



Inn at Laurel Point

# Catering Menus



## BREAKFAST, BREAKS & REFRESHMENTS

*Breakfast - It's (arguably) the most important meal of the day. Classic dishes served with Pacific Rim-inspired twists will delight the senses before a bite even enters your mouth. And then... wait for it... Welcome to **flavourtown!***

### Breakfast Buffets

- All baked goods are made in house

- See our Buffet Enhancements for additional options

#### Continental \$31/guest

Assorted Bakery Items  
Seasonal Fresh Fruit & Berries  
Natural & Fruit Yogurts  
Hard Boiled Eggs  
Orange & Grapefruit Juices  
Regular & Decaffeinated Coffee, Assorted Teas

#### Healthy Choice \$34/guest

*Minimum 15 guests*

Bircher Muesli Bar  
Plain Yogurt, Granola, Honey  
Dried Figs, Apricots & Cranberries  
Muffins, Loaves, Multigrain Toast  
Sweet Butter, Jam, Honey  
Seasonal Fresh Fruit & Berries  
Egg White Frittata, Spinach, Feta  
Roasted Shallots & Tomatoes  
Orange & Grapefruit Juices  
Regular & Decaffeinated Coffee, Assorted Teas

#### Canadian \$38/guest

*Minimum 15 guests*

Assorted Bakery Items, Toast  
Sweet Butter, Jam, Honey  
Seasonal Fresh Fruit & Berries  
Scrambled Eggs, Bacon & Local Pork Sausage  
Potatoes, Roasted Red Peppers, Onions & Scallions  
Orange & Grapefruit Juices  
Regular & Decaffeinated Coffee, Assorted Teas

#### West Coast \$40/guest

- Minimum 15 guests

- Substitute Shrimp Benedict for \$2/guest

Assorted Bakery Items  
Seasonal Fresh Fruit & Berries  
Bacon & Local Pork Sausage  
Potatoes, Roasted Red Peppers, Onions & Scallions  
Orange & Grapefruit Juices  
Regular & Decaffeinated Coffee, Assorted Teas

#### Choice of:

- Smoked Salmon Eggs Benedict
- Traditional Eggs Benedict

#### Low Carbon \$39/guest

*Minimum 15 guests*

Assorted Bakery Items, Toast  
Peanut Butter, Jam, Honey  
Seasonal Fresh Fruit  
Scrambled Eggs  
Mushroom Bacon  
Roasted Potatoes, Red Peppers, Onions & Scallions  
Orange & Grapefruit Juices  
Regular & Decaffeinated Coffee, Assorted Teas



### Buffet Enhancements

*Must be ordered for the number of guests in attendance*

Maple Butter Pancakes	\$9/guest
Hot Oatmeal	\$7/guest
Spiced Blueberry Compote Brown Sugar & Dried Fruits	
Granola Parfaits	\$7/guest
Dry Cereals & Milk	\$6/guest
Plain & Multigrain Bagels	\$8/guest
Sweet Ginger & Plain Cream Cheese	
Fruit Smoothies	\$9/guest
Banana Berry or Cucumber, Spinach & Apple	
Cold Cuts & Cheese Platter	\$8/guest
Artisanal Cured Meats & Cheeses	
Breakfast Quesadilla	\$8/guest
Scrambled Egg, Sausage, Spring Onion Cheddar Cheese	
English Muffin Sandwiches	\$8/guest
Egg, Spinach & Tomato	

Eggs Benedict	
Traditional Back Bacon	\$8/guest
Smoked Salmon	\$9/guest
Sauteed Mushrooms & Spinach	\$7/guest
Shrimp & Smoked Salmon Okonomiyaki	\$8/guest

Ask us about our Made-to-Order Omelet Station  
\$10/guest

- Minimum 40 guests. Based on 1.5 hours
- Additional Chef labour charge, \$80/hour
- Must be ordered for the number of guests in attendance



## Plated Breakfasts

*All baked goods are made in house*

### Point Breakfast

\$36/guest

Assorted Bakery Items (per table)  
Sweet Butter, Jam & Honey (per table)  
Seasonal Fresh Fruit & Berries (per table)  
Scrambled Eggs  
Bacon & Local Pork Sausage  
Potatoes, Roasted Red Peppers, Onions & Scallions  
Orange & Grapefruit Juices  
Regular & Decaffeinated Coffee, Assorted Teas

### Harbour Breakfast

\$38/guest

Assorted Bakery Items (per table)  
Sweet Butter, Jam & Honey (per table)  
Seasonal Fresh Fruit & Berries (per table)  
Traditional Eggs Benedict  
Potatoes, Roasted Red Peppers, Onions & Scallions  
Orange & Grapefruit Juices  
Regular & Decaffeinated Coffee, Assorted Teas

### Harbour Breakfast Substitutions:

- Shrimp & Smoked Salmon Okonomiyaki Eggs Benedict \$3/guest
- Smoked Salmon Eggs Benedict \$2/guest

### Low Carbon

\$37/guest

Assorted Bakery Items, (per table)  
Peanut Butter, Jam, Honey  
Seasonal Fresh Fruit  
Scrambled Eggs  
Mushroom Bacon  
Roasted Potatoes, Red Peppers, Onions & Scallions  
Orange & Grapefruit Juices  
Regular & Decaffeinated Coffee, Assorted Teas





## Themed Breaks

*Our in-house bakery makes delectable fresh pastries and breads every day. Forgetting your FitBit somewhere is highly recommended during your stay with us.*

### Cookies \$15/guest

Sea Salt Pistachio  
Matcha Macadamia  
Almond Caramelized White Chocolate  
Bourbon Brown Butter  
Raspberry Hazelnut  
Regular & Decaffeinated Coffee, Assorted Teas

### Healthy \$16/guest

Fruit & Nut Delight Bars  
Banana Berry Smoothies  
Regular & Decaffeinated Coffee, Assorted Teas

### Low Carbon \$20/guest

Baked Kale & Root Vegetable Chips  
Vegetable Crudités, Truffle Hummus  
Cucumber, Spinach & Apple Smoothies  
Regular & Decaffeinated Coffee, Assorted Teas

### Refresh \$18/guest

Plain Yogurt, Granola, Honey  
Dried Figs, Apricots & Cranberries  
Seasonal Fresh Fruit & Berries  
Regular & Decaffeinated Coffee, Assorted Teas

### Tea Break \$18/guest

Sour Cherry & White Chocolate Scones  
Clotted Cream & Almond Cherry Blossom Jam  
Profiteroles, Mini Macarons  
Banana Caramel Tarts  
Regular & Decaffeinated Coffee, Assorted Teas

### Inn-Made Candy Inspired \$18/guest

Pop-Rock Chocolate Bon Bons  
Coconut Macadamia Caramels  
Pâté de Fruits, Candied Nuts  
Regular & Decaffeinated Coffee, Assorted Teas

### Chocolatier \$19/guest

Chocolate Hazelnut Brownies  
Mini Almond White Chocolate Cookies  
Chocolate Pâté & Assorted Truffles  
Regular & Decaffeinated Coffee, Assorted Teas

### Sweet & Savoury \$25/guest

Assorted Tarts & Bars, Mini Cookies, Monkey Bread  
Assorted Open & Closed Mini Sandwiches  
Vegetable Crudités, Truffle Hummus  
Regular & Decaffeinated Coffee, Assorted Teas



## Snacks

### From Our Pastry Shop & Bakery

Assorted Muffins	\$45/dozen
Assorted Croissants Butter & Chocolate	\$51/dozen
Almond Croissants Twice Baked with Toasted Almond & Frangipane Filling	\$53/dozen
Fruit & Nut Delight Bars	\$42/dozen
Assorted Cookies Chocolate Chunk, Oatmeal Bourbon Brown Butter	\$44/dozen
Assorted Mini Macarons	\$22/dozen
Assorted Tarts & Bars Citrus Amaro Mousse Bar Brownies, Soy Toffee Opera Slice Banana Passion Caramel Tart	\$44/dozen
Monkey Bread Candied Nuts, Cinnamon & Rum Fondant	\$53/dozen
Assorted Loaves Banana Sticky Toffee, Chocolate Almond (Vegan) Yuzu Poppy Seed, Sour Cherry Crumble	\$40/dozen
Chocolate Truffles	\$40/dozen
Mini Sweets Tray Assortment of Brownies, Slices & Bars	\$44/dozen
Tea Bites Blueberry Drop Scones, Mini Macarons Profiteroles, Fruit & Nut Delight Bars	\$44/dozen

Chocolate Dipped Strawberries	\$41/dozen
Plain & Multigrain Bagels Sweet Ginger & Plain Cream Cheese	\$69/dozen
Assorted Savoury Croissants (2 dozen minimum order) Honey Bacon & Brie, Ham & Cheese, Spinach & Feta	\$53/dozen
Double Smoked Bacon & Cheddar Puff Twist (2 dozen minimum order)	\$41/dozen

### Sweet & Savoury

Vegetable Crudités Truffle Hummus	\$8/guest
Truffle Buttered Popcorn	\$5/guest
Homemade Potato Chips Sour Cream Dill Dip	\$6/guest
Root Vegetable Chips	\$7/guest
Warm Breads & Assorted Dips Baba Ghanoush Edamame Hummus Masala Raita Naan & Lavash Crackers	\$10/guest
Seasonal Fresh Fruit & Berries	\$9/guest

Granola Parfaits	\$7/piece
Individual Fruit Yogurts	\$53/dozen
Assorted Whole Fruits	\$41/dozen



## Refreshments

Hot Beverage Service (based on 1.5 hours service) Regular & Decaffeinated Coffee, Assorted Teas	\$5.45/guest
Chilled Juices (charged on consumption) Apple & Orange	\$5.50/each
Freshly Squeezed Orange Juice	\$10/glass
Soft Drinks (charged on consumption) Pepsi, Diet Pepsi, 7Up, Schweppes Ginger Ale Brisk Iced Tea, Mug Root Beer	\$5.50/can
Bottled Water (charged on consumption) Eska (sparkling & still)	\$5.50/bottle
Fruit Smoothies Banana Berry or Cucumber, Spinach & Apple	\$10/guest
Freshly Brewed Iced Tea (serves 8)	\$36/pitcher
Lemonade or Fruit Punch (serves 8)	\$36/pitcher
Fruit Juices (serves 8) Apple, Orange, Cranberry & Grapefruit	\$35/pitcher
Individual Milk 1% & Chocolate 250ml	\$5.00/carton



## LUNCHES

*Our lunch menus will have you saying “no, thanks” to dry meeting sandwiches and saying “heck, yes!” to yummy-in-your-tummy sliders. Let the happy food dances commence!*

### Lunch Buffets

#### Daily Lunch Buffets

\$42/guest

- Minimum 20 Guests
- Includes brewed regular & decaffeinated coffee, assorted teas, freshly baked breads, rolls & butter
- For groups of 20 guests or less, speak to your Event Manager about our delicious à la carte event lunch menu

#### Monday, Thursday & Saturday

Soba Noodle Salad, Spinach, Carrots, Hoisin  
 Teriyaki Lingcod, Furikake Rice Cake, Stir Fried Vegetables  
 Char Siu Pork Loin, Scallion Pilaf, Roasted Broccoli  
 Korean Fried Mushrooms, Chow Mein Noodles, Sweet Gochujang Sauce  
 Citrus Amaro Mousse Bar

#### Tuesday & Friday

Organic Field Greens, Tomatoes, Cucumbers, Apple Sake Vinaigrette  
 Blackened Salmon, Pomme Purée, Roasted Tomato Chutney  
 Roasted Chicken, Seared Creamer Potatoes, Herb & Sherry Vinaigrette  
 Chickpea Panisse, Roasted Tomato Sauce, Vegetables, Salsa Verde  
 Strawberry Pistachio Slice

#### Wednesday & Sunday

Cucumber, Cabbage, Sesame, Garlic Chili Oil  
 Lemongrass Chicken, Vermicelli, Peanut Satay Sauce  
 Miso Glazed Steelhead Trout, Garlic Soy Fried Rice, Bok Choy  
 Falafel, Quinoa Tabbouleh, Pickled Onions, Sweet Garlic Sauce  
 Chocolate Hazelnut Brownies (Vegan)

#### Lunch Buffet Enhancements

Soup of the Day	\$5/guest
Organic Greens	\$5/guest
Chefs Choice Vegan Entrée	\$7/guest





## Lunch Buffets

- Available any day
- Lunch buffets below include brewed regular & decaffeinated coffee, assorted teas
- For small groups, speak to your Event Manager about our delicious à la carte banquet lunch menu

### Harbour Sandwich

\$41/guest

Minimum 10 Guests

#### Chef's Soup of the Day

#### Apple Dijon Coleslaw

Roasted Chicken, Romaine, Parmesan, Caesar Dressing, Tortilla

Creamy Egg Salad, Mini Croissant

House-made Roast Beef, Horseradish Aioli, Crispy Onions, Challah Bun

Rosemary Garlic Roast Yams, Brie, Caramelized Onions, Pesto Aioli, Focaccia

Soy Toffee Opera Slice

### Sliders on House-Made Challah Buns

\$42/guest

Minimum 20 Guests

Organic Field Greens, Tomatoes, Cucumbers, Sake Apple Vinaigrette

Herb Roasted Chicken, Preserved Lemon Aioli

Breaded Local Cod, Tartar Sauce

Grilled Portobello, Caramelized Onions, Dijon Aioli

Banana Passion Caramel Tart

### House-Made Pizza

\$40/guest

Minimum 20 Guests

#### Caesar Salad

#### *Please select two types of house-made pizza:*

- Tomato Sauce, Basil, Bocconcini
- Salami, Roasted Shallot, Mozzarella
- Charred Zucchini & Onion, Spinach, Feta, Balsamic Reduction

#### Selection of Cakes, Pastries & Squares

#### Lunch Buffet Enhancements

Soup of the Day \$5/guest

Organic Greens \$5/guest

Chefs Choice Vegan Entrée \$7/guest



## Lunch Buffets

- Available any day
- All baked goods are made in house
- Includes brewed regular & decaffeinated coffee, assorted teas, freshly baked breads, rolls & butter

### Celebration Buffet

\$57/guest

Minimum 25 Guests

Field Greens, Tomatoes, Cucumbers, Sake Apple Vinaigrette  
 Orzo, Charred Zucchini & Red Onions, Sun-Dried Tomatoes, Feta, Red Wine Vinaigrette  
 Chef's Choice of Seasonal Salad

West Coast Smoked Salmon  
 Vancouver Island Candied Salmon  
 Smoked Tuna, Seaweed Salad, Furikake

Cajun Spiced Steelhead Trout, Pomme Purée, Wilted Greens, Tomato Chutney  
 Roasted Chicken, Seared Creamer Potatoes, Seasonal Vegetables, Herb & Sherry Vinaigrette  
 Charred Portobella, Beluga Lentils, Cauliflower, Salsa Verde

Selection of Cakes, Pastries & Squares  
 Soy Toffee Opera Slice, Banana Passion Caramel Tarts  
 Strawberry Pistachio Slice & Chocolate Mousse Cups

Sliced Seasonal Fruits & Berries

### Lunch Buffet Carving Enhancements

Grilled, Slow Roasted Prime Rib, Green Peppercorn Sauce	\$15/guest
Chefs Selected Vegan Meal	\$7/guest



Low Carbon Lunch Buffet

\$58/guest

*A key part of our commitment to sustainability is to minimize emissions by offering low-carbon menu options featuring plant-rich items and Vancouver Island sourced products. This menu is entirely vegetarian and is available for groups of 25 or more guests.*

Field Greens, Vine Ripened Tomatoes, Cucumbers, Sweet Shallot Vinaigrette  
Orzo, Garden Mint, Fresh Peas, Grilled Onions, Chimichurri  
Chef's Choice of Seasonal Salad

Seasonally Inspired Soup  
Roasted Beets, Candied Pecans, Arugula, Sherry Emulsion  
Heirloom Tomatoes, Bocconcini, Aged Balsamic, Garden Basil Vinaigrette

Crispy Fried Mushrooms, Spring Onion Pilaf, Sesame Chili Sauce  
House-made Falafels, Quinoa Tabbouleh, Preserved Onions, Garlic Aioli  
Charred Portobella, Beluga Lentils, Seasonal Vegetables, Chimichurri

Selection of Cakes, Pastries & Squares  
Soy Toffee Opera Slice, Banana Passion Caramel Tarts  
Strawberry Pistachio Slice & Chocolate Mousse Cups

Sliced Seasonal Fruits & Berries



## Waiter Served Lunch

- Add \$9/ 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 offer a choice of entrées (as many as 3 choices of entrées must be received a minimum of 3 business days prior to function)

- Includes freshly brewed regular & decaffeinated coffee, assorted teas, & freshly baked breads, rolls & butter

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

### Soup

Tomato Soup, Parmesan Crisp

Sweet Corn Soup, Parisian Potatoes, Chili Oil

### Salad

Field Greens, Heirloom Tomato, Goats Cheese, Toasted Almonds, Sweet Onion & Balsamic Dressing

Chef's Choice of Seasonal Salad

### Entrée

*Each waiter served lunch includes a variety of seasonal local vegetables*

Roasted Chicken Breast  
Roasted Creamer Potatoes, Pan Jus

\$45

Chickpea Panisse  
Roasted Cauliflower, Salsa Verde

\$44

Pan Seared Steelhead Trout  
Black Lentils, Citrus Beurre Blanc

\$48

Marinated Portobella Mushroom  
Aged Balsamic, Lentil Ragoût, Chimichurri

\$48

Beef Striploin  
Whipped Potatoes, Demi Glaze

\$54

### Dessert

Banoffee Bar  
Banana Coconut Mousse, Milk Rocher

Opera Slice (Gluten Free)  
Soy Toffee Whip, Chocolate Almond Sponge



## 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 Policy

All food & beverage served at functions held in the Inn must be provided, prepared & served by the Inn.

### 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.

### Statutory Holidays

A surcharge will be applied to events held on Canadian statutory holidays.