



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) Sweet Ginger & Plain Cream Cheese	\$69/dozen
Assorted Savoury Croissants (2 dozen minimum order) Honey Bacon & Brie, Garlic & Cheese	\$72/dozen
Smoked Bacon & Cheddar Puff Twist (2 dozen minimum order)	\$54/dozen
<b>Sweet &amp; Savoury</b>	
Vegetable Crudités (Vegan, GF) Edamame Hummus	\$11/guest
Truffle Buttered Popcorn (V, GF)	\$8/guest
Homemade Potato Chips (V, GF) Caramelized Onion & Parmesan Dip	\$8/guest
Root Vegetable Chips (Vegan, GF)	\$9/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

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



## 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	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
<b>Rosé</b>		
Frind Estate Winery, Rosé Okanagan Valley, British Columbia	\$12.50	\$55
<b>White</b>		
Frind Estate Winery, Big White Okanagan Valley, British Columbia	\$12.50	\$55
<b>Red</b>		
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