

Four Course Plated Wedding Dinner & Late Night Menu

To *Begin*

Vancouver Island Spot Prawns & Scallops
northern caviar beurre blanc, organic beet & frisée salad, pinot noir vinaigrette

To *Refresh*

Champagne Granité

To *Savour*

Roasted Kobe Beef Tenderloin & Prince Edward Island Lobster
olive & yukon gold pavé, black truffle jus

To *Indulge*

Belgian Chocolate Fondant Tarte
candied pistachio & cardamom ice cream, strawberry & champagne ganache mini macaron

Includes housemade breads, butter, coffee, decaffeinated coffee & a selection of regular & herbal teas

To *Restore*

Thin Crust Artisan Pizzas
Truffle Buttered Popcorn
Bite Size Sweets

starting at \$125 per person plus gratuity & tax

Inn at
Laurel Point *Weddings*