



# 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



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## 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

Breakfast Strudel Scrambled Egg, Sausage, Green Onion, Smoked Cheddar Cheese	\$6/piece
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<b>Eggs Benedict</b>	
Traditional Back Bacon	\$6/piece
Kale & Tomato	\$6/piece
Smoked Salmon	\$8/piece

<b>English Muffin Sandwiches</b>	
Scrambled Egg Kale & Tomato	\$6/piece

Folded Egg Back Bacon, Oven Dried Tomato, Aged Cheddar	\$7/piece
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Granola Parfaits	\$6/piece
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Dry Cereals & Milk	\$5/piece
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Plain & Multigrain Bagels Cranberry, Sweet Ginger & Plain Cream Cheeses	\$7/piece
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Fruit Smoothies Berry or Green Power	\$7/guest
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# 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 & 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

Maximum 50 guests

**\$27/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

**\$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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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



# 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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## REFRESHMENTS

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



## 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

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

### 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





## 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  
Rosemary Beef Jus

\$11/guest



## 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

<b>Chimichurri Chicken Breast</b>	<b>\$38</b>
Farro, Eggplant Purée, Roasted Carrots, Chicken Jus	
<b>Café de Paris Buttered Roast Trout</b>	<b>\$41</b>
Candied Yams, Green Beans	
<b>Roast Beef Strip Loin</b>	<b>\$46</b>
Squash Purée, Tomato Confit, Rosemary Fingerling Potatoes	
<b>Braised Beef Short Rib</b>	<b>\$44</b>
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



## 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.