



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



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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

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



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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 & 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

\$28/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

\$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**



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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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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
Buttermilk Glazed Tea Scone	\$38/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	\$6/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
Vegetable Crudités (serves 15)	\$65/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

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®, Coke 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	\$8/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



**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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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 Pacific Salmon Citrus 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



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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



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.