



WEDDING PACKAGES

AT HATLEY CASTLE

Your Vision, Artfully Catered

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2022

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.

GARDEN WEDDING

GF..... GLUTEN FREE

DF..... DAIRY FREE



Bubbles & Canapés

Pergolo Prosecco Extra Dry

& 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 rillette, butter toasted brioche, charred green onion
- Tomato tart, onion jam, whipped goat cheese, baby basil, balsamic fluid gel

Bubbles & Strawberries

Pergolo Prosecco Extra Dry

& 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

Minimum order of 50 guests, for number under 50, a separate quote can be provided.

Canapé substitutions will be subject to a surcharge of 25%

A cash bar is not available for the Garden Wedding

BAR TERMS

- No fee will be charged for a simple pour station (of wine, sparkling and beer) on the Terrace or in the Garden.
- A satellite bar on the Castle Terrace will have a set-up fee of \$250 plus bartender fees.
- A satellite bar in the Italian Garden will have a set-up fee of \$500 plus bartender fees.
- Satellite bars will be charged bartender fees of **\$28.00** per hour per bartender, a minimum of four (4) hours will apply. The number of bartenders required will depend on the number of guests.
- Prices are subject to taxes and 18% operations fee. Pricing subject to change without notice.
- If consumption is less than \$600, bartender fees of **\$28** per hour per bartender (minimum of 4 hours) will apply.
- 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. Requests must be submitted to Truffles a minimum of 30 days prior to the event and 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. Special order wine is not able to be returned to the BC Liquor Distribution Branch.

