

Inn at
Laurel Point

Wedding Menus



RECEPTION

Hors d'Oeuvres

Minimum 2 dozen order per item required

Cold Hors d'Oeuvres (priced per dozen)

Tomato Bruschetta, Parmesan Cheese, Multigrain Crostini	\$36
BC Oyster Shot, Ginger & Soy Dashi	\$40
Prosciutto Wrapped Lychee Nut, Pepper Boursin Cheese, Lavash Cracker	\$41
Prawn, Scallop & Octopus Ceviche, Cucumber Salsa	\$42
Spicy Albacore Tuna Poke Sushi Roll, Soy & Yuzu Aioli	\$44
BBQ Duck & Shiitake Terrine, Hoisin Mayonnaise	\$46
Cashew Quail Scotch Egg, Tomato Jam	\$46

Hot Hors d'Oeuvres (priced per dozen)

Wild Mushroom Crostini, Truffle Oil, Shaved Parmesan	\$37
Duck Confit & Quinoa Arancini, Pickled Onion & Carrot Salad	\$40
Fried Calamari, Togarashi Aioli	\$38
Japanese Style Pork Meatball, Ginger Hoisin Glaze	\$40
Ginger Shrimp Dumpling, Chili Mayo	\$42
Boneless Chicken Wing, Pork Gyoza Filling, Yuzu Dip	\$44
Crab Cake, Chipotle Aioli	\$46

Set Reception Menu

Minimum 25 guests required

Welcome \$9.50 /guest

Tomato Bruschetta, Parmesan Cheese, Multigrain Crostini

Fried Calamari, Togarashi Aioli

Japanese Style Pork Meatball, Ginger Hoisin Glaze

Gathering \$10 /guest

Prosciutto Wrapped Lychee Nut, Pepper Boursin, Lavash Cracker

Ginger Shrimp Dumpling, Chili Mayo


Wild Mushroom Crostini, Truffle Oil, Shaved Parmesan

Black Tie \$11.50 /guest

BBQ Duck & Shiitake Terrine, Hoisin Mayonnaise

Cashew Quail Scotch Egg, Tomato Jam

Crab Cake, Togarashi & Pickled Ginger Aioli


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Stationed Reception Items

Shucked West Coast Oysters on the Half Shell (5 dozen minimum order)	\$42/dozen
Assorted Open & Closed Mini Sandwiches Spicy Seared Tuna & Candied Salmon Club, Spicy Mayonnaise, Lettuce, Tomato, Focaccia Egg Salad Mini Croissant, Sriracha, Celery, Green Onions Ssamjang Chicken, Cucumber, Cilantro, Flour Tortilla Mushroom Pâté, Truffle Oil, Shaved Parmesan, Multigrain Baguette	\$38/dozen
Assorted Artisan Pizza Station (minimum order 6 dozen) Margarita - Tomato Sauce, Bocconcini, Basil Pepperoni, Kalamata Olive, Tomato, Mozzarella Alfredo Sauce, Spinach, Roasted Garlic, Mozzarella, Parmesan Wakame Chicken, Caramelized Onions, Mozzarella, Japanese Mayonnaise, Tonkatsu Sauce	\$40/dozen
Antipasto Platter (serves 12) Local Cured & Smoked Meats, Cheeses, Grilled & Pickled Vegetables, Olives, Assorted Breads	\$160/platter
Warm Breads & Assorted Dips (serves 30) Sundried Tomato Tapenade, Cumin Hummus, Spinach & Artichoke Dip, Naan Potato Bread, Lavash Crackers	\$100/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
Steamed Edamame (serves 6)	\$8/bowl
Double Smoked Bacon & Cheddar Puff Twist	\$36/dozen
Assorted Macarons	\$36/dozen
Chocolate Truffles	\$34/dozen
Chocolate Dipped Strawberries	\$36/dozen
Assorted Tarts & Bars	\$36/dozen
Chocolate Pizza (serves 10)	\$38/pizza
Sweet Table: Selection of Bite Size Sweets	\$40/dozen
Customized to your Colour & Theme (minimum 5 dozen)	

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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 \$70/hour

Grilled Bone-in Prime Rib \$12/guest
Rosemary Demi, Mini Sesame Buns

Risotto Station \$9/guest
Wild Mushroom, Parmesan Cheese, Truffle Oil

Sushi Station \$13/guest
Tuna Soy Onion Salad, Spicy Canadian Scallop,
Shrimp Tempura, Japanese Rice, Seaweed, Wasabi

Stir Fry Station \$10/guest
Shrimp or BBQ Pork (choose one),
Asian Vegetable Slaw, Sweet Soy, Jasmin Rice in Asian Take-out Boxes

Torch Bar \$9/guest
Blackened Tuna, Miso Marinated Salmon, Ssamjang Beef,
Cabbage & Pickled Ginger Pancake, Yuzu Soy, Chipotle Mayo, Lime Salt

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, Assorted Candies,
Caramel & Chocolate Sauces \$9/guest (cone)

Crêpe Flambé Station \$7/guest
Nutella Filled, Bananas, Strawberries Vanilla & Chocolate Ice Cream

Ice Cream Sandwich Station \$9/guest
Inn Baked Chocolate Chip & Almond Shortbread Cookies,
Vanilla & Chocolate Ice Cream, Chocolate Glaze,
Toasted Almond & Coconut Shavings

Milkshake Station \$6/guest
Lychee Cardamom White Chocolate, Chili Chocolate,
Grahamtellow (Graham Crumb, Nutella & Marshmallow)

Late Night Delights

Assorted Artisan Pizza Station \$40/dozen
(minimum order 6 dozen)

Margherita - Tomato Sauce, Bocconcini, Basil

Pepperoni, Kalamata Olive, Tomato, Mozzarella

Alfredo Sauce, Spinach, Roasted Garlic, Mozzarella, Parmesan

Wakame Chicken, Caramelized Onions, Mozzarella, Japanese Mayonnaise, Tonkatsu
Sauce

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

Nacho Grande (serves 20) \$32/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

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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
Thai Chicken, Coconut & Tomato Soup, Cilantro Oil
Curried Squash & Apple Soup, Pumpkin Seed Praline

Salads

Field Greens, Herb Roasted Tomato, Goats' Cheese, Sweet Onion & Ginger Dressing
Organic Tomatoes, Fresh Cheese, Soft Herbs, White Balsamic & Extra Virgin Olive Oil
Curry Granola Roasted Baby Carrots, Citrus Purée, Carrot Chips, Carrot Top Oil, Arugula

Entrées

Chimichurri Chicken Breast \$49
Farro Pilaf, Eggplant Purée, Roasted Carrots, Chicken Jus

Café de Paris Roast Trout \$52
Candied Yams, Green Beans

Star Anise Braised Beef Short Rib \$54
Mushroom Parfait, Miso Confit Potato, Greens

Roast Beef Striploin \$57
Confit Tomato, Squash Purée, Rosemary Fingerling Potatoes

Miso-Kasu Baked Sablefish \$57
Edamame & Coconut Sweet Rice, Togarashi Aioli, Baby Bok Choy

Desserts

Matcha White Chocolate Pistachio Mousse Cake
Grapefruit Ice Cream, Kinako Tuille, Jasmine Tea Gel


Double Chocolate Flourless Caramelia Brownies
Smoked Maldon Salted Almonds, Miso Caramel, Popcorn Ice Cream

Pineapple Coconut Madeleine Cheesecake
Black Currant Creameux, Passion Fruit Curd, Mini Macaron

Cocoa Nib Panna Cotta
Honey Vanilla Bean Marshmallow, Cocoa Nib Praline, Cookie Crumb, Manjari Chocolate Sauce

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



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Dinner Buffets

Minimum of 25 guests

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

Island Dinner Buffet

\$57/guest

Field Greens, Truffle & Parmesan Cheese Dressing
 Kale & Carrot Salad, Sesame Ginger Dressing
 Fenugreek & Cilantro Purple Potato Salad
 Local (Seasonal) Organic Tomato, Basil Bocconcini, White Balsamic & Olive Oil
 Beet & Lentil Salad, Sherry Vinaigrette

Platters

Smoked West Coast Salmon, Candied Pacific Salmon, Citrus Hand Peeled Local Shrimp
 Albacore Tuna Three Ways: Shiso Dusted, Smoked, Hawaiian Poke
 Prosciutto, Grilled Chorizo Sausage, Antipasti, Olives, Grilled & Pickled Vegetables

Entrées

Café de Paris Buttered Fresh Trout, Shiitake & Ginger Soy Rice, Seasonal Vegetables
 Chimichurri Chicken Breast, Burnt Onion Roasted Potatoes, Quick Braised Greens
 Seared Parmesan Polenta, Fried Wild Mushroom & Cheese Strata, Tomato Coulis, Edamame


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

Artisan Breads & Rolls

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas

Island & Coastal Dinner Buffet Carving Enhancements

Grilled, Slow Roasted Prime Rib Chop, Rosemary Beef Jus	\$11/guest
Roasted Breast of Turkey, Jalapeño Cranberry Sauce	\$7/guest
Baked Ham, Red Eye Gravy	\$8/guest

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Minimum of 25 guests

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

Coastal Dinner Buffet

\$66/guest

Seafood Chowder

Field Greens, Truffle & Parmesan Cheese Dressing

Kale & Carrot Salad, Sesame Ginger Dressing

Fenugreek & Cilantro Purple Potato Salad

Local (Seasonal) Organic Tomato, Basil Bocconcini, White Balsamic & Olive Oil

Beet & Lentil Salad, Sherry Vinaigrette

Soba Noodle, Spinach & Carrot Salad, Hoisin Dressing

Platters

Smoked Salmon, Candied Pacific Salmon, Citrus Hand Peeled Local Shrimp

Albacore Tuna Three Ways: Shiso Dusted, Smoked, Hawaiian Poke

Prosciutto, Grilled Chorizo Sausage, Antipasti, Olives, Grilled & Pickled Vegetables

Entrées

Please choose three selections:

- Café de Paris Buttered Fresh Trout, Shiitake & Ginger Soy Rice, Seasonal Vegetables
- Chimichurri Chicken Breast, Burnt Onion Potatoes, Quick Braised Greens
- Preserved Lemon Marinated Ling Cod, Smoked Salmon Shrimp & Cabbage Pancake, Baby Bok Choy
- Seared Parmesan Polenta, Wild Mushroom & Cheese Strata, Tomato Coulis, Edamame
- Shanghai Style BBQ Pork, Tobiko & Cabbage Fried Rice, Garlic Gai Lan
- Beef, Mushroom & Vegetable Stir-fry, Spinach Spätzle, Vegetable Kakiage
- Braised Boneless Lamb Shoulder, Green Onion Mashed Potato, Buttered Root Vegetable

Sliced Seasonal Fruits & Berries


Artisan Cheese Platter

Selection of Inn-Made Cakes, Pastries & Squares

Includes Chocolate Praline Cocoa Nib Tarts, S'mores Bars & Mousse Cups

Artisan Breads & Rolls

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas

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Rogers' Suite Dinner Buffet

Minimum of 20 guests

\$60/guest

Field Greens, Truffle Parmesan Dressing
Organic Tomato, Basil Bocconcini, White Balsamic & Extra Virgin Olive Oil
Beet & Lentil Salad, Sherry Vinaigrette

Platters

Smoked West Coast Salmon, Candied Pacific Salmon
Albacore Tuna Three Ways
Shiso Dusted, Smoked, Hawaiian Poke Antipasto Platter
Prosciutto, Grilled Chorizo Sausage, Assorted Olives, Antipasti, Grilled & Pickled Vegetables

Entrées

Café de Paris Buttered Organic Trout, Shiitake & Ginger Soy Rice
Chimichurri Chicken Breast, Burnt Onion Roasted Potatoes, Quick Braised Greens
Seared Parmesan Polenta, Wild Mushroom & Cheese Strata, Tomato Coulis, Edamame

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

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas



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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,
Souza Tequila, Jack Daniels

Sparkling Wine \$10.00
Sommelier's Pick \$10.00

Liqueur \$10.00
Bailey's Irish Cream, Kahlua, Grand Marnier, Amaretto,
Cointreau, Jägermeister

Martini (2 oz.) \$12.50

Soft Drinks, Juices & Sparkling Water \$ 4.00

Punch

Fruit Punch Alcoholic - \$130
(one gallon serves 30) Non- Alcoholic - \$70

Cranberry Lemonade Alcoholic - \$130
(one gallon serves 30) Non- Alcoholic - \$70

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

Iced Tea or Lemonade \$25/pitcher

Wine

Please note that wines are subject to availability

Whites	per bottle
Calona Pinot Gris, Okanagan Valley, British Columbia	\$37
Ganton & Larsen Prospect Winery Sauvignon Blanc, Okanagan, BC	\$37
Tinhorn Creek Gewurztraminer, Okanagan Valley, British Columbia	\$43
Lake Breeze Pinot Blanc, Naramata, British Columbia	\$45
Hester Creek Chardonnay, Okanagan Valley, British Columbia	\$47
8th Generation Riesling, Summerland, British Columbia	\$49
Drouhin Vaudon Reserve Chardonnay, Burgundy, France	\$89


Reds

Calona Cabernet Merlot, Okanagan Valley, British Columbia	\$37
Ganton & Larsen Prospect Winery Pinot Noir, Okanagan Valley, BC	\$37
Sandhill "Vanessa Vineyards" Merlot, Kelowna, British Columbia	\$47
Tinhorn Creek Cabernet Franc, Okanagan Valley, British Columbia	\$55
Barossa Valley Estate Shiraz, Barossa Valley, Australia	\$56
Blue Mountain Gamay Noir, Okanagan Falls, British Columbia	\$57
Upper Bench Cabernet Sauvignon, Penticton, British Columbia	\$82
Black Sage Cabernet Sauvignon, Okanagan Valley, British Columbia	\$67
Barone Ricasoli "Chianti Classico Riserva", Toscana, Italy	\$74

Sparkling

Pergolo Prosecco, Veneto, Italy	\$47
Sumac Ridge Stellar's Jay Brut, Okanagan Valley, British Columbia	\$67
Tattinger N/V, Champagne, France	\$150

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

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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

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