



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 (Vegan)
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 \$51/dozen
Butter & Chocolate

Almond Croissants \$53/dozen
Twice Baked with
Toasted Almond & Frangipane Filling

Fruit & Nut Delight Bars \$42/dozen

Assorted Cookies \$44/dozen
Chocolate Chunk, Oatmeal
Bourbon Brown Butter

Assorted Mini Macarons \$22/dozen

Assorted Tarts & Bars \$44/dozen
Citrus Amaro Mousse Bar
Brownies, Soy Toffee Opera Slice
Banana Passion Caramel Tart

Monkey Bread \$53/dozen
Candied Nuts, Cinnamon & Rum Fondant

Assorted Loaves \$40/dozen
Banana Sticky Toffee, Chocolate Almond (Vegan)
Yuzu Poppy Seed, Sour Cherry Crumble

Chocolate Truffles \$40/dozen

Mini Sweets Tray \$44/dozen
Assortment of Brownies, Slices & Bars

Tea Bites \$44/dozen
Blueberry Drop Scones, Mini Macarons
Profiteroles, Fruit & Nut Delight Bars

Chocolate Dipped Strawberries \$41/dozen

Plain & Multigrain Bagels \$69/dozen
Sweet Ginger & Plain Cream Cheese

Assorted Savoury Croissants \$53/dozen
(2 dozen minimum order)
Honey Bacon & Brie, Ham & Cheese, Spinach & Feta

Double Smoked Bacon & Cheddar Puff Twist \$41/dozen
(2 dozen minimum order)

Sweet & Savoury

Vegetable Crudités \$8/guest
Truffle Hummus

Truffle Buttered Popcorn \$5/guest

Homemade Potato Chips \$6/guest
Sour Cream Dill Dip

Root Vegetable Chips \$7/guest

Warm Breads & Assorted Dips \$10/guest
Baba Ghanoush
Edamame Hummus
Masala Raita
Naan & Lavash Crackers

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) \$5.45/guest
Regular & Decaffeinated Coffee, Assorted Teas

Chilled Juices (charged on consumption) \$5.50/each
Apple & Orange

Freshly Squeezed Orange Juice \$10/glass

Soft Drinks (charged on consumption) \$5.50/can
Pepsi, Diet Pepsi, 7Up, Schweppes Ginger Ale
Brisk Iced Tea, Mug Root Beer

Bottled Water (charged on consumption) \$5.50/bottle
Eska (sparkling & still)

Fruit Smoothies \$10/guest
Banana Berry or Cucumber, Spinach & Apple

Freshly Brewed Iced Tea (serves 8) \$36/pitcher

Lemonade or Fruit Punch (serves 8) \$36/pitcher

Fruit Juices (serves 8) \$35/pitcher
Apple, Orange, Cranberry & Grapefruit

Individual Milk \$5.00/carton
1% & Chocolate 250ml



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 \$45
Roasted Creamer Potatoes, Pan Jus

Chickpea Panisse \$44
Roasted Cauliflower, Salsa Verde

Pan Seared Steelhead Trout \$48
Black Lentils, Citrus Beurre Blanc

Marinated Portobella Mushroom \$48
Aged Balsamic, Lentil Ragoût, Chimichurri

Beef Striploin \$54
Whipped Potatoes, Demi Glaze

Dessert

Banoffee Bar
Banana Coconut Mousse, Milk Rocher

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



RECEPTION & DINNER

We select local and organic foods rather than those from afar. Like pork raised on Vancouver Island farms, fish caught off of our shores, locally tended produce, and herbs from our very own garden. We even source vintage wines from around the block, and microbreweries that produce aged ciders and stellar beers.

Hors D'oeuvres

- Minimum 2 dozen per item
- Priced per dozen

Cold

Scallop & Cucumber Sesame, Chili, Peanuts	\$50
Mushroom Tart Bacon Marmalade	\$48
Golden Beet Tartare Tarragon Sherry Emulsion, Sesame Snap	\$46
Shiitake Cucumber Sushi Roll Soy Yuzu Aioli	\$47
Compressed Melon Mint, Chevre, Prosciutto Crisp	\$46
Torched Albacore Tuna Seaweed Salad, Sesame Ginger Drizzle	\$50
Charred Zucchini Roll Chèvre, Pine Nuts, Dried Fruits	\$48
Seafood Ceviche Shrimp, Scallop, Lime, Corn Chip	\$51

Hot

Caramelized Onion & Beef Slider Bleu Cheese, Challah	\$55
Mini Grilled Cheese Tomato Jam	\$46
Korean Fried Mushrooms Sweet Gochujang	\$47
Pork Meatball Chili Lime Hoisin, Cilantro, Peanuts	\$47
Karaage Chicken Bite Ginger Hoisin Glaze	\$48
Lemongrass Chicken Skewers Peanut Satay Sauce	\$48
Spiced Lamb Wontons Mint Labneh	\$50
Fish Cakes Red Curry Emulsion	\$50

Stationed Reception Items

Shucked West Coast Oysters on the Half Shell (3 dozen minimum order) \$50/dozen

Assorted Sliders, House-Made Challah Buns (6 dozen minimum order) \$48/dozen

Herb Roasted Chicken, Preserved Lemon Aioli
Breaded Local Cod, Tartar Sauce
Grilled Portobello, Caramelized Onions, Dijon Aioli

Assorted Artisan Pizza Station (2 pizza minimum) \$60/pizza

Choice of 2

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

Food and non-alcoholic prices are subject to 17% gratuity & 5% GST
Soft drinks are subject to 17% gratuity, 5% GST & 7% PST.
Alcoholic beverages are subject to 17% gratuity, 5% GST & 10% liquor tax

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Stationed Reception Items

Platters

Antipasto Platter Local Cured & Smoked Meats, Cheeses, Pickled Vegetables, Olives Assorted Breads	\$15/guest
Warm Breads & Assorted Dips Baba Ghanoush Edamame Hummus Masala Spiced Raita Naan & Lavash Crackers	\$10/guest
Artisan & International Cheese Fruit Bread & Crackers	\$12/guest
Vegetable Crudités Truffle Hummus	\$8/guest
Seasonal Fresh Fruit & Berries	\$9/guest

Items by the Dozen

Minimum 2 dozen

Double Smoked Bacon & Cheddar Puff Twist	\$41/dozen
Assorted Open & Closed Mini Sandwiches Roasted Chicken, Romaine, Parmesan, Caesar Dressing, Tortilla Creamy Egg Salad, Mini Croissant House-made Roast Beef, Horse Radish Aioli, Crispy Onions, Challah Bun Rosemary Garlic Roast Yams, Brie, Caramelized Onions, Pesto Aioli, Focaccia	\$46/dozen
Chocolate Truffles	\$39/dozen
Chocolate Dipped Strawberries	\$41/dozen
Mini Macarons & Profiteroles	\$41/dozen
Assorted Tarts & Bars	\$44/dozen
Sweet Table (4 dozen minimum order)	\$46/dozen



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

Carved Beef \$18/guest
Grilled Bone-in Prime Rib, Peppercorn Sauce
Mini Sesame Buns

Oyster Bar \$15/guest
Mignonette, Lemons & Limes, Tabasco

Shawarma \$17/guest
Beef Shawarma, Falafels, Pita
Tahini & Sweet Garlic Sauce
Pickled Onions, Mediterranean Salad

Flambé \$16/guest
Tiger Prawns, Stir Fried Vegetables
Jasmine Rice, Teriyaki Sauce

Torch Bar \$15/guest
Togarashi Salmon, Tonkatsu Beef
Cabbage & Pickled Ginger Pancake

Taco Bar \$16/guest
Corn Tortilla, Marinated Beef
Fried BC Cod, Guacamole
Salsa, Sour Cream

Donut \$10/guest
Berliner Dough, Lemon Curd,
Chocolate, Raspberry & Caramel Sauce

Liquid Nitrogen Ice Cream \$14/guest
Bourbon Molasses Ice Cream
Mini Ice Cream Cones
Cocoa Nibs, Crunchy Pearls

Pre-Set Reception Menu

- Minimum 25 guests
- Includes 1 piece of each per person

Welcome \$11/guest
Golden Beet Tartare
Tarragon Sherry Emulsion, Sesame Snap

Pork Meatball
Chili Lime Hoisin, Cilantro, Peanuts

Torched Albacore Tuna
Seaweed Salad, Sesame Ginger Drizzle

Group \$12/guest
Shiitake Cucumber Sushi Roll
Soy Yuzu Aioli

Karaage Chicken Bite
Ginger Hoisin Glaze

Spiced Lamb Wontons
Mint Labneh

Gathering \$19/guest
Mini Grilled Cheese
Tomato Jam

Karaage Chicken Bite
Ginger Hoisin Glaze

Spiced Lamb Wontons
Mint Labneh

Pork Meatball
Chili Lime Hoisin, Cilantro, Peanuts

Korean Fried Mushrooms
Sweet Gochujang



Waiter Served Dinner

- 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 your function, choices include two proteins and a vegetarian dish)
- Add \$10 per guest to the entrée price to add a fourth course to your menu
- Dinners include brewed regular & decaffeinated coffee, assorted teas, & freshly baked breads, rolls & butter

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

Soup

Tomato Soup, Balsamic Pearls, Roast Tomatoes
Cauliflower Velouté, Truffle Oil, Herb Crumb
Curried Squash, Spiced Seeds, Crème Fraîche

Salad

Organic Field Greens, Compressed Apple, Brown Butter, Shaved Fennel, Maple Pepitas, Basil Vinaigrette
Compressed Melon, Feta, Arugula, Spiced Nuts, Sherry Vinaigrette
Local Beets, Whipped Mascarpone, Figs, Candied Pecans, Mulled Wine Vinaigrette
Chef's Choice of Seasonal Salad

Entrée

Each waiter served dinner includes a variety of seasonal local vegetables

Roasted Chicken Breast \$56
Roasted Fingerlings, Berry Thyme Jus

Braised Beef Short Ribs \$58
Whipped Potatoes, Umami Crumb

Steelhead Trout \$58
Spiced Couscous, Citrus Beurre Blanc

Pork Chop \$56
Potato Rösti, Rosemary Jus

Beef Tenderloin \$65
Truffle Potato Pavè, Red Wine Jus

Charred Cauliflower \$52
Lentil & Heirloom Tomato Ragoût, Chimichurri

Dessert

Banoffee Bar
Banana, Coconut mousse, Milk Rocher

Macadamia Gateau
Salted Caramel Mousse, Macadamia salted

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

Chocolate Cake
Candied Hazelnuts, Chocolate Streusel



Dinner Buffets

- Minimum 30 guests

- A surcharge of \$5/guest will be applied to groups of less than 30

- All baked goods are made in house

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

Island Dinner Buffet

\$67/guest

Salad

Field Greens, Tomatoes, Cucumbers

Sake Apple Vinaigrette

Creamer Potato Salad, Smoked Tuna Confit, Celery

Scallions, Grainy Mustard Aioli

Orzo, Charred Zucchini & Red Onions, Sun-Dried

Tomatoes, Feta, Red Wine Vinaigrette

Chefs Choice of Seasonal Salad

Platters

West Coast Smoked Salmon

Vancouver Island Candied Salmon

BC Seafood Bowl; Shrimp, Scallops, Mussels, Clams

Yuzu Citrus Vinaigrette

Entrées

Baked Lingcod

Cassoulet, Chorizo, Wilted Greens, Chimichurri

Roasted Chicken Breast

Corn Fritters, Roasted Vegetables, Smoked Paprika Emulsion

Falafel

Quinoa Tabbouleh, Preserved Onions, Sweet Garlic Sauce

Desserts

Selection of Cakes, Pastries & Squares

Soy Toffee Opera Slice, Banana Passion Caramel Tarts

Strawberry Pistachio Slice & Chocolate Mousse Cups

Sliced Seasonal Fruits & Berries

Island Dinner Buffet Enhancements

Smoked Tuna Platter \$7/per guest

Artisanal Cured Meats and Pickles \$7/per guest

Island Dinner Carving Enhancements

- Minimum 40 guests. Based on 1.5 hours

- Additional Chef labour charge, \$80/hour

- Must be ordered for the number of guests in attendance

Grilled Slow Roasted Prime Rib \$16/guest
Green Peppercorn Sauce

Roast Breast of Turkey \$12/guest
Sage Gravy, Spiced Cranberry Sauce

Baked Ham \$12/guest
Maple Dijon Glaze



Low Carbon Dinner Buffet

\$69/guest

Salad

Local Farm Greens, Vine Ripened Tomatoes, Cucumbers, Honey Apple Vinaigrette
Creamer Potato Salad, Sun-Dried Tomatoes, Celery, Scallions, Garden Herb Aioli
Garden Kale, Dried Cranberries, Spiced Seeds, Soy Balsamic Vinaigrette
Broccoli, Dates, Feta, Pine nuts, Curry Aioli
Tomatoes, Bocconcini, Candied Pecans, Arugula, Basil Pesto
Vermicelli, Roasted Peanuts, Macerated Cucumbers, Sesame Chili Dressing
Chefs Choice of Seasonal Salad

Entrées

Cajun Spiced Mushrooms
Potato Rosti, Orange Chive Emulsion

Chickpea Panisse
Herb Tomato Sauce, Roasted Vegetables, Salsa Verde

House-made Falafel
Quinoa Tabbouleh, Preserved Onions, Sweet Garlic Sauce

Desserts

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

Sliced Seasonal Fruit



Coastal Dinner Buffet

\$78/guest

Salads

Field Greens, Tomatoes, Cucumbers, Sake Apple Vinaigrette
Creamer Potato Salad, Smoked Tuna Confit, Celery, Scallions, Grainy Mustard Aioli
Charred Broccoli, Red Onion, Radish, Onion Crumb, Sesame & Soy Garlic Vinaigrette
Kale Salad, Dried Cranberries, Tamari Glazed Seeds, Balsamic Soy Vinaigrette
Chef's Choice of Seasonal Salad

Platters

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

Entrées

Please choose three selections:

Miso Glazed Steelhead Trout
Crispy Rice Cakes, Bok Choy

Baked Lingcod
Cassoulet, Chorizo, Wilted Greens, Chimichurri

Roasted Chicken Breast
Corn Fritters, Smoked Paprika Emulsion

Braised Lamb
Mint Couscous, Pickled Onions, Garlic Crema

Chickpea Panisse
Roasted Cauliflower, Herbed Tomato Sauce, Salsa Verde

Char Siu Pork Loin
Garlic Soy Fried Rice, Roasted Broccoli

Grilled Beef Sirloin
Garlic Potatoes, Red Wine Jus

Falafel
Quinoa Tabbouleh, Preserved Onions, Sweet Garlic Sauce

Desserts

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

Sliced Seasonal Fruits & Berries

Artisan Cheese Platter



BBQ Dinner Buffet

\$83/guest

Available from May through September in the Terrace Ballroom only

Salads

Field Greens, Tomatoes, Cucumbers, Sake Apple Vinaigrette
Creamer Potato Salad, Smoked Tuna Confit, Celery, Scallions, Grainy Mustard Aioli
Charred Broccoli, Red Onion, Radish, Onion Crumb, Sesame & Soy Garlic Vinaigrette
Chef's Choice of Seasonal Salad

Platters

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

From the Grill

Maple Chipotle Glazed Steelhead Trout
Wilted Greens, Potato & Corn Succotash

Grilled Chicken Breast

Roasted Potatoes, Seasonal Vegetables, Tahini Buttermilk Ranch

Beef Sirloin

Charred Garlic Kale, Peppercorn Sauce

Grilled 3oz Atlantic lobster tail, Lemon Butter add \$12/piece

Desserts

Selection of Cakes, Pastries, Squares
Mini Macarons & Mini Cookies

Sliced Seasonal Fruits & Berries

Artisan Cheese Platter



Rogers BBQ Dinner Buffet

\$78/guest

Available from May through September in the Rogers suite only

Salads

Field Greens, Tomatoes, Cucumbers, Sake Apple Vinaigrette
Creamer Potato Salad, Smoked Tuna Confit, Celery, Scallions, Grainy Mustard Aioli
Charred Broccoli, Red Onion, Radish, Onion Crumb, Sesame & Soy Garlic Vinaigrette

Platters

West Coast Smoked Salmon
Seared Tuna Tataki, Smoked Tuna, Seaweed Salad
Antipasto, Local & Artisan Cured Meats, Pickled Vegetables, Olives
Vancouver Island Candied Salmon

From the Grill

Maple Chipotle Glazed Steelhead Trout
Wilted Greens, Potato & Corn Succotash

Grilled Chicken Breast

Roasted Potatoes, Seasonal Vegetables, Tahini Buttermilk Ranch

Beef Sirloin

Charred Garlic Kale, Peppercorn Sauce

Grilled 3oz Atlantic lobster tail, Lemon Butter add \$12/piece

Desserts

Selection of Cakes, Pastries, Squares
Mini Macarons & Mini Cookies

Sliced Seasonal Fruits & Berries

Artisan Cheese Platter



BEVERAGE

Bar

- All bar prices include applicable taxes & service charges
- If consumption is less than \$300, a fee of \$25/hour per bartender will apply (4 hours minimum)

Local Craft Beer & Cider	\$9.50	House Liquor & Signature 1oz Cocktails	\$9.50
Domestic House Wine	\$11.00	Stolichnaya Vodka, Crown Royal Whiskey	
Sparkling Wine	\$12.00	Bombay Sapphire Gin, Johnnie Walker Red Scotch	
Signature 2oz Cocktails	\$15.00	Bacardi White Rum, Sailor Jerry's Spiced Rum	
Mocktails	\$6.50	Jack Daniels, El Jimador Reposado Tequila	
Sparkmouth Margarita, Moscow Mule, Mimosa		Bailey's Irish Cream, Kahlua, Amaretto	
		Liqueurs	\$10.50
		Grand Marnier	
		Soft Drinks, Juices & Sparkling Water	\$4.50

Wine

- Please note that wines are subject to change due to winery supply and availability
- Don't see your favorite wine? Our Sommelier would be happy to assist you with further wine selections

Sparkling per bottle

Mionetto Prosecco	\$56
Valdobbiadene, Italy	
Blue Mountain Brut	\$65
Okanagan Falls, British Columbia	
Piper Heidsieck N/V	\$176
Champagne, France	

Rosé per bottle

Unsworth Charme De L'île	\$55
Mill Bay, British Columbia	

Whites per bottle

5 Vineyards, Sauvignon Blanc	\$47
Okanagan Valley, British Columbia	
Hester Creek Pinot Gris	\$54
Okanagan Valley, British Columbia	
Dirty Laundry Gewurztraminer	\$52
Okanagan Valley, British Columbia	
Tantalus Riesling	\$66
Kelowna, British Columbia	
Drouhin Vaudon Reserve Chablis	\$125
Burgundy, France	

Reds per bottle

5 Vineyards, Cabernet Merlot	\$47
Okanagan Valley, British Columbia	
Robin Ridge Gamay	\$69
Similkameen, British Columbia	
De Bortoli "Woodfired" Shiraz	\$62
Barossa Valley, Australia	
Hester Creek Cabernet Merlot	\$56
Okanagan Valley, British Columbia	
Tinhorn Creek Cabernet Franc	\$68
Okanagan Valley, British Columbia	
SpearHead Pinot Noir	\$81
Okanagan Valley, British Columbia	



Punch

Fruit Punch (serves 30)	Alcoholic \$160	Non-Alcoholic \$95
Cranberry Lemonade (serves 30)	Alcoholic \$160	Non-Alcoholic \$95
Red or White Sangria (serves 30)	Alcoholic \$210	-
Iced Tea or Lemonade (serves 8)	-	Non-Alcoholic \$36

Premium Bar Selection \$14/1oz \$22/2oz

Driftwood Spirits Contact Citrus Gin

Grey Goose Vodka

Patrón Silver Tequila

Glenlivet 12 Year Old Single Malt Scotch Whisky

Johnnie Walker Black Label Blended Scotch Whisky

Makers Mark Kentucky Straight Bourbon Whisky



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.