



# **EVENT CATERING MENU**



# **CATERING GUIDELINES**

# THE PARKSIDE HOTEL & SPA

#### **Food and Beverage**

- Truffles Catering reserves the right to supply all food and beverage served within the hotel, with the exception of wedding cakes. To maintain the high standards Truffles Catering sets for food quality, Truffles Catering reserves the right to make menu changes/substitutions and cost adjustments based on availability of product and current market conditions.
- In accordance with Health and Safety Regulations, food products may not be removed after a function.
- All pricing is guaranteed ninety (90) days prior to the event date. Prior to ninety days, prices may change based on commodities market.

#### **Function Guarantees**

- Menu arrangements should be made and finalized a minimum of thirty (30) days prior to each function. Final attendance must be specified (7) full days prior to the event.
   This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.
- The client releases Truffles Catering of any responsibility regarding the level of the service and the quantity of food prepared when the number of participants exceeds two percent (2%) of the guarantee.
- If the number of guests served, including special meal requirements is greater than the guarantee, a 25% surcharge on menu price for additional guests served may apply. If your guaranteed attendance increases, the contracted menu items may not be available for the additional guests added within (2) business days.
- Guest allergies are required at the same time the guarantee is provided.
- Buffet quantities are based one (1) serving per guest.

#### **Food Allergies and Special Meals**

- In the event guests in your group have food allergies, you shall inform us in advance of the names of such persons and the nature of their allergies. We will take every reasonable precaution when preparing your food, however, please be aware there can be traces of products such as milk, eggs, gluten, nuts, and other allergens in the kitchen. Truffles Catering is not liable for adverse reactions to food or beverage consumed or due to cross contamination that may occur outside of our facility.
- Please note that any requests not provided in advance will be at an additional charge over and above the guaranteed numbers.

#### **Liquor Service & Controls**

- LCRB Liquor laws govern all functions where liquor is served.
   Truffles Catering reserves the right to refuse beverage service to individuals in accordance with "Serving It Right" and LCRB safe service guidelines and regulations.
- Last call will be 30 minutes before event end time, or latest II:30pm
- Alcoholic beverages must not be removed from meeting spaces.

#### **Bartender Fees**

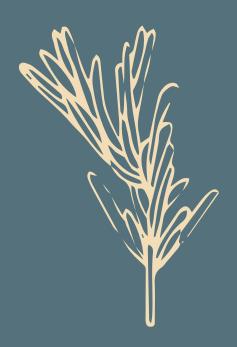
 A bartender charge of \$32 per hour, per bartender, minimum of four (4) hours will apply if the bar sales do not exceed \$700.00 per bartender (before taxes) at the primary bar.
 For additional bars, a bartender will be billed out for the full event time.

#### **Labour Fees**

 Any additional staffing fees are estimated and will be assessed post event (chef, bartender).







# RECEPTIONS

THE PARKSIDE HOTEL & SPA



RECEPTION PACKAGES

 GF
 GLUTEN FREE

 DF
 DAIRY FREE

 V
 VEGETARIAN

 PB
 PLANT-BASED

WISE Our seafood is Ocean Wise Certified



Prices are per person. Menus are based on a minimum of 50 guests. A surcharge will apply for lower guest counts. Reception Packages are not available for less than 30 guests. There will be a \$35 per hour labour charge for each chef attended station (minimum 4 hours).

PRICES ARE SUBJECT TO 5% GST AND 18% OPERATIONS FEE

# LIGHT RECEPTION #1

minimum of 30 guests | 8-10 bites per guest

#### Choose 2 canapés:

Compressed Watermelon GF/V Puffed goat cheese, aged balsamic gel, mint

#### Truffled Asparagus v

Yukon Gold blini, crème fraîche, crispy shallot

#### Beef Carpaccio GF

AAA Alberta beef tenderloin, creamy fried polenta, truffle aioli, shaved parmesan

#### Smoked Salmon 'Profiterole'

Wild sockeye salmon mousse, pickled red onion, crispy caper

#### Quinoa Cashew Fritter GF/PB

Roasted corn chutney, pine nut emulsion

### **Stationed Items**

#### Meat & Cheese GF\*

Hand crafted meats locally made by Haus Sausage Co., including a variety of salamis like coppa and bresaola, Island and international artisan cheese, house made chutney, mustard, marinated olives, artisan breads and crackers

#### Fiesta Dips & Spreads v

Cilantro and spring onion salsa, buffalo cauliflower dip, green chilli guacamole, tortilla chips and sopapilla bread

#### House Made Root Vegetable Chips GF/PB

Yukon Gold potato, yams, sweet potato, carrots, red and golden beets

#### Avocado Salad Rolls GF/PB

Avocado, vermicelli noodles, crisp vegetables, mango and fresh herbs rolled in rice paper, served with Thai chilli sauce

#### **Dessert**

Chocolate Truffles GF/V

An ever-changing assortment of creative and classic flavours

Fresh Sliced Fruit GF/PB

Selection of melons, pineapple, grapes, Saanich Peninsula berries (when in season)

<sup>\*</sup>GF without bread and crackers

# LIGHT RECEPTION #2

minimum of 30 guests | 8-10 bites per guest

#### Choose 2 canapés:

#### Beet Cured Sockeye Salmon

House cured wild Pacific salmon, potato blini, crème fraîche, tobiko

#### Parma Ham GF

Herb marinated bocconcini, compressed honeydew and cantaloupe

#### **Duck Prosciutto**

Thyme scone, crème fraîche, house made orange marmalade

#### Sundried Tomato 'Profiterole' v

Fresh basil, cream cheese, parmesan

#### Roasted Tomato Tart PB

Caramelized onion jam, cashew chèvre, balsamic gel

#### **Stationed Items**

#### Salmon Lox

Whipped cream cheese, lemon, capers and red onion served with bagel crisps

#### Poached Prawns GF/DF

Pinot gris poached with fresh herbs, lemon and tomato horseradish sauce

#### Mezze v

A taste of the Mediterranean! Marinated feta, cauliflower fritters, house made pickles, olives and ferments, chive goat cheese, fried artichokes, chargrilled vegetables, caramelised onion dip, roasted garlic hummus, artisan breads and crackers

#### House Made Root Vegetables Chips GF/PB Yukon Gold potato, yams, sweet potato, carrots, red and golden beets

# Dessert

#### Pâtisserie DF

Madeleines, palmiers, macarons, éclairs, petit gâteaux, chocolate dipped strawberries

#### Fresh Sliced Fruit GF/PB

Selection of melons, pineapple, grapes, Saanich Peninsula berries (when in season)

# LIGHT RECEPTION #3

minimum of 50 guests | 12-15 bites per guest

#### **Choose 3 canapés:**

#### Beet Cured Sockeye Salmon

House cured wild Pacific salmon, potato blini, crème fraîche, tobiko

#### Parma Ham GF

Herb marinated bocconcini, compressed honeydew and cantaloupe

#### Sundried Tomato 'Profiterole' v

Fresh basil, cream cheese, parmesan

#### Roasted Tomato Tart v

Caramelized onion jam, cashew chèvre, balsamic gel

#### Compressed Watermelon GF/V

Puffed goat cheese, aged balsamic gel, mint

#### Truffled Asparagus v

Yukon Gold blini, crème fraîche, crispy shallot

#### Beef Carpaccio GF

AAA Alberta beef tenderloin, creamy fried polenta, truffle aioli, shaved parmesan

#### Quinoa Cashew Fritter GF/PB

Roasted corn chutney, pine nut emulsion

#### Stationed Items

#### The Grazing Board GF\*

The best of all worlds! Hand crafted meats locally made by Haus Sausage Co., a selection of Island and international artisan cheese, grilled vegetables, house made chutney, mustards, marinated olives, pickles and ferments, assembled on a live edge wooden board and served with artisan breads and crackers

#### West Coast Seafood Selection GF\*/DF

Wild BC salmon lox, albacore tuna, hot smoked and candied West Coast salmon, marinated octopus, poached shrimp, tomato-horseradish sauce, artisan breads and crackers

#### Mezze v

A taste of the Mediterranean! Marinated feta, cauliflower fritters, house made pickles, olives and ferments, chive goat cheese, fried artichokes, chargrilled vegetables, caramelised onion dip, roasted garlic hummus, artisan breads and crackers

#### Pork Loin GF/DF

Chipotle cinnamon glaze, grilled corn succotash, poblano salsa verde

#### **Dessert**

#### Dessert Grazing Board v

Sugar, Sugar! An eye catching, show stopping display of in-house creations that will always strike a sweet note...may include, but not limited to: cinnamon dusted churros, fresh marshmallows, mini cupcakes, decorated macarons, assorted tartelettes, chocolate truffles and so much more, assembled on a live edge wooden board

#### Fresh Sliced Fruit GF/PB

Selection of melons, pineapple, grapes, Saanich Peninsula berries (when in season)

<sup>\*</sup>GF without bread and crackers

# DINNER RECEPTION #1

minimum of 50 guests | 16-18 bites per guest

### **Passed Canapés**

#### Truffled Asparagus v

Yukon Gold blini, crème fraîche, crispy shallot

#### Beef Carpaccio GF

AAA Alberta beef tenderloin, creamy fried polenta, truffle aioli, shaved parmesan

#### Compressed Watermelon GF/V

Puffed goat cheese, aged balsamic gel, mint

#### Stationed Items

#### The Grazing Board GF\*

The best of all worlds! Hand crafted meats locally made by Haus Sausage Co., a selection of Island and international artisan cheese, grilled vegetables, house made chutney, mustards, marinated olives, pickles and ferments, assembled on a live edge wooden board and served with artisan breads and crackers

#### West Coast Seafood Selection GF\*/DF

Wild BC salmon lox, albacore tuna, hot smoked and candied West Coast salmon, marinated octopus, poached shrimp, tomato-horseradish sauce, artisan breads and crackers

#### Mezze v

A taste of the Mediterranean! Marinated feta, cauliflower fritters, house made pickles, olives and ferments, chive goat cheese, fried artichokes, chargrilled vegetables, caramelised onion dip, roasted garlic hummus, artisan breads and crackers

#### **Chef Action Station**

Chef labour additional

#### 'Soul Food' Martinis

Choose 3 flavours from the list below, served with garlic whipped potato

#### Butter Chicken GF/DF

Rossdown Farms chicken stewed in aromatic spices and coconut milk

#### Alberta 'AAA' Short Rib GF/DF

Slow cooked and served in a reduced broth

#### Forest Mushroom Ragout GF/V

Seasonal selection of foraged and cultivated mushrooms simmered with garlic, herbs and cream

#### Ocean Wise Shrimp GF/DF

Sustainably farmed, sautéed with garlic, shallots and butter, finished with a splash of Pinot Gris

#### Asparagus Tips & Crispy Pancetta GF

Cowichan Valley asparagus, sautéed grape tomatoes and pancetta butter

(SEASONALLY AVAILABLE MAY-JUNE)

#### Dessert

#### Dessert Grazing Board v

Sugar, Sugar! An eye catching, show stopping display of in-house creations that will always strike a sweet note...may include, but not limited to: cinnamon dusted churros, fresh marshmallows, mini cupcakes, decorated macarons, assorted tartelettes, chocolate truffles and so much more, assembled on a live edge wooden board

#### The Fresh Sliced Fruit GF/PB

Selection of melons, pineapple, grapes, Saanich Peninsula berries (when in season)

<sup>\*</sup>GF without bread and crackers

# DINNER RECEPTION #2

minimum of 50 guests | 16-18 bites per guest

### **Passed Canapés**

#### Beet Cured Sockeye Salmon v

House cured wild Pacific salmon, potato blini, crème fraîche, tobiko

#### Sundried Tomato 'Profiterole' v

Fresh basil, cream cheese, parmesan

#### Parma Ham GF

Herb marinated bocconcini, compressed honeydew and cantaloupe

#### Stationed Items

#### The Grazing Board GF\*

The best of all worlds! Hand crafted meats locally made by Haus Sausage Co., a selection of Island and international artisan cheese, grilled vegetables, house made chutney, mustards, marinated olives, pickles and ferments, assembled on a live edge wooden board and served with artisan breads and crackers.

#### West Coast Seafood Selection GF\*/DF

Wild BC salmon lox, albacore tuna, hot smoked and candied West Coast salmon, marinated octopus, poached shrimp, tomato-horseradish sauce, artisan breads and crackers.

#### Mezze v

A taste of the Mediterranean! Marinated feta, cauliflower fritters, house made pickles, olives and ferments, chive goat cheese, fried artichokes, chargrilled vegetables, caramelised onion dip, roasted garlic hummus, artisan breads and crackers

#### Vegetarian Sushi GF/V

Vegetable maki rolls with avocado and tempura yam, served with pickled ginger, wasabi and tamari

#### **Chef Action Station**

Chef labour additional

#### Primo Pasta Bar v

3 oz portion of ricotta tortellini pasta with your choice of toppings

#### Eggplant Marinara

Slow roasted Sun Wing tomato and stewed eggplant

#### Classic Bolognese

Grana Padano, baby arugula

#### Forest Mushroom Ragout v/GF

Seasonal selection of foraged and cultivated mushrooms simmered with garlic, herbs and cream

#### Asparagus Tips & Crispy Pancetta

Cowichan Valley asparagus, sautéed grape tomatoes and pancetta butter

(SEASONALLY AVAILABLE MAY-JUNE)

#### **Desserts**

#### Dessert Grazing Board v

Sugar, Sugar! An eye catching, show stopping display of in-house creations that will always strike a sweet note...may include, but not limited to: cinnamon dusted churros, fresh marshmallows, mini cupcakes, decorated macarons, assorted tartelettes, chocolate truffles and so much more, assembled on a live edge wooden board

#### The Fresh Sliced Fruit GF/PB

Selection of melons, pineapple, grapes, Saanich Peninsula berries (when in season)

<sup>\*</sup>GF without bread and crackers



# **LOCAL** ingredients

At Truffles Catering we are passionate about providing a culinary experience that will elevate your event with exquisite flavours and unforgettable presentation. Our relationships with local farmers allow us to bring in flavourful and healthy ingredients that inspires an innovative and memorable culinary experience that we've built our reputation on.

# **DEDICATED** service

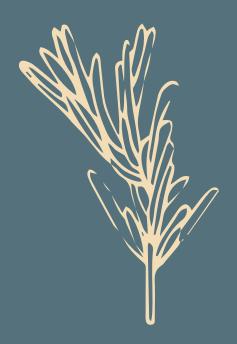
With over 30 years of experience, Truffles Catering provides outstanding culinary experiences. Our dedicated, highly trained on-site managers and chefs will be designated to you for your event. We'll manage the event procedures and ensure that everything comes together as envisioned.

# **ETHICAL** choices

We deeply care about our impact on our Island's environment and community. We are a green certified business with a long-standing tradition of supporting charities. Each year, our companies raise over \$30,000 to benefit these local organizations.







# ISLAND BUFFET

THE PARKSIDE HOTEL & SPA



# ISLAND BUFFET

 GF
 GLUTEN FREE

 DF
 DAIRY FREE

 V
 VEGETARIAN

 PB
 PLANT-BASED

Our seafood is Ocean Wise Certified



\$67 per guest

menus are based on a minimum of 50 guests, a surcharge will apply for lower guest counts.

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE

# **SELECT THREE SALADS:**

#### Gathered Greens GF/PB

TOPSOIL urban farmed mixed greens, cucumber ribbons, fennel, compressed green apple, toasted pumpkin seeds, radish, caramelised citrus vinaigrette

#### Watermelon Salad GF

Romaine, grilled cucumber, bell pepper, pea shoots, sesame, cilantro, fish sauce, lime

**Sun Wing Tomatoes & Baby Mozzarella** GF/V Heirloom and gem varieties, fresh basil, balsamic reduction, extra virgin olive oil, sea salt

#### Tricolore Fusilli Salad v

Broccoli, confit garlic pesto, roasted peppers, fresh lemon, Grana Padano

#### Quinoa Tabbouleh GF/PB

Peppers, Sun Wing tomatoes, red onion, cucumber, parsley, garlic vinaigrette

#### Hearts of Romaine

Crisp chopped romaine, Parmigiano Reggiano, pork cracklings, buttered croutons, roasted garlic Caesar dressing

#### Super Green Soba Noodles PB

Wilted spinach, green onion, broccoli, bell pepper, peanuts, gomae dressing

#### **Local Seasonal Flavours**

## Peninsula Fig Salad v/GF

Honey chilli mascarpone, frisée, TOPSOIL greens, candied pistachio, citrus vinaigrette (SEASONALLY AVAILABLE AUGUST-SEPTEMBER)

#### Vancouver Island Asparagus v

Cured egg yolk, garlic crumb, Parmigiano Reggiano, nori, confit tomato, arugula
(SEASONALLY AVAILABLE MAY-IUNE)

#### White Bean and Leek Salad GF/PB

Local string beans, cannellini beans, edamame, braised leeks, spinach, crispy onions, cashew vinaigrette (SEASONALLY AVAILABLE MAY-AUGUST)



# SELECT THREE ACCOMPANIMENTS:

#### Warm Seasonal Vegetables GF/PB

Local, seasonal vegetables, roasted garlic, fresh thyme

#### Sticky Rice Cakes GF/PB

Pan seared, ginger scallion confit, sesame roasted mushrooms

#### Heirloom Carrots GF/PB

Oven roasted with crispy chickpeas, confit garlic hummus, charred kale, raisin vinaigrette, served at room temperature

#### Chargrilled Vegetables GF/PB

Summer squash, bell peppers, asparagus, balsamic eggplant and mushrooms, oven dried Sun Wing tomatoes, all harvested locally when available, served at room temperature.

#### Yukon Gold Pavé GF/V

BC potatoes, thyme, heavy cream, Grana Padano

#### Tagliatelle v

Fresh made pasta, roasted Sun Wing tomatoes, torn basil, Fior di latte

#### Charred Broccolini PB

Compressed green apple, almond dukkah, pearl onions, fennel, sweet soy dressing, served at room temperature

#### 'Buffalo' Cauliflower Hash GF/V

Piquant cream cheese sauce, scallions

#### Olive Oil Mashed Potatoes GF/PB

BC Yukon Gold potatoes, roasted garlic, Provençal herbs, sea salt

#### Gnocchi v

Peninsula corn, mushrooms, grilled kale, summer herbs, Grana Padano

#### **Local Seasonal Flavours**

#### Blistered String Beans GF/PB

Szechuan glaze, peanuts

(SEASONALLY AVAILABLE MAY-AUGUST)

#### Roasted Baby Beets GF/V

lsland beets, whipped ricotta, pomegranate, spiced hazelnuts, halloumi 'croutons', mizuna, fennel, shallot vinaigrette, served at room temperature

(SEASONALLY AVAILABLE JUNE-NOVEMBER)

# SELECT TWO ENTRÉES:

#### Chicken Bruschetta GF/DF

Rossdown Farms free run chicken, grilled with stewed Sun Wing cherry tomato bruschetta, kale crisps

#### Wild BC Salmon GF/DF

Lemon caper vierge, spring onion confit, fresh herbs

#### Haida Gwaii Halibut GF

### Haida Gwaii Sablefish & Scallops GF

#### Slow Braised Short Ribs GF/DF

Alberta AAA beef, BBQ glaze and bourbon demi, grilled red onion, crispy shoestring potatoes

#### Alberta 'AAA' Sirloin Steak GF/DF

Roasted mushrooms with thyme and sautéed onions, red wine jus

#### Berryman Farms Pork Belly GF/DF

Local island pork, hoisin shallot sauce, green onion, sesame choy

#### Lamb Shoulder Cannelloni

Ricotta, mushroom, spring pea, baby arugula, shaved Piave

#### **Local Seasonal Flavours**

#### Rossdown Farms Chicken Breast GF

Free run, locally foraged mushrooms, spring onion purée, confit garlic, fennel-herb salad
(SEASONALLY AVAILABLE AUGUST-OCTOBER)

#### Ocean Wise BC Spring Salmon GF

Soubise sauce, butter braised radish, watercress-herb salad (SEASONALLY AVAILABLE APRIL-OCTOBER)



# **SOMETHING SWEET:**

#### Dessert Grazing Board v

Sugar Sugar - An eye catching, show stopping display of in-house creations that will always strike a sweet note...may include, but not limited to; cinnamon dusted churros, fresh made marshmallow, mini cupcakes, decorated macarons, assorted tartlets, our signature chocolate truffles and so much more.

Single board (125 pieces)       \$425         Double board (250 pieces)       \$800
Coffee and Tea Proudly supporting Level Ground Coffee, with premium Metropolitan Teas\$4 per person

## Truffles GF/V

#### Fresh Sliced Fruit GF/PB

Selection of melons, pineapple, grapes and Saanich Peninsula berries (when in season) . . . . \$4 per person

#### Pâtisserie v

# **Cake Cutting**

We offer the following cake cutting services:





# **LOCAL** ingredients

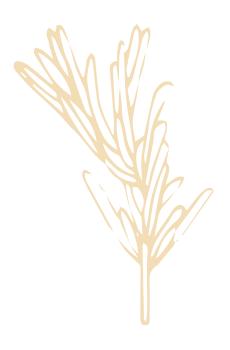
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#### **DEDICATED** service

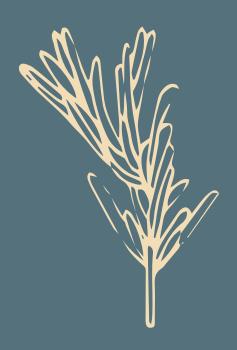
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#### **ETHICAL** choices

We deeply care about our impact on our Island's environment and community. We are a green certified business with a long-standing tradition of supporting charities. Each year, our companies raise over \$30,000 to benefit these local organizations.







# **FAMILY STYLE**

THE PARKSIDE HOTEL & SPA



# FAMILY STYLE

 GF
 GLUTEN FREE

 DF
 DAIRY FREE

 V
 VEGETARIAN

 PB
 PLANT-BASED

WISE Our seafood is Ocean Wise Certified



\$68 per guest

Menus are based on a minimum of 50 guests, a surcharge will apply for lower guest counts.

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE

# **SELECT TWO SALADS:**

#### Gathered Greens GF/PB

TOPSOIL greens, cucumber ribbons, fennel, compressed green apple, toasted pumpkin seeds, radish, caramelised citrus vinaigrette

#### Watermelon Salad GF

Romaine, grilled cucumber, bell pepper, pea shoots, sesame, cilantro, fish sauce, lime

Sun Wing Tomatoes & Baby Mozzarella GF/V Heirloom and gem varieties, fresh basil, balsamic reduction, extra virgin olive oil, sea salt

#### Tricolore Fusilli Salad v

Broccoli, confit garlic pesto, roasted peppers, fresh lemon, Grana Padano

#### Quinoa Tabbouleh GF/PB

Peppers, Sun Wing tomatoes, red onion, cucumber, parsley, garlic vinaigrette

#### Hearts of Romaine

Crisp chopped romaine, Parmigiano Reggiano, pork cracklings, buttered croutons, roasted garlic Caesar dressing

#### Super Green Soba Noodles PB

Wilted spinach, green onion, broccoli, bell pepper, peanuts, gomae dressing

#### **Local Seasonal Flavours**

#### Peninsula Fig Salad v/GF

Honey chilli mascarpone, frisée, TOPSOIL greens, candied pistachio, citrus vinaigrette

(SEASONALLY AVAILABLE AUGUST-SEPTEMBER)

#### Vancouver Island Asparagus v

Cured egg yolk, garlic crumb, Parmigiano Reggiano, nori, confit tomato, arugula (SEASONALLY AVAILABLE MAY-JUNE)

#### White Bean & Leek Salad GF/PB

Local string beans, cannellini beans, edamame, braised leeks, spinach, crispy onions, cashew vinaigrette (SEASONALLY AVAILABLE MAY-AUGUST)



# SELECT THREE ACCOMPANIMENTS:

#### Warm Seasonal Vegetables GF/PB

Local, seasonal vegetables, roasted garlic, fresh thyme

#### Sticky Rice Cakes GF/PB

Pan seared, ginger scallion confit, sesame roasted mushrooms

#### Heirloom Carrots GF/PB

Oven roasted with crispy chickpeas, confit garlic hummus, charred kale, raisin vinaigrette, served at room temperature

#### Chargrilled Vegetables GF/PB

Summer squash, bell peppers, asparagus, balsamic eggplant and mushrooms, oven dried Sun Wing tomatoes, all harvested locally when available, served at room temperature

#### Yukon Gold Pavé GF/V

BC fresh potatoes, thyme, heavy cream, Grana Padano

#### Tagliatelle v

Fresh made pasta, roasted Sun Wing tomatoes, torn basil, Fior di latte

#### Chargrilled Broccolini PB

Compressed green apple, almond dukkah, pearl onions, fennel, sweet soy dressing, served at room temperature

#### 'Buffalo' Cauliflower Hash GF/V

Piquant cream cheese sauce, scallions

#### Olive Oil Mashed Potatoes GF/PB

BC Yukon Gold potatoes, roasted garlic, Provençal herbs, sea salt

#### Gnocchi v

Peninsula corn, mushrooms, grilled kale, summer herbs, Grana Padano

#### **Local Seasonal Flavours**

Blistered String Beans GF/PB

Szechuan glaze, peanuts
(SEASONALLY AVAILABLE MAY-AUGUST)

#### Roasted Baby Beets GF/V

Island beets, whipped ricotta, pomegranate, spiced hazelnuts, halloumi 'croutons', mizuna, fennel, shallot vinaigrette, served at room temperature

(SEASONALLY AVAILABLE JUNE-NOVEMBER)

# SELECT TWO ENTRÉES:

#### Chicken Bruschetta GF/DF

Rossdown Farms free run chicken, grilled with stewed Sun Wing cherry tomato bruschetta, kale crisps

#### Wild BC Salmon GF/DF

Lemon caper vierge, spring onion confit, fresh herbs

#### Haida Gwaii Halibut GF

#### Haida Gwaii Sablefish & Scallops GF

Charred bell pepper confit, summer herbs, preserved lemon  $\,$ 

.....add \$5 per person

#### Slow Braised Short Ribs GF/DF

Alberta AAA beef, BBQ glaze and bourbon demi, grilled red onion, crispy shoestring potatoes

#### Alberta 'AAA' Sirloin Steak GF/DF

Roasted mushrooms with thyme and sauteed onions, red wine jus

#### Berryman Farms Pork Belly GF/DF

Local Island pork, hoisin shallot sauce, green onion, sesame choy

#### Lamb Shoulder Cannelloni

Ricotta, mushroom, spring pea, baby arugula, shaved Piave

#### **Local Seasonal Flavours**

#### Rossdown Farms Chicken Breast GF

Free run, locally foraged mushrooms, spring onion purée, confit garlic, fennel-herb salad
(SEASONALLY AVAILABLE AUGUST-OCTOBER)

#### Ocean Wise BC Spring Salmon GF

Soubise sauce, butter braised radish, watercress-herb salad (SEASONALLY AVAILABLE APRIL-OCTOBER)



# **SOMETHING SWEET:**

# **Family Style Desserts**

#### Dessert Grazing Board v

Sugar Sugar - An eye catching, show stopping display of in-house creations that will always strike a sweet note...may include, but not limited to; cinnamon dusted churros, fresh made marshmallow, mini cupcakes, decorated macarons, assorted tartlets, our signature chocolate truffles and so much more.

Single board (125 pieces)	\$425
Double board (250 pieces)	\$800

#### Coffee and Tea

#### Truffles GF/V

#### Fresh Sliced Fruit GF/VGN

Selection of melons, pineapple, grapes and Saanich Peninsula berries (when in season) . . . . \$4 per person

#### Pâtisserie v

# **Cake Cutting**

We offer the following cake cutting services:

\$4 per person

Cut and served to guests at their seats

\$5.50 per person

(PRICING INCLUDES PLATEWARE AND CUTLERY)

## **Single Serving Desserts**

Chocolate Cremeux v Rich, silky, decadent chocolate pate, white chocolate cream, almond praline, House made banana gelato
Coconut Panna Cotta GF/PB Aerated passionfruit, almond milk, Gobind Farms berries, caramel-pistachio popcorn
Honey Citrus Cheesecake v Honeycomb, lemony loose mousse, candied orange zest, carbonated citrus salad, caramelized white chocolate crumb
Warm Chocolate Brownie GF/PB Caramel, coconut-cashew ice cream, candied pecans, chocolate fondue, macerated Gobind Farms strawberries
Stone Fruit Tart v Lemon verbena poached peaches, spiced pastry cream,

### **Local Seasonal Flavours**

Taste of Summer Pavlova GF/V

Lemon curd, fresh Gobind Farms berries, kiwi coulis,	
candied rhubarb ribbons	,
(SEASONALLY AVAILABLE MAY-SEPTEMBER)	
Strawberry Rhubarb Mille-Feuille v Layers of crispy, buttery filo pastry, rhubarb curd, stewed Gobind farms strawberries, pastry cream, fresh berries,	
pistachio crumb	



# **LOCAL** ingredients

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#### **DEDICATED** service

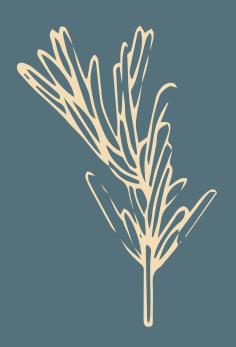
With over 30 years of experience, Truffles Catering provides outstanding culinary experiences. Our dedicated, highly trained on-site managers and chefs will be designated to you for your event. We'll manage the event procedures and ensure that everything comes together as envisioned.

### **ETHICAL** choices

We deeply care about our impact on our Island's environment and community. We are a green certified business with a long-standing tradition of supporting charities. Each year, our companies raise over \$30,000 to benefit these local organizations.







# **PLATED**

THE PARKSIDE HOTEL & SPA



# PLATED

 GF
 GLUTEN FREE

 DF
 DAIRY FREE

 V
 VEGETARIAN

 PB
 PLANT-BASED

WISE Our seafood is Ocean Wise Certified



Menus are based on a minimum of 50 guests, surcharge will apply for lower guest counts. Entrée pricing is based on a three course dinner. Plated dinners below 30 guests require a custom quote.

prices are applicable to 5% gst and an 18% operations fee

## SELECT ONE STARTER:

# Roasted Butternut Squash Soup GF/PB Spiced pumpkin seeds, caramelized pear

# White Bean and Mushroom Soup GF/V Truffle oil, roasted garlic, chive blossoms

#### Raw Salad GF/PB

TOPSOIL urban farmed greens, carrot, cucumber, fennel, tomato, radish, olive dust, white balsamic vinaigrette

#### Roasted Beet Salad GF/V

Whipped ricotta, pomegranate, spiced hazelnuts, halloumi 'croutons', local greens, fennel, shallot vinaigrette

#### Burrata & Sun Wing Tomatoes v

Basil pistou, confit heirloom cherry tomatoes, fried ciabatta croutons, balsamic reduction, crispy garlic, micro basil

#### Crab and Spot Prawn Salad GF

#### Harvest Gnocchi v

House made gnocchi, foraged mushrooms, broccoli pesto, tomato petals, crispy shallot, pine nuts

#### Albacore Tuna Crudo GF/DF

Crispy garlic and chili-parsley oil, harissa, lemon olive oil, fresh herb salad ...... add \$3

#### Crispy Confit Pork Belly

House made cavatelli, fennel purée, asparagus, pea, shimeji, Grana Padano

#### Demi Cured Salmon v

#### **Local Seasonal Flavours**

#### Asparagus Salad GF

Cured egg yolk, garlic crumb, Parmigiano Reggiano, nori, confit tomato, arugula
(SEASONALLY AVAILABLE MAY—JUNE)

#### **Enhancements**

#### **Bread Service**

#### Additional Starter Courses

Surcharge where applicable .....add \$12 per person

#### Palate Cleanser

House made lavender lemon or raspberry mojito sorbet ......add \$5 per person

# SELECT ONE ENTRÉE:

Haida Gwaii Halibut GF Hasselback potato, pancetta vierge, patty pan squash, tomato fondue, herb salad
Wild BC Salmon GF/DF Olive oil mashed potato, baby green beans, romesco, herb oil, olive crumble
North Pacific Sablefish GF Ginger scallion sticky rice, soy pickled shiitake, carrot ribbons, radish, kimchi butter, dashi broth
Giant Pacific Scallop GF/DF French lentil cassoulet, double smoked bacon, baby zucchini, spinach, tomato broth
Rossdown Farms Chicken GF Yukon Gold potato and carrot pavé, celeriac purée, foraged mushrooms, asparagus, hunter jus
Berryman Farms Pork GF Local pork three ways: roasted tenderloin, chorizo spinach ragout, crispy pork belly, sweet potato smoked cheddar pave, roasted peppers, sherry pan jus
Brome Lake Duck Breast House made confit duck and potato pierogi, baby summer squash, spiced carrot, stone fruit jus
Peace Country Lamb  Duo of lamb featuring olive oil confit shoulder, double chop,  Manchego bread pudding, blistered carrots, king oyster  mushrooms, natural jus
AAA Alberta Beef Short Rib GF Bourbon demi-glace, white bean purée, creamy polenta Peninsula corn and summer squash succotash
AAA Alberta Beef Ribeye GF  14 oz steak, truffled fondant potatoes, foraged mushrooms, asparagus, roosted garlic herb demi-glace.  \$115

# **Plant Based**

Sweet Potato Ravioli PB
House made ravioli, celeriac purée, basil pesto, asparagus,
summer squash, toasted pine nuts, crispy kale \$6.
Cauliflower Gnocchi GF/PB Basil pesto, stewed Sun Wing tomato bruschetta,
bash pesto, stewed bull wing tolliato bruschetta,

A second entrée selection is available for a fee of 5 for all guests.

A third entrée selection is available for a fee of \$7 for all guests.

Selection for main course must be received 30 days prior to event.

Seating chart and meal selection per guest are due 14 days prior to event, along with any guest allergies.

If multiple entrées are selected, selection is required to be indicated on each guest place card.

# **SELECT ONE DESSERT:**

#### Chocolate Crémeux v

Rich, silky, decadent chocolate paté, white chocolate cream, almond praline, house made banana gelato

#### Coconut Panna Cotta GF/PB

Aerated passionfruit, almond milk, Gobind Farms berries, caramel-pistachio popcorn

#### Honey Citrus Cheesecake v

Honeycomb, lemon loose mousse, candied orange zest, carbonated citrus salad, caramelized white chocolate crumb

#### Warm Chocolate Brownie GF/PB

Caramel, coconut-cashew ice cream, candied pecans, chocolate fondue, macerated Gobind Farms strawberries

#### Stone Fruit Tart v

Lemon verbena poached peaches, spiced pastry cream, hazelnut granola, stewed plums

#### **Local Seasonal Flavours**

#### Summer Pavlova GF/V

Lemon curd, fresh Gobind Farms berries, kiwi coulis, candied rhubarb ribbons

(SEASONALLY AVAILABLE MAY-SEPTEMBER)

#### Strawberry Rhubarb Mille-Feuille v

Layers of crispy, buttery filo pastry, rhubarb curd, stewed Gobind farms strawberries, pastry cream, pistachio crumb, rosé gel (SEASONALLY AVAILABLE MAY-SEPTEMBER)

# **Complimentary**

#### Coffee and Tea

Proudly supporting Level Ground Coffee, with premium Metropolitan Teas, accompanied with milk, cream and sugar





# **LOCAL** ingredients

At Truffles Catering we are passionate about providing a culinary experience that will elevate your event with exquisite flavours and unforgettable presentation. Our relationships with local farmers allow us to bring in flavourful and healthy ingredients that inspires an innovative and memorable culinary experience that we've built our reputation on.

#### **DEDICATED** service

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# **ETHICAL** choices

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# CHILDREN'S MENU

#### **Buffet**

- Children 4 and under, the buffet items are complimentary
- Children aged 5 to 10 are \$33
- Children aged 11 and up are full price

#### **Plated Dinner**

- Children 11 and up receive the same menu as adults at **full price**
- Children 10 and under have the following option at \$22:

First Course: Crudité

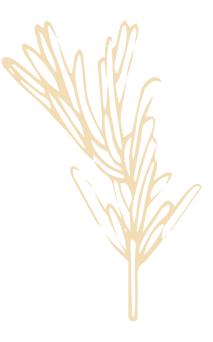
#### Second Course\*:

- Mac and cheese
- Chicken fingers and fries
- Cheese burger and fries

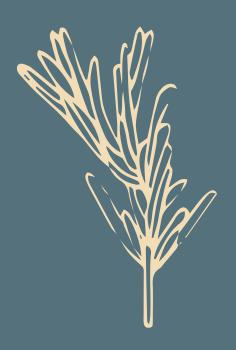
\*ONE SECOND COURSE SELECTION FOR ENTIRE GROUP

Cookie

PRICES ARE SUBJECT TO TAXES AND AN 18% OPERATIONS FEE







# **BAR LIST**

THE PARKSIDE HOTEL & SPA

#### Wine Wine House Wine Glass House Wine Glass The Winemaker's House, Okanagan, BC..... \$9.25 The Winemaker's House, Okanagan, BC..... \$8.25 **Beer** Beer Selection of Local Craft Beer..... \$8.25 Selection of Local Craft Beer.....\$7.5 Import Beer ..... \$8.75 Import Beer ......\$7.75 Hard Seltzer ...... \$8.75 Hard Seltzer ..... \$8 Soft Drinks & Juice ...... \$4 Soft Drinks & Juice ...... \$3.5 **Spirits Spirits** Select one category: Select one category: Premium Premium Tanqueray Gin Tanqueray Gin Ketel One Vodka Kettle One Vodka Bacardi Light/Dark Rum Bacardi Light/Dark Rum Johnnie Walker Johnnie Walker Bulleit Bourbon Bulleit Bourbon **Local Libations** Local Libations Ampersand Vodka Ampersand Vodka Sheringham Seaside Gin Sheringham Seaside Gin DEVINE Honey Shine (Rum) DEVINE Honey Shine (Rum) BEARFACE Whisky 7 Year BEARFACE Whisky 7 Year Empress 1908 Gin Empress 1908 Gin

CASH BAR:

Pricing includes applicable taxes.

Operations fee not included.

**HOSTED BAR:** 

Pricing subject to applicable taxes and

operations fee.

# **Enhance Your Hosted Bar with an Artfully Crafted Cocktail**

Select up to two cocktails (minimum order of 25) to add to your hosted bar offering.

## Kir Royale

Unsworth Charme de l'île,		
Odd Society Crème de Cassis	. \$	14

#### **Botanical Beach**

Empress 1908 Gin, Unsworth Charme de l'île,	simple syrup,
grapefruit bitters & botanicals	\$1

## Negroni Sbagliato

Benvolio Prosecco, Odd Society Bittersweet Vermouth,	
Campari	\$14

# Bear Country Sour

BEARFACE Whisky,	Rathjen Cellars Imperative Vermouth,	
lemon		4

## Wayward Brew

Wayward	Distillery Depth	Charge	Espresso	&	Co	oco	oa	V	od	lk	a,	
cold brew	, maple syrup										\$1	4

#### Coast Hurricane

DEVIN	NE Honey Sh	ine Rum,	DEVINE	New '	Гот Gin,	orange	
juice,	passionfruit	juice, sim	ple syrup	, lime	juice	\$14	4

### Pink Lady

Unruly Gin, Sea Cider Apple Jack Brandy, pomegranate	
grenadine, lemon juice	\$14

# Sea Cider Sangria

Pippins Cider, Krupnil	Spiced Honey	Liqueur, soda	\$14
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#### Paloma

Teguila.	grapefruit juice, soda	1	 	. \$14

### Dark & Spicy

Dark & Spicy
DEVINE Honey Shine, jalapeño ginger syrup, ginger beer,
lime

# **Spirit Free Signature Cocktails**

Add one to your bar offering:

#### Paloma

#### Lumette Fizz

Lumette spirit-free "gin", elderflower cordial, lemon, soda \$9

Pricing subject to applicable taxes and operations fee.

# **White Wine**

The Winemaker's House Okanagan, BC
Portillo Sauvignon Blanc Mendoza, Argentina
Mission Hill Five Vineyards Chardonnay VQA, Okanagan, BC
Mission Hill Estate Sauvignon Blanc VQA, Okanagan, BC
Church & State Chardonnay VQA, Vancouver Island, BC
Rathjen Cellars Bunker Blend Vancouver Island, BC\$50
Nichol Vineyards Pinot Gris VQA, Namarata, BC
Bread & Butter Chardonnay Napa Valley, USA
Synchromesh Riesling Okanagan Falls, BC
Sea Star Stella Maris Pender Island, BC
Red Wine
The Winemaker's House Cabernet Sauvignon Okanagan, BC
Mission Hill Five Vineyards Cab Merlot VQA, Okanagan, BC
Cedar Creek Merlot VQA, Okanagan, BC
Ramification Cellars Pinot Noir Okanagan Falls, BC
Bread & Butter Cabernet Sauvignon Napa Valley, USA

Lock & Worth Merlot Penticton, BC
Unsworth Vineyards Pinot Noir Vancouver Island, BC
Emandare Pinot Noir Cowichan Valley, BC
Winemaker's CUT Q&A Red Blend VQA, Okanagan, BC\$80
Rosé
The Winemaker's House Rosé Okanagan, BC\$40
Bread & Butter Rosé Napa Valley, USA
Sea Star Stella Maris Pender Island, BC
Sparkling Wine
Church & State Muscat Frizzante VQA, Vancouver Island, BC
Pergolo Prosecco Extra Dry Treviso DOC, Italy\$47
Unsworth Vineyards Charme De l'île Rosé Cobble Hill, BC
Unsworth Vineyards Charme De l'île Cobble Hill, BC
Veuve Clicquot Brut Champagne, France

Pricing subject to applicable taxes and operations fee.



# **BAR TERMS**

- Prices are applicable to taxes and 18% operations fee. Pricing subject to change without notice.
- If consumption is less than \$700, bartender fees of **\$32** per hour per bartender (minimum of 4 hours) will apply.
- Bar service will end 30 minutes prior to event end time and no later than midnight.

#### **Specialty Wine**

Wines not listed may be pre-ordered through Truffles Catering by the case. Requests must be submitted to Truffles a minimum of 30 days prior to the event and will be subject to Truffles Catering's retail price for all bottles ordered. Any special-order wine not consumed during the event will be given to the client following the event. Special order wine is not able to be returned to the BC Liquor Distribution Branch.

