



WEDDING PACKAGES

AT HATLEY CASTLE

Your Vision, Artfully Catered

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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 nearly 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.

When exploring this menu, we trust the passion behind its creation inspires the vision of your event. We look forward to offering you a tailored experience with custom menus created from fare that is true to Vancouver Island.

WEDDING PACKAGES

GF..... GLUTEN FREE

DF.....DAIRY FREE





Bubbles & Canapés

Henkell Trocken Sparkling Wine

& passed canapés..... **\$19 per person**

Sparkling Apple Juice

& passed canapés..... **\$13 per person**

Passed Canapés

CHOOSE 2 OPTIONS AT 2 PIECES PER PERSON

- Watermelon and feta, sweet balsamic fluid gel GF
- Polenta, whipped chèvre, tomato-balsamic chutney GF
- Duck prosciutto currant palmier, pear marmalade, thyme aioli
- Beet cured salmon, potato blini, pickled cucumber
- Beef short rib rilette, butter toasted brioche, charred green onion
- Tomato tart, onion jam, whipped goat cheese, baby basil, balsamic fluid gel

Bubbles & Strawberries

Henkell Trocken Sparkling

& chocolate dipped strawberries **\$16 per person**

Beverage Stations

Self Serve Beverage Stations

(3 GALLON PORTIONS - SERVES 50) **\$150**

- House made iced tea
- House made lavender lemonade
- Citrus & mint infused water

*Menus are based on a minimum of 50 guests. During gathering restrictions of 30-50 guests due to COVID-19, menus will be based on a minimum of 30 guests. For gathering size restrictions of less than 30, menus will be based on a minimum of 20 guests. A surcharge will apply for lower guest counts.
Canapé substitutions will be subject to a surcharge of 25%*