



Inn at Laurel Point

## Catering Menus



## 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



## 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
		Stolichnaya Vodka, Crown Royal Whiskey	
Domestic House Wine	\$11.00	Bombay Sapphire Gin, Johnnie Walker Red Scotch	
		Bacardi White Rum, Sailor Jerry's Spiced Rum	
Sparkling Wine	\$12.00	Jack Daniels, El Jimador Reposado Tequila	
		Bailey's Irish Cream, Kahlua, Amaretto	
Signature 2oz Cocktails	\$15.00	Liqueurs	\$10.50
		Grand Marnier	
Mocktails	\$6.50		
Sparkmouth Margarita, Moscow Mule, Mimosa		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.