

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](mailto:events@trufflescatering.net) [trufflescatering.net](http://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 <sup>GF</sup>

Herb marinated bocconcini, compressed honeydew and cantaloupe

### Duck Prosciutto

Thyme scone, crème fraîche, house made orange marmalade

### Sundried Tomato 'Profiterole' <sup>v</sup>

Fresh basil, cream cheese, parmesan

### Roasted Tomato Tart <sup>PB</sup>

Caramelized onion jam, cashew chèvre, balsamic gel

## Dessert

### Pâtisserie <sup>v</sup>

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

### Fresh Sliced Fruit <sup>GF/PB</sup>

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 <sup>GF/DF</sup>

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

### Mezze <sup>v</sup>

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 <sup>GF/PB</sup>

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 <sup>GF</sup>

Herb marinated bocconcini, compressed honeydew and cantaloupe

### Sundried Tomato 'Profiterole' <sup>v</sup>

Fresh basil, cream cheese, parmesan

### Roasted Tomato Tart <sup>v</sup>

Caramelized onion jam, cashew chèvre, balsamic gel

### Compressed Watermelon <sup>GF/V</sup>

Puffed goat cheese, aged balsamic gel, mint

### Beef Carpaccio <sup>GF</sup>

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

### Quinoa Cashew Fritter <sup>GF/PB</sup>

Roasted corn chutney, pine nut emulsion

### Burrata <sup>v</sup>

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 <sup>v</sup>

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 <sup>GF/PB</sup>

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

..... \$50

## Stationed Items

### The Grazing Board <sup>GF\*</sup>

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 <sup>GF\*/DF</sup>

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 <sup>v</sup>

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

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*



# 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

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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



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**\$70 per guest**

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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 <sup>v</sup>

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 <sup>GF/V</sup>

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

### Fresh Sliced Fruit <sup>GF/PB</sup>

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

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

### Pâtisserie <sup>v</sup>

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

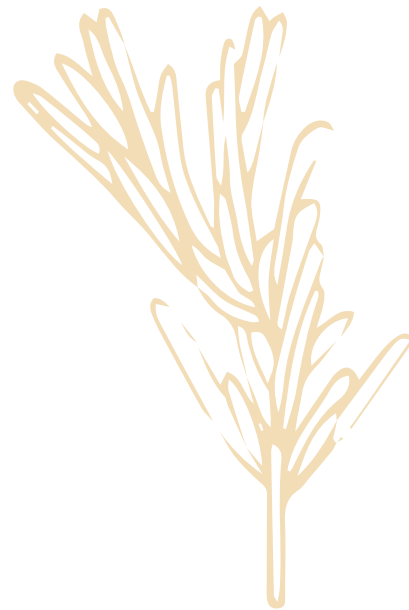
At Truffles Catering we are passionate about providing a culinary experience that will elevate your event with exquisite flavours and unforgettable presentation. Our relationships with local farmers allow us to bring in flavourful and healthy ingredients that inspires an innovative and memorable culinary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





# FAMILY STYLE

THE PARKSIDE HOTEL & SPA

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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



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**\$77 per guest**

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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

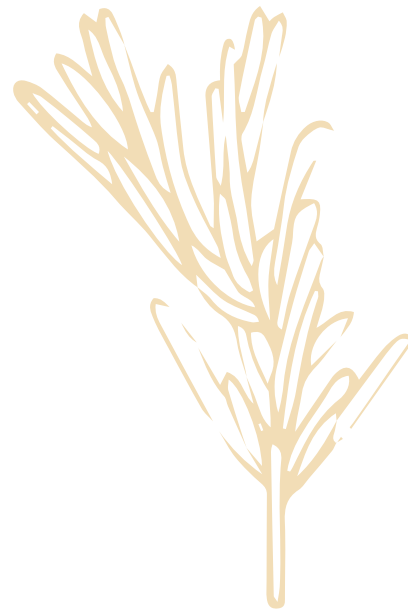
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## **DEDICATED** service

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

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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**



## **LOCAL** ingredients

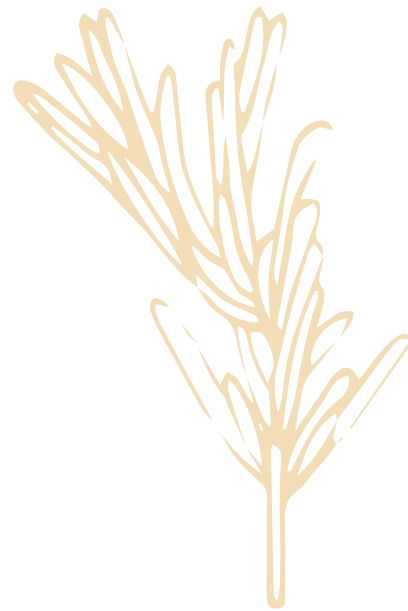
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# BAR LIST

THE PARKSIDE HOTEL & SPA

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2024

## CASH BAR:

### Wine

House White + Red Wine Glass  
Okanagan, BC ..... **\$9.50**

### Beer, Cider & Seltzers

Selection of Local Craft Beer ..... **\$8.50**  
Import Beer ..... **\$9.00**  
Ciders ..... **\$9.00**  
Hard Seltzer ..... **\$9.00**

### Spirits

#### SELECT ONE CATEGORY:

#### Premium

Tanqueray Gin  
Ketel One Vodka  
Bacardi Rum  
Johnnie Walker Scotch  
Bulleit Bourbon  
..... **\$9.00**

#### Local Libations

Ampersand Vodka  
Sheringham Seaside Gin  
Empress 1908 Gin  
DEVINE Honey Shine (Rum)  
BEARFACE Whisky 7 Year  
..... **\$10.00**

### Non-Alcoholic

Soft Drinks & Juice ..... **\$4.00**  
Non-Alcoholic Beer ..... **\$8.00**

*Pricing includes applicable taxes*

## HOSTED BAR:

### Wine

House White + Red Wine Glass  
Okanagan, BC ..... **\$8.50**

### Beer, Cider & Seltzers

Selection of Local Craft Beer ..... **\$7.75**  
Import Beer ..... **\$8.00**  
Ciders ..... **\$8.00**  
Hard Seltzer ..... **\$8.35**

### Spirits

#### SELECT ONE CATEGORY:

#### Premium

Tanqueray Gin  
Ketel One Vodka  
Bacardi Rum  
Johnnie Walker Scotch  
Bulleit Bourbon  
..... **\$8.00**

#### Local Libations

Ampersand Vodka  
Sheringham Seaside Gin  
Empress 1908 Gin  
DEVINE Honey Shine (Rum)  
BEARFACE Whisky 7 Year  
..... **\$9.50**

### Non-Alcoholic

Soft Drinks & Juice ..... **\$4.00**  
Non-Alcoholic Beer ..... **\$8.00**

*Pricing subject to applicable taxes and operations fee*



# ENHANCE YOUR HOSTED BAR

with an artfully crafted cocktail

## Classic Cocktails

### Kir Royale

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

### Empress 75

Empress 1908 Indigo Gin, fresh lemon juice,  
simple syrup, prosecco . . . . . **\$14**

### Negroni Sbagliato

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

### Bear Country Sour

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

### Pink Lady

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

### Paloma

Tequila, grapefruit juice, soda . . . . . **\$14**

### Dark & Stormy

DEVINE Honey Shine Amber Rum, ginger beer, lime . . . **\$14**

## Spirit Free Signature Cocktails

### Paloma

Lumette Soirit-Free "Gin", grapefruit juice, soda . . . . . **\$14**

### Lumette Fizz

Lumette Spirit-Free "Gin", elderflower cordial,  
lemon juice, soda . . . . . **\$14**

**SELECT UP TO TWO COCKTAILS**

**+ ADD ONE SPIRIT FREE COCKTAIL  
TO YOUR BAR OFFERING**

**MINIMUM ORDER OF  
25 PER SELECTION**

*AVAILABLE FOR  
HOSTED BARS ONLY*

## Truffles Signature Cocktails

### Botanical Beach

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

### Sea Cider Sangria

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

PRICING IS SUBJECT TO TAXES AND 18% OPERATIONS FEE

## Sparkling

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

## 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
Cannon Estate (The Wick) Riesling Blend Mt Lehman, 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 Field Blend Oliver, BC .....	\$65
Sea Star Stella Maris Pender Island, BC .....	\$67

## Rosé

House Rosé Wine Okanagan, BC .....	\$40
Josh Cellars Rosé Napa Valley, USA .....	\$62
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

PRICING IS SUBJECT TO TAXES AND 18% OPERATIONS FEE

## BAR TERMS

- Prices are subject to taxes and 18% operations fee
- Pricing is subject to change without notice
- If consumption is less than \$800 per bartender, bartender fees of **\$35** per hour (minimum 4 hours) per bartender will apply
- The number of bartenders will depend on final guest count
- 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 (minimum 4 hours)
- No fee will be charged for a simple pour station of sparkling wine, however service labour may be billed out depending on the timeline requested
- 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 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