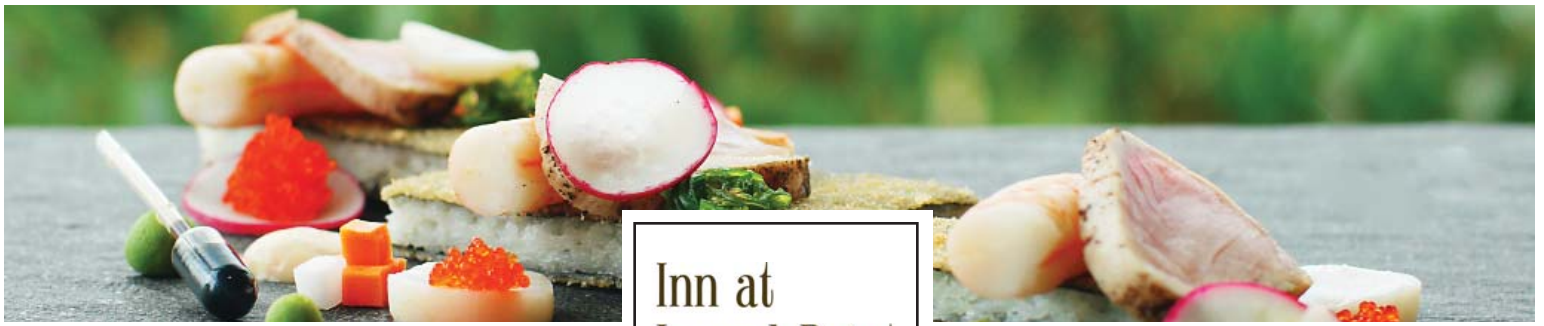




Inn at
Laurel Point

Catering Menus





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 Sushi 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

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

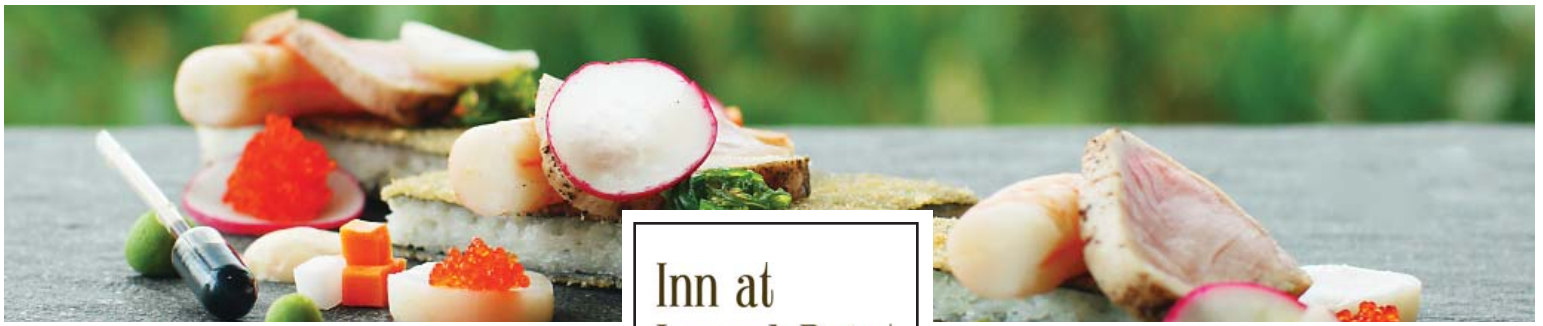
Stationed Reception Items

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 & Lemongrass 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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Effective April 1, 2018



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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	\$12/guest
Japanese Style Noodles in Broth, Char Siu Pork, Soft Boiled Quail Egg, Nori, Kimchi & Bean Sprouts	
Bao Bar	\$12/guest
House Made Chinese Style Steam Buns, Bulgogi Beef, Crispy Hoisin Tofu, Cilantro, Pickled Daikon & Carrots	
Oyster Bar	\$42/dozen
Sake Mignonette, Lemons, Limes, Hot Sauce	
Torch Bar	\$10/guest
Hoisin Glazed Salmon, Gochujang Beef, Cabbage & Pickled Ginger Pancake, Chipotle Mayo	
Sushi Station (based on 3 per guest)	\$14/guest
Tuna, Spicy Scallop, Shrimp Tempura Soy Onion Salad, Japanese Rice, Seaweed, Wasabi	
Risotto Station	\$10/guest
Wild Mushroom, Parmesan Cheese, Truffle Oil	
Beef Carving Station	\$12/guest
Grilled Bone-in Prime Rib, Rosemary Demi, Mini Sesame Buns	
Pork Carving Station	\$11/guest
Roasted Porchetta, Salsa Verde, Mini Sesame Buns	
Donut Station	\$36/dozen
Spiced Sugar, Salted Caramel, Chocolate, Raspberry & Lemon Curd Sauce	
Marble Slab Ice Cream Station	\$8/guest (bowl)
Vanilla & Chocolate Ice Cream, Assorted Fruit, Assorted Candies, Caramel & Chocolate Sauces	
Crêpe Flambé Station	\$7/guest
Nutella®, Bananas, Strawberries, Vanilla & Chocolate Ice Cream	
Ice Cream Sandwich Station	\$9/guest
Inn-Baked Double Chocolate Chip & Oatmeal Cookies, Vanilla & Chocolate Ice Cream, Chocolate Glaze, Sprinkles & Coconut Shavings	

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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Effective April 1, 2018



**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.



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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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 Potato

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



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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Effective April 1, 2018



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

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
Effective April 1, 2018



Inn at Laurel Point

Rogers' Suite Dinner Buffet

\$60/guest

Minimum of 20 guests

Organic Field Greens, Tomatoes, Cucumber, Sesame Ginger Dressing
 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

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

Green Curry Chicken
 Braised Kale, Chive Potatoes

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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 Effective April 1, 2018



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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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

Perseus Winery Pinot Gris Penticton, 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
Perseus Winery Cabernet Merlot Penticton, British Columbia	\$38
Bodega Tamari Reserva Malbec Mendoza, Argentina	\$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!



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.