican street corn salad, avocado
- » Charred jalapeño coleslaw
- » Mexican fries
- » Housemade apple enchilada, churro chips

### Little Italy \$32.50

- » Romaine caesar salad | parmigiano-reggiano, garlic croutons
- » Caprese salad | ripe tomatoes, bocconcini cheese, pesto, fresh basil, olive oil
- » Mushroom ravioli alfredo | stuffed ravioli with creamy parmesan alfredo sauce
- » Penne Arrabiata | penne pasta with zesty tomato arrabiata sauce
- » Chef's Nonna's pork & beef meatballs, rustic tomato sauce
- » Focaccia bread
- » Tiramisu

Substitute homemade bolognese lasagna or roasted vegetable lasagna for pasta **\$4.50**

### Deli Sandwich \$34.50

**Choose 2 Cold Sandwiches, 1 Hot Sandwich** (See Page 5)

- » TCU Place Signature potato salad | seasoned diced potatoes, boiled eggs, tart pickles, green onion, smoked paprika cream dressing
- » Cider vinegar coleslaw
- » Bison barley soup
- » Chef's selection of tarts and squares

### Greek \$35.00

- » Crisp Greek salad | peppers, cucumber, red onion, tomato, feta cheese, Greek dressing
- » Greek pasta salad
- » Greek chicken kabobs, garlic yogurt sauce
- » Greek roasted vegetables
- » Pita triangles, tzatziki, hummus
- » Greek potatoes, lemon, oregano
- » Lemon tarts with torched meringue

### Korean Barbeque \$36.50

- » Asian cabbage slaw, peppers, onions, cucumbers, bean sprouts, spicy citrus dressing
- » Ginger and sesame roasted potato salad
- » Korean barbeque chicken | crisp fried drums and thighs tossed in korean bbq sauce
- » Kimchi chicken stir-fried rice
- » Sesame and mirin steamed bok choy, vegetables
- » Desserts | creamy rice pudding cups, jasmine tea-infused shortbread cookies



## CHEF'S TABLE

# AROUND THE WORLD LUNCH CONTINUED

### Ukrainian \$36.50

- » Pan-seared Aunt Kathy's cheese & potato perogies, sautéed onions
- » Harvest Meats smoked sausage
- » Lazy beef and rice cabbage roll casserole
- » Homemade beet borscht
- » Seasonally inspired salad | roasted beets, fresh arugula, shaved pickled onion, goat cheese, homemade citrus vinaigrette
- » Floating Gardens cucumber, tomato, dill salad
- » Glazed lemon poppyseed squares

Substitute for lazy cabbage roll casserole: rice cabbage rolls **\$3.25**

### Smash Burger Bar \$36.75 ★ (Max. 400 people)

- » Salads: summer potato salad, creamy coleslaw
- » Homestyle Canadian beef smash burger
- » Oven baked brioche bun
- » Crisp lettuce, onion, fresh tomatoes, sautéed mushrooms,
- » Tangy pickles, sliced cheese, ketchup, garlic aioli, relish, yellow mustard, BBQ sauce
- » Kettle chips, garlic parmesan dip
- » Assorted mini cupcakes

Substitute for beef smash: health-forward turkey burger **\$2.25**

Substitute for beef smash: halal burger **\$2.25**

### Indigenous Lunch (See Prices Below)

- » Smoked duck, wild rice, sunchoke and dried chanterelle soup
- » Fresh-baked bannock, whipped butter
- » Coffee & tea | substitute punch or Saskatoon berry iced tea at no extra charge

#### Choose 1

- » Bison meatloaf glazed with low bush cranberry ketchup, herb & garlic roasted red potatoes ——— \$35.00
- » Rustic garden slow-braised bison stew, garlic & dill whipped potatoes ——— \$40.75
- » Peppercorn and sage seared chicken breast, white wine spinach cream, dill whipped potatoes ——— \$42.75
- » Northern pickerel, tomatillo & padron sauce, wild rice pilaf, cranberries, toasted sunflower seeds — Market Price

#### Salads

- » Chickpea lentil salad | pumpkin seeds, cranberries, mint
- » Roasted sweet potato salad | bell peppers, chives, cilantro lime dressing
- » Crisp caesar salad | bacon, bannock croutons

#### Vegetable

- » Baked squash medley, honey, brown sugar

#### Dessert

- » Three Sisters spice cake

COFFEE SERVICE ON TABLES AVAILABLE WITH CHEF'S TABLE FOR \$1.00/PERSON





**CHEF'S  
TABLE**

## HOT LUNCH

★ **CHEF'S PICK**

Served buffet style. Entrée, 3 salads, 1 side, 1 vegetable, and chef's selection of desserts. Served with buns & butter and with coffee & tea station. Substitute punch at no extra charge. Additional Salad **\$2.25** Vegetable **\$3.75**

Substitute: Swap 1 salad for chef created soup **\$2.25**

### Choose 1 Entrée

#### Chicken

- » Chargrilled Prairie Pride chicken breast, sundried tomato & garlic parmesan crust, demi glace ————— \$38.75
- » Korean BBQ chicken thigh, chicken legs ————— \$38.75
- » Butter chicken | boneless thighs, basmati rice, onions, carrots, peppers, local naan ————— \$39.00
- » Chicken scallopini | thin sliced, floured, pan-fried and covered in creamy mushroom chasseur sauce ————— \$39.25

#### Beef

- » Braised beef and rice lazy cabbage roll casserole topped with seasoned tomato sauce ————— \$31.75
- » Savoury beef stew brimming with garden vegetables paired with homemade biscuits ————— \$32.00
- » House-brined roasted beef brisket, red wine demi ★ ————— \$34.50

#### Fish

- » Maple-infused pan-seared salmon ————— \$41.00

#### Pork

- » Yuza & guava glazed sticky Berkshire pork ribs ————— \$30.00
- » Gravelbourg mustard-crust pork loin, natural jus, bacon-cider sauerkraut ★ ————— \$31.75
- » Italian porchetta | herb stuffed pork belly wrapped around pork tenderloin ————— \$31.75

#### Bison

- » Slow-roasted bison inside round, juniper-infused demi glace ————— Market Price

### Choose 3 Salads, 1 Side, 1 Vegetable

- » See page 9

BUFFET OPTIONS ARE AVAILABLE WITH PLATED SERVICE FOR AN ADDITIONAL \$5.00 (ONLY 1 CHOICE OF SALAD & CHEF'S SELECTION OF DESSERT) COFFEE SERVICE ON TABLES AVAILABLE FOR \$1.00



# SALADS, SIDES & VEGETABLES

**Chef's Table Hot Lunch:** Choose 3 Salads, 1 Side, 1 Vegetable

**Chef's Table Dinner:** Choose 3 Salads, 1 Side, 1 Vegetable

**Dinner Is Served:** Choose 1 Salad, 1 Side, 1 Vegetable

## Chef's Table Salads

- » Butternut squash, swiss pickled apple & arugula salad, in-house vinaigrette
- » Citrus quinoa salad | zesty lemon and herb organic quinoa, chickpeas, Floating Gardens cucumbers, crumbled feta cheese
- » Classic apple cider vinaigrette coleslaw
- » Durum Wheat Pasta Salad | baby bocconcini cheese, summer radishes, diced celery, lemon dijon mustard dressing
- » Garden-Fresh Salad | artisanal greens, Floating Gardens cucumbers, radish, heirloom carrots, grape tomatoes, house haskap champagne vinaigrette
- » Mediterranean chopped salad | romaine, grape tomatoes, cucumbers, red onion, kalamata olives, feta, Greek dressing
- » Sweet potato salad | heart healthy sweet potatoes, charred corn, red pepper, green onion, cilantro lime dressing
- » Seasonally inspired salad built with roasted beets, fresh arugula, shaved pickled onion, savoury goat cheese crumbles, house haskap champagne vinaigrette
- » TCU Place-style potato salad | boiled eggs, tart pickles, green onion, smoked paprika, chef's choice of creamy dressing
- » Crisp Greek salad | peppers, cucumber, red onion, tomato, feta cheese, Greek dressing
- » Traditional Caesar salad with crispy bacon, garlic croutons, creamy parmesan anchovy dressing

## Plated Dinner Salads

Option: substitute salad for chef created soup (plated dinner only)

- » Artisanal arugula salad | cherry tomatoes, Floating Gardens cucumber, parmesan, herbed croutons, onion vinaigrette
- » Butternut squash, swiss pickled apple & arugula salad, in-house maple vinaigrette
- » Fire-roasted vegetable salad
- » Summer salad | cherry tomato, cucumber, shaved heirloom carrots, artisanal greens, house haskap champagne vinaigrette
- » Traditional caesar salad with crispy bacon, garlic croutons, creamy parmesan anchovy dressing

## Sides

- » Creamy horseradish potato flan (not spicy)
- » Creamy Yukon Gold potatoes whipped to perfection with tangy buttermilk
- » Duchess potato (plated dinner only)
- » Lemon rice pilaf | long grain rice, sautéed vegetables
- » Roasted fingerling potatoes, camelina oil
- » Rustic herb-infused baby red potatoes
- » Twice-baked potato with cherry smoked bacon, scallions
- » Wild grain rice medley with sautéed vegetable

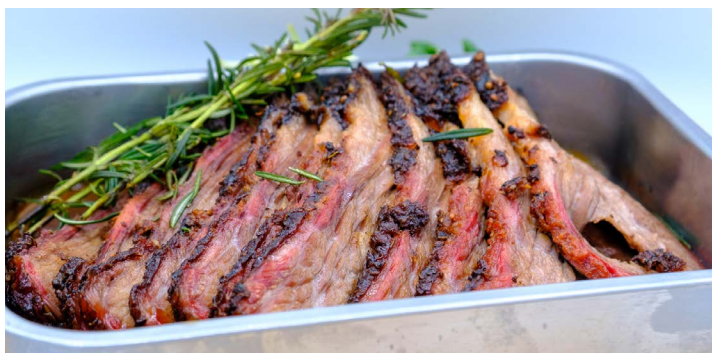
## Vegetables

- » Garlic butter roasted green beans
- » Roasted root vegetables, herbed honey butter
- » Roasted brussels sprouts, carrots, green beans, lemon garlic butter
- » Roasted squash medley | roasted acorn & butternut squash, sweet brown sugar & hand selected spices in camelina oil
- » Seasonal mixed vegetables, camelina oil

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ASK ABOUT OUR KIDS MENU  
& FAMILY STYLE DESSERT OPTIONS

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## CHEF'S TABLE DINNER

Served buffet style. Carved item, entrée, choice of 3 salads plus chef's seasonal salad, vegetable, side, chef's selection of desserts, buns & butter, coffee & tea station. Add Additional Vegetable **\$3.75**

### Choose 1 Carved Option

- » Gravelbourg mustard brown sugar glazed ham \_\_\_\_\_ \$57.00
- » Garlic-infused slow-roasted beef, natural au jus, TCU Place horseradish \_\_\_\_\_ \$63.00
- » Coffee crusted beef striploin, red wine demi glace, TCU Place horseradish \_\_\_\_\_ \$72.00

### Choose 1 Entrée

#### Chicken

- » Marinated garlic and fresh herb grilled chicken breast with chicken demi sauce
- » Lemon & tarragon scented chicken breast a la plancha, garlic, parsley, tomato fondue
- » Pan-roasted chicken breast, herbs, caramelized shallot au jus

#### Fish

- » Seared salmon, ginger, scallion salsa

#### Pork

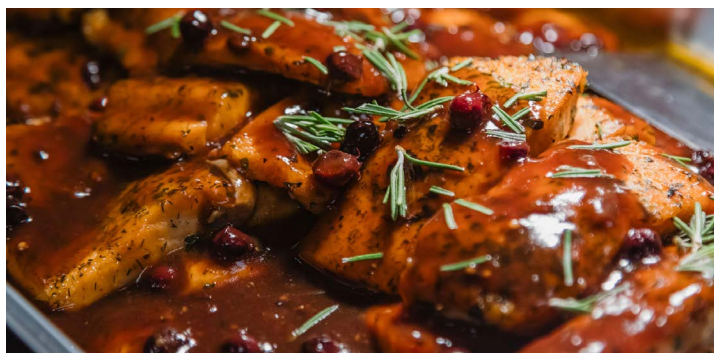
- » Gravelbourg mustard-crusted pork loin, natural jus, homemade bacon-cider sauerkraut
- » Italian porchetta - herb-stuffed pork belly wrapped around pork tenderloin

### Choose 3 Salads, 1 Side, 1 Vegetable

- » See page 9

PLEASE ASK ABOUT OUR VEGETARIAN DINNER OPTIONS





**CHEF'S  
TABLE**

## LOCAL INSPIRED DINNERS

Served buffet style. Add soft drink/bottled water/bubly **\$4.25/each** Fruit juice **\$4.50/each**

### Indigenous Dinner \$67.00

- » Bannock & buns with whipped herb butter
- » Coffee & tea station

#### Choose 1 Carved Option

- » Rustic garden slow braised bison stew
- » Peppercorn-crusted beef striploin, red wine demi glace
- » Spruce and mustard rubbed pork loin, bacon apple compote
- » Pan-seared pork tenderloin with wild blueberry and mint jus

#### Choose 1 Entrée

- » Peppercorn sage seared chicken breast, white wine spinach cream
- » Brown sugar glazed steelhead trout, raspberry balsamic gastrique
- » Herb crusted salmon fillet, creamy maple butternut squash

#### Choose 1 Side

- » Wild rice pilaf, cranberries and toasted sunflower seeds
- » Garlic and dill whipped potatoes

#### Choose 1 Vegetable Selection

- » Baked squash medley, honey and brown sugar
- » Oven roasted root vegetables

#### Choose 2 Additional Salads

- » Roasted sweet potato salad with bell peppers, chive & cilantro lime dressing
- » Chickpea lentil salad with pumpkin seed, cranberry & wild mint
- » Marinated vegetable salad with toasted barley

#### Choose 1 Dessert

- » Vanilla wild rice pudding, haskap berry sauce
- » Seasonal fruit crumble, caramel sauce

### Ukrainian Dinner \$42.00

- » Pan-seared Aunt Kathy's cheese & potato perogies
- » Harvest Meats Ukrainian smoked sausage, homemade braised red cabbage
- » Savoury beef cabbage rolls, rustic tomato sauce
- » Floating Gardens cucumber, tomato, dill salad
- » Roasted beet & vegetable salad, camelina oil dressing
- » Tossed salad, house dressing
- » Chef's selection of desserts



# DINNER IS SERVED

★ CHEF'S PICK

Choice of: entrée, salad, side, vegetable, dessert. Served with buns & butter, coffee & tea.

## Choose 1 Entrée

### Chicken

- » Pan-roasted chicken breast lemon gremolata, roasted shallot pan jus \$51.50
- » Chicken Supreme | stuffed with goat cheese mousse, smoked paprika & tomato relish \$55.00

### Beef

- » Marinated beef pot roast, peppercorn sauce \$57.00
- » Braised short rib (boneless), smoked maple glaze, crispy shallots \$61.00
- » Pan seared beef tenderloin, blue cheese crumble, rosemary-infused port reduction \$67.00
- » Prime rib, TCU Place horseradish, oven crisp Yorkshire pudding ★ \$68.50

### Fish

- » Lemon roasted salmon, Saskatchewan lentils, wood-grilled onions \$53.50

### Pork

- » Bacon-wrapped pork tenderloin, Saskatoon berry horseradish jus \$48.50
- » Italian porchetta | herb stuffed pork belly wrapped around pork tenderloin \$48.50

### Vegetarian

- » Charred tomato and cremini mushroom cannelloni, zesty marinara sauce \$43.00
- » Rustic ratatouille stuffed portobello mushroom, Saskatchewan lentil ragout \$43.00

## Choose 1 Salad, 1 Side, 1 Vegetable

- » See page 9

## Choose 1 Dessert

- » Baked apple crumble tart, cinnamon cream
- » Cheesecake dome, shortbread cookie, saskatoon berry sauce
- » Chocolate cheesecake filled crêpe, with carmine jewel sour cherry sauce, chocolate sauce, fresh mint
- » Flourless chocolate torte, whipped cream, Saskatchewan sour cherry reduction
- » French cream cheesecake with fruit compote
- » Petite dessert trio - panna cotta, chocolate pâté, cheesecake bite
- » Signature sticky toffee pudding, warm Grand Marnier caramel sauce, orange chip



## RECEPTION PLATTERS & PACKAGES

★ CHEF'S PICK

Prices are per person. Packages marked with ♡ are only available for evening events.

### Fruit and Cheese Platter \$11.75

- » Fresh seasonal melons, grapes & berries
- » Selection of domestic & imported cheeses
- » Housemade chutneys & house crackers

### Cold Deli Bistro \$13.75

- » Domestic cold cuts, assorted domestic cheeses & pickles
- » Fresh-baked mini buns, Gravelbourg mustard, variety of aolis, TCU Place horseradish

### Flatbread Pizza ★ \$17.25

- » Garlic bread, creamy dip

#### Choose 2:

- » Chicken Bacon Ranch pizza, mozzarella
- » Deluxe Pizza | ham, pepperoni, bacon, sautéed mushrooms, peppers, red onions, mozzarella
- » Margherita Pizza | tomatoes, fresh basil, bocconcini
- » Three Cheese Pizza | mozzarella, cheddar cheese, provolone

### Charcuterie Platter \$18.25

- » Assorted dried and cured meats
- » Assorted domestic and imported cheeses
- » Stuffed queen olives, kalamata olives
- » Baguettes, crackers, grapes

### Prairie Charcuterie Board ★ \$19.75

- » Quill Creek Farms bison, Berkshire pork, salami, kielbasa, jerky
- » Housemade pickles & chutneys, dijon mustard, dried fruit
- » Bannock crackers, house crackers

### Opening Act Delights \$21.50 ♡

- » Assorted open faced canapes
- » Poached shrimp in ginger broth, sweet chili aioli
- » Prosciutto-wrapped watermelon & marinated feta
- » Assorted cured meats, tomato bruschetta, goat cheese, olive tapenade, hummus, kalamata olives
- » Grilled & marinated vegetables
- » Fresh pita, baguette & crostini

### Pub Package \$23.25

- » House-fried cactus chips & dip
- » Country-style bone-in dry pork ribs
- » Fresh vegetables

### Curtain Call \$23.25 ♡

- » Fresh vegetables & dip
- » Russett potato skins with cremini mushroom, prosciutto, brie cheese, garlic chives
- » House-battered buttermilk fried chicken sliders, lettuce, jalapeño havarti, chili aioli
- » Buffalo cauliflower bites, blue cheese crema, green onions

### The Front Row \$24.75 ♡

- » Roasted peach, whipped feta bruschetta
- » Hand-rolled beef meatballs, grape jelly glaze
- » Cornstarch dusted SK dry rub crispy chicken wings, house dip
- » House-fried kettle chips seasoned with sea salt, black pepper, aioli
- » Mini vegetable spring rolls with plum sauce
- » Country-style bone-in pork dry ribs
- » Cucumber crostini, whipped goat cheese, garnished with charred tomatoes

### Sweet Intermissions \$28.00 ♡

- » Assorted squares
- » Miniature fruit tarts, butter tarts
- » Chocolate dipped seasonal fruit
- » Cream puff profiteroles

### Feature Presentation \$30.50 ♡

- » Tempura shrimp, tangy ponzu sauce
- » Mini beef & Yorkshire pudding sandwich, TCU Place's famous horseradish aioli, crispy onions
- » Beet cured trout, sliced beet crisp, herbed goat cheese
- » Spanakopita: spinach, feta, onion, phyllo dough
- » Domestic cheese platter, crackers & baguettes, vegetable antipasto
- » Belair tourtière bites, Québec ketchup





## APPETIZERS

★ CHEF'S PICK

Items marked with ˆ are only available for evening events. Prices are per dozen. Minimum order of 3 dozen per item.

### Hot Offerings

- » Lightly dusted bone-in dry Greek garlic ribs ˆ \$27.25
- » Buffalo cauliflower bites, blue cheese crema, green onions ˆ \$29.75
- » Root vegetable pakora, cilantro mango chutney ˆ \$29.75
- » Feta & spinach spanakopita ˆ \$30.00
- » Mini vegetable spring rolls, Vietnamese nước chấm sauce ˆ \$31.00
- » Cornstarch dusted chicken wings: buffalo ranch, salt & pepper, lemon pepper, hot honey or garlic (choose 1) ˆ \$34.00
- » Four cheese truffle mac and cheese bites, smoked pepper ketchup ˆ \$34.00
- » Hand rolled beef meatballs, glazed grape jelly ★ ˆ \$34.00
- » Pan-fried sesame chicken potstickers with ponzu sauce ˆ \$34.00
- » Seared Korean BBQ beef skewers with sesame, ginger, honey & sriracha ˆ \$34.00
- » Slow braised short rib sliders, crispy shallots, Gravelbourg mustard aioli, fresh baked mini buns ˆ \$34.50
- » Crystal battered black tiger shrimp, tangy ponzu sauce ˆ \$37.00

### Cold Offerings

- » TCU Place Signature deep fried avocado deviled eggs ★ ˆ \$24.00
- » Roasted peach, whipped feta bruschetta on a crostini ˆ \$25.50
- » Cucumber crostini, whipped goat cheese, garnished with charred tomatoes ˆ \$25.50
- » Sweet potato chips, avocado, pickled onion ˆ \$25.75
- » Pretzel crisp baba ghanoush, tomato confit, paprika ˆ \$25.75
- » Beet cured Diefenbaker trout, pita chips, goat cheese ˆ \$26.00
- » Charcuterie skewer, Italian salami, bocconcini, olive, gherkin, balsamic glaze ★ ˆ \$28.00
- » Poached shrimp in ginger broth, sweet chili aioli ˆ \$35.50

### SERVING RECOMMENDATIONS

Pre-Dinner Reception: 3-5 pieces per person

Dinner Reception: 10-12 pieces per person

Please inquire about tray service



## ACTION STATIONS

★ CHEF'S PICK

Items marked with ˆ are only available for evening events. Action Stations are designed for 1.5 hours of Chef Service. Please contact your Events Coordinator if additional time is needed.

### Sundae Shoppe \$13.25 ˆ

- » Vanilla ice cream, SK Twin Peaks flavour of the day
- » Flambéed prairie cherries, bananas foster
- » Chocolate chunks, chopped nuts, assorted sauces, sprinkles, whipped cream

### SK Prairie Pierogi \$14.25 ˆ

- » Mini cheddar and potato pierogis
- » Wild mushroom cream sauce
- » Crispy onions, fresh dill oil

### Poutine Bar \$15.50 ★ ˆ

- » Crispy fries, chicken gravy, beef chili, pulled pork, cheese curds
- » Green onions, bell peppers, bacon bits, banana peppers, sour cream, ketchup

### Street Taco \$15.50 ★ ˆ

**Choose 1:** seasoned pulled chicken, taco shredded beef, pulled pork

- » Warm flour tortillas, crisp corn tortillas
- » Lime cream sauce, pickled red onions, cotija cheese, cilantro coleslaw, avocado

### Butter Chicken \$16.75 ˆ

- » Classic butter chicken
- » Scented basmati rice, buttered naan, cilantro

### Roasted Garlic Beef Short Rib \$16.75 ˆ

- » Mashed potatoes, pickled pearl onions, red wine jus

### Gourmet Mini Grilled Cheese \$18.00 ★ ˆ

- » Bothwell, cambozola cheese, balsamic jelly
- » Maple peppered bacon, aged cheddar cheese
- » Traditional American cheese
- » Mini creamy tomato shooters

### The Carvery \$19.00 ˆ

- » Carved slow-roasted beef
- » Freshly baked dinner rolls
- » Gravelbourg mustard, TCU Place horseradish, pickles

### Butter-Poached Lobster Mac & Cheese \$19.75 ˆ

- » Tarragon, mascarpone, garden peas, macaroni

# BAR MENU & GUIDELINES

- » The Venue's bartender fees are a minimum of (5) five hours per bartender. For every \$500.00 generated bar revenue (before service charge and tax), the Venue will waive one (5) five-hour bartender labour fee. The Venue recommends 1 (one) bartender per seventy-five (75) guests. For event year labour rates, please ask your Event Coordinator.
- » 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.

## HOST BAR

- » The client is invoiced for all liquor consumed during the event.
- » Service charge, GST, & LCT are applied to total amount invoiced

## CASH BAR

- » Guests purchase drinks from TCU Place during their event
- » All liquor prices include GST & LCT

## SUBSIDIZED BAR

- » Please ask us for details

## NOTES

- » Products available are Pepsi, Diet Pepsi, Ginger Ale, 7-Up, Bubly, Soda Water, Tonic Water, Ice Water, Clamato, Orange Juice, Cranberry Juice, seasonings, and all related condiments
- » The facility is governed by Provincial liquor laws and all applicable guidelines must be met

2025 Convention Rates	Host Bar	Cash Bar
Standard Liquor: Lucky Bastard Vodka, Dill Vodka, Gin, Captain Morgan's Spiced, Dark, White, Johnnie Walker Scotch Whisky, Wisers Deluxe Rye, Shooters (Upon Request)	<b>\$7.61</b> Plus 18% service fee, 5% GST, 10% LCT	<b>\$8.75</b> (taxes included)
Premium Liquor/Specialty Cocktails	<b>\$8.48</b> Plus 18% service fee, 5% GST, 10% LCT	<b>\$9.75</b> (taxes included)
Mimosas	<b>\$8.48</b> Plus 18% service fee, 5% GST, 10% LCT	<b>\$9.75</b> (taxes included)
Great Western Light, Original 16	<b>\$7.61</b> Plus 18% service fee, 5% GST, 10% LCT	<b>\$8.75</b> (taxes included)
Premium & Craft Beer, Crossmount Flatlander Ciders, Lucky Bastard Hard Iced Tea, 9 Mile IPA, TCU Ticket Blonde Ale	<b>\$8.48</b> Plus 18% service fee, 5% GST, 10% LCT	<b>\$9.75</b> (taxes included)
House wine (glass): Frontera Sauvignon Blanc, Frontera Cabernet Sauvignon	<b>\$7.61</b> Plus 18% service fee, 5% GST, 10% LCT	<b>\$8.75</b> (taxes included)
Premium House Wine (glass): Casillero del Diablo Sauvignon Blanc, Casillero del Diablo Carmenere	<b>\$8.48</b> Plus 18% service fee, 5% GST, 10% LCT	<b>\$9.75</b> (taxes included)
Non-Alcoholic: Beer (Original 16 Zero) & Mocktails	<b>\$6.08</b> Plus 18% service fee, 5% GST, 6% PST	<b>\$6.75</b> (taxes included)

**Ask about our  
Wine Selections Menu**



# CATERING 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 kitchen, no outside food is allowed.**
- » The menus are suggestions and may be altered in consultation with your Event Coordinator. 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.

## Allergies, Alternatives, & Dietary Restrictions

- » 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.
- » Handling alternative dietary requests requires careful attention, particularly when it comes to allergies that result in serious, sometimes life threatening reactions. TCU Place is committed to offering a wide range of food options for our guests which includes meeting the needs of the guests who have special dietary restrictions:
  - Additional costs may apply based on meal requirements including Halal and alternative meals.
  - All medical dietary requests must be received with the guest's name and medical allergen on the guarantee date. On the day of the event the client will be responsible for notifying culinary lead of the the guests seat location with these requests prior to food service.
  - If at all during service the request for additional dietary meals are required an additional charge of \$40.00 per meal will apply (excluding tax and service charge). Although we cannot guarantee we will be able to meet all requests, we will attempt to meet your guests' needs to the best of our abilities.

## Made Without Gluten and/or Wheat

- » With the increased demand to make meals without gluten and wheat, we strongly suggest you provide a small percentage in your selections.
- » **Our kitchen is not Allergen Free and we cannot guarantee against cross contamination of allergens.**

## GUARANTEE

- » A guarantee of the number of guests attending must be provided to TCU Place a minimum of **5 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 5 day deadline. Increases in guarantee numbers after the 5 day deadline are subject to approval by TCU Place and may be charged a fee of 25% per meal.

## CATERING LABOUR

- » **Delayed Catering Service:** 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 days on which statutory holidays are observed.



THIS IS YOUR PLACE

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[tcuplace.com](http://tcuplace.com)

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