

truffles
INSPIRED CATERING



2024 MENUS

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 finalized a minimum of thirty (30) days prior to each function. Guest allergies are required at this time.
- Final attendance must be specified seven (7) business 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, the expected attendance on the 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 two (2) business days.
- Buffet quantities are **based on 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

- If bar sales do not exceed \$700 per bartender before taxes, bartender charges of \$35 per hour per bartender will apply.
- For events with more than one bar, the additional bartender(s) 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

2024

RECEPTION PACKAGES

- GF GLUTEN FREE
- DF DAIRY FREE
- V VEGETARIAN
- PB PLANT-BASED

OCEAN 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
 CHEF LABOUR IS \$40 PER HOUR FOR EACH CHEF REQUIRED (MINIMUM 4 HOURS)

PRICES ARE SUBJECT TO TAXES 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

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 capers

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 crostini 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 potatoes, yams, sweet potatoes, 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 and Saanich Peninsula berries (when in season)

..... **\$40**

*Substitutions may be possible for a fee
GF without artisan crostini and cracker

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

Dessert

Pâtisserie ^v

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

Fresh Sliced Fruit ^{GF/PB}

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

..... \$45

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, caramelized onion dip, roasted garlic hummus, artisan crostini and crackers

House Made Root Vegetable Chips ^{GF/PB}

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

Substitutions may be possible for a fee

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

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

Burrata ^v

Italian cow's milk mozzarella with a creamy filling, heirloom Sun Wing tomatoes, grilled baguette, torn basil, extra virgin olive oil

Dessert

Dessert Grazing Board ^v

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

Fresh Sliced Fruit ^{GF/PB}

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

..... \$50

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 crostini 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 crostini 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, caramelized onion dip, roasted garlic hummus, artisan crostini and crackers

*Substitutions may be possible for a fee
GF without artisan crostini 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 shallots

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 crostini 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 crostini 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, caramelized onion dip, roasted garlic hummus, artisan crostini 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}

Rosstown 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 locally 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 Sun Wing 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 and Saanich Peninsula berries (when in season)

..... \$62

*Substitutions may be possible for a fee
GF without artisan crostini 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 crostini 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 crostini 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, caramelized onion dip, roasted garlic hummus, artisan crostini and crackers

Chef Action Station

Chef labour additional

Primo Pasta Bar v

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

Eggplant Marinara v

Slow roasted Sun Wing tomatoes and stewed eggplant

Classic Bolognese

Grana Padano, baby arugula

Forest Mushroom Ragout v

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

Asparagus Tips & Crispy Pancetta

Cowichan Valley asparagus, sautéed Sun Wing grape tomatoes and pancetta butter

(SEASONALLY AVAILABLE MAY-JUNE)

Desserts

Dessert Grazing Board v

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

The Fresh Sliced Fruit GF/PB

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

..... \$62

*Substitutions may be possible for a fee
GF without artisan crostini 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

Your Vision, Artfully Catered

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2024

ISLAND BUFFET

GF GLUTEN FREE
DF DAIRY FREE
V VEGETARIAN
PB PLANT-BASED

OCEAN WISE Our seafood is Ocean Wise Certified



\$70 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, caramelized citrus vinaigrette

Watermelon Salad GF

Romaine, grilled cucumber, bell peppers, 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 bell peppers, fresh lemon, Grana Padano

Quinoa Tabbouleh GF/PB

Bell 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 v

Wilted spinach, green onion, broccoli, bell peppers, peanuts, goma dressing

Local Seasonal Flavours

Peninsula Fig Salad GF/V

Honey chilli mascarpone, frisée, TOPSOIL urban farmed mixed greens, candied pistachio, caramelized citrus vinaigrette

(SEASONALLY AVAILABLE AUGUST-SEPTEMBER)

Vancouver Island Asparagus v

Cured egg yolk, garlic crumb, Parmigiano Reggiano, nori, confit Sun Wing tomatoes, 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 locally foraged 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, locally foraged 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 seeds, spiced hazelnuts, halloumi 'croutons', TOPSOIL urban farmed mixed greens, fennel, shallot vinaigrette

(SEASONALLY AVAILABLE JUNE-NOVEMBER)

SELECT TWO ENTRÉES:

Chicken Bruschetta GF/DF

Rosstown 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 Sun Wing tomatoes, olives, capers, herbs, crispy garlic **add \$4 per person**

Haida Gwaii Sablefish & Scallops GF

Charred bell pepper confit, summer herbs, preserved lemon **add \$7 per person**

Alberta 'AAA' Beef Short Rib GF/DF

BBQ glaze and bourbon demi, grilled red onions, crispy shoestring potatoes

Alberta 'AAA' Sirloin Steak GF/DF

Roasted locally foraged mushrooms, thyme, 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, locally foraged mushrooms, spring peas, baby arugula, shaved Piave

Local Seasonal Flavours

Rosstown Farms Chicken Breast GF

Free run chicken, 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 house made creations that will always strike a sweet note... may include, but not limited to: cinnamon dusted churros, fresh made marshmallows, mini cupcakes, decorated macarons, assorted tartelettes, our signature chocolate truffles and so much more

Single board (125 pieces) **\$435**
Double board (250 pieces) **\$810**

Coffee & Tea

Proudly supporting Level Ground Coffee, with premium Metropolitan Teas **\$5.25 per person**

Chocolate Truffles ^{GF/V}

An ever changing assortment of creative and classic flavours (MINIMUM 3 DOZEN) **\$39 per dozen**

Fresh Sliced Fruit ^{GF/PB}

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

Small **\$100**
Medium **\$131**

Pâtisserie ^v

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

(MINIMUM 3 DOZEN) **\$42 per dozen**

Cake Cutting

We offer the following cake cutting services:

Cut and displayed for guests to help themselves **\$4 per person**

Cut and served to guests at their seats **\$5.5 per person**



LOCAL ingredients

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DEDICATED service

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ETHICAL choices

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FAMILY STYLE

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2024

FAMILY STYLE

GF GLUTEN FREE
DF DAIRY FREE
V VEGETARIAN
PB PLANT-BASED

OCEAN WISE Our seafood is Ocean Wise Certified



\$77 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 urban farmed mixed greens, cucumber ribbons, fennel, compressed green apple, toasted pumpkin seeds, radish, caramelized citrus vinaigrette

Watermelon Salad GF

Romaine, grilled cucumber, bell peppers, 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 bell peppers, fresh lemon, Grana Padano

Quinoa Tabbouleh GF/PB

Bell 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 V

Wilted spinach, green onion, broccoli, bell peppers, peanuts, goma dressing

Local Seasonal Flavours

Peninsula Fig Salad GF/V

Honey chilli mascarpone, frisée, TOPSOIL urban farmed mixed greens, candied pistachio, caramelized citrus vinaigrette

(SEASONALLY AVAILABLE AUGUST-SEPTEMBER)

Vancouver Island Asparagus V

Cured egg yolk, garlic crumb, Parmigiano Reggiano, nori, confit Sun Wing tomatoes, 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, locally foraged 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 seeds, spiced hazelnuts, halloumi 'croutons', TOPSOIL urban farmed mixed greens, fennel, shallot vinaigrette

(SEASONALLY AVAILABLE JUNE-NOVEMBER)

SELECT TWO ENTRÉES:

Chicken Bruschetta GF/DF

Rosstown 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/DF

Pan seared with charred Sung Wing tomatoes, olives, capers, herbs, crispy garlic **add \$4 per person**

Haida Gwaii Sablefish & Scallops GF

Charred bell pepper confit, summer herbs, preserved lemon **add \$7 per person**

Alberta 'AAA' Beef Short Rib GF/DF

BBQ glaze and bourbon demi, grilled red onions, crispy shoestring potatoes

Alberta 'AAA' Sirloin Steak GF/DF

Roasted locally foraged mushrooms, thyme, 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, locally foraged mushrooms, spring peas, baby arugula, shaved Piave

Local Seasonal Flavours

Rosstown Farms Chicken Breast GF

Free run chicken, 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 house made creations that will always strike a sweet note... may include, but not limited to: cinnamon dusted churros, fresh made marshmallows, mini cupcakes, decorated macarons, assorted tartelettes, our signature chocolate truffles and so much more

Single board (125 pieces) **\$435**

Double board (250 pieces) **\$810**

Coffee & Tea

Proudly supporting Level Ground Coffee, with premium Metropolitan Teas **\$5.25 per person**

Chocolate Truffles GF/V

An ever changing assortment of creative and classic flavours (MINIMUM 3 DOZEN) **\$39 per dozen**

Fresh Sliced Fruit GF/PB

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

Small **\$100**

Medium **\$131**

Pâtisserie v

Madeleines, palmiers, macarons, éclairs, petit gâteaux, chocolate dipped strawberries (MINIMUM 3 DOZEN) **\$42 per dozen**

Cake Cutting

We offer the following cake cutting services:

Cut and displayed for guests to help themselves **\$4 per person**

Cut and served to guests at their seats **\$5.5 per person**

Single Serving Desserts

Chocolate Crémeux v

Rich, silky, decadent chocolate pâté, white chocolate cream, almond praline, house made banana gelato **\$8**

Coconut Panna Cotta GF/PB

Aerated passion fruit, almond milk, Gobind Farms berries, caramel-pistachio popcorn **\$8**

Honey Citrus Cheesecake v

Honeycomb, lemon mousse, candied orange zest, carbonated citrus salad, caramelized white chocolate crumb **\$8**

Warm Chocolate Brownie GF/V

Caramel, coconut-cashew ice cream, candied pecans, chocolate fondue, macerated Gobind Farms strawberries **\$8**

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 **\$8**
(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 **\$8**
(SEASONALLY AVAILABLE MAY-SEPTEMBER)



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

Your Vision, Artfully Catered

250.544.0200 events@trufflescatering.net trufflescatering.net

2024

PLATED

GF GLUTEN FREE
DF DAIRY FREE
V VEGETARIAN
PB PLANT-BASED

OCEAN 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
A SURCHARGE OF \$300 WILL APPLY FOR 30 - 49 GUESTS
PLATED DINNERS BELOW 30 GUESTS REQUIRE A CUSTOM QUOTE
21 DAYS NOTICE REQUIRED FOR THE PLATED DINNER SELECTIONS

PRICES ARE SUBJECT TO GST AND 18% OPERATIONS FEE

SELECT ONE STARTER:

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

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

Raw Salad GF/PB
TOPSOIL urban farmed mixed greens, carrot, cucumber, fennel, Sun Wing tomatoes, radish, olive dust, white balsamic vinaigrette

Roasted Beet Salad GF/V
Island beets, whipped ricotta, pomegranate, spiced hazelnuts, halloumi 'croutons', TOPSOIL urban farmed mixed greens, fennel, shallot vinaigrette

Burrata & Sun Wing Tomatoes v
Basil pistou, confit Sun Wing heirloom cherry tomatoes, fried ciabatta croutons, balsamic reduction, crispy garlic, micro basil

Crab & Spot Prawn Salad GF
Avocado mousse, cucumber, daikon, prawn cracker, tatsoi, sesame vinaigrette **add \$5**

Harvest Gnocchi v
House made gnocchi, locally foraged mushrooms, broccoli pesto, tomato petals, crispy shallots, 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, snap peas, shimeji, Grana Padano

Demi Cured Salmon
Grilled oyster mushrooms, Sun Wing tomatoes, fennel, snap peas, black garlic, saffron broth. **add \$3**

Local Seasonal Flavours

Asparagus Salad GF
Cured egg yolk, garlic crumb, Parmigiano Reggiano, nori, confit Sun Wing tomatoes, arugula
(SEASONALLY AVAILABLE MAY—JUNE)

Enhancements

Bread Service
Local artisan breads with whipped salted butter, elegantly served to each table or pre-set
at each table **add \$3.5 per person**

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 **\$92**

Wild BC Salmon GF/DF

Olive oil mashed potatoes, baby green beans, romesco, herb oil, olive crumble. **\$73**

North Pacific Sablefish GF

Ginger scallion sticky rice, soy pickled shiitake, carrot ribbons, radish, kimchi butter, dashi broth. **\$92**

Giant Pacific Scallop GF/DF

French lentil cassoulet, double smoked Hertel Meats bacon, baby zucchini, spinach, tomato broth **\$78**

Rosstown Farms Chicken GF

Yukon Gold potato and carrot pavé, celeriac purée, locally foraged mushrooms, asparagus, hunter jus **\$68**

Berryman Farms Pork GF

Local Island pork three ways: roasted tenderloin, chorizo spinach ragout, crispy pork belly, sweet potato smoked cheddar pavé, roasted bell peppers, sherry pan jus **\$68**

Brome Lake Duck Breast

House made confit duck and potato pierogi, baby summer squash, spiced carrots, stone fruit jus **\$82**

Peace Country Lamb

Duo of lamb featuring olive oil confit shoulder, double chop, Manchego bread pudding, blistered carrots, king oyster mushrooms, natural jus. **\$80**

Alberta 'AAA' Beef Short Rib GF

Bourbon demi-glace, white bean purée, creamy polenta, Peninsula corn and summer squash succotash. **\$70**

Alberta 'AAA' Beef Ribeye GF

14 oz, truffled fondant potatoes, locally foraged mushrooms, asparagus, roasted garlic, herb demi-glace **\$120**

Plant Based

Sweet Potato Ravioli PB

House made ravioli, celeriac purée, basil pesto, asparagus, summer squash, toasted pine nuts, crispy kale. **\$70**

Cauliflower Gnocchi GF/PB

Basil pesto, stewed Sun Wing tomato bruschetta, asparagus tips **\$70**



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 21 DAYS PRIOR TO EVENT

FINAL GUEST COUNT, SEATING CHART AND MEAL SELECTION PER GUEST ARE DUE 21 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 pâté, white chocolate cream, almond praline, house made banana gelato

Coconut Panna Cotta GF/PB

Aerated passion fruit, almond milk, Gobind Farms berries, caramel-pistachio popcorn

Honey Citrus Cheesecake v

Honeycomb, lemon 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)

Optional Add-On

Coffee and Tea

Proudly supporting Level Ground Coffee, with premium Metropolitan Teas, accompanied with milk, cream and sugar **add \$5.25 per person**



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BAR LIST

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CASH BAR:

Wine

House Wine Glass

Okanagan, BC **\$9.50**

Beer, Cider & Seltzers

Selection of Local Craft Beer **\$8.50**

Import Beer **\$9**

Ciders **\$9**

Hard Seltzer **\$9**

Spirits

SELECT ONE CATEGORY:

Premium

Tanqueray Gin

Ketel One Vodka

Bacardi Light/Dark Rum

Johnnie Walker

Bulleit Bourbon

..... **\$9**

Local Libations

Ampersand Vodka

Sheringham Seaside Gin

DEVINE Honey Shine (Rum)

BEARFACE Whisky 7 Year

Empress 1908 Gin

..... **\$10**

Non-Alcoholic

Soft Drinks & Juice **\$4**

Non-Alcoholic Beer **\$8**

*Pricing includes applicable taxes.
Operations fee not included.*

HOSTED BAR:

House Wine Glass

Okanagan, BC **\$8.50**

Selection of Local Craft Beer **\$7.75**

Import Beer **\$8**

Ciders **\$8**

Hard Seltzer **\$8.35**

Premium

Tanqueray Gin

Kettle One Vodka

Bacardi Light/Dark Rum

Johnnie Walker

Bulleit Bourbon

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

Local Libations

Ampersand Vodka

Sheringham Seaside Gin

DEVINE Honey Shine (Rum)

BEARFACE Whisky 7 Year

Empress 1908 Gin

..... **\$9.50**

Soft Drinks & Juice **\$4**

Non-Alcoholic Beer **\$8**

*Pricing subject to applicable taxes and
operations fee.*

ENHANCE YOUR HOSTED BAR

with an artfully crafted cocktail

Cocktails

SELECT UP TO TWO COCKTAILS
(MINIMUM ORDER OF 25 PER COCKTAIL)

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 **\$14**

Negroni Sbagliato

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

Bear Country Sour

BEARFACE Whisky, Rathjen Cellars Imperative Vermouth,
lemon. **\$14**

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**

Dark & Spicy

DEVINE Honey Shine, jalapeño ginger syrup,
ginger beer, lime. **\$14**

Spirit Free Signature Cocktails

ADD ONE TO YOUR BAR OFFERING
(MINIMUM ORDER OF 25 PER COCKTAIL)

Paloma

Lumette spirit-free "gin", grapefruit juice, soda **\$14**

Lumette Fizz

Lumette spirit-free "gin", elderflower cordial, lemon, soda
. **\$14**



*Cocktails are only available on a hosted bar.
Pricing subject to applicable taxes and operations fee.*

White Wine

House White Wine
Okanagan, BC \$40

Matua Sauvignon Blanc
Hawkes Bay, New Zealand \$52

Mission Hill Five Vineyards Chardonnay
VQA, Okanagan, BC \$49

Mission Hill Estate Sauvignon Blanc
VQA, Okanagan, BC \$57

Church & State Chardonnay
VQA, Vancouver Island, BC \$70

Rathjen Cellars Bunker Blend
Vancouver Island, BC \$60

Nichol Vineyards Pinot Gris
VQA, Namarata, BC \$62

Josh Cellars Chardonnay
Napa Valley, USA \$62

Synchromesh Riesling
Okanagan Falls, BC \$65

Canter Cellars Filed Blend
Oliver, BC \$65

Sea Star Stella Maris
Pender Island, BC \$67

Red Wine

House Red Wine
Okanagan, BC \$40

Santa Julia Malbec Reserve
Mendoza, Argentina \$46

Mission Hill Five Vineyards Cab Merlot
VQA, Okanagan, BC \$56

Ramification Cellars Pinot Noir
Okanagan Falls, BC \$60

Josh Cellars Cabernet Sauvignon
Napa Valley, USA \$62

Canter Cellars Rogue Reserve
Oliver, BC \$65

Lock & Worth Merlot
Penticton, BC \$65

Road 13 Honest John's Red
VQA, Okanagan, BC \$67

Unsworth Vineyards Pinot Noir
VQA, Vancouver Island, BC \$75

Rosé

House Rosé Wine
Okanagan, BC \$40

Josh Cellars Rosé
Napa Valley, USA \$62

Sea Star Stella Maris
Pender Island, BC \$67

Sparkling Wine

Church & State Muscat Frizzante
VQA, Vancouver Island, BC \$52

Pergolo Prosecco Extra Dry
Treviso DOC, Italy \$47

Unsworth Vineyards Charme De l'île Rosé
VQA, Vancouver Island, BC \$70

Unsworth Vineyards Charme De l'île
VQA, Vancouver Island, BC \$70

Veuve Clicquot Brut
Champagne, France \$160

Pricing subject to applicable taxes and operations fee.

BAR TERMS

- Prices are subject to taxes and 18% operations fee. Pricing subject to change without notice.
- If consumption is less than \$800, per bartender, bartender fees of **\$35** per hour per bartender (minimum of 4 hours) will apply.
- The number of bartenders will depend on final guest count.
- Bar service will end 30 minutes prior to event end time and no later than midnight.
- If more than one bar is required for the same event, a bar set up and stocking fee of \$500 will apply, and a bartender will be billed at **\$35** per hour for a minimum of 4 hours.
- No fee will apply for a simple pour station of sparkling wine, however service labour may be billed out depending on the timeline requested.



Specialty Wine

Wines not listed may be pre-ordered through Truffles Catering by the case and must be available through the BC Liquor Distribution Branch. Pricing 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.

Product will be ordered within 30 days of the event date; if the product requested is not available at the time Truffles will not be held accountable.