



RECEPTIONS

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

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2025

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 \$40

minimum of 30 guests | 8-10 bites per guest

Choose 2 canapés:

Vegetarian Aburi Nigiri GF/PB

Grilled eggplant, shallot soy mayo, radish

Beef Carpaccio GF

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

Beet Cured Sockeye Salmon

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

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

Antipasto GF*/V

Sun Wing tomato bruschetta, sundried tomato tapenade, roasted garlic hummus, caramelized eggplant dip, pickles and ferments, marinated artichokes, served with artisan crostini & crackers

House Made Root Vegetable Chips GF/PB

Yukon gold potatoes, yams, sweet potatoes, carrots, red & golden beets

Garden Crudités GF/V

Seasonal vegetables, roasted garlic hummus, herb artichoke dip

Dessert

Pâtisserie v

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

Fresh Sliced Fruit GF/PB

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

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

ATRIUM RECEPTION \$45

minimum of 30 guests | 8-10 bites per guest

Choose 2 canapés:

Tuna Poke Tini Tini GF/DF

Albacore tuna, pickled vegetables, sticky rice, ginger soy reduction, ancho chili mayo

Melon & Parma Ham GF

Herb marinated bocconcini, compressed melon

Grilled Flank Steak

Cornbread waffle, charred red onion, chimichurri

Sundried Tomato 'Profiterole' v

Fresh basil, cream cheese, parmesan

Crispy Potato Pavé GF/V

Truffled mushroom duxelle, parsnip purée, crispy shallots

Dessert

Chocolate Covered Strawberries GF/V

Dark and white chocolate dipped strawberries coated in a variety of flavours, which may include coconut, nuts, sprinkles, etc.

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)

Stationed Items

Salmon Lox

Whipped cream cheese, lemon, capers, red onion, bagel crisps

Poached Prawns GF/DF

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

Mezze Board v

An abundance of variety perfect for sharing! May include but not limited to: sundried tomato gougères, falafel, dolmades, caramelized onion dip, grilled and raw vegetables, marinated olives, pickles and ferments, a curated cheese selection, assembled on a live edge wooden board, served with artisan crostini & crackers

House Made Root Vegetable Chips GF/PB

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

Compressed Melon & Parma Ham

Local baby arugula, Fior di Latte, extra virgin olive oil, splash of sherry vinegar, ciabatta croutons

Substitutions may be possible for a fee

GRAND RECEPTION \$50

minimum of 50 guests | 12-15 bites per guest

Choose 3 canapés:

Tuna Poke Tini Tini GF/DF

Albacore tuna, pickled vegetables, sticky rice, ginger soy reduction, ancho chili mayo

Melon & Parma Ham GF

Herb marinated bocconcini, compressed melon

Sundried Tomato 'Profiterole' v

Fresh basil, cream cheese, parmesan

Crispy Potato Pavé GF/V

Truffled mushroom duxelle, parsnip purée, crispy shallots

Vegetarian Aburi Nigiri GF/PB

Grilled eggplant, shallot soy mayo, radish

Grilled Flank Steak

Cornbread waffle, charred red onion, chimichurri

Roasted Tomato Tart v

Caramelized onion jam, cashew chèvre, balsamic gel

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 tartlettes, our signature chocolate truffles and so much more!

Fresh Sliced Fruit GF/PB

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

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 Board v

An abundance of variety perfect for sharing! May include but not limited to: sundried tomato gougères, falafel, dolmades, caramelized onion dip, grilled and raw vegetables, marinated olives, pickles and ferments, a curated cheese selection, assembled on a live edge wooden board, served with artisan crostini & crackers

Burrata v

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

Honey Balsamic Roasted Dates GF

Crispy double smoked bacon, gorgonzola, pine nuts on a bed of arugula

Avocado Salad Rolls GF/PB

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

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

DINNER RECEPTION \$62

minimum of 50 guests | 16-18 bites per guest

Choose 3 canapés:

Crispy Potato Pavé ^{GF/V}

Truffled mushroom duxelle, parsnip purée, crispy shallots

Beef Carpaccio ^{GF}

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

Prosecco Arancini ^{GF/PB}

Saffron, roasted tomato chutney

Haida Gwaii Halibut Taco

Pico de gallo, avocado crema, pickled jalapeño

Tuna Poke Tini Tini ^{GF/DF}

Albacore tuna, pickled vegetables, sticky rice, ginger soy reduction, ancho chili mayo

Sundried Tomato 'Profiterole' ^v

Fresh basil, cream cheese, parmesan

Melon & Parma Ham ^{GF}

Herb marinated bocconcini, compressed melon

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 tartlettes, our signature chocolate truffles and so much more!

The Fresh Sliced Fruit ^{GF/PB}

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

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, served with artisan crostini & crackers

West Coast Seafood Selection ^{GF*/DF}

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

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, mustards, marinated olives, artisan crostini & crackers

Eggplant Chimichurri ^{GF/PB}

Chargrilled, fire roasted bell peppers, crispy chili garlic sauce

Pork Loin ^{GF/DF}

Chipotle cinnamon glaze, grilled corn succotash, poblano salsa verde

Chef Attended Station

Select one Chef Attended Station from the list on the next page, Chef labour is additional at \$40 per hour for each chef required

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

CHEF ACTION STATIONS

minimum of 50 guests

'Soul Food' Martinis

Decadent comfort food with your choice of toppings

Garlic Whipped Potato

Grana Padano Risotto

Choose three flavours:

Butter Chicken ^{GF}

Rosstown Farms chicken stewed in aromatic spices & coconut milk

Alberta 'AAA' Beef Short Rib ^{GF}

Slow cooked, served in a reduced broth

Forest Mushroom Ragout ^{GF/V}

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

Ocean Wise Shrimp ^{GF}

Sautéed with garlic, butter, shallots, splash of Pinot Gris

Yucatan Taco Bar

Toasted flour tortillas, Sun Wing tomato lime-tequila salsa, queso fresco, guajillo pepper aioli, pickled red onion

Choose two fillings:

Fried Ling Cod

Chorizo Ragout

Adobo Pulled Chicken

Short Rib Con Carne

Salt Spring Island Tofu ^v

Spicy Jackfruit Ragout ^v

2 tacos per person

Poutine Bar

Fresh cut Kennebec potatoes fried golden, smothered in rich house made gravy, authentic Québécois cheese curds with your choice of toppings

Choose two flavours:

BBQ Pulled Pork

Alberta 'AAA' Beef Short Rib

Hertel Meats Maple Bacon

Sun Wing Tomato Bruschetta & Chives

Primo Pasta Bar

3 oz portion of pasta with your choice of toppings

Ricotta Tortellini

Brown Butter Gnocchi ^{GF}

Choose three flavours:

Eggplant Marinara ^{GF/PB}

Slow roasted Sun Wing tomatoes, stewed eggplant

Classic Beef Bolognese ^{GF}

Grana Padano, baby arugula

Forest Mushroom Ragout ^{GF/V}

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

Chorizo Ragout ^{GF/DF}

Slow cooked chorizo with roasted tomato & onion, garlic, herbs

Brisket Bao Buns ^{DF}

Wok steamed bao buns filled with house smoked brisket, pickled vegetable slaw, bao sauce, sweetened soy-ginger reduction

Mac + Cheese Bar

Creamy aged cheddar sauce with a selection of accompaniments including bacon, garlic toasted breadcrumbs, truffled pecorino, scallions, chili flakes

Choice of:

Dungeness Crab

Pulled Pork

Shaved Brisket

Alberta 'AAA' Beef Carvery ^{GF/DF}

All beef carveries are accompanied with Dijon mustard, horseradish, pan jus, house made chutney

Choice of:

Sirloin

Striploin

Prime Rib

Substitutions may be possible for a fee



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.

