



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

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

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

### Stationed Reception Items

Shucked West Coast Oysters on the Half Shell (GF, DF) (3 dozen minimum order) \$60/dozen

Assorted Sliders, House-Made Challah Buns (6 dozen minimum order) \$50/dozen

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

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)

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 priced to include 17% gratuity, 5% GST & 10% liquor tax  
(V) Vegetarian, (GF) Gluten Free, (DF) Dairy Free



## Stationed Reception Items

### Platters

Antipasto Platter Local Cured & Smoked Meats, Cheeses, Pickled Vegetables, Olives Assorted Breads	\$20/guest
Artisan & International Cheese (V) Fruit Compote & Crackers	\$18/guest
Vegetable Crudités (Vegan, GF) Edamame Hummus	\$12/guest
Warm Breads & Assorted Dips Togarashi & Pickled Ginger Dip (V, GF) Cashew, Chili, Lime Spread (Vegan, GF) Chermoula Labneh (V, GF) Naan & Lavash Crackers	\$12/guest
Fresh Fruit & Berries	\$12/guest

### Items by the Dozen

*Minimum 2 dozen*

Smoked Bacon & Cheddar Puff Twist	\$54/dozen
Assorted Open & Closed Mini Sandwiches 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)	\$59/dozen
Chocolate Truffles & Bon Bons	\$45/dozen
Chocolate Dipped Strawberries	\$48/dozen
Macarons & Profiteroles	\$48/dozen
Sweet Table (5 dozen minimum order) Selection of Bite Size Sweets, Tarts & Bars	\$48/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** \$21/guest  
 Grilled Bone-in Prime Rib (GF, DF)  
 Peppercorn Sauce (GF), Mini Sesame Buns (DF)

**Oyster Bar (GF, DF)** \$16/guest  
 Mignonette, Lemons, Tabasco

**Shawarma (GF, DF)** \$19/guest  
 Beef Shawarma, Falafels (Vegan, GF), Pita  
 Tahini & Sweet Garlic Sauce  
 Pickled Onions, Mediterranean Salad

**Stir-Fry Prawns (GF, DF)** \$20/guest  
 Tiger Prawns, Stir Fried Vegetables  
 Jasmine Rice, Teriyaki Sauce

**Poke Bar (GF, DF)** \$21/guest  
 Marinated Tuna, Edamame, Furikake  
 Pickled Ginger, Sushi Rice, Togarashi Aioli

**Taco Bar (GF)** \$19/guest  
 Corn Tortilla, Marinated Beef  
 Fried BC Cod, Guacamole  
 Salsa, Sour Cream

**Donut** \$16/guest  
 Berliner Dough, Lemon Curd,  
 Chocolate, Raspberry & Caramel Sauce

**Liquid Nitrogen Ice Cream** \$20/guest  
 Bourbon Vanilla Ice Cream  
 Mini Ice Cream Cones  
 Cocoa Nibs, Crunchy Pearls

## Pre-Set Reception Menu

- Minimum 25 guests
- Includes 1 piece of each item 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



## 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, DF)
- 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) Roasted Fingerlings, Pan Jus	\$65	Braised Beef Short Ribs (GF) Whipped Potatoes, Umami Crumb	\$70
Steelhead Trout Spiced Couscous, Citrus Beurre Blanc	\$65	Pork Chop (GF, DF) Potato Rösti, Rosemary Jus	\$66
Beef Tenderloin (GF) Truffle Potato Pavé, Red Wine Jus	\$79	Charred Cauliflower (Vegan, GF) Lentil & Heirloom Tomato Ragoût, Chimichurri	\$60

### 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

- 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



## Low Carbon Dinner Buffet

\$78/guest

### Salad

Local Farm Greens, Vine Ripened Tomatoes, Cucumbers, Maple Apple Vinaigrette (Vegan, GF)  
Creamer Potato Salad, Sun-Dried Tomatoes, Celery, Scallions, Garden Herb Aioli (Vegan, GF)  
Garden Kale, Dried Cranberries, Spiced Seeds, Soy Balsamic Vinaigrette (Vegan, GF)  
Charred Broccoli, Red Onion, Radish, Onion Crumb, Sesame & Soy Garlic Vinaigrette (Vegan, GF)  
Tomatoes, Bocconcini, Candied Pecans, Arugula, Basil Pesto (V, GF)

### Entrées

Cajun Spiced Mushrooms (V, GF, DF)  
Potato Rösti, Orange Chive Emulsion

Chickpea Panisse (Vegan, GF)  
Herb Tomato Sauce, Roasted Vegetables, Salsa Verde

House-made Falafel (Vegan, GF)  
Quinoa Tabbouleh, Preserved Onions, Sweet Garlic Sauce

### Desserts

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

Fresh Fruit & Berries



## Coastal Dinner Buffet

\$86/guest

### 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 Roast Pork (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





## BBQ Dinner Buffet

**\$83/guest**

- Available from May through September in the Terrace Ballroom only  
- Additional Chef labor charge, \$80/hour. Based on 1.5 hours

### Salads

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

### Platters

West Coast Smoked Salmon (GF, DF)  
Seared Tuna Tataki, Smoked Tuna, Seaweed Salad (GF, DF)  
Antipasto, Local & Artisan Cured Meats, Pickled Vegetables, Olives (GF, DF)

### From the Grill

Maple Chili Salmon (GF)  
Edamame & Corn Succotash, Wilted Greens

Grilled Chicken Breast (GF, DF)  
Roasted Potatoes, Seasonal Vegetables, Smoked Paprika Emulsion

Beef Sirloin (GF)  
Charred Garlic Kale, Peppercorn Sauce

Grilled King Prawn. Garlic Butter (GF)                      add \$8/piece

### Desserts

Selection of Cakes, Pastries, Squares  
Macarons & Mini Cookies

Fresh Fruit & Berries

Artisan Cheese Platter (V, GF)



## Rogers Buffet

\$78/guest

*Available in the Rogers Suite only*

### Salads

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)

### Platters

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

### 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

Artisan Cheese Platter (V, GF)



## 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 Phillips Pilsner, Phillips Blue Buck, Phillips Tilt Lager Phillips IPA, Lonetree Cider	\$10.50	House Spirits & Signature 1oz Cocktails 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	\$10.50
House Wine	see page 23		
House Sparkling Wine	see page 23	Liqueur Grand Marnier	\$11.50
Zero-Proof Cocktails Sparkmouth Margarita, Moscow Mule, Mimosa	\$7.00	Signature 2 oz Cocktails	\$16.00
		Soft Drinks, Juices & Sparkling Water	\$5.50

### 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	-

### Premium Spirit 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



## 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 selection

### 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

Bottega Prosecco  
Treviso, Italy

### Price by the Glass

\$12.75

### Price by the Bottle

\$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

Frind Estate Winery, Big White  
Okanagan Valley, British Columbia

\$12.50

\$55

### Red

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

Hester Creek, Pinot Gris \$62  
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

Monte Creek, Pinot Noir \$80  
Kamloops, 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.

## **In House Suppliers**

In an effort to service your event in the best possible manner, Inn at Laurel Point has partnered with SW Event Technology and Showtime Displays to supply audio-visual and tradeshow services. Fees will be applied to all other audio-visual and tradeshow suppliers.

## **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.

### **Shipping Materials**

We are pleased to assist in the handling of boxes and packages. Due to limited storage, we are unable to accept shipments earlier than two (2) business days prior to an event. Please co-ordinate the return shipment of items immediately following your event. The hotel is not responsible for damage or loss of articles left on the premises during or following an event.

All materials shipped to the hotel should be addressed as follows:

C/o Inn at Laurel Point

680 Montreal Street

Victoria, BC | V8V 1Z8

Attention: Name of Organization and Contact Name

Hold for Arrival

Date/Room of Function