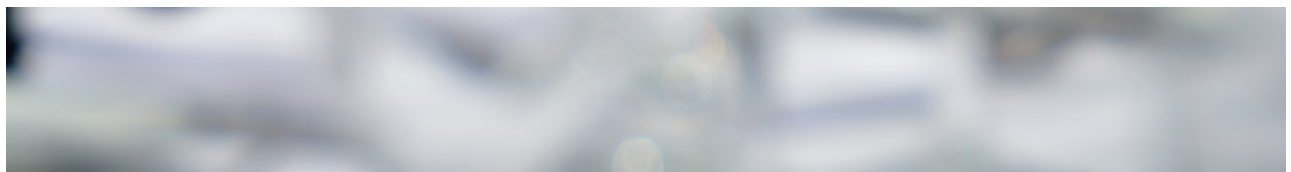




Inn at
Laurel Point

Catering Menus





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 Juices
 - Regular & Decaffeinated Coffee, Assorted Teas
- * A surcharge of \$4 per guest will be applied for groups of less than 20

West Coast \$32/guest

- Inn-Made Bakery Items
- Sweet Butter, Spiced Berry Compote & Honey
- Seasonal Fresh Fruit & Berries
- Smoked Salmon Eggs Benedict, Hollandaise
- Bacon & Local Pork Sausage
- Hash Brown Potatoes, Crispy Onions & Kale
- Orange & Grapefruit Juices
- 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 \$24/guest

- Inn-Made Bakery Items
- Sweet Butter, Spiced Berry Compote & Honey
- Seasonal Fresh Fruit & Berries
- Natural & Fruit Yogurts
- Orange & Grapefruit Juices
- 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 Juices
- 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)

Minimum 20 pieces per item ordered

| | |
|---|-----------|
| 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 |

| | |
|--|-----------|
| Folded Egg Back Bacon, Oven Dried Tomato, Aged Cheddar | \$7/piece |
| 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 |
| 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 | \$8/guest |



Inn at Laurel Point

BRUNCH

Brunch Buffet

Minimum 20 guests

\$43/guest

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

Caesar Salad
Beet & Arugula, Mint, Feta, Sherry Vinaigrette
Organic Field Greens
Tomatoes, Cucumbers, Sesame & Ginger 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, Green Beans Amandine

Pork, Beef & Vegetable Stroganoff
Egg Noodles

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 **\$12/guest**

PLATED BREAKFASTS

Point Breakfast

Maximum 50 guests

\$28/guest

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

\$29/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 Juices
Regular & Decaffeinated Coffee, Assorted Teas

Substitute Traditional Eggs Benedict for the following:
Smoked Salmon Benedict **\$2/guest**
Dungeness Crab Cake Benedict **\$5/guest**



**Inn at
Laurel Point**

THEMED BREAKS

Minimum 10 guests

Cookies \$13/guest

Blueberry & Cream, Couch Potato
Double Chocolate Chip,
Miso Peanut Butter, Toffeedoodle
Regular & Decaffeinated Coffee, Assorted Teas

Healthy \$13/guest

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

Energy \$14/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

Glazed Buttermilk Scones, Devonshire Cream,
Almond Cherry Blossom Jam
Kinako Shortbread, Yuzu & Lemon Choux
Strawberry Matcha Pink Peppercorn Petit Gateaux
Regular & Decaffeinated Coffee, Assorted Teas

Inn-Made Candy Inspired \$15/guest

“Turtle®” Bars, Hazelnut Chews
Marshmallows, Candied Nuts
Meringue Lollipops, Cake Truffles
Regular & Decaffeinated Coffee, Assorted Teas

Chocolatier \$16/guest

Carmelia Chocolate Brownies
Double Chocolate Chip Cookies
Chocolate Pâté, Cake Truffles, & Chocolate Truffles
Regular & Decaffeinated Coffee, Assorted Teas

Sweet & Savory \$22/guest

Brioche Feuilletée, Assorted Cookies
Assorted Open & Closed Mini Sandwiches
Vegetable Crudités, Herb Ranch Dip
Regular & Decaffeinated Coffee, Assorted Teas

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



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 Café Chocolate Crunch Tart, Sesame & Caramelized Miso Chocolate Tart, Turtle® Bars, Matcha Pistachio Opera Slice | \$34/dozen |
| Assorted Inn-Baked Loaves Choice of: Grapefruit Poppyseed, Strawberry Almond, Chocolate Zucchini, Banana Sticky Toffee | \$32/dozen |
| Cake Truffles or Chocolate Truffles | \$34/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, Brie, Bacon & Honey | \$46/dozen |
| Plain & Multigrain Bagels Cranberry, Sweet Ginger & Plain Cream Cheeses | \$60/dozen |
| Double Smoked Bacon & Cheddar Puff Twist | \$36/dozen |
| Buttermilk Glazed Tea Scone | \$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 (serves 10) | \$30/bowl |

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Inn at Laurel Point Catering Menus
Effective April 1, 2018



**Inn at
Laurel Point**

REFRESHMENTS

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

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**Inn at
Laurel Point**

LUNCH

Daily Lunch Buffets

\$32/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
- Local Beet & Arugula Salad, Mint, Feta & Sherry Vinaigrette
- Karaage Chicken, Ginger & Soy Glaze, Stirfried Vegetables
- Baked Fresh BC Trout, Preserved Lemon Vinaigrette, Shrimp & Smoked Salmon Pancake, Quick Braised Kale
- Sesame & Caramelized Miso Chocolate Tart
- Regular & Decaffeinated Coffee, Assorted Teas

Tuesday & Friday

- Artisan Breads & Rolls
- Organic Field Greens, Tomatoes, Cucumbers, Honey & Apple Vinaigrette
- Fenugreek Cumin Chicken, Masala Pilaf, Buttered Naan
- Seafood Chowder, Spicy Corn Fritters
- Mango Cardamom Mousse Cake
- Regular & Decaffeinated Coffee, Assorted Teas

Wednesday & Sunday

- Artisan Breads & Rolls
- Local Kale Salad, Carrots & Radish, Soy & Ginger Dressing
- Pork, Beef & Vegetable Stroganoff, Egg Noodle
- Crispy Fried Basa, Hoisin & Honey Glaze, Green Beans Amandine
- Café Chocolate Crunch Tart
- 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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Inn at Laurel Point

Lunch Buffets

Available any day

Harbour Sandwich

Chef's Soup of the Day
 Asian Coleslaw
 Free Range Egg Salad, Green Onion, Mini Croissant
 Kaffir Lime & Lemon Grass Chicken, Chili Mayo, Tortilla
 Truffle Mushroom Pate, Shaved Parmesan, Multigrain Baguette
 Smoked Albacore Tuna & Candied Salmon Focaccia Club
 Earl Grey & Bergamot White Chocolate Mousse Bar
 Regular & Decaffeinated Coffee, Assorted Teas

\$30/guest

Add Green Salad

\$4/guest

Sliders on House Made Challah Buns

Organic Field Greens, Tomatoes, Cucumbers, Sesame Ginger Dressing
 Star Anise Braised Beef Short Rib, Cambazola Cheese
 Pan Fried BC Trout, Wasabi Tartar
 Cilantro & Chili Falafel, Cucumber Raita
 Matcha Pistachio Opera Slice
 Regular & Decaffeinated Coffee, Assorted Teas

\$31/guest

Add Soup of the Day

\$4/guest

House-Made Pizza

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

Chocolate Pizza

Regular & Decaffeinated Coffee, Assorted Teas

\$31/guest

Add Soup of the Day

\$4/guest



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, Sesame & Ginger Dressing
Local Beet & Arugula Salad, Mint, Feta, 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: Torched, Smoked, Hawaiian Poke

Fresh Trout, Preserved Lemon Vinaigrette, Shiso & Edamame Rice, Green Beans Amandine
Green Curry Chicken, Braised Kale, Chive Potato
Agedashi Tofu, Wild Rice & Quinoa Pilaf, Seasonal Vegetables

Selection of Inn-Made Cakes, Pastries & Squares
Includes Pineapple Jasmine Curd Tarts, Turtle Bars®,
Mango Cardamom Mousse Cake & Mousse Cups
Sliced Seasonal Fruits & Berries

Artisan Breads & Rolls

Regular & Decaffeinated Coffee, Assorted Teas

Lunch Buffet Enhancement

Chef Attended Carving Station

Grilled, Slow Roasted Prime Rib Chop
Rosemary Jus

\$12/guest



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
 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 Tomato, Fresh Cheese, Soft Herbs, White Balsamic & Extra Virgin Olive Oil
 Beet & Shiso Salad, Arugula, Ricotta, Toasted Pumpkin Seeds, Pickled Shallots

Entrées

Green Curry Chicken Breast **\$39**
 Yam Purée, Roast Carrots, Okonomiyaki

Roasted Local Trout **\$42**
 Miso Confit Potato, Green Olive Vinaigrette, Caponata

Roasted Beef Strip Loin **\$47**
 Edamame Roësti, Ratatouille, Rosemary Demi

Star Anise Braised Beef Short Rib **\$45**
 Yam Mash, Braised Greens

Desserts

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

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

Kiwi Matcha Cheesecake
 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

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Inn at Laurel Point Catering Menus
 Effective April 1, 2018



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

| | |
|---|------|
| Shiitake Mushroom & Cucumber Sushi Roll Soy Yuzu Aioli | \$40 |
| Spicy Albacore Tuna 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 Cheese, 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

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

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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) | \$36/dozen |
| Assorted Open & Closed Mini Sandwiches Free Range Egg Salad, Green Onion, Mini Croissant Kaffir Lime & Lemon Grass Chicken, Chili Mayo, Tortilla Truffle Mushroom Paté, Shaved Parmesan, Multigrain Baguette Smoked Albacore Tuna & Candied Salmon Focaccia Club | \$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 | \$40/dozen |
| Antipasto Platter (serves 12) Local Cured Meat & Cheese Platter, Soppressata, Salami, Lomo, Prosciutto, Assorted Olives, Pickled Vegetables | \$160/platter |
| Warm Breads & Assorted Dips (serves 30) Sun-dried Tomato Tapenade, Cumin Hummus, Spinach & Artichoke Dip, Naan, Potato Bread, Lavash Crackers | \$120/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 |
| Double Smoked Bacon & Cheddar Puff Twist | \$36/dozen |
| Cake Truffles or Chocolate Truffles | \$34/dozen |
| Chocolate Dipped Strawberries | \$36/dozen |
| Mini Macarons & Profiteroles | \$36/dozen |
| Chocolate Pizza (serves 10) | \$38/pizza |
| Assorted Tarts & Bars | \$36/dozen |
| Sweet Table (minimum 5 dozen) | \$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

\$80/hour

Must be ordered for the number of guests in attendance

Ramen Bar

Japanese Style Noodles in Broth, Char Siu Pork,
Soft Boiled Quail Egg, Nori, Kimchi & Bean Sprouts

\$12/guest

Bao Bar

House Made Chinese Style Steam Buns, Bulgogi Beef,
Crispy Fried Hoisin Tofu, Cilantro, Pickled Daikon & Carrots

\$12/guest

Oyster Bar

Sake Mignonette, Lemons, Limes, Hot Sauce

\$42/dozen

Torch Bar

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

\$10/guest

Sushi Station (based on 3 per guest)

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

\$14/guest

Risotto Station

Wild Mushroom, Parmesan Cheese, Truffle Oil

\$10/guest

Beef Carving Station

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

\$12/guest

Pork Carving Station

Roasted Porchetta, Salsa Verde, Mini Sesame Buns

\$11/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®, Bananas, Strawberries, Vanilla & Chocolate Ice Cream

\$7/guest

Ice Cream Sandwich Station

Inn-Baked Double Chocolate Chip & Oatmeal Cookies,
Vanilla & Chocolate Ice Cream, Chocolate Glaze, Sprinkles & Coconut Shavings

\$9/guest

Set Reception Menu

Minimum 25 guests

Welcome

\$9.50/guest

Fried Calamari

Togarashi Aioli

Italian Pork Meatball

San Marzano Tomato Sauce, Grana Padano

Tomato Bruschetta

Parmesan Cheese, Multigrain Crostini

Gathering

\$10/guest

Prosciutto Wrapped Lychee Nut

Pepper Boursin®, Lavash Cracker

Ginger Shrimp Dumpling

Chili Mayo

BC Oyster Shot

Ginger & Soy Dashi Broth

Black Tie

\$11.50/guest

Shiitake Mushroom & Cucumber Sushi Roll

Soy Yuzu Aioli

Crab Cake

Wasabi Mayo

Flank Steak Carpaccio

Pepper Boursin®, Extra Virgin Olive Oil, Maldon Salt

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**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

Torched BC Oyster
Kimchi Hollandaise, Torched, Hot Pepper Relish

BBQ Duck & Shiitake Terrine
Wild Mushroom Pate, Gremolata

Karaage Chicken
Hoisin & Ginger Glaze, Yuzu Mayo

Café Chocolate Crunch Tart

Erickson

\$46/guest

Shrimp & Scallop Mousseline
Soy Onion Salad, Tobiko

Smoked Albacore Tuna
Sherry Marinated Beet, Cultured Crème Fraîche, Chimichurri

Yaki Onigiri
Confit Pork Belly, QP Mayo, Tonkatsu Sauce, Pickled Daikon & Carrot

Sous Vide Flat Iron Steak
Espresso Demi, Crispy Shallots, Buttermilk Pommes Purée

Mango Cardamom Mousse Cake

5 Course Beverage Pairings by our In-House Sommelier
Wine pairings starting at \$25/guest
Beer pairings starting at \$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.

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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
 Celeriac Soup, Kale Chips, Chili Oil
 Curried Squash & Apple Soup, Toasted Pumpkin Seeds, Pickled Shallots

Salads

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

Entrées

| | | | |
|---|-------------|--|-------------|
| Roasted Beef Striploin Edamame Roesti, Ratatouille, Rosemary Demi | \$55 | Star Anise Braised Beef Short Rib Yam Mash, Braised Greens | \$50 |
| Roasted Local Trout Miso Confit Potato, Green Olive Vinaigrette, Caponata | \$50 | Broiled Miso Kasu Sablefish Wild Rice & Quinoa Pilaf, Baby Bok Choy, Kimchi Beurre Blanc | \$57 |
| Green Curry Chicken Breast Yam Purée, Roasted Carrots, Okonomiyaki | \$47 | Wild Mushroom, Edamame & Tofu Cake Lemon Grass Tomato Coulis | \$45 |

Desserts

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

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

Kiwi Matcha Cheesecake
 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

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 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, 2018



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

\$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, Boccocini, 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

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

Green Curry Chicken

Braised Kale, Chive Potatoes

Agedashi Tofu

Wild Rice & Quinoa Pilaf, Seasonal Vegetables

Desserts

Sliced Seasonal Fruits & Berries

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

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

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Inn at Laurel Point Catering Menus

Effective April 1, 2018



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

\$67/guest

Seafood Chowder

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, Boccocini, White Balsamic & Extra Virgin Olive Oil

Soba Noodle, Spinach & Carrot Salad, Hoisin Dressing

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

Please choose three selections:

Preserved Lemon Marinated Ling Cod

Tobiko & Cabbage Fried Rice, Garlic Gai Lan

Braised Boneless Lamb Shoulder

Yam Mash, Buttered Root Vegetables

Green Curry Chicken

Braised Kale, Chive Potatoes

Char Siu BBQ Pork

Shrimp & Cabbage Pancake, Baby Bok Choy

Fresh Local Trout

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

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

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Inn at Laurel Point Catering Menus
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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

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

\$77/guest

Organic Field Greens, Tomatoes, Cucumber, Sesame Ginger Dressing

Beet & Arugula Salad, Mint, Feta, Sherry Vinaigrette

Masala Purple Potato Salad

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

Platters

Smoked Westcoast Salmon, Candied Pacific Salmon

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

Local Cured Meat & Cheese Platter

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

From the Grill

Preserved Lemon Local Trout

Green Curry Chicken Breast

Beef Striploin, Rosemary Demi

Grilled King Prawns

add \$9/guest

Agedashi Tofu, Wild Rice & Quinoa Pilaf, Seasonal Vegetables

Chive Potatoes

Seasonal Vegetables

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

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Inn at Laurel Point Catering Menus

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Inn at Laurel Point

Rogers' Suite Dinner Buffet

\$60/guest

Minimum of 20 guests

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

Platters

Smoked Westcoast Salmon, Candied Pacific Salmon
 Albacore Tuna Three Ways: Shiso Dusted, Smoked, Hawaiian Poke
 Local Cured Meat & Cheese Platter
 Soppressatta, Salami, Lomo, Prosciutto, Assorted Olives, Pickled Vegetables

Entrées

Green Curry Chicken
 Braised Kale, Chive Potatoes
 Fresh Local Trout
 Roasted Preserved Lemon Vinaigrette, Shiso & Edamame Rice, Green Beans Amandine
 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

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
 Rosemary Beef Jus

\$12/guest

Grilled King Prawns
 Lemon & Herb

\$9/guest

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Inn at Laurel Point Catering Menus
 Effective April 1, 2018



**Inn at
Laurel Point**

BEVERAGE

Bar

| | |
|--|---------|
| Local Craft Beer & Cider | \$8.50 |
| Domestic House Wine | \$8.50 |
| Premium Liquor & Highballs Stolichnaya Vodka, Crown Royal Whiskey, Bombay Sapphire Gin, Johnnie Walker Red Scotch, Bacardi White & Dark Rum, Sauza Tequila, Jack Daniels | \$9.00 |
| Sparkling Wine | \$10.00 |
| Sommelier's Choice | \$10.00 |
| Liqueurs Baileys 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 - \$135 Non- Alcoholic - \$80 |
| Cranberry Lemonade (one gallon serves 30) | Alcoholic - \$135 Non- Alcoholic - \$80 |
| Red or White Sangria (one gallon serves 30) | Alcoholic - \$150 |
| Iced Tea or Lemonade (serves 8) | Pitcher - \$25 |

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Inn at Laurel Point Catering Menus
 Effective April 1, 2018



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 | \$69 |
| Veuve Cliquot N/V Champagne, France | \$160 |

Whites

| | |
|--|------|
| Calona Pinot Gris Okanagan Valley, British Columbia | \$38 |
| Ganton & Larsen Winery Sauvignon Blanc Okanagan, British Columbia | \$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

| | per bottle |
|--|------------|
| Calona Cabernet Merlot Okanagan Valley, British Columbia | \$38 |
| Ganton & Larsen Winery Pinot Noir Okanagan Valley, British Columbia | \$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, British Columbia | \$67 |

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



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 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.