

Inn at Laurel Point
Weddings

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

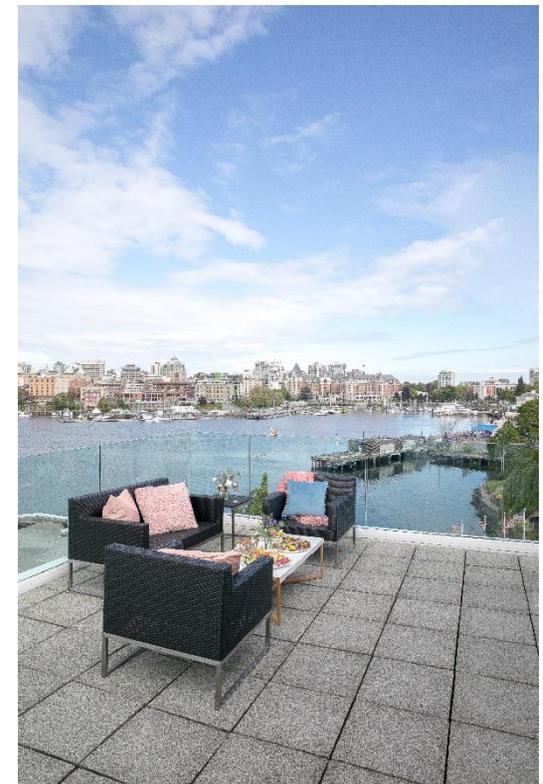
- Minimum 2 dozen per item
- Priced per dozen

Cold

| | |
|---|------|
| Date & Bleu Cheese (GF) Prosciutto, Aged Balsamic | \$58 |
| Mushroom Tart Crème Fraîche, Bacon Marmalade | \$54 |
| Golden Beet Tartare (V, GF) Herb Emulsion, Sesame Praline | \$54 |
| Shiitake Cucumber Sushi Roll (Vegan, GF) Soy Yuzu Aioli | \$54 |
| Compressed Watermelon (Vegan, GF) Nori Stock, Citrus Miso Aioli | \$53 |
| Torched Albacore Tuna (GF, DF) Wakame, Ginger Sesame Vinaigrette | \$58 |
| Garlic Chili Prawns Lemongrass & Thai Basil Emulsion | \$58 |
| Seafood Ceviche (GF, DF) Shrimp, Scallop, Lime, Corn Chip | \$60 |

Hot

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|---|------|
| Potato Rösti (Vegan, GF) Paprika Aioli, Chives | \$53 |
| Mini Grilled Cheese (V) Tomato Jam | \$53 |
| Korean Fried Mushrooms (Vegan, GF) Sweet Gochujang | \$55 |
| Pork Meatball (GF, DF) Sweet Chili, Cilantro | \$55 |
| Karaage Chicken (GF, DF) Ginger Soy Glaze | \$58 |
| Satay Chicken (GF, DF) Peanut Chili Sauce | \$58 |
| Lamb Kofta (GF) Mint Labneh | \$58 |
| Fish Cakes (DF) Red Curry Aioli | \$58 |



Pre-Set Reception Menu

- Minimum 25 guests

- Includes 1 piece of each per person



Welcome \$14/guest

Korean Fried Mushrooms (Vegan, GF)
Sweet Gochujang

Karaage Chicken (GF, DF)
Ginger Soy Glaze

Torched Albacore Tuna (GF, DF)
Wakame, Ginger Sesame Vinaigrette

Gathering \$27/guest

Korean Fried Mushrooms (Vegan, GF)
Sweet Gochujang

Karaage Chicken (GF, DF)
Ginger Soy Glaze

Potato Rösti (Vegan, GF)
Paprika Aioli, Chives

Torched Albacore Tuna (GF, DF)
Wakame, Ginger Sesame Vinaigrette

Golden Beet Tartare (V, GF)
Herb Emulsion, Sesame Praline

Garlic Chili Prawns (GF, DF)
Lemongrass & Thai Basil Emulsion

Stationed Reception Items

Platters

Antipasto Platter \$20/guest
Local Cured & Smoked Meats, Cheeses, Pickled Vegetables, Olives
Assorted Breads

Artisan & International Cheese (V) \$18/guest
Fruit Compote & Crackers

Vegetable Crudités (Vegan, GF) \$12/guest
Edamame Hummus

Warm Breads & Assorted Dips \$12/guest
Togarashi & Pickled Ginger Dip (V, GF)
Cashew, Chili, Lime Spread (Vegan, GF)
Chermoula Labneh (V, GF)
Naan & Lavash Crackers

Fresh Fruit & Berries \$12/guest

Artisan Pizza Station \$60/pizza

(2 pizza minimum)

Choice of 2

- Tomato Sauce, Basil, Bocconcini (V)
- Pepperoni, Chili, Mozzarella
- Charred Zucchini & Onion, Spinach, Feta, Balsamic Reduction (V)

Items by the Dozen

Smoked Bacon & Cheddar Puff Twist \$54/dozen

Assorted Open & Closed Mini Sandwiches \$59/dozen
Chicken Salad, Apple, Cheddar, Arugula, Challah
Creamy Egg Salad, Mini Croissant (V)
Gyro Beef, Garlic & Mint Crema, Pickled Onions, Greens, Tortilla (DF)
Teriyaki Roast Vegetables, Miso Emulsion, Cilantro, Baguette (Vegan)

Chocolate Truffles & Bon Bons \$45/dozen

Chocolate Dipped Strawberries \$48/dozen

Macarons & Profiteroles \$48/dozen

Sweet Table (5 dozen minimum order) \$48/dozen
Selection of Bite Size Sweets, Tarts & Bars

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



Savoury

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|---|------------|
| Carved Beef Grilled Bone-in Prime Rib (GF, DF) Peppercorn Sauce (GF), Mini Sesame Buns (DF) | \$21/guest |
| Oyster Bar (GF, DF) Mignonette, Lemons, Tabasco | \$16/guest |
| Shawarma (GF, DF) Beef Shawarma, Falafels (Vegan, GF), Pita Tahini & Sweet Garlic Sauce Pickled Onions, Mediterranean Salad | \$19/guest |
| Stir-Fry Prawns (GF, DF) Tiger Prawns, Stir Fried Vegetables Jasmine Rice, Teriyaki Sauce | \$20/guest |
| Poke Bar (GF, DF) Marinated Tuna, Edamame, Furikake Pickled Ginger, Sushi Rice, Togarashi Aioli | \$21/guest |
| Taco Bar (GF) Corn Tortilla, Marinated Beef Fried BC Cod, Guacamole Salsa, Sour Cream | \$19/guest |

Sweet

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|---|------------|
| Donut Berliner Dough, Lemon Curd, Chocolate, Raspberry & Caramel Sauce | \$16/guest |
| Liquid Nitrogen Ice Cream Bourbon Vanilla Ice Cream Mini Ice Cream Cones Cocoa Nibs, Crunchy Pearls | \$20/guest |

Late Night Snacks

Artisan Pizza Station (2 pizza minimum order)

\$60/pizza

Choice of 2

- Tomato Sauce, Basil, Bocconcini (V)
- Pepperoni, Chili, Mozzarella
- Charred Zucchini & Onion, Spinach, Feta, Balsamic Reduction (V)

Artisan & International Cheese (V)

\$18/guest

Fruit Compote & Crackers

Nacho Grande (GF, V)

\$12/guest

Tomato Salsa, Sour Cream, Guacamole

Homemade Potato Chips (V, GF)

\$8/guest

Caramelized Onion & Parmesan Dip

Build your own Sandwich (DF)

\$9/guest

Artisan Cold Cuts, Spreads & Aioli, Breads

Yam Fries (V, GF, DF)

\$9/guest

Garlic Aioli

Poutine (GF)

\$11/guest

Gravy, Cheese Curds

Truffle Buttered Popcorn (V, GF)

\$8/guest

Smoked Bacon & Cheddar Puff Twist

\$54/dozen

(2 dozen minimum order)

Sweet Table (5 dozen minimum order)

\$48/dozen

Selection of Bite Size Sweets, Tarts & Bars

Chocolate Dipped Strawberries

\$48/dozen

Assorted Macarons

\$48/dozen



Waiter Served Dinner

- The prices listed are for 3 courses. A soup or salad, an entrée and a dessert. A maximum of 3 entrée choices (choices include two proteins and a vegetarian dish). Individual entrée choices and completed seating chart with allergy requirements is required 10 business days prior to the event
- Please note the highest price of your chosen options will be charged for all meals
- Add a fourth course soup or salad for \$12 guest
- Includes 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 (Vegan, GF)
Cauliflower Velouté, Apple Butter, Crispy Kale (V, GF)

Curried Squash, Chili Oil, Cilantro (Vegan, GF)

Salad

Organic Field Greens, Compressed Apple, Brown Butter, Shaved Fennel, Maple Pepitas, Basil Vinaigrette (V, GF)
Charred Broccoli, Cabbage, Onion Crumb, Radish, Sesame Ginger Vinaigrette (Vegan, GF)
Local Beets, Whipped Mascarpone, Poached Figs, Candied Pecans, Sherry Vinaigrette (V, GF)
Chef's Choice of Seasonal Salad

Entrée

Each waiter served dinner includes a variety of seasonal local vegetables

Roasted Chicken Breast (GF, DF) \$65
Roasted Fingerlings, Pan Jus

Braised Beef Short Ribs (GF) \$70
Whipped Potatoes, Umami Crumb

Steelhead Trout \$65
Spiced Couscous, Citrus Beurre Blanc

Pork Chop (GF, DF) \$66
Potato Rösti, Rosemary Jus

Beef Tenderloin (GF) \$79
Truffle Potato Pavé, Red Wine Jus

Charred Cauliflower (Vegan, GF) \$52
Lentil & Heirloom Tomato Ragoût, Chimichurri

Dessert

Banana Layer Cake
Baileys-Soaked Sponge, Hazelnut Crunch
Dulcey Whipped Ganache

Poppyseed Gâteau
Lemon Raspberry Confit, Poppyseed Mousse

Opera Slice (GF)
Soy Toffee Whip, Chocolate Almond Sponge

Chocolate Bar (V)
Candied Hazelnuts, Chocolate Streusel, Coconut Caramel

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 \$76/guest

Salad

Field Greens, Tomatoes, Cucumbers
 Balsamic & Date Vinaigrette (Vegan, GF)
 Baby Potato Salad, Smoked Tuna Confit, Celery
 Spring Onion, Grainy Dijon Aioli (GF, DF)
 Broccoli, Raisins, Red Onion, Pine Nuts, Feta
 Curry Emulsion (V, GF)
 Chef's Choice of Seasonal Salad

Antipasto, Local & Artisan Cured Meats and Cheese
 Pickled Vegetables, Olives

Entrées

Baked Lingcod (GF, DF)
 Crispy Polenta, Tomatoes, Capers, Roast Zucchini

Roasted Chicken Breast (GF, DF)
 Garlic Herb Potatoes, Chermoula

Falafel (Vegan, GF)
 Quinoa Tabbouleh, Pickled Onions, Sweet Garlic Sauce

Desserts

Selection of Cakes, Pastries & Squares
 Banana Layer Cake, Peanut Butter Mocha Tarts, Hazelnut Brownies (V) & Chocolate
 Mousse Cups (GF)
 Fresh Fruit & Berries

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 (GF, DF) \$18/guest
 Green Peppercorn Sauce

Baked Ham (GF, DF) \$15/guest
 Maple Dijon Glaze

Buffet Enhancements

Smoked Tuna Platter (GF, DF) \$7/per guest

Coastal Dinner Buffet

Salads

Field Greens, Tomatoes, Cucumbers, Balsamic & Date Vinaigrette (Vegan, GF)
Baby Potato Salad, Smoked Tuna Confit, Celery, Spring Onion, Grainy Dijon Aioli (GF, DF)
Orzo, Charred Zucchini & Red Onion, Sun-Dried Tomatoes, Feta, Red Wine Vinaigrette (V)
Kale Salad, Dried Cranberries, Tamari Glazed Seeds, Balsamic Soy Vinaigrette (Vegan, GF)
Chef's Choice of Seasonal Salad

Platters

West Coast Smoked Salmon (GF, DF)
Antipasto, Local & Artisan Cured Meats
Pickled Vegetables, Olives (GF, DF)

Tuna Poke, Edamame, Corn, Cabbage, Furikake
Pickled Ginger & Yuzu Vinaigrette (GF, DF)

Entrées

Please choose three selections:

Miso Glazed Salmon (GF, DF)
Scallion Rice, Bok Choy

Baked Lingcod (GF, DF)
Crispy Polenta, Tomatoes, Capers, Roast Zucchini

Roasted Chicken Breast (GF, DF)
Garlic Herb Potatoes, Chermoula

Braised Lamb Shoulder (DF)
Mint Couscous, Pickled Onions, Garlic Crema

Chickpea Curry (Vegan, GF)
Jasmine Rice

Char Siu Pork Roast (GF, DF)
Garlic Soy Fried Rice, Roasted Broccoli

Grilled Beef Sirloin
Garlic Potatoes, Red Wine Jus

Falafel (Vegan, GF)
Quinoa Tabbouleh, Pickled Onions, Sweet Garlic Sauce

Desserts

Selection of Cakes, Pastries & Squares
Includes: Banana Layer Cake, Peanut Butter Mocha Tarts, Hazelnut Brownies (V) & Chocolate Mousse Cups (GF)

Fresh Fruit & Berries

CUSTOM WEDDING CAKES

Make your wedding unforgettable with a beautiful custom cake.

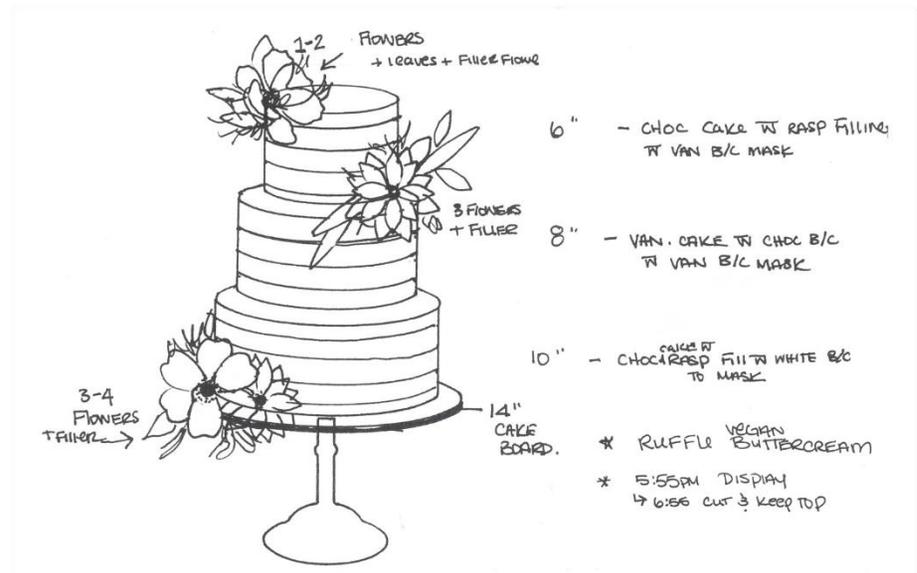
We offer our wedding couples custom cake creations, including deconstructed cake tastings.

You'll have a chance to really dig into flavour profiles so your wedding is perfect, down to the smallest piped buttercream swirl.

Describe your dream cake, we'll do the rest!

Consult with our Event Planners to create your customized vision, whether it is a cake just for two or for a guest list of two hundred!

With endless choice in fillings, frostings, cakes and toppings, creating a unique and scrumptious design is a cakewalk to us.



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 \$10.50

Phillips Pilsner, Phillips Blue Buck, Phillips Tilt Lager
Phillips IPA, Riot Working Class Hero Dark Mild
Riot Sea Monster Hazy Pale Ale, Elements Cider

House Wine see page 12

House Sparkling Wine see page 12

Zero-Proof Cocktails \$7.00

Sparkmouth Margarita, Moscow Mule, Mimosa
Lumette! Non-Alcoholic Gin & Rum

House Spirits & Signature 1oz Cocktails \$10.50

Stolichnaya Vodka, Crown Royal Whiskey, Beefeater Gin
Johnnie Walker Red Scotch, Bacardi White Rum
Sailor Jerry's Spiced Rum, Jack Daniels, El Jimador Reposado Tequila
Bailey's Irish Cream, Kahlua, Amaretto, Triple Sec

Liqueur \$11.50

Grand Marnier

Signature 2 oz Cocktails \$16.00

Soft Drinks, Juices & Sparkling Water \$5.50

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

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

Wine

- Please note that wines are subject to availability

- Don't see your favorite wine? Our Sommelier would be happy to assist you with further wine selections!

House Wine

We're proud to offer our guests a curated house wine program of award-winning BC and International wines. From pioneering wineries to eco-friendly vineyards, the wines we've selected are committed to crafting exceptional wines that blend tradition, innovation and echo the Inn's sustainability values.

| Sparkling | Price by the Glass | Price by the Bottle |
|--|--------------------|---------------------|
| Bottega Prosecco Treviso, Italy | \$12.75 | \$56 |
| Frind Estate Winery, Sparkling Brut Okanagan Valley, British Columbia | \$13.50 | \$63 |
| Rosé | | |
| Frind Estate Winery, Rosé Okanagan Valley, British Columbia | \$12.50 | \$55 |
| White | | |
| 5 Vineyards, Sauvignon Blanc Okanagan Valley, British Columbia | \$11.75 | \$50 |
| Frind Estate Winery, Big White Okanagan Valley, British Columbia | \$12.50 | \$55 |
| Red | | |
| 5 Vineyards, Cabernet Merlot Okanagan Valley, British Columbia | \$11.75 | \$50 |
| Frind Estate Winery, Big Red Okanagan Valley, British Columbia | \$12.50 | \$55 |

Wines by the Bottle

Sparkling

Blue Mountain Brut \$72
Okanagan Falls, British Columbia

White

Burrowing Owl, Pinot Gris \$65
Oliver, British Columbia

Laughing Stock, Chardonnay \$72
Okanagan Valley, British Columbia

Château De Sancerre, Sauvignon Blanc \$82
Vallée de la Loire, France

Red

Catena High Mountain Vines, Malbec \$65
Mendoza, Argentina

Hester Creek, Syrah \$72
Oliver, British Columbia

Blue Mountain, Pinot Noir \$80
Okanagan Falls, British Columbia



ADDITIONAL INFORMATION

Menu Selections

Please provide menu selections to your Event Planner at least 30 days prior to your event. Banquet Event Orders must be signed and returned at a minimum of 7 business days prior to the event start date.

Attendees

Your final number of attendees must be provided no later than 3 business days prior to the function (by noon). Should you not provide final numbers, you will be billed for the contracted or the actual number of attendees (whichever is greater).

The hotel will do its best to accommodate increased attendance numbers after the guaranteed attendance is provided, however, we reserve the right to make food substitutions when necessary.

A per meal \$25 surcharge will apply in addition to menu pricing to the additional meals requested on-site.

Event Room Requirements & Charges

Banquet Event Orders (BEO) indicate the times your event is booked for, including set-up and dismantle times. Access to your event space will be provided 15 minutes prior to the stated arrival time on your BEO.

The Hotel reserves the right to relocate function space (within the Hotel) and notification will be provided in writing in advance should such a change be required.

The Hotel requires at least 48-business hours' notice of any changes to the setup of your function room. Changes requested within 48-business hours may be subject to a labour charge (billed at a minimum of \$100.00 per hour & signed off on by both the client and hotel liaison).

Custom Menus

Our team is pleased to work with you to customize a menu that meets your needs.

Allergies & Dietary Restrictions

Please provide guest allergies or special dietary requirements at least 7 business days prior to the event start date. If needed, we will provide alternative Chef's choice course(s) at no additional charge with advance notice. All dietary substitutions made on the day of the event are subject to additional charges.

Food & Beverage Policy

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

Due to food safety licensing requirements and quality control, food and beverage may not be removed from the property.

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 waiter served children's menus are available upon request.

Statutory Holidays

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

Linen, Decor & Flowers

The Hotel will provide standard white linen tablecloths and napkins. For additional floral, décor or linen rentals, we are happy to provide a list of preferred vendors. Please note open flames produced by candles are prohibited.

The Hotel restricts the use of nails, tacks or tape to affix décor on walls, ceiling, floors etc., unless approved in advance. Real flower petals, confetti and fog machines (indoors and outdoors) are prohibited.

The Hotel is not responsible for items left in a function room unattended. All room décor must be removed once the event has concluded.

A labour charge may be imposed if refuse left behind after an event is considered excessive, as deemed by the Hotel. Any damages to event spaces will be charged accordingly.

Entertainment & Vendors

Contact information of all contracted vendors must be provided 3 business days prior to the start of your event; along with any set-up requirements.

Small acoustic groups or musicians and DJs are permitted on the Terrace Patio until 9pm and in the Terrace Ballroom until 11pm. Bands are only permitted in the Spirits Room and must conclude by 1:00am Monday through Saturday, and 12:00am on Sundays.

Prices & Taxes

Menu prices and items are subject to change based on market conditions. All food and beverage served in banquet space is subject to a mandatory service charge (gratuity) of 11.9% and an administrative fee of 5.1%. The administrative fees are not a gratuity. Applicable sales taxes and fees will be applied to all food and beverage. Taxes are subject to change without notice

Host & Cash Bar

Alcohol is subject to 10% Liquor Tax, 5% GST & 17% Fees

If consumption is less than \$300 net per bar set-up, a labour charge of \$25 per hour will apply for each bartender at a minimum rate of 4 hours. On statutory holidays, the labour rate is \$50

Credit Information

Deposits and full prepayment are required 7 business days prior to event start date for groups not set up on credit terms. All private and social functions will require full pre-payment by cash, credit card or certified cheque in advance of the event.

SOCAN and Re:Sound Music License Fees

A tariff is charged by law for events that include musical entertainment, live or recorded, and is paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and Re: Sound Music Licensing Company for your right to use copyrighted music. These fees will be charged to your master account and paid on your behalf by the hotel to SOCAN and Re: Sound.