

Inn at Laurel Point

RECEPTION & DINNER

Hors D'oeuvres

Minimum 2 dozen order per item required
Items are priced per dozen

Cold Hors D'oeuvres

Tomato Bruschetta Parmesan Cheese, Multigrain Crostini	\$36
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
B.C. Oyster Shot Ginger & Soy Dashi	\$40

Hot Hors D'oeuvres

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

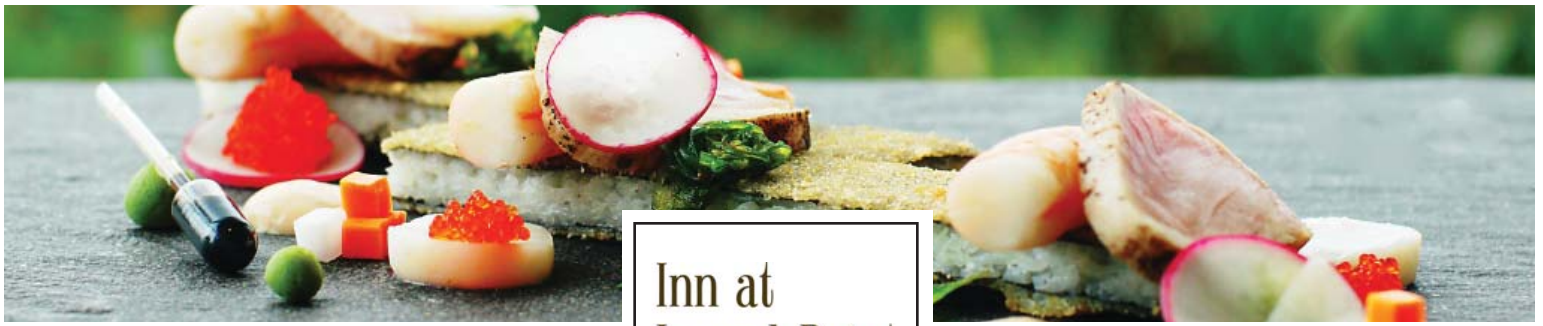


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Stationed Reception Items

Minimum 2 dozen per order

Shucked West Coast Oysters on the Half Shell (5 dozen minimum order)	\$42/dozen
Assorted Open & Closed Mini Sandwiches Spicy Seared Tuna & Candied Salmon Focaccia Club Egg Salad Mini Croissant Ssamjang Chicken Tortilla Truffle Mushroom Pâté, Multigrain Baguette	\$38/dozen
Assorted Artisan Pizza Station (6 dozen minimum order) Margarita - Tomato Sauce, Basil, Bocconcini Pepperoni, Kalamata Olive, Tomato, Mozzarella Roasted Garlic, Spinach, Alfredo Sauce, Mozzarella, Parmesan Wakame Chicken, Caramelized Onions, Japanese Mayonnaise, Tonkatsu Sauce Mozzarella	\$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) Sun-dried Tomato Tapenade, Cumin Hummus, Spinach & Artichoke Dip, Naan, Potato Bread, Lavash Crackers	\$100/platter
Artisan & International Cheese (serves 20) Fruits, Bread & Crackers	\$190/platter
Vegetable Crudités (serves 15) Herb Ranch Dip	\$65/platter
Seasonal Fresh Fruit & Berries (serves 8)	\$56/platter
Steamed Edamame (serves 6)	\$8/bowl
Double Smoked Bacon & Cheddar Puff Twist	\$36/dozen
Chocolate Truffles	\$34/dozen
Chocolate Dipped Strawberries	\$36/dozen
Chocolate Pizza (serves 10)	\$38/pizza
Assorted Tarts & Bars	\$36/dozen
Sweet Table (minimum 5 dozen) Selection of Bite Size Sweets Customized to your Colour & Theme	\$40/dozen



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Chef Attended Action Stations

Minimum 40 guests. Based on 1.5 hours
 Additional Chef labour charge \$70/hour
 Must be ordered for the number of guests in attendance

Grilled Bone-in Prime Rib Rosemary Demi, Mini Sesame Buns	\$12/guest
Risotto Station Wild Mushroom, Parmesan Cheese, Truffle Oil	\$9/guest
Sushi Station Tuna, Spicy Scallop, Shrimp Tempura Soy Onion Salad, Japanese Rice, Seaweed, Wasabi	\$13/guest
Stir-Fry Station Shrimp or BBQ Pork (choose one) Asian Vegetable Slaw, Sweet Soy, Jasmine Rice in Asian Take-out Boxes	\$10/guest
Torch Bar Blackened Tuna, Miso Marinated Salmon, Ssamjang Beef Cabbage & Pickled Ginger Pancake, Yuzu Soy, Chipotle Mayo	\$9/guest
Donut Station Spiced Sugar, Salted Caramel, Chocolate Raspberry & Lemon Curd Sauce	\$36/dozen
Marble Slab Ice Cream Station Vanilla & Chocolate Ice Cream, Assorted Fruit, Assorted Candies, Caramel & Chocolate Sauces	\$8/guest (bowl) \$9/guest (cone)
Crêpe Flambé Station Nutella® Filled, Bananas, Strawberries, Vanilla & Chocolate Ice Cream	\$7/guest
Ice Cream Sandwich Station Inn Baked Chocolate Chip & Almond Shortbread Cookies, Vanilla & Chocolate Ice Cream, Chocolate Glaze, Toasted Almond & Coconut Shavings	\$9/guest
Milkshake Station Lychee Cardamom White Chocolate, Chili Chocolate, Grahamtellow (Graham Crumb, Nutella® & Marshmallow)	\$6/guest

Set Reception Menu

Minimum 25 guests

Welcome Fried Calamari Togarashi Aioli Japanese Style Pork Meatball Ginger Hoisin Glaze Tomato Bruschetta Parmesan Cheese, Multigrain Crostini	\$9.50/guest
Gathering Prosciutto Wrapped Lychee Nut Pepper Boursin®, Lavash Cracker Ginger Shrimp Dumpling Chili Mayo Wild Mushroom Crostini Truffle Oil, Shaved Parmesan	\$10/guest
Black Tie Cashew Quail Scotch Egg Tomato Jam Crab Cake Togarashi & Pickled Ginger Aioli BBQ Duck & Shiitake Terrine Hoisin Mayonnaise	\$11.50/guest



**Inn at
Laurel Point**

Reception Style Dinner

Serving size is 2 - 3 bites, small appetizer plate
Maximum Group Size is 60 people

Want to offer your guests more than a reception but not quite dinner?
Our reception style dinner is the perfect solution!

Two collections of exquisite, small plates, created to deliver a culinary adventure experience and satisfy your guests.

Laurel

\$40/guest

Prawn, Scallop, Halibut & Octopus Ceviche
Corn Tortillas

Sake Poached BC Oyster
Garlic Spinach Cream, Kimchi Hollandaise

BBQ Duck & Shiitake Terrine
Hoisin Mayo

Boneless Chicken Wing
Pork Gyoza Filling, Yuzu Dip

Chocolate Praline Cocoa Nib Tart

Erickson

\$46/guest

Sushi Pizza
Tuna Poke, Shrimp, Avocado, Tobiko, Onion Salad

Crab Cake Loco Moco
Japanese Rice Ball, Demi, Soy Sauce, Sunny Side Up Egg

Cashew Quail Scotch Egg
Tomato Jam

Anise Braised Beef Short Rib
Green Onion Potato Foam

Matcha White Chocolate Pistachio Mousse Cake

5 Course Beverage Pairings by our In-House Sommelier
Wine pairings \$25/guest
Beer pairing \$17/guest

Make it even more memorable...

Imagine an event that engages your guests course by course.

Step away from what they've seen and done before, we think you'll love this fresh take on a dinner,

Ask your Event Manager about how this experiential event might change your next dinner occasion.



Inn at Laurel Point

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 your function)
- A surcharge of \$13/guest will be applied for tableside entrée selections (as many as 3 choices). Only available for 4 course menus.
- Dinners include brewed regular & decaffeinated coffee, assorted teas, freshly baked breads & rolls

Please choose one starter (soup &/or salad), entrée & 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 Tomato, 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 Farro Pilaf, Eggplant Purée, Roasted Carrots, Chicken Jus	\$49	Roast Beef Striploin Confit Tomato, Squash Purée, Rosemary Fingerling Potatoes	\$57
Café de Paris Roast Trout Candied Yams, Green Beans	\$52	Miso-Kasu Baked Sablefish Edamame & Coconut Sweet Rice, Togarashi Aioli, Baby Bok Choy	\$57
Star Anise Braised Beef Short Rib Mushroom Parfait, Miso Confit Potato, Greens	\$54		

Desserts

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

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

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

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



Inn at Laurel Point

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

Organic Tomato, Basil Bocconcini, White Balsamic & Extra Virgin 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, Assorted 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

Regular & 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

Ocean Wise  Sustainable seafood

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 Catering Menus
Effective April 1, 2017



Inn at Laurel Point

Dinner Buffets

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

Organic Tomato, Basil Bocconcini, White Balsamic & Extra Virgin 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, Marinated Olives, Antipasti, 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 Potatoes, Buttered Root Vegetables

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

Regular & Decaffeinated Coffee, Assorted Teas

Ocean Wise  Sustainable seafood

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 Catering Menus
Effective April 1, 2017



Inn at Laurel Point

Dinner Buffets

Minimum of 20 guests

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

BBQ Dinner Buffet

\$76/guest

(Available from May through September in the Terrace Ballroom only)

Field Greens, Truffle & Parmesan Cheese Dressing

Fenugreek & Cilantro Purple Potato Salad

Organic Tomato, Basil Bocconcini, White Balsamic & Extra Virgin Olive Oil

Beet & Lentil Salad, Sherry Vinaigrette

Platters

Smoked Salmon, Candied Pacific Salmon

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

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

From the Grill

Café de Paris Buttered Fresh Trout

Chimichurri Chicken Breast

Beef Striploin, Rosemary Demi

Grilled King Prawns

add \$8/guest

Pan Seared Parmesan Polenta

Shiitake & Ginger Soy Rice

Burnt Onion Roasted Potatoes

Sliced Seasonal Fruits & Berries

Artisan Cheese Platter

Selection of Inn-Made Cakes, Pastries, Squares, Macarons & Mini Cookies

Artisan Breads & Rolls

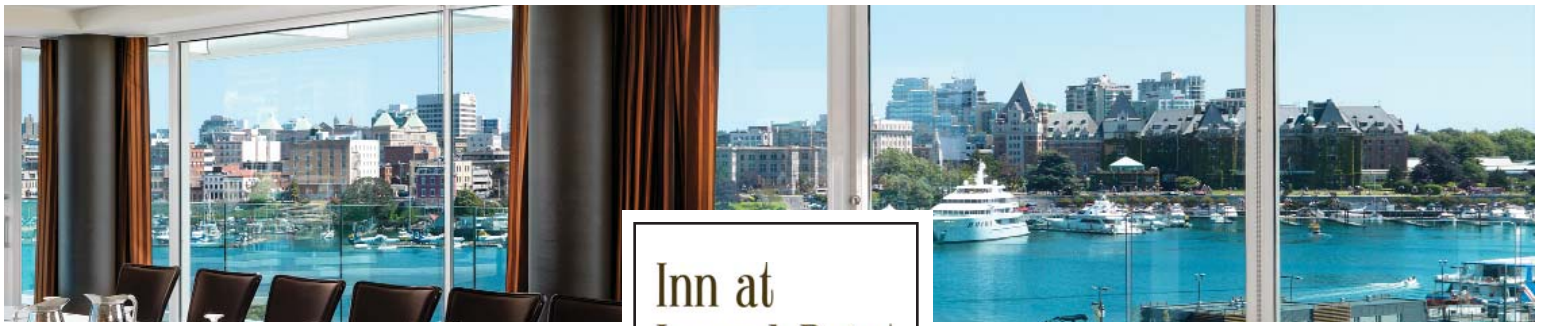
Regular & Decaffeinated Coffee, Assorted Teas

Ocean Wise  Sustainable seafood

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 Catering Menus
Effective April 1, 2017



Inn at Laurel Point

Rogers' Suite Dinner Buffet

\$60/guest

Minimum of 20 guests

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

Pan Seared Parmesan Polenta
Wild Mushroom & Cheese Strata, Tomato Coulis, Edamame

Sliced Seasonal Fruits & Berries

Artisan Cheese Platter

Selection of Inn-Made Cakes, Pastries & Squares

Artisan Breads & Rolls

Regular & Decaffeinated Coffee, Assorted Teas

Turn your menu into a BBQ Buffet

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

Dinner Buffet Carving Enhancements

Grilled, Slow Roasted Prime Rib \$11/guest
Rosemary Beef Jus

Grilled King Prawns \$8/guest
Lemon & Herb



**Inn at
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BEVERAGE

Bar

Premium Liquor & Highballs Stolichnaya Vodka, Crown Royal Whiskey, Bombay Sapphire Gin, Johnnie Walker Red Scotch, Bacardi White & Dark Rum, Souza Tequila, Jack Daniels	\$9.00
Local Craft Beer & Cider	\$8.50
Domestic House Wine	\$8.50
Sparkling Wine	\$10.00
Sommelier's Choice	\$10.00
Liqueurs Bailey's Irish Cream, Kahlua, Grand Marnier, Amaretto, Cointreau, Jägermeister	\$10.00
Martinis (2 oz.)	\$12.50
Soft Drinks, Juices & Sparkling Water	\$4.00

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

Punch

Fruit Punch (one gallon serves 30)	Alcoholic - \$130 Non- Alcoholic - \$70
Cranberry Lemonade (one gallon serves 30)	Alcoholic - \$130 Non- Alcoholic - \$70
Red or White Sangria (one gallon serves 30)	Alcoholic - \$150
Iced Tea or Lemonade (serves 8)	Pitcher - \$25



Inn at Laurel Point

Wine

Please note that wines are subject to availability

Sparkling

- Prosecco Pergolo
Veneto, Italy
- Blue Mountain Brut
Okanagan Falls, British Columbia
- Veuve Cliquot N/V
Champagne, France

per bottle

- \$47
- \$67
- \$140

Reds

- Calona Cabernet Merlot
Okanagan Valley, British Columbia
- Ganton & Larsen Winery Pinot Noir
Okanagan Valley, British Columbia
- Hester Creek Merlot
Okanagan Valley, British Columbia
- Tinhorn Creek Cabernet Franc
Okanagan Valley, British Columbia
- Barossa Valley Estate Shiraz
Barossa Valley, Australia
- Blue Mountain Gamay Noir
Okanagan Falls, British Columbia
- Upper Bench Cabernet Sauvignon
Penticton, British Columbia

per bottle

- \$37
- \$37
- \$40
- \$52
- \$56
- \$57
- \$82

Whites

- Calona Pinot Gris
Okanagan Valley, British Columbia
- Ganton & Larsen Winery Sauvignon Blanc
Okanagan, British Columbia
- Hester Creek Chardonnay
Okanagan Valley, British Columbia
- Tinhorn Creek Gewurztraminer
Okanagan Valley, British Columbia
- Lake Breeze Pinot Blanc
Naramata, British Columbia
- 8th Generation Riesling
Summerland, British Columbia
- Drouhin Vaudon Reserve Chardonnay
Burgundy, France

- \$37
- \$37
- \$40
- \$42
- \$45
- \$49
- \$69

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.

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

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.