



# RECEPTIONS

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

250.544.0200 [events@trufflescatering.net](mailto:events@trufflescatering.net) [trufflescatering.net](http://trufflescatering.net)

2026

# 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 \$42

minimum of 30 guests | 8-10 bites per guest

## Choose 2 canapés:

**Beet Carpaccio** GF/PB  
Puffed vegan boursin, pistachio crumb

**Melon & Parma Ham** GF  
Herb marinated bocconcini, compressed melon

**Smoked Salmon 'Profiterole'**  
Wild sockeye salmon mousse,  
pickled red onion, crispy capers

## 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 & 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 \$47

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

#### Honey Balsamic Roasted Dates GF

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

*Substitutions may be possible for a fee*

# GRAND RECEPTION \$52

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

### Beet Carpaccio GF/PB

Puffed vegan boursin, pistachio crumb

### Grilled Flank Steak

Cornbread waffle, charred red onion, chimichurri

### Roasted Tomato Tart v

Caramelized onion jam, vegan 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 & 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

### 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, torn basil, extra virgin olive oil, served with grilled baguette

### Honey Balsamic Roasted Dates GF

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

### Avocado Salad Rolls GF/PB

Avocado, glass 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 \$64

minimum of 50 guests | 16-18 bites per guest

## Choose 3 canapés:

### Crispy Potato Pavé <sup>GF/V</sup>

Truffled mushroom duxelle, parsnip purée, crispy shallots

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

Albert 'AAA'a beef tenderloin, creamy fried polenta, truffle aioli, shaved parmesan

### Prosecco Arancini <sup>GF/PB</sup>

Saffron, roasted tomato chutney

### Haida Gwaii Halibut Taco

Pico de gallo, avocado crema, pickled jalapeño

### Tuna Poke Tini Tini <sup>GF/DF</sup>

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

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

Fresh basil, cream cheese, parmesan

### Melon & Parma Ham <sup>GF</sup>

Herb marinated bocconcini, compressed melon

## 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 tartlettes, our signature chocolate truffles and so much more!

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

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

## 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, served with artisan crostini & crackers

### West Coast Seafood Selection <sup>GF\*/DF</sup>

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

### Meat & Cheese <sup>GF\*</sup>

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

### Torched Cauliflower Steaks <sup>GF/PB</sup>

Lemon olive gremolata, sundried tomato,

### Pork Loin <sup>GF/DF</sup>

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 <sup>GF</sup>

Rosstown Farms chicken stewed in aromatic spices & coconut milk

### Alberta 'AAA' Beef Short Rib <sup>GF</sup>

Slow cooked, served in a reduced broth

### Forest Mushroom Ragout <sup>GF/V</sup>

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

### Ocean Wise Shrimp <sup>GF</sup>

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 <sup>GF/DF</sup>

Adobo Pulled Chicken

Short Rib Con Carne

Salt Spring Island Tofu <sup>V</sup>

Spicy Jackfruit Ragout <sup>V</sup>

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 <sup>GF</sup>

*Choose three flavours:*

### Eggplant Marinara <sup>GF/PB</sup>

Slow roasted Sun Wing tomatoes, stewed eggplant

### Classic Beef Bolognese <sup>GF</sup>

Grana Padano, baby arugula

### Forest Mushroom Ragout <sup>GF/V</sup>

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

### Chorizo Ragout <sup>GF/DF</sup>

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

## Brisket Bao Buns <sup>DF</sup>

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

*Choose one flavour:*

Dungeness Crab

Pulled Pork

Shaved Brisket

## Alberta 'AAA' Beef Carvery <sup>GF/DF</sup>

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

*Choose one cut:*

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.





# ISLAND BUFFET

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# 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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**\$72 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

Urban farmed mixed greens, cucumber ribbons, fennel, compressed green apple, toasted pumpkin seeds, radish, caramelized citrus vinaigrette

### Watermelon Salad GF/PB

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, glass 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 <sup>PB</sup>

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

### Moroccan Roasted Cauliflower <sup>GF/V</sup>

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

### Heirloom Carrots <sup>GF/PB</sup>

Oven roasted with crispy chickpeas, confit garlic hummus, charred kale, raisin vinaigrette, served at room temperature

### Chargrilled Vegetables <sup>GF/PB</sup>

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 <sup>GF/PB</sup>

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

### Warm Seasonal Vegetables <sup>GF/PB</sup>

Local seasonal vegetables, roasted garlic, fresh thyme

### Yukon Gold Pavé <sup>GF/V</sup>

BC potatoes, thyme, heavy cream, Grana Padano

### Gnocchi <sup>GF/V</sup>

Roasted Sun Wing tomatoes, torn basil, Fior di Latte

### Sticky Rice Cakes <sup>GF/PB</sup>

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

### Olive Oil Mashed Potatoes <sup>GF/PB</sup>

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

### Foraged Mushroom Ravioli <sup>V</sup>

Extra virgin olive oil, Peninsula corn, rocket, grape tomatoes, herbs, Grana Padano

### Fingerling Potatoes <sup>GF/DF</sup>

Duck fat roasted, rosemary & garlic gremolata

## Local Seasonal Flavours

### Roasted Baby Beets <sup>GF/V</sup>

Island beets, whipped ricotta, spiced hazelnuts, halloumi 'croutons', urban farmed mixed greens, fennel, shallot vinaigrette  
(SEASONALLY AVAILABLE JUNE-NOVEMBER)

### Roasted Delicata Squash <sup>GF/V</sup>

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

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

## Pacific Lingcod GF/DF

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

## Jumbo Shrimp GF

3 per person, 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 \$10 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 Sockeye Salmon GF

Soubise sauce, butter braised radish, sunflower sprouts  
(SEASONALLY AVAILABLE APRIL-AUGUST)

### Haida Gwaii Halibut GF

Creamy corn sauce, roasted bell pepper confit & fried basil. . . . . **add \$10 per person**  
(SEASONALLY AVAILABLE APRIL-NOVEMBER)



ENTRÉES

*Additional entrées \$7 + surcharge where applicable*

# 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 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, Saanich Peninsula berries (when in season)

- Small..... **\$105**
- Medium..... **\$135**

## Pâtisserie v

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

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

## Beignets v

Traditional French style mini donut featuring dulce de leche & chocolate hazelnut

(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**

## Chocolate Truffles GF/V

An ever changing assortment of creative and classic flavours

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

## Churros v

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

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

## Coffee & Tea

Proudly supporting Level Ground Coffee, with premium Metropolitan Teas, accompanied with milk, cream and sugar

(STATIONED) ..... **\$5.25 per person**

## Cake Cutting

We offer the following cake cutting services:

- Cut and displayed for guests to help themselves ..... **\$4.00 per person**
- Cut and served to guests at their seats ..... **\$5.50 per person**





## **LOCAL** ingredients

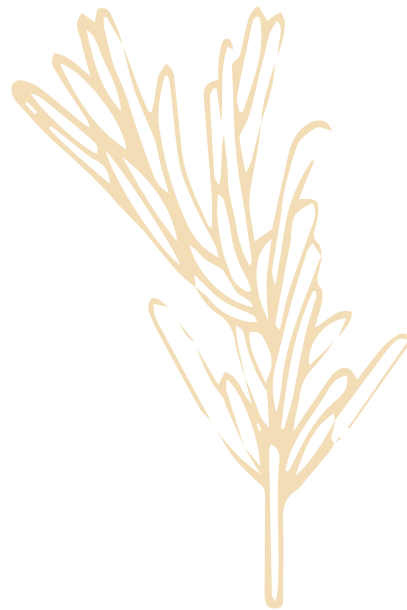
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## **ETHICAL** choices

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**



# FAMILY STYLE

THE PARKSIDE HOTEL & SPA

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2026

# 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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**\$80 per guest**

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PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE

## SELECT TWO SALADS

### Gathered Greens GF/PB

Urban farmed mixed greens, cucumber ribbons, fennel, compressed green apple, toasted pumpkin seeds, radish, caramelized citrus vinaigrette

### Watermelon Salad GF/PB

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, glass 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)

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

## 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, 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, spiced hazelnuts, halloumi 'croutons', 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

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

3 per person, 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 \$10 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 Sockeye Salmon GF

Soubise sauce, butter braised radish, sunflower sprouts  
(SEASONALLY AVAILABLE APRIL-AUGUST)

### Haida Gwaii Halibut GF

Creamy corn sauce, roasted bell pepper confit & fried basil. . . . . **add \$10 per person**  
(SEASONALLY AVAILABLE APRIL-NOVEMBER)



*Additional entrées \$7 + surcharge where applicable*

# SOMETHING SWEET

## Family Style Desserts

### 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 tartlettes, our signature chocolate truffles and so much more!

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

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

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

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

Small ..... **\$105**

Medium ..... **\$135**

### Chocolate Truffles <sup>GF/V</sup>

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

### Pâtisserie <sup>v</sup>

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

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

### Traditional Desserts <sup>v</sup>

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 <sup>v</sup>

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

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

## Single Serving Desserts

### Chocolate Crémeux <sup>v</sup>

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

### Coconut Panna Cotta <sup>GF/PB</sup>

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

### Honey Citrus Cheesecake <sup>v</sup>

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

### Red Wine Poached Pear <sup>v</sup>

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

### Matcha Cake <sup>v</sup>

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

### Truffles "Black Forrest Cake" <sup>PB</sup>

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

## Local Seasonal Flavours

### Summer Pavlova <sup>GF/V</sup>

Lemon curd, fresh Gobind Farms berries, kiwi coulis, candied rhubarb ribbons ..... **\$8**

(SEASONALLY AVAILABLE MAY-SEPTEMBER)

### Strawberry Rhubarb Mille-Feuille <sup>v</sup>

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**



# PLATED

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

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2026

# 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

FINAL GUEST COUNT, SEATING CHART, GUEST ALLERGIES AND MEAL SELECTIONS ARE DUE 21 DAYS PRIOR TO EVENT

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE

## SELECT ONE STARTER:

### Sprouts & Shoots Salad GF/PB

Shaved fennel, radish, heirloom carrot, citrus segments, pickled shallot, white balsamic vinaigrette

### Roasted Beet Salad GF/V

Island beets, whipped ricotta, spiced hazelnuts, halloumi 'croutons', 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

### Crispy Confit Pork Belly

House made cavatelli, fennel purée, asparagus, snap peas, shimeji, Grana Padano

### Brown Butter Seared Gnocchi v

Oven dried tomato shallot bruschetta, micro basil, parmesan

### Albacore Tuna Crudo GF/DF

Crispy garlic and chili-parsley oil, harissa, lemon olive oil, fresh herb salad ..... **add \$5**

### Cured Sockeye Salmon Tartare

Marinated cucumber dill salad, confit lemon, caviar, horseradish crème fraîche, baguette ..... **add \$5**

### Crab & Spot Prawn Salad GF/DF

Avocado mousse, cucumber, mango, crispy potato, micro arugula, fennel marmalade, preserved lemon vinaigrette ..... **add \$7**

## 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

Locally foraged mushrooms, summer squash & asparagus succotash, polenta croutons, creamed corn, sunflower shoots, herb oil . . . . . **\$92**

### Wild BC Salmon GF/DF

Broccoli pesto, roasted fingerling potato, charred broccolini, braised fennel, bell pepper confit . . . . . **\$77**

### North Pacific Sablefish GF

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

### Rosstown Farms Chicken GF

Yukon Gold boulangère potato, roasted carrot, celery root, butternut squash, braised king oyster mushrooms, natural jus. . . . . **\$74**

### Brome Lake Duck Breast

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

### Berryman Farms Pork GF

Local Island pork duo: smoked tenderloin, confit belly, roasted butternut squash, caramelized apple, crimson beets, pine nut sunchoke purée, brown butter verjus . . . . . **\$74**

### Peace Country Lamb

Braised lamb shoulder croquette, herb crusted chop, smokey eggplant, braised fennel & carrot, tomato fondue, natural jus . . . . . **\$80**

### Alberta 'AAA' Beef Short Rib GF

Yukon Gold potato & carrot rösti, creamed leeks, charred broccolini, braised chippolini onion, red wine jus . . . . . **\$74**

### Alberta 'AAA' Beef Tenderloin GF

Sous vide tenderloin, truffled fondant potatoes, locally foraged mushrooms, asparagus, roasted garlic, red wine demi-glace. . . . . **\$80**

## Plant Based

### Sweet Potato Ravioli PB

Beet infused pasta, celeriac purée, basil pesto, asparagus, summer squash, toasted pine nuts, crispy kale . . . . . **\$70**

### Sofrito & Gnocchi GF/PB

Basil pesto, charred leek, braised fennel, micro arugula, toasted pine nut "parm" . . . . . **\$70**



A SECOND ENTRÉE SELECTION IS AVAILABLE FOR A FEE OF \$5 FOR EACH GUEST

A THIRD ENTRÉE SELECTION IS AVAILABLE FOR A FEE OF \$7 FOR EACH GUEST

IF MULTIPLE ENTRÉES ARE SELECTED, SELECTION IS REQUIRED TO BE INDICATED ON EACH GUEST PLACE CARD

## SELECT ONE DESSERT:

### Chocolate Crèmeux v

Rich, silky and decadent chocolate pâté, white chocolate cream, almond praline, house made banana gelato

### Coconut Panna Cotta GF/PB

Passion fruit, almond milk, Gobind Farms berries, caramel-pistachio popcorn

### Honey Citrus Cheesecake v

Honeycomb, lemon mousse, candied orange zest, citrus salad, caramelized white chocolate crumb

### Red Wine Poached Pear v

White chocolate bavarois, pistachio praline, meringue, spiced red wine gel, white chocolate crumb

### Matcha Cake v

Yuzu curd, sesame ice cream, Gobind Farms berries, house made sesame snap

### Truffles "Black Forrest Cake" PB

Brownie, brandy soaked cherries, aerated dark chocolate ganache

## 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 - *Stationed*

Proudly supporting Level Ground Coffee, with premium Metropolitan Teas, accompanied with milk, cream and sugar . . . . . **add \$4.25 per person**

### Coffee and Tea - *Served Tableside to Each Guest*

Proudly supporting Level Ground Coffee, with premium Metropolitan Teas, accompanied with milk, cream and sugar . . . . . **add \$6 per person**



## LOCAL ingredients

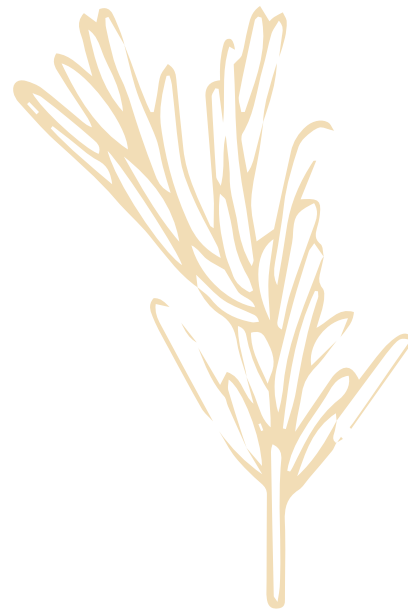
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THE PARKSIDE HOTEL & SPA

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## CASH BAR:

### Wine

House White + Red Wine Glass	
Okanagan, BC .....	<b>\$10.50</b>

### Beer, Cider & Seltzers

Selection of Local Craft Beer .....	<b>\$9.00</b>
Import Beer .....	<b>\$9.50</b>
Ciders .....	<b>\$9.50</b>
Hard Seltzer .....	<b>\$9.50</b>

### Spirits

#### SELECT ONE CATEGORY:

#### Premium

Ketel One Vodka	
Tanqueray Gin	
Bacardi White Rum	
Lamb's Navy Rum	
Johnnie Walker Scotch	
Crown Royal Canadian Whisky	
.....	<b>\$10.00</b>

#### Local Libations

Ampersand Vodka	
Sheringham Gin	
Merridale Cowichan Rhumb	
Bearface Whisky 7 Year	
.....	<b>\$11.50</b>

### Non-Alcoholic

Soft Drinks & Juice .....	<b>\$4.50</b>
Non-Alcoholic Beer .....	<b>\$9.00</b>

## HOSTED BAR:

### Wine

House White + Red Wine Glass	
Okanagan, BC .....	<b>\$9.25</b>

### Beer, Cider & Seltzers

Selection of Local Craft Beer .....	<b>\$8.25</b>
Import Beer .....	<b>\$8.50</b>
Ciders .....	<b>\$8.50</b>
Hard Seltzer .....	<b>\$8.75</b>

### Spirits

#### SELECT ONE CATEGORY:

#### Premium

Ketel One Vodka	
Tanqueray Gin	
Bacardi White Rum	
Lamb's Navy Rum	
Johnnie Walker Scotch	
Crown Royal Canadian Whisky	
.....	<b>\$8.75</b>

#### Local Libations

Ampersand Vodka	
Sheringham Gin	
Merridale Cowichan Rhumb	
Bearface Whisky 7 Year	
.....	<b>\$10.75</b>

### Non-Alcoholic

Soft Drinks & Juice .....	<b>\$4.25</b>
Non-Alcoholic Beer .....	<b>\$8.25</b>

Prices include applicable taxes  
Operations fee not included

Prices are subject to taxes and  
18% Operations fee

# ENHANCE YOUR HOSTED BAR

with an artfully crafted cocktail

## Classic Cocktails

**Aperol Spritz**  
Aperol, Prosecco, soda, orange . . . . . **\$14**

**Paloma**  
El Jimador Blanco Tequila, grapefruit juice, soda. . . . . **\$14**

**Margarita**  
El Jimador Blanco Tequila, orange liqueur, lime juice, simple syrup, shaken over ice . . . . . **\$14**

**Tequila Sunrise**  
El Jimador Blanco Tequila, orange juice, pomegranate grenadine. . . . . **\$14**

**Whisky Sour**  
Crown Royal Canadian Whisky, lemon juice, simple syrup, egg whites . . . . . **\$14**

**Old Fashioned**  
Crown Royal Canadian Whisky, bitters, simple syrup. . . . . **\$14**

**Espresso Martini**  
Ketel One Vodka, Kahlua, cold brew, simple syrup . . . . . **\$14**

## Spirit Free Signature Cocktails

**Faux 75**  
Lumette Spirit-Free "Gin", lemon San Pellegrino, lemon juice, simple syrup . . . . . **\$14**

**La Palomita**  
Lumette Spirit-Free "Gin", grapefruit juice, rosemary simple syrup, soda. . . . . **\$14**

**Lumette Fizz**  
Lumette Spirit-Free "Gin", elderflower syrup, lemon juice, tonic. . . . . **\$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

**Empress 75**  
Empress 1908 Indigo Gin, Prosecco, lemon juice, simple syrup . . . . . **\$14**

**Botanical Beach**  
Empress 1908 Indigo Gin, Unsworth Charme de L'île, simple syrup, grapefruit bitters & botanicals . . . . . **\$14**

**Pink Lady**  
Wayward Distillery Bee Champion BC Craft Gin, Sea Cider Apple Jack Brandy, pomegranate grenadine, lemon juice, egg whites . . . . . **\$14**

**Wayward Brew**  
Wayward Distillery Depth Charge Espresso & Cacao Bean Vodka Infusion, Ampersand Vodka, cold brew, maple syrup . . . . . **\$14**

**The Shaft**  
Ketel One Vodka, Kahlua, Baileys Irish Cream, cold brew . . . . . **\$14**

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# PREMIUM WINE LIST

## Sparkling

Pergolo Prosecco Extra Dry Treviso DOC, Italy . . . . .	\$52
Church & State Muscat Frizzante Vancouver Island, BC . . . . .	\$55
Unsworth Vineyards Charme De l'île Cobble Hill, BC, VQA . . . . .	\$75
Unsworth Vineyards Charme De l'île Rosé Cobble Hill, BC, VQA . . . . .	\$75
Veuve Clicquot Brut Champagne, France . . . . .	\$180

## Red Wine

House Red Central Valley, Chile . . . . .	\$44
Santa Julia Malbec Reserve Mendoza, Argentina . . . . .	\$47
Monte Creek Hands Up Red Kamloops, BC, VQA . . . . .	\$54
Mission Hill Five Vineyards Cab Merlot Kelowna, BC, VQA . . . . .	\$59
Mt. Boucherie White Label Cab Merlot Kelowna, BC, VQA . . . . .	\$62
Ramification Cellars Pinot Noir Okanagan Falls, BC . . . . .	\$65
Canter Cellars Rogue Reserve Oliver, BC, VQA . . . . .	\$65
Lock & Worth Merlot Penticton, BC . . . . .	\$70
Nichol Vineyards Syrah "The Village" Naramata, BC . . . . .	\$73
Unsworth Vineyards Pinot Noir Vancouver Island, BC, VQA . . . . .	\$75

## White Wine

House White Central Valley, Chile . . . . .	\$44
Monte Creek Hands Up White Kamloops, BC, VQA . . . . .	\$47
Mission Hill Five Vineyards Chardonnay Kelowna, BC, VQA . . . . .	\$49
Cannon Estate (The Wick) Riesling Blend Kelowna, BC . . . . .	\$50
Matua Sauvignon Blanc Hawkes Bay, New Zealand . . . . .	\$52
Mission Hill Estate Sauvignon Blanc Kelowna, BC . . . . .	\$57
Unsworth Vineyards Pinot Gris Vancouver Island, BC, VQA . . . . .	\$65
Intersection Estate Viognier Oliver, BC, VQA . . . . .	\$65
Canter Cellars Field Blend Oliver, BC, VQA . . . . .	\$65
Sea Star Stella Maris Pender Island, BC, Organic . . . . .	\$67
Church & State Chardonnay Vancouver Island, BC . . . . .	\$70
<b>Rosé</b>	
House Rosé Okanagan, BC . . . . .	\$44
Unsworth Vineyards Rosé Vancouver Island, BC, VQA . . . . .	\$60
Nichol Vineyards Pinot Gris Napa Valley, BC . . . . .	\$64
Sea Star Blanc De Noir Pender Island, BC, Organic . . . . .	\$67

PRICES ARE 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 (only applicable to wine bottles)
- 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