



PLATED

HATLEY CASTLE

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
PLATED DINNERS BELOW 30 GUESTS REQUIRE A CUSTOM QUOTE
SELECTIONS FOR MAIN COURSE ARE DUE 60 DAYS PRIOR TO EVENT
FINAL GUEST COUNT, SEATING CHART, GUEST ALLERGIES AND MEAL SELECTIONS ARE DUE 14 DAYS PRIOR TO EVENT
PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE

SELECT ONE STARTER:

Roasted Butternut Squash Soup GF/PB
Spiced pumpkin seeds, caramelized pear

Smoked Tomato Tarragon Soup GF
Slow roasted roma tomato, roasted garlic
parmesan cream, micro basil

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)

Complimentary

Bread Service
Local artisan breads with whipped salted butter,
elegantly served to each table or pre-set
at each table

Enhancements

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 **\$74**

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 boulanger potato, roasted carrot, celery root, butternut squash, braised king oyster mushrooms, natural jus..... **\$71**

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 **\$71**

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 **\$72**

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

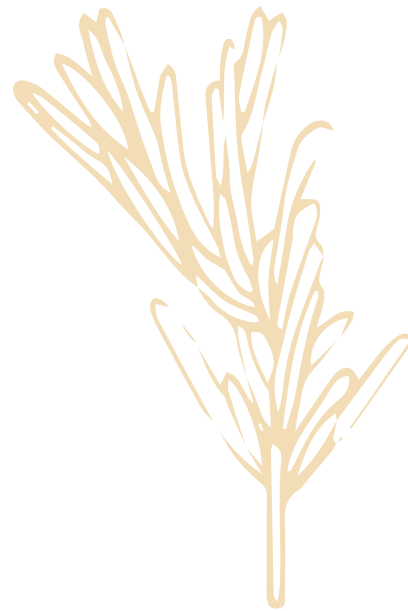
At Truffles Catering we are passionate about providing a culinary experience that will elevate your event with exquisite flavours and unforgettable presentation. Our relationships with local farmers allow us to bring in flavourful and healthy ingredients that inspires an innovative and memorable culinary 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**