

Inn at
Laurel Point

Wedding Menus



RECEPTION

Hors d'Oeuvres

Minimum 1 dozen order per item required

Cold (priced per dozen)

BC Oyster Shot, Ginger & Soy Dashi Broth	\$38
Creamed Leek Tart, Porcini Popcorn	\$39
Golden Beet Tartare, Miso Cream Cheese, Sesame Cone	\$40
Shiitake & Cucumber Sushi Roll, Soy Yuzu Aioli	\$41
Chicken Press, Pistachio, Haskap Jam	\$42
Torched Albacore Tuna, Seaweed Salad, Sesame Ginger Dressing	\$43
Beef Tataki Roll, Grilled Enoki Mushroom, Sesame Ginger Sauce	\$44
BC Prawn Egg Custard, Dashi Gel	\$44

Hot (priced per dozen)

Mini Grilled Cheese, Tomato Jam	\$39
Fried Calamari, Togarashi Aioli	\$40
Pork Meatball, Lemongrass Tomato Sauce, Grana Padano	\$41
Karaage Chicken Bite, Hoisin Ginger Glaze	\$42
Shrimp Pakora, Spicy Mayonnaise	\$43
Confit Duck Perogy, Dill Crème Fraiche	\$45
Crab Cakes, Wasabi Mayonnaise	\$47

Pre-Set Reception Menu

Minimum 25 guests required

Welcome

\$10/guest

Golden Beet Tartare, Miso Cream Cheese, Sesame Cone
 Pork Meatball, Lemongrass Tomato Sauce, Grana Padano
 Torched Albacore Tuna, Seaweed Salad, Sesame Ginger Drizzle

Gathering

\$12/guest

Shiitake & Cucumber Sushi Roll, Soy Yuzu Aioli
 Karaage Chicken Bite, Hoisin Ginger Glaze
 Crab Cakes, Wasabi Mayonnaise



Stationed Reception Items

Shucked West Coast Oysters on the Half Shell (5 dozen minimum order)	\$42/dozen
Assorted Open & Closed Mini Sandwiches BC Smoked Salmon, Alfalfa, Dill Crème Fraiche, Tortilla Wrap Sriracha Egg Salad, Mini Croissant Prosciutto, Grilled Pear, Brie, Arugula, Haskap Berry Preserves, Focaccia Grilled Vegetables, Hummus, Beet Bun	\$40/dozen
Assorted Artisan Pizza Station (3 dozen minimum order) Tomato Sauce, Basil Bocconcini Pepperoni, Kalamata Olives, Tomato, Mozzarella Roasted Garlic, Spinach, Alfredo Sauce, Mozzarella, Parmesan	\$40/dozen
Assorted Sliders, House-Made Challah Buns (3 dozen minimum order) Teri-Miso Chicken, Blue Cheese Mayonnaise, Pickled Vegetables Breaded Local Cod, Wasabi Tartar Sauce Grilled Portobello, Caramelized Onions, Dijon Aioli	\$40/dozen
Antipasto Platter (serves 12) Local Cured & Smoked Meat, Cheeses, Grilled & Pickled Vegetables, Olives Assorted Breads	\$160/platter
Warm Breads & Assorted Dips (serves 15) Paprika Hummus, Green Olive Tapenade, Truffled Mushroom & Parmesan, Naan, Lavash Crackers	\$70/platter
Artisan & International Cheese, Fruit Bread & Crackers (serves 20)	\$190/platter
Vegetable Crudités, Miso Tahini Dip (serves 15)	\$60/platter
Seasonal Fresh Fruit & Berries (serves 8)	\$56/platter
Double Smoked Bacon & Cheddar Puff Twist	\$36/dozen
Chocolate Truffles	\$34/dozen
Chocolate Dipped Strawberries	\$36/dozen
Mini Macarons & Profiteroles	\$36/dozen
Chocolate Pizza (serves 10)	\$38/dozen
Assorted Tarts & Bars	\$36/dozen
Sweet Table: Selection of Bite Size Sweets	\$40/dozen
Customized to your Colour & Theme (4 dozen minimum order)	

Chef Attended Action Stations

Minimum 40 guests Based on 1.5 hours

Must be ordered for the number of guests in attendance

Additional Chef labour charge, \$80/hour

Carved Beef Grilled Bone-in Prime Rib, Peppercorn Sauce, Mini Sesame Buns	\$13/guest
Ebi-Yaki Shrimp Balls Pickled Ginger, Bonito Flakes	\$11/guest
Oyster Bar Sake Mignonette, Lemons & Limes, Hot Sauce	\$12/guest
Sushi (based on 3 per guest) Tuna, Spicy Scallop, Shrimp Tempura, Soy Onion Salad, Seaweed	\$14/guest
Bao Chinese Style Steam Buns Kimchi Beef Belly, Shredded Chicken, Pickled Vegetables	\$13/guest
Torch Bar Hoisin Glazed Salmon, Koji Beef Cabbage & Pickled Ginger Pancake, Chipotle Mayonnaise	\$12/guest
Taco Bar Corn Tortilla, Marinated Grilled Steak Fried BC Rockcod Guacamole, Salsa Roja, Sour Cream	\$13/guest
Curry Bar Thai Green Vegetable & Indian Chicken Jasmine Rice, Papadom	\$13/guest
Donut Old Fashioned & Berliner Chocolate, Raspberry & Caramel Sauce Toasted Coconut & Rainbow Sprinkles	\$36/dozen
Lotus Blossom Cookies Crispy Coconut Cookies with Black Sesame	\$9/guest
Liquid Nitrogen Ice Cream Inn-Made Vanilla Ice Cream, Mini Ice Cream Cones Cocoa Nibs, Hazelnut Praline & Toasted Coconut	\$9/guest
Ice Cream Sandwich Inn-Baked Chocolate Chunk & Oatmeal Cookies Vanilla & Chocolate Ice Cream, Chocolate Glaze Toasted Coconut & Rainbow Sprinkles	\$10/guest

Late Night Delights

Assorted Artisan Pizza Station (6 dozen minimum order) Tomato Sauce, Basil Bocconcini Pepperoni, Kalamata Olives, Tomato, Mozzarella Roasted Garlic, Spinach, Alfredo Sauce, Mozzarella, Parmesan	\$40/dozen
Artisan & International Cheese (serves 20) Fruit Bread & Crackers	\$190/platter
Nacho Grande (serves 20) Tomato Salsa, Sour Cream, Guacamole	\$36/platter
Crispy Onion Rings (serves 40) Dill & Sour Cream	\$160/platter
Homemade Potato Chips (serves 10) Sour Cream Dill Dip	\$30/bowl
Build your own Sandwich: Artisan Cold Cuts, Assorted Spreads & Aioli, Assorted Breads	\$8/guest
Yam Fries (serves 40) Togarashi Aioli	\$120/platter
Poutine (serves 40)	\$160/platter
Truffle Buttered Popcorn (serves 10)	\$36/bowl
Double Smoked Bacon & Cheddar Puff Twist (2 dozen minimum)	\$36/dozen
Sweet Table: Selection of Bite Size Sweets (5 dozen minimum) Customized to your Colour and Theme	\$40/dozen
Chocolate Dipped Strawberries	\$36/dozen
Assorted Macarons	\$36/dozen

We are committed to sourcing sustainable, local, seasonal ingredients and integrating them into our menus. All prices are subject to a service charge, administration fee and applicable taxes. Inquire with your event contact for details.

DINNER

Waiter Served Dinner

- Add \$10 per guest to the entrée price to add a fourth course to your menu
- A surcharge of \$6/guest will be applied if you choose to order 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 \$14/guest will be applied for tableside entrée selections (as many as 3 choices). Only available for 4-course menus

Please choose one starter (soup and/or salad), one entrée & one dessert for the group

Soups

Tomato Soup, Mini Grilled Cheese, Shiso Herb Oil
Potato & Leek, Crispy Onions
Cumin & Green Lentil, Fried Naan

Salads

Organic Greens, Tarragon Poached Tomato, Pickled Cucumbers, Fried Papadom,
Sweet Onion & Soy Dressing
Local Beets, Whipped Mascarpone, Arugula, Figs, Red Wine Vinaigrette
Chef's Choice of Seasonal Salad

Entrées

Each waiter served dinner includes a variety of seasonal vegetables

Olive Oil Sous Vide Chicken Breast Ginger Dressed Fingerling Potatoes	\$48
Roasted Steelhead Trout Black Lentils, Yuzu Beurre Blanc	\$51
Roasted Beef Strip Loin Masala & Truffle Potato Roesti, Sauce Bordelaise	\$56
Spiced Coconut Braised Beef Short Ribs Scallion Mashed Potatoes	\$51
Miso Kasu Sablefish Shiitake & Citrus Risotto	\$58

Desserts

Chocolate Torte
Chocolate Truffle Mousse, Sacher Sponge, Apricot Mandarin Jelly

White Chocolate Mousse
Passion Fruit Jelly, Peanut Butter Crunch

Frangipane Tart
Sesame, Coffee Caramel Ganache

Black Currant Bar
Cassis & Black Pepper Cremeux

Dinners include freshly brewed regular & decaffeinated coffee, assorted teas & freshly baked breads & rolls.





Dinner Buffets

Dinner buffets include freshly brewed regular & decaffeinated coffee, assorted teas & freshly baked breads, rolls & butter

Island Dinner Buffet

\$62/guest

Minimum of 18 guests

Salads

Organic Field Greens, Tomatoes, Cucumbers, Sesame Ginger Dressing
 Tri-Colour Potato Salad, Bacon, Celery, Scallions, Sundried Tomato & Basil Mayonnaise
 Roasted Squash & Raisin Salad, Goats' Cheese, Maple Apple Cider Vinaigrette
 Chef's Choice of Seasonal Salad

Platters

West Coast Smoked & Candied Salmon
 Seaweed Tuna Tataki, Smoked Tuna, Seaweed Salad
 Antipasto; Local & Artisan Cured Meats, Pickled Vegetables, Olives
 BC Seafood Bowl; Shrimp, Scallops, Mussels, Clams, Clams, Octopus, Yuzu Citrus Vinaigrette

Entrées

Miso Glazed Steelhead Trout
 Lemongrass Fried Rice, Baby Bok Choy

Sous Vide Chicken Breast

Vegetable Okonomiyaki, BC Wild Mushroom Ragout

Chickpea Panisse & Roasted Cauliflower

Herbed Tomato Sauce, Salsa Verde Vinaigrette

Desserts

Selection of Inn-Made Cakes, Pastries & Squares
 Includes Strawberry Almond Profiteroles, Lychee Rose Raspberry Mousse Bars,
 Pecan Praline Tarts & Chocolate Mousse Cups

Sliced Seasonal Fruits & Berries

Island & Coastal Dinner Buffet Carving Enhancements

Grilled, Slow Roasted Prime Rib, Green Peppercorn Sauce

\$13 guest

Roasted Breast of Turkey, Lemongrass & Kefir Lime Cranberry Sauce

\$9/guest

Baked Ham, Maple Herbed Gravy

\$10/guest



Dinner Buffets

Dinner buffets include freshly brewed regular & decaffeinated coffee, assorted teas & freshly baked breads, rolls & butter

Coastal Dinner Buffet

\$69/guest

Minimum of 25 guests

Salads

Organic Field Greens, Tomatoes, Cucumbers, Sesame Ginger Dressing
 Tri-Colour Potato Salad, Bacon, Celery, Scallions, Sundried Tomato & Basil Mayonnaise
 Red Quinoa & Local Charred Octopus Tabouleh
 Roasted Squash & Raisin Salad, Goats' Cheese, Maple Apple Cider Vinaigrette
 Chef's Choice of Seasonal Salad

Platters

West Coast Smoked & Candied Salmon
 Seaweed Tuna Tataki, Smoked Tuna, Seaweed Salad
 Antipasto; Local & Artisan Cured Meats, Pickled Vegetables, Olives
 BC Seafood Bowl; Shrimp, Scallops, Mussels, Clams, Octopus, Yuzu Citrus Vinaigrette

Entrées

Please choose three selections:

Miso Glazed Steelhead Trout
 Lemongrass Fried Rice, Baby Bok Choy

Miso Cured Ling Cod
 Compressed Coconut Rice, Seasonal Vegetables

Sous Vide Chicken Breast
 Vegetable Okonomiyaki, BC Wild Mushroom Ragout

Braised Boneless Lamb Shoulder
 Green Onion Mash, Roasted Seasonal Vegetables

Chickpea Panisse & Roasted Cauliflower
 Herbed Tomato Sauce, Salsa Verde Vinaigrette

Char Siu Pork Loin
 Edamame Dumplings, Sesame Bean Sprouts

Sambal Marinated Sablefish
 Banana Leaf, Shiitake & Citrus Risotto

Desserts

Selection of Inn-Made Cakes, Pastries & Squares
 Includes Strawberry Almond Profiteroles, Lychee Rose Raspberry Mousse Bars,
 Pecan Praline Tarts & Chocolate Mousse Cups
 Sliced Seasonal Fruits & Berries

BEVERAGES

Bar

All bar prices include applicable taxes & 17% gratuity

If consumption is less than \$300, a fee of \$25 per hour per bartender will apply
(4 hours minimum)

Local Craft Beer & Cider	\$9.00
Domestic House Wine	\$9.00
Premium Liquor & Signature 1 oz. Cocktails Stolichnaya Vodka, Crown Royal Whisky, Bombay Sapphire Gin, Johnnie Walker Red Scotch, Bacardi White & Dark Rum, Souza Tequila, Jack Daniels	\$9.50
Sparkling Wine	\$11.00
Sommelier's Choice	\$11.50
Liqueurs Bailey's Irish Cream, Kahlua, Grand Marnier, Amaretto, Cointreau,	\$10.50
Signature 2 oz. Cocktails	\$13.50
Soft Drinks, Juices, Sparkling Water & Non-Alcoholic Cocktails	\$4.50

Punch

Fruit Punch (serves 30)	Alcoholic	\$135
	Non- Alcoholic	\$80
Cranberry Lemonade (serves 30)	Alcoholic	\$136
	Non- Alcoholic	\$80
Red or White Sangria (serves 30)	Alcoholic	\$150
Iced Tea or Lemonade (serves 8)	Non-Alcoholic	\$32

Wine

Please note that wines are subject to availability

Sparkling	per bottle
Prosecco Pergolo, Veneto Italy	\$47
Blue Mountain Brut, Okanagan Falls, BC	\$69
Sandhill Vineyards, Merlot, Kelowna BC	\$160
Whites	
Prospect Winery Sauvignon Blanc, Okanagan Valley, BC	\$40
Perseus Winery Pinot Gris, Penticton, BC	\$43
Hester Creek Chardonnay, Okanagan Valley, BC	\$48
Road 13 Vineyards	
"Chip Off The Old Block" Chenin Blanc, Golden Mile BC	\$50
Lake Breeze Pinot Blanc, Naramata, BC	\$49
8 th Generation Riesling, Summerland, BC	\$58
Drouhin Vaudon Reserve Chardonnay Burgundy France	\$90
Reds	
Prospect Winery Merlot Okanagan Valley, BC	\$40
Perseus Winery Cabernet Merlot, Penticton, BC	\$43
Sandhill Vineyards Merlot, Kelowna, BC	\$46
Tinhorn Creek Cabernet Franc, Okanagan Valley, BC	\$60
De Bortoli "Woodfired Shiraz", Northern Heathcote, Australia	\$55
SpearHead Pinot Noir, Okanagan Valley, BC	\$65
Sunrock Cabernet Sauvignon, Osoyoos, BC	\$75
"The Velvet Devil" Merlot, Washington, USA	\$57

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.

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.

Applicable Taxes

Food & Non Alcoholic Beverages	5% GST
Alcoholic Beverage	5% GST & 10% Liquor Tax
Audio Visual	5% GST & 7% PST