



WEDDING CATERING MENU



855.616.3557 | events@parksidevictoria.com | www.parksidevictoria.com

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 11:30pm
- 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.

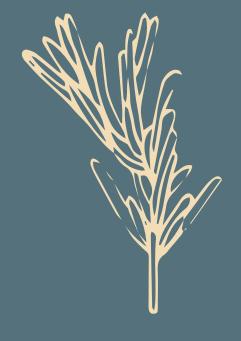
Labour Fees

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









RECEPTIONS

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered 250.544.0200 events@trufflescatering.net trufflescatering.net



RECEPTION PACKAGES

GF	GLUTEN FREE
DF	DAIRY FREE
v	VEGETARIAN
РВ	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)

.....\$40

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)

.....\$45

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)

\$50

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 $\ v$

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The Fresh Sliced Fruit GF/PB

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

\$57

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

Stationed Items

cantaloupe

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)

\$6



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

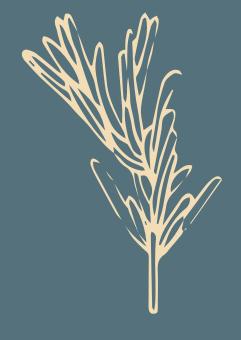
With over 30 years of experience, Truffles Catering provides outstanding culinary experiences. Our dedicated, highly trained on-site managers and chefs will be designated to you for your event. We'll manage the event procedures and ensure that everything comes together as envisioned.

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

Your Vision, Artfully Catered 250.544.0200 events@trufflescatering.net trufflescatering.net



ISLAND BUFFET

GF	GLUTEN FREE
DF	DAIRY FREE
v	VEGETARIAN
РВ	PLANT-BASED

WISE 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

TOPSOLL 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-june)

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

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 Pan seared with charred tomato, olives, capers, herbs, crispy garlic..... add \$3

Haida Gwaii Sablefish & Scallops GF Charred bell pepper confit, summer herbs, preserved lemon..... add \$5

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/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:

Cut and displayed for guests to help themselves
Cut and served to guests at their seats \$5.50 per person
(PRICING INCLUDES PLATEWARE AND CUTLERY)





LOCAL ingredients

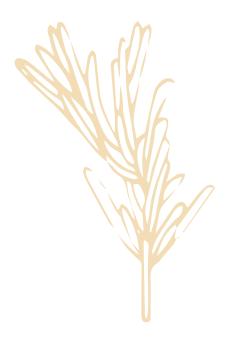
At Truffles Catering we are passionate about providing a culinary experience that will elevate your event with exquisite flavours and unforgettable presentation. Our relationships with local farmers allow us to bring in flavourful and healthy ingredients that inspires an innovative and memorable culinary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

DEDICATED service

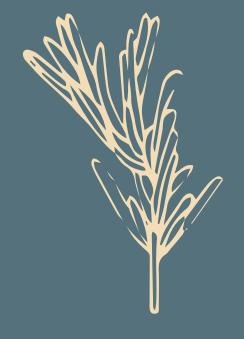
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ETHICAL choices

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FAMILY STYLE

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered 250.544.0200 events@trufflescatering.net trufflescatering.net



F A M I L Y S T Y L E

GF	GLUTEN FREE
DF	DAIRY FREE
v	VEGETARIAN
РВ	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

TOPSOLL 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 Pan seared with charred tomato, olives, capers, herbs, crispy garlic.....add \$3 per person

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 $_{\rm GF/DF}$ 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

Proudly supporting Level Ground Coffee, with premium Metropolitan Teas**\$4 per person**

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

Madeleine, palmiers, macarons, eclairs, petit gateaux, chocolate dipped strawberries**\$4 per person**

Cake Cutting

We offer the following cake cutting services:

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..... **\$8**

Coconut Panna Cotta GF/PB
Aerated passionfruit, almond milk, Gobind Farms berries,
caramel-pistachio popcorn \$8

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, hazelnut granola, stewed plums **\$8**

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



LOCAL ingredients

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PLATED

THE PARKSIDE HOTEL & SPA

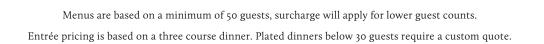
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PLATED

GF	GLUTEN FREE
DF	DAIRY FREE
v	VEGETARIAN
РВ	PLANT-BASED

WISE Our seafood is Ocean Wise Certified



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 Avocado mousse, cucumber, daikon, prawn cracker, tatsoi, sesame vinaigrette add \$5

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 Grilled oyster mushroom, tomato, fennel, snap pea, black garlic, saffron broth..... add \$3

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 applicableadd \$12 per person

Palate Cleanser House made lavender lemon or raspberry mojito sorbetadd \$5 per person

SELECT ONE ENTRÉE:

Haida Gwaii Halibut GF

Hasselback potato, pancetta vierge, patty pan squash, tomato
fondue, herb salad \$87

Giant Pacific Scallop GF/DF

French lentil cassoulet, double smoked bacon, baby zucchini,
spinach, tomato broth \$73

Rossdown Farms Chicken GF

Yukon Gold potato and carrot pavé, celeriac purée, foraged
mushrooms, asparagus, hunter jus \$63

Berryman Farms Pork GF

Brome Lake Duck Breast

Peace Country Lamb

AAA Alberta Beef Short Rib GF

AAA Alberta Beef Ribeye GF

 Plant Based

Cauliflower Gnocchi GF/PB
Basil pesto, stewed Sun Wing tomato bruschetta,
asparagus tips \$65

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 rhubard 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

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.





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

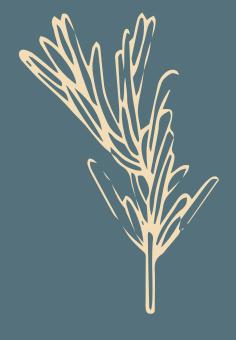
*ONE SECOND COURSE SELECTION FOR ENTIRE GROUP

Cookie

prices are subject to taxes and an 18% operations fee







BAR LIST

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered 250.544.0200 events@trufflescatering.net trufflescatering.net

CASH BAR:

Wine

House Wine Glass
The Winemaker's House, Okanagan, BC \$9.25

Beer

Selection of Local Craft Beer \$8.25
Import Beer \$8.75
Ciders \$8.5
Hard Seltzer \$8.75
Soft Drinks & Juice \$4

Spirits

Local Libations

Ampersand Vodka
Sheringham Seaside Gin
DEVINE Honey Shine (Rum)
BEARFACE Whisky 7 Year
Empress 1908 Gin

Pricing includes applicable taxes. Operations fee not included.

HOSTED BAR:

Wine

House Wine Glass
The Winemaker's House, Okanagan, BC \$8.25

Beer

Selection of Local Craft Beer\$7.5
Import Beer
Ciders
Hard Seltzer \$8
Soft Drinks & Juice \$3.5

Spirits

Select one category:
Premium
Tanqueray Gin
Kettle One Vodka
Bacardi Light/Dark Rum
Johnnie Walker
Bulleit Bourbon
\$8
Local Libations
Ampersand Vodka

Ampersand Vodka
Sheringham Seaside Gin
DEVINE Honey Shine (Rum)
BEARFACE Whisky 7 Year
Empress 1908 Gin
\$9.5

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

Negroni Sbagliato

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

Bear Country Sour

BEARFACE Whisky, Rathjen Cellars Imperative Vermouth,	
lemon	

Wayward Brew

Wayward Distillery Depth Charge Espresso & Cocoa Vodka,
cold brew, maple syrup \$14

Coast Hurricane

DEVINE Honey Shine Rum, DEVINE New Tom Gin, orange juice, passionfruit juice, simple syrup, lime juice...... **\$14**

Pink Lady

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

Sea Cider Sangria

Pippins Cider, Krupnik Spiced Honey Liqueur, soda..... **\$14**

Paloma

Tequila, grapefruit juice, soda \$14	Tequila, grapefruit juice, soda		\$14
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Dark & Spicy

Spirit Free Signature Cocktails

Add one to your bar offering:

Paloma

Lumette spirit-free "gin", grapefruit juice, soda **\$9**

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\$4	10
Portillo Sauvignon Blanc Mendoza, Argentina	13
Mission Hill Five Vineyards Chardonnay VQA, Okanagan, BC\$4	15
Mission Hill Estate Sauvignon Blanc VQA, Okanagan, BC	17
Church & State Chardonnay VQA, Vancouver Island, BC\$6	60
Rathjen Cellars Bunker Blend Vancouver Island, BC\$5	50
Nichol Vineyards Pinot Gris VQA, Namarata, BC\$6	60
Bread & Butter Chardonnay Napa Valley, USA \$6	60
Synchromesh Riesling Okanagan Falls, BC \$6	60
Sea Star Stella Maris Pender Island, BC\$6	60

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 \$52
Ramification Cellars Pinot Noir Okanagan Falls, BC \$56
Bread & Butter Cabernet Sauvignon Napa Valley, USA \$60

Lock & Worth Merlot Penticton, BC	\$56
Unsworth Vineyards Pinot Noir Vancouver Island, BC	\$75
Emandare Pinot Noir Cowichan Valley, BC	\$80
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	\$60
Sea Star Stella Maris Pender Island, BC	\$60

Sparkling Wine

Church & State Muscat Frizzante VQA, Vancouver Island, BC \$52
Pergolo Prosecco Extra Dry Treviso DOC, Italy
Unsworth Vineyards Charme De l'île Rosé Cobble Hill, BC
Unsworth Vineyards Charme De l'île Cobble Hill, BC
Veuve Clicquot Brut Champagne, France \$160

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.

