



Inn at Laurel Point

IN ROOM DINING

menu

Enjoy the convenience of in-room dining, featuring fresh, locally-inspired dishes delivered right to your door. Whether it's a light breakfast or a family feast, our menu offers something for every taste.

Please dial 5002 to place your In-Room Dining order.
18% gratuity and \$4 delivery charge will be applied to all orders.

KIDS MENU

BREAKFAST

includes milk or juice

Little Big Breaky 9
one egg, choice of bacon,
ham or pork or chicken sausage
choice of toast, crispy hashbrowns

Cereal with Strawberries + Banana 8
choice of raisin bran, corn flakes,
or rice krispies

Pancakes 8
vanilla cream cheese, strawberries, bananas
maple syrup

Fresh Fruit Salad 7

LUNCH + DINNER

includes milk or juice

Spaghetti Alfredo 14
parmesan cheese, garlic breadcrumbs

Grilled Chicken Breast 14
choice of french fries, green salad or crudité

Cheeseburger 15
choice of french fries, green salad or crudité

GF* - Can Be Made Gluten Free, DF* - Can Be Made Dairy Free, V* - Can Be Made Vegetarian
VE* - Can Be Made Vegan, GF - Gluten Free, DF - Dairy Free, V - Vegetarian, VE - Vegan

KIDS DESSERT (AVAILABLE FOR LUNCH + DINNER)

Milk + Cookies	9
chocolate chip + oatmeal raisin	
Ice Cream	7
chocolate or vanilla, sugar cookie garnish crunchy pearls	
Fresh Fruit Plate	7

NON-ALCOHOLIC BEVERAGES

Juice	5
<i>orange, grapefruit, apple, cranberry, pineapple, tomato</i>	
Cans of Soda or Juice	4
<i>Pepsi, Diet Pepsi, 7Up, Ginger Ale, Tonic, Iced Tea Apple, Orange</i>	
Milk	5
Mile Zero Coffee	5
Tea	5
North Water	4.5
<i>Still 473 ml or sparkling 355 ml</i>	
Thunderbird Spirit Water	
<i>Locally sourced, Indigenous owned + operated Vancouver Island water</i>	
Still 750 ml	13
Sparkling 750 ml	15

WINE, BEER + SPIRITS

Not seeing what you're looking for? Please call 5002 for a full list of our wine, beer + spirits.

SPARKLING WINE

	GL	BTL
Bottega Prosecco, Prosecco DOC, IT	12	55
Bella Wines Cabernet Franc Blanc de Noir Naramata Bench	15	70
CL de la Chapelle Champagne Brut Champagne AOC Premier Cru, FR	22	95

WHITE + ORANGE WINE

	6 oz	9 oz	1/2 L	BTL
Barco del Corneta Cucú Verdejo VdIT Castilla y León, SP * Certified Vegan	16	23	40	65
Monte Creek Chardonnay Thompson Valley, BC	15	21	37	60
Joie Farm Viognier Okanagan Valley, BC	16	23	40	65
Oyster Bay Sauvignon Blanc Marlborough, NZ	14	20	36	55
Alderlea Pinot Gris Cowichan Valley, BC	16	23	40	65

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WHITE + ORANGE WINE

Umani Ronchi Casal di Serra Verdicchio Classico Superiore, IT * Certified organic	15	21	37	60
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RED + ROSÉ WINE

	6 oz	9 oz	1/2 L	BTL
Bodegas Atalaya Garnacha/Monastrell DO Almansa, SP * Certified Vegan	14	20	36	55
Laughing Stock Blind Trust Okanagan Valley, BC	17	25	43	65
Stoneboat Pinot Noir Okanagan Valley, BC	16	23	40	65
Barossa Valley GSM Barossa Valley, AUS	15	21	37	60
Salcheto Chianti Biskero Chianti DOCG, IT *Certified organic	16	23	40	65
Hester Creek Rosé Cabernet Franc Okanagan Valley, BC	14	20	36	55
Valley Commons Gamay Rosé Okanagan Valley, BC	15	21	37	60

SAKE

	GL	BTL
Hakutsuru Junmai Ginjo	8	30
Obaachan's Yuzu Sake	12	40

CRAFT BEER + CIDER ON TAP

16 oz

Driftwood Brewing Fat Tug IPA	10
Driftwood Brewing Blackstone Nitro Porter	10
Mount Arrowsmith Brewing Salish Seas Pale Ale	10
Mount Arrowsmith Brewing Blonde Ale	10
Hoyne Brewing Pilsner	10
Ile Sauvage Brewing Rotating Tap (ask your server)	10
Merridale Cidery Traditional Dry Cider	12

CRAFT CIDER + BEER

Merridale Apple Pie Cider 473 ml	12
Merridale Mo'Moro Blood Orange Cider 473 ml	12
Phillips Tilt Lager 355 ml	9
Phillips Implosion Pilsner 355 ml	9
Phillips Blue Buck Ale 355 ml	9
Phillips Reverb IPA 355 ml	9
Phillips Non-Alc IOTA Hazy IPA 355 ml	8
Phillips Non-Alc IOTA Pale Ale 355 ml	8

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SPIRITS

All 375 ml spirits are served with 2 cans of pop of your choice and fresh cut lemons or limes

Stoli Vodka	34
Grey Goose Vodka	55
Bombay Sapphire Gin	42
Hendrick's Small Batch Gin	55
Victoria Distillery Empress Gin	55
Appleton Estate - V/X Rum	34
Bacardi White Rum	36
Glenfiddich Single Malt Scotch 12 Year	61
Jose Cuervo Especial Tequila	46
Jameson Irish Whisky	44
Crown Royal Rye	36
Bulliet Bourbon	52
Baileys Original Irish Cream	43
Kahlua Coffee Liqueur	40