Inn at
Laurel Point

BREAKFAST, BREAKS & REFRESHMENTS

BREAKFAST BUFFETS

Minimum 10 guests

European Deluxe — $29/guest

Inn-Made Bakery Items, Toast
Sweet Butter, Spiced Berry Compote & Honey
Seasonal Fresh Fruit & Berries
Natural & Fruit Yogurts
Prosciutto, Salami, Cheddar Cheese, Brie
Hard Boiled Eggs
Orange & Grapefruit Juice
Regular & Decaffeinated Coffee, Assorted Teas

* A surcharge of $4 per guest will be applied for groups of less than 20

West Coast — $31/guest

Inn-Made Bakery Items
Sweet Butter, Spiced Berry Compote & Honey
Seasonal Fresh Fruit & Berries
Smoked Salmon Eggs Benedict, Spinach Hollandaise
Bacon & Local Pork Sausage
Hash Brown Potatoes, Crispy Onions & Kale
Orange & Grapefruit Juice
Regular & Decaffeinated Coffee, Assorted Teas

Substitute Dungeness Crab Cake Benedict $3/guest
Traditional Eggs Benedict also available.
Choose one type of Eggs Benedict for all guests

* A surcharge of $4 per guest will be applied for groups of less than 20

Continental — $23/guest

Inn-Made Bakery Items
Sweet Butter, Spiced Berry Compote & Honey
Seasonal Fresh Fruit & Berries
Natural & Fruit Yogurts
Orange & Grapefruit Juice
Regular & Decaffeinated Coffee, Assorted Teas

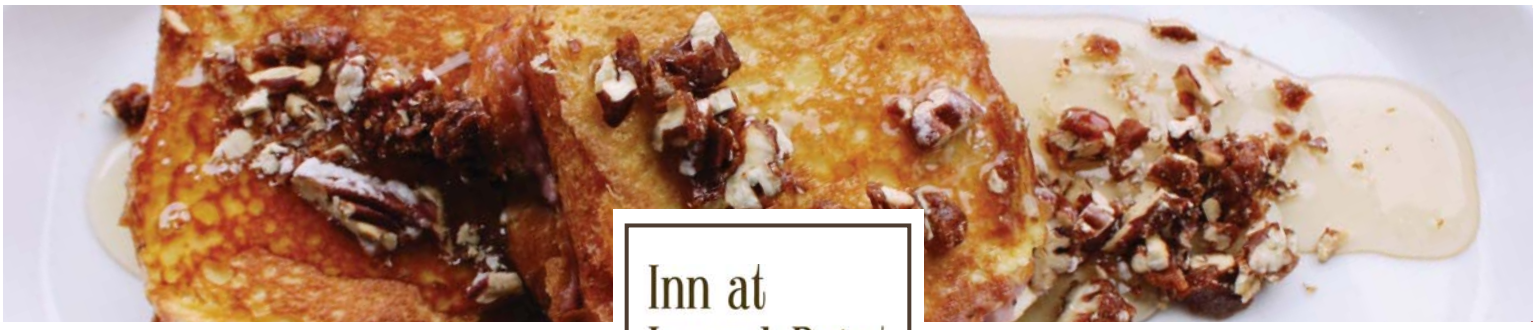
Healthy Choice — $27/guest

Bircher Muesli Bar
Plain Yogurt, Oatmeal, Hemp Granola, Honey,
Dried Figs, Apricots & Cranberries
Low-Fat Muffins, Inn-Made Bread Loaves, Multigrain Toast
Sweet Butter, Fruit Preserves & Honey
Seasonal Fresh Fruit & Berry Salad
Egg White Frittata,
Tomato, Kale, Mushrooms & Goats' Cheese
Orange & Grapefruit Juice
Regular & Decaffeinated Coffee, Assorted Teas

Canadian — $29/guest

Inn-Made Bakery Items, Toast
Sweet Butter, Spiced Berry Compote & Honey
Seasonal Fresh Fruit & Berries
Scrambled Free Range Eggs
Bacon & Local Pork Sausage
Hash Brown Potatoes, Crispy Onions & Kale
Orange & Grapefruit Juice
Regular & Decaffeinated Coffee, Assorted Teas

* A surcharge of $4 per guest will be applied for groups of less than 20



Inn at Laurel Point

BUFFET ENHANCEMENTS

Must be ordered for the number of guests in attendance
(Minimum 20 guests)

Made-to-Order Omelette Station	$8/guest
Maple Butter Baked Pancakes	$5/guest
Coconut Milk French Toast Spiced Berry Compote	$4/piece
Hot Oatmeal Spiced Berry Compote, Brown Sugar & Dried Fruits	$6/guest

Minimum 20 pieces per item ordered

Breakfast Strudel Scrambled Egg, Sausage, Green Onion, Smoked Cheddar Cheese	$6/piece
Eggs Benedict	
Traditional Back Bacon	$6/piece
Kale & Tomato	$6/piece
Smoked Salmon	$8/piece
English Muffin Sandwiches	
Scrambled Egg Kale & Tomato	$6/piece
Folded Egg Back Bacon, Oven Dried Tomato, Aged Cheddar	$7/piece
Granola Parfaits	$6/piece
Dry Cereals & Milk	$5/piece
Plain & Multigrain Bagels Cranberry, Sweet Ginger & Plain Cream Cheeses	$7/piece
Fruit Smoothies Berry or Green Power	$7/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

BRUNCH

Brunch Buffet **$43/guest**
Minimum 20 guests

Inn-Made Bakery Items
Sweet Butter, Spiced Berry Compote & Honey
Bircher Muesli
Seasonal Fresh Fruit & Berries

Caesar Salad
Beet & Lentil Salad, Sherry Vinaigrette
Field Greens, Tomatoes, Cucumbers, Sweet Onion Soy Vinaigrette

Eggs Benedict
Back Bacon, Togarashi Hollandaise Sauce

Maple Butter Baked Pancakes

Bacon & Local Pork Sausage

Home Fried Potato Gratin
Onion, Peppers, Kale, Cheese, Double Smoked Bacon

Crispy Fried Basa
Honey & Hoisin Glaze, Tobiko Biryani & Vegetables

Shanghai Noodles
Pork, Beef & Vegetable Kimchi Stir-Fry

Selection of Inn-Made Cakes, Pastries & Squares

Orange & Grapefruit Juice
Regular & Decaffeinated Coffee, Assorted Teas

Add-Ons

Made-to-Order Omelette Station	$8/guest
Prime Rib Carving Station	$11/guest

PLATED BREAKFASTS

Point Breakfast **$27/guest**
Maximum 50 guests

Inn-Made Bakery Items (per table)
Sweet Butter, Fruit Preserves & Honey (per table)
Seasonal Fresh Fruit & Berries (per table)
Scrambled Free Range Eggs
Bacon & Local Pork Sausage
Hash Brown Potatoes, Crispy Onions & Kale
Oven Roasted Tomato
Orange & Grapefruit Juice
Regular & Decaffeinated Coffee, Assorted Teas

Harbour Breakfast **$28/guest**
Inn-Made Bakery Items (per table)
Sweet Butter, Fruit Preserves & Honey (per table)
Seasonal Fresh Fruit & Berries (per table)
Traditional Back Bacon Eggs Benedict
Hash Brown Potatoes, Crispy Onions & Kale
Oven Roasted Tomato
Orange & Grapefruit Juice
Regular & Decaffeinated Coffee, Assorted Teas

Substitute traditional eggs Benedict for the following:

Smoked Salmon Benedict	$2/guest
Dungeness Crab Cake Benedict	$5/guest

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

Inn at Laurel Point

THEMED BREAKS

Minimum 10 guests

Cookies — $12/guest

Double Chocolate Chip, Cocoa Nib Crunch
Miso Sesame Peanut Butter, White Chocolate
Macadamia Nut, Toffeedoodle
Regular & Decaffeinated Coffee, Assorted Teas

Healthy — $12/guest

Inn-Made Fruit & Nut Delight Bars
Berry Smoothies
Regular & Decaffeinated Coffee, Assorted Teas

Energy — $13/guest

Inn-Made Coconut, Date & Nut Power Bars
Assorted Cookies
Berry Smoothies
Regular & Decaffeinated Coffee, Assorted Teas

Veggie Snacks — $13/guest

Baked Kale & Root Vegetable Chips
Vegetable Crudités, Herb Ranch Dressing
Green Power Smoothies
Regular & Decaffeinated Coffee, Assorted Teas

Refresh — $14/guest

Plain Yogurt, Hemp Granola, Honey
Dried Figs, Apricots & Cranberries
Seasonal Fresh Fruit & Berry Salad
Regular & Decaffeinated Coffee, Assorted Teas

Tea Break — $14/guest

Warm Scones, Devonshire Cream & Berry Jam
Battenberg Cake
Traditional & Jasmine Tea Shortbread
Regular & Decaffeinated Coffee, Assorted Teas

Inn-Made Candy Inspired — $14/guest

"Twix®", "Turtle®" & S'mores Bars
Miso Sesame Peanut Butter Tarts
Regular & Decaffeinated Coffee, Assorted Teas

Chocolatier — $16/guest

Chocolate Brownies
Double Chocolate Chip Cookies
Double Dipped Chocolate Strawberries
Regular & Decaffeinated Coffee, Assorted Teas

Sweet & Savory — $22/guest

Inn-Baked Tahini Maple Pecan Loaf
Assorted Cookies
Assorted Open & Closed Mini Sandwiches
Vegetable Crudités, Herb Ranch Dip
Regular & Decaffeinated Coffee, Assorted Teas

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Inn at Laurel Point

CHEF ITO'S SNACKS

Sweet

Assorted Inn-Baked Muffins	$36/dozen
Assorted Inn-Baked Croissants Butter & Chocolate	$44/dozen
Inn-Baked Almond Croissants Twice baked with toasted almond & frangipane filling	$46/dozen
Inn-Baked Fruit & Nut Delight Bar	$36/dozen
Inn-Baked Coconut, Date & Nut Power Bar	$36/dozen
Assorted Inn-Baked Cookies	$34/dozen
Assorted Inn-Baked Macarons	$36/dozen
Assorted Inn-Baked Tarts & Bars Miso Sesame Peanut Butter Ganache Tarts, Twix® & Turtle® Bars & Chocolate Praline Cocoa Nib Tart	$34/dozen
Inn-Baked Tahini Maple Pecan Loaf (serves 12)	$33/loaf
Assorted Inn-Baked Loaves Choice of: Grapefruit Poppyseed, Strawberry Almond Chocolate Zucchini, Matcha Macadamia Red Bean	$32/dozen
Mini Sweets Tray Assortment of Brownies, Slices & Bars	$37/dozen
Seasonal Fresh Fruit & Berries (serves 8)	$56/platter
Granola Parfaits	$5/piece
Individual Fruit Yogurts	$46/dozen
Assorted Whole Fruits	$36/dozen
Double Dipped Chocolate Strawberries	$36/dozen

Savoury

Assorted Savoury Croissants Ham & Cheese, Spinach & Feta, Prosciutto & Asparagus	$46/dozen
Plain & Multigrain Bagels Cranberry, Sweet Ginger & Plain Cream Cheeses	$60/dozen
Double Smoked Bacon & Cheddar Puff Twist	$36/dozen
Inn-Baked Warm Cheese Scones	$38/dozen
Vegetable Crudités (serves 15)	$60/platter
Truffle Buttered Popcorn (serves 10)	$36/bowl
Homemade Potato Chips (serves 10) Sour Cream Dill Dip	$30/bowl
Baked Kale & Root Vegetable Chips	$30/bowl

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Inn at Laurel Point

REFRESHMENTS

Hot Beverage Service Regular & Decaffeinated Coffee,Assorted Teas Based on 1.5 hours service	$4.95/guest
Chilled Juices (charged on consumption) Apple, Cranberry, Orange,	$4.50/can
Freshly Squeezed Orange Juice	$9/glass
Soft Drinks (charged on consumption) Coca-Cola, Diet Coke, Coca-Cola Zero, Sprite, Ginger Ale, Barq's Root Beer, Nestea®	$4.50/can
Bottled Water (charged on consumption) BADOIT (Sparkling) & DASANI (Still)	$4.50/bottle
Fruit Smoothies Berry or Green Power	$7/guest
Freshly Brewed Iced Tea (serves 8)	$30/pitcher
Lemonade or Fruit Punch (serves 8)	$32/pitcher
Individual Milk 1% & Chocolate 250ml carton	$4.50/carton

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Inn at
Laurel Point

LUNCH

Daily Lunch Buffets $30/guest

minimum 18 Guests
Have a group of 17 guests or less? Speak to your Event Manager about our delicious à la carte banquet lunch menu

Our Executive Chef is happy to take the guess work out of planning your meals.
Enjoy a different hot lunch each day of your conference.

Monday, Thursday & Saturday

Artisan Breads & Rolls
Kale Salad, Miso & Goats' Cheese Dressing
Wakame Dusted Chicken, Burnt Onion Roasted Potato, Quick Braised Greens
Seafood Chowder, Spicy Corn Fritters
Matcha White Chocolate Pistachio Mousse Cake
Regular & Decaffeinated Coffee, Assorted Teas

Tuesday & Friday

Artisan Breads & Rolls
Field Greens, Tomatoes, Cucumbers, Sesame Ginger Dressing
Crispy Fried Basa, Honey & Hoisin Glaze, Tobiko Biryani & Vegetables
Fenugreek Chicken, Buttered Naan
Chocolate Praline Cocoa Nib Tart
Regular & Decaffeinated Coffee, Assorted Teas

Wednesday & Sunday

Artisan Breads & Rolls
Spinach & Carrot Salad, Truffle Parmesan Cheese Dressing
Café de Paris Buttered Trout, Korean Style Pancake, Edamame
Shanghai Noodles, Pork, Beef & Vegetable Kimchi Stir-Fry
Miso Sesame Peanut Butter Ganache Tarts
Regular & Decaffeinated Coffee, Assorted Teas

Add Soup of the Day or Green Salad	$4/guest
Select a menu from an alternative day	$3/guest

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

Inn at Laurel Point

Lunch Buffets

Available any day

Harbour Sandwich **$29/guest**

Chef's Soup of the Day
Asian Coleslaw
Spicy Seared Tuna & Candied Salmon Focaccia Club
Egg Salad Mini Croissant
Ssamjang Chicken Tortilla
Truffle Mushroom Pâté, Multigrain Baguette
Black Currant Mousse Cake, Madeleine Sponge
Regular & Decaffeinated Coffee, Assorted Teas

Add Green Salad $4/guest

Sliders on House Made Challah Buns **$31/guest**

Field Greens, Sweet Onion Soy Dressing
Anise Braised Beef Short Rib, Pepper Boursin®, Sambal Honey Coleslaw
Pan Fried Trout, Kimchi Tartar
Aonori Falafel, Red Pepper, Feta & Spinach Mayonnaise
S'mores Bars
Regular & Decaffeinated Coffee, Assorted Teas

Add Soup of the Day $4/guest

House-Made Pizza **$31/guest**

Caesar Salad

Please select two types of house-made pizza:

- 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

Chocolate Pizza
Regular & Decaffeinated Coffee, Assorted Teas

Add Soup of the Day $4/guest

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Inn at
Laurel Point

Lunch Buffets
Available any day

Celebration Buffet **$45/guest**
A surcharge of $4/guest will be applied to groups of less than 40

Field Greens, Sweet Onion & Soy Vinaigrette
Beet & Lentil Salad, Sherry Vinaigrette
Organic Tomato, Basil, Bocconcini, White Balsamic & Extra Virgin Olive Oil

Smoked West Coast Salmon, Candied Local Salmon
Citrus Hand Peeled Shrimp
Tuna Three Ways, Shizo Dusted, Smoked, Hawaiian Poke

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

Sliced Seasonal Fruits & Berries
Selection of Inn-Made Cakes, Pastries & Squares
Includes Matcha White Chocolate Pistachio Mousse Cake, Miso Sesame Peanut Butter Ganache Tarts, Chocolate Praline Cocoa Nib Tart

Artisan Breads & Rolls

Regular & Decaffeinated Coffee, Assorted Teas

Lunch Buffet Enhancement

Chef Attended Carving Station
Grilled, Slow Roasted Prime Rib Chop $11/guest
Rosemary Beef Jus

Inn at Laurel Point

Waiter Served Lunches

- Add $8/ 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
- Lunches include freshly 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, Herb Ranch
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 **$38**
Farro, Eggplant Purée, Roasted Carrots, Chicken Jus

Café de Paris Buttered Roast Trout **$41**
Candied Yams, Green Beans

Roast Beef Strip Loin **$46**
Squash Purée, Tomato Confit, Rosemary Fingerling Potatoes

Braised Beef Short Rib **$44**
Mushroom Parfait, Miso Confit Potato, Baby Bok Choy

Desserts

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

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

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

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

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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Inn at Laurel Point

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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Inn at Laurel Point

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 — $12/guest
Rosemary Demi, Mini Sesame Buns

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

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

Stir-Fry Station — $10/guest
Shrimp or BBQ Pork (choose one)
Asian Vegetable Slaw, Sweet Soy, Jasmine 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

Donut Station — $36/dozen
Spiced Sugar, Salted Caramel, Chocolate Raspberry
& Lemon Curd Sauce

Marble Slab Ice Cream Station — $8/guest (bowl) $9/guest (cone)
Vanilla & Chocolate Ice Cream, Assorted Fruit,
Assorted Candies, Caramel & Chocolate Sauces

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)

Set Reception Menu

Minimum 25 guests

Welcome — $9.50/guest
Fried Calamari
Togarashi Aioli

Japanese Style Pork Meatball
Ginger Hoisin Glaze

Tomato Bruschetta
Parmesan Cheese, Multigrain Crostini

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
Cashew Quail Scotch Egg
Tomato Jam

Crab Cake
Togarashi & Pickled Ginger Aioli

BBQ Duck & Shiitake Terrine
Hoisin Mayonnaise

Ocean Wise Sustainable seafood
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Alcoholic beverages are subject to 15% gratuity & 5% GST & 10% liquor tax

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

Ocean Wise Sustainable seafood
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Alcoholic beverages are subject to 15% gratuity & 5% GST & 10% liquor tax

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 — $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 Cremeux, Passion Fruit Curd, Mini Macaron

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

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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

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

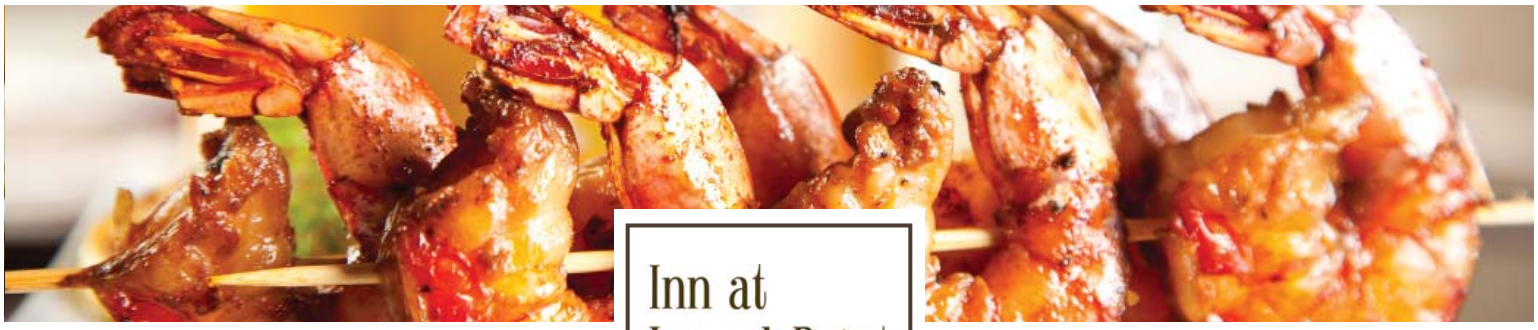
Artisan Cheese Platter

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

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

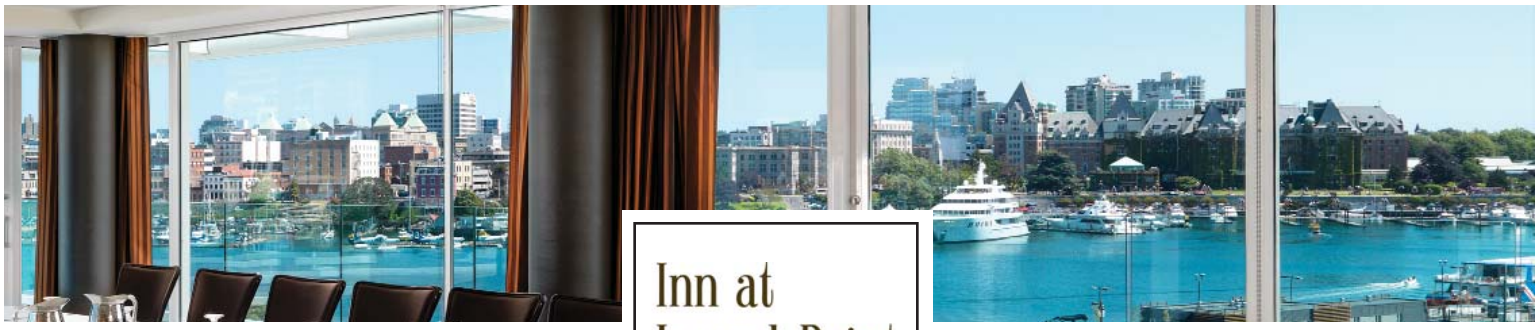
Artisan Cheese Platter

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

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

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

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

Ocean Wise Sustainable seafood
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Alcoholic beverages are subject to 15% gratuity & 5% GST & 10% liquor tax

Inn at Laurel Point

Wine

Please note that wines are subject to availability

Sparkling

	per bottle
Prosecco Pergolo Veneto, Italy	$47
Blue Mountain Brut Okanagan Falls, British Columbia	$67
Veuve Cliquot N/V Champagne, France	$140

Whites

Calona Pinot Gris Okanagan Valley, British Columbia	$37
Ganton & Larsen Winery Sauvignon Blanc Okanagan, British Columbia	$37
Hester Creek Chardonnay Okanagan Valley, British Columbia	$40
Tinhorn Creek Gewurztraminer OkanaganValley, British Columbia	$42
Lake Breeze Pinot Blanc Naramata, British Columbia	$45
8th Generation Riesling Summerland, British Columbia	$49
Drouhin Vaudon Reserve Chardonnay Burgundy, France	$69

Reds

	per bottle
Calona Cabernet Merlot Okanagan Valley, British Columbia	$37
Ganton & Larsen Winery Pinot Noir Okanagan Valley, British Columbia	$37
Hester Creek Merlot Okanagan Valley, British Columbia	$40
Tinhorn Creek Cabernet Franc Okanagan Valley, British Columbia	$52
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

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

Ocean Wise Sustainable seafood
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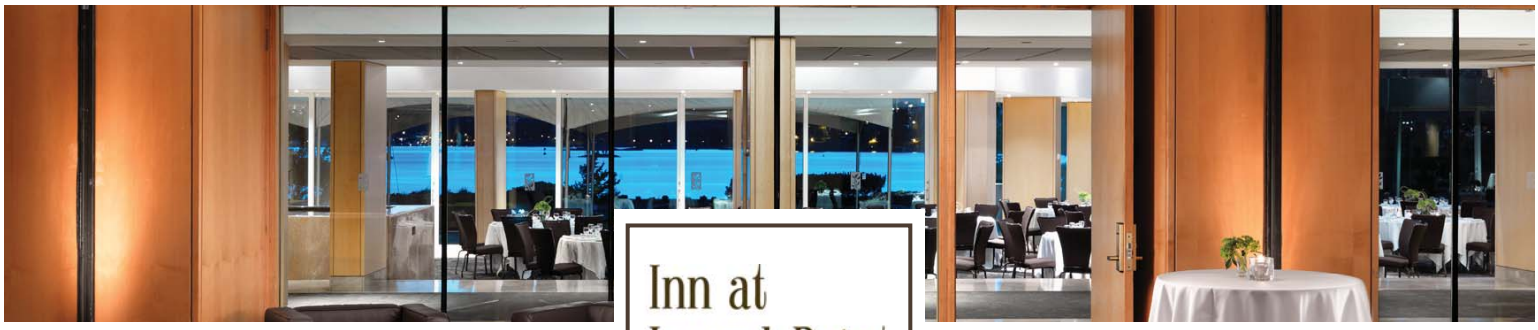

Inn at Laurel Point

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 it's 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	15% Service Charge (taxable) & 5% GST
Alcoholic Beverage	15% Service Charge (taxable) & 5% GST & 10% Liquor Tax
Audio Visual	5% GST & 7% PST

Ocean Wise Sustainable seafood
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Alcoholic beverages are subject to 15% gratuity & 5% GST & 10% liquor tax