



THIS IS YOUR PLACE



CATERING MENU



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.

SAFETY COMMITMENT

TCU Place and Compass Group 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.



SUSTAINABILITY COMMITMENT

TCU Place and Compass Group are committed to supporting local community kitchens while focusing on reducing our environmental footprint. We have an extensive Waste Not 2.0 Program which includes food donation, waste tracking, and composting. For more information visit <https://bit.ly/compass-waste-not>



Executive Chef Robert Martin

LOCAL SUPPLIERS

TCU PLACE PROUDLY SUPPORTS THESE LOCAL SUPPLIERS:

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



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

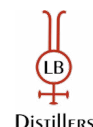


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LET US CREATE A MENU FOR YOU.
CUSTOMIZED MENUS ARE AVAILABLE UPON REQUEST



ALL DAY MEETING PACKAGE **\$85**

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

Minimum 30 Guests - not valid with rental discounts.

✔ Vegetarian

✱ Local

INCLUDED IN OUR MEETING PACKAGE

- » Appropriately sized meeting room
- » Microphone & podium
- » Custom WI-FI
- » Standard tables, chairs, linen
- » Water station
- » Flipchart & markers
- » Complimentary 12' x 8' stage (if required)
- » All food and beverage listed below

Continental Breakfast

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

Enhance Your Breakfast

Upgrade to our **Classic Breakfast** for \$12.75 per person

Morning Break

- » Fresh-baked croissants
- » Coffee & tea station

Afternoon Break

- » Fresh baked assorted cookies
- » Coffee & tea station

Deli Sandwich/Wrap Lunch

- » TCU Place's homestyle soup spotlight
- » Assorted artisanal breads & butter
- » Seasonally inspired salad - roasted beets, fresh arugula, shaved pickled onion, puffed wild rice, savoury goat cheese crumbles, homemade citrus vinaigrette, cress microgreens
- » Garden greens, cucumbers, grape tomatoes, heirloom carrots

Dressings: housemade buttermilk ranch, tangy balsamic

Choose 3 Sandwiches

TCU Showstopper - Shaved roast beef, TCU Place homemade horseradish aioli, pickled onions, swiss cheese slices, spinach leaves

Canadian Turkey Club - Roast turkey slices, creamy cranberry aioli, crispy maple bacon, fresh tomato, provolone cheese slices, arugula greens

Ham and Cheddar - Shaved black forest ham, Gravelbourg mustard, aged cheddar cheese slices, pickled red onions ✱

The Italian - Savoury Black Forest ham, salami, roasted red peppers, provolone, fresh tomato, arugula greens, housemade garlic aioli

Roasted Chicken & Apple Salad - Oven-roasted chicken, diced celery, green leaf lettuce, crisp apple, creamy mayo

Egg Salad - Farm fresh free range eggs, garden scallions, diced celery, fresh bell pepper pieces, savoury dijon aioli

Vegetarian Delight - heavenly chickpea hummus, assorted grilled vegetables, Earth Balance margarine, artisanal lettuce

Dessert

- » Chef's handpicked assortment of dainties and squares



BREAKS

- ✔ Vegetarian
- ✱ Local

Kickstart \$10.25

- » Crunchy nut trail mix bars (housemade)
- » Wholesome granola & date bars
- » Sliced fruit berry presentation
- » Assorted sun-dried fruit & almonds

Oh Canada \$10.75

- » Canadian maple tarts
- » Wild berry bread pudding
- » Hand-crafted Canadian cheese & savoury bacon tart
- » Locally grown Saskatoon berry infused lemonade ✱

Bakeshop \$11.25

- » Traditional homemade zucchini bread & banana bread
- » Cinnamon muffin rolls
- » Artisanal croissant & preserves
- » Oven fresh cheese & pesto rolls

The Dipper \$11.50

- » Warm kettle chips, ranch seasoning, chipotle dip
- » Traditional hummus & tzatziki, pita points
- » Seasonal raw vegetables, dipping sauce
- » Pitchers of housemade iced tea

Chocolate Delight \$11.75

- » Wholesome Saskatchewan lentil brownies ✱
- » Chocolate chip cookies
- » Chocolate haystack
- » Hot chocolate

SK Healthy Start \$11.75

- » Wholesome Saskatchewan lentil brownies ✱
- » Apple bran muffins
- » Nutty granola bars
- » Fruit yogurt
- » Cranberry juice

UPGRADE YOUR BREAK PACKAGE
WITH A COFFEE & TEA STATION
(NEXT PAGE)

LOOKING FOR SOMETHING DIFFERENT?
ADD A MOCKTAIL FOR \$6.00/EACH OR A BREAK
BUILDER TO ENHANCE YOUR MORNING OR
AFTERNOON BREAK (NEXT PAGE)



BREAK BUILDERS

✔ Vegetarian
 ★ Chef's Pick
 ✳ Local

Break Builder Additions are available all day

Break Builders (Per item unless indicated)

» Hard boiled eggs ✔	\$2.25
» Flax sugar cookies (SK) ★ ✔ ✳	\$2.50
» Puffed wheat squares ✔	\$2.75
» Rice Krispie squares ✔	\$2.75
» Bannock & Preserves ★ ✔	\$3.00
» Cinnamon muffin rolls ✔	\$3.00
» Donuts ✔	\$3.00
» Mini scones (handcrafted, assorted flavours) ✔	\$3.00
» Lentil brownies ★ ✔ ✳	\$3.25
» Loaves (homemade, assorted) ✔	\$3.25
» Yogurts (individual) ✔	\$3.25
» Fruit (fresh, individual, seasonal) ✔	\$3.50
» Muffins with butter (assorted) ✔	\$3.50
» Crunchy nut trail mix bars (homemade)	\$3.75
» Croissants with butter, homemade preserves ✔	\$4.25
» Loaves (homemade, made without gluten) ✔	\$4.25
» Fruit tray with dip (fresh sliced) ✔	\$7.50

Order By The Dozen

» Cookies (gourmet, dozen) ✔	\$25.00
» Fruit tarts (mini, assorted, dozen) ✔	\$26.00
» Squares and assorted dessert display (dozen) ✔	\$26.00
» Griffin Bakery artisanal flourless cookies (mini, assorted, dozen) ✔	\$30.00
» Flourless quinoa brownie (homemade, dozen) ✔	\$35.00
» Griffin Bakery artisanal flourless cupcakes (assorted, dozen) ✔	\$55.00

Coffee, Decaf, Tea, Herbal Tea Station

» Per carafe (10 cups)	\$33.00
» Half urn (62 cups)	\$175.00
» Full urn (125 cups)	\$335.00
» Individual teas (on consumption)	\$3.25

Add Coffee Service at tables for \$1.00/person.

Beverages

» 2% or chocolate milk (237ml)	\$3.50
» Soft Drink (355ml can) (on consumption)	\$3.75
» Bubly water (assorted flavours, on consumption)	\$3.75
» Bottled water (500ml) (on consumption)	\$3.75
» Fruit juice (300ml) (on consumption)	\$4.00
» Iced tea - pitcher (48oz/8 servings)	\$15.00
» Lemonade - pitcher (48oz/8 servings)	\$15.00
» Fruit juice - pitcher (48oz/8 servings)	\$26.00

Bowls (25 servings)

» Punch bowl: choice of tropical fruit punch, apple cranberry punch, iced tea, lemonade	\$41.00
» Infused water: chef's creation	\$34.00

Platters (Prices are per person)

» Pickle & Olive Platter - selection of kosher dill, bread & butter, sweet mix, in-house created pickles, manzanilla & kalamata olives	\$3.00
» Fresh Vegetable Platter with lite ranch dip	\$6.75
» Canadian Cheese Board - Bothwell cheeses, fruit, nuts, housemade chutneys, house crackers ✳	\$9.00
» International Cheese Board - Bothwell & imported cheeses, fruit, nuts, housemade chutneys, house crackers ✳	\$11.50

WE PROUDLY SERVE CERTIFIED
ORGANIC, FAIR TRADE COFFEE



**CHEF'S
TABLE**

BREAKFAST

✔ Vegetarian
✳ Local

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

TCU Place Continental \$17.50

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

Choose 1

- » Cold cereal bar: assorted cereal, 2% milk, skim milk, fresh berries, bananas
- » Oatmeal bar: steel cut oats, 2% milk, skim milk, fresh berries, brown sugar, assorted dried fruit, liquid honey, cinnamon
- » Yogurt & granola

Breakfast Sandwich \$19.50

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

- » Buttermilk biscuit, farm fresh egg, maple smoked bacon, cheddar cheese
- » Mini potato pancakes
- » Sliced fresh fruit, berries

Frittata Breakfast \$25.50

Choose 1: maple cured bacon, sliced ham, or Drake Meats

maple breakfast sausage ✳

- » Vegetarian breakfast frittata, chipotle tomato jam ✔
- » Heirloom potato hash ✔

Classic Breakfast \$26.75

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

Choose 1: maple cured bacon, sliced ham, or Drake Meats maple breakfast sausage ✳

- » Breakfast breads: fresh baked loaves and muffins ✔
- » Heirloom potato hash ✔

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

BREAKFAST SUBSTITUTIONS

- » Turkey bacon (healthier meat substitution) ✳ \$2.50
- » Vegetarian Frittata (egg substitution) ✔ \$3.50
- » Cheese omelette (egg substitution) ✔ \$4.25

BREAKFAST ADDITIONS

- » Seasonal fruit platter ✔ \$4.75
- » **Choose 1:** Turkey bacon ✳, maple cured bacon, sliced smoked ham, or Drake Meats maple breakfast sausage ✳ \$4.75
- » Buttermilk pancakes, Canadian maple syrup, whipped cream. Choose 1: Saskatoon or strawberry sauce ✔✳ \$5.50

COFFEE SERVICE ON TABLES AVAILABLE FOR \$1.00/PERSON



**CHEF'S
TABLE**

HOT LUNCH

✔ Vegetarian

✳ Local

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**

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

Choose 1 Entrée

Chicken

- » Brick Chicken: crispy seared chicken breast, hand-picked selection of herbs & spices, savoury chicken demi sauce ————— \$34.00
- » Chargrilled Prairie Pride chicken breast, sundried tomato & garlic parmesan crust, poulet demi glace ✳ ————— \$34.00
- » Marinated roasted chicken pieces, fresh herbs, roasted shallot jus ————— \$34.00
- » Korean BBQ chicken thigh & chicken legs ————— \$34.00

Beef

- » Braised beef stroganoff, button mushrooms, fresh pearl onions, heirloom carrots, fresh local herbs, beef demi, sour cream ✳ ————— \$29.50
- » Savoury beef stew brimming with garden vegetables paired with homemade biscuits ————— \$29.50
- » House-brined roasted beef brisket, red wine demi ————— \$32.00
- » Slow roasted garlic-infused Canadian beef, natural beef au jus ————— \$32.50

Fish

- » Maple-infused pan-seared salmon ————— Market Price
- » Saskatchewan Northern pickerel crusted in herbed cornmeal, cherry tomato & caper chutney ✳ ————— Market Price

Pork

- » Gravelbourg mustard-crusted pork loin, natural jus, bacon-cider sauerkraut ✳ ————— \$30.00
- » House-crafted pork schnitzel, zesty lemon-thyme drizzle ————— \$31.00
- » Succulent sticky honey & garlic glazed pork ribs ————— \$31.00

Bison

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

Choose 3 Salads, 1 Side, 1 Vegetable

- » See page 10

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



**CHEF'S
TABLE**

LIGHTER LUNCH

▼ Vegetarian
* Local

Served buffet-style. Minimum 15 guests. Served with coffee & tea station, substitute punch at no extra charge. Comes with chef's selection of tarts & squares for dessert.

Add soft drink/bottled water/bubly **\$3.75/each** Fruit juice **\$4.00/each**

Deli Sandwich Chef's Table \$30.00

- » Seasonally inspired salad - roasted beets, fresh arugula, shaved pickled onion, puffed wild rice, savoury goat cheese crumbles, homemade citrus vinaigrette
- » Chef inspired soup of the day

Choose 3 Sandwiches

TCU Showstopper - Shaved roast beef, TCU Place homemade horseradish aioli, pickled onions, swiss cheese slices, spinach leaves

Canadian Turkey Club - Roast turkey slices, creamy cranberry aioli, crispy maple bacon, fresh tomato, provolone cheese slices, arugula greens

Ham and Cheddar - Shaved black forest ham, Gravelbourg mustard, aged cheddar cheese slices, pickled red onions *

The Italian - savoury Black Forest ham, salami, roasted red peppers, provolone, fresh tomato, arugula greens, homemade garlic aioli

- » Garden fresh salad - artisanal greens, Floating Gardens cucumbers, crisp radishes, heirloom carrots, tart grape tomatoes, TCU Place's house dressing *

Roasted Chicken & Apple Salad - Oven-roasted chicken, diced celery, green leaf lettuce, crisp apple, creamy mayo

Egg Salad - Farm fresh free range eggs, garden scallions, diced celery, fresh bell pepper pieces, savoury dijon aioli

Roasted Turkey - Roast turkey, smoked gouda slices, avocado & lime cream cheese, red pepper jelly, Floating Gardens cucumber, artisanal lettuce *

Vegetarian Delight - heavenly chickpea hummus, assorted grilled vegetables, Earth Balance margarine, artisanal lettuce

Create Your Own Sandwich Chef's Table \$29.50

- » Chef inspired soup of the day
- » Mixed greens with Floating Gardens cucumber, fresh tomatoes, garden onions & heirloom carrots *
- » Classic apple cider vinaigrette coleslaw
- » Chef's selection of freshly baked artisanal breads
- » Platters of assorted shaved deli meats & spreads
- » Sliced tomatoes, fresh crispy lettuce, a curated selection of domestic cheeses
- » Condiments: in-house pickled garden cucumbers, pickled red onion, assorted mustards & aiolis *



**CHEF'S
TABLE**

THEMED LUNCH

✔ Vegetarian
 ✪ Chef's Pick
 ✳ Local

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

Add soft drink/bottled water/bubly **\$3.75/each** Fruit juice **\$4.00/each**

Plant Forward \$23.00

Choose 1: prairie pulse stew ✔✳, plant-based Italian lasagna ✔,

or Floating Gardens eggplant parmigiana ✔✳

» Spinach citrus salad, raspberry vinaigrette ✔

» Brown rice pilaf, vegetables ✔

» Traditional apple crumble with ice cream ✔

Build Your Own Street Taco \$26.50

Choose 1: ground taco beef, pulled pork, pulled chicken

» Hard corn shells & soft taco shells

» Side fixins: crisp lettuce, shredded cheese, pico de gallo salsa, savoury black beans, silky sour cream

» Cilantro lime rice

» Mexican pan-roasted vegetables & black beans

» Elote mexican street corn salad, avocado

» Charred jalapeño coleslaw

» Tasty churros, homemade apple enchilada sauce

Little Italy \$28.00

Choose 2: rustic tomato bolognese, primavera, alfredo sauce

» Romaine Caesar salad (parmigiano-reggiano, garlic croutons)

» Roasted squash & vegetables with marinated bocconcini

» Pasta: tri-colour fusilli, spaghetti

» Homemade chef's nonna meatballs, sautéed garlic greens, rustic tomato sauce

» Housemade freshly baked garlic bread

» Tiramisu

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

Ukrainian ✪ \$32.00

» Pan-seared Aunt Kathy's cheese & potato perogies ✳

» Drake Meats smoked sausage, caraway-braised red cabbage ✳

» Homemade garden vegetable & beet borscht

» Roasted beets, fresh arugula, shaved pickled onion, puffed wild rice, goat cheese, homemade citrus vinaigrette

» Floating Gardens cucumber, tomato, dill salad ✳

» Assorted mini tarts

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

Greek \$32.50

» Crisp Greek salad, peppers, cucumber, red onion, tomato, feta cheese, Greek dressing

» Greek pasta salad

» Harissa-roasted chicken pieces with charred lemons

» Char-grilled vegetables

» Pita triangles, tzatziki, hummus

» Lemon-roasted potatoes

» Lemon tarts with torched meringue

Smash Burger Bar \$32.50

» Summer potato salad

» Fresh garden salad with chef's selection of dressings

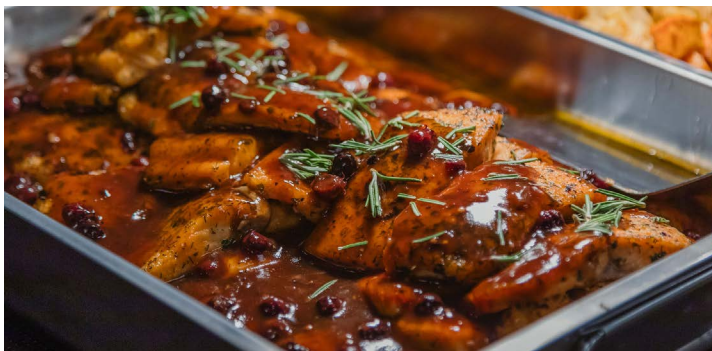
» Housemade Canadian beef smash burger

» Oven baked brioche bun, crisp lettuce, onion, fresh tomatoes, sautéed mushrooms, tangy pickles, Swiss, cheddar, mozzarella, ketchup, aioli, relish, yellow mustard, BBQ sauce

» Kettle chips

» Assorted mini cupcakes

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



CHEF'S TABLE

INDIGENOUS LUNCH

\$39.75 Served buffet-style. Minimum 15 guests. Served with coffee & tea station, substitute punch at no extra charge. Add soft drink/bottled water/bubly **\$3.75/each** Fruit juice **\$4.00/each**

✔ Vegetarian

✱ Local

Soup

- » Three Sisters Soup - hearty vegetarian broth soup with corn, squash, beans
- » Fresh baked bannock, whipped butter

Choose 1 Entrée

- » Rustic garden slow-braised bison stew
- » Brown sugar glazed steelhead trout, raspberry balsamic gastrique
- » Peppercorn sage seared chicken breast, white wine spinach cream
- » Spruce and mustard rubbed pork loin, bacon apple compote

Choose 1 Side

- » Wild rice pilaf, cranberries, toasted sunflower seeds
- » Herb & garlic roasted red potatoes
- » Baked quinoa, apples, shallots
- » Garlic & dill whipped potatoes

Choose 1 Vegetable Selection

- » Baked squash medley, honey and brown sugar
- » Oven roasted root vegetables
- » Sautéed bell peppers, green beans
- » Chef's choice seasonal medley

Choose 3 Salads

- » Chickpea lentil salad, pumpkin seeds, cranberries, mint
- » Roasted sweet potato salad, bell peppers, chives, cilantro lime dressing
- » Mixed artisanal greens, house vinaigrette
- » Crisp caesar salad, bacon, croutons

Dessert

- » Cinnamon sugar fried bannock
- » Saskatoon berry iced tea ✱

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



BOXED LUNCH

✔ Vegetarian
✳ Local

Add soft drink/bottled water/bubly **\$3.75/each** Fruit juice **\$4.00/each**

Brown Bagging It \$16.50

Deli sandwich or wrap (choose up to 2 varieties), one whole fresh fruit (apple, orange or banana), fresh housemade cookies

Add a bag of chips **\$2.25**

Classic Boxed Lunch \$25.00

Deli sandwich or wrap (choose up to 2 varieties), fresh garden vegetables, ranch dip, kettle cooked potato chips, fresh housemade cookies

Rainbow Poke Bowl \$23.00

Brown rice, carrots, green onions, cucumber, red cabbage, avocado, edamame beans, sesame seeds, sweet chili & ginger sauce

Select one protein: ginger garlic beef, or ginger garlic chicken, or marinated tofu; fresh housemade cookies

Crisp Cobb Salad \$23.00

Crisp green leaf & romaine lettuce, maple cured bacon, egg wedge, grilled chicken pieces, fresh tomatoes, blue cheese, green onions, chefs handmade dressing; fresh housemade cookies

SANDWICH AND WRAP OPTIONS

TCU Showstopper - Shaved roast beef, TCU Place housemade horseradish aioli, pickled onions, swiss cheese slices, spinach leaves

Canadian Turkey Club - Roast turkey slices, creamy cranberry aioli, crispy maple bacon, fresh tomato, provolone cheese slices and arugula greens

Ham and Cheddar - Shaved black forest ham, local Saskatchewan mustard, aged cheddar cheese slices, pickled red onions ✳

The Italian - savoury Black Forest ham, salami, oven-roasted red peppers, provolone slices, fresh tomato, arugula greens, housemade garlic aioli

Roasted Chicken & Apple Salad - Oven-roasted diced chicken, celery, green leaf lettuce, crisp apple, creamy mayo

Egg Salad - Farm fresh free range eggs, garden scallions, diced celery, fresh bell pepper pieces, savoury dijon aioli



SALADS, SIDES & VEGETABLES

✔ Vegetarian
✱ Local

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

Salads (Chef's Table)

Salads marked with ° are also available with Plated Dinner

- » 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 includes baby bocconcini cheese, summer radishes, diced celery tossed in a creamy chipotle aioli
- » Garden-fresh salad - artisanal greens, Floating Gardens cucumbers, radish, heirloom carrots, grape tomatoes, house dressing
- » Mediterranean salad - garlic croutons, zucchini, charred red onion, red peppers, shaved pecorino cheese, sundried tomato vinaigrette
- » Spiced chickpea and lentil salad with camelina oil roasted pumpkin seeds, sun-dried cranberries, oven-roasted squash
- » Sweet potato salad - heart healthy sweet potatoes, charred corn, red pepper pieces, green onion, cilantro lime dressing
- » Seasonally inspired salad built with roasted beets, fresh arugula, shaved pickled onion, puffed wild rice, savoury goat cheese crumbles, homemade citrus 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 pancetta and garlic croutons tossed with a creamy parmesan anchovy dressing°

Salads (Plated Dinner Only)

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

- » Artisanal arugula salad - cherry tomatoes, Floating Gardens cucumber, parmesan, herbed croutons, onion vinaigrette ✱
- » Romaine and mandarin salad: crisp romaine lettuce, sweet mandarin orange pieces, pickled beets, candied walnuts, crumbled goat cheese, spiced maple dressing
- » Summer salad cherry tomato, cucumber, shaved heirloom carrots, artisanal greens, Saskatchewan honey vinaigrette ✱

Sides

- » Creamy horseradish potato flan (not spicy)
- » Creamy Yukon Gold potatoes whipped to perfection with tangy buttermilk, TCU Place horseradish
- » Rustic herb-infused creamer potatoes
- » Saskatoon berry rice medley with wild & white grains ✱
- » Sautéed vegetable wild long grain rice medley
- » Smashed parmesan fingerling potatoes, camelina oil ✱

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 ✱

ASK ABOUT OUR KIDS MENU
 & FAMILY STYLE DESSERT OPTIONS



CHEF'S TABLE

DINNER

✓ Vegetarian
 ★ Chef's Pick

✱ Local

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 ✱ \$52.00
- » Slow garlic infused roasted beef, natural au jus, TCU Place horseradish \$56.00
- » Coffee crusted beef striploin, red wine demi glace, TCU Place horseradish \$65.00

Choose 1 Entrée

Chicken

- » 9 Mile beer BBQ oven roasted chicken pieces ✱
- » Marinated garlic and fresh herb grilled chicken breast with crispy skin, chicken demi sauce
- » Pan-roasted chicken breast with crispy skin, herbs, caramelized shallot jus

Fish

- » Pan-fried sole, lemon caper sauce

Pork

- » Gravelbourg mustard-crusted pork loin, natural jus, homemade bacon-cider sauerkraut ✱
- » Grilled pork chops, calvados, apple chutney

Choose 3 Salads, 1 Side, 1 Vegetable

- » See page 10

Ukrainian Chef's Table Dinner \$35.00 ★

- » Pan-seared Aunt Kathy's cheese & potato perogies ✱
- » Kielbasa: Drake Meats Ukrainian 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

▼ Vegetarian
 ★ Chef's Pick
 ✱ Local

Choice of: 1 entrée, 1 salad, 1 side, 1 vegetable, 1 dessert. Served with buns & butter, coffee & tea.

Choose 1 Entrée

Chicken

- » Brick chicken: crispy seared chicken breast, hand-picked herbs & spices, savoury chicken demi sauce ————— \$46.00
- » Pan-roasted chicken supreme, lemon gremolata, roasted shallot pan jus ————— \$49.00
- » Chicken supreme stuffed with goat cheese mousse, smoked paprika & tomato relish ————— \$50.00
- » Savoury mushroom duxelles crusted chicken breast wrapped in puff pastry, herb & roasted garlic-infused pan jus ————— \$51.00

Beef

- » Marinated beef pot roast, peppercorn sauce ————— \$52.00
- » Nine Mile marinated boneless beef short ribs, haskap berry demi glace, crispy onions ✱ ————— \$54.00
- » Classic California cut striploin steak, brandy infused pan drippings ————— \$56.00
- » Peppercorn-crusted New York steak, cognac sauce ————— \$58.00
- » Pan-seared beef tenderloin, blue cheese crumble, rosemary-infused port reduction ————— \$60.00
- » Prime rib, TCU Place horseradish, oven crisp Yorkshire pudding ★ ————— \$61.00

Fish

- » Crispy skinned Arctic char, blistered tomato & garlic confit ————— Market Price
- » Lemon roasted salmon, Saskatchewan lentils, wood-grilled onions ✱ ————— Market Price

Pork

- » Bacon-wrapped pork tenderloin, Saskatoon berry horseradish jus ✱ ————— \$45.00
- » Grilled aged tomahawk pork chop, roasted apple chutney ————— \$45.00

Vegetarian

- » Charred tomato and cremini mushroom cannelloni, zesty marinara sauce ▼ ————— \$40.00
- » Rustic ratatouille stuffed portabello mushroom, Saskatchewan lentil ragout ▼ ✱ ————— \$40.00

Duo

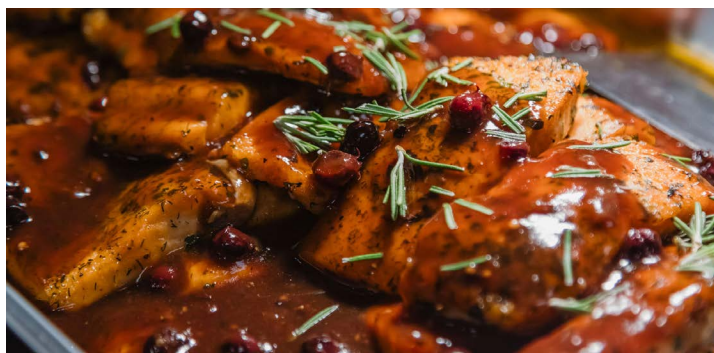
- » 9 Mile marinated beef short ribs, haskap demi glace & pan-roasted chicken supreme, lemon gremolata, roasted shallot pan jus ✱ \$67.00
- » Pan-seared beef tenderloin, red wine peppercorn demi glace & oven roasted chicken breast with SK chanterelle cream ✱ — \$70.00

Choose 1 Salad, 1 Side, 1 Vegetable

- » See page 10

Choose 1 Dessert

- » Baked apple crumble tart, cinnamon cream
- » French cream cheesecake with fruit compote
- » Cheesecake dome, shortbread cookie, Saskatoon berry sauce
- » Petite dessert trio
- » Warm berry crumble, vanilla bean ice cream
- » Chocolate cheesecake filled crêpe, with carmine jewel sour cherry sauce, chocolate sauce garnished with a sprig of fresh mint
- » Sticky toffee cake, whipped cream, rum sauce
- » Flourless chocolate torte, whipped cream, Saskatchewan sour cherry reduction ✱



**CHEF'S
TABLE**

INDIGENOUS DINNER

▼ Vegetarian
* Local

\$60.00 Served buffet-style. Carved item, entrée, Caesar salad & tossed salad with choice of 2 additional salads, 1 vegetable, 1 side, 1 dessert, bannock & buns with whipped herb butter, coffee & tea station.

Add soft drink/bottled water/bubly **\$3.75/each** Fruit juice **\$4.00/each**

Choose 1 Carved Option

- » Juniper roasted bison inside round, rosemary jus
- » Peppercorn-crusted beef striploin, red wine demi glace
- » Spruce and mustard rubbed pork loin, bacon apple compote
- » Boreal herb-roasted chicken pieces
- » 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 with raspberry balsamic gastrique
- » Herb crusted salmon fillet with creamy maple butternut squash

Choose 1 Side

- » Wild rice pilaf, cranberries and toasted sunflower seeds
- » Herb and garlic roasted red potatoes
- » Baked quinoa, apples and shallots
- » Garlic and dill whipped potatoes

Choose 1 Vegetable Selection

- » Baked squash medley, honey and brown sugar
- » Oven roasted root vegetables
- » Sautéed bell peppers and green beans
- » Chef's choice seasonal medley

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 with haskap berry sauce
- » Seasonal fruit crumble with caramel sauce

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



**CHEF'S
TABLE**

VEGETARIAN DINNER

✔ Vegetarian
★ Chef's Pick
✳ Local

\$44.00 Served buffet-style. Minimum 15 guests. Served with buns & butter, coffee & tea station.

Add soft drink/bottled water/bubly **\$3.75/each** Add fruit juice **\$4.00/each**

Choose 2 Proteins

- » Housemade falafel, marinara, spinach
- » Grilled tofu kung pao, sautéed vegetables
- » 3 bean and pimento chilli
- » Coconut curried lentils

Choose 1 Side

- » Pesto baked oven roasted potatoes
- » Honey and brown sugar roasted sweet potatoes
- » Sautéed vegetable wild long grain rice medley

Choose 1 Vegetable Selection

- » Chef's choice seasonal medley
- » Roasted squash medley
- » Roasted Brussels sprouts, green beans, lemon garlic butter

Salads

- » Artisanal greens, assorted dressings
- » Crisp Greek salad, peppers, cucumbers, red onion, tomato, feta cheese, Greek dressing
- » Roasted sweet potato salad, bell peppers, chives, cilantro lime dressing
- » Chickpea lentil salad, pumpkin seeds, cranberries, mint

Dessert

- » Chef's choice dessert selection

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



APPETIZERS

- ✔ Vegetarian
- * Local

Only available for evening events. Prices are per dozen. Minimum order of 3 dozen per item.

Hot Offerings

» Lightly dusted dry Greek garlic ribs	\$25.00
» Feta & spinach spanakopita	\$27.50
» Marinated stuffed mushrooms, Italian sausage, mascarpone cheese	\$27.75
» Mini vegetable spring rolls, Vietnamese nước chấm sauce	\$30.50
» Cornstarch dusted chicken wings: buffalo ranch, salt & pepper, lemon pepper, hot honey or garlic	\$31.50
» Four cheese truffle mac and cheese bites, smoked pepper ketchup	\$31.50
» Hand rolled beef meatballs, gochujang glaze	\$31.50
» Nonna's meatball sliders, Italian sausage, pickled hot peppers, mozzarella cheese, fresh baked mini buns	\$31.50
» Pan-fried sesame chicken potstickers	\$31.50
» Seared Korean BBQ beef skewers with sesame, ginger, honey & sriracha	\$31.50
» Slow braised short rib sliders, crispy shallots, Gravelbourg mustard aioli, fresh baked mini buns	\$31.50
» Thai chicken spring rolls, Vietnamese nước chấm sauce	\$31.50
» Seared chicken skewer sauced in homemade black garlic chimichurri	\$34.00
» Crystal batter black tiger shrimp, tangy ponzu sauce	\$35.00

Cold Offerings

» Deviled eggs	\$19.50
» Beet cured Diefenbaker trout, beet chips, goat cheese	\$24.00
» Housemade Bruschetta - fire roasted tomato, balsamic glaze, basil	\$22.00
» Duck confit, cherry onion jam, arugula tartlets	\$24.00
» Mini roasted vegetable polenta, whipped goat cheese	\$25.50
» Charcuterie skewer, Italian salami, bocconcini, olive, gherkin, balsamic glaze	\$26.00
» Assorted homemade sushi rolls	\$28.00
» Fennel gin caesar poached prawns	\$32.00

SERVING RECOMMENDATIONS

Pre-Dinner Reception: 3-5 pieces per person

Dinner Reception: 10-12 pieces per person

Please inquire about tray service



RECEPTION PACKAGES

▼ Vegetarian
 ★ Chef's Pick
 ★ Local

Prices are per person. Packages marked with [⌘] are only available for evening events.

Fruit and Cheese Platter \$10.75

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

Cold Deli Bistro \$12.50

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

Taco in a Bag \$13.50

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

Sheet Pan Pizzas ★ \$16.25

Choose 2:

- » Housemade pizza dough & garlic bread with creamy dip
- » Chicken Bacon Ranch pizza, mozzarella
- » Margherita Pizza: tomatoes, fresh basil, bocconcini
- » Three Cheese Pizza: mozzarella, cheddar cheese, provolone
- » Deluxe Pizza: ham, pepperoni, bacon, sautéed mushrooms, peppers, red onions, mozzarella

Charcuterie Platter \$17.00

- » Cured genoa salami, prosciutto ham
- » Creamy brie, aged white cheddar, smoked gouda, monterey jack
- » Stuffed queen olives, kalamata olives
- » Baguettes, crackers, grapes

Opening Act Delights \$20.00 [⌘]

- » Assorted open faced canapes
- » Fennel gin caesar poached prawns
- » 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 \$21.75

- » House-fried cactus chips & dip
- » Lightly-dusted Greek style dry ribs
- » Fresh vegetables

Curtain Call \$22.00 [⌘]

- » Fried mini pierogi with mushroom cream gravy
- » Fresh vegetables & dip
- » Russett potato skins: cremini mushroom, prosciutto, brie cheese, garlic chives
- » House-battered buttermilk fried chicken sliders, lettuce, jalapeño havarti, chili aioli
- » Creamy spinach and cheese dip with flat bread dippers

The Front Row \$23.00 [⌘]

- » Housemade bruschetta with fire roasted tomato, aged balsamic glaze, fresh basil
- » Hand-rolled beef meatballs, gochujang glaze
- » Cornstarch dusted crispy chicken wings, buffalo ranch
- » Lightly dusted lemon pepper dry pork ribs
- » House-fried kettle chips seasoned with roasted pepper garlic
- » Mini vegetable spring rolls with plum sauce

Sweet Intermissions \$26.00 [⌘]

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

Feature Presentation \$28.00 [⌘]

- » 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
- » SK mushroom, blue cheese, chorizo tartlet ★
- » Spanakopita: spinach, feta, onion, phyllo dough
- » Domestic cheese platter, crackers & baguettes



ACTION STATIONS

- ▼ Vegetarian
- * Local

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.

SK Prairie Pierogi \$13.25

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

Sundae Shoppe \$12.50

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

Poutine Bar \$15.00

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

Street Taco \$15.00

Choose 1: seasoned chicken, taco beef, pulled pork

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

Gourmet Mini Grilled Cheese \$17.00

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

The Carvery \$17.75

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

Mac & Cheese Mixer \$19.25

- » Bothwell four cheese sauce
- » Cherry bacon lardons
- » Crispy Doritos topping
- » Truffle oil garlic chives



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

2024 Rates	Host Bar	Cash Bar
Standard Liquor: Captain Morgan Spiced, Dark, White, Johnnie Walker Scotch Whisky, Lucky Bastard Vodka, Dill Vodka, Gin, Wisers Deluxe Rye, Caesar	\$7.39 Plus 18% service fee, 5% GST, 10% LCT	\$8.50 (taxes included)
Premium Liquor/Scotch/Specialty Cocktails: Baileys Irish Cream, Highland Park, Specialty Cocktails	\$8.26 Plus 18% service fee, 5% GST, 10% LCT	\$9.50 (taxes included)
Mimosas	\$8.26 Plus 18% service fee, 5% GST, 10% LCT	\$9.50 (taxes included)
Great Western Beer: Original 16 Canadian Pale Ale, Original 16 Ultra Lager, Great Western Light, Great Western Pilsner	\$7.39 Plus 18% service fee, 5% GST, 10% LCT	\$8.50 (taxes included)
Premium Beer, Cider, Seltzer: 9 Mile Brewery, Crossmount Flatlander Cider, White Claw Seltzer	\$8.26 Plus 18% service fee, 5% GST, 10% LCT	\$9.50 (taxes included)
House wine (glass): Longshot Pinot Grigio (White, USA), Longshot Pinot Noir (Red, USA)	\$7.39 Plus 18% service fee, 5% GST, 10% LCT	\$8.50 (taxes included)
Premium House Wine (glass): Whitehaven Sauvignon Blanc (White, New Zealand), Carnivor Cabernet Sauvignon (Red, USA)	\$8.26 Plus 18% service fee, 5% GST, 10% LCT	\$9.50 (taxes included)
Non-Alcoholic: Beers & Mocktails	\$5.00 Plus 18% service fee, 5% GST, 6% PST	\$6.00 (taxes included)

NOTES

Ask about our Wine Selections Menu.

- » 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

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 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.

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.

Gluten & Wheat Free

- » With the increased demand to make meals gluten and wheat free, 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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