

Inn at  
Laurel Point

*Wedding Menus*



## RECEPTION

### Hors d'Oeuvres

Minimum 2 dozen order per item required

#### Cold Hors d'Oeuvres (priced per dozen)

Shiitake Mushroom & Cucumber Sushi Roll, Soy Yuzu Aioli	\$40
Spicy Albacore Tuna Sushi Roll, Chili Mayo	\$44
Shrimp & Scallop Mousseline, Horseradish Cream, Shrimp Cracker	\$44
Tomato Bruschetta, Parmesan Cheese, Multigrain Crostini	\$38
Prosciutto Wrapped Lychee Nut, Herb Boursin®, Lavash Cracker	\$43
B.C. Oyster Shot, Ginger & Soy Dashi Broth	\$41
Smoked Salmon Pinwheel, Chive Crème Fraîche	\$43
Flank Steak Carpaccio, Pepper Boursin®, Extra Virgin Olive Oil, Maldon Salt	\$43

#### Hot Hors d'Oeuvres (priced per dozen)

Italian Pork Meatball San Marzano, Tomato Sauce, Grana Padano	\$41
Jerk Duck & Quinoa Arancini, Pickled Carrots & Onions, Escaviche Aioli	\$42
Karaage Chicken Bites, Ginger Soy Sauce	\$42
Grilled Cheese, Apple Wood Smoked Cheddar, Mozzarella, Tomato Jam	\$38
Crab Cake, Wasabi Mayo	\$47
Fried Calamari, Togarashi Aioli	\$39
Mini Turkey Dinner, Black Sesame Panier, Buttermilk Pommes Purée	\$43
Ginger Shrimp Dumpling, Chili Mayo	\$44

## Set Reception Menu

Minimum 25 guests required

### Welcome \$9.50 /guest

Tomato Bruschetta, Parmesan Cheese, Multigrain Crostini  
 Fried Calamari, Togarashi Aioli  
 Italian Pork Meatball, San Marzano Tomato Sauce, Grana Padano

### Gathering \$10 /guest

Prosciutto Wrapped Lychee Nut, Herb Boursin®, Lavash Cracker  
 Ginger Shrimp Dumpling, Chili Mayo  
 B.C. Oyster Shot, Ginger & Soy Dashi Broth

### Black Tie \$11.50 /guest

Shiitake Mushroom & Cucumber Sushi Roll  
 Crab Cake, Wasabi Mayo  
 Flank Steak Carpaccio, Pepper Boursin®, Extra Virgin Olive Oil, Maldon Salt

We are committed to sourcing sustainable, local, seasonal ingredients and integrating them into our menus.  
 Food and non-alcoholic prices are subject to 15% gratuity & 5% GST  
 Alcoholic beverages are subject to 15% gratuity & 5% GST & 10% liquor tax

Inn at Laurel Point Wedding Menus  
 Effective April 1, 2018



## Stationed Reception Items

Shucked West Coast Oysters on the Half Shell (5 dozen minimum order)	\$36/dozen
Assorted Open & Closed Mini Sandwiches Free Range Egg Salad, Green Onion, Mini Croissant Kaffir Lime & Lemongrass Chicken, Chili Mayo, Tortilla Truffle Mushroom Pâté, Shave Parmesan, Multigrain Baguette Smoked Albacore Tuna & Candied Salmon Focaccia Club	\$40/dozen
Assorted Artisan Pizza Station (minimum order 6 dozen) Margarita - Tomato Sauce, Basil, Bocconcini Pepperoni, Kalamata Olive, Peppers, Tomato, Mozzarella Roasted Garlic, Alfredo, Smoked Cheddar, Mozzarella, Parmesan	\$42/dozen
Antipasto Platter (serves 12) Local Cured & Smoked Meat & Cheese Platter, Soppresatta, Salami, Lomo, Prosciutto, Assorted Olives, Pickled Vegetables	\$160/platter
Warm Breads & Assorted Dips (serves 30) Sundried Tomato Tapenade, Cumin Hummus, Spinach & Artichoke Dip, Naan Potato Bread, Lavash Crackers	\$120/platter
Artisan & International Cheese, Fruits, Bread & Crackers (serves 20)	\$190/platter
Vegetable Crudités, Herb Ranch Dip (serves 15)	\$65/platter
Seasonal Fresh Fruit & Berries (serves 8)	\$56/platter
Double Smoked Bacon & Cheddar Puff Twist	\$36/dozen
Chocolate Truffles	\$34/dozen
Chocolate Dipped Strawberries	\$36/dozen
Mini Macarons & Profiteroles	\$36/dozen
Cake Truffles	\$34/dozen
Chocolate Pizza (serves 10)	\$38/pizza
Assorted Tarts & Bars	\$36/dozen
Sweet Table: Selection of Bite Size Sweets	\$40/dozen
Customized to your Colour & Theme (minimum 5 dozen)	

We are committed to sourcing sustainable, local, seasonal ingredients and integrating them into our menus.  
Food and non-alcoholic prices are subject to 15% gratuity & 5% GST  
Alcoholic beverages are subject to 15% gratuity & 5% GST & 10% liquor tax

Inn at Laurel Point Wedding Menus  
Effective April 1, 2018

## Chef Attended Action Stations

Minimum 40 guests, Based on 1.5 hours

Must be ordered for the number of guests in attendance

Additional Chef labour charge \$80/hour

Ramen Bar \$12/guest

Japanese Style Noodles in Broth, Char Siu Pork, Soft Boiled Quail Egg,

Bao Bar \$12/guest

House Made Chinese Style Steam Buns, Bulgogi Beef, Crispy

Hoisin Tofu, Cilantro, Pickled Daikon & Carrots

Oyster Bar \$42/dozen

Sake Mignonette, Lemons, Limes, Hot Sauce

Torch Bar \$10/guest

Hoisin Glazed Salmon, Gochujang Beef, Cabbage & Pickled Ginger Pancake

Sushi Station (based on 3 per guest) \$14/guest

Tuna, Spicy Scallop, Shrimp Tempura, Soy Onion Salad, Japanese Rice

Risotto Station \$10/guest

Wild Mushroom, Parmesan Cheese, Truffle Oil

Beef Carving Station \$12/guest

Grilled Bone-in Prime Rib, Rosemary Demi, Mini Sesame Buns

Pork Carving Station \$11/guest

Roasted Porchetta, Salsa Verde, Mini Sesame Buns

Donut Station \$36/dozen

Spiced Sugar, Salted Caramel, Chocolate, Raspberry & Lemon Curd Sauce

Marble Slab Ice Cream Station \$8/ guest (bowl)

Vanilla & Chocolate Ice Cream, Assorted Fruit, or \$9/guest (cone)

Assorted Candies, Caramel & Chocolate Sauces

Crepe Flambé Station \$7/guest

Nutella®, Bananas, Strawberries, Vanilla & Chocolate Ice Cream

Ice Cream Sandwich Station \$9/guest

Inn-Baked Double Chocolate Chip & Oatmeal Cookies,

Vanilla & Chocolate Ice Cream, Chocolate Glaze, Rainbow Sprinkles & Coconut Shavings

We are committed to sourcing sustainable, local, seasonal ingredients and integrating them into our menus.

Food and non-alcoholic prices are subject to 15% gratuity & 5% GST

Alcoholic beverages are subject to 15% gratuity & 5% GST & 10% liquor tax

## Late Night Delights

Assorted Artisan Pizza Station \$42/dozen  
(minimum order 6 dozen)

Margarita, Tomato Sauce, Basil, Bocconcini

Pepperoni, Olives, Peppers, Tomato, Mozzarella

Roasted Garlic, Alfredo, Smoked Cheddar, Mozzarella, Parmesan

Local Artisan & International Cheese (serves 20) \$190/platter  
Fruits & Crackers

Nacho Grande (serves 20) \$34/platter

Tomato Salsa, Sour Cream, Guacamole

Crispy Onion Rings (serves 40) \$160/platter  
Dill & Sour Cream

Homemade Potato Chips (serves 10) \$30/bowl

Sour Cream Dill Dip

Build your own Sandwich: \$8/guest

Artisan Cold Cuts, Assorted Spreads & Aioli, Assorted Breads

Yam Fries, Togarashi Aioli (serves 40) \$120/platter

Poutine (serves 40) \$160/platter

Truffle Buttered Popcorn (serves 10) \$36/bowl

Double Smoked Bacon & Cheddar Puff Twist \$36/dozen

Sweet Table: Selection of Bite Size Sweets \$40/dozen

Tailor Made to your Colour & Theme (minimum 5 dozen)

Chocolate Dipped Strawberries \$36/dozen

Assorted Macarons \$36/dozen

# DINNER

## Waiter Served Dinner

- Add \$9 per guest to the entrée price to add a fourth course to your menu
- A surcharge of \$5/guest will be applied if you choose to offer a choice of entrées (as many as 3 choices of entrées must be received a minimum of 3 business days prior to function)
- A surcharge of \$13/guest will be applied for tableside entrée selections (as many as 3 choices). Only available for 4-course menus

Please choose one starter (soup and/or salad), one entrée & one dessert for the group

### Soups

Wild Mushroom Velouté, Puffed Wild Rice  
Celeriac Soup, Kale Chips, Chili Oil  
Curried Squash & Apple Soup, Pumpkin Seed Praline

### Salads

Organic Greens, Herb Roasted Tomato, Goats' Cheese, Sweet Onion & Ginger Dressing  
Organic Tomatoes, Fresh Cheese, Soft Herbs, White Balsamic & Extra Virgin Olive Oil  
Beet & Shiso Salad, Arugula, Ricotta, Hazelnut Praline, Sherry Vinaigrette

### Entrées

Roasted Beef Striploin \$55  
Edamame Roësti, Ratatouille, Rosemary Demi

Roasted Local Trout \$50  
Miso Confit Potato, Green Olive Vinaigrette, Caponata

Green Curry Chicken Breast \$47  
Yam Purée, Roasted Carrot, Okonomiyaki

Star Anise Braised Beef Short Rib \$52  
Yam Mash, Braised Greens

Broiled Miso Kasu Sablefish \$57  
Wild Rice & Quinoa Pilaf, Baby Bok Coy, Kimchi Beurre Blanc

Wild Mushroom, Edamame & Tofu Cake \$45  
Lemongrass Tomato Coulis

### Desserts

Milk Chocolate & Tonka Bean Mousse Cake  
Raspberry Blood Orange Jelly & Cheesecake Center, Coconut Jaconde,  
Raspberry Sponge

### Smoked Chocolate Pâté

Pinewood Smoked Chocolate, Sweet Miso Sauce, Yuzu White Chocolate Ganache,  
Peanut Butter Crunch

### Kiwi Matcha Cake

Matcha White Chocolate Cheesecake, Matcha Shortbread, Matcha Cremeux,  
Kiwi Coulis, Passion Compressed Pineapple

### Earl Grey & Bergamot Entremet

White Chocolate & Bergamot Mousse, Earl Grey Madeline Sponge, Red Berry Jellies,  
Blueberry Zephyr Whip, Candied Almonds

Dinners include freshly baked breads & rolls and freshly brewed regular,  
decaffeinated coffee & assorted teas.



We are committed to sourcing sustainable, local, seasonal ingredients and integrating them into our menus.  
Food and non-alcoholic prices are subject to 15% gratuity & 5% GST  
Alcoholic beverages are subject to 15% gratuity & 5% GST & 10% liquor tax

Inn at Laurel Point Wedding Menus  
Effective April 1, 2018



## Dinner Buffets

Minimum of 25 guests

A surcharge of \$4 per guest will be applied to groups of less than 40

### Island Dinner Buffet

\$59/guest

Organic Field Greens, Tomatoes, Cucumber, Sesame Ginger Dressing

Beet & Arugula Salad, Mint, Feta, Sherry Vinaigrette

Masala Purple Potato Salad

Roasted Cauliflower & Yam Salad, Edamame, Fried Capers, Sultanas, Toasted Almonds, Hazelnut Vinaigrette

Local Organic Tomato (Seasonal), Basil, Bococcini, White Balsamic & Extra Virgin Olive Oil

### Platters

Local Cured Meat & Cheese Platter

Soppresatta, Salami, Lomo, Prosciutto, Assorted Olives, Pickled Vegetables

Albacore Tuna 3 Ways: Torched, Smoked, Hawaiian Poke

Smoked Westcoast Salmon, Candied Pacific Salmon, Citrus Shrimp

### Entrées

Fresh Local Trout

Roasted Preserved Lemon Vinaigrette, Shiso & Edamame Rice, Green Beans Amandine

Green Curry Chicken

Braised Kale, Chive Potatoes

Agedashi Tofu

Wild Rice & Quinoa Pilaf, Seasonal Vegetables

Sliced Seasonal Fruits & Berries

Selection of Inn-Made Cakes, Pastries & Squares

Includes Pineapple Jasmine Curd Tarts, Turtle Bars®, Mango Cardamom Mousse Cake & Mousse Cups

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

### Island & Coastal Dinner Buffet Carving Enhancements

Grilled, Slow Roasted Prime Rib Chop, Rosemary Beef Jus \$12/guest

Roasted Breast of Turkey, Jalapeño Cranberry Sauce \$8/guest

Baked Ham, Red Eye Gravy \$9/guest

We are committed to sourcing sustainable, local, seasonal ingredients and integrating them into our menus.

Food and non-alcoholic prices are subject to 15% gratuity & 5% GST

Alcoholic beverages are subject to 15% gratuity & 5% GST & 10% liquor tax

Inn at Laurel Point Wedding Menus

Effective April 1, 2018



Minimum of 25 guests  
 A surcharge of \$4 per guest will be applied to groups of less than 40

**Coastal Dinner Buffet**

\$67/guest

Organic Field Greens, Tomatoes, Cucumber, Sesame Ginger Dressing  
 Beet & Arugula Salad, Mint, Feta, Sherry Vinaigrette  
 Masala Purple Potato Salad  
 Roasted Cauliflower & Yam Salad, Edamame, Fried Capers, Sultanas, Toasted Almonds, Hazelnut Vinaigrette  
 Local Organic Tomato (Seasonal), Basil, Bocconcini, White Balsamic & Extra Virgin Olive Oil  
 Soba Noodle, Spinach & Carrot Salad, Hoisin Dressing

**Platters**

Local Cured Meat & Cheese Platter  
 Soppressata, Salami, Lomo, Prosciutto, Assorted Olives, Pickled Vegetables

Albacore Tuna 3 Ways: Torched, Smoked, Hawaiian Poke  
 Smoked Westcoast Salmon, Candied Pacific Salmon, Citrus Shrimp

**Entrées**

Please choose three selections:

Preserved Lemon Marinated Ling Cod  
 Tokiko & Cabbage Fried Rice, Garlic Gai Lan

Green Curry Chicken  
 Braised Kale, Chive Potatoes

Fresh Local Trout  
 Roasted Preserved Lemon Vinaigrette, Shiso & Edamame  
 Rice, Green Beans Amantine

Braised Boneless Lamb Shoulder  
 Yam Mash, Buttered Root Vegetables

Char Siu BBQ Pork  
 Shrimp & Cabbage Pancake, Baby Bok Choy

Agedashi Tofu  
 Wild Rice & Quinoa Pilaf, Seasonal Vegetables

Sliced Seasonal Fruits & Berries

Artisan Cheese Platter

Selection of Inn-Made Cakes, Pastries & Squares

Includes Pineapple Jasmine Curd Tarts, Turtle Bars®, Mango Cardamom Mousse Cake & Mousse Cups

Artisan Breads & Rolls

Regular & Decaffeinated Coffee, Assorted Teas

We are committed to sourcing sustainable, local, seasonal ingredients and integrating them into our menus.  
 Food and non-alcoholic prices are subject to 15% gratuity & 5% GST  
 Alcoholic beverages are subject to 15% gratuity & 5% GST & 10% liquor tax

Inn at Laurel Point Wedding Menus  
 Effective April 1, 2018

## Rogers' Suite Dinner Buffet

\$60/guest

Minimum of 20 guests

Organic Field Greens, Tomatoes, Cucumber, Sesame Ginger Dressing  
Local Organic Tomato (Seasonal), Basil, Boconcini, White Balsamic & Extra Virgin Olive Oil  
Beet & Arugula Salad, Mint, Feta, Sherry Vinaigrette

### Platters

Local Cured Meat & Cheese Platter  
Soppresatta, Salami, Lomo, Prosciutto, Assorted Olives, Pickled Vegetables

### Seafood Platter

Albacore Tuna 3 Ways; Torched, Smoked, Hawaiian Poke  
Smoked Westcoast Salmon, Candied Pacific Salmon, Citrus Shrimp

### Entrées

Fresh Local Trout  
Roasted Preserved Lemon Vinaigrette, Shiso & Edamame Rice, Green Beans Amandine

Green Curry Chicken  
Braised Kale, Chive Potatoes

Agedashi Tofu  
Wild Rice & Quinoa Pilaf, Seasonal Vegetables

Sliced Seasonal Fruits & Berries  
Artisan Cheese Platter  
Selection of Inn-Made Cakes, Pastries & Squares  
Includes: Pineapple Jasmine Curd Tarts, Brownies, Matcha Mousse Cake & Mousse Cups

Artisan Breads & Rolls

Regular & Decaffeinated Coffee, Assorted Teas

Turn your menu into a BBQ Buffet (May to September)

Replace the above entrées with Grilled Chicken, Salmon & Beef \$71/guest



We are committed to sourcing sustainable, local, seasonal ingredients and integrating them into our menus.  
Food and non-alcoholic prices are subject to 15% gratuity & 5% GST  
Alcoholic beverages are subject to 15% gratuity & 5% GST & 10% liquor tax

Inn at Laurel Point Wedding Menus  
Effective April 1, 2018



## BEVERAGES

### Bar

All bar prices include applicable taxes & 15% gratuity  
If consumption is less than \$300, a fee of \$25 per hour per bartender will apply  
(4 hours minimum)

Local Craft Beer & Cider \$8.50  
A selection of seasonal local craft beers and cider

Domestic House Wine \$ 8.50

Premium Liquor & Highballs \$ 9.00  
Stolichnaya Vodka, Crown Royal Whisky, Bombay Sapphire Gin,  
Johnnie Walker Red Scotch, Bacardi White & Dark Rum,  
Sauza Tequila, Jack Daniels

Sparkling Wine \$10.00

Sommelier's Pick \$10.00

Liqueur \$10.00  
Baileys Irish Cream, Kahlua, Grand Marnier, Amaretto,  
Cointreau, Jägermeister

Martini (2 oz.) \$12.50

Soft Drinks, Juices & Sparkling Water \$ 4.00

### Punch

Fruit Punch Alcoholic - \$135  
(one gallon serves 30) Non- Alcoholic - \$80

Cranberry Lemonade Alcoholic - \$135  
(one gallon serves 30) Non- Alcoholic - \$80

Red or White Sangria Alcoholic - \$150  
(one gallon serves 30)

Iced Tea or Lemonade \$25/pitcher

We are committed to sourcing sustainable, local, seasonal ingredients and integrating them into our menus.  
Food and non-alcoholic prices are subject to 15% gratuity & 5% GST  
Alcoholic beverages are subject to 15% gratuity & 5% GST & 10% liquor tax

### Wine

Please note that wines are subject to availability

Whites	per bottle
Perseus Winery Pinot Gris, Penticton, British Columbia	\$38
Ganton & Larsen Prospect Winery Sauvignon Blanc, Okanagan Valley, BC	\$38
Hester Creek Chardonnay, Okanagan Valley, British Columbia	\$48
Fitzpatrick Interloper Gewurztraminer, Okanagan Valley, British Columbia	\$50
Lake Breeze Pinot Blanc, Naramata, British Columbia	\$43
8th Generation Riesling, Summerland, British Columbia	\$49
Drouhin Vaudon Reserve Chardonnay, Burgundy, France	\$69

### Reds

Perseus Winery Cabernet Merlot, Penticton, British Columbia	\$38
Bodega Tamari Reserva Malbec, Mendoza, Argentina	\$38
Sandhill Vanessa Vineyards Merlot, Kelowna, British Columbia	\$46
Tinhorn Creek Cabernet Franc, Okanagan Valley, British Columbia	\$56
Barossa Valley Estate Shiraz, Barossa Valley, Australia	\$61
Blue Mountain Gamay Noir, Okanagan Falls, British Columbia	\$57
Black Sage Cabernet Sauvignon, Okanagan Valley, British Columbia	\$67

### Sparkling

Pergolo Prosecco, Veneto, Italy	\$47
Blue Mountain Brut, Okanagan Falls, British Columbia	\$69
Veuve Cliquot N/V, Champagne, France	\$160

Don't see your favorite wine?  
Our Sommelier would be happy to assist you with further wine selections!



## ADDITIONAL INFORMATION

### Menu Selections

To ensure your menu selections are available, please provide them to your Event Manager at least 21 days prior to your event.

### Custom Menus

Our culinary team is pleased to work with you to customize a menu that meets your needs.

### Allergies Dietary Restrictions

Your health is of the greatest concern to us. Please inform us prior to your event date of group members with any allergies or special dietary requirements. We will provide alternative course(s) of Chef's choice at no additional charge with advance notice. Charges will apply to all dietary substitutions made on the day of the event.

### Food & Beverage Attendees

Your final guaranteed number of attendees must be provided no later than three business days prior to the function (by noon). Should you not provide final numbers, you will be billed for the contracted number of attendees or the actual attendees (whichever is greater). The hotel will do its best to accommodate increased numbers after the guaranteed numbers are provided; however, we reserve the right to make substitutions when necessary. A \$25 surcharge will apply in addition to menu pricing to the additional meals requested on-site.

### Children

A 50% discount will be applied to buffet menu prices for children aged 5 to 10. There is no charge for buffet meals for children aged 4 & under. Special plated children's menus are available upon request.

### Food & Beverage Policy

All food & beverage served at functions held in the Inn must be provided, prepared & served by the Inn.

### Statutory Holidays

A surcharge will be applied to events held on Canadian statutory holidays.

### Applicable Taxes

Food & Non Alcoholic Beverages  
Alcoholic Beverage  
Audio Visual

15% Service Charge (taxable) & 5% GST  
15% Service Charge (taxable) & 5% GST & 10% Liquor Tax  
5% GST & 7% PST

We are committed to sourcing sustainable, local, seasonal ingredients and integrating them into our menus.  
Food and non-alcoholic prices are subject to 15% gratuity & 5% GST  
Alcoholic beverages are subject to 15% gratuity & 5% GST & 10% liquor tax

Inn at Laurel Point Wedding Menus  
Effective April 1, 2018