truffles
ESTABLISHED 1990
INSPIRED CATERING

RECEPTIONS

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

250.544.0200 events@trufflescatering.net trufflescatering.net

2026

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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

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

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)

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 GF/V
Truffled mushroom duxelle, parsnip purée, crispy shallots

Beef Carpaccio GF
Albert 'AAA'a 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!

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

Torched Cauliflower Steaks GF/PB
Lemon olive gremolata, sundried tomato,

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
Rossdown 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 GF/DF
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

Choose one flavour:

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

Choose one cut:

Sirloin
Striploin
Prime Rib

Substitutions may be possible for a fee

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INSPIRED CATERING

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.

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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

$72 per guest

MENUS ARE BASED ON A MINIMUM OF 50 GUESTS, A SURCHARGE WILL APPLY FOR LOWER GUEST COUNTS

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE

SELECT THREE SALADS

Gathered Greens GF/PB
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, gomae 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

Foraged Mushroom Ravioli V
Extra virgin olive oil, Peninsula corn, rocket, grape tomatoes, herbs, Grana Padano

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
Rossdown 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

Rossdown 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

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**

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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.

ASK ABOUT **OUR BAR OPTIONS**

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FAMILY STYLE

THE PARKSIDE HOTEL & SPA

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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
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, gomae 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
Rossdown 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

Rossdown 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 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 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" 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**

truffles
ESTABLISHED 1990
INSPIRED CATERING

LOCAL ingredients

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DEDICATED service

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ETHICAL choices

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ASK ABOUT **OUR BAR OPTIONS**

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PLATED

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

250.544.0200 events@trufflescatering.net trufflescatering.net

2026

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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**

Rossdown Farms Chicken GF
Yukon Gold boulangèr 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 fondu, 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 Crémeux 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

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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**

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CASH BAR:

Wine

House White + Red Wine Glass

Central Valley, Chile **$10.50**

Beer, Cider & Seltzers

Selection of Local Craft Beer..... **$9.00**

Import Beer **$9.50**

Ciders **$9.50**

Hard Seltzer..... **$9.50**

Spirits

SELECT ONE CATEGORY:

Premium

Ketel One Vodka

Tanqueray Gin

Bacardi White Rum

Lamb's Navy Rum

Johnnie Walker Scotch

Crown Royal Canadian Whisky

..... **$10.00**

Local Libations

Ampersand Vodka

Sheringham Gin

Merridale Cowichan Rhumb

Bearface Whisky 7 Year

..... **$11.50**

Non-Alcoholic

Soft Drinks & Juice **$4.50**

Non-Alcoholic Beer **$9.00**

Prices include applicable taxes
Operations fee not included

HOSTED BAR:

Wine

House White + Red Wine Glass

Central Valley, Chile **$9.25**

Beer, Cider & Seltzers

Selection of Local Craft Beer..... **$8.25**

Import Beer **$8.50**

Ciders **$8.50**

Hard Seltzer..... **$8.75**

Spirits

SELECT ONE CATEGORY:

Premium

Ketel One Vodka

Tanqueray Gin

Bacardi White Rum

Lamb's Navy Rum

Johnnie Walker Scotch

Crown Royal Canadian Whisky

..... **$8.75**

Local Libations

Ampersand Vodka

Sheringham Gin

Merridale Cowichan Rhumb

Bearface Whisky 7 Year

..... **$10.75**

Non-Alcoholic

Soft Drinks & Juice **$4.25**

Non-Alcoholic Beer **$8.25**

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**

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

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**

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
Vancouver Island, BC, VQA **$75**

Unsworth Vineyards Charme De l'île Rosé
Vancouver Island, 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 5 Vineyards Cab Merlot
Kelowna, BC, VQA **$59**

Mt. Boucherie White Label Cab Merlot
Kelowna, BC, VQA **$62**

Mt. Boucherie White Label Pinot Noir
Kelowna, BC, VQA **$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**

Cannon Estate (The Wick) Riesling Blend
Kelowna, BC **$50**

Matua Sauvignon Blanc
Hawkes Bay, New Zealand **$52**

Mission Hill 5 Vineyards Chardonnay
Kelowna, BC, VQA **$50**

Mission Hill 5 Vineyards Sauvignon Blanc
Kelowna, BC, VQA **$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**

Rosé

House Rosé
Okanagan, BC. **$44**

Unsworth Vineyards Rosé
Vancouver Island, BC, VQA **$60**

Nichol Vineyards Pinot Gris
Naramata, BC **$64**

Sea Star Blanc De Noir
Pender Island, BC, Organic **$67**

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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