



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.

Breakfast Buffets

- All baked goods are made in house

- See our Buffet Enhancements for additional options

Continental

\$34/guest

Assorted Bakery Items
Fresh Fruit & Berries
Natural & Fruit Yogurts (V, GF)
Hard Boiled Eggs (V, GF, DF)
Orange & Grapefruit Juices
Regular & Decaffeinated Coffee, Assorted Teas

Healthy Choice

\$39/guest

Minimum 15 guests

Bircher Muesli Bar
Plain Yogurt, Granola, Honey (V)
Dried Figs, Apricots & Cranberries (Vegan, GF)
Muffins, Loaves, Multigrain Toast
Sweet Butter, Jam, Honey (V, GF)
Fresh Fruit & Berries
Egg White Frittata, Arugula, Chèvre, Tomatoes, Basil (V, GF)
Orange & Grapefruit Juices
Regular & Decaffeinated Coffee, Assorted Teas

Canadian

\$42/guest

Minimum 15 guests

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

West Coast

\$44/guest

- Minimum 15 guests

- Substitute Shrimp Benedict for \$2/guest

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

Choice of:

- Smoked Salmon Eggs Benedict
- Traditional Eggs Benedict

Low Carbon

\$42/guest

Minimum 15 guests

Assorted Bakery Items, Toast
Sweet Butter, Jam, Honey (V, GF)
Fresh Fruit & Berries
Scrambled Eggs (V, GF)
Mushroom "Bacon" (Vegan, GF)
Potatoes, Roasted Red Peppers, Onions & Scallions (V, GF, DF)
Orange & Grapefruit Juices
Regular & Decaffeinated Coffee, Assorted Teas



Buffet Enhancements

Must be ordered for the number of guests in attendance

Maple Butter Pancakes (V)	\$10/guest
Hot Oatmeal (Vegan, GF) Spiced Blueberry Compote Brown Sugar & Dried Fruits	\$8/guest
Granola Parfaits (V, GF)	\$9/guest
Dry Cereals & Milk (V)	\$6/guest
Plain & Multigrain Bagels (V) Sweet Ginger & Plain Cream Cheese	\$8/guest
Fruit Smoothies (Vegan, GF) Banana Berry or Pineapple Coconut	\$7/guest
Cold Cuts & Cheese Platter Artisanal Cured Meats & Cheeses	\$11/guest
Breakfast Quesadilla Scrambled Egg, Sausage, Spring Onion Cheddar Cheese	\$10/guest
English Muffin Sandwiches (V) Egg, Spinach, Tomato Compote, Cheddar	\$10/guest

Eggs Benedict

Traditional Back Bacon	\$11/guest
Smoked Salmon	\$12/guest
Sautéed Mushrooms & Spinach (V)	\$9/guest
Shrimp & Smoked Salmon Okonomiyaki	\$12/guest

Made-to-Order Omelet Station	\$15/guest
<i>- Minimum 40 guests. Based on 1.5 hours</i>	
<i>- Additional Chef labour charge, \$80/hour</i>	
<i>- Must be ordered for the number of guests in attendance</i>	



Waiter Served Breakfasts

- All baked goods are made in house

- Individual entrée choices and completed seating chart with allergy requirements are required no later than 10 business days prior to the event

Point Breakfast

\$40/guest

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

Harbour Breakfast

\$42/guest

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

Harbour Breakfast Substitutions:

- Shrimp & Smoked Salmon Okonomiyaki Eggs Benedict \$5/guest
- Smoked Salmon Eggs Benedict \$4/guest

Low Carbon

\$41/guest

Assorted Bakery Items, (per table)
Sweet Butter, Jam & Honey (per table) (V, GF)
Fresh Fruit & Berries
Scrambled Eggs (V, GF)
Mushroom "Bacon" (Vegan, GF)
Potatoes, Roasted Red Peppers, Onions & Scallions (V, GF, DF)
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 **\$20/guest**

- Dulcey Pecan
- Almond Caramelized White Chocolate
- Tahini Chocolate Chip
- Raspberry Hazelnut
- Vanilla Bean
- Regular & Decaffeinated Coffee, Assorted Teas

Healthy **\$21/guest**

- Fruit & Nut Delight Bars
- Pineapple Coconut Smoothies (Vegan, GF)
- Regular & Decaffeinated Coffee, Assorted Teas

Low Carbon **\$24/guest**

- Baked Kale & Root Vegetable Chips (Vegan, GF)
- Vegetable Crudités, Edamame Hummus (Vegan, GF)
- Banana Berry Smoothies (Vegan, GF)
- Regular & Decaffeinated Coffee, Assorted Teas

Refresh **\$21/guest**

- Plain Yogurt (V, GF), Granola (V, DF), Honey (V, GF, DF)
- Dried Figs, Apricots & Cranberries (Vegan, GF)
- Fresh Fruit & Berries
- Regular & Decaffeinated Coffee, Assorted Teas

Tea Break **\$22/guest**

- Blueberry Black Currant Scones
- Clotted Cream & Almond Cherry Blossom Jam
- Assorted Tarts & Bars
- Regular & Decaffeinated Coffee, Assorted Teas

Inn-Made Candy Inspired **\$21/guest**

- Assorted Chocolate Bon Bons (GF)
- Coconut Macadamia Caramels (GF)
- Candied Hazelnuts, Sour Jellies (GF)
- Regular & Decaffeinated Coffee, Assorted Teas

Chocolatier **\$24/guest**

- Assorted Truffles, Chocolate Pâté (GF)
- Chocolate Mousse Cups (GF)
- Mini Double Chocolate Chunk Cookies
- Regular & Decaffeinated Coffee, Assorted Teas

Sweet & Savoury **\$26/guest**

- Assorted Tarts & Bars, Mini Cookies, Monkey Bread
- Assorted Open & Closed Mini Sandwiches
- Vegetable Crudités, Edamame Hummus (Vegan, GF)
- Regular & Decaffeinated Coffee, Assorted Teas



Snacks

Inspired by Duo Café Bakery

Assorted Muffins	\$54/dozen
Assorted Croissants Butter & Chocolate	\$60/dozen
Almond Croissants Twice Baked with Almond Frangipane Filling	\$72/dozen
Fruit & Nut Delight Bars (GF)	\$45/dozen
Assorted Cookies Chocolate Chunk, Oatmeal Raisin Vanilla Bean	\$54/dozen
Assorted Macarons	\$48/dozen
Monkey Bread Candied Nuts, Cinnamon & Rum Fondant	\$53/dozen
Assorted Loaves Banana Sticky Toffee, Chocolate Almond (Vegan) Yuzu Poppy Seed, Blueberry Lemon (GF)	\$48/dozen
Chocolate Truffles & Bon Bons (GF)	\$45/dozen
Mini Sweets Tray Assortment of Brownies, Slices & Bars	\$48/dozen
Tea Bites Blueberry Black Currant Scones, Macarons (GF) Profiteroles, Fruit & Nut Delight Bars	\$48/dozen
Blueberry Black Currant Scones	\$55/dozen
Chocolate Dipped Strawberries (GF)	\$48/dozen

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

Assorted Savoury Croissants \$72/dozen
(2 dozen minimum order)
Honey Bacon & Brie, Garlic & Cheese

Smoked Bacon & Cheddar Puff Twist \$54/dozen
(2 dozen minimum order)

Sweet & Savoury

Vegetable Crudités (Vegan, GF) \$11/guest
Edamame Hummus

Truffle Buttered Popcorn (V, GF) \$8/guest

Homemade Potato Chips (V, GF) \$8/guest
Caramelized Onion & Parmesan Dip

Root Vegetable Chips (Vegan, GF) \$9/guest

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

Granola Parfaits (V, GF)	\$9/each
Individual Fruit Yogurts (V, GF)	\$7/each
Assorted Whole Fruits	\$6/each



Refreshments

Hot Beverage Service (based on 1.5 hours service) Regular & Decaffeinated Coffee, Assorted Teas	\$6/guest
Chilled Juices (charged on consumption) Apple & Orange	\$4.50/each
Soft Drinks (charged on consumption) Pepsi, Diet Pepsi, 7Up, Schweppes Ginger Ale Brisk Iced Tea, Mug Root Beer	\$4.50/can
North Water (charged on consumption) Still (473 ml) or Sparkling (355 ml)	\$4.50/bottle
Fruit Smoothies Banana Berry or Pineapple Coconut (Vegan, GF, DF)	\$43/pitcher
Lemonade or Fruit Punch (serves 8)	\$32/pitcher
Fruit Juices (serves 8) Apple, Orange, Cranberry & Grapefruit	\$32/pitcher



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

\$46/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 Planner about our delicious à la carte event lunch menu

Monday, Thursday & Saturday

Soba Noodle Salad, Spinach, Carrots, Hoisin (Vegan)
 Lemongrass Chicken, Vermicelli, Peanut Satay Sauce (GF, DF)
 Char Siu Pork Loin, Chow Mein Noodles, Roasted Broccoli (GF, DF)
 Korean Fried Mushrooms, Scallion Pilaf, Sweet Gochujang Sauce (Vegan, GF)
 Banana Layer Cake

Tuesday & Friday

Organic Field Greens, Tomatoes, Cucumbers, Balsamic & Date Vinaigrette (Vegan, GF)
 Cajun Steelhead Trout, Mashed Potatoes, Tomato Compote (GF)
 Roasted Chicken, Lemon Parsley Potatoes, Citrus Herb Emulsion (GF, DF)
 Chickpea Panisse, Roasted Tomato Sauce, Vegetables, Salsa Verde (Vegan, GF)
 Pecan Praline Mousse Bar

Wednesday & Sunday

Cucumber, Red Onion, Tomato, Cumin Lime Vinaigrette (Vegan, GF)
 Tikka Chicken, Roasted Vegetables, Cilantro Yogurt (GF)
 Lamb Kofta, Garlic Potatoes, Sweet Garlic Sauce (GF, DF)
 Chickpea Curry, Jasmine Rice (Vegan, GF)
 Chocolate Hazelnut Brownies (Vegan)

Lunch Buffet Enhancements

Soup of the Day	\$6/guest
Organic Greens	\$6/guest
Chef's Choice Vegan Entrée	\$9/guest



Lunch Buffets

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

Harbour Sandwich

\$45/guest

Minimum 10 Guests

Chef's Soup of the Day

Organic Field Greens, Tomatoes, Cucumbers, Balsamic Date Vinaigrette (Vegan, GF)
 Chicken Salad, Apple, Cheddar, Arugula, Challah
 Creamy Egg Salad, Mini Croissant (V)
 Gyro Beef, Garlic & Mint Crema, Pickled Onions, Greens, Tortilla (DF)
 Teriyaki Roasted Vegetables, Miso Emulsion, Cilantro, Baguette (Vegan)
 Soy Toffee Opera Slice (GF)

Sliders on House-Made Challah Buns

\$48/guest

Minimum 20 Guests

Sesame Ginger Coleslaw (Vegan, GF)
 Herb Roasted Chicken, Preserved Lemon Aioli (DF)
 Breaded Local Cod, Tartar Sauce (DF)
 Grilled Portobello, Caramelized Onions, Dijon Aioli (V, DF)
 Peanut Butter Mocha Tarts

House-Made Pizza

\$50/guest

Minimum 20 Guests

Caesar Salad, Croutons, Parmesan

Please select two types of house-made pizza:

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

Selection of Cakes, Pastries & Squares

Lunch Buffet Enhancements

Soup of the Day	\$6/guest
Organic Greens	\$6/guest
Chef's Choice Vegan Entrée	\$9/guest



Lunch Buffets

- Available any day

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

Celebration Buffet

\$62/guest

Minimum 25 Guests

Field Greens, Tomatoes, Cucumbers, Balsamic Date Vinaigrette (Vegan, GF)
Creamer Potato Salad, Bacon, Celery, Scallions, Grainy Mustard Aioli (GF, DF)
Chef's Choice of Seasonal Salad

West Coast Smoked Salmon (GF, DF)

Blackened Salmon, Pomme Purée, Wilted Greens, Tomato Chutney (GF)
Roasted Chicken, Lemon Parsley Potatoes, Seasonal Vegetables, Herb & Sherry Vinaigrette (GF, DF)
Charred Portobella, Beluga Lentils, Cauliflower, Salsa Verde (Vegan, GF)

Fresh Fruit & Berries

Selection of Cakes, Pastries & Squares

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

Lunch Buffet Carving Enhancements

Grilled, Slow Roasted Prime Rib, Green Peppercorn Sauce (GF, DF)	\$17/guest
Chef's Choice Vegan Meal	\$7/guest



Low Carbon Lunch Buffet

\$61/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, Balsamic Shallot Vinaigrette (Vegan, GF)
Orzo, Garden Mint, Fresh Peas, Grilled Onions, Chimichurri (Vegan)
Chef's Choice of Seasonal Salad

Seasonally Inspired Soup

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

Fresh Fruit & Berries

Selection of Cakes, Pastries & Squares

Includes: Peanut Butter Mocha Tarts, Hazelnut Brownies (V) & Chocolate Mousse Cups (GF)



Waiter Served Lunch

- Prices listed are for 3 courses – a salad or soup, an entrée and a dessert.
- Add \$9/ guest to the entrée price to add a fourth course to your menu
- Add \$6/guest if you choose to offer a choice of entrées. Maximum of 3 entrée options.
- Please note the highest price of your chosen entrée will be charged for all meals
- Includes freshly brewed regular & decaffeinated coffee, assorted teas, & freshly baked breads, rolls & butter
- Individual entrée choices and completed seating chart with allergy requirements are required no later than 10 business days prior to the event

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

Soup

Tomato Soup, Parmesan Crisp (V, GF)

or

Sweet Corn Soup, Tarragon, Chili Oil (V, GF)

Salad

Field Greens, Heirloom Tomato, Goats Cheese, Toasted Almonds, Sweet Onion & Balsamic Dressing (V, GF)

or

Chef's Choice of Seasonal Salad

Entrée

Each waiter served lunch includes a variety of seasonal local vegetables

Roasted Chicken Breast (GF, DF) Roasted Fingerlings, Pan Jus	\$48	Chickpea Panisse (Vegan, GF) Roasted Cauliflower, Salsa Verde	\$47
Pan Seared Steelhead Trout (GF) Beluga Lentils, Citrus Beurre Blanc	\$51	Marinated Portobella Mushroom (Vegan, GF) Aged Balsamic, Creamer Potatoes, Chimichurri	\$50
Beef Striploin (GF) Whipped Potatoes, Demi Glaze	\$57		

Dessert

Banana Layer Cake

Baileys-Soaked Sponge, Hazelnut Crunch, Dulcey Whipped Ganache

or

Opera Slice (GF)

Soy Toffee Whip, Chocolate Almond Sponge



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