



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 \$4/piece  
Spiced Berry Compote

Hot Oatmeal \$6/guest  
Spiced Berry Compote, Brown Sugar & Dried Fruits

Folded Egg \$7/piece  
Back Bacon, Oven Dried Tomato, Aged Cheddar

Breakfast Strudel \$6/piece  
Scrambled Egg, Sausage, Green Onion,  
Smoked Cheddar Cheese

**Eggs Benedict**  
Traditional Back Bacon \$6/piece  
Kale & Tomato \$6/piece  
Smoked Salmon \$8/piece

**English Muffin Sandwiches**  
Scrambled Egg \$6/piece  
Kale & Tomato

Granola Parfaits \$6/piece

Dry Cereals & Milk \$5/piece

Plain & Multigrain Bagels \$7/piece  
Cranberry, Sweet Ginger & Plain Cream Cheeses

Fruit Smoothies \$8/guest  
Berry or Green Power



## 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, & Chocate 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



## 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

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

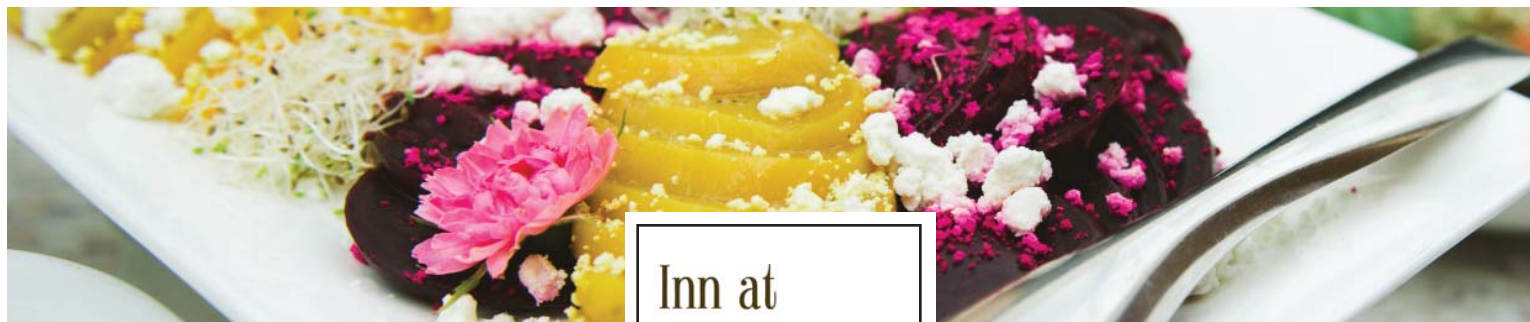
Inn at Laurel Point Catering Menus  
Effective April 1, 2018



## Inn at Laurel Point

### REFRESHMENTS

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



## 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

**\$30/guest**

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

Add Green Salad

\$4/guest

#### Sliders on House Made Challah Buns

**\$31/guest**

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

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

Chocolate Pizza

Regular & Decaffeinated Coffee, Assorted Teas

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

**\$12/guest**

Grilled, Slow Roasted Prime Rib Chop

Rosemary 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  
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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## 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.