



THE  
ParkSIDE  
HOTEL & SPA



## FESTIVE BUFFET MENU 2017

truffles  
INSPIRED CATERING

Inspired by the natural bounty of Vancouver Island and designed to complement the changing seasons, with styles to fit every occasion.

the modern art of merriment

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# The Parkside Hotel & Spa | Festive Buffet Menu

## Festive Lunch Buffet | \$28

*(Minimum 25 people, available Monday-Friday, prices are per person, prices subject to 15% service charge & applicable taxes)*

### Organic Greens & Arugula

*Quinoa, squash croutons, grapes, pecans, pomegranate vinaigrette*

### Cocktail Rolls & Butter

### Parsnips, Rutabaga & Carrot

*Creamed leeks, herbs*

### Yam & Potato Pavé

*Asiago, cream, herbs*

### Sous Vide Turkey Breast

*Sage & marbled rye stuffing, cranberry-orange chutney, house gravy*

### Festive Desserts

*Christmas stollen, festive sugar cookies, 'santa hat' brownies, chocolate-almond bark*

## Suggested Platter Add Ons

*(Platters feed 40 guests, other platter add ons also available)*

### Cheese Fondue | \$215

*Emmenthal-white wine or paprika-goat cheese, grapes, apples, toasted French baguette*

### Meat & Cheese | \$145

*Smoked ham, Dijon rosemary beef, genoa salami, capicola, prosciutto, qualicum & comox valley goat cheese, brie, smoked cheddar, raclette, blue Claire, flat breads, crackers*

### Coast Sushi 75 pieces | \$145

*Wild BC salmon, sesame coriander crab, shrimp, albacore tuna, pickled ginger, wasabi, soya sauce*

### Wild BC Salmon Lox | \$200

*Lemons, capers, sweet red onions, dill cream cheese, artisan breads, crackers*

### Antipasto Spreads | \$115

*Herb-artichoke dip, tomato bruschetta, red pepper-chick pea spread, flat breads, crackers*

# The Parkside Hotel & Spa | Festive Buffet Menu

## Festive Dinner Buffet #1 | \$46

*(Minimum 40 guests, subject to 15% service charge & applicable taxes)*

### Organic Greens & Arugula

*Quinoa, squash, croutons, grapes, pecans, pomegranate vinaigrette*

### Beet Salad

*Malbec molasses, baby kale, feta, crème fraiche*

### Cocktail Rolls & Butter

### Parsnips, Rutabaga & Carrot

*Creamed leeks, herbs*

### Yam & Potato Pavé

*Asiago, cream, herbs*

### Butternut Squash Cavatappi

*Cauliflower veloute, peas, arugula, parmesan, fresh herbs*

### Sous Vide Turkey Breast

*Sage & marbled rye stuffing, cranberry-orange chutney, house gravy*

### Festive Desserts

*Christmas trifle, stollen, festive sugar cookies, brandy snaps, 'santa hat' brownies, dulce de leche doughnuts with espresso infuser, egg nog panna cotta, chocolate mousse parfait*

### Sliced Fruit

### Coffee & Tea

## Buffet Add Ons

### Warm Broccoli Salad | \$3.50

*Rum soaked raisins, hollandaise*

### Fried Brussel Sprouts | \$3.50

*Grana padano, lemon zest, fresh sage*

### Roasted Baby Potatoes | \$3.50

*Sea salt, rosemary*

### 24hr Braised Pork Shoulder | \$7.50

*Sage, rosemary, creamy roasted garlic, grilled fennel, apple*

### Maple Glazed Ham | \$7.00

*Fig, apple chutney*

### Confit Turkey Leg & Thighs | \$9.00

*Crispy onions, red wine gastrique*

### Grilled 'AAA' Beef Striploin | \$10.00

*Roasted cauliflower, crispy onions, red wine jus*

# The Parkside Hotel & Spa | Festive Buffet Menu

## Festive Dinner Buffet #2 | \$57

*(Minimum 40 guests, subject to 15% service charge & applicable taxes)*

### Organic Greens & Arugula

*Quinoa, squash, croutons, grapes, pecans, pomegranate vinaigrette*

### Beet Salad

*Malbec molasses, baby kale, feta, crème fraiche*

### Roasted Carrot Salad

*Arugula, warm maple brown butter vinaigrette*

### Cocktail Rolls & Butter

### Parsnips, Rutabaga & Carrot

*Creamed leeks, herbs*

### Yam & Potato Pavé

*Asiago, cream, herbs*

### Butternut Squash Cavatappi

*Cauliflower veloute, peas, arugula, parmesan, fresh herbs*

### BC Sockeye Salmon

*Shallot soubise, fried kale, preserved lemon vierge*

### Sous Vide Turkey Breast

*Sage & marbled rye stuffing, cranberry-orange chutney, house gravy*

### Festive Desserts

*Christmas trifle, stollen, festive sugar cookies, brandy snaps, 'santa hat' brownies, dulce de leche doughnuts with espresso infuser, egg nog panna cotta, chocolate mousse parfait, macaroon 'tree ornaments'*

### Sliced Fruit

### Coffee & Tea

## Buffet Add Ons

### Warm Broccolini Salad | \$3.50

*Rum soaked raisins, hollandaise*

### Fried Brussel Sprouts | \$3.50

*Grana padano, lemon zest, fresh sage*

### Roasted Baby Potatoes | \$3.50

*Sea salt, rosemary*

### 24hr Braised Pork Shoulder | \$7.50

*Sage, rosemary, creamy roasted garlic, grilled fennel, apple*

### Maple Glazed Ham | \$7.00

*Fig, apple chutney*

### Confit Turkey Leg & Thighs | \$9.00

*Crispy onions, red wine gastrique*

### Grilled 'AAA' Beef Striploin | \$10.00

*Roasted cauliflower, crispy onions, red wine jus*

# The Parkside Hotel & Spa | Festive Buffet Menu

## Wine List

### House White Wine

49 North, VQA, Okanagan, BC	\$32.00
Sauvignon Blanc, Kindle, VQA, Okanagan, BC	\$35.00

### Premium White Wine

Unoaked Chardonnay, Calona Vineyards, VQA, Okanagan, BC	\$35.00
Chardonnay, Mission Hill "Rootstock", VQA, Okanagan, BC	\$40.00
Pinot Gris, Red Rooster, VQA, Okanagan, BC	\$40.00
Reisling, Mission Hill "Reserve", VQA, Okanagan, BC	\$42.00
Sauvignon Blanc, Mission Hill "Rootstock", VQA, Okanagan, BC	\$40.00
Pinot Grigio, Prospect "Ogopogo's Lair", VQA, Okanagan, BC	\$41.00

### House Red Wine

49 North, VQA, Okanagan, BC	\$32.00
Merlot, Kindle, VQA, Okanagan, BC	\$35.00

### Premium Red Wine

Merlot, Peller Estates, VQA, Okanagan, BC	\$35.00
Malbec, Dona Paula, "Los Cardos", Argentina	\$38.00
Cabernet Sauvignon, Rodney Strong, Sonoma County, California	\$53.00
Pinot Noir, Red Barn, VQA, Okanagan, BC	\$40.00
Cabernet Merlot, Mission Hill, "Rootstock", VQA, Okanagan, BC	\$39.00
Rosé, Rigamarole, VQA, Okanagan, BC	\$38.00

### House Sparkling Wine

Henkall Trocken Sekt, Germany	\$41.00
Henkall Rosé, Germany	\$41.00

### Premium Sparkling Wine

Steller's Jay Brut, VQA, Okanagan, BC	\$55.00
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Prices do not include 15% service, 5% GST or 10% liquor tax

# The Parkside Hotel & Spa | Festive Buffet Menu

## Bar List

### Cash Bar

House Wine 49 North, VQA	\$7.00
Premium House White Sauvignon Blanc, Kindle, VQA Merlot, Kindle, VQA	\$7.50
Deluxe Brands	\$6.75
Premium Brands	\$8.25
Domestic Beer & Cider	\$6.00
Import Beer	\$6.50
Coolers	\$6.50
Liqueurs	\$7.00
Soft Drinks & Juice	\$3.50

### Hosted Bar

House Wine 49 North, VQA	\$6.25
Premium House White Sauvignon Blanc, Kindle, VQA Merlot, Kindle, VQA	\$7.00
Deluxe Brands	\$6.00
Premium Brands	\$6.75
Domestic Beer & Cider	\$5.50
Import Beer	\$6.25
Coolers	\$6.25
Liqueurs	\$7.00
Soft Drinks & Juice	\$3.00

## Labour Charges

If consumption is less than \$300, a fee of \$24.50 per hour per bartender will apply (4 hours minimum). Cash bar prices are inclusive of taxes; gratuity not included. Host bar prices are subject to applicable taxes and 15% gratuity. Bar service ends no later than midnight with a 30 minute maximum drinking up time.

## General Notes & Conditions

A labour fee for any staffed events on statutory holidays is charged at \$15.00 per hour, per staff.