



FAMILY STYLE

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

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2025

FAMILY STYLE

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

OCEAN WISE Our seafood is Ocean Wise Certified



\$80 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/V

Quinoa, roasted almonds, sweet onion, mint, arugula, white balsamic vinaigrette

Sun Wing Tomatoes & Fior Di Latte GF/V

Heirloom and gem varieties, fresh basil, balsamic reduction, extra virgin olive oil, sea salt

Tricolour 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, lemon 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 peppers, peanuts, gomaе dressing

Sunomono Ribbon Salad GF/PB

Carrot, baby cucumber, daikon, rice noodles, green onion, cilantro, yuzu tofu dressing

Green Bean Fingerling Potato Salad GF/PB

Tomato olive tapenade, celery hearts, fresh parsley, lemon dijon vinaigrette

Local Seasonal Flavours

Okanagan Peach & Mascarpone GF/V

Honey chilli mascarpone, sunflower sprouts, 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)

Piri Piri Salad GF/PB

Heirloom tomatoes, charred bell pepper, cucumber, cilantro lime dressing
(SEASONALLY AVAILABLE JUNE-AUGUST)

SELECT THREE ACCOMPANIMENTS

Charred Broccolini ^{PB}

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

Moroccan Roasted Cauliflower ^{GF/V}

Harissa spiced, chickpeas, heirloom carrots, braised fennel, spinach, walnut celeriac pureé

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, charred broccolini, balsamic portabello, oven dried Sun Wing tomatoes, all harvested locally when available, served at room temperature

Marrakesh Eggplant ^{GF/PB}

Saffron spiced blistered gem tomatoes, confit garlic, basil, toasted pine nuts

Warm Seasonal Vegetables ^{GF/PB}

Local seasonal vegetables, roasted garlic, fresh thyme

Yukon Gold Pavé ^{GF/V}

BC potatoes, thyme, heavy cream, Grana Padano

Gnocchi ^{GF/V}

Roasted Sun Wing tomatoes, torn basil, Fior di Latte

Sticky Rice Cakes ^{GF/PB}

Pan seared, ginger scallion confit, sesame roasted locally foraged mushrooms

Olive Oil Mashed Potatoes ^{GF/PB}

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

Fingerling Potatoes ^{GF/DF}

Duck fat roasted, rosemary & garlic gremolata

Local Seasonal Flavours

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)

Roasted Delicata Squash ^{GF/V}

Confit spring onion, toasted pumpkin seeds, spiced yogurt, crispy kale
(SEASONALLY AVAILABLE AUGUST-OCTOBER)

Additional accompaniments **\$5 + surcharge** where applicable

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

Alberta 'AAA' Beef Short Rib GF/DF

BBQ glaze & 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

Pacific Lingcod GF/DF

Pan seared with charred Sun Wing tomatoes, olives, capers, herbs, crispy garlic

Jumbo Shrimp GF

Asparagus tips, crispy garlic, chili oil

Malai Kofta GF/PB

Potato tofu and peas, tomato coconut curry, micro cilantro

Haida Gwaii Sablefish & Scallops GF/DF

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

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, sunflower sprouts

(SEASONALLY AVAILABLE APRIL-OCTOBER)

Haida Gwaii Halibut GF

Coconut cashew curry sauce, mango salsa, toasted cashews **add \$7 per person**

(SEASONALLY AVAILABLE APRIL-NOVEMBER)



Additional entrées \$7 + surcharge where applicable

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 tartlettes, our signature chocolate truffles and so much more!

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

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

Fresh Sliced Fruit ^{GF/PB}

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

Small **\$105**

Medium **\$135**

Chocolate Truffles ^{GF/V}

An ever changing assortment of creative and classic flavours (MINIMUM 3 DOZEN) **\$40 per dozen**

Pâtisserie ^v

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

(MINIMUM 3 DOZEN) **\$45 per doz**

Traditional Desserts ^v

A selection of traditional and house made sweets that may include salted caramel bars, lemon blueberry bars, pecan and chocolate chunk squares, black forest cheesecake, double chocolate brownies, Medjool date squares, Nanaimo bars

(MINIMUM 3 DOZEN) **\$40 per doz**

Churros ^v

House made, cinnamon sugar dusted, served with dulce de leche

(MINIMUM 3 DOZEN) **\$45 per doz**

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**

Red Wine Poached Pear ^{GF/V}

White chocolate bavarois, pistachio praline, meringue, spiced red wine gel, white chocolate crumb **\$8**

Matcha Cake ^v

Yuzu curd, sesame ice cream, Gobind Farms berries, house made sesame snap **\$8**

Truffles "Black Forrest Cake" ^{GF/PB}

Brownie, brandy soaked cherries, aerated dark chocolate ganache **\$8**

Local Seasonal Flavours

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)

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.



ASK ABOUT **OUR BAR OPTIONS**