



Truffles
FINE FOODS

BAR MENU

604 505 4961 | INFO@TRUFFLESFINEFOODS.COM | TRUFFLESFINEFOODS.COM



Truffles Fine Foods catering is a fully licensed catering company. We can provide you the convenience of taking care of all your Bar needs. Truffles will provide and deliver all the liquor, bar mix, supplies and garnish required to the venue. We provide two types of bar options to make your event a memorable one.

HOST BAR

A “**Host Bar**” is when all beverages consumed during an event are paid for by the host.

CASH BAR

A “**Cash Bar**” is when all guests of an event are responsible for paying for their own beverages.

Bartenders will be provided for \$28.00 per hour *(Minimum 4 hours). All bar prices are subject to a 18% service charge, 10% Liquor Tax and 5% GST.

If the client would like to handle procuring their own liquor license for their event they may do so.*(visit our website to find out how to get your Special Occasion liquor License at: <http://trufflesfinefoods.com/menus/drink-menu/>). The client is responsible for securing the liquor license, providing and delivering all the liquor, bar mix and garnish required to the venue. Truffles will provide a bartender if required at a rate of \$28.00 per hour.

– NON-ALCOHOLIC BEVERAGES –

COLD BEVERAGES

Assorted Juices	2.50
Assorted Pop	2.50
Truffles Flat Water	2.50
Truffles Sparkling Water	2.50

PREMIUM

Flavoured San Pelligrino	3.00
Kiju – Organic Juices	3.00
Happy Planet – Assorted Smoothies	3.75

MADE IN-HOUSE BEVERAGES

Truffles Signature Blueberry Mint Lemonade	4.00
Truffles Signature Iced Tea	4.00
Truffles Signature Fruit Punch	4.00
Truffles Signature Hot Chocolate	4.00

HOT BEVERAGES

Coffee/Tea Service	2.75
<i>JJ Bean – Organic Fair Trade Coffee</i>	
<i>Stash Assorted Premium Tea</i>	

— WINE SELECTION —

WHITE WINES

Peller Estates Family Series – Sauvignon Blanc (BC VQA)	5
Monkey Bay – Sauvignon Blanc (NEW ZEALAND)	5
Red Rooster – Riesling (BC VQA)	5
Rufino Lumina – Pinot Grigio (ITALY)	5
Inniskillin – Chardonnay (BC VQA)	6
Robert Mondavi Private Selection – Chardonnay (USA)	6
Kim Crawford Marlborough – Unoaked Chardonnay (NEW ZEALAND)	7
Robert Mondavi – Fume Blanc (USA)	8

RED WINES

Peller Estates Family Series – Cab. Merlot (BC VQA)	5
Baron Phillipe de Rothschild – Pinot Noir (CHILE)	5
Inniskillin – Merlot (BC VQA)	5
Red Rooster – Cab. Merlot (BC VQA)	5
Paso Creek – Zinfandel (USA)	6
Sandhill Vanessa Vineyard – Syrah (BC VQA)	6
Tom Gore – Cabernet Sauvignon (USA)	7
Kim Crawford South Island – Pinot Noir (NEW ZEALAND)	8
Ravenswoods – Besieged (Red Blend) (USA)	9
Inniskillin – Meritage (BC VQA)	9

SPARKLING

Woodbridge (USA)	4
Henkell Trocken (GERMANY)	5
Stellar Jay (BC VQA)	6
Veuve Cliquot (FRANCE)	15

** all wines are priced by the glass. Please note, opened and unfinished bottles will be deemed consumed and will be added to the final invoice*

DESSERT AND FORTIFIED WINES

Inniskillin – Vidal	10
Black Sage – Port Style	7

— SPIRITS —

HOUSE BRANDS

- all prices are per ounce

Smirnoff Vodka	5
Beefeater Gin	5
Canadian Club Whiskey	5
Bacardi White Rum	5
Olmecca Gold Tequila	5
Johnnie Walker Red Label Scotch	5

PREMIUM BRANDS

- all prices are per ounce

Grey Goose Vodka	7
Belvedere Vodka	7
Hendricks Gin	7
Tanqueray No. 10 Batch Gin	7
Knobb Creek 9yr. Whiskey	7
Appelton Estate 12yr. Amber Rum	7
Cazadores Repasado Tequila	7
Glenlivet 12yr. Malt Scotch Whiskey	9

— BEER & CIDER —

DOMESTIC

Granville Island Lager	5
Granville Island Pale Ale	5
Granville Island Hefeweizen	5
Vancouver Island High Trail Honey	5
Lighthouse Ship Wreck IPA	5
Parallel 49 Gypsy Tears Ruby Ale	5
Rock Creek Cider	5

IMPORT

Heineken (Holland)	6
Becks (Germany)	6
Corona (Mexico)	5
Strongbow (UK)	7

— COCKTAILS —

HOUSE COCKTAILS

Manhattan	10	Moscow Mule	10
Treacle <i>(Bacardi, apple Juice, bitters)</i>	10	<i>(Vodka, lime juice, ginger beer)</i>	
Negroni	10	Truffles Spiked Lemonade	10
<i>(Gin, Campari, sweet vermouth)</i>		<i>(Blueberry mint lemonade, vodka, lime)</i>	
		Classic Martini	10

PREMIUM COCKTAILS

Signature Cocktails brought to you by Lavish Liquid

St. Basil	12		
<i>Odd Society Wallflower Gin, St. Germaine, Basil, Lemon Juice, Grapefruit Juice, Soda</i>			
Lavender Fizz	12		
<i>Sids Hand Crafted Vodka, Lavender Syrup, Lemon Juice, Odd Society Cassis, Egg White, Soda</i>			
Limone-Frizzante	12		
<i>Luxardo Grappa, Rosemary-Lemon Curd, Lemon Juice, Egg White, Soda</i>			
Green Thumb	12		
<i>Botanist Gin, Lime Juice, Cucumber, Salted Basil Oil, Simple Syrup, Tonic</i>			
Olive Branch	12		
<i>Deep Cove Mediterranean Gin, Luxardo St. Antonio, Lime Juice, Scrappys Cardamom Bitters, Sea Salt, Tonic, Rosemary</i>			
Hotel California	12		
<i>Siete Misterios Doba-yej Mezcal, Luxardo Cherry, Pineapple Juice, Lime Juice, Passionfruit Nectar, Angostura Aromatic Bitters, Tajin Rim</i>			
Rosa Negroni	12		
<i>Tempo Renovo Gin, Lillet Blanc, Aperol, Grapefruit Twist, Rose Water Mist</i>			
Ole!	12		
<i>Jose Cuervo Tradicional Silver, Avocado, Lime Juice, Pineapple-Habanero Salsa, Agave Nectar</i>			
El Rosario	12		
<i>El Jimador Blanco Tequila, Guava Juice, Beet Juice, Lime Juice, Agave Syrup, Tajin Rim</i>			
Beber A La Vida	12		
<i>Havana Club 3yr, Guava Nectar, Lime Juice, Soursop Syrup</i>			

Dover-Beachcomber	12	<i>Mount Gay Eclipse Rum, Lime Juice, Pineapple Juice, Tamarind Syrup, Cherry Bitters</i>
Mumbai Mule	12	<i>Belvedere Vodka, The Cocktail Tailor's Giner Beer, Mango Nectar, Lime Juice, Addition Curry Cocktail Spice, Lime Leaves</i>
Nocciola Italiana	12	<i>Buffalo Trace Bourbon, Luxardo Amaretto, Lemon Juice, Egg White, Cocktail Tailor's Pimento Bitters</i>
Dark Manhattan	12	<i>Woodford Reserve Bourbon, Luxardo Amaro, Cocktail Tailor's Cinnamon Bitters, Orange Twist, Amarena Cherry</i>
Alexander Fleming	12	<i>Famous Grouse Smoky Black, Giffard Banane du Bresil, Rosehip-Honey Syrup, Ginger Juice, Lemon Juice</i>
Gentlemen's Duel	12	<i>Gentleman Jack, Black Tea Syrup, Cocktail Tailor's Pimento Bitters, Angostura Aromatic Bitters, Lapsang Souchong Tea Smoke</i>

PREMIUM COCKTAILS - AFTER DINNER COCKTAILS

Café Amore	12	<i>Forty Creek Single Barrel Whisky, Tawny Port, Fig-Vanilla Syrup, Scrappys Cardamom Bitters, Espresso, Whipped Cream, Crushed Almonds</i>
Cocoa L'Orange	12	<i>Odd Society Wallflower Gin, Crème de Cacao, Cointreau, Lemon Juice, Orange Juice, Angostura Orange Bitters</i>

PREMIUM COCKTAILS - BEER COCKTAILS

Il Giardino	12	<i>Deep Cove Mediterranean Gin, Cucumber Syrup, Lime Juice, Egg White, Hearthstone Brewing Cucumber Sour</i>
Expo '86	12	<i>Sids Handcrafted Vodka, Lemon Juice, Grapefruit Juice, Lavender Syrup, Parallel 49 Tricycle Radler</i>
Truckers Breakfast	12	<i>Alberta Premium Dark Horse Rye, Orange Juice, Lemon Juice, Giffard Myrtle Syrup, Espresso, Red Truck Stout</i>

PREMIUM COCKTAILS - SPARKLING/CHAMPAGNE COCKTAILS

Venetian Bellini 12

Torres 7yr Brandy, White Peach Nectar, Villa Teresa Organic Prosecco

Savoury Bellini 12

*Forty Creek Copper Pot Whiskey, Peaches & Cream Corn Orgeat, Jaume Serra
Cristalino Brut, Sage Leaf*

Fleur de Sureau 12

*Odd Society Wallflower Gin, St. Germaine, Lemon Juice, Villa Teresa Organic
Prosecco, Lemon Twist*

*Please note – if ordering from the premium cocktail menu additional fees are required:

- 1 Bartender for every 75 guests is required
- Bartenders are \$40.00 per hour when ordering from our premium menu (Min. 4hrs)
- A flat fee of \$25.00 per event for bar essentials